



CT Dairy Fact of the Week May 19, 2009

Did you know...

Every 5 cows in the State generate 1 job: delivering grain, milking cows, driving a milk truck, bottling, or refilling the dairy cooler.

In 1999 there were 29,000 dairy cows in Connecticut.

In January 2009, there were 19,000 dairy cows in Connecticut.

Since January of this year, 700 cows have moved out of State.



That's a loss of **140 jobs in 5 months**, just from 4 dairy farms going out of business!

 CONNECTICUT FARM BUREAU

Dairy Recipe of the Week Cheese Fondue

Ingredients:

1/4 cup butter

1/4 cup all-purpose flour

1/2 teaspoon salt, optional

1/4 teaspoon pepper

1/4 teaspoon ground mustard

1/4 teaspoon Worcestershire sauce

1 1/2 cup milk

2 cups shredded cheddar cheese

Bread cubes, ham cubes, bite-size sausage and/or broccoli florets



Directions:

In a saucepan, melt butter; stir in flour, salt if desired, pepper, mustard, and Worcestershire sauce until smooth. Gradually add milk. Bring to a boil; cook and stir until thickened. Reduce heat. Add the cheese; cook and stir until melted. Transfer to a fondue pot or slow cooker; keep warm. Serve with bread, ham, sausage and/or broccoli.

From: Taste of Home