

SMOKEY RIDGE

FOUR GENERATIONS: 1924- PRESENT



LEO ENCH

- In 1924, my great grandfather and uncle purchased our parcel.
- Leo planted pears in the 1920's and worked for PFGA.



BILL ENCH

- Leo's son Bill took over the farm in 1948.
- He planted apples, walnuts, figs, plums, chestnuts and started selling from our farm stand.
- In the 1980's he joined AHGA



KIRK TAYLOR

- Kirk, Bill's nephew took over in 1996.
- He planted wine grapes, olives, more apples, improved our irrigations system, switched to integrated pest management, improved ranch ecosystem.



ZACH AND KARA

- Moved in 2009 and started the Charcuterie in 2010.
- Wanted to find an innovative way to use ranch products.
- Began with the Apple Sausage.



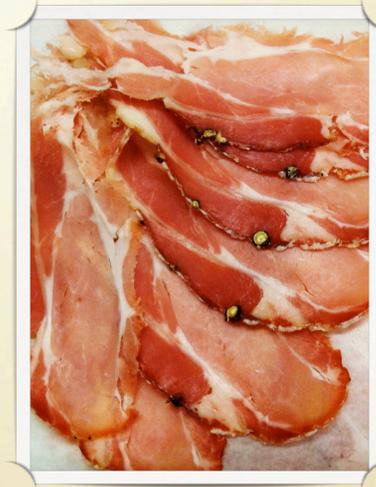
CHARCUTERIE

(French: "Chair cuite" - cooked meat)

1 a delicatessen-style shop specializing in prepared meat products such as sausage, pate, ham, confits, bacon and other cured meat.

2 the general term for the meat products sold in such a shop.

Definition adapted from Food Lover's Companion 4th Edition



**WE SHOWCASE OUR FARMS SEASONAL
INGREDIENTS IN OUR SAUSAGES AND
CHARCUTERIE.**

- Breakfast Sage
- Chicken Tarragon Sausage
- Lamb and Grape Leaf Sausage
- Andouille
- Apple Sausage
- Duck and Pear Sausage
- Apple Breakfast Sausage
- Farm-Style Pate with greens
- Chestnut Pate



**WE MAKE VALUE-ADDED FARM PRODUCTS
TO COMPLIMENT OUR CHARCUTERIE.**

- Apple Ketchup
- Apple Mustard
- Apple Pear Ginger
Marmalade
- Tomato Basil Jam
- Hard Cider and Wines
(coming soon!!!)
- and more...



BRANCHING OUT



The Club



Farm-to-Table
Catering



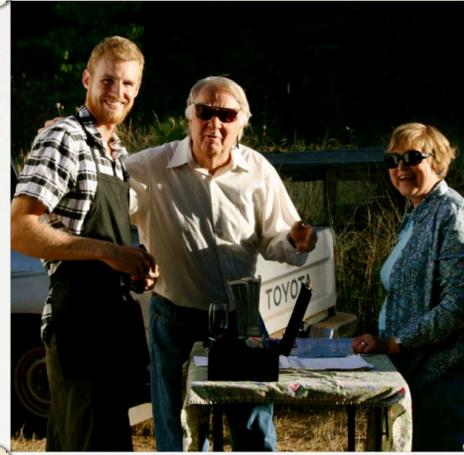
Farmer's
Markets



Farm
Dinners

LONG-TERM GOAL

- Rebuild the farm stand to incorporate commercial kitchen, retail space, wine tasting, storage space, and seating for meals.
- Cooking classes and workshops.
- Continue to innovate.



QUESTIONS?

