



Happy Thanksgiving

November 2017

We'd like to wish all of you a very Happy Thanksgiving & let you know that we are very thankful for you. We would also like to send a special thank you to all our farmers that either sold their cows or retired this past year. We truly thank you for your business & we wish you the very best of luck, happiness, and health in the future!

We are also asking you to spread the word, we are looking for dairy farmers. If you know of anyone who wants to be a part of a fast growing Co-Op, who looks forward to an exciting future, please call the Creamery or Adam. 320-387-2770 or 320-333-3653. We offer extremely competitive base price with outstanding 25-30 year dividends.

We really have to buckle down on this **48 hour notice** on feed orders please. When we place our orders we need to call 10 days in advance, so I guess 48 hours isn't asking too much. All orders will be charged an additional \$75.00 if not called within 48 hours & weekends DO NOT count as we do not have feed mixers here late Saturday or Sundays. Thank you.

Do you have your cattle dewormed? If your beef cattle are underweight it will take a month for them to gain weight, and a bread animal goes into maintenance mode in December, so you can see if you have under conditioned cattle now & they're not wormed, this will become an even a bigger problem. Your animals need protein & mineral, not just corn. We will offer a FREE drenching gun with all wormers purchased here at The Gilman Creamery during the month of November.

I know it's early, but mark your calendars: Sat. Dec. 9th **Santa** will be coming to the Gilman Creamery! Todd's Toyland is being stocked up as well as the rest of the store with all kinds of goodies~

Check out our door busters for the month & just in time for your holiday baking we will be offering **butter at \$2.89** a pound with an in store purchase. (Limit 10 - while supplies last).

Until then, try this for your Thanksgiving Dessert:

Pumpkin Delight

1 C. Flour	3 C. Whipped topping - divided
$\frac{1}{2}$ c. Butter	2 $\frac{1}{2}$ C. Milk
$\frac{1}{2}$ C. plus $\frac{1}{4}$ C. chopped pecans	3 sm. pks. White choc. Instant pudding or vanilla
8 oz. Cream cheese, softened	1 - 15 oz. can pumpkin puree
1 C. Powdered sugar	1 tsp. pumpkin spice

Layer one: Mix flour, butter & $\frac{1}{2}$ c. pecans together. Press into a 9x13 pan. Bake 15 min. 350'. Layer 2: blend cream cheese, powdered sugar & 1 c. whipped topping, spread over crust. Layer 3: Mix milk, pudding, canned pumpkin, pumpkin spice & 1 c. whipped topping. Spread over layer 2. Layer 4: Spread remaining whipped topping & sprinkle with pecans. Chill for 3 hours. Enjoy, Happy Thanksgiving!

