



Southwest/Southland Dairy Farmers'

# DAIRY LINE

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## 2025 Fair Presence and Partnerships



*Brand new look for the Kansas State Fair Butter Sculpture, sponsored by Southwest Dairy Farmers.*

Over the years, Southwest and Southland Dairy Farmers have attended fairs all over our producer-funded areas and have become a part of the tradition at these events.

The 2025 fair season is coming to an end, and we have been able to spread the message of dairy across the country. The Mobile Dairy Classroom was present at more than 10 major state fairs and numerous county fairs.

With each fair, we are excited to partner with unique sponsorship opportunities that continue to educate and highlight the dairy industry. Employees are always excited to interact with the public and share the important message of dairy in their daily diet, all while having so much fun!

### **Just A Few Of The Highlights From This Fair Season.**

The Kansas State Fair Butter Sculpture saw a new look this year. This treasured tradition saw a brand-new wrap that highlights butter in all its glory. The butter sculpture is a must see for event attendees!

Southland Dairy Farmers have been a participant in the Kentucky State Fair Commodity Breakfast for multiple years. This popular breakfast features items from commodities all over the state. We provide butter and yogurt to the hundreds of people that line up each year to start the fair off with the ultimate breakfast of champions.

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# 2025 Fair Presence and Partnerships (Continued from Page 1)

The Virginia State Fair offered the Milkshake of Champions Contest and Charcuterie Board Contest both sponsored by Southland Dairy Farmers. Each live contest allows participants to create their entry on the spot with dairy being the star.

The GO Texan Pavilion sponsored by Southwest Dairy Farmers is a long-standing favorite that Texans don't want to miss. As the official building sponsor, the building is filled with dairy signage and educational materials. Building visitors are also offered a free chocolate milk during their visit.

Each fair highlights the states and communities in their own special way, and we are thrilled to be a part of the memories they create. 🐄



Employees judged and helped emcee the first Virginia State Fair Milkshake of Champions Contest, sponsored by Southland Dairy Farmers.



The GO Texan Pavilion sponsored by Southwest Dairy Farmers sees hundreds of thousands of people each year. Free chocolate milk will be handed out to fairgoers throughout the 3-week run of the State Fair of Texas.

## Maple Pecan Cheesecake Pie

### INGREDIENTS

#### TOPPING

- 1/2 c. brown sugar
- 1/2 c. maple syrup
- 4 Tbsp. butter
- 1 tsp. vanilla extract
- 1/4 tsp. salt
- 1/4 c. heavy whipping cream
- 2 egg yolks
- 1/4 c. corn starch
- 1 c. pecans, chopped

#### CRUST

- 1 1/2 c. Graham cracker crumbs
- 2 Tbsp. brown sugar
- 1 tsp. cinnamon
- 4 Tbsp. melted butter

#### FILLING

- 8 oz. cream cheese, softened
- 1/2 c. sugar
- 1/4 c. whole milk
- 2 eggs



- 2 Tbsp. flour
- 1/3 c. sour cream
- 2 tsp. vanilla extract

### DIRECTIONS

1. Mix ingredients for crust. Spread evenly and pack down in a greased pie pan. Chill in refrigerator for at least 1 hour. \*May use store-bought pie crust also.
2. Mix ingredients well for filling and pour evenly over chilled pie crust. Bake at 325 degrees for 1 hour, or until internal temperature reaches 150 degrees F.
3. For the topping, add into a sauce pot on medium heat, brown sugar, maple syrup, butter, vanilla extract and salt. Whisk until butter and sugar are melted.
4. Add heavy whipping cream and whisk. Bring to a gentle simmer.
5. In a separate bowl, lightly beat eggs. Gradually whisk/temper the yolks.
6. Add corn starch and whisk until thickened. Then add pecans and whisk. Spread mixture evenly on top of filling.
7. Decorate the top of the pie with whole pecans.
8. Allow to cool in refrigerator until ready to serve.
9. Perfect alone, or for extra treat, top with a scoop of vanilla ice cream.

## Special Olympics North American Softball Championships

Special Olympians from all over the United States met in Oklahoma City, OK, to compete for the title of Special Olympics North American Softball Champions. Southwest Dairy Farmers were thrilled to be a part of this major event and serve the athletes and their fanbases with ice cream sandwiches on opening night. Special Olympians from our areas included teams from Kansas, Oklahoma, Texas, North Carolina and Maryland. 🐄



# Cooking Up A Love For Dairy This Autumn Season

Article Courtesy of the St. Louis District Dairy Council



Autumn is approaching, bringing with it cooler weather, shorter days, and fall flavors. It is the perfect time to bring a little more comfort to homemade meals. Creating healthy and delicious dishes doesn't have to be time consuming or difficult, though. Including dairy in everyday meals, snacks, and drinks can help fill nutrient gaps in the diet and fulfill those cravings for seasonal flavors.

