





A LETTER FROM OUR CEO

The familiar scents of pumpkin, cinnamon and eggnog always signal that the end of another year is fast approaching. As we dive into the holiday season, I find myself reflecting on the year that was and appreciating what matters most in my life.

One of our core values here at Smith Brothers Farms is family and ours has grown considerably over the past 18 months. More and more Puget Sound families have depended on us to deliver milk and groceries to their porch boxes every week. Thank you for your continued trust in us. It is our privilege to serve you.

I'd also like to thank our 200 employees for your dedication and resilience during these difficult times. You are the heart and soul of Smith Brothers Farms. Your daily commitment to the highest standards is what keeps our community happy and healthy.

On behalf of everyone at Smith Brothers Farms, I'd like to wish you all a joyful and restful holiday season. We look forward to serving you in the new year.

Sincerely,
Dusty Highland

CEO of Smith Brothers Farms



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Decorating CONTEST

It's that time of year again where we ask you to decorate your porch box for a chance to win \$100 in account credit. Our annual porch box decorating contest has become one of our favorite holiday traditions, and we can't wait to see all your fun and fabulous boxes!

Here's how it works:

- Decorate your porch box and submit a photo from 11/29 – 12/20
- From 12/21 to 12/28, folks will vote for their favorite porch box
- The porch boxes with the most votes will win:

1st Place: \$100 credit

2nd Place: \$50 credit

3rd Place: \$25 credit

Winners will be
announced and
notified by 12/31

For all the details, including where to submit your photo, visit:
SmithBrothersFarms.com/porch-box-contest-2021

THE BEST OF THE NORTHWEST

As a local family-owned business ourselves, we are proud to support our region's producers and food artisans. This year, we partnered with a handful of new vendors – bringing the best from Tutta Bella Pizzeria in Seattle to Blue Star Donuts in Portland – to bring the best of the Northwest to your doorstep and are eager to see what partnerships we create next year!

WASHINGTON

FERNDALE

 Ferndale Farmstead

BELLINGHAM

 Erin Baker's

 Tony's Coffee

WOODINVILLE

 Garden Fresh Foods

REDMOND

 Blazing Bagels

KINGSTON

 CB's Nuts

SEATTLE

 Beecher's

 Cucina Fresca

 Essential Baking Co.

 Firefly Kitchens

 Franz Bakery

 Little Rae's Bakery

 Patty Pan Cooperative

 Seattle Bagel Bakery

 Seattle Chocolate

 Seattle Kombucha

 Theo Chocolate

 tutta bella

 Uli's Famous Sausage

KENT

 Alki Bakery

 Coeur d'Alene Bakery

 La Panzanella

 Macrina Bakery

 Penny's Salsa

AUBURN

 Yami Yogurt

 Zoi Greek Yogurt

FEDERAL WAY

 Ellenos Yogurt

ROY

 Wilcox Farms

YELM

 Steibr's

OREGON

TILLAMOOK

 Tillamook

PORTLAND

 Blue Star Donuts

 Stumptown

 Umi Organic

EUGENE

 Blue Lotus Chai Co.

BANDON

 Face Rock Creamery





BRIT

FERDALE

BELLINGHAM

WOODINVILLE

REDMOND

KINGSTON

SEATTLE

KENT

AUBURN

FEDERAL WAY

ROY

YELM

MT. RAINIER

LAMOOK

PORTLAND

MT. HOOD

EUGENE

DON

Edible Gifts

The best gifts are ones you can eat! This holiday season, surprise family and friends with a gift that will fill both their stomachs and hearts. We've rounded up a delicious selection of goodies that will please everyone's taste buds.

MEAT



Columbus Meats Prosciutto | Columbus Meats Dry Salami
Salt Blade Salami Urutan | Salt Blade Tuscan

COFFEE & CHAI



Tony's Coffee Snow Joe | Stumptown Evergreen
Blue Lotus Chai Traditional Masala | Blue Lotus Chai Golden Masala

SWEET TREATS



Frans Gray Salt Caramels | Seattle Chocolates Winter Orange Spice Truffle Bar | Seattle Chocolates Hot Buttered Rum Bar
Seattle Chocolates Woodland Raccoon Gift Box | White Toque Assorted Macarons

Caramelized Pear Scones

Ingredients

Scones:

1 tablespoon Smith Brothers Farms unsalted butter
1 cup Organically Grown Company Bosc pears diced
1 tablespoon brown sugar
1 3/4 cups all purpose flour
1/3 cup sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 teaspoon cinnamon
1/8 teaspoon cardamom
1/4 cup cold Smith Brothers Farms unsalted butter
1/2 cup cold Smith Brothers Farms low-fat buttermilk
1 large Smith Brothers Farms egg

Glaze:

1 tablespoon unsalted butter
1 cup sifted powdered sugar
1/8 teaspoon cinnamon
1/2 teaspoon vanilla
3 tablespoons milk



Recipe courtesy of @flurycat
The Great Smith Brothers Bake Off Winner

Instructions

Heat butter in non-stick skillet over medium heat and sauté pears until golden brown and tender. Add brown sugar and cook until dissolved. Remove pears from heat and set aside.

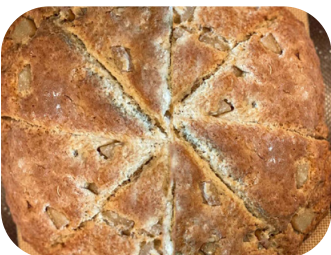
Preheat oven to 400 and set rack to center of oven. Line a baking sheet with silicone liner or parchment paper.

Whisk together flour, sugar, baking powder, baking soda, salt, cinnamon and cardamom. Add grated cold butter (you can dice, but I find grating the butter adds an extra rise during bake). Using a pastry cutter or fork combine butter and flour mix until it's a coarse grain meal. Place in freezer for 10-15 minutes.

Whisk together buttermilk and egg, add to chilled flour mix. Do not overwork, just combine. Fold in caramelized pears. Scrape out onto prepared baking sheet. Flour top of dough, hands and pastry scraper. Form into an 8 inch round and score into 8 equal pie pieces. Bake 18-20 minutes or until golden brown.

Cool scones completely and drizzle with glaze before cutting into equal pieces.

To make glaze, place butter in sauce pan over medium low heat. Melt butter, stirring constantly until a warm brown color. Whisk together sifted powdered sugar, browned butter, vanilla, cinnamon and milk.





**Pre-order
NOW!**

Holiday Prime Rib

Our boneless prime rib is delivered fresh and vacuum-sealed. Prime rib orders will be delivered December 20th-24th.



Dec 6th-17th

1 Quart of eggnog purchased
= 1 Quart of milk donated

Support the
Elimi-NATION of hunger
in Western Washington.

in partnership with:
 **FOOD
LIFELINE**

SmithBrothersFarms.com

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