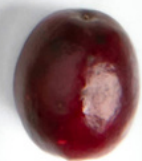


SPREAD

EDITION 4: WINTER 2023



A Note From Sheila

2022 was a great year for Small Batch Kitchen. We worked with over 40 farms, purchasing nearly 4 tons of produce to turn into spreads, salts, hot sauces, and meals in the cafe.

We could not have accomplished all of this without the hard work and dedication of our small team. Richelle, Nancy, and Jill in production; Caylie and Kristen in wholesale and online orders; Mark, Eric, and Gavin in the cafe; and Lynsey in marketing. I am so thankful to work alongside such a great team of people.



In order to better support our farming community, we will be making a few changes in 2023. We will be switching from a dine-in cafe to a food and gift market with a robust heat-at-home menu. Mark and his team will be stocking our grab and go refrigerators and freezers with the soups and dinners you love the most! We will have these available in individual sizes and family size portions. Additionally, we will be continuing our holiday meal offerings - you will see that Mark has put together a nice Valentine's sweets menu and an Easter menu for this season.

Our market will be changing as well, although we will be continuing to focus on local food, you will see that our gift selection will be growing.

Inside this issue, that Lynsey has worked so hard to create, you will learn more about our new hot sauce line, our heat-at-home menu, a few new award winning spreads, and some delicious recipes you can cook at home.

Wishing you a cozy winter and I hope to see you in our new market!

Sheila Rhodes

FOUNDER & OWNER
SMALL BATCH KITCHEN

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Valentine's Day dessert flight and Easter dinner menu.

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Some of our favorite gift ideas ranging from a simple thank you card to handmade earrings.

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Color a penguin and find the fun winter words in our word search!

6 BEHIND THE MENU

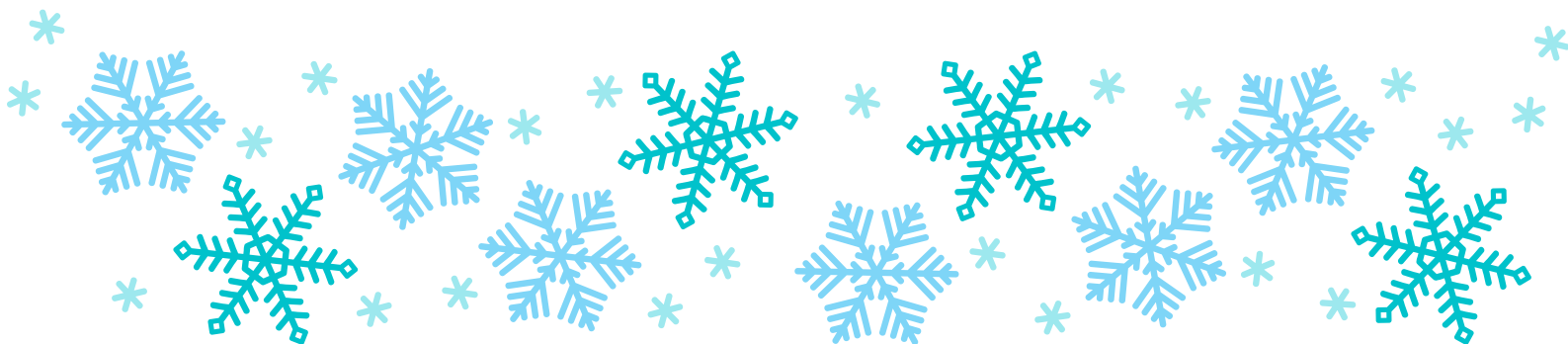
Special article addressing our change to heat-at-home dinners and what ingredients inspired this month's menu!

14 COZY WINTER RECIPES

Some of our staff's favorite winter recipes including cookies, soup, grilled cheese and more.

20 SUSTAINABILITY

Learn about the importance of sustainability and what easy changes you can make in your life to help the environment.



HEAT-AT-HOME PRE-ORDER

JAN 16 - JAN 21

- **Shepherds Pie**
- **Curried Chicken and Vegetables over Rice**
- **Glazed Pork Chops, Mashed Potatoes and Brussel Sprouts**
- **Vegetarian Teriyaki Stir Fry**

JAN 23 - JAN 28

- **Meatloaf and Roasted Vegetables**
- **Honey Garlic Chicken over Rice with Steamed Veggies**
- **Pulled Pork over Mac and Cheese**
- **Chana Masala with Rice and Flatbreads**

JAN 30 - FEB 4

- **Lasagna**
- **Chicken Enchiladas**
- **Tacos al Pastor**
- **Vegetarian Black Bean Burgers**

Follow us on Instagram
and Facebook for the
following months'
meals!

