Jumping in the Burgoo Pot

Kentucky farmers, chefs & foodways build delicious meals and sustainable communities

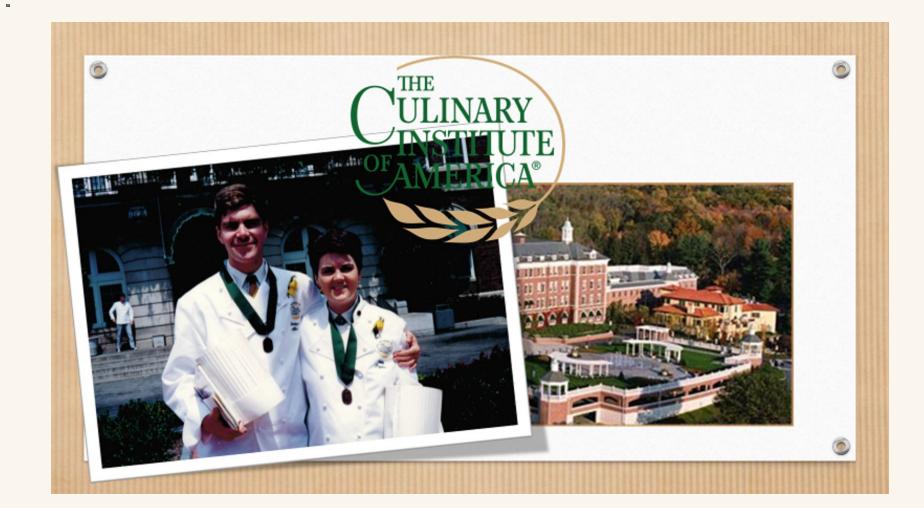
Chef Ouita Michel, Owner Holly Hill & Co 10-17-23



Welcome to Holly Hill.

Food reflects who we are as a community, rooted in the traditions of those who came before us, and carried on by the relationships we build. It is the intersection of people, places, and ingredients, told one story, one dish, and one memory at a time.

















HONEYWOOD WALLACE STATION













Nat Henton, Henton Farms Versailles, KY- growing corn for Woodford Reserve





Sharon Stone- Two Suns Farm- 4th St. Lexington, KY



FoodChain and Smithtown- growing and cooking together



Building a better community for all through food





HOLLY HILL

www.hollyhillandco.com





Episode IV: Room at the Table

Living Our Salad Days

written by Grace Rogers & photography by Talitha Schroeder

As the iconic rolling hills of central Kentucky lie dormant and gray in anticipation of the approaching warmth, bright spring colors can already be found in the hoop houses at Salad Days Farm.

We visited owner Maggie Dungan at her Woodford County market-garden last week to catch a glimpse of her winter crops and spring seedlings, and to chat about her journey as a small-scale organic grower in a world cut out for industrial-scale conventional farmers. After climbing the sunny slope to her production area populated by a large greenhouse and multiple high-tunnels, she observed, "I grew up on this road. My parents actually live down the road still."









BRENNA FLANNERY





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