

SKIM

October 2020 | Volume 23



CENTENNIAL MERCH



Camp Cup (COMING SOON)

Designed for us by MiiR, our centennial camp cup is a modern take on the enamel cup of past generations.



Tea Towel (NOW AVAILABLE)

Constructed from 100% cotton and measuring 28 by 29 inches, our centennial flour sack tea towels are super soft, lint-free, and highly absorbent.



Milkman Day Tee (NOW AVAILABLE)

Made with a blend of preshrunk cotton and polyester, this year's shirt has our original dairy plant on the front with "Milkman to the Puget Sound" and "Celebrating 100 Years" written on the back.



(COMING SOON)



Milk Truck Building Block Set

Each building block set contains 210+ pieces and features our spotted milk truck, two delivery figures, and other accessories. Whether it's used for play or display, both kids and adults will love this fun-filled set.



Thanksgiving Turkeys

Pre-orders start October 25th.
Turkeys will be delivered
beginning November 18th.

- All-natural, free range
- Hormone & antibiotic-free
- Blast chilled, never frozen

Thanksgiving Essentials

for your holiday appetizers, side dishes and desserts

Sweet Cream
Butter



Take & Bake
Garlic Bread

Honey Gold
Potatoes



Ruby Sensation
Potatoes



Brioche
Cluster Rolls

Whole Wheat
Cluster Rolls



Baby Spinach



Heavy Whipping
Cream



Smith Brothers Farms **Gives Back**





Last year, we started to think about how to celebrate our 100th anniversary. But when COVID arrived, we knew we needed to switch from party planning to looking for ways to support our neighbors in need.

With help from our generous partners, including Tony's Coffee, Blazing Bagels, Franz Bakery, Yami Yogurt, Seattle Bagel Bakery, Pacific Coast Fruit, and Beecher's Cheese, we were able to host a free grocery drive-thru in August to hand out 1,030 grocery bags to families. Each bag was filled with our farm-fresh milk and eggs, along with yogurt, cheese, coffee, potatoes, apples, orange juice, bagels, and bacon.



We also couldn't have done this event without our dedicated employees who volunteered their time to help - from filling the bags to directing traffic.



Thank you for helping us feed more than 1,000 families and give back to the community that has supported us for the last century.



Loaded Gnocchi Soup

Inspired by the flavors of a loaded baked potato, we put together the ultimate stick-to-your-ribs kind of soup. Cucina Fresca's Gnocchi is simmered with bacon and cheddar cheese in a rich, creamy broth, then topped with chives and a dollop of sour cream. It's comfort food in a bowl.



ingredients

- 8 slices bacon
- 2 tsp olive oil (if bacon isn't used)
- 1 small onion, diced
- 1 clove garlic, minced
- 48 oz chicken or vegetable stock
- 1 package Cucina Fresca gnocchi
- 1/3 c. Smith Brothers Farms heavy whipping cream
- 1/2 c. shredded cheddar, plus extra for garnish
- 2 tsp fresh chives, minced, plus extra for garnish
- sour cream for garnish
- salt & pepper to taste

instructions

Heat a 3-4 quart pot (preferably heavy bottomed) over medium high heat until water sizzles when dropped in the pot.

Cook bacon until crispy, then remove from pan to cool. Reduce heat to medium, and add onion. Stir until soft, and add garlic. Stir constantly until garlic is fragrant. Add about a half cup of the stock to the pan to deglaze, scraping the bottom of the pan to break up the browned bits. Pour in the rest of the stock and bring it to a low boil.

While stock is coming up to a boil, chop the cooled bacon into small pieces. When stock is at a low boil, add the gnocchi and cook for 3 minutes (just short of done). Add salt and pepper to taste, then stir in heavy whipping cream.

Reduce heat to low, and stir in cheese until melted and incorporated into the broth. Stir in fresh chives and half the chopped bacon. Remove from heat and serve with additional chives, bacon, cheese, and dollops of sour cream.

For more recipes, visit our blog at smithbrothersfarms.com/blog

Social Spotlight

In the last SKIM issue, we asked you to design a Milkman Day t-shirt. Thank you to everyone who shared theirs with us. We received some amazing creations, and we just had to show them off!



Grace P.



Miko U.



Declan H.



