

GINGER *and* BAKER Gazette

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CRAFTSMAN, ARTIST AND BLACKSMITH



If you've ever hung your coat at Ginger and Baker, you may have noticed one of the beautiful, hand wrought coat racks. Or maybe you've chanced on a sturdy railroad spike bottle opener in the Market. Local craftsman Nate Donoho is the man behind this amazing metal work and one of the many local artists we've been lucky to work with since we first broke ground.

Donoho, a Fort Collins native, turned to blacksmithing after serving three tours as a U.S. Marine. "When I came back home, I started taking welding classes at Front Range



Community College," Nate said. "One day I saw this old anvil at the school, heated up a piece of metal and just started to hit it. It was fun!"

This led Nate to more blacksmith classes and an apprenticeship with Steve Fontanini, a master blacksmith in Jackson, Wyoming. "In Jackson, I saw all the stuff Steve had created throughout the community," Nate said. "It made me want to do the same thing here in Fort Collins."

Nate now has his own shop just outside of town where he uses traditional and modern methods of forging, fabricating and welding to create everything from tables to hammers to architectural art. "In this era, craftsmen are artists and artists are craftsmen," Nate said. "To me, real art means creating anything from a tool to a sculpture."



Nate's enthusiasm and passion for his craft are unmistakable. Currently, he's sharing that excitement teaching blacksmith classes at Front Range and building his business. "I'm working on a custom knife for an anniversary, and a railing for an old friend," Nate said. "The thing about this stuff is that it will last long after I'm gone. And seeing that people enjoy interacting with the work is one of the best parts."

Nate is also working on ideas for an architectural trellis for Ginger and Baker's north patio. "There are so many possibilities, it's exciting. Growing up here, I've always known this building, so it's great to see it brought back to life," Nate said. "The idea of having traditionally made iron work in here is pretty awesome."

(See more of Nate's work at DonohoBlacksmith.com)

HAPPY CHICKENS MAKE DELICIOUS EGGS



When you pull into Jodar Farms outside Fort Collins, the first thing you notice is the many chickens wandering everywhere, clucking and pecking at the grasses. "It's not worth the effort to keep them corralled," says Aaron Rice, Jodar Farms owner. "And it's part of the reason the eggs are as good as they are."

Those farm fresh eggs, from Aaron's flock of 1400 free-range hens fed on local grain, are an integral part of everything from Benedicts to omelets in our Café and The Cache. "You can recognize Jodar eggs right away," said Chef Deb Traylor, Ginger and Baker's Culinary Director. "Both because they come in so many beautiful colors and because of their rich, almost buttery taste."

Jodar Farms has been a family-run farm since 1992, started by Aaron's father, who also worked as a police officer – hence the farm's name, JODAR, an acronym for 'Juvenile Officer Douglas Alan Rice.'

Aaron took over the farm after graduating from CSU with a degree in Geology. He implemented free-range grazing and other all-natural growing practices with a goal of producing wholesome, nutrient-rich foods. "We think animals should experience the things in life that make us all happy... warm sunshine, green grass and cool breezes," said Aaron.

"For us, it's wonderful knowing how the animals are raised and that the eggs are produced

just a handful of miles away," said Chef Deb. "And we love that he delivers the eggs himself and even has a personal connection with the building."

Aaron's connection to Ginger and Baker's restored grain mill goes back many years. "I was born and raised in Ft. Collins and worked at the old Feeder's Supply when I was 18," he said. "Lots of stories, lots of history in this place. It's great to be part of a new chapter."

(You can find Jodar Farms eggs at the Boulder County Farmers Markets in Longmont and Boulder as well as at the Jodar Farms Sunday Farm Store. For more info, visit JodarFarms.com)

WEATHER *AND* ADVICE

"If you don't like the weather, wait a minute and it'll change." Colorado expression

Ft. Collins Weather:

Hottest April: 89° (1992)

Coldest May: 12° (1917)

Hottest June: 102° (1954)

Kitchen Tip Add a little vodka to your pie dough for a flaky crust





BEFORE *and* AFTER

by Ginger Graham

I admit it; I'm a sucker for before and after pictures. Just the title "before and after" creates a sense of anticipation. Before and after creates a way to peek into someone else's life and see what's possible; to see approaches you hadn't thought of or might not have had the courage to try.

