



WoodBottom Quail Farms

Issue 13

November 2016

Website News...

If you haven't seen it yet **CHECK IT OUT!** Our website is up and running, where you can order fertile quail eggs from our online market.

Visit us at
woodbottomquail.com

What's new at the farm...

Colder months are on the way! Firewood is being cut and stacked from dead standing trees and new trees will be planted. The incubators have been fired back up to add new babies to our flocks. It's almost time to rearrange our setups of chicken coops so they will have electric this winter. The gardens are all done and we are planning for spring already!

We are excited to have been an official sponsor for Greater Cincinnati Restaurant Week this year! The Iron Fork was a great success, also. We enjoyed meeting new contacts and customers, as well as sampling all the food from the fantastic restaurants around Cincinnati. The chef competition was spectacular!

Just finished up making Caramel Cardamom Pear Jam and Pear Honey from local pears. We are looking forward to participating at upcoming Art of Food at The Carnegie in Covington, Kentucky early next year, and we continue to offer home, office, and restaurant deliveries on a weekly basis.

Upcoming Events:



Look for our ad in *Edible Ohio Valley's* fall edition on newsstands now and the winter edition, due out on newsstands this December. We are super excited to be a part of such a great magazine!



We are excited to be participating in The Art of Food at The Carnegie in Covington, Kentucky this February. The 11th version of this ever and increasingly popular event will once again feature a stellar cast of chefs, artists, and performers. Coming this February!



Did you know we offer free delivery to homes, offices, and restaurants in certain parts of Cincinnati? Our bi-weekly delivery comes directly to you with the freshest eggs, vegetables, and seasonal products available!

Did you know...

Quail Egg Scissors can be ordered on our website now for easy opening!

Upcoming Events:

*Clifton Market Grand Opening
Soon to be announced!*

*Edible Ohio Valley
advertisement – Coming in
December*

*The Art of Food at The Carnegie
in Covington, Kentucky – Coming
in February*

*Our product can be found with
Ohio Valley Food Connection*

Quail Egg Shots

4 Quail Eggs
1 Tbsp bacon, fried and finely chopped
1 tsp chives or fresh onion
Salt to taste



1. Get some water boiling in medium size saucepan and poach your eggs for not more than 20 seconds, then run under cold water briefly.
 2. Remove their tops and sprinkly the bacon, chives, and some salt.
 3. Serve immediately.
- Recipe courtesy of <http://www.cookingglory.com/recipes/appetizers/quail-eggs-shots>



A few of our pictures from City Beat's Iron Fork
Caesar Salad made with fresh sliced quail egg and
homemade dressing made with quail eggs

Quail Egg Salad, made with quail egg and
homemade mayonnaise made with fresh quail eggs

Bourbon Vanilla Foraged Blackberry Jelly



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