Apples, pumpkins, cranberries, vanilla, cinnamon, and sage are just some of the foods and flavors associated with autumn. These seasonal foods contain many vitamins, minerals, and antioxidants that help the body function every day. When paired with dairy, fall favorites receive a boost in nutrition, including calcium for bone health and protein for muscle building and recovery.

Dairy is the perfect addition to any meal-time favorite, especially during the autumn season. Whether adding dairy to a smoothie for breakfast or a soup for dinner, dairy's flavor profile pairs well with other food groups and boosts all-around nutrition.

## Drink In The Flavor

Served warm or cold, dairy drinks are a great way to incorporate classic fall flavors. A breakfast smoothie made with milk and yogurt can be a powerful way to start the day. Simply mix milk, yogurt, canned pumpkin, banana, maple syrup, and a dash of pumpkin pie spice for a new twist on pumpkin pie. Include milk in hot drinks like a creamy apple cider latte or pumpkin spiced latte. Or heat a cup of milk and stir in honey and vanilla for a calming drink at the end of the day.

## Re-Energize With Snacks

Dairy helps to wake up the body and brain when enjoyed as a snack. Build a cinnamon apple pear parfait by layering plain or vanilla Greek yogurt with chopped apples and pears. Sprinkle with walnuts and cinnamon to complete a protein packed pick-me-up. Top a round of brie cheese with cranberry chutney before baking in the oven for 8-10 minutes. Served with whole grain crackers, it makes a perfect decadent afternoon snack or evening appetizer.

## Spruce Up The Sides

Create a harvest salad using spinach, apples, pears, figs, and cranberries. Crumble gorgonzola cheese on top and drizzle with an apple cider vinegar dressing for a tasty addition to lunch. Roasted beets with feta cheese is another savory autumn side, served warm or cold. Consider other root vegetables, like parsnips and sweet potatoes, sprinkled with Parmesan cheese, rosemary, and sage for a delicious dinner side dish.

## Add A Little Comfort

Using milk as the base for classic tomato soup can help boost nutrition and flavor. Pair it with a grilled cheese sandwich made with easy-to-melt cheeses like gouda and havarti for a satisfying weeknight dinner. Blend butternut squash, cream, broth, onions, and seasonings to create a hearty autumn soup that offers plenty to share. Make sure to use milk, cream, yogurt, and cheese in baked dishes like lasagna and casseroles. As the weather turns colder and nights seem too short, prepare and refrigerate or freeze these dishes until ready to reheat and enjoy with the family.

## Dish Up A Sweet Treat

Holidays that make their appearance in the fall are synonymous with delicious, sweet treats. This year, swap the traditional pumpkin pie for a no-bake pumpkin cheesecake that everyone can enjoy. Mix graham cracker crumbs with melted butter and sugar and set aside. Next, blend cream cheese, mascarpone cheese, and pumpkin puree. Layer the graham cracker mixture with the blended pumpkin cheesecake filling. Drop a dollop of whipped cream on top and sprinkle with pecans as the grand finale to this soon-to-be favorite dessert.

The dairy aisle offers so many different options. As we welcome colder weather, remember that dairy is a staple in comfort foods and dishes. Incorporating dairy into recipes is a great way to use dairy foods you already love in new ways. Plus, you are getting all the nutrition dairy foods provide. This season, make those fall flavors even better by including dairy in your delicious family dishes. 🐄

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## Give the Gift of Cheese

Looking for the perfect holiday gift? Cheese gift boxes are available again this year with old favorites and new selections. To create a customized cheese box and to check for pricing, call (903) 439-6455 (MILK). In order to assure your shipped gift will arrive before Christmas, the deadline for ordering is December 17, 2025. 🐄



## E V E N T S

**September 26 – October 19, 2025**

State Fair of Texas; Dallas, TX

**October 3-12, 2025**

Carolina Classic Fair; Winston-Salem, NC

**October 16-26, 2025**

North Carolina State Fair; Raleigh, NC

**October 31-November 2, 2025**

Bass Pro Marathon; Springfield, MO

**December 13-14, 2025**

BMW Dallas Marathon Weekend;  
Dallas, TX