At Ginger and Baker, we love showing the before and after pictures of the renovation of the old Feeders Supply building. It's hard to describe the state of disrepair in which we found the historic

building. And although I fell in love with it, we talked about it as if it was a grande dame in decline, "she's seen better days" or "she's got some good bones, but she's sure showing her age."

It makes me think of my grandmother, who always found a compliment for everyone, but sometimes ended with that faint praise of "bless her heart."

Our early 1900's building had potential, but she needed some work, bless her heart.



Before



After

Entry

When first entering the building, the brick walls were covered with stucco and wood planks, with a large set of stairs blocking the center doorway. We didn't know how large the opening was behind the wood, nor did we realize an original wood beam was in place above the door. It took hard work and a patient crew to expose the original brick walls, arched doorways and high ceilings.

We kept the function of the front room as a retail store with the counter in the exact same place as it had been in the old feed store. Even the original steel stand for the scale remains bolted to the floor inside the window.

Coffee Shop

Now our Coffee Shop, the main room inside the mill was once used for mixing and bagging feed. There was a large grain bin on the south wall and "legs" or belts with scoops that moved through this room, transporting grain from the wooden bins above to the mixer. If only those original posts and beams could talk! (We did leave the graffiti scribed in the wood throughout the years.)

We still have the designated wooden stick that was used to bang the ceiling in an effort to dislodge stuck grain. You can see the dents in the original wood ceiling testifying to the efforts of the employees to get the soybeans to move!



Before



After

The Mill Top

Large wooden grain bins filled the entire second floor of the mill. As we removed the wood sides, the building's structure became visible for the first time. Damaged through the years due to a leaky roof, the brick walls were loose and we found areas where you could see all the way outside through gaps in the brick! Historic repointing (putting grout between the bricks to hold them together) was required as was a new steel frame to stabilize the building. Giant wood trusses were installed and iron chandeliers hung to create an event space like no other.



Before



After



Before



After

Catwalk

Up high in the bat wings of the mill, a narrow wooden catwalk allowed the mill workers to walk the length of the building and direct grains to the appropriate bin, using an auger system hung 35 feet in the air. The large pulleys and wheels were removed, wooden shutters were returned to historically accurate open windows and the catwalk was removed to open the full expanse of the ceiling.

Basement

Navigate a steep ladder into the basement of any old feed mill and you'll find things you may wish you hadn't! We removed an old molasses pit (think of it as a smaller version of the La Brea tar pits), an old boiler, long-ago abandoned equipment, heavy steel wheels and so many more dusty parts... all of which helped run the mill.

The whole building had to be jacked up about 3 inches as it was sinking, giving way to time and moisture. By lowering the floor about 3 1/2 feet, the room became a comfortable space for entertaining. We left the original stone block walls of the foundation exposed along with the original post and beams.

Today, the wine cellar is one of the most remarkable rooms in the building and houses over 1200 bottles of wine.

The before and after photos tell the story of a building rooted in Fort Collins for over 100 years. Now that renovation is said and done, we are happy to say the old girl dressed up pretty darn good... bless her heart!



Before



After



Pie Story: GRANDMA LILY

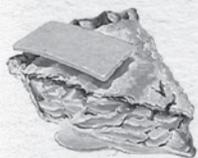
By Faith Mileo

Note: Somehow the mention of pie brings out great stories from just about everyone we meet. Read more and share your pie story when you come in or visit 'Pie Stories' on our website!

My pie story is really about my ex-husband's grandmother who taught me how to bake. I was a young woman and had never done any baking before or much cooking either. Grandma Lily came to my house and taught me how to bake challah without a recipe.

