



SHATTO MILK COMPANY

www.shattomilkcompany.com

April 2010

Come On Out

Many get excited about touring our local family dairy farm and we welcome folks to come out for tours year around. However, we haven't done a very good job of letting folks like you know that you are welcome to come visit the farm everyday, even without a scheduled tour.

What do we mean? Well, if you are looking for a nice destination for a little drive, please consider Shatto Milk Company. We are at most 1 hour from almost anywhere in the metro area and we are open 7 days a week.

When you stop in, you can always sample all of our products, visit our country store, pet the baby calves, view the bottling room, have a picnic under our gazebo, and enjoy the country setting.

We are open Monday – Friday from 8 a.m. to 6 p.m., Saturday from 8 a.m. to 4 p.m. and Sunday from 9 a.m. to 4 p.m. No need to call ahead unless you would like to set up a tour.

We love visitors and would love to become a part of your day. We do have a lot of car clubs that come out for the morning as well as other fun groups. We truly hope you can make it out and see us sometime this summer.



A Few Eggs Were Found

This year's Egg Hunt was held on April 4, and it turned out to be a wonderful day. The weather was very nice, including some sun. We had more than 600 of our closest friends attend and enjoy some fun old fashion egg hunting.

We enjoy events such as this because it provides us with the opportunity to meet so many of you that we have corresponded with in one way or another or others that have enjoyed our milk for some time and have never had the chance to make it out to the farm. Selfishly, it is a blast for us as meeting our customers is the most fun we can ever have!

The next special event at the farm will be our annual Family Day at the Farm which will be held on June 19th. We are hopeful for similar weather and as good of a turnout. More information about this fun event will come shortly, but we hope you will take the time to mark your calendar now and begin sharing this fun event with your friends and family.

Thanks as always for your continued support of our local family dairy farm. Without you, we would not be able to continue doing what we love, farming.

We hope everyone has a great rest of your spring.



Milk Production Update

As you are aware, we have been a bit short on milk as of late as production went down significantly with the extremely cold winter. With that, it takes the cows a few months to get back to normal.

As of this past week we reintroduced our strawberry, banana and orange dream milks, so if your store has ordered it, it should be back on your local shelves. If you do not see it, just ask your dairy manager to order it next time as we want to make sure you have the chance to get all the products you desire. As for 2% Chocolate, we hope to have it back in full production over the course of the next two weeks. If all goes well, all of our flavored milks will be back and available to all stores by mid May.

Thanks again for your patience as we have had to once again deal with the impact of good old nature.

Need Help, how about this?

We receive emails time to time from our wonderful customers commenting on our bottle caps. Usually they state, we love your milk so much, but we sometimes find the caps very hard to get off.

We have been working with our cap supplier for years trying to find a new and easy way to make the caps easier on the hands. To date, they have added a new flip tab and are now looking into other new options. Until we see those engineering modifications, I thought I would let you know that we do offer these nifty cap removers for sale at the farm if you are interested.

They are only \$4.50. If this is something you would be interested in, just let us know. We can take payment via phone or via mail and put them in the mail for you that same day.



What's Happening on the Family Farm?

What a fun month. We have been able to take part in many area charitable fundraisers, we had great weather and an outstanding turnout to the annual Easter Egg Hunt, and yes, we have had really nice weather for all to enjoy. The pollen has been a little high, but fortunately it does not bother the cows.

At the dairy, things are picking up. As you may have heard, we had an old barn collapse on the first day of spring due to the wind. We are working to determine the best way to recover from this unexpected event. We are also cleaning out the compost barn, so if any of you are in need of some manure/sawdust compost, please give us a call as we are offering it for sale at \$30/pick up truck load. We will load it for you.

At the bottling facility, things are going well. We just added strawberry, orange dream, and banana milk back in full production.

In the fields, we have planted some oats and hope to start planning crops soon. We are just trying to find a few days in a row with no rain.

In the community, things are picking up. We have many events planned over the coming 30 days, a homes association earth day event, a number of sampling events including the March of Dimes for Babies this Saturday at the Power and Light District, and we plan on getting out to the City Market to start this season very soon.

We announce all of the events we are showing up at on Facebook, so we hope you will become a fan of ours today.

Halibut Chowder Recipe

1 bunch green onions – thinly sliced
2 tablespoons Shatto Butter
2 garlic cloves – minced
2-10 3/4 oz. cans of condensed mushroom soup
4– 10 3/4 oz. cans of condensed potato soup
4 cups Shatto Milk 2-8 oz; packages cream cheese – cubed 1/2 cups frozen, sliced carrots 1 1/2 pounds halibut or salmon fillets – cubed

In a Dutch oven, saute onions and garlic in butter until tender. Add soups, milk and cream cheese; cook and stir often until cream cheese melts. Bring just to a boil.

Stir in fish and carrots. Reduce heat; simmer uncovered for 5-10 minutes or until fish flakes easily and vegetables are tender. Stir frequently to avoid burning on bottom of pan.

Enjoy!

Organic Compost Anyone?

As you may already know, we place sawdust in our cows' barns as bedding, which makes it soft for them to lie in if they choose to come inside. The sawdust also absorbs moisture from the cows' bodies very well, ensuring that they are always laying on a dry soft spot.

As you can imagine, we have to replace this sawdust many times per year to ensure they always have a nice clean spot to enjoy. For the first time, we thought we would make this compost material available to folks in the area as you begin to plant your garden and do hard work.

The compost is a manure/sawdust mixture that is organic. It is dry and ready for application. We will load the compost for you and ask \$30/pick up truck load. If you would like to obtain any of this compost, please give us a call at (816) 930-3862.

Sneak Preview.....



We have been spending much of our time over the past 5 months working on our new building. As you are aware, this building is to serve as a cheese making location, additional storage, our new country store, offices as well as many other functions.

The picture above provides a little preview of the inside of the building, and for now we have our old 1954 milk truck inside.

We are hopeful that we can get the building complete by June for an open house as well as for Family Day at the Farm. Our biggest hurdle is the weather of course. We need to spend extensive time working on the front exterior of the building getting it in a place that will allow folks like you to come and go as easily as possible.

We will continue to provide updates on this new building and hope you will be able to come out and see us on the farm very soon. Once it is open, we believe this new facility will make our farm experience even better than what it is today. Hope to see you soon!

What Do You Think About Touring Our Farm?

Please take a survey related to our farm tours at,

<http://www.shs.vovici.com/se.ashx?s=0B8814ED54CAF7A2>

The survey ends on Saturday, May 1st at 5 p.m.