



SHATTO MILK COMPANY

www.shattomilkcompany.com

October 2009

The Holidays are Coming – Egg Nog and Something New

On November 1st of each year we begin offering our tasty egg nog to all of our customers. This year will be no different as we have heard from so many of you how much you love this product.

With that said, I am happy to say we will not only be offering our normal egg nog for the holidays this year, but also a new variety. Wanting to offer only products that are the best of their class, we found an amazing new egg nog recipe that we believe you will enjoy.

Pumpkin Spice Egg Nog. Yes, you heard correctly, this is a mixture of pumpkin, egg nog and a variety of spices that equate to nothing short of holiday goodness! This specific product will be available during the end of October.

Many of us around the farm have been sampling this new creation several times just to make sure it is really as good as it was the first time we made it. I say this, because this stuff is just amazingly good.

We hope you and your family are able to enjoy both the traditional and the pumpkin spice egg og varieties this holiday season.



Shatto Farmstead Cheese

Over the past few months we have been working with master cheese makers from both Wisconsin as well as Vermont to create a premium local cheese option for our customers here in the Kansas City area.

After a great deal of work perfecting recipes, aging the cheese and learning more than we ever thought we would know about this complex product, we are excited to introduce a truly local farmstead cheese line.

Our line of farmstead cheeses include: Fresh and Aged Bandaged Cheddar, Fresh and Aged Gouda, Fresh and Aged Havarti and a terrific Port Salute. In addition to these products, we will also be offering a new cheese that we created which is similar to a cheddar style product. It will be called "Lilly".

We plan to roll out these products slowly to ensure we have enough products in the aging process to keep up with demand. Whole Foods on Metcalf has already started carrying our farmstead cheeses, and it is our hope to get each store to offer this new product as well.

Our goal is to get these cheeses in all local stores that are interested in carrying it, by the holiday season. We will be offering the cheeses in large aged wheels for the stores to cut at first, later we will be offering pre-cut and packaged cheeses directly to the stores.



So, What is Farmstead Cheese Anyway?

Most people are familiar with Artisan Cheese, well, Farmstead goes one step further. Artisan Cheese means made in small batches, but can be made by anyone with anyone else's milk. Simply put, "Farmstead" means "from the Farm". In order for a cheese to be a farmstead cheese, the dairy animals that give the milk used to make the cheese must live on the farm where the cheese is made....so the cheese you're eating is literally from the farm. It's sort of (but not exactly) analogous to the term 'estate bottled' in the wine world.

Farmstead cheese is also to be made only by hand in small batches, thus insuring the product that is offered is of the highest quality. This ensures that the cheese maker knows everything about the cheese. Which allows him to truly be in tune with where the milk comes from, the hands on process of it being made into cheese as well as the how the cheese ages and how it is packaged.

OLD FASHION WIRE MILK CARRIERS NOW AVAILABLE

Are you looking for an easy and stylish way to transport your milk bottles to and from your local market? If so, we have just the item – Shatto Milk Company is now offering **old fashion wire milk carriers** that can hold 2, 4, or 6 bottles at one time. These terrific items can either be purchased at our Country Store or via our online store at www.shattomilkcompany.com. If you have any questions please do not hesitate to contact us at (816) 930-3862.



What's Happening On The Family Farm?

Above is a picture of our cheese making/storage building under construction. Over the past few years we have been running out of room in our bottling room as we have added ice cream, butter and cheese to our product line.

This new building will assist in creating more room for those practices and will also provide us some much needed dry storage space. We are hoping to get the shell of the building complete by November.

Things at the bottling facility are going well. We are making a lot of cheese these days, both for cheese curds as well as for our artisan products. This combined with our efforts to introduce our Pumpkin Spice Egg Nog in October is creating a very eventful month.

At the dairy things are going well. The cows love this weather and are so glad they were able to enjoy a mild summer. They are hoping for a similarly mild winter. The cows do tend to prefer cold to hot, but they do not prefer snow and they really dislike ice. Needless to say, they are keeping their hooves crossed.

Outside of the farm we have gotten our old Divco milk truck out for a drive around the Country Club Plaza a few times. It is always fun to get the reaction of folks as we drive by in a 1952 Milk Truck. Most have never seen such a sight and probably think we are a little silly. If you see us stop and say hello!

In anticipation of the holiday season, we truly hope you enjoy our holiday Egg Nog treats and are also able to obtain some of our artisan cheeses. We are certain they will be a huge hit for holiday dinners.

WHOLE FOODS DINNER – FEATURING SHATTO PRODUCTS

On Friday, October 30, from 6:30 p.m. to 9:00 p.m. Whole Foods Market will be offering **Dinner at the Studio, A Harvest Meal featuring Shatto Milk Company Products.**

The meal will be prepared in front of you by Nancy Stark, executive chef, caterer and culinary instructor and Paige Vandegrift, Cordon Bleu-trained chef, caterer and culinary instructor. The meal will include a Shatto Milk Company Cheese Board, Celery Root & Apple Salad with a Creamy Vinaigrette, Brined, Maple-Glazed Pork Rib Chops with Roasted Pecans, Grilled Apples, Noodle Gratin and Wilted Spinach Stout Ginger Cake with Caramelized Fruit and Ice Cream. The meal will serve as the unveiling of Shatto Milk Company's newest super premium creation, Farmstead Cheeses.

Seating is limited to 40 guests. To secure your reservations today, please contact Rebecca Miller, Cooking Studio Director, at Whole Foods Market on Metcalf. Her phone number is 913-652-9633, ext. 400. This outstanding meal, based upon these local favorites will be available from Whole Foods Market (WFM) for \$55 pp.

This meal is the first where Whole Foods Market has featured a local farmer and his products. My family and I will be in attendance to enjoy this wonderful meal with those that are interested in participating.

We hope to see you at WFM on the 30th. It is certain to be an outstanding meal.

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>

Bovine Employee of the Month



Milly

Age: 3 Years old

Weight: 1800 lbs.

Birthplace: Shatto Milk Company

Eyes: Black

Hair (Fur): Brown and White

Favorite Food: Bright Green Grass

Favorite Way to Exercise: Cow-is-thenics.

Favorite Fall Setting: Hanging around the hedge row with my girl friends just looking at the pretty leaves

Favorite Winter

Activity: Bundling up with all my friends in the barn, surrounded by some nice soft and cuddly sawdust, heaven!

Dream Moovie:

Barnyard, the actors look a lot like me.

Like The Most About

Being A Cow: The fact that everyone thinks I am just so cute. I mean, I understand why, my pretty brown and white fur, my twinkly eyes and yes, my always eye catching ear rings. Yep, it is great to be a cow!

Start Your Holiday Shopping In October

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

*Offer valid only during the period of October 26 – 31, 2009. 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.