



DAIRY FARM INC.

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NEWS
TIPS

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Longmont Dairy Farm, Inc.

NOVEMBER

Time-Savers' Thanksgiving



8 Great Ways to be Ready to Enjoy your T-Day Guests

As families and friends gather together on Thanksgiving, some traveling long distances to see you, be ready to enjoy the day. It does take work to put on the typical feast, but with pre-planning, delegating tasks, and pre-making, you can reduce your stress.



WEEKEND #1

Start planning today! Thanksgiving comes early this year, on November 22, so you have about 3 weeks left. Decide on your guest list, menus for the full weekend, and beverage list. Find recipes. Plan vegetarian side dishes for unexpected guests. Check your supplies and kitchen tools. Put up Thanksgiving house decor. Assign dishes for family members to bring.



See remaining tips inside.

Dear Friends,

In this day and age, it's so easy to conduct most of our business online without needing to speak to anyone, as many of our customers are able to do with us. However, as much as that makes our lives easier and more efficient, we also love hearing stories and requests from you in other ways.

I loved the handwritten letter, with a cow picture, that an 8-year-old named Faith wrote begging us to deliver to the new house she had moved into in Roxborough Park. And recently, our office got a huge kick out of an online post, that a new customer named Holly wrote about our chocolate milk saying, "It is the most decadent, luxurious, glorious, creation of man and beast." And that it could, "foster world peace."

This is a good reminder of the importance of picking up the phone, or writing a letter, and praising others for a job well done. It can truly make somebody's day! Thanks for taking the time to reach out to us, for offering suggestions to help us improve, and for making us smile.

Happy Thanksgiving!

Katie

Tips & Reminders



We Deliver on Thanksgiving

We deliver on all holidays that fall on a regular delivery day. Plan ahead to receive your delivery, or "Skip Service" in your online account if you will be gone. (Don't worry! Our drivers will be home in time for Thanksgiving dinner!)

2

SIMPLIFY

It's okay to use "Chinet." People remember the fun time they had, not the china. Paper and plasticware make cleanup a breeze. Get yourself out of the kitchen to the game table or football games faster. Nobody wants to do the dishes!



3

WEEKEND #2

Shop for beverages, paper goods, candles and any missing serving pieces. Plan activities for children including table games, and outside, fresh air energy-depleting sports, walks or treasure hunts.



4

WEEKEND #3

Clean the house and set the table. Include table décor and candles. Lay out serving dishes and serving spoons, and put sticky notes telling what each dish is going to hold.



5

MONDAY

This is a great day for a big shopping trip with ice to handle overflow. Include boxed foods like boxed made mashed potatoes, pie dough or frozen green beans.



Roll-Out Cut-Out Sugar Cookie Dough

Decorating cookies is easy and fun when you bake with Mary's Mountain Cookie Dough.

Oatmeal Cranberry White Chocolate Chip Cookie Dough

Save time and bake scrumptious Mary's Mountain cookies. Perfect for a party.

Cinnamon Eggnog

Celebrate the season with rich and spicy Cinnamon Eggnog.

Winter's Companion Holiday Blend Coffee

Be sure to serve the perfect cup of coffee to top off your Thanksgiving celebrations. Fresh roasted and local from Silver Canyon Coffee.

All four of these products will be available from November 1 through December 31.



Bread of the Month Pumpkin Chocolate



5

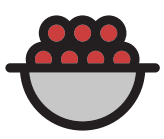
...y to do your
...p. Use coolers
...le refrigerator
...e time-saving
...stuffing, pre-
...potatoes, gravy
...or pie shells, and
...ans.



6

TUESDAY

“Chop Day.” Pre-chop everything but the firewood. Chop celery, onions, garlic, and other vegetables for your stuffing and side dishes. Store in the refrigerator. Make pies that don’t need to be refrigerated, like pecan and apple. Make cranberry sauce.



7

WEDNESDAY

“Work Day.” Remember that left-overs taste great. Make everything that can be cooked and held including: stuffing casserole, sweet potato casserole, and green bean casserole. Refrigerate when cool. Make any refrigerated pies.



8

THANKSGIVING!

