

PACIFIC MOO BIZ

Merry Christmas

Pacific Dairy Centre Ltd

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HOULE



Westfalia **Surge**

We would like to thank all the 130+ farms participating in the shipping of colostrums milk through RT Farmer

PolyDome

Cadman
POWER EQUIPMENT

DARITECH INC

Sunova
WORX INC.

We would like to wish each and everyone of you a wonderful Christmas season and an even better 2014!



Phil Aldridge
Gerrit Bosch
Tracy Bosma
Jason Burchart
Ed Brink
John Bruinsma
Conny Coers
Robin Farmer
Gerald Fournier
Garry Franz
Chris Hollaar
Jack Neels
Mike McAra
Todd Morrison

Jack Neels
Gary Ormerod
John Pedersen
Jim Peters
Tim Piers
Richard Siebring
Tony Siebring
Joyce Sprietsma
Jim Stobbe
Greg Thiessen
Ben Tromp
Albert Tukker
Tony VanBoven
Herb VanNes

Special Thanks to Margaret Bouwman of Mardelen Holsteins Ltd. for taking the great pictures for us at our staff photo shoot this year!

MUELLER

ProClean

*Merry Christmas
and Happy
New Year from
Integrated
Bio Systems*

EYS Cow Brush

Grooming at it's best

Our 2014 Calendars are in!
Please ask your Route Specialist if you haven't received yours yet. Inside you'll find breeding & calving dates, along with local fair dates & websites. At the back of the calendar, you'll find all of our Sales, Route and Service contact numbers and websites for our suppliers.

DAIRYMASTER

INSENTEC

VALMETAL

SLURRYSTORE



Merry Christmas, from our homes to yours!

Here are a few tried and true recipes from homes of some of our staff, that have been Christmas favorites over the years and they would like to share them with you! Enjoy!

Traditional English Trifle

from Phil Aldridge of
Intergrated Bio Systems
Slab of sponge cake
(or plain pound cake)
Large can of peach halves
Large can of pear halves
Strawberry Jello mix
Rum or Sherry (optional)
3 cups of milk
Birds custard powder
3 Tbsp Sugar (split 1 Tbsp & 2 Tbsp)
250 mls of Whipping Cream

Directions: In a 9 - 10" glass bowl, cover the bottom of the bowl with sponge cake (cut into 2" square pieces). Drain the peach and pear halves into a glass measuring just and put the fluid to one side. Place the peach and pear halves alternately around the outside edge of the sponge cake with the cut sides against the wall of the bowl. Pour a generous amount of the optional Rum or Sherry, so that it soaks into the cake.

Using the retained peach and pear juice, together with water, make up the strawberry jello according to instructions. Pour the jello liquid carefully into the bowl and allow to set in the fridge.

When the jello has completely set, using the milk, Birds custard powder, and 2 tbsp of sugar, make the Birds custard (following the direction on the container). Pour the custard on top of the jello and spread evenly. Cover the bowl with saran wrap and allow to set in the fridge.

A few hours before serving, whip up the whipping cream and the last Tbsp of sugar and spread evenly over the pre-set custard.

At the Aldridge household, we usually leave the trifle until a little later in the evening, to allow the Turkey to digest!

FLUFFY CLOUD SALAD

1L. TUB OF COOLWHIP
1 SMALL PACKAGE OF ORANGE JELLO
1 CAN CRUSHED PINEAPPLE (OPT)
1 SMALL CAN MANDARINE ORANGES
1 SMALL TUB OF COTTAGE CHEESE
(OPT: CREAM COTTAGE CHEESE
WITH HAND BLENDER FOR A
SMOOTHER CONSISTENCY)

DIRECTIONS:

MIX COTTAGE CHEESE AND JELLO
THEN FOLD IN COOL WHIP
DRAIN CANS OF FRUIT
FOLD FRUIT INTO SALAD

I ALSO DO A RASPBERRY OR STRAWBERRY
JELLO VERSION WITH FROZEN FRUIT
FROM THE KITCHEN OF KATHY FRANZ

PINEAPPLE DREAM SLICE

1/2 C. MELTED BUTTER
2 C. GRAHAM WAFER CRUMBS
2 LARGE EGGS, BEATEN
2 C. ICING SUGAR
1/2 C. BUTTER, ROOM TEMPERATURE
10 OZ. TIN OF DRAINED
CRUSHED PINEAPPLE
500 ML CONTAINER OF WHIPPING CREAM
1/4 C. ICING SUGAR

DIRECTIONS: MAKE BASE BY MIXING
MELTED BUTTER AND GRAHAM WAFERS,
THEN PATTING INTO 9 X 13 PAN.
CHILL FOR HALF AN HOUR.
CREAM TOGETHER EGGS, ICING SUGAR
AND SECOND 1/2 C. MEASUREMENT OF
BUTTER. SPREAD OVER CHILLED BASE.
PREPARE WHIPPING CREAM WITH 1/4C.
ICING SUGAR FOR STABILIZING.
FOLD IN DRAINED CRUSHED PINEAPPLE
TO WHIPPING CREAM MIXTURE AND
SPREAD OVER SECOND LAYER.
GARNISH WITH LIGHT SPRINKLE OF
GRAHAM WAFERS CRUMBS (OPT)
LET CHILL BEFORE SERVING.

FAVORITE CHRISTMAS DESSERT OF
OURS, AND IT'S EVEN BETTER AFTER
SITTING IN THE FRIDGE FOR A DAY OR
TWO, TO ALLOW SOME JUICE FROM THE
PINEAPPLE TO SEEP DOWN INTO THE
BOTTOM LAYER.

JOYCE SPRIETSMA

MEAT & POTATO PIE

1/3 C. VEGETABLE OIL
2 C. SWISS OR CHEDDAR CHEESE
1/2 C. CHOPPED ONION
4 EGGS
6 C. SHREDDED HAS BROWNS
1½ C. DICED HAM, OR CHICKEN OR
SAUSAGE
2 C. MILK
1 TSP SALT & PEPPER

DIRECTIONS: MIX TOGETHER OIL &
HASH BROWNS IN 9 X 13 PAN. BAKE @
425° FOR 15 MINUTES OR UNTIL CRUST
BEGINS TO BROWN.
REMOVE FROM OVEN.
LAYER ON CHEESE, MEAT & ONION.
COMBINE MILK, EGG & SEASONING IN
BOWL.
POUR EGG MIXTURE OVER LAYERED IN-
GREDIENTS.
RETURN TO OVEN & CONTINUE TO BAKE
FOR 30 MIN OR UNTIL LIGHTLY BROWN.
FROM TRACY BOSMA

BUTTER CAKE (BOTERKOEK)

2/3 CUP BUTTER
1 CUP WHITE SUGAR
1 EGG
1 CUP FLOUR
1 TSP BAKING POWDER
APPROX. ¼ CUP SLIVERED ALMONDS

DIRECTIONS: MIX BUTTER, SUGAR, AND
MOST OF EGG TOGETHER.
KEEP A SMALL PORTION OF EGG WHITE
ASIDE FOR TOPPING LATER.
ADD FLOUR, BAKING POWDER AND AL-
MOND EXTRACT.
MIX BY HAND BUT DO NOT OVERMIX.
SPREAD IN GREASED PIE PLATE. DO NOT
PACK TIGHTLY AND SMOOTHOUT TOP OF
BUTTER CAKE.
BRUSH WITH SET ASIDE EGG WHITE.
SPRINKLE WITH SLIVERED ALMONDS AND
BAKE @ 350° UNTIL GOLDEN BROWN,
APPROX 25 - 30 MIN.

FROM NELLIE TUKKER

