

SKIM

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National Milkman & Milkwoman Day



Every day, milkmen and milkwomen load up their trucks and take to the roads to fill up porch boxes with farm-fresh goodness. Never missing a delivery nor spilling a drop, their commitment to their customers and their trade represents the best of our local communities and all the dedicated folks who keep them running. Please join us on June 26th to thank your neighborhood milkman or milkwoman.

Ways to Show Your Support:

- ✧ Make a thank you card
- ✧ Bake something special
- ✧ Color the picture on the back page of SKIM
- ✧ Record a video saying thanks and tag us on social



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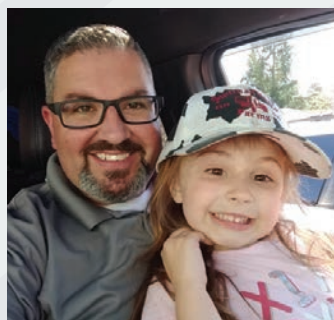
Don Kupillas, VP of Operations

"My dad and I are separated by over 2500 miles so we don't see each other as often as we like. We are both Veterans (Army for Dad, Navy for me) and enjoy talking about our military past. During my Dad's last visit to the Seattle area we took a ride on the USS Michael Murphy and were able to relive some of our military experience together."



Craig Koester, Purchasing & Facilities

"I treasured the time I had with my dad and all the lessons I learned from him. He had a great sense of humor, loved to tinker in his shop and was always willing to lend a hand. He instilled in me a great work ethic and I am proud to have had him as a role model in so many ways. I miss him every day."



Charlie Freeland, Milkman

"The thing I love most about being a dad is watching my daughter develop into a kind hearted, caring, and smart "Big Girl."

CELEBRATING

Fathers

With Father's Day right around the corner, we're shining a well-deserved spotlight on dads. We asked some of our employees to share what makes their dad – and being a dad themselves – so special. Wishing dads everywhere a wonderful and relaxing Father's Day!



Brent Meyer, Route Manager



Kyle Evans, Milkman



Anna Olson, Accounting

"Some of the best memories I have with my dad were at softball tournaments. I don't think he ever missed a game!"



Kennedy Terrones, Milkman

"Being the oldest growing up, I've always wanted a little brother but I got two sisters instead. Now being a first-time father I was blessed to have an amazing baby boy who brings me joy every day to see him laugh and grow up experiencing things for the first time. "

A Taste of Pike Place

Opening in 1907, Pike Place Market remains the longest running farmers market in the country. From food vendors – some of which we are proud to feature – kombucha, create your own Pike Place Market.



Kurt Beecher Dammeier had been thinking about going into cheesemaking – despite having no experience. He envisioned a space where people could watch the cheesemaking process. When a long-term tenant was closing shop in Pike Place Market, Kurt saw the building for lease, and it sealed the deal for him. Opening its doors in 2003, Beecher's have been making artisan cheese ever since.



Plain
Greek Yogurt

Lemon Curd
Greek Yogurt



Marionberry
Greek Yogurt

Muesli
Greek Yogurt

ELLENOS

Every time flight attendant Yvonne Klein flew to Australia, she stopped by a family-run Greek yogurt shop and would bring some back with her to Seattle. It didn't take long for Yvonne to convince her husband, Bob, that they needed to find a way to bring the yogurt to the U.S. They eventually purchased a produce stand in Pike Place Market, but never lost hope that one day they'd also be selling the yogurt Yvonne had grown to love. After ten years, the Kleins teamed up with brothers Constantinos and Alex Apostolopoulos, and in 2013, Ellenos' fresh scooped yogurt bar was born at that produce stand in Pike Place Market.

of e Market

Seattle's neighborhood marketplace. It's the
y and home to many of the city's best artisan
to partner with. From artisan cheese to bubbly
t food tour and we'll bring it to your door.



Started in 2016 by a local food entrepreneur and former winemaker, Seattle Kombucha Company would set up a pop-up booth above Old Stove Brewing to hand out samples. Pike Place Market shoppers quickly became fans of its organic kombucha and water kefir blends - ranging from fresh and fruity to bold and spicy.

Lady Grey
Kombucha



OMG!
Kombucha

Wheat Bagels

Cinnamon
Raisin Bagels



Everything
Mini Bagels



Seattle Bagel Bakery started out as a retail shop just outside Pike Place Market at the current base to the Harbor Steps on Western Avenue. When the bakery moved into SODO, it transitioned into wholesale, selling the traditional kettle-boiled bagels at markets and grocery stores around Puget Sound. In 2010, Seattle Bagel Bakery went back to its roots and opened a permanent stall inside Pike Place Market around the corner from Pike Place Fish, next to Daily Dozen Donuts.



FERNDALE FARMSTEAD



Crafting fresh, authentic Italian cheeses in Ferndale

Ferndale Farmstead is more than just a cheese company; it's a farming lifestyle. Much like the Italian way of life, they uphold traditional practices and respect a closed-loop system of resources in their entire seed-to-cheese process. This is a regenerative way of producing food, which



is their core guiding principle in cheesemaking and farming. They plant the seeds on the land and nurture the crops that nourish the cows. The milk produced by their own herd is used exclusively for making the cheese.

Our relationship with Ferndale Farmstead is a special one for co-founder Bill Wavrin, as he was the herd veterinarian on our Monroe dairy farm in the late 1980s. Now here they are years later, a proud cheese partner of ours.

Bill's eldest son and head cheesemaker, Daniel Wavrin, was inspired by his Italian mentors for many reasons, but

mostly fell in love with their passion in all they do. The values reflected those which the Wavrin family shares: passion, discipline, and integrity. It's about bringing food to the people "fresh, fresh" as Rafael Mascolo, Daniel's Italian mentor would say!

Their fresh mozzarella is made every week, sending it out around the Puget Sound the very next day. The cows eat a well-balanced dinner of grasses and grains every afternoon. By night, fresh milk is pumped from the barn to the creamery just a few yards away and magically converted to cheese the next day.

The Wavrins are proud of the sustainable way that they farm and the tradition these cheeses bring to your table.

CAPRESE SALAD SKEWERS

With its bright, fresh flavors and textures, Caprese salad skewers feature some of the season's best ingredients to serve at warm-weather cookouts.



INGREDIENTS

- 24 NatureSweet cherub tomatoes
- 12 Ferndale Farmstead ciliegine mozzarella balls
- 24 fresh basil leaves
- 2 tablespoons olive oil
- 2 teaspoons balsamic vinegar



DIRECTIONS

On each of 12 appetizer skewers, alternately thread 2 tomatoes, 1 cheese ball and 2 basil leaves. Whisk olive oil and vinegar; drizzle over kebabs.

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

June 26th is National Milkman & Milkwoman Day. Show the milkmen and milkwomen how much you appreciate them by coloring the picture below and writing a special note. Leave it in your porch box during the week of June 21st - 25th!



SmithBrothersFarms.com

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