



SHATTO MILK COMPANY

www.shattomilkcompany.com

December 2005

From Our Family To Yours, Happy Holidays!

Typically November and December are associated with cold weather, the holidays, and of course the end of yet another terrific year.

For our family, this is a time when we reflect on the past 11 months and think about all of the nice people we have met, the events we have taken part in, and, above all, our wonderful customers that continue to support our local family dairy farm.

We cannot express to you enough how thankful we are for your support! We have had the opportunity to meet a number of you when you have come out to tour our dairy farm, others when we have provided samples of our products at your local markets, and even more just in the course of everyday life. I can easily say that meeting each and every one of you is a treat for our family. We view ourselves as your local family dairy farm and as your neighbors. With that said, we never want there to be a day that goes by or a sip of milk that is consumed that you do not realize that those of us at Shatto Milk Company truly care about you, your family, and your well-being. If there is anything we can do for you, please do not hesitate to ask.

Consider making a trip to your local dairy farm a part of your family's holiday fun!

Our local family farm and Country Store will be open everyday in December, including December 25th, from 9 a.m. to 3 p.m.

This past year has been a great year. We have added new products to our product line, welcomed more cows to our local family dairy, and had the opportunity to host more than 20,000 people like you at our farm.

We hope the same is true for you and we hope that our products have brought and continue to bring you and your family a healthy bit of happiness, satisfaction, and cheer.

My family would like to take this opportunity to wish each of you a happy holiday season and a happy new year!

We look forward to the many opportunities to serve you in 2006. We already have many fun farm events scheduled for the coming year including our annual **Easter Egg Hunt, Family Day at the Farm**, and much more. This coming year we also plan on having a few contests that will provide our customers the opportunity to show their talents, win fun prizes, and share their experiences with the many other fans of Shatto Milk Company Products.

Happy Holidays from our family to yours!



Looking For Fun Holiday Gifts?

Be sure to check out our online store at

www.shattomilkcompany.com

or stop by our country store to browse our wonderful selection of both cow related and locally produced items.

Eggnog Custard Pie

1 refrigerated Pie Crust

Filling:

1/2 cup sugar

2 1/2 cups Shatto Holiday Eggnog

4 eggs

Fresh Ground Nutmeg and Cinnamon

Heat oven to 425 degrees. Prepare pie crust as directed on package for one crust filled pie using 9 inch pan. **DO NOT PRICK CRUST.** Bake at 425 degrees for 7-9 minutes or until light golden brown. Reduce oven temperature to 350 degrees.

In large bowl combine sugar, eggnog and eggs blending well. Pour into partially baked crust. Sprinkle with nutmeg and cinnamon.

Bake at 350 degrees for 30 to 40 minutes or until almost set. (Center of filling will be soft) Cover edge of crust with foil or crust shield after 15-20 minutes of baking to prevent excess browning.

Cool Egg Nog Pie for 2 hours or until it is completely cooled. Store in refrigerator.

Enjoy!

Compliments of our neighbor, Tressy.



What's Happening On The Family Farm?

As the days get shorter and the temperature continues to drop, our happy herd of dairy cows continue to produce the best tasting milk around.

A lot has gone on at the farm this past month. The cows production continued to increase with the nicer weather, we were fortunate to get new milking machines installed in our dairy parlor, and a number of new additions (baby calves) joined our farm family. As the weather gets cooler, we are beginning the process of putting nice beds of straw down in the barn to ensure that our cows have a comfy place to sleep if they want to come in from the pasture.

At the processing plant, things are getting even busier. We are now making **eggnog** for the holidays and of course we are staying very busy trying to keep up with the demand for our newest product—**butter**. Many of you have given our butter a try and we would love to hear your feedback. If any of you would like to try our butter and your local store does not carry it, please take the time to let your dairy manager know of your desire. It is our goal to get our butter products out to all of the stores that carry Shatto Milk Company products by the end of this year!

Thank you to all of you who brought your families and out-of-town guests to visit our local family dairy operation on Thanksgiving Day. Our family enjoyed visiting with you and decorating the beautiful tree that is now up in our Country Store. Our Country Store will be open on December 25th from 9 a.m. to 3 p.m., so feel free to stop in and visit.

**ALL OF OUR PRODUCTS ARE
NOW BACK IN FULL
PRODUCTION. BE SURE TO
LOOK OUT FOR OUR RE-
INTRODUCED FLAVORS:**

ORANGE DREAM

&

2% CHOCOLATE

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Hot Chocolate - Easy and Delicious

For a wonderful warm treat this winter, try some hot chocolate compliments of Shatto Milk Company.

Simply take a mug full of Shatto Chocolate Milk and heat it in 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 if you would like 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!

Special Holiday Bovine Employee of the Month



TRUDY

Age: 4 years old

Weight: 1400 lbs.

Birthplace: Shatto Milk
Company

Birthday: October 6,
2001

Eyes: Brown

**Favorite New Year's
Eve:** 2001, I was a baby
still and I remember
being so excited to party
all night long!

**Favorite Holiday Gift
You Received:** A brand
new set of yellow
earrings.

**What are you doing for
this New Year's Eve?**

Not much, going to bed
early as I have to work
early the next day.

**What is your New
Year's Resolution:** To

go out of my way to
make all of the Shatto
Milk Company visitors
feel like part of our farm
family!

**Do you have any big
plans for 2006?** I plan
on making new friends,
enjoying everyday for
what it offers, and of
course eating as much
as possible - I love hay!

Thank you for your support of our local family farm in 2005. We look forward to providing you and your family with farm fresh milk and butter for many years to come!

From Our Family to Yours,
Happy Holidays!