As a dairy farmer owned cooperative, our butter begins on family farms and is crafted by AMPI buttermakers in New Ulm, Minnesota.

We make salted and unsalted butter in one-pound sizes for retail sales, in large portions for food preparation and single servings for restaurant use.
Dinner Bell Creamery butter begins on family farms, is crafted by AMPI buttermakers and specially wrapped for freshness.

Dinner Bell butter, the natural way to call family and friends to gather around the table.

**SOLIDS**

The most economical way to use butter in cooking and baking applications.

- 36 – 1 lb solids, salted
- 36 – 1 lb solids, unsalted

**QUARTERS**

Designed for direct distribution to retail markets such as grocery and convenience stores.

- 36 – 1 lb quarters, salted
- 18 – 1 lb quarters, unsalted

**BUCKETS and TUBS**

For easier spreading and melting, offer the distinctive taste of butter in whipped form.

- 2 – 5 lb whipped buckets
- 8 – 3 lb whipped buckets
- 16 – 8 oz whipped tubs
- 16 – 16 oz soft tubs

**CUPS**

Sealed cups offer portion control without waste or labor. These re-servable cups are perfect for table-top service.

- 1 – 8 lb soft cups, 90 count
- 1 – 8 lb whipped cups, 90 count

**ASSOCIATED MILK PRODUCERS INC.**

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