



SHATTO MILK COMPANY

www.shattomilkcompany.com

November 2011

Coffee Milk is Here!

We have been working to perfect a Coffee Milk product for about two years. In our sampling we found some like the coffee flavoring strong, others not so strong. Some like sugar, others do not. While some like tons of dairy and others would prefer less.

All of that is to say that we have had a tough time narrowing down the ideal Coffee Milk product for our customer base, but we think we have done it. It is now available to all stores that carry our milk, we hope you enjoy!

Coffee milk was introduced to the North Eastern United States, sometime in the early 1930s. It came about from creative diner and drugstore operators trying to attract new customers with creative drinks. Coffee milk became a favorite among Rhode Islanders and created a huge demand for coffee milk in the north eastern part of the country. That enjoyment has gradually spread westward.

Today it can now be found in wonderful locations in and around Kansas City! If you would like to try it please look for it in your local market. If you do not see it, please feel free to request it from your store manager as we would be happy to deliver it to them with their normal weekly orders!

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>

Egg Nog is Back!

Our super premium holiday Egg Nog and Pumpkin Spice Egg Nog are now available to all of the stores that carry our local products. We decided to offer our premium holiday treats a few days earlier this year.

If you have not tried our Egg Nogs, please do, as we are certain you will enjoy them. We will be making this outstanding product throughout the holidays, stopping production on January 1.

Shatto Egg Nog is an outstanding item to take along with you as you head to your many holiday parties. We are certain all of your friends will thank you for taking the time to bring this special treat.

We have many wonderful recipes you can consider using with our Egg Nog as well. There is one noted in this Moosletter, and we plan to share a few more during the holidays on Facebook. If you are not yet a fan of Shatto Milk Company on Facebook, please consider it as we provide weekly updates as well as unique offers.

This years Egg Nog will be in a new holiday limited edition bottle, so be sure to watch for it. It is titled "NOGGY". We hope you enjoy not only the product, but also the packaging as well. Cheers!



Need Gift Ideas for the Holidays?

Each year we have thousands of people visit our Country Store as well as our online store to find great gifts for family, friends, and colleagues.

When you start thinking about holiday shopping we hope you will consider Shatto Milk Company. We have a variety of items that are perfect for those that you care about, ranging from logo'd hats, shirts, coffee mugs, and drinking glasses, to cow related items, wire milk carriers and ice cream bowls and scoops.

We would enjoy the opportunity to show you around our Country Store and help you find an item that your loved ones will enjoy this holiday season.

If there is something that you have seen at our Country Store that you would like to purchase, just give us a call at the farm and we will find a way to get it to you ASAP. We would be happy to take your order via phone and mail it to you that same day. Feel free to contact us via phone any day of the week at (816) 930-3862.

Our Country Store will be open everyday this holiday season except for Thanksgiving and Christmas Day.

Below is just one of the many "flavored" shirts we have available for this first time this holiday season. Each "flavor" corresponds with a flavor of milk that we offer and also has a cute little saying on the back of each.



What's Happening On The Family Farm?

Things are going well at the farm. We finally got our new separator up and going. It has assisted us a great deal in making our processing times more efficient. Also this month we were able to finally get our new silo milk tank functioning. This allows us to store our milk in one location and provide for a much easier time of processing than what we had prior.

At the milk parlor things are going well. We have a lot of new cows thus our milking time is a bit longer than in months past. Nonetheless, the cows are loving this weather and hopeful it continues into February.....

At the bottling facility things are super busy as we are now offering Egg Nog for this holiday season. We made our first batch on October 25 and began getting it to stores the very next day. We truly hope you enjoy and also look out for our new limited edition holiday milk bottle titled, "NOGGY".

Harvest is complete and we are very happy to have our crops in for the season. The weather has been very mild and dry. That is terrific for harvest season, but leaves the ground a bit dry.

We are looking to begin sampling a lot in your local stores so be sure to become a fan of ours on Facebook as that is where we announce our sampling locations. We hope to give everyone the opportunity to sample not only our seasonal Egg Nog products, but also our newest flavored milk, Coffee Milk. It is truly a delight and something that most are finding to be a great addition to our award winning product line.

Cheers!

FESTIVE EGG NOG BREAD PUDDING RECIPE

Ingredients:

¾ lb. loaf of white bread
4 sq. semi-sweet chocolate
32 oz. Shatto Egg Nog
2 c. Shatto half and half
1/3 c. sugar
4 tsp. instant coffee powder
6 eggs
Powdered Sugar
2 tbsp. Shatto butter, cut into small pieces

Instructions:

Heat oven to 325 degrees. Grease 13 x 9 inch baking dish. Cut bread into 1 inch chunks. Coarsely chop chocolate. In baking dish, toss bread and chocolate. In large bowl, with wire whisk or fork, beat eggnog, Half & Half, sugar, coffee powder and eggs until well mixed. Pour eggnog mixture over bread and chocolate; dot with butter. Set baking dish in large roasting pan; place on oven rack. Fill roasting pan with hot water to come halfway up side of baking dish. Bake bread pudding 1 hour or until knife inserted in center comes out clean. Sprinkle with powdered sugar. Serve pudding warm.

After Thanksgiving Coupon

**20% off Shatto Milk Company Logo'd
Items**

*Offer valid only on November 26 and 27, 2011. The coupon is only good at the Shatto Milk Company Country Store located at 9406 N. Hwy 33, Osborn MO 64474. Coupon must be presented for discount and is not valid on any dairy products.

SHATTO AGED CHEESE GIFT BASKETS

As we prepare for the holiday season we are working on gift baskets featuring our award winning aged cheeses and more.

If you, your friends, family or business have an interest in offering a Shatto Cheese Gift Basket to your friends, family or clients, please let us know as we would love to work with you to provide something very unique and special

Our gift baskets will be put together using unique round wood cheese boxes. Items that can be placed inside the baskets include Shatto Aged Cheese (all varieties), Shatto Milk Soap, Shatto Apparel, etc.

We truly look forward to working with you to make the holidays special for all of those that you look to get something for.

If you are interested in exploring this opportunity in greater detail, please email us at office@shattomilk.com.

HOT CHOCOLATE

As the winter weather begins to nestle in for the next few months, we all look for warm treats that will aid us in staying cozy in the comforts of our homes. For a wonderful warm treat this winter, try some hot chocolate compliments of Shatto Milk Company. In less than 3 minutes you can enjoy the best tasting hot chocolate possible and do so in the comfort of your own home.

Simply take a mug full of Shatto Chocolate Milk and heat it in the microwave for approximately 2 minutes. Slowly sip the warm product to make sure it is the right temperature. Once the correct temperature is reached, pop in a few marshmallows and let your taste buds go wild.

The process is very simple, but the outcome is outright amazing. We never knew hot chocolate could taste so good or be so easy to make.

Enjoy!