



Monthly Musings

MAY 2008

Downtown Delivery Begins

Because our numbers have been growing slowly but surely, and because many of you have requested a more convenient delivery time (evening) and location (downtown), we have finally started our downtown delivery!

Some of you have moved from either

our NW Kalamazoo location or our Portage location, which has made more room at those delivery locations. We also have a few new members joining up with us for this new downtown delivery.

We need to make this delivery location worth the extra miles we're

driving to deliver your milk to you. So if you know someone who has wanted to join up but couldn't make it to any of our other deliveries due to location or time, this one might work for them! Please spread the word!

I ♥ Raw Milk!

Notices

- **May monthly fees** are now due. We will continue with the number of shares you had for April, unless we have heard from you otherwise.
- **New downtown location** has started up on Tuesday, May 6th. We now deliver to the parking lot next to People's Food Co-op on Tuesday evenings between 5:30 and 6:00 pm.

Farm Tour on May 24th

It's time for our annual farm tour! Come out to the farm, see our cows in all their grassy splendor, learn about the milking process, ask questions of our farmer, and get some fresh air (along with that lovely earthy cow smell ☺).

The tour will be held on **Saturday, May 24th, from 10:00am to 12:00pm. Please note that this tour is for members and members-to-be and their families only.**

Things to consider:

- If there is Tornado watch or Severe Thunderstorm Warning, the tour will be cancelled.
- If it is sprinkling, the tour will continue as planned.
- There is no bathroom availability.
- Adults are responsible for their own children.
- Bring a pencil or pen to write down answers for the 10 question quiz. Test your knowledge about cows and milk.

We look forward to seeing you there. And you might have already tasted a slight change in the milk—this is due to the fact that the cows are back on grass!!! Yahoo!

Recipes:

Cultured Buttermilk & Sour Cream

To make CULTURED BUTTERMILK you're going to have to break down and get the grocery store version in the beginning. Pour about 1/2 cup of store bought Cultured Buttermilk into a quart mason jar. Fill to the top with raw milk. Shake the jar and let sit in a warm spot for about a day or so. Lift off the lid periodically to see if it's sour enough. In the winter you could put warm water in a crock pot, set it on "warm" and leave it there.

When it's thick and sour, you have cultured buttermilk. Use it for making cottage cheese, or baking or salad dressing or any recipe that calls for cultured buttermilk. When you get down to about 1/2 cup in your jar, just refill with milk and re-culture it for another day. You can go several times re-culturing it, but once in a while I go get new store buttermilk and start over.

To make SOUR CREAM, just use cream instead of milk. Put about 1/2 cup of cultured buttermilk in a quart jar (you can use your homemade cultured buttermilk now), add cream, and let it set out in a warm spot for a day or so. Just take the lid off periodically and smell it. When it's sour enough for you, it's done.

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