

# SKIM

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Smith Brothers  
ESTD 1920  
Farms™

VALENTINE'S DAY | THE MODERN MILKWOMAN | UMI ORGANIC

# Social Spotlight

Thanks to all of our crafty customers who entered our 2020 Porch Box Decorating Contest! We received a record-number of submissions and loved seeing the creative ways folks dressed up their porch box for the holidays. While not everyone could take home the grand prize, we wanted to feature some of our favorites.



Angela B.



SMS

Kimberly H.



Kayla T.



Laura B.



Scottie W.



Amie C.

# For the *love* of chocolate



## Seattle Chocolate Valentine Heart

A heart-shaped box filled with an assortment of decadent chocolate truffles.



## Seattle Chocolate Berry in Love Truffle Bar

Dark chocolate truffle bar with chocolate dipped strawberries.



## Seattle Chocolate Like You a Latte Truffle Bar

Milk chocolate truffle bar with decaf espresso and demerara sugar.



## Seattle Chocolate Tart & Soul Truffle Bar

Dark and white chocolate truffle bar with raspberries, lemon, and biscotti.



## Seattle Chocolate Chocolate is Love

A bag full of chocolate truffles individually wrapped in bright, festive foils.



# THE MODERN MILKWOMAN

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Gina Shields' workday would start shortly after midnight. Each day, she would load up her truck with crates of milk, eggs, and cheese, before setting out to deliver to more than 150 front porches around the Puget Sound region.

Gina, who is now our Customer Relations Supervisor, has practically done it all at Smith Brothers Farms – from working in sales to delivering milk. She's also a mom to eight kids and has raised her family on Smith Brothers Farms milk.

When one of Gina's daughters, Maria Russell, was ready for a new challenge, she followed in her mom's footsteps and became a milkwoman herself last year.

"I liked the idea of being a milkwoman because I wanted to make people smile," Maria said, "I love seeing the little kids and building relationships with new customers."

That's a common response from both the milkmen and women when we ask why they wanted to join the team.

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**"I liked the idea of being a milkwoman because I wanted to make people smile,"**

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Since she was a little girl, Tiana Ellis heard stories about the family business and had always wanted to become a part of it. Her great grandfather is Benjamin Smith, who founded the company more than one hundred years ago.

She initially moved to Washington from Southern Utah in March of last year to

become an esthetician, but when the pandemic happened, she was forced to change plans. There was a silver lining, though. Tiana was finally able to join the business she so often heard about when growing up.

Tiana, who serves Fox Island and Bainbridge Island, also loves the independence of being a milkwoman, getting to explore the area, and meeting her customers – especially the dogs – along her route.



Of course, like any job, there are its challenges. Being a milkwoman is a physically demanding role. Their shift begins when most of us are still sound asleep and they end up delivering a ton (literally!) of milk each day. The walking back and forth from the truck to porch boxes can sometimes add up to five-plus miles.

Although it may be hard work, it's the customers who make it rewarding.

*“My favorite part is seeing the kids get excited and wave as I drive up.”*

“My favorite part is seeing the kids get excited and wave as I drive up,” Maria continued, “There was this group of little kids and one of the boys thought the spots on my truck were for a fire truck dog. I had to convince him that they were cow spots and I delivered cow’s milk!”

Tiana also recalls one memorable moment from her route when a customer remembered her name for the first time.

“It might sound insignificant, but it actually meant a lot to me and made me realize how much my customers appreciate what I do. It’s the little things,” she said.

The next time you happen to see your milkwoman (or milkman!) on route, don’t be afraid to say hello. It might just make their day.

## OUR MILKWOMEN





Hello, my name is Lola Milholland. I am co-founder and CEO of Umi Organic, based in Portland Oregon. The idea for Umi came more than a decade ago, when I learned how much wheat and barley the U.S. exports to Japan, and simultaneously realized how many imported noodles I was buying from Japan!

I wanted to make a local noodle with local flavor, organic ingredients, and extraordinarily good texture. Umi took a long time to go from my head

into the world, and it's only been possible because of the engagement and excitement of our local community, from farmers to home cooks.

We are over the moon to partner with Smith Brothers Farms to bring both our organic ramen and yakisoba to you and your family.



### Umi Organic Noodles with Miso Sesame Sauce

A ready-to-make organic miso ramen noodle kit, including two servings of uncooked noodles and two servings of creamy, refreshing miso sesame sauce.



### Umi Organic Ramen Noodles

Organic ramen noodles made with incredibly clean ingredients: organic wheat, organic barley, water, sea salt, organic wheat gluten, and kansui – a combination of mineral salts.



### Umi Organic Whole Grain Yakisoba Stir-Fry Noodles

Classic Japanese stir-fry noodles made with organic whole grains. Simply pan-fry them with your favorite protein, veggies, and sauce!

# Stir Up Some Fun

With only a handful of ingredients, you can enjoy a takeout favorite right at home! For a foolproof formula, sauté the hard veggies first, such as broccoli and carrots, followed by any quick-cooking veggies, such as the mini peppers. Next, add Umi Organic's Yakisoba Noodles and cook for two minutes before adding Applegate Naturals Chicken Strips and tossing with your favorite stir-fry sauce.



Applegate Naturals  
Grilled Chicken Breast Strips



Earthbound Farm  
Organic Broccoli Florets



Umi Organic Whole Grain  
Yakisoba Stir-Fry Noodles



Pacific Coast Fruit  
Stir-Fry Vegetables



Prime Time Mini Peppers



Earthbound Farm  
Organic Green Beans

# Random Acts of Kindness Day 2/17

First created in Denver more than 25 years ago, Random Acts of Kindness Day encourages people all around the world to practice kindness and pay it forward – whether it's donating canned goods to your neighborhood food bank or telling someone to have a good day. You can brighten someone else's day and maybe give yourself a little boost at the same time. On February 17th, we encourage you and your family to do at least one random act of kindness for someone in your community.

Share your photos, coloring pages, and messages of kindness on social media by tagging us or using #SmithBrothersFarms



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SmithBrothersFarms.com

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