

SKIM

December 2020 | Volume 24



Smith Brothers
100TH
ANNIVERSARY
Farms



Porch Box Decorating Contest

Grab the garland and tinsel, it's time for our annual porch box decorating contest! Every year we ask our crafty customers to deck their porch box for a chance to win \$100 in account credit, and it has become one of our favorite holiday traditions.

Here's how it works:

- Head over to our Facebook page and post a photo of your decorated porch box from 11/30 – 12/20
- We'll gather all of the eligible entries and folks will vote for their favorite from 12/21 -12/29
- The photo with the most likes will win a \$100 credit. We'll also award second place with a \$50 credit and third place with a \$25 credit.

Winners will be announced and notified on 12/30

HOLIDAY

Gifts & Goodies

1



2



3



4



5



6



7



8



1. Milkman Day T-shirt

2. Seattle Chocolate Holiday Bar Trio

3. Knit Cuff Beanies

4. Milk Truck Building Block Set

5. Blazing Bagels Candy Cane Shaped Bagel

6. Seattle Chocolate Joy Box

7. 100th Anniversary Holiday Ornament

8. Seattle Chocolate Woodland Fox Gift Box

2020

With the holiday season upon us, it's the time where we reflect on the year gone by and look ahead to what's next.

This has been an unprecedented and challenging year for many of us. We have had to make significant changes to our family, work, and social lives. I know for my family it has been difficult balancing our work schedules with virtual learning, but it has also allowed us to grow closer as a family. My hope is that everyone has had the opportunity to grow stronger and deeper relationships with their loved ones during the past year.

This is also a time to give thanks and gratitude. I want to personally thank our customers, local partners, and

employees. We have now served the Puget Sound region for 100 years, and we couldn't have done it without the hard work and support of each and every one of you.

We are proud to serve and be a part of this community for the last century and look forward to the next 100 years.

On behalf of everyone at Smith Brothers Farms, enjoy the holidays ahead and may the new year bring the best to you and yours.

Happy Holidays,



Dustin Highland, CEO


66

EMPLOYEES HIRED TO HELP MEET THE DEMAND FOR HOME DELIVERY SERVICE.



300

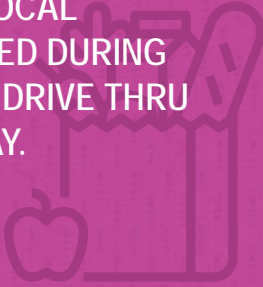
MILES OUR MILKMEN AND MILKWOMEN COLLECTIVELY WALK IN A DAY.



YEAR IN REVIEW

1,030

BAGS OF GROCERIES DONATED TO LOCAL FAMILIES IN NEED DURING OUR GROCERY DRIVE THRU FOOD GIVEAWAY.



15,666

QUARTS OF BIRTHDAY CAKE MILK WERE ENJOYED IN CELEBRATION OF OUR 100TH ANNIVERSARY.



\$28,515

DONATED TO FRED HUTCH FROM OUR DRINK PINK CAMPAIGN. OUR BIGGEST DONATION TO-DATE!



20,000+

POUNDS OF FOOD WAS COLLECTED FOR OUR ANNUAL NORTHWEST HARVEST FOOD DRIVE.



HOW TO MAKE A

SHOWSTOPPING Prime Rib

FOR YOUR HOLIDAY FEAST



Prep

The day before you plan to serve the prime rib, remove it from all packaging, and place on a rimmed baking sheet with a rack. Leave in the refrigerator overnight.

Cook

Preheat oven to the lowest possible temperature setting, 150F.

Season the roast generously on all sides with salt and pepper or with the seasoning packet that came in the box. With the fat cap facing up, place the roast on a V-rack set in a large roasting pan, or on a wire rack set in a rimmed baking sheet. Place in the oven and roast until the desired doneness is reached.

Depending on the size of the roast, a 150F oven will take around 5-1/2 to 6-1/2 hours and in a 250F oven, it will take 3-1/2 to 4 hours.

Here's a quick guide on how to put the perfect prime rib on the table this holiday season.

Roasting Guide

- **Rare** 120-125F Bright red center and pinkish toward the exterior.
- **Medium-Rare** 130-135F Pink with a deeper, nearly red center, and slightly brown toward the exterior
- **Medium to Medium-Well** 135-140F Light pink center, the outer portion is brown

Tip: Since the roast will continue to cook after you remove it from the heat, aim for a temperature of 5 to 10F below your target for doneness.

Remove the roast from the oven and tent loosely with aluminum foil. Place in a warm spot in the kitchen and allow to rest for at least 30 minutes and up to 1-1/2 hours. Meanwhile, preheat oven to the highest possible temperature setting, 500 to 550F.

Ten minutes before guests are ready to be served, remove foil, place the roast back in the hot oven, and cook until well browned and crisp on the exterior, about six to ten minutes. Remove from the oven, carve, and serve immediately.

**Pre-order
NOW!**

Holiday Prime Rib

Our boneless prime rib is delivered fresh and vacuum-sealed in a custom box designed by Owens Meats. Prime rib orders will be delivered December 16th–22nd.

EGGNOG
NATION



Dec 7th-18th

1 Quart of eggnog purchased
= 1 Quart of milk donated

Support the
Elimi-NATION of hunger
in Western Washington.

In partnership with:
 **FOOD
LIFELINE**

Send your milkman or milkwoman a special holiday message by coloring the picture below and writing a special note. Leave it in your porch box during the month of December.

HAPPY HOLIDAYS



SmithBrothersFarms.com

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