

# SKIM

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Smith Brothers  
ESTD 1920  
Farms

CHEERS TO TONY TRIPI | WAYS TO MAKE EGGS | PORCH BOX PETS



# Egg Carton Flowers

From a blooming bouquet to a delicate accent, egg carton flowers are a quick and easy indoor craft with endless possibilities. All you'll need are five items to bring this project to life: a cardboard egg carton, scissors, glue (we used a hot glue gun), paint, and a few popsicle sticks. Use this fun decoration for any indoor planter or add them to handmade projects like a card, poster, or wrapped gifts.



1 Carefully cut out 4 egg wells, removing the corners so that each set is a rounded square shape.



2 Get ready to have some fun! Paint your flowers any color you want and add a touch of yellow to the middle. Paint the popsicle sticks green to resemble the stem.



3 Once the popsicle sticks and painted cartons are dry, glue a stick to the back center of the carton.



# Cheers to TONY!

**L**ast month, milkman Tony Tripi hung up his hat after 28 years.

## **You started delivering milk at 13 years old. How did you get the job?**

Growing up in San Diego, we had a milkman named Roy. I was up one morning when he came into the house [to deliver our milk]. He asked me what I was doing for work. I was only 13 years old and would have to talk with my parents, but I eventually started running milk for Roy. I helped him all throughout junior high and high school.

## **You mentioned that your father-in-law was a Smith Brothers Farms milkman. How did you get your start?**

My wife told me that every guy she dated has to work with her dad at least one day. That way, he gets to know you and what type of person you are. When I learned that he was a milkman, I didn't tell him I had experience delivering milk. That day we finished at 8:30 in the morning, which was two hours earlier than usual. He said that every person he has brought along usually added an hour to his day. We got back to the house, he looked at my wife and said, "He's in."

Chuck was later diagnosed with Parkinson's disease and we'd eventually move to Washington to be closer. That's when he told me I could have the route. He said, "You brought my grandkids here. You can have the route."

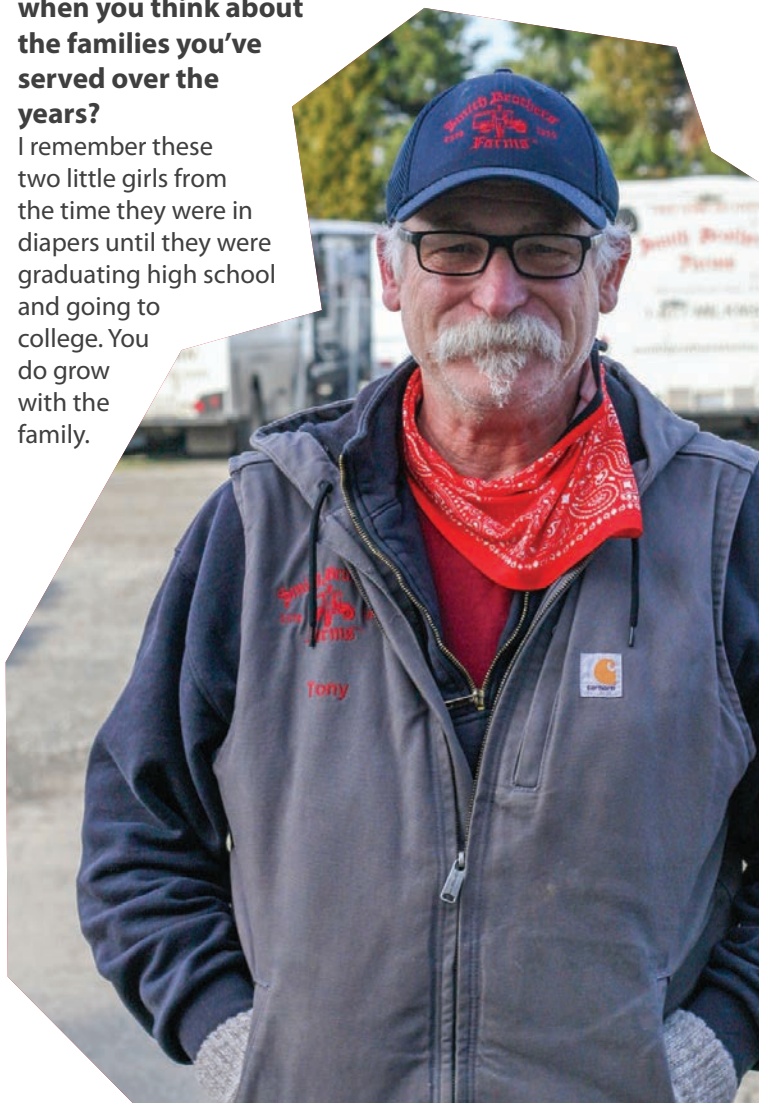
## **What comes to mind when you think about the families you've served over the years?**

I remember these two little girls from the time they were in diapers until they were graduating high school and going to college. You do grow with the family.

