



SHATTO MILK COMPANY

www.shattomilkcompany.com

July 2010

Ice Cream, Did you Say Shatto Ice Cream?

As you may be aware, we began making and offering farm fresh ice cream last year. It is a super premium ice cream that we make and package right here on our local family dairy farm. We use only the freshest cream, Shatto Cream.

At this time we are offering both chocolate and vanilla varieties. The ice cream is churned in small batches and hand packaged, then frozen and sent to your local stores.

We are certain you will enjoy this frozen treat and look forward to hearing your thoughts. We unveiled it last year at Family Day at the Farm and got rave reviews from more than 98% of those that tried it.

It is currently available at a number of the stores that carry our milk and other products. If for some reason you cannot find our ice cream in your local store, please feel free to request it from your store or frozen food manager. We would be happy to deliver it to any store that would like to carry it.

We hope this is just another Shatto Milk Company product that can find a spot in your refrigerator/freezer.

Enjoy!

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>

Family Day at the Farm Update

On June 19th, we held our annual Family Day at the Farm event. While the event went very well and we had many wonderful visitors, the day was cut short by an intense rain storm which started at noon.

We had the pleasure of loading up all of the outside goodies in the rain with a lot of help from visitors; we also had the opportunity to give many rides to the field attempting to avoid the mud puddles, etc.

No matter the weather, it is always a pleasure to meet those of you we have not had the chance to meet in the past and also to reconnect with longstanding friends.

We truly hope everyone that attended this event had a great time and enjoyed all there was to do. All of us here at the farm, staff and cows included, enjoyed the day and were so happy that many of you decided to make our small family farm a part of your weekend.

As we always say, if there is anything we can ever do for you please do not hesitate to ask. If you, your family or friends would like to come out and visit the farm for a tour, we would love to have you come back. Just give us a call at (816) 930-3862.

Thanks you for your support of our local family farm.



Why are Shatto Cheese Curds White?

White is the natural color of cheese, actually most all cheese. We have chosen not to add any unnatural coloring to our cheese products.

Any cheese that is yellow in color, most likely has had a coloring agent added to the product. Our cheddar cheese curds are white for that reason; we add no coloring to this product.

Our flavored cheese curds do have some color in them. This color comes from the flavoring added to the cheese and not from a coloring agent.

We have had many questions related to this topic so we thought we should take a few moments to let you know that **white**, is the natural color of cheese.

Fun Shirts

A few months ago we unveiled our newest shirt designs; you know the fun ones with the flavor down the front and the cute saying on the back.

These great new shirts are similar to our bottle designs and can be purchased for \$15. If you would like one, please send us an email at office@shattomilk.com and we will get it in the mail to you for the low shipping price of \$5. The shipping price will be the same no matter how many shirts you order, so feel free to pick up one for each of your family members.

If you would like to see all the shirt types available, please visit our online store at <http://www.shattomilk.com/store.html>. In order to get the low shipping price, you will need to email us your name, address and phone number. We will then contact you to obtain payment prior to shipping.



What's Happening On The Family Farm?

What a busy last few weeks. Family Day marked the last special event we had planned for 2010, so things are slowing down a bit.

The weather thus far in July has been much cooler than what we experienced in June. That is good news, as we all know that our cows would prefer cooler weather when given the choice.

At the country store, things are going very well. We are meeting and greeting many visitors from all over the world. Many of whom are coming to visit to enjoy one of our many tour opportunities.

At the dairy, we are about to move forward in replacing our barn that collapsed a few months back due to the snow and wind. We are hoping to get it up and in use by fall. All in all, things are going well as our staff in this area is committed to providing our cows with the best care possible.

At the bottling facility, things are as busy as ever. We are bottling as much milk as ever before and working very hard to evaluate new efficient methods and possible new products that we can offer down the road.

This past week we harvested our wheat. The wheat was combined and then sent to a local grain elevator where it was sold. We then cut the wheat stalks and are baling it for straw to use for our baby calves, etc. We will next be sowing grass on that field to harvest later in the year. Our beans and corn continue to grow in our fields and will be ready for harvest later this summer and early this fall. Our cows can't wait....

Have a very happy and fun July!

Shatto Butter – A World All Its Own

A few years back we decided to begin offering a local farm fresh butter option to the folks in our area. We didn't have much experience making large batches of butter, but knew we should be able to make some pretty impressive stuff seeing that our milk is so fresh and tasty.

After purchasing a small butter churn and practicing time and time again, we were able to introduce a true local butter choice to the Kansas City area.

The butter is packaged by hand on our local family farm and then sent along with our milk to local stores that decide to order it. Since introducing it we have gotten rave reviews. Because our customers raved about it so much, we decided to enter it in a world judging contest in 2006. From that experience our butter was ranked as one of the top ten in the world.

We were so excited. We quickly went from folks that new nothing about making butter to having one of the best in the world. The secret however was not our ability to make butter, but rather the high quality cream we were using to make it.

Today we offer both a salted and unsalted butter choice. These products are available in most markets that carry our milk. If for some reason your store does not carry our butter and you would like to give it a try, please feel free to request it from your store or dairy manager or give us a call and we will direct you to a store in your area that does currently offer it.

We hope you are able to give it a try. We are certain you will find it to be delish.



Bovine Employee of the Month



Dolly

Age: We think about 32

Weight: Too much

Birthplace: Missouri

Birthday: Not sure

Eyes: Black

Hair (Fur): Black and White

Owner: The Shatto Family

Favorite Food: Pizza and of course Milk.

Amount Eaten Per Day: A lot. Often in excess of 5 lbs. This unusual bovine can often be found eating off a plate.

What I Like the Most about Being a Cow:

Well, the opportunity to meet people, give hugs to the little people and just meet as many people as possible

Dream Job: Being able to be a cow inside. Boy, I can say it is really hot being the cow that I am.

What I am Most Looking Forward To This Year:

Winter, it has got to be cooler being a cow in the winter than in the summer.....come on winter.

Have you tried our non Dairy Drinks?

If not, be sure to look for Shatto: Sweet Tea, Lemonade, Orange Drink and Fruit Punch