Individual: \$12
4 people: \$44
8 people: \$85





Black Bean Burger



Pork Chops

Valentine's Day Dessert



Tasting Flight For Two- \$30

*4 Dark Chocolate Truffles
2 Dark Chocolate Mousse Cups with
Fresh Raspberries
Fresh Fruit with Yogurt Dip*

Visit: www.sbkcafe.com/holiday-menu or
email: info@thesmallbatchkitchen.com

Orders due February 10. Pickups Feb 13th 2pm-7pm or Feb 14th 10am-7pm



EASTER

Pre-Order

MAIN COURSE

***Glazed Spiral Cut Ham
Hasselback Potatoes au Gratin
Honey Glazed Carrots
Assorted Rolls from Hearth Bakery
(served with a side of lemon curd)***

DESSERT

Add Carrot Cake for \$30

Individual Meal: \$34 per person

Serves 8-10: \$288

Serves 14-16: \$420



To place an order, visit: www.sbkcafe.com/holiday-menu or
email: info@thesmallbatchkitchen.com

Orders due by April 2nd. Pickups April 7th 2pm-7pm or April 8th 10am-2pm

BEHIND THE MENU

WITH HEAD CHEF
MARK MULLEN



“
It feels good to know I am supporting local farmers in our area and giving people really good ingredients that aren't mystery ingredients.

- Mark Mullen, Head Chef

Local Is Better.

At Small Batch Kitchen, we believe that local ingredients just taste better and make for even tastier dishes; which is why every dish in our new heat-at-home menu incorporates fresh ingredients from local farms.

Plus it's more environmentally friendly and supports our local economy!

The Process

We know life can get busy and cooking homemade can become difficult, so we want to help!

Every week we will be offering 4 different dishes that you can order 1, or all 4 of, for your weekly dinners. Some of our upcoming meals include lasagna, chicken enchiladas, meatloaf with roasted veggies, and vegetarian black bean burgers.

Our heat-at-home menu will come out a month at a time. You can order at any time, but to guarantee your meal please order it by the Saturday before the week you want it. We will have it ready for you to pickup on Tuesday. If you don't pre-order in time, we will have some extra meals available on a first-come-first served basis.

We look forward to making all the dishes you know and love but taking the stress out of cooking for you!



The Goal

At Small Batch Kitchen, we are passionate about providing people easy access to the delicious, local ingredients, available at nearby farms.

One of the reasons we are now providing heat-at-home meals is to better showcase these ingredients and all of the amazing dishes that can be made with them!

The Creator

Mark Mullen is the person behind our delicious menu items. For each menu, Mark pulls inspiration from the produce available at our local farms. This winter we will be highlighting produce like sweet potatoes, winter squash, hardy greens, and local meat and cheeses.



I pull inspiration from nostalgic meals. I grew up with a mom that cooked everything from scratch and often times got her ingredients locally- but I try to put my own little twist on it.

- Mark Mullen, Head Chef



Scan For Upcoming Meals & Pre-Order



View Page 2 to see the menu for
Jan 16 - Feb 4

MORE THAN GOOD FOOD...

UNIQUE GIFTS

Our store is full of unique gift ideas for any occasion! We have handmade mugs and jewelry, self-care items like bath bombs and soaps, and themed items for holidays, weddings, and more!



LOCAL MARKET

We also sell local goods such as coffee, tea, condiments, pasta, frozen meats, and so much more.

In addition, we are adding grab-and-go sandwiches and wraps. Don't forget check our cases for any heat up meals!



GIFTING MADE EASY



SCENTS YOU'LL LOVE

We carry a variety of candles from local makers including Valkyrie Candles, Mole Hollow Candles, and more.

FIRST. SELF CARE.

Treat yourself with locally made soaps, bath salts, bath bombs, and so much more. Specifically check out our products from Hope Hill Lavender Farm! They smell SO good!



TOO TRENDY!