You just see everything happen and watch the progression. You don't even realize. You just stop sometimes and think to yourself, "I can remember when she was diapers and coming to the door wanting to carry the eggs inside."

## **How will you remember your time as a milkman?**

With a smile. It's the things that you see, for me anyway, that will always stick in my head. I saw some really good things out there when I was a milkman.



# BACK TO BASICS: EGGS

Twelve eggs, one carton, endless possibilities. Chicken eggs are an incredibly versatile protein loaded with nutrients. They perform well as star of the show or as a supporting actor in many dishes, whether it be for breakfast, lunch, or dinner.

From hard boiled to poached, there are a variety of ways to prepare eggs. Mastering each technique is key to cooking a delicious egg every time. We'll explore some of the basic methods, before sharing three of our favorite dishes where eggs truly shine.



## BOILED

Place eggs in a pot and fill with cold water with at least an inch above the eggs. Bring the water to a boil before covering the pot with a lid and turning the heat off. For hard boiled eggs, cook for 9 to 12 minutes. For soft boiled eggs, cook for 4 to 6 minutes. Place in an ice bath for 15 minutes to stop the cooking process.



## SCRAMBLED

Whisk together eggs, milk, salt, and pepper in a bowl. Melt butter in a nonstick skillet over medium heat. Once the butter is foamy, reduce the heat to medium-low. Add the egg mixture and cook, stirring occasionally until small curds begin to form. Continue cooking until thickened, about 3 to 5 minutes.



## FRIED

Melt butter or oil in a nonstick pan over medium heat and crack the egg in.

- **Sunny Side Up**  
*Cover with a tight lid for 3 minutes or until the whites are set.*
- **Over Easy**  
*Cook for 3 minutes, flip, and cook 1 minute more.*
- **Over Medium**  
*Cook for 3 minutes, flip, and cook 2 to 3 minutes more, until yolk is slightly set.*

Remove from the pan and season with salt and pepper.



## POACHED

Fill a nonstick pot with an inch of water, along with a teaspoon of salt and 2 teaspoons of white vinegar and bring to a simmer over medium heat. Crack eggs in a small ramekin and ease each egg into the water. Cover the pot with a tight lid, turn off the heat, and let cook for 5 to 7 minutes. Remove the eggs with a slotted spoon and serve.



# EGGS THREE WAYS

Ready to put your skills to the test? Here are a few of our favorite egg dishes organized by level of difficulty to prepare. We hope you'll find them just as delicious as we do, as you start on your next egg-venture!



## SOY SAUCE MARINATED EGGS

*Level: Beginner*

Hard (or soft) boiled eggs are bathed in a sweet-and-salty marinade. Enjoy as a snack on their own, use to punch up a simple salad, or as the finishing touch to an Asian noodle dish.



## GREEN SHAKSHUKA WITH AVOCADO AND LIME

*Level: Intermediate*

A fun and easy adaption of the classic North African dish, this one-pan recipe features perfectly poached eggs nestled in a flavorful, vibrant green sauce.



## SCOTCH EGGS

*Level: Advanced*

Jammy soft-boiled eggs wrapped in sausage, coated in breadcrumbs, and deep fried until crisp and golden – yes, yes, and yes!

Get the full recipes at [www.smithbrothersfarms.com/eggs-three-ways](http://www.smithbrothersfarms.com/eggs-three-ways)

# TONY'S

— COFFEE —  
SINCE 1971



## THE NORTHWEST'S ORIGINAL CRAFT COFFEE ROASTER

**T**ony's began roasting coffee in small batches at their Bellingham café in 1971. As one of the first to serve the neighborhood with fresh, locally roasted coffee, Tony's quickly became a cultural staple in the community.

Since brewing that first cup fifty years ago, Tony's has achieved a lot. They were one of the country's original, organic, fair trade coffee roasters and are a founding member of World Coffee Research, whose work helps to ensure the future of sustainable coffee production. Tony's has also been recognized with countless national awards, including the 2021 Macro Roaster of the Year by Roast Magazine. This award

recognizes companies that roast coffees of superior quality, exemplify a dedication to sustainability, promote employee and community education, and demonstrate a strong commitment to diversity, inclusion, and equity.

The company's commitment to caring for the environment has long been a focus, and it's what guides their roasting and sourcing practices. Tony's has pledged to continue pushing their industry toward greater sustainability, with the goal of offsetting their entire carbon footprint by 2030.

Cheers to another 50 years of delicious coffee and good company!

### 50th Anniversary Blend

To celebrate their 50th anniversary, Tony's created a special blend of their favorite organic, fair trade, shade grown coffees from Ethiopia and Central America. Enjoy notes of crisp citrus, milk chocolate, and caramel in this light-medium roast.



