



SHATTO MILK COMPANY

www.shattomilkcompany.com

August 2011

Shatto Cheese Ranks Among Best at World Renown Competition

Shatto Milk Company's Farmstead Cheeses are quickly making a name for themselves after the local family farm completed its state of the art cheese making facility earlier this year. In early August, Shatto Milk Company's "Plattsburg" cheese was named third in the Farmstead Cheese Class - Open Category Cows Milk Cheeses (aged over 60 days) during the 27th Annual American Cheese Society Conference and Competition.

This cheese is a Gouda style cheese named after a small town near our family dairy farm. Many cheese makers around the world name cheeses after towns, landmarks, and families near their cheese making operation.

The American Cheese Society (ACS) is the leading organization supporting the understanding, appreciation, and promotion of farmstead, artisan and specialty cheeses produced in the Americas. Since its founding in 1983, ACS proudly hosts North America's foremost annual educational conference and world-renowned cheese judging competition.

More than 750 individuals attended the 2011 conference in Montreal – the first ever held outside of the United States. The 2011 Judging and Competition saw a record number of entries: 1676 cheeses and cultured milk products from 258 different companies in the United States, Mexico and Canada.

We are just so happy to have our cheeses ranked amongst the best in the country and hope to get our other cheeses entered next year with the same result.

Shatto Ice Cream

Did you know that our local family farm now offers Ice Cream? Well, if you did not you are not alone. And, for that reason we have began a new marketing effort to let all of our valued customers in on this fun and yummy fact.

This month we applied some fun hang tags on our bottles that share with each milk drinker the fact that we offer this product line. Currently we offer both Vanilla and Chocolate varieties. Our ice cream comes in pint containers and has been offered to all of the stores that carry our milk.

If you do not see our ice cream in your local store, please request it from your store manager. At the end of the day it is up to each store to decide if they would like to carry a product or not. They value your opinion as a customer very much and will likely work very hard to get you what you request.

We are certain you will enjoy our ice cream and truly look forward to hearing your thoughts on this new yummy treat.

Until then, we hope you stay cool and are able to enjoy the warm summer weather that we are all experiencing. Thanks for your support of our local family farm.



It is School Time Again

Whether we like it or not, school season is starting up again. This means back to the old routine, getting up early, eating a healthy breakfast and then off to school.

We truly hope that our local family farm can be a part of your morning routine, whether it is a glass of our white milk, white milk on your cereal or dare I say a glass of one of our flavored milks before school.

In addition, many parents and teachers alike have emailed asking if it is possible for school groups to set up a tour of our farm during the week. The answer is absolutely. We host many school groups from all over the metro ranging in group size from 15 to 250.

If your school or teacher is looking for a fun, educational and unique field trip experience, please feel free to give us a call as we would love to show you around our local family dairy farm.

We hope your summer was a good one and wish you the best during your coming school year.

Shatto Cheese Named Best in Show at Missouri State Fair

On Saturday, August 13th, Shatto Milk Company was notified that their "Lily" cheese was named Best of Show at the Missouri State Fair. Lily is an aged cheddar cheese named after a town near the family dairy farm.

Annually the State Fair holds a product judging contest. Products are submitted from across the country, with most submittals coming from the State of Missouri. The Best of Show award is given to the one product that outshined all others.

Our cheeses are available in select stores in the Kansas City and St. Joseph areas. If you would like to know a store that carries our cheese near you, please contact us via phone at 816-930-3862 and we will do our best to point you in the right direction.

Enjoy!



What's Happening on the Family Farm?

The cows are so glad the over 100 degree days for the most part are behind them. This summer had such a long drawn out heat spell, the cows truly had a hard time keeping cool. As you are aware in the summer we do have fans and sprinklers for our cows in addition to shade, but on days of high humidity and 100 degree temperatures it is still tough on everyone.

At the bottling facility things are moving right a long. We are working to get our new silo tank hooked up and running. In addition, we are working to get the floor in the plant reinforced for a new separator that we will be installing over the course of the next month or so.

We are also focusing on a few new flavored milks that we hope to have available to all stores within the next 30 days or so.

At the dairy, everyone is taking a break from the heat. It is also about time for the crops to be harvested, so when that occurs many hours will be spent ensuring the crops are harvested correctly and stored in a way for our cows to enjoy over the course of the next 12 months.

We have many wonderful functions we plan to attend during the next 30 days, so please be sure to watch Facebook as that is where we post the majority of the events we sponsor. We hope we are able to see you a few of the events.

Fall Tours Available

With the summer rush behind us, we are slowing down a bit and preparing for the slower fall season of tours and overall visitors.

If you or your family or group would like to take part in a tour this fall season, please give us a call at (816) 930-3862. We would love to show you around, show off our new cheese making facility and allow you to enjoy our new milk bar.

We do offer tours Tuesday – Saturday at 10:30 a.m. Please consider making us a part of your day in the near future. See you soon.



NEW SILO TANK

We have had our new silo tank for a few months now and honestly it has been just a wonderful piece of art up until this point.

This past week we began having crews work to get it up and going. That means they are installing all needed piping and cooling coils for it to be able to adequately hold and chill our yummy milk.

We are so excited to get this up and functioning as it will assist us in production and allow our employees a much more efficient way of making your favorite milks.

Bovine Employee of the Month



Tishia

Age: 4 years old

Weight: 1200 lbs.

Eyes: Brown

Hair (Fur): Spotted
Black and White

Favorite Summer Activity: Hanging out under the sprinklers – It is so hot this year.....

Favorite musical composer: Moootzart

The country I want to visit the most: Well, Scotland I guess. I have heard that they have some really furry cows over there. I think a shaggy cow would look funny.

Thing most looking forward to this fall?

Cooler weather, beautiful trees changing color and of course my birthday!

Favorite drink? Well, you probably think I should say milk, right? Nope, good old natural water is what I like and prefer. That good stuff cools me off and helps me produce milk for you to enjoy.

What is your favorite exercise?: Well, YOGA of course. Relaxation is very important when you have a demanding job like mine!

Become A Fan:

Shatto Milk Company is now on Facebook: get up to date information about our special events, where we are in the community and when we will be in your area.

<http://www.facebook.com/pages/Shatto-Milk-Company/22383143368>