



Spoon began because a cow ran away from home.

Twenty-six years ago Spoon creator, Melissa Chmelar, found a Jersey cow in the backyard of her family's upstate New York home. Her mother told her she couldn't keep the cow as a pet (despite Melissa's insistence on the law of finders keepers), but she did let Melissa care for the cow while searching for the owner. In that time, Melissa taught herself how to milk the cow, and her impressed mother, subsequently taught her how to make butter, cottage cheese and yogurt from the milk of their newest family member—now named Dolly. Dolly had to go home eventually, but Melissa had been inspired with a love of making food from scratch. That fall, her family tapped maple trees, and constructed scaffolding over bonfires to cook the resulting syrup down. Every weekend became a new food adventure.

When she graduated from high school Melissa went off to the illustrious Cordon Bleu in London, where her English family members delighted in sampling her culinary creations for themselves. When she returned home to New York she was asked by her friends at photo and film shoots if she could provide a more sophisticated catering option. Melissa, happy to oblige, thumbed through cookbooks finding new and ever more delicious ideas, all with one thing in common—everything was made from scratch. The thrill of cooking for Melissa comes from watching the egg whites whip, the sugar caramelize, the butter glaze or the flour thicken, and when the ingredients are just right, something fantastic is created. Melissa's reputation soon demanded a larger operation and thus began Spoon catering. And after experiencing overwhelming success, Melissa developed Spoon storefront and tbsp.

Family-owned and operated since 1999, Spoon storefront uses hand picked, seasonal organic produce grown in upstate New York sourced by From Farm to Chef. Fresh and local is one of the cornerstones upon which Spoon is built. Delivered daily, all of Spoon's produce, meats and fish are market fresh. Desserts, muffins and sweet and savory treats are hot out of the oven. Spoon also produces a full line of frozen entrees, baking mixes and jarred sauces, condiments, relishes, rubs and jams. Spoon specializes in providing innovative culinary options for photo shoots, corporate meetings and private events. No matter what, Melissa is always ready to share her creations—one Spoon-full at a time.



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Spoon Holiday Gift Guide

Winter Morning Basket

For early risers and late sleepers alike, our Winter Morning Basket combines Spoon's breakfast classics, and offers a quick and simple treat for a cozy, snowy morning. The basket contains Buttermilk Pancake Mix, Vermont Blueberry Maple Syrup, three four-ounce small batch jams (strawberry, blueberry and raspberry) & one 12 oz bag of Stumptown Coffee Roasters whole beans.

Winter Morning Basket \$65

Fireside Gift Basket

Curl up to the glow of the fire and savor the goodies from our Fireside Gift Basket. Choose from a variety of spreads, relishes & appetizers, including Eggplant Caponata, Balsamic Onions, Marinara, BBQ Sauce, Artichoke Pâté, or Tomatillo Salsa. Then satiate a sweet tooth with light and fluffy Yellow Cake or Best Ever Brownies whipped up from Spoon's homemade baking mixes. Whether you're snacking solo by the fire or entertaining a household, Spoon's variety of spreads and relishes are sure to please.

Fireside Gift Basket \$95

Very Merry Gift Basket

A perfect gift for any holiday fete, the Very Merry Holiday Gift Basket combines a variety of unexpectedly flavorful spreads of the season with some of Spoon's classic homemade mixes and jams. Our sweet and savory basket contains a jar each of Moroccan Spices, Sea Salts, sweet green Relish and our special Holiday Chutney, as well as one bag of Best Ever Granola, tin of Cinnamon Cranberry Tea Loaf baking mix, one jar of Lemon Curd, one tin of Chocolate Cake Mix, and Dulche de Leche to round out the assortment.

Very Merry Gift Basket \$105



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Spoon's Famous Buttermilk Pancake Mix

Spoon's quintessential kitchen mix whips up a perfect pancake combination of a crispy buttery edge and a fluffy dense center. Garnish with seasonal cranberries, or keep with tradition and drizzle with Vermont Blueberry Maple Syrup. Pass around the table and watch the pancakes disappear!

Spoon's Famous Buttermilk Pancake Mix \$12



Vermont Blueberry Maple Syrup

Fresh blueberries simmered in tree-tapped real maple syrup impart a beautiful color and subtly perfect flavor. Add a hint of texture and richness to your pancakes, without the trek to Vermont.

Vermont Blueberry Maple Syrup \$15



Cinnamon Cranberry Tea Loaf

Put on a pot of tea, and let the cinnamon and cranberries blanket you in comfort. Spoon's Cinnamon Cranberry Tea Loaf baking mix brings some extra sugar and spice to the holidays.

Cinnamon Cranberry Tea Loaf \$14



Best Ever Brownie Mix

The name says it all. Be sure to have a glass of milk handy when indulging in this intense chocolate experience, made exclusively for the true chocolate lover.

Best Ever Brownie Mix \$14



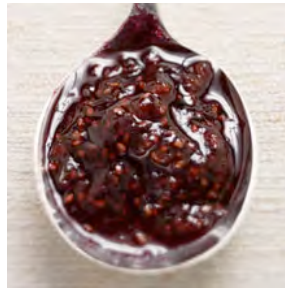


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Gift Tower of Small Batch Jams

Give the gift of indulgence with a tower of Spoon's three favorite jams. Strawberry, blueberry, and raspberry jam are each packaged in individual 4 oz jars, then stacked tall and tied with Spoon's signature blue ribbon. Spoon jams are all hand made in small batches with freshly picked local fruit and sugar, no pectin, preservatives or additives. A burst of summer to help endure the winter chill.

Tower Of Small Batch Jams \$15.00



Apple Butter

The deep chocolate color of this apple butter testifies to the sheer number of apples that have gone into making it. This silky smooth concentration of apple provides a crisp finish that sings with flavor. Long considered a "poor man's jam," one taste of this butter will have you wondering how it was ever considered anything short of luxury.

Apple Butter \$10



Where to buy:

Spoon

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