



SHATTO MILK COMPANY

www.shattomilkcompany.com

November 2010

All the Fix'ins

It is that time of year, family, fun and of course great food. As you consider what to take or make for your Holiday dinners, we would ask that you consider our local tasty products.

Many are often amazed to hear that we offer the products that we do, so we thought this would be a good time to highlight a few of the items that may be good for your holiday dinners and/or parties.

Let's start with the milk of course, the **white milk**, **cream and half and half** are great for using in your recipes and for everyday use. **Flavored milks** are wonderful for the kids and can add a fun flair to any dinner or party. **Shatto Butter** was named as one of the top ten in the world just a few years ago. We are certain you can't go wrong with this choice. Shatto Juice products are great party punches when considering our **fruit punch** and **orange drink**. **Sweet Tea** is just an all around wonderful drink for any occasion.

Last and certainly not least, you may want to consider our **Eggnog**, either our **traditional eggnog** or our **pumpkin spice** variety. Both are great for parties as a treat for all to enjoy, or just for you to enjoy on your own.



Happy Thanksgiving!

Each year about this time we are reminded to stop and reflect on the past 10 months. In doing so, we are reminded of all the terrific things we are thankful for including: a new wonderful grandchild, terrific friends and neighbors, outstanding employees, and of course the opportunity to do what we love.

When we started bottling our own milk on our farm in June 2003, we quickly realized we had one more very important thing to be thankful for, that is all of you, our wonderful customers. Since 2003, we have been reminded daily how thankful we are to have dedicated customers like you. So, with Thanksgiving right around the corner, we wanted to say thank you! Thank you for being such a wonderful part of our lives and thank you for your continued support of our local family farm.

On behalf of our entire family and all of our wonderful employees, we would like to wish you and your family a happy and safe Thanksgiving. It is amazing how important people are in our every day lives, and unfortunately we do not always do a very good job of expressing our appreciation. Once again, thank you for being a part of the Shatto Family and for being some of the best friends a family could have.

Wishing You and Your Family the Very Best!

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>

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, ice cream bowls, and drinking glasses, to cow related items, wire milk carriers and fun cookie jars.

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 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?

I cannot believe it is already November. It seems like it was just yesterday that we were talking about preparing for summer and the hot summer sun.

Things around the farm have been going great. We are now making eggnog for the holiday season, which combined with the fact that we are making cheese things are pretty busy around the bottling plant.

At the dairy, things are going well. We continue to have a number of new baby calves, which keep everyone happy and coming up with new names. The weather has been really good, so all of the cows are happy hanging out in the fields hoping the green grass stays around a bit longer. Our new free stall barn arrives this week and should be up by the end of the month or at least early December.

In the country store, things are busy as ever. Tours are booking up quickly and we are already booking times for the summer of 2010. We are also preparing for the holiday shopping season as we have already had a rush on plush animals, logo'd apparel and our milk soap. We plan on getting in a "new item" in early December just in time for the holidays. We are certain everyone will like this new Shatto gift idea; stop by to see what it is.

If there is anything we can do for you or your family as we come to the end of 2010, please do not hesitate to contact us. We are thankful for the fact that we are able to open our farm to our customers daily and not only provide all of our customers the highest quality dairy products, but also the fact that we have the chance to get to know each of you personally.

FESTIVE EGGNOG BREAD PUDDING RECIPE

Ingredients:

¾ lb. loaf of white bread
4 sq. semi-sweet chocolate
32 oz. Shatto Eggnog
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 27 and 28, 2010. 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 EGGNOG

Our super premium holiday Eggnog is now available to all of the stores that carry our local products. We decided to offer our premium holiday treat a few days earlier this year.

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

Shatto Eggnog 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 eggnog 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.

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!