



# SHATTO MILK COMPANY

[www.shattomilkcompany.com](http://www.shattomilkcompany.com)

March 2011

## Cheese Curds – Many Ways to Enjoy

Over the past few weeks we have received many emails and comments related to our cheese curds. What are they, how are they best eaten, where can I find them, etc.

Most all of these questions have been answered on our Facebook site over the past few weeks, but I would like to take a quick second to expand on a few ways one may want to consider enjoying our curds.

Curds by nature are a very fresh cheese, thus it only makes sense to enjoy them on their own especially the flavored varieties. If you would like to add the cheddar curds to something to enhance their flavor, we would suggest adding them to a nice tomato salad. Their salty characteristics are perfect with the tomatoes. Those same characteristics also make them a great fit when enjoying a wheat beer; we have worked with Boulevard Brewing Company and have found their Wheat beer to be a great match.

Of course you can fry the curds as well. Or, when making your next hamburger, simply make two thin patties, place 4-5 curds on the top middle of one patty and then take the second and seal it on top around the curds. This makes for an outstanding cheeseburger.

## **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>

## Grand Opening Event – May 7

We will be holding the Grand Opening for our new cheese making facility on May 7, 2011 from 11 a.m. to 4 p.m. This event will be to celebrate the formal grand opening of our new facility that contains our state of the art farmstead cheese making facility, new retail store, additional cold storage space, offices, and more. This event is to formally open the doors of this new facility to our customers through a ribbon cutting which will take place at 11 a.m. During the grand opening visitors will be able to:

- View Cheese Making demonstrations.
- Enjoy the new Dairy Bar.
- Pet the baby calves.
- View the bottling facility.
- Learn how our milk is processed.
- Sample Shatto products.
- Visit our new retail store.

The event is free to all as we would like everyone to have the opportunity to have fun on the farm while also having the opportunity to learn how Shatto Milk gets from the cow to your local grocery store. The event will be held rain or shine.



## **Milk – It is Not all the Same**

- Shatto milk gets from farm to store in as little as 12 hours. So, unless you've got a couple of cows in the backyard, Shatto Milk is absolutely the freshest you can buy – hooves down. Other milk is often days, or even more than a week old by the time it arrives at the store.
- Shatto milk is produced on our local family farm, by our family, just up the road in Osborn, Mo. Our milk comes directly to your store from our farm, only after our pampered cows are sufficiently pleased with themselves. We are the truly local milk supplier to this area market.
- Shatto milk has never seen the inside of a giant tanker truck. OK, so our milk is not well traveled. But, that's a good thing. Why burn loads of gasoline hauling milk all around the nation's highways just to get it to stores in a variety of states? We package and sell all of our fine products locally, we are the only dairy that only serves the great people of St. Joseph and Kansas City, thus you are our only priority.
- Family operation. Our boardroom is actually our dining room table. With your support, we have been able to provide a few good jobs for people in our farming community.
- When you buy Shatto Milk, you are directly supporting a local, family farm producing good, natural food for our local community. Come on out to the farm for a tour and see for yourself how local we truly are.
- Home is where the Holstein is. We are neighbors, so we try to act like it. That means you have an open invitation to swing by the farm anytime you like. You can meet anyone in our family or any of our Holsteins. Why? Because we just think it's good to know exactly where the food on your table comes from.



## **What's Happening on the Family Farm?**

What a wonderful month, a mix of sun, rain and yes even snow. It can all be taken a bit better knowing spring is here and warmer weather is on the way. All of us humans here around the farm are so excited about that.

At the dairy things are going very well. The cows are very happy and enjoying the seasonal shift in temperature. They are all ready to see all of you that plan on coming out for a tour this spring and summer.

At the bottling facility things continue to move in the right direction. With all milks in full production, we finally got our new date coder in working order and that has aided us in being a bit more efficient in our utilization of time. We have not yet gotten our new bulk tank put into place, but we hope that will occur soon.

At the retail store, things are as busy as ever as this is the busiest time of the year for tours. This in addition to the fact that we are embarking on our move to our new retail location, things are both busy and a bit stressful.

No matter, things are going very well and we look forward to hosting all of you that plan on making the trip out to the farm this coming spring and summer. We are certain you will have not only a fun and educational experience, but also one full of firsts and hopefully overall great impressions. See you soon!

Photo of our curds compliments of Alistair Tutton Photography.

## **Product Request** **Information**

Over the past few weeks we have received many calls and emails from customers asking why we do not deliver specific products to their store or how they can get a certain product in their local market.

Each time we receive correspondence of this type we let folks know that we can only deliver to their local store what is ordered. Then we encourage them to contact their store or dairy manager and request the items that they are interested in.

Since we have received so many emails and calls over the past month specifically about our butter, cheese curds and ice cream, we decided we would put together a little sheet for our customers to have in hand to know exactly what we offer and in what sizes.

If you or your family would like your store to carry something that you cannot yet find, please feel free to print this document, check the items you are interested and submit that document to your store for them to consider. We thought this may be easier for you than trying to call and obtain the correct person to ask. If nothing else this document will also serve as a good indication of the products we offer.

The document can be obtained at the following link:

[http://shattomilk.com/request/product\\_request\\_sheet.pdf](http://shattomilk.com/request/product_request_sheet.pdf)

We hope this helps in ensuring that you, our valued customers have the chance to enjoy all of the Shatto Milk Company products you would like.

Enjoy!

## **Bovine Employee of the Month**



**Age:** Steph

**Weight:** This young lady was not willing to share that information

**Birthplace:** Missouri

**Eyes:** Black

**Hair (Fur):** Black and White

**Owner:** The Shatto Family

**Favorite Food:** Pizza and of course Milk.

**Amount Eaten Per Day:** A couple bottles of milk, a few gallons of water and just a little hay.

**What I Like the Most about Being a Cow:**

Well, the opportunity to meet people, hang out in the fields and of course eat grass, it is so tasty!

**Dream Job:** Well, I think I have it. I love to hang around, eat, see people, be petted and of course for people to tell me I am cute.

**What I am Most Looking Forward To This Year:**

Family Day at the Farm. I hear it is a great event and I cannot wait to see all the people.

## **Grand Opening Coupon**

**Valid for One item per coupon and only one coupon per person**

**10% off Shatto Milk Company Apparel\***

\*Offer **valid only for the 2011 Grand Opening** being held on May 7, 2011. The coupon is only good at the Shatto Milk Company Farm Store located at 9406 N. Hwy 33, Osborn MO 64474. Offer is not good on already reduced items.