We are LOVING these polymer clay earrings! They are so cute and trendy this winter. We have all different sizes including dangles and studs to match your style perfectly!





DECOR MUSTS

Looking for that finishing touch on your dining room table? Candles are the perfect addition. We have so many beautiful candle holders and taper candles that will elevate your space to the next level.

We also carry unique decor for you living room like holiday items, luminaries, and more.

SWEET TOOTH

Got a sweet tooth? Us too! We have everything from chocolate covered espresso beans, chocolate pretzels, cookies, and so much more!



THINKING OF YOU

Let someone know you're thinking of them this winter. Whether it's for a birthday, holiday, or just a simple thank you, we have beautiful cards for any occasion.

Production News

This past year, Small Batch Kitchen has reached many milestones thanks to everyone's continuous support.

We were able to expand into a new office space that has become our center for shipping and storing wholesale orders.

Plus we have shipped over 22,000 spreads for wholesale to stores all over the United States. Our top three flavors were Balsamic Strawberry, Blueberry Basil, and Sour Cherry.

We are also very excited to introduce a new product line, Small Batch Kitchen Hot Sauces! Currently available in Garlic Jalapeño and Hawaiian Habanero. Grab yours today by visiting our store or add it to your next wholesale order.





Add a kick to your cuisine with our flavorful, fermented Garlic Jalapeño Hot Sauce. With fresh garlic and local jalapeños, it's perfect on everything from breakfast burritos to steak dinners. You'll want to keep this one out on the table.

Pack on the heat with our fermented Hawaiian Habanero Hot Sauce. Balanced with fresh carrots and pineapples for a touch of sweetness, this hot sauce is the perfect addition to fish and roasted vegetables





Cozy Winter Recipes



OUR FAVORITE WINTER TIME TREATS AND EATS

Even though the winter brings cold weather, it also brings so many delicious treats and eats into season. Hot chocolate, sugar and gingerbread cookies, homemade soups and so much more!



This winter, our staff wanted to share some of their favorite holiday recipes for you to make at home!

Each recipe features a unique ingredient available at our market. Of course you can find substitutes, but that little Small Batch Kitchen twist makes it extra special and tasty! So stop in today to pick up the ingredients and try these recipes.

And while you're there grab one of our heat-at-home menus for the month!



NO-SWEAT CHICKEN NOODLE SOUP



Ingredients:

- 1 TBSP butter
- ½ cup chopped onion
- ½ cup chopped celery
- 4 (14.5 ounce) cans chicken broth
- 1 (14.5 ounce) can vegetable broth
- ½ pound chopped cooked chicken breast
- 1 ½ cups Amish egg noodles
- 1 cup sliced carrots
- ½ TSP dried basil
- ½ TSP dried oregano
- Salt and ground black pepper to taste

Directions:

1. **Cook vegetables-** Melt butter in a large pot over medium heat. Add onion and celery and cook until just tender, about 5 minutes.
2. **Combine-** Add chicken broth, vegetable broth, chicken, egg noodles, carrots, basil, oregano, salt, and pepper. Stir to combine and bring to a boil.
3. **Reduce heat-** Simmer for 30 minutes.



APPLE-TASTIC GRILLED CHEESE

Ingredients:

- Bread
- Butter
- Cheddar Cheese
- Turkey
- Half an Apple; Sliced
- Small Batch Kitchen Apple Pie Spread
- Greens (optional)

Directions:

1. **Prep the toast-** Spread butter on one side of each piece of bread. On the other side, spread Small Batch Kitchen Apple Pie Spread
2. **Assemble-** With butter-side down, stack cheese, turkey, and apple slices to one piece of bread. Add second piece on top, butter-side up, and press down slightly
3. **Heat the skillet-** Place skillet over low to medium-low heat and add sandwich. Cook until each side is golden brown (flipping as necessary) and cheese is melted. About 4 minutes per side.
4. **Enjoy-** Transfer to a serving dish, cut, and enjoy!



TWISTED HOT CHOCOLATE



Ingredients:

- 1.5 cups of milk or water
- 1-2 TBSP of Pure Blend Raw Cocoa Powder
- 1 bar of peppermint bark
- A handful of mini marshmallows or whipped cream



Directions:

1. **Heat-** In a small pot, bring milk or water to a boil.
3. **Add cocoa-** Pour water or milk into mug and then mix in 1-2 TBSP of Pure Blend Raw Cocoa Powder
4. **Add the twist-** Break off a piece of your favorite peppermint bark and mix it in till it melts.
5. **Enjoy-** Top with mini marshmallows or whipped cream and enjoy!