### Café Carmelita

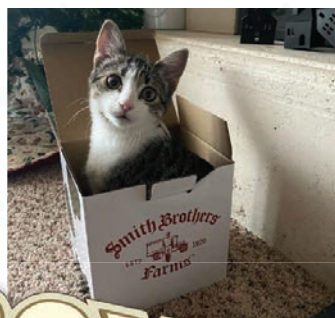
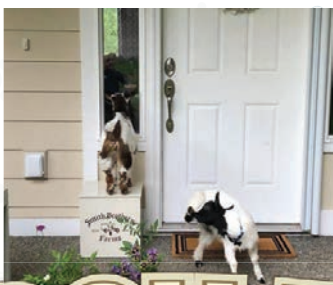
This organic medium roast is their most popular coffee. Perfectly balanced with notes of orange zest, cocoa, and caramel.



### Cold Brew + Milk

The Northwest's first organic cold brew. Made with Tony's fair trade cold brew coffee, our fresh organic milk, and a touch of cane sugar.



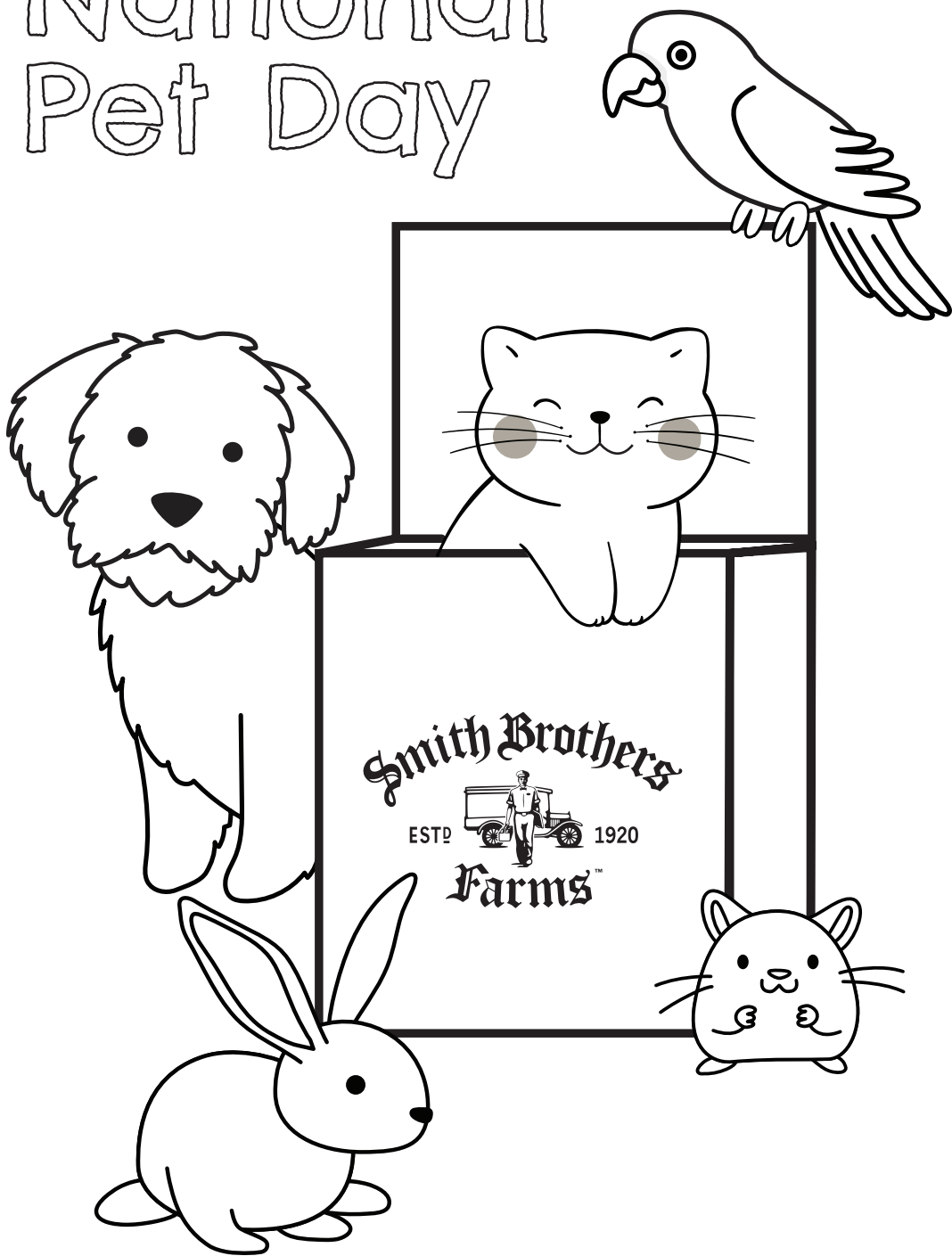


# PORCH BOX Pets

Did you know that National Pet Day is on April 11? This day was founded in 2006 to celebrate the unconditional love that pets bring into our lives, while also raising awareness about the importance of adoption. To celebrate the upcoming day, we're inviting you to share photos of your pets on, in, or near porch boxes with us by using #PorchBoxPet on social media on April 11.



# National Pet Day



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SmithBrothersFarms.com

26401 79th Ave S | Kent, WA 98032 | (877) MILKMAN