

## **April 2026 DairyLine**

### **Postage Stamp for Mailing**

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### **Southland Dairy Farmers Sponsors the North Carolina High School Basketball Championships**

In 2022, Southland Dairy Farmers began our partnership with the North Carolina High School Athletic Association (NCHSAA). We have been able to work with this organization to promote chocolate milk as the ultimate recovery beverage and promote dairy in general to fans of all ages.

This past year we renewed our sponsorship with NCHSAA by providing chocolate milk for athletes at multiple high school championship tournaments, commemorative dairy message bag tags for over 15,000 athletes, and newsletter inclusions and social media posts. We also added the exciting opportunity of the Milk Trivia challenge during the state basketball championship half time show. Thousands of fans were able to scan the QR code to answer dairy related questions and win dairy themed prizes provided by Southland Dairy Farmers. Dairy messaging was spread across the LJVM Coliseum at Wake Forest University, during the week-long state championships.

Southland Dairy Farmers were able to deliver the message of dairy to the over 24,157 thousand people in attendance at all the games combined. Look for more coming from this continued partnership!



Scoreboard signage featuring Get Game With Dairy Milk Trivia contest with QR Code participation



Championship athlete wearing the Southland Dairy Farmers commemorative tag and recovering with chocolate milk provided by Southland Dairy Farmers

### **We've Moved!**

We are seeing big changes in our Tulsa and North Carolina offices. The Tulsa office has moved to Tulsa suburb, Broken Arrow, OK. The North Carolina office has made a big move and is now located in the Rockingham, VA area. Please update your addresses to the new ones below.

Oklahoma Office:  
22390 E 111<sup>th</sup> St. S, Suite Q  
Broken Arrow, OK 74014

Virginia Office:  
3315 Harpine Hwy  
Rockingham, VA 22801

**Out and About**



John Crawford passing out chocolate milk after the Cowtown Marathon in Ft. Worth, TX



Jay Crawford helping distribute chocolate milk at March to the Brazos at Texas A&M University.



Courtney Bumgarner and her cow, Pebbles, made it to Ocracoke Island, NC. They educated on the importance of dairy and were the talk of the small fishing town, with Pebbles making the trip on the ferry!



Todd Griffin at De Leon Elementary School in DeLeon, TX



Megan Day at the San Antonio Livestock Show



Kari Hamilton at Atchison Elementary in Atchison, KS



Aaron Sanders at Griffin Elementary in Forney, TX

## **Chocolate Milk and Culinary Grants**

In 2021, Southwest and Southland Dairy Farmers began offering high schools a grant program to fuel up athletes with chocolate milk. High schools were given the opportunity to try it for themselves and become life-long believers in the ultimate recovery beverage. In less than five years of offering this grant, over \$463,000 has been awarded to schools in our producer-funded areas for the purchase of chocolate milk as their recovery beverage. With the great success of this program, we are now moving from offering schools the grant one sport at a time, to offering this grant to entire strength and conditioning programs. This will allow all sports in the recipient schools to be awarded with the benefits chocolate milk has to offer.

With the success of the Chocolate Milk Grant, a need was identified to offer the purchase of dairy products from a full culinary perspective. In 2026, the Culinary Grant will become available for school and community events utilizing dairy in their cooking lessons and contests. Funding is available for the purchase of dairy products that will be used for local area courses and events. Additional information will be available on our website soon.

For more information and to apply for grants, visit [www.southwestdairyfarmers.com](http://www.southwestdairyfarmers.com) or [www.southlanddairyfarmers.com](http://www.southlanddairyfarmers.com).

## **Baked Buffalo Mac & Cheese Bites**

### Ingredients:

- 8 oz. shredded pepper jack cheese
- 8 oz. shredded cheddar cheese
- 1 Tbsp. cornstarch
- 1 12 oz. can evaporated milk
- 5 large eggs, divided
- 1/3 c. buffalo sauce of choice
- 4 Tbsp. unsalted butter
- 2 c. shredded chicken breast
- 8 oz. cooked elbow macaroni
- 1 c. all-purpose flour
- 2 c. panko breadcrumbs
- \*Optional: ranch dressing, scallions for serving

### Instructions:

1. In a large bowl, combine the shredded cheeses and toss with cornstarch until evenly distributed. Set aside. In a separate large bowl, beat together the evaporated milk, 2 eggs, and buffalo sauce until well combined. Set aside.
2. Heat a large, high walled pot over medium-low heat. Melt the butter and reduce heat to low. Add the chicken, cooked macaroni, reserved cheese mixture, and evaporated milk mixture. Cook over low heat, stirring often, until the cheese melts and the sauce becomes smooth and thick. Keep the heat as low as possible to avoid scrambling the eggs in the sauce.
3. Line a 9x13" baking dish with parchment paper or aluminum foil and spray lightly with nonstick spray. Scoop the buffalo chicken macaroni mixture into the dish and smooth it out evenly. Refrigerate for at least 3 hours or overnight to solidify.
4. Preheat the oven to 425 degrees F. Line a baking sheet with foil and spray lightly with nonstick spray. Place the flour in a small bowl, beat the remaining 2 eggs plus 2 Tbsp. water in another bowl, and pour the panko breadcrumbs into a third bowl. Remove the buffalo chicken macaroni from the refrigerator and carefully flip it over onto a cutting board. Peel away the parchment paper or foil, then cut the macaroni into a square. Dip each square into the flour, then the beaten egg, and then the panko, pressing to coat well. Arrange the squares on the prepared baking sheet, making sure not to crowd them. Spray the macaroni squares liberally with nonstick spray. Bake for about 25 minutes, turning once halfway through, until light golden and warm. Let the bites sit for a few minutes to firm up before plating.
5. Drizzle with ranch dressing and top with sliced scallions.
6. Yields about 32 bites