JAMMIN' SUGAR COOKIES

Ingredients:

- 1 cup unsalted butter, room temperature
- 2/3 cup granulated sugar
- 1 teaspoon pure vanilla extract
- 1/2 TSP almond extract
- 2 cups + 2 TBSP all-purpose flour
- 1/2 cup Small Batch Kitchen Cranberry jam

Directions:

1. **Make the dough-** Beat butter on high until creamy. About 1 minute. On medium speed, add sugar, vanilla, and almond extract. Turn mixer off and add flour to wet ingredients. Turn mixer on low and beat until soft dough is formed. Press dough down to compact it and tightly cover with plastic wrap. Chill for at least 4 hours.
2. **Preheat oven to 350°F-** Line two baking sheets with parchment paper. Shape cookie dough into balls. About 1 TBSP dough per ball. If you find they're too soft, place back into the fridge. Make indentation with thumb into each dough ball. Smooth out any cracks if possible. Fill each with 1/2 TSP of jam.



3. **Bake for 13-14 minutes or until very lightly brown edges-** Do not over-bake. Allow the cookies to cool on the baking sheet for 5 minutes before transferring to wire rack.
4. **Enjoy!**



WE'RE FINALISTS!

Our spreads Blueberry Lavender and Peach Ginger are
finalists for Good Food Awards



**GOOD
FOOD**
awards
finalist '23



**GOOD
FOOD**
awards
finalist '23

Learn more about the Good Food Foundation and this award on
their website! Stay tuned for the winners announcement this spring.