WHAT? No recipe? She proceeded to use my kitchen counter as her workspace throwing flour and yeast and eggs into a messy pile that she kneaded and tasted as she went. It was delicious, but I never learned how to make this intimidating and wonderful bread. To me baking is science and I needed a recipe.

But she did teach me how to make an awesome apple pie that my family enjoyed many times over. It had a graham cracker crust and used lemon, heavy cream, lots of butter and cinnamon. And each time I make it I remember this amazing character of a grandma. She was flamboyant and funny and a great cook. I loved her and think of her often.



We'd love to hear your pie story!

Visit 'Pie Stories' on our website or share with us when you come in. #piestories

MEET OUR HEAD BAKER



The beautiful pastry case at Ginger and Baker is the result of a lot of hard work and love from our Head Baker Rachel Brickel and her talented team.

Q: Where are you from?

A: I'm a New York native, raised by my mom and sister as a latchkey kid. I would always end up at friends' houses to eat dinner with their families so I love the tradition of meeting around the table at the same time every day, to talk and reconnect, to bond, and to feel at home.

Q: What inspires you as a chef?

A: I love how food brings people together and how moments created while gathered around a table make lifelong memories. Savoring a familiar

taste can bring you back to those memories and it's a priceless thing. As a chef, when I'm able to recreate flavors that transport you back, it's so special.

Q: How did you study to become a chef?

A: I received my degree and training in traditional European style pastry and baking techniques from the Culinary Institute in Hyde Park, NY. I also earned a degree in Szechuan cooking in Chengdu, China. I then spent years working in bakeries and fine dining restaurants in California and Chicago.

Q: Why did you choose pastry?

A: As a child, I would frequently get caught eating doughnuts in the bathtub while everyone else slept. My mom would child-lock the kitchen cabinets but would wake up at five in the morning and find me standing on the counter with all the cabinets open looking for some form of delicious comfort. Years later, I'm still up at dawn with my hands full of sweets.

Q: What's your culinary philosophy?

A: At Ginger and Baker we like to highlight what's grown here in Colorado, things like locally milled flours, honey from Ginger Graham's bee hives and peaches from Palisade. Dishes that you might bring home or make yourself to create food memories with your families.

IN SEASON

By Chef Deb Traylor

After the first blush of spring, we generally count on Mother's Day as a time where we can plant our home gardens. At farmers markets we might see: arugula, collards, kale, lettuce, spinach and turnips. The beautiful and creamy Japanese

turnips are my favorite! I love them slightly pan seared with just a touch of butter and salt.

June brings the beginning of cherry season. It's funny, during those first few weeks of the season most of the cherries I buy at the market get eaten along the way. It's not until the third or fourth week that they make it into a pie! Look for cherry recipes on our website blog, and we'd love to share if you have too many cherries on hand.



The Popsicle Window

is open for the season! Stop by for a fruit pop or pie milkshake, or a peanut butter-oat 'pup-sicle' for your four-legged friend. (Pictured: Jed, our resident popsicle aficionado, getting a treat from our Head Baker Rachel.)



JOIN US IN THE TEACHING KITCHEN

From fathers and daughters to colleagues and friends, all manner of folks have joined the fun in our Teaching Kitchen. Check out our community calendar and see what interests you!

FoCo Culinary Collaborations

We've spent the last few months collaborating with local food artisans to create all kinds of delicious treats!

First up, from a recipe perfected our head baker, Ginger and Baker's Brewer's Breakfast Cereal, an energy packed combo of Troubadour Maltings malt barley and Bindle Coffee's dark roast, plus oats, almonds, maple syrup and puffed rice. Give it a try in the Café or Market.

Black Bottle Brewery then joined the party using 37 pounds of Brewer's Breakfast Cereal as the base for Ginger and Baker Cerealiously Brewers Breakfast Stout, a milk stout now available on tap in the Café and the Cache. Look for more FoCo collaborations coming soon!

"Good Apple Pies Are A Considerable Part Of Our Domestic Happiness" ~ Jane Austen