

PACIFIC MOO BIZ

Merry Christmas

Pacific Dairy Centre Ltd

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HOULE

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



Our 2015 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.



John Bruinsma
Jim Peters
Gary Ormerod
Jason Burchart
Todd Morrison
Mike McAra
Jack Neels
Gerald Fournier
Richard Siebring
Jim Stobbe
Gerrit Bosch
Tracy Bosma
Tim Piers
Robin Farmer
Greg Thiessen

Ben Tromp
Herb VanNes
Tony VanBoven
Chris Hollaar
Joyce Sprietsma
Tony Siebring
Tracy Bosma
Conny Coers
John Pedersen
Phil Aldridge
Garry Franz
Missing from Picture
Albert Tukker
&
Gordon Ross

We would like to wish each and everyone of you a wonderful Christmas season and an even better 2015!

Special Thanks to Marissa V Photography for taking our picture this year!



ProClean

Merry Christmas
and Happy
New Year from
Integrated
Bio Systems

EYS Cow Brush
Grooming at it's best





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!

Christmas Morning Birds Nests

from Phil & Barb Aldridge of

Intergrated Bio Systems

Black Forest Ham (thinly sliced)

Extra Large Eggs (1 egg for each)

250 ml Carton of Whipping Cream

Grated Sharp Cheddar Cheese

Pkg. Plain, Sourdough or Cheese

flavoured English Muffins

Butter

Directions:

-Lightly grease muffin tin with butter. Take as many slices of Black Forest Ham as required (ie 6 slices if you want to make 6 Birds Nests) and place flat on a cutting board. Using a sharp knife, make a slit from the centre to the outer edge of each slice. Place and press a slice into each muffin space, overlapping the cut edges to prevent puckering.

-Break an egg into each ham cup and puncture the yokes with a sharp knife.

-Gently pour about 1/8th of a cup of cream onto each egg.

-Sprinkle salt and pepper to taste.

-Gently pile as much grated cheese as will fit onto the mixture.

-Preheat oven to 350°

-Cook for 25 min 's.

Serve on buttered, toasted muffin halves.

This is our traditional Christmas morning breakfast that we really enjoy every year!

Meringue Cookies *from Tracy Bosma*

Preheat the oven to 200 degrees F (95 degrees C). Butter and flour a baking sheet.

In a glass or metal bowl, whip egg whites until foamy using an electric mixer. Sprinkle in sugar a little at a time, while continuing to whip at medium speed. When the mixture becomes stiff and shiny like satin, stop mixing, and transfer the mixture to a large pastry bag. Pipe the meringue out onto the prepared baking sheet using a large round tip or star tip. Place the meringues in the oven and place a wooden spoon handle in the door to keep it from closing all the way. Bake for 3 hours, or until the meringues are dry, and can easily be removed from the pan. Allow cookies to cool completely before storing in an airtight container at room temperature.

3 egg whites per cup of confectioner sugar and remember you should have small dish of water at the bottom of the oven.

Our Favourite Stuffing

from Jim and Katherine Stobbe

$\frac{3}{4}$ C butter, softened

1 C finely chopped onions

3 C pared and chopped apples

7 C cubed bread

$\frac{1}{2}$ C raisins

1 Tbsp chopped parsley

$\frac{1}{2}$ -1 tsp salt

Dash of pepper

$\frac{1}{4}$ tsp poultry seasoning

2-3 Tbsp sugar

Combine butter and onions and cook until tender.

Combine apples, bread cubes, raisins, parsley, seasonings, sugar and cooked onions.

Fill poultry cavity or bake in buttered casserole dish.

Great with turkey, chicken, goose, or duck.

This stuffing is so enjoyed by our family that we always make a double recipe.

Frozen Mocca Cheese Cake *-from Tilly Siebring*

Crust:

1 $\frac{1}{4}$ cup chocolate wafer crumbs

$\frac{1}{4}$ cup melted margarine

$\frac{1}{4}$ cup sugar

- Mix and press into a pie plate, bottom and sides.

