



CT DAIRY FACT OF THE WEEK MAY 15, 2009

Did you know...

With the prices that Connecticut farmers are currently receiving for the milk produced on their farms, they are **LOSING** 90 cents for each gallon!

On the other hand, supermarkets are earning profits of at least \$1 to \$1.50 per gallon. *

*information from testimony submitted by Adam Rabinowitz and Ronald Cotterill, Ph.D., of Dept of Ag and Resource Economics at UCONN on 2/19/09



Retail Price
\$4.79 +/-

Cost of Production
\$1.90

Farm Pay Price
\$1.00



DAIRY RECIPE OF THE WEEK

Rhubarb-Streusel Muffins

Ingredients:

Filling:

1 1/2 Cup chopped rhubarb
1/3 Cup water
1 T. lemon juice
1/2 Cup sugar
1 1/2 T. cornstarch

Muffin Mix:

2 Cup flour
1 T. baking powder
1/2 t. salt
1/2 Cup sugar
1 egg, beaten
1 Cup buttermilk
1/3 Cup melted butter

Streusel topping:

1/2 Cup sugar
1/3 Cup flour
1/4 Cup butter



Directions:

Combine the filling ingredients in sauce pan. Cook over low heat stirring until thickened. Set the above aside. Mix muffin dry ingredients and muffin wet ingredients separately, then combine. Fill muffin tins one half full with batter. Dot with rhubarb filling, then fill with remaining batter. Sprinkle with topping. Bake at 400 degrees F. for 20 minutes.