Ronit D.



Hazel B.



Juliana G.



Henry K.



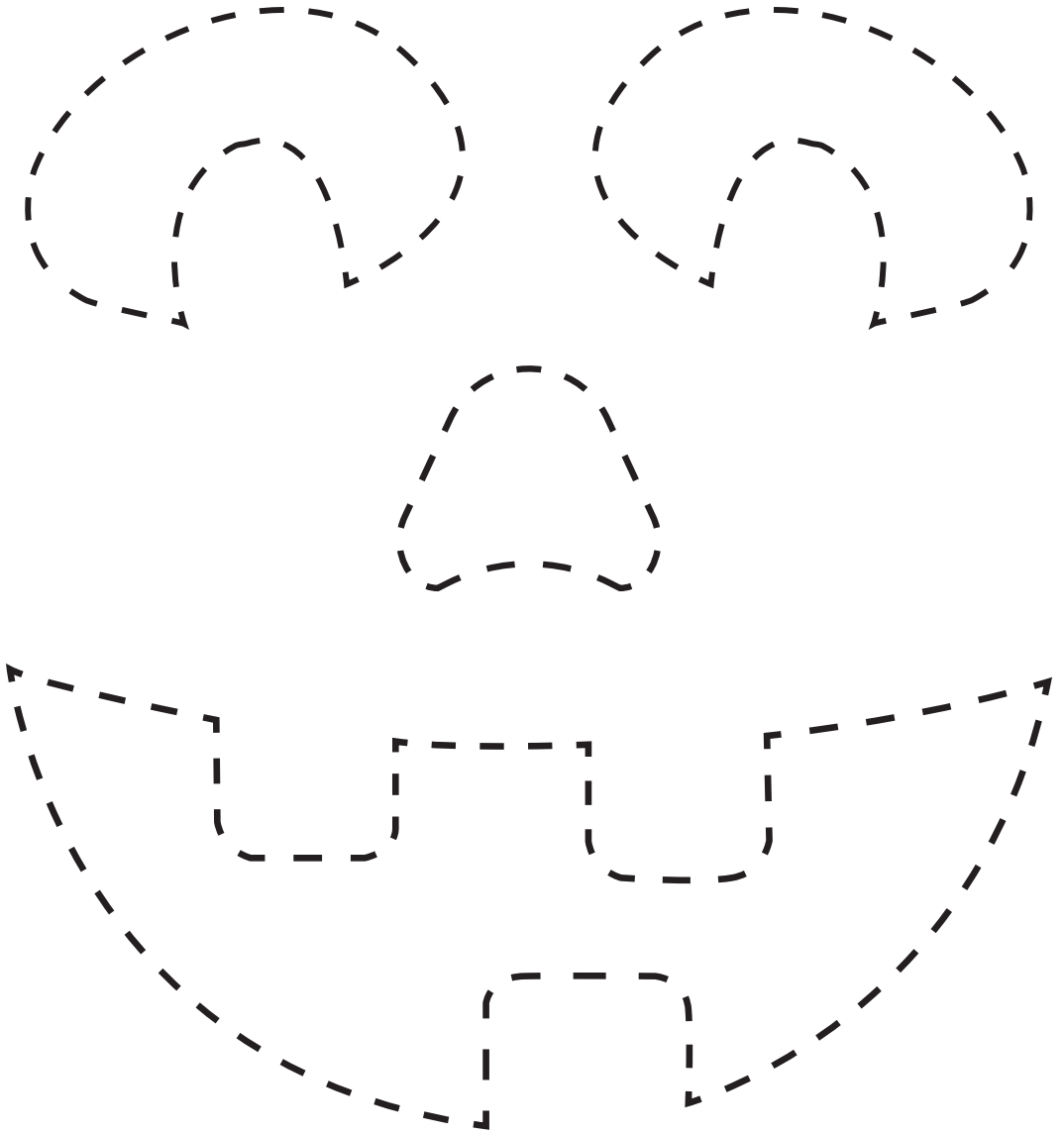
Vivian & Sophie L.



Nanak V.

Jack-o'-Lantern Pattern

Create a classic jack-o'-lantern, just tape the template to the front of your pumpkin and carve along the dotted lines.



SmithBrothersFarms.com

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