Filling:

1 - 8 oz. pkg. cream cheese, softened

1 can sweetened condens milk

$\frac{2}{3}$ cup chocolate syrup

1-2 tbsp. instant coffee - dissolved in 1 tsp. hot water

1 cup whipping cream

-In a large mixing bowl beat cream cheese until fluffy - gradually add condensed milk, chocolate syrup and coffee, beat until blended.

-Fold in whipping cream.

-Pour into prepared pan.

-Freeze until firm - 6 hours.

-Garnish with crumbs- chocolate syrup- whip cream and then Enjoy!!!

Snow Ball Cookies *from Joyce Sprietsma*

1 Box white cake mix (I use French Vanilla White)

$\frac{1}{3}$ cup of oil

3 egg whites

4 oz (125 ml) cream cheese, softened

$\frac{1}{2}$ cup icing sugar

-Mix all ingredients, (except icing sugar), on medium until well combined. Chill for 30 minutes. If dough feels sticky, add $\frac{1}{4}$ cup of flour or icing sugar and chill again.

-Take a heaping tablespoon amount and roll into a ball. Roll this in the $\frac{1}{2}$ cup of icing sugar (optional) and place on a parchment lined cookie sheet. Bake in preheated oven for 9 - 11 minutes, or until the tops start to crack. Test for firmness, if really soft, continue baking. Don't let them get brown or it will ruin the "snowball" effect.

-Let cool on cookie sheet for a few minutes before moving to a cooling rack. Dust with sifted icing sugar.

-For a variety, I added $\frac{1}{4}$ Tsp of Strawberry extract and a touch of Wilton Burgundy Food Coloring which had an awesome result. I had to add the extra icing sugar and extra flour for the batter to roll nicely and all the guys here at the shop said these cookies passed with flying colors!

EASY HOLIDAY FRUIT CAKE

FROM GARY & VICKIE ORMEROD

1 C. MINCEMEAT

1 C. WALNUTS, COARSELY CHOPPED

1 C. MIXED CANDIED FRUIT

5 OZ CAN EAGLE BRAND CONDENSED MILK

1 EGG, BEATEN

$\frac{3}{4}$ C. FLOUR

$\frac{1}{2}$ TSP. BAKING SODA

- COMBINE MINCEMEAT, NUTS, CANDIED FRUIT, EAGLE BRAND CONDENSED MILK AND EGG.

- STIR IN FLOUR AND SODA.

- POUR INTO 9 X 4 X 3 GREASED LOAD PAN THAT IS WAXPAPER LINED AND GREASED.

- BAKE AT 350° FOR 1½ HOURS OR UNTIL CENTRE SPRINGS BACK.

THIS IS A VERY EASY, MOIST, DARK FRUIT CAKE, ENJOY!

Chocolate Oat Squares

from Diane Bruinsma, a favorite of Mariah's volleyball team!

1 cup plus 2 tbsp butter, softened and divided

2 cups packed brown sugar

2 eggs

4 tsp vanilla, divided

3 cups quick cooking oats

2 $\frac{1}{2}$ cups flour

1 tsp salt

1 tsp baking soda

1 can (300 ml or 14 oz) sweetened condensed milk

2 cups chocolate chips

1 cup chopped walnuts or pecans

-In a mixing bowl, cream 1 cup butter and brown sugar. Beat in eggs and 2 tsps vanilla.

-Combine the oats, flour, salt and baking soda, stir into creamed mixture.

-Press two-thirds of oat mixture into a greased or lined with parchment paper 15 by 10 by 1 inch baking pan.

-In a saucepan, combine milk, chocolate chips and 2 tbsp butter. Cook and stir over low heat until chocolate is melted. Remove from heat, stir in walnuts or pecans and remaining 2 tsp vanilla.

-Spread over crust. Sprinkle/drop with remaining oat mixture.

-Bake at 350 degrees for 25 minutes or until golden brown. Cool & Cut into squares.

Christmas Cheer *from John Bruinsma*
Peppermint Tea with a shot of Baileys,
along with a shot of Kahlua.

Prost!