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MOOO NEWS

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Longmont Dairy Farm, Inc.



Great Job, Kids!

We have posted many of your pictures online for everyone to enjoy at LongmontDairy.com/resources.html.

Join us and support our local 4H clubs

Be sure to visit your local county fair and show your support for our Colorado kids and their 4H Clubs. To see a cow up-close and personal, check out the helpful link listing of all Colorado Fairs, located on the home page of LongmontDairy.com.

Sign up for AUTO PAY and E-Statement

One less thing to do and no more worries. Next time you sign into your account, go to "My Payments" to sign up for automatic payment of your monthly bill from your checking account or credit card.

And—sign up for E-Statement too. You'll receive your monthly statement by email. Activating these options is easy on your time and on the environment.

Dear Friends,

In case you don't know, August is my favorite month. I used to think it was because it's my birthday month. My Grandma would always make homemade ice cream for me, and she usually served it with fresh peaches...mmmmmm!

Now, I enjoy August because the whole month is filled with fresh Colorado produce. I love the fact that tomatoes are in season for weeks. And, at the end of August I always try to eat as many western slope peaches as possible!

I especially love broiled tomato and cheese sandwiches, don't you? Hope you like my version. If you have a favorite recipe, post it on Facebook so everyone can try it out!

Enjoy this wonderful month and the produce that goes with it!!!

Take care 'til next time,

Susan Boyd



Calling all Artists!

Annual Eggnog Bottle Design Contest

Winning design appears on the 2011 Eggnog Bottle!

Deadline—August 15, 2011

Stay cool this August - start thinking about Eggnog now!
This year, create a design around your favorite Christmas carol.

Your drawing must fit vertically within a 1½" x 4½" rectangle. Just use the template on the reverse side of this issue of the Moo News, and send us your best line drawing. **Important: use only 1 color plus black.** Be sure to put your name and address on the back of each drawing that you enter. Place your drawing in the porch box, in an envelope addressed to: "Eggnog Bottle Contest," or mail to Longmont Dairy Farm. Hurry, the deadline will soon be here!



Name: _____ Age: _____

Address: _____ Grade: _____

Phone: _____ School: _____

MOOO RECIPES

Broiled Tomato & Cheese Sandwiches

Fast, easy, and yummy!

- Ripe Tomatoes
- Tillamook Cheese
- Country Cream Butter, Mayonaise,
- Olive Oil, or your favorite salad dressing
- Fresh Bread (Try some from your local farmer's market. Rustic artisan breads are great for these sandwiches.)

Turn on oven broiler to preheat. Slice home-style bread 1" thick, and place on cookie sheet under broiler until the bread starts to smell warm. Pull out the bread from the oven and spread on a little butter, mayonaise, olive oil, or your favorite salad dressing.

Add cheese slices, and set under the broiler again. Watch carefully and remove as soon as the cheese starts to melt. Place thick, delicious slices of tomato on top of the melted cheese.

Sprinkle generously with freshly ground pepper, a little salt, and whatever other seasonings you like (fresh basil leaves, perhaps?) Place under the broiler again and let the tomatoes get warmed. Remove from oven, let cool slightly, and enjoy!

*From the kitchen of Susan Boyd
MOOO News, August 2011*



Just Peachy Cobbler

From Susan's kitchen—this quick and easy recipe will surely become one of your own family's favorites.

- 4 cups peeled and sliced peaches
- ½ cup water
- 1 cup sugar, divided in half.
- 6 tablespoons butter
- 1½ cups flour
- 1½ cups milk
- Ground cinnamon or nutmeg, optional

Preheat oven to 350° F. Combine peaches, ½ cup sugar, and water in saucepan, and mix well. Bring to a boil & simmer for 10 minutes. Remove from heat and cool slightly. Place butter in 3-quart baking pan and melt in the oven. Mix remaining sugar, flour and milk. Pour mixture over melted butter (don't stir). Spoon fruit and juice gently over batter. Sprinkle with spices, if desired. Bake 30 to 45 minutes. Serve warm with Longmont Dairy cream whipped or ice cream.

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August Special

Enjoy 50¢ off all Tillamook block cheese. Clip this ad or get coupons for this special offer online at LongmontDairy.com. Please limit one coupon per item purchased.



Offer expires August 31, 2011.

Design your Eggnog Bottle here, or within a 4 ½" x 1 ½" rectangle.

You can use the above rectangle as a guide. Be sure to include your name and address on the reverse side of your entry.

