

SKIM

October 2021 | Volume 29



ALL IN ON PUMPKIN | THANKSGIVING TURKEYS | MEET ESSENTIAL BAKING COMPANY



Blue Star
Pumpkin Donuts



Essential Baking Company
Pumpkin Pie

Pumpkin SPICE AND EVERYTHING NICE



Ellenos
Pumpkin Yogurt



Cucina Fresca
Pumpkin Ravioli



Alki Bakery
Pumpkin Rum Raisin Bread



Seattle Bagel Bakery
Pumpkin Bagels
Pumpkin Cream Chesse



THE GREAT SMITH BROTHERS FARMS

Bake Off

It's time to show off your baking skills! Share your best holiday dessert with us using at least three products from our catalog for a chance to **win \$100** in account credit and have your recipe featured in SKIM and on our blog.

To enter, post a photo and recipe to either our Facebook page or on Instagram with the hashtag **#SmithBrothersBakeOff** by October 31st.

Get all the details and official rules at:

smithbrothersfarms.com/holiday-bake-off-contest

The winner will be announced
and notified by 11/26.





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

Thanksgiving

TURKEYS

Make convenience a part of your Thanksgiving tradition, and get a fresh, free-range turkey delivered right to your door!

Every year, we partner with Green Valley Meats, a family-owned meat market, in Auburn to deliver you the finest and freshest turkeys. We offer three sizes for feasts, large or small. But don't delay – there's a limited quantity available, and we sell out every year!

Pre-orders start October 24th.

Turkeys will be delivered beginning November 17th.

Thanksgiving Essentials

for your holiday appetizers, side dishes, and desserts

Sweet Cream
Butter



Heavy Whipping
Cream



Green Beans



Check out the latest Harvest Box that includes a rainbow of locally-grown fruits and veggies.



Honey Gold
Potatoes



Buttermilk Biscuits

The Essential Baking Company

Meet the Seattle bakery using traditional methods to handcraft artisan bread and baked goods

The Essential Baking Company was founded in 1994 when George DePasquale and the late Jeff Fairhall crossed paths and started selling George's signature loaves of bread at the Fremont Farmers Market. Four years later, the pair opened their first bakery café in Wallingford.

The company eventually teamed up with Pierre Fauvet, founder of Parisian Star Desserts, and entered the dessert business. After outgrowing their original space, the bakery moved to south Seattle's Georgetown neighborhood, where they're still baking fresh artisan bread, pastries, and desserts daily.



The Essential Difference

Sourdough starter is an artisan tradition that goes back for countless generations. You often hear of people sharing their starters with one another, connecting and nourishing the community. The Essential story is a lot like that.

A signature ingredient in their artisan loaves is an original starter that reportedly dates back to the Gold Rush era. When George opened the bakery, one supplier wanted to give him a starter that had been in the family for generations.

"His great grandfather kept the starter warm in his sleeping bag and made bread for the group on the trip to and from Alaska. The starter was passed on from generation to generation and various families. He even showed me a 'family tree' he made of everyone that was given some of this starter."

Today, the fermentation of all their starters and batches of dough are watched over by skilled artisans. Loaves are shaped and scored by hand to maintain their characteristic crumb and artisan appeal before being baked in traditional hearth ovens to develop their signature crust.

The flavor and texture of the bakery's bread is more interesting, complex, and balanced because of these unique and historic methods established by George.

NATIONAL *Dessert Day*

Mark your calendars - National Dessert Day is on October 14! What better way to celebrate than by getting a sweet treat delivered to your porch box? From Alki Bakery's Banana Sweet Bread to The Essential Baking Company's Chocolate Cream Pie, we have something for everyone in the family.

CHOCOLATE CREAM PIE

Rich, creamy chocolate filling in a chocolate cookie crust and topped with whipped cream.

essential baking



aliki bakery MINI BROWNIES

Baked to perfection, these mini brownies feature big flavor in a bite-size portion.



aliki bakery BANANA BREAD

A soft, tender loaf loaded with sweet banana flavor.



white toque FRENCH MACARONS

Delicate French sweets featuring naturally-flavored fillings nestled between two colorful, almond meringue-based cookies.

blue star donuts BUTTERMILK CAKE BITES

Old-fashioned buttermilk donut bites rolled in a glaze made with pure vanilla bean paste and cold-pressed orange oil.



What's your perfect order?



I love the Fat Free Greek yogurt with seasonal berries and Erin Baker's granola. I also keep some almond milk on hand in case I feel more like having a smoothie.



Gina - Customer Relations Manager



My perfect order would have milk of course! Blackberry granola muffins and L'il Yami yogurts for my girls to eat in the morning.



Jessi - Customer Relations



My weekly staples include:
3-4 cartons of eggs (every week)
2 organic 1% milk – half gallons
Sunday bacon
Applegate pepperoni
Sour cream



Auikea - Human Resources

SmithBrothersFarms.com

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