It’s here and you’re ready! Roast your turkey if you haven’t done that already. Wash and prep the fresh salad. Chill the wine. Bake or brown rolls. Plate butter. Make the gravy. Warm food for serving. Finish Charcuterie Board. Take a rest. Change your clothes and put on a smile as you welcome your guests. Serve dinner and be thankful.

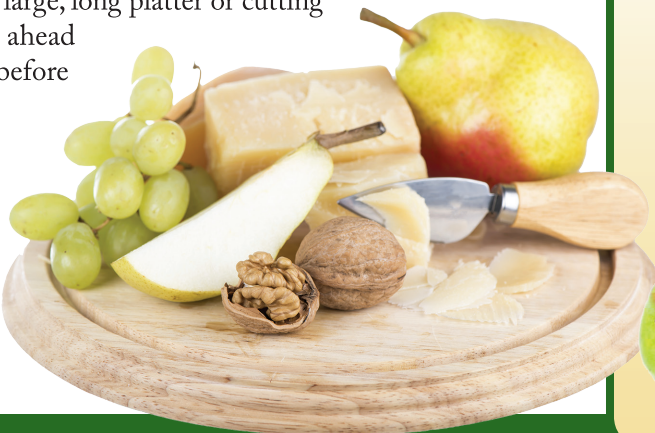


Fast Pumpkin Dessert

Mix together 1 quart of softened vanilla ice cream, a 15-ounce can of pumpkin, and 1 teaspoon of Pumpkin Pie Spice. Put into serving dish. Cover top with Graham Cracker Crumbs. Freeze overnight.

Easy! Design the Perfect Charcuterie Board

Serve your guests Haystack Mountain Cheeses (Smoked Cheddar, Buttercup Cheese, and Vaquero Jack) paired with fresh, sliced pears and green grapes. Add a variety of cold meats (prosciutto, salami and a pate), and an assortment of crackers and sliced baguettes. Include a small pot of mustard, a bowl of olives, and a bowl of smoked almonds. Enjoy arranging the colors and textures on a large, long platter or cutting board. This can be planned ahead and assembled by a helper before your guests arrive.



D’Anjou Pears are Available

Makes a perfect hostess gift.

Great for slicing into a salad, dressing up for a dessert, or just eating. D’Anjou pears, a delicious source of fiber and vitamin C are juicy, sweet and naturally good.

Sourced from Denver-based FruitRevival, a woman-owned company devoted to nutritious snacks.

Twelve large pears come in a box for \$16.50. Available from November 1 through 30.



Month:
ate Chip

MOOO RECIPES



Baking with
LYRIC

Mini Apple Pies

12 servings

- 2 store-bought pie crust dough
- 2 ½ cups apples, peeled and chopped
- ¼ cup sugar
- 2 tablespoons flour
- 1 teaspoon cinnamon
- 1 teaspoon vanilla extract
- ¼ teaspoon ground nutmeg
- Longmont Dairy Whipping Cream

Preheat oven to 425° F.

Roll out pie crusts to ¼" thick on floured pastry board. Use a 3 ½" cookie cutter to cut out 12 circles from the crust. Place each circle of pie crust into a

standard 12 cup muffin tin. Press the dough down and into the sides. Refrigerate the muffin pan and leftover dough.

Filling: in a large bowl, mix together the flour, sugar, cinnamon and nutmeg. Add the chopped apples and vanilla and combine. Evenly fill the muffin cups with the pie filling. With the additional, chilled pie dough, cut your designs for the tops and place on each pie. Bake at 425° for 20-25 minutes or until crust is golden brown. Remove from oven and let cool for 15 minutes. Transfer to cooling racks to complete cooling.

Top with whipped and sweetened Longmont Dairy Whipping Cream.

For instructions on how to make the whipped cream, please visit <http://moorecipes.com/easy-and-perfect-whipped-cream/>

Mooo News November 2018

PRODUCTS & PRICES

Prices effective July 1, 2018



DAIRY *Quantity discounts available. See website.