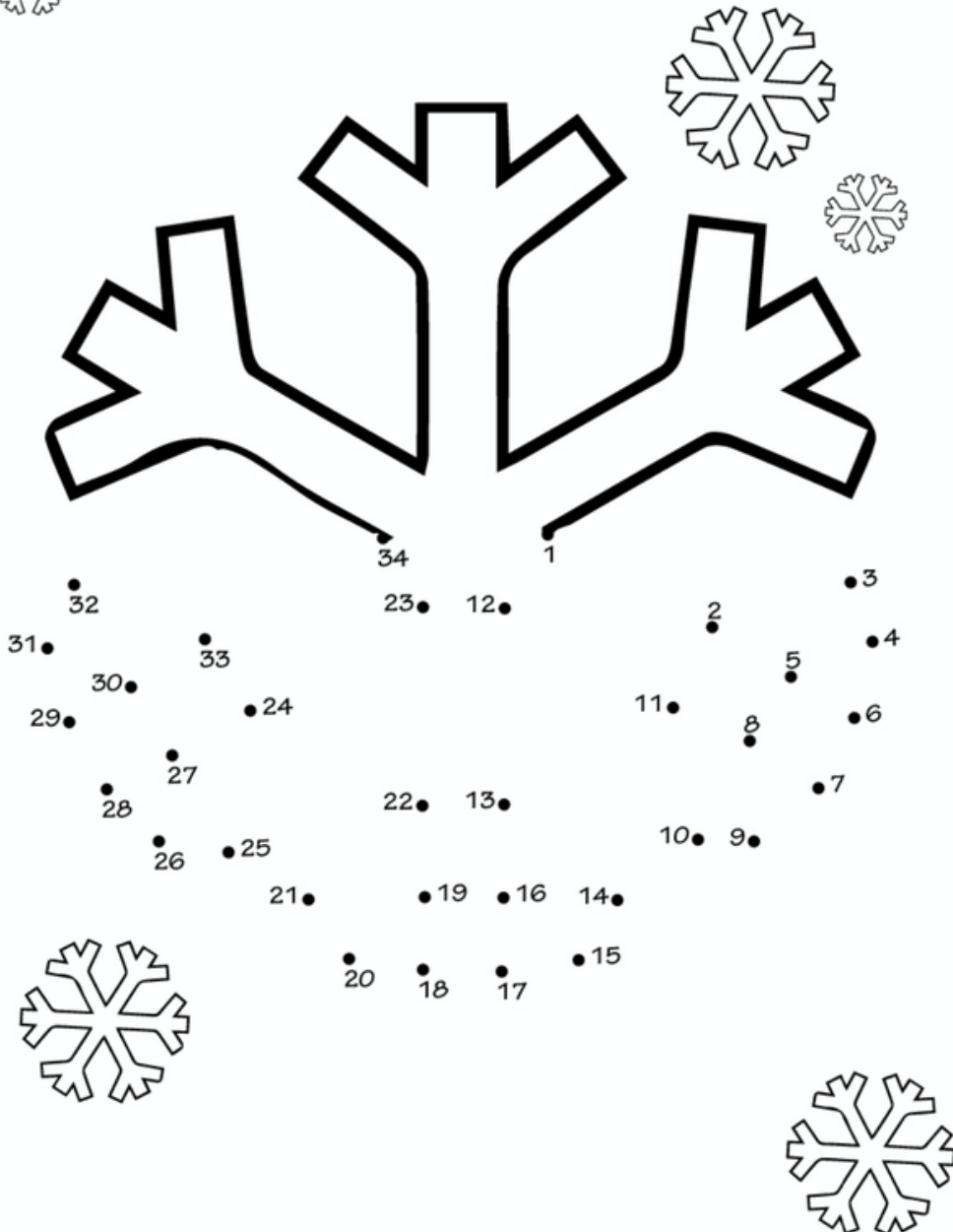
<https://goodfoodfdn.org>



KID'S

What is a
snowman's
favorite
snack?

Ice krispies treats.



CORNER



**CAN YOU
FIND
THESE
WINTER
WORDS?**

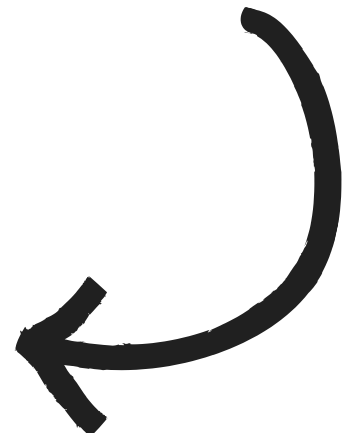
WINTER
SLEET
SLUSH
SHOVEL
SNOWMAN
FLAKES
FREEZING

NIPPY
HOCKEY
BOOTS
FROSTY
GLOVES
COCOA
COLD

FROSTBITTEN
MUG
IGLOO
FLANNEL
HAT
HOT
SNOW

EARMUFFS
AVALANCHE
WHITE
JANUARY
SCARF
HEART

BOBSLED
MELT
LAYERS
COZY
BLUSTERY
WARM



Sustainability



The Importance of Sustainability

Every morning when you get your coffee are you using a plastic straw? What about a plastic cup or even just a plastic lid? In 2018, the United States alone produced over 35.7 million tons of plastic according to the United States Environmental Protection Agency. We now produce around 40 millions tons of plastic which ends up in overcrowded landfills and in our oceans.

However, easy, eco-friendly changes to our daily lives can be made to keep our environment clean and healthy.





What is Sustainability?

The UN World Commission on Environment and Development states that “sustainable development is development that meets the needs of the present without compromising the ability of future generations to meet their own needs.”

In simple words, sustainability is about preserving our world and resources for our grandchildren and great grandchildren.

People who practice sustainability acknowledge that resources are finite and certain steps need to be taken to become a more eco-friendly society.

It can be as simple as replacing your single-use travel cups for a reusable one!

Easy Changes.

At Small Batch Kitchen, we are passionate about keeping our Earth clean and practicing eco-friendly habits.

As a business, we try our best to be as eco-friendly as possible using recyclable to-go contains, paper bags, and biodegradable packaging for our wholesale orders.

Here are a few of our favorite products, all available in our market, to help you limit your waste and actually save money in the process!





Compost Bins

Instead of throwing away your extra food, put it in a compost bin! As the organic waste breaks down over time, it becomes a natural fertilizer for your garden or plants in your yard.

Composting also helps reduce your carbon footprint! "Composting significantly cuts down on the amount of trash in a landfill and reduces the costs and carbon emissions it takes to haul and process those materials," states the University of Michigan in a study about the benefits of composting.

The Unpaper Towel by Dot & Army

Rather than going through rolls and rolls of paper towels or dealing with smelly dish cloths, try Dot & Army Unpaper Towels.

