



## How to be a wine Matchmaker

**P**airing wine with food can be a pretty daunting task. Especially if your knowledge of wine is basically red goes with red meat, and white goes with white meat. So you can imagine how scary pairing wine with our

Valentine's Day Viddle Kits would be for a non-sommelier like myself.

Luckily, Michele at Juniper was nice enough to help me out! It turns out that pairing wine with food is a lot like finding something in common with someone you "like".

For example, with our Pork Chops meal kit Michele chose a Love Red from Broc Cellars in Berkeley, CA. It is a blend of three different grapes I can't pronounce (but I can say it tastes awesome!), that has hints of flowers, fruits, berry and tobacco. This wine works well with the fat in the pork because it offsets the acidity in the wine tannins. Also, the sweet caramel flavor of the dates really compliments the fruit notes in the wine and provides a frame for the garlic and cilantro.

Who knew that wine pairing is a lot like pairing people. You're always looking for that perfect balance!

-Zach "Wine Illiterate" Buchel

### Staying in on the 14th?

Our new *Viddle Kits* are perfect for a romantic evening in! Choose from Pork Chops w/Date Relish, Wagyu Cowboy Steak Dinner or Butternut Squash & Arugula Pasta.

Ingredients will be prearranged for you, recipes printed, AND wine pairings arranged by Cody's very own Juniper Bar + Market + Bistro. Wine available for purchase at the retail shop at 1128 12TH STREET in Cody. Phone: 307-587-4472

To get viddle kits *grown by your neighbor, brought to your door* visit [FarmTableWest.com](http://FarmTableWest.com) for **MONDAY-FRIDAY HOME DELIVERY.**

## Jokes for your Valentine

Why shouldn't you fall in love with a pastry chef?

What did one watermelon say to other on Valentine's Day?

Do you have a date for Valentine's Day?

What is another word for Valentines Day!

What did the valentines day card say to the stamp?

*He'll dessert you!*

*You're one in a melon.*

*Yes! February 14th.*

*S.A.D, Singles Awareness Day!*

*Stick with me and you'll go places.*

## Family Valentine's Day Ideas

♥ Instead of elaborate gifts, try giving massages, IOU's for doing dishes, or spending extra time together.

♥ Let your kids know you love 'em by tucking little construction paper hearts with love notes into their backpack, lunch, jacket pocket, etc for them to find throughout the day.

♥ Spend 5 minutes to be thankful for those you love. Ask for help to be rid of anything in the way of being close to these people.

♥ Make some extra valentines to pass out throughout the day. Maybe drop one off to a person who's homeless or your very friendly grocery bagger!

# Community Calendar

- February 9th**  
**9:30am-2pm** *Ski & Shred Like a Girl:* Sleeping Giant Ski Area. 348 North Fork Hwy Cody, WY
- February 17th**  
**10:00am-2pm** *PCNSA Nordic Ski Fest:* Ages 5 through 17 will have the opportunity to this winter to Cross country ski through Park County Nordic Fest Program. FREE for PCNSA Members. \$50 for non members. Pahaska Teepee 183 North Fork Hwy Cody, WY
- February 24th**  
**5pm-11pm** *Buffalo Bill Birthday Ball:* The birthday celebration includes a happy hour, western-style entertainment and comedy, door prizes, silent and live auctions. At Cody Auditorium, 1240 Beck Avenue.
- February 25th**  
**10am-5pm** *Buffalo Bill's Birthday Celebration:* In honor of the 172nd birthday of our namesake, William F. "Buffalo Bill" Cody, the Buffalo Bill Center of the West extends FREE admission to all visitors.

# PRODUCER PROFILE

BRYANT HONEY



**Y**ou might think bees get to take a vacation in the winter. Well some bees do, but not the bees at Bryant Honey. They are busy all winter helping out another agriculture industry...almonds and prunes!

Four generations ago in 1915, H. E. Bryant, brought 50 colonies of honey bees into Wyoming by railroad car. Today, Bryant Honey operates 5,500 hives, and is owned and operated by 4th generation beekeepers Don and Bobby III Bryant at their new state-of-the-art bee shop.

In 1992 Don and Bobby III decided it was time to expand into Migratory Beekeeping. Annually Bryant Honey sends their Honey Bees to Northern California to pollinate almonds and prunes. Migrating to California provided two benefits to Bryant Honey. It helped to strengthen their bee business, by having their hives winter in California instead of struggling for survival in the cold Wyoming winters and not having to rely solely on Honey production for income.

It seems that the tradition of being busy with bees (all puns intended) is continuing with Don's sons Brandon and Brady. They've started their own queen breeding business call 307 Honey and are currently working the hives as well!

# Word Search

Valentines Day



- |           |            |             |
|-----------|------------|-------------|
| ADMIRER   | CANDY      | CARD        |
| CARING    | CHOCOLATE  | CUPID       |
| DAY       | FEAST      | FEBRUARY    |
| FLOWERS   | FOURTEENTH | FRIEND      |
| GIFT      | GREETING   | HAPPY       |
| HEART     | KINDNESS   | LOVE        |
| MINE      | PARTY      | PINK        |
| RED       | ROMAN      | ROMANTIC    |
| ROSES     | SAINT      | SENTIMENTAL |
| SWEET     | SWEETHEART | TRADITION   |
| VALENTINE |            |             |

## Pork Chop w/Date Relish (Viddle Kit Preview)

### INGREDIENTS

- \*4 of Kevin & Keri's Pork Chops
- \*2/3 cup of Medjool Dates
- \*1.5 lbs of Scott's Red Potatoes
- \*3 Cloves of Annie's Garlic
- \*1 Orange
- \*3 TB Cilantro
- \*5 TB of Olive Oil
- \*salt & pepper

### INSTRUCTIONS

1. Preheat oven to 425°F. Line two baking sheets with parchment or silicon baking mat. Wash potatoes, put them in a pot, and cover with cold water. Bring to a boil and cook until just tender (15-20 min).
2. Once the potatoes are boiled, drain them and place onto a second parchment-lined baking sheet. Smash them with a fork. Mix together 2 tbsp olive oil, crushed garlic, and salt and pepper, then drizzle this mixture over the potatoes. Bake for 15-20 minutes, until potatoes are crisp.
3. Place oil in large cast iron skillet (or heavy stainless steel skillet) and heat until medium hot.
4. Place chops in the pan, placing them so they don't touch each other.
5. Cook each side slowly (lower heat if necessary) until nice and golden brown on each side.
6. This will take about 4 minutes per side.
7. Cover the pan with a tight fitting lid. Turn off the heat, and let the chops sit for about 8- 10 minutes, depending on thickness of chops.
8. Toss dates, orange juice, reserved pan drippings, 3 tablespoons chopped cilantro, and remaining 2 tablespoons oil in a small bowl; season with salt and pepper. Spoon relish over pork and top with cilantro leaves.

**NEED INGREDIENTS?** Your 1st delivery is on us with code **FREEDELIVERY**