

Food for Thought

People · Products · Purpose

October 2022

"Live in each season as it passes;
breathe the air, taste the fruit."

— Henry David Thoreau

"Trees are poems the earth draws in
the sky." — Kahlil Gibran

"Growing old is mandatory. Growing
up is optional." — Author Unknown

Meet Billy Cox Sausage slayer

Billy Cox can remember starting his career as a "beef lugger" at local G&C Pack, where he hoisted some of the original carcasses that would be sold through what was then a new Colorado Springs company, Ranch Foods Direct. Today he still works as a butcher and is contributing his finely tuned sausage-making skills to the Ranch Foods Direct in-house kitchen. Three of his latest sausage creations will be available for sampling during the upcoming Colorado Springs Sausage Fest at Red Leg Brewing.

Favorite sausage? I like bratwurst, but my favorite is probably going to be kielbasa; we're a big Polish family

Links or patties? Links, definitely

What are some of your favorite fall foods? Italian sausage during the cold weather months. I also like a basic bratwurst and beer brats. The Pueblo chile cheddar bratwurst at Ranch Foods Direct has been my go-to lately.

What are some of the key ingredients to good sausage making? You've just got to be willing to try different things and come up with what tastes the best and make sure you're getting good ingredients in there. I try new ingredients all the time. But definitely you want to get feedback. That's the big thing. It's all experimentation, a lot of tasting as you go and giving it to friends and asking what they think.

What got you interested in food? The members of my family are all really good cooks, and I was cooking from



Billy Cox was recruited to serve as Ranch Foods Direct's sausage team captain as they prepare to take down the competition at COS Sausage Fest.

a young age. When you start out working in a slaughterhouse as a kid, and grow up with that, you really get a sense of where things come from and a better appreciation for your food, because you see how it gets from the farm to the table. Working at G&C really taught me a lot, especially the right way way to do things compared to Big Beef, the big corporations. Now I just really see a lot of small town processors carrying it forward and trying to battle it out with the big guys. So we'll see what happens. But I'm all for supporting local ranchers and butcher shops.

Sausage Fest is almost here. Are you ready to bring it? Iron sharpens iron. It's kind of the battle of the sausage, but really we all like to share pointers and be like, "what are you making these days?" So it will be a fun time.

2nd Annual
COS Sausagefest 2022

SATURDAY OCTOBER 8TH 12PM-6PM @ RED LEG BREWING
SAUSAGE COMPETITION | LIVE MUSIC | FACE PAINTING | CONTESTS | VENDORS | GOURMET FOOD SAMPLES

GET YOUR TICKETS NOW!

Chile dogs, sloppers, mac-and-cheese, baked potatoes, omelets... Everything's better with region's famous chiles



Wouldn't be Colorado without it...

A highly anticipated feature of the fall season is the regionally grown Pueblo chiles from the Arkansas River valley. As a Colorado Springs native, Billy Cox grew up putting green chili on *everything*. His dad was constantly trying out new versions. So he's a bit of a chili connoisseur. And he declares the pork and chicken green chili, made in house by Chef Adrian Mota, as good as any he's had, anytime, anywhere.

Another way to get your roasted chile fix now while peppers are in season? Mountain Pie Co's pork green chile pies! Just heat-and-eat.

BRAT BEER SAUCE

2 tbsp butter
2 tbsp flour
1/2 cup pilsner-style beer
1 cup whole milk
2 tbsp heavy cream
2 tbsp worcestershire sauce
1/2 tsp garlic powder
pinch cayenne pepper
2 tbsp whole grain mustard
1 tbsp sea salt
4 oz sharp cheddar

In a medium saucepan, melt butter over medium heat. Whisk in the flour and cook for 2-3 minutes, until golden brown. Whisk in the beer, milk, and cream until smooth. Add the seasonings and cook until the sauce is bubbling and thick, whisking occasionally to prevent burning, 2-4 minutes. Whisk in the cheddar cheese and cook for 2-3 minutes, until completely melted and smooth. Transfer to serving bowl.



It's Sausage Fest all month at Ranch Foods Direct, as the store ramps up its fall inventory for game day grilling. Get yours, in-store now!

Meet Darren Baze Brewmeister

Darren Baze is co-founder and head brewer at local favorite Goat Patch Brewing, located just down the street from the Fillmore store at 2727 N. Cascade. His three-foot long goat patch-style beard was the inspiration behind the company's name. The brewery recently celebrated its fifth year in business.

Favorite sausage? I like cheddar brats, not too spicy. I'm more of a cheese guy.

Links or patties? Probably links

Favorite Ranch Foods Direct

products? We buy probably six of the filets a week, and every two or three weeks we buy five pounds of ground chicken and pork. I eat of lot of ground beef as well. At one point, they brought me a batch of test brats made with Goat Patch beer to try. Those were really good! So I'm keeping my eyes open for them. Whenever I'm at the store, I always buy one of those scotcheroos, too, but it never makes it home.

Favorite fall foods? I'm looking forward to cooking more squash. We eat a lot of spaghetti squash and butternut, usually oven-roasted. Obviously I like meats, so I usually make it with some Ranch Foods Direct ground beef or ground pork.

How did you get into brewing? I just stumbled into brewing beer. I was cooking at a brew pub, and Bristol called to see if anybody could help out on the bottling line. I had fun doing that and kept badgering them to let me do more stuff. I worked there five years, then at Trinity for three years as head brewer, then four years after that at Colorado Mountain Brewery on the west side. Then I

Goat Patch Brewery at the Lincoln Center (just a few blocks from RFD's Fillmore store) hosts their first-ever OktoBIERfest on October 1, a golden opportunity to support a neighborhood business and taste craft brews in a fun atmosphere.



got the opportunity to put this together with some friends. It's gone well so far.

What beers are you doing for fall? This time of year we start thinking about stronger flavored beers, and, obviously, pumpkin beer. The pumpkin itself doesn't really add flavor, it just gives it a more creamy texture and mouth-feel. It's the spices like cloves, nutmeg and cinnamon that people associate with the pumpkin taste. In September we started making our Maerzen lager, which is the German pilsner traditionally brewed for Oktoberfest. All of our beers are available to go in growlers and crowlers (or cans.)

Tell us about the Lincoln Center. We were real lucky to get in here. All of our neighbors in the building are small businesses like us. There's a nice sense of community here. Where our beer garden is now used to be the playground. We donated all of the playground equipment to the Concrete Couch.

How has Ranch Foods Direct contributed to your success? They help us out with cold storage space (at the Peak to Plains Food Hub.) Cold storage is really hard to find. Our cooler is packed, and we don't have room for anything else, so it's been helping us tremendously.



EDIBLE BEATS RESTAURANT GROUP is a long-time loyal Ranch Foods Direct customer and a great option when dining in Denver. Linger, Root Down and El Five are all located in the bustling Lo-Hi neighborhood near downtown. Ophelia's is their trendy gastro-pub in the ballpark district.

Linger, located in the old Olinger Mortuary, overlooks the Denver skyline and the iconic Little Man ice cream stand.

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