The Unpaper Towel is made in the United States from 100% organic cotton. It has a waffle-like texture to absorb any mess life may throw at you. Plus they're machine washable so you don't need to keep rebuying after every mess!

We sell a variety of different sizes and sets in store.





Three Bluebirds Swedish Dishcloth

Three Bluebirds is a family owned and operated business passionate about providing sustainable products that are also playful and fun!

Their eco-friendly cleaning cloths are made from wood pulp, organic cotton, and non-toxic, water-based inks. It absorbs over 20x its weight and lasts for 6-9 months. It is also 100% compostable, making it a great zero waste option!

Available in a variety of designs and sizes in our store!

Friendsheep Eco Dryer Balls

Stop using those single-use dryer sheets in your laundry and try these dryer balls instead!

Friendsheep eco dryer balls are created from 100% sustainable New Zealand wool and can be used for over 1,000 loads of laundry. Unlike single-use dryer sheets, these dryer balls are biodegradable and plastic free. They can also reduce drying time from 25% to 40% depending on load size.

Stop in today to make the switch and save time, energy, and money!



Lansdale Farmer's Market

WINTER MARKETS



2nd and 4th Saturdays of the month from January-April
10am-12pm

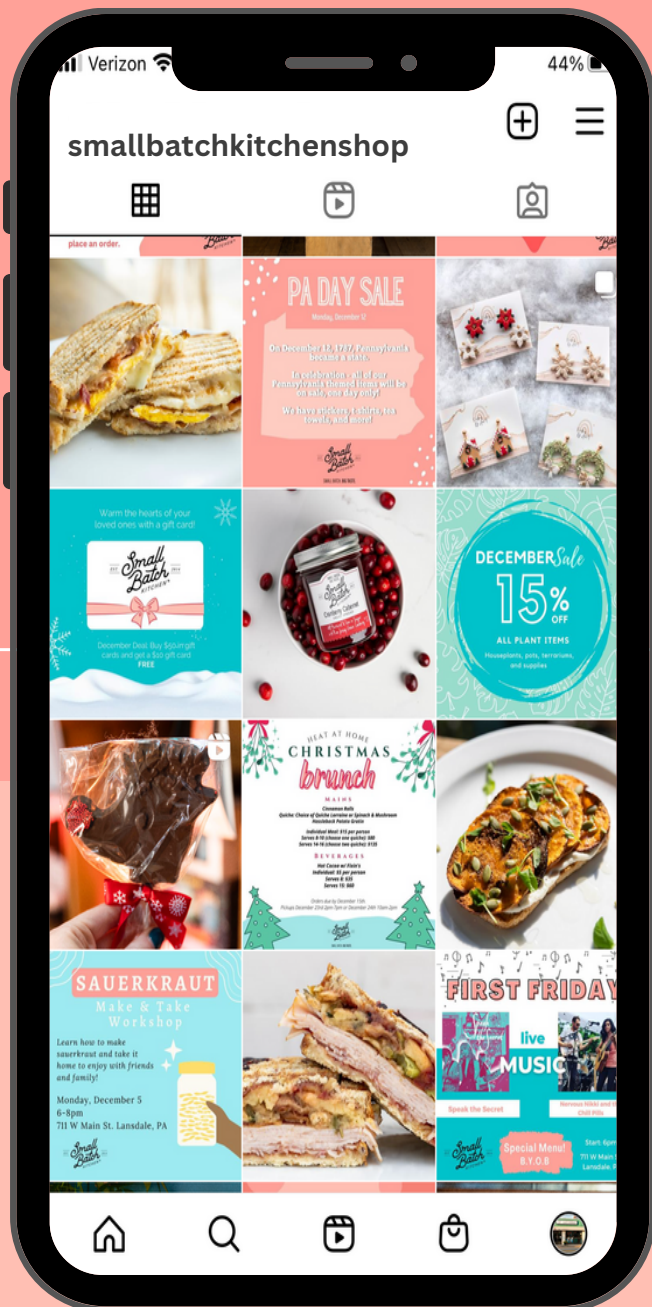
Pennsdale Middle School
400 Penn St Lansdale, PA 19446

lansdalefarmersmarket.org

   [lansdalefarmersmarket](#)

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