



Believing hope lives is at the heart of YHC and its medical workers. It drives them to minister to under-served members of our community. It defines their goals to provide care and develop healthy individuals who will, in turn, contribute to a healthy community.

YHC (Yahweh Health Care), founded by Katy Boyd-Trull, MD, is a nonprofit medical outreach committed to serving and honoring the God-given dignity and value of all people, regardless of race, nationality, or creed.

In 2019, YHC served 600 people and provided personalized medical care, from board-certified medical providers, free medical and hygiene supplies, warm gear, antibiotics, vaccines, help with rent and Christmas, and more, for no charge to the recipients. It provides internships, volunteer and giving opportunities in order to promote lasting changes to individuals and the community.

Contribute directly at YHCClinic.org or by buying LDF Cold Brew in April when 50¢ per bottle delivered will be donated to YHC during April.

Dear Friends,

Most of you know our daughter, Katie Herrmann, as co-owner of LDF. This month, we want to introduce you to our other daughter, Katy Boyd-Trull. I was fortunate to gain her as a bonus daughter when I married David.

Katy dreamed of being a doctor specifically, a doctor who would help people who could not afford necessary medical help. A few years after becoming a doctor, Katy started YHC Clinic. Their goal is to "...provide individualized hope, help, and love for those needing a hand up in our community. We believe God sees and loves all people, and all people should be treated with dignity, respect and kindness."

This month, we will donate 50¢, for each bottle of cold brew delivered, to YHC. If you are interested in more information or donating, please visit the YHC website: YHCClinic.org.

As always, we are grateful for you as our loyal customers! Thank you so much and take care until next time.

Partner with Us!

For every bottle of LDF Cold Brew delivered in April

Longmont Dairy will donate 50¢ to YHC.



MOOD RECEPTS

Easter Egg Fruit Pizza

One of Lyric's most fun recipes! When you serve it, be prepared for the compliments.

Cookie "Pizza Crust"

1½ cups (3 sticks) Country Cream
Butter, softened (not melted)
1½ cups granulated sugar
1 tablespoon vanilla extract
2 large eggs and 1 egg yolk
3¾ cups all-purpose flour

Beat butter and sugar together, in mixer, until fluffy (5 minutes). Add vanilla, eggs and yolk.

Combine. Add the flour in small amounts. Combine until smooth but don't overbeat. Chill dough for 1 hour or overnight.

To bake, preheat oven to 375° F. Line cookie sheet with parchment paper and powder with a little flour. Roll out dough into the shape of an egg. (It should be about 1/8 inch thick.) Bake until golden brown (about 8 -10 minutes). Cool completely.

Topping

12 oz. cream cheese

6 tablespoons Country Cream Butter (at room temperature)

2 cups powder confectioners' sugar (at room temperature)

1 teaspoon vanilla extract

Colorful Fruits – sliced (strawberries, blueberries, kiwi, mandarins, grapes.) Whipped Longmont Dairy Whipping Cream



Beat together the cream cheese and butter, with an electric mixer, until smooth. Add sugar and vanilla and beat until well blended.

Spread frosting onto the egg cookie. Decorate with your fruits. Pipe the whipped cream around the border as a final touch. Cover with plastic wrap and chill until serving.

Mooo News, April 2020

Eggnog for Easter

Mark your calendars! Longmont Dairy's Eggnog is a delicious treat that will be available starting in April. Rich and creamy, it's sure to please all your guests. Available through Easter.



It's a great time to try Noosa! So many delicious, creamy flavors and styles to choose from.

30¢ off Noosa 8 oz. Tubs and Noosa Mates!

50 ¢ off Noosa 24 oz. and Noosa 4-Packs!

(Discounts apply only to April deliveries.)

Perfect for Easter!

Eggland's Best White Eggs

Decorate a dozen for Easter and enjoy a delicious, nutritious treat.



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