

Holiday
Issue

FARM TO TOLEDO TIMES



A word from Katie

THE OWNER'S SCOOP

Hello amazing clients!

Can you even believe we are already in November? Woah.

2023 is going fast. The past few months for us have been complete madness with wrapping up a busy summer and entering the Holiday season—but we finally have been able to regroup and relaunch. We have some new services on our website, we have updated our event rentals, and we have put an absolutely stellar event schedule together for you!

As we enter this busy busy time, I know it is easy when ordering gifts or stocking up for the holidays to go on Amazon and get a premade snack tray from the grocery store—but I cannot encourage you enough to support local and support small. When you order from us, or stop in a local shop for some gifts, you are helping support local families and build something meaningful. It makes all the difference! We thank you all for your continued amazing support. We would love to see you soon at a dinner or event!

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Thanksgiving Wine Pairings

BY KATIE

This Thanksgiving, let's focus on high acidity wines. Why? Thanksgiving traditionally has a lot of salty and fatty foods on the menu, it's part of what makes everything so darn tasty, and more acidic wines do a great job of cutting right through that richness.

Pinot Noir is always a Turkey Day go-to because of its great acidity and lightness. I am here to encourage you to try a few new wines this year.

My first recommendation: Syrah. Syrah is a unique red wine that brings a peppery edge for the meat-focused characters on your Thanksgiving table. Syrah grapes have spicy notes that pair well with herb-infused stuffing, and both light and dark turkey meat.

My second recommendation: Beaujolais Nouveau. This red wine is less common and lesser-known and worth trying! This wine is made with the Gamay grape, which is light and fruity and perfect for those who perhaps are switching from their usual white to try a red this year.

SAVE THE DATE: We are doing a pop-up bottle shop

at our space downtown on Thursday & Friday Nov. 9/10th. from 3-8pm.

We will be doing wine tastings and selling some wines perfect for the Holiday season.

OUR GO-TO HOLIDAY COCKTAIL:



POMEGRANATE NEGRONI

- 1 1/4 oz gin (Citadelle or Empress)
- 1 1/4 oz Campari
- 1 oz fresh pomegranate juice
- 1 1/4 oz sweet vermouth
- 1 orange peel
- pomegranate arils, garnish
- orange slice, garnish

Thanksgiving Catering



\$298

FAMILY OF 4 PACKAGE

- ONE TRADITIONAL OVEN ROASTED TURKEY BREAST
- MASHED POTATOES
- TURKEY GRAVY
- FRESH CRANBERRY RELISH
- SAVORY STUFFING
- ROASTED LOCAL SEASONAL VEGETABLES
- BUTTERMILK BISCUITS

MENU

Classic Oven Roasted Whole Turkey
Classic Oven Roasted Turkey Breast
Oven Baked Ham
Turkey Gravy
Mashed Taters
Sweet Potatoes
Mac N' Cheese
Green Bean Casserole
Croissant Stuffing
Cornbread Stuffing
Orange Cranberry Relish
Bread Boules
Buttermilk Biscuits
Roasted Veggies
Brussels + Bacon

Chocolate Squash Cake
Ginger Sweet Potato Tiramisu

Grazing Spreads - Veggies, Cheese, Charcuterie, Chips + Dips etc.

*Reheat instructions included.

Pick up, Wednesday, Nov 22 between 12-5pm

Delivery available for a fee

**ORDER NOW ON
OUR WEBSITE**





THE POWER OF THE PARSNIP

YOUR NEW FAVORITE WINTER VEG



Parsnips are a root vegetable closely related to carrots and parsley. You can find parsnips in the grocery store all winter long, they are in season generally October through May. They are PACKED full of nutrients and antioxidants.

TO be specific, Parsnips are:

- a great source of fiber, vitamin C, vitamin K, and folate, as well as other important micronutrients
- high in antioxidants that help prevent cancer, diabetes, and heart disease
- high in fiber, which can support regularity, improve your digestive health, regulate blood sugar levels, and enhance heart health

Parsnips can be prepared in many ways , think soups, stews, casseroles, gratins, and purees. They are great with carrots and mushrooms. Add them into your vegetable rotation and you will not be disappointed.

UPCOMING EXPERIENCES

*All to take place at our space downtown, 224 South Erie St. Toledo



A Cork & Knife Evening with Boochy Mama's

Kombucha November 08 at 6pm

This is for all you kombucha lovers, or those just curious about kombucha! Join us for this deliciously creative 5-course meal highlighting Toledo's own Boochy Mama's kombucha.

\$78pp



Pop- Up Bottle Shop

November 9 & November 10 from 3-8pm

Come shop and taste some wine! Pick out all your holiday pairings and wine needs. All are welcome!! Open house style.



Bourbon and Pies

November 16 at 6pm-8pm

Do you love bourbon and all forms of pies? This is your dream experience!! Chef put together some incredible variations of sweet and savory pies that we will pair with the perfect complimentary bourbon.

\$49.50pp



Christmas Movie Dinner

December 6 at 6pm-8:30pm

A 5-course elegant dinner based on some of the best Christmas classics!

Put on your ugly sweater and join us for this super festive and fun evening.

\$80pp



C & K Holiday Market

December 9 at 9am- 2pm

Stop in and shop anytime! We have some great vendors lined up. We are going to have some incredible new pantry and decor items. Food and drinks will also be available for purchase!

Turkey Leftover Stuffed Peppers



Skip the turkey pot pie this year for leftover meals and use all those turkey day extras for a killer new version of stuffed peppers.

Mix your turkey, taters and/or stuffing, add some gravy or broth to rehydrate a bit. Add your mixture into clean and halved peppers (we prefer yellow for these). Cook these at 350 for roughly 20 min until the pepper is softened, then cover with your cheese of choice - we like a light cheese like mozzarella or colby. Broil high until cheese is to your preferred melty state...ENJOY!

Be sure to follow along to stay in the know!



@corkandknifeprovisions



THANK YOU ALL FOR FOLLOWING AND FOR ALL YOUR SUPPORT!