- Milk [½ Gallon* - \$3.18] [Quart - \$2.44]
Whole Milk | Reduced Fat (2%) Milk | Low Fat (1%) Milk | Fat Free (Skim) Milk
- Pro-to-Go Protein (1%) Milk [Quart* - \$3.95] Vanilla | Chocolate
- Chocolate (2%) Milk [Quart* - \$2.75]
- Strawberry Flavored (2%) Milk [Quart* - \$2.44]
- Half and Half [Quart - \$3.69] [Pint - \$2.57]
- Whipping Cream [Quart - \$6.89] [Pint - \$4.24]
- French Vanilla Coffee Creamer [Pint - \$2.99]
- Hazelnut Coffee Creamer [Pint - \$2.99]
- Eggnog [Quart - \$4.49] Seasonal. See flavors online.
- Country Cream Butter [1 lb. - \$6.29]
- Land O Lakes Spreadable Butter [8 oz. - \$3.39]
- Daisy Cottage Cheese [24 oz. - \$5.89]
- Daisy Sour Cream [16 oz. - \$3.89]

NON-DAIRY BEVERAGES

- Barista Blends Almondmilk [32 oz. - \$3.99]
- Barista Blends Coconutmilk [32 oz. - \$3.99]
- Califa Unsweetened Almondmilk [48 oz. - \$4.69]
- Califa Coconut Almond Blend [48 oz. - \$4.69]

JUICE, TEA & COFFEE

- Orange Juice [½ Gallon - \$4.35] [Quart - \$2.79]
- Talbot's Apple Juice & Cider [½ Gallon - \$4.34]
- Lemonade & Raspberry Lemonade [½ Gallon - \$3.99]
- Fresh Brewed Black Tea [½ Gallon - \$2.95]
- Bhakti Chai Tea [1 Quart - \$6.99]
- Cold Brew Coffee [1 Quart - \$5.49]
- Cold Brew Café Au Lait (made with 1% Milk) [1 Quart - \$5.49]
- Silver Canyon Coffee [12 oz. - \$11.99] Ground and Whole Beans.
See flavors online.

EGGS

- Egg-land's Best Eggs [1 dozen - \$4.79] Cage Free Brown - Grade AA
- Egg-land's Best Eggs [1 dozen - \$4.05] White - Grade AA

YOGURT See flavors online. *Quantity discounts available. See website.

- Noosa Yoghurt* [8 oz. - \$3.09]
- Noosa Yoghurt 4-Pack [4, 4 oz. - \$6.79]
- Noosa Vanilla Yoghurt [24 oz. - \$7.99]
- Noosa Mates Yoghurt (with toppings)* [5.5 oz. - \$3.09]

CHEESE See flavors online.

- Tillamook Block Cheese [16 oz. - \$7.35]
- Tillamook Shredded Cheese [8 oz. - \$4.29]
- Tillamook Sliced Cheese [8 oz. - \$4.29]
- Tillamook Pack-It-Pals [10, ¾ ounce - \$4.99]
- Tillamook Cheese Sticks [10, ¾ ounce - \$4.99]
- Haystack Mountain Cheese [8 oz. - \$7.99]

BREAD

- Country White Bread [1 loaf - \$4.99]
- Whole Wheat Honey [1 loaf - \$5.49]
- Specialty Bread (different each month) [1 loaf - \$5.99]

OTHER ITEMS See flavors online.

- Enjoy Biscotti Granola 4-Pack [4, 2 oz. - \$5.99]
- Enjoy Biscotti Oatmeal Variety 4-Pack [4, 2.5 oz. - \$5.99]
- Enjoy Biscotti - Biscotti 4-Pack [\$6.50]
- Mary's Mountain Cookie Dough [3-pound tub - \$11.49]

ORDER DETAILS

Your cooler is free to use while you are a customer.

Weekly delivery service. Minimum order is three items per delivery. Delivery fee is just \$1.90.



Haystack Mountain Cheeses made with Longmont Dairy Milk

Handmade in Longmont – try Smoked Cheddar Cheese, Vaquero Jack (both made with all cows milk), and Buttercup Monterey Jack (80% cows milk and 20% goats milk). Unique and special, they are the perfect, last-minute offering. Available in 8-ounce wedges.

