

CHOOSE PA DAIRY

goodness that matters

FROM OUR FAMILIES TO YOUR FRIDGE



Jennifer and her family are just one of the 4,940 dairy farmers across Pennsylvania who work hard 365 days a year to bring you farm-fresh milk and wholesome dairy foods — providing **NOURISHMENT** for you and your family.



Goodness that matters: They bottle their own milk and host events to support their local food bank & give back to their community.

Families like the Hoffmans are the backbone of our vibrant dairy **COMMUNITY**, with 99 percent of Pennsylvania's farms being family owned.



Local connection: They open up their farm for educational tours throughout the year.

Jared Kurtz and his family practice **SUSTAINABILITY** every day, providing the foundation for an industry that supports more than 47,000 jobs and \$11.8 billion in revenue statewide.



Growing green: They planted 326 trees along a creek running through their farm to help keep the water as clean as possible.

Meet 10 of the many dairy farm families supporting local communities across Pennsylvania:

SCAN HERE



DAIRY DONE
LOCALLY

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Cottage Cheese Toast

INGREDIENTS:

- 4 slices whole grain bread, toasted
- 2 cups cottage cheese
- 12 cherry tomatoes, halved
- Fresh basil ribbons
- Cracked black pepper
- Balsamic glaze
- 12 strawberries, chopped
- 1/3 cup mini dark chocolate chips

PREPARATION:

1. Toast the slices of bread and place on 2 separate plates or a board.
2. Spread 1/4 cup of cottage cheese on each slice of toast.
3. On two of the slices, add the cherry tomatoes, basil, black pepper, and drizzles of balsamic glaze.
4. On the two other slices, add the strawberries and mini dark chocolate chips.

Visit www.savorrecipes.com for more delicious dairy recipes!