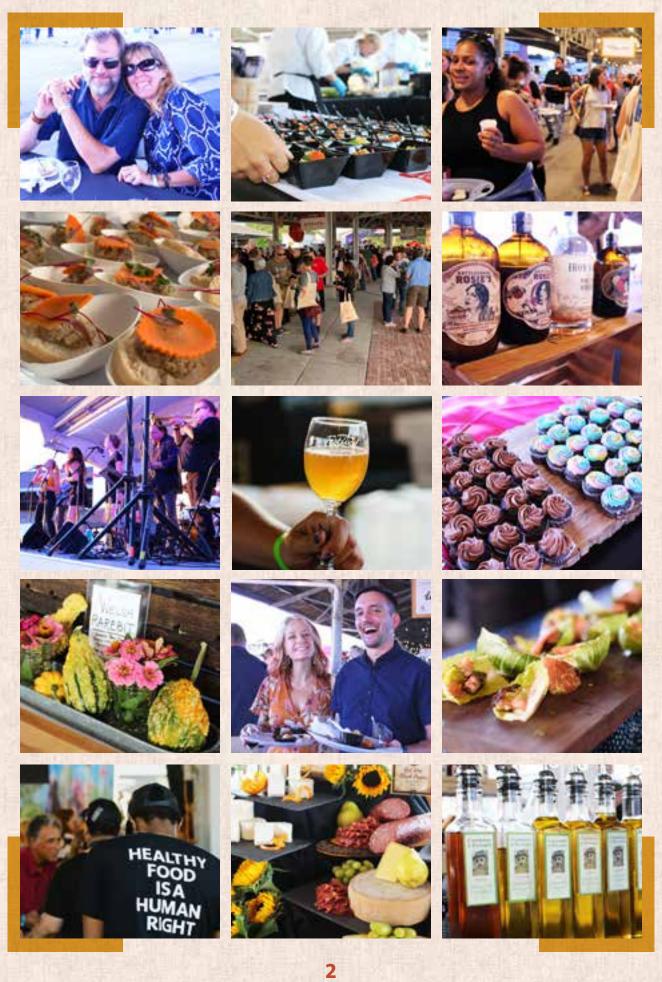


Taste the best in local food and drink at the City of Rochester Public Market

September 18th 6-9 pm

All proceeds benefit







## making a difference together

We are devoted to being a good neighbor in every community we serve. That's why we're working with customers like you to help our communities thrive. Your support allows us to give more and do more to improve lives and make our neighborhoods stronger. Thank you for helping us make a difference.

Wegmans

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### Welcome to the Festival of Food!

On behalf of our entire team at Foodlink, we are thrilled to host one of Rochester's greatest festivals!

The Foodlink Festival of Food highlights our region's unique eateries, renowned wineries and breweries, and so much more. We are excited to welcome you back to one of the most the most foodie-friendly nights of the year!

This annual fundraiser benefits Foodlink, our regional food bank that works diligently to end hunger and build healthier communities. Foodlink serves 10 counties in the Rochester and Finger Lakes region. It serves as the hub of the local emergency food system, and addresses the root causes of food insecurity through an array of innovative programs.

This year's event is scheduled for **Sept. 18, from 6 to 9 p.m., at the City of Rochester Public Market.** Guests can sample tastings from dozens of local food and drink vendors.

Thank you to all of our event sponsors, including our title sponsor Wegmans, for supporting Foodlink's mission. And once again, we owe so much gratitude to all of our food and drink vendors who signed up to take part in this event. You, too, can support Foodlink by joining us for this wonderful celebration of local flavor. Thank you for joining us for this wonderful celebration of local flavor. **See you soon!** 







#### Special thanks to our sponsors . . .

## Wegmans











#### Special thanks to our sponsors . . .





























#### About us!

Foodlink is a Rochester-based nonprofit dedicated to ending hunger and building healthier communities. We serve as the hub of the emergency food system across a 10-county service area. As a leading public health organization, Foodlink administers many programs and initiatives that address both the symptoms and root causes of food insecurity and poverty.



food bank members and community partners. We build healthier communities through innovative programs that create new access points to nutritious foods and empower people to make healthy choices. We drive change through bold career empowerment initiatives and advocacy for a more just, equitable food system.

Learn more about how we are transforming lives and creating healthy futures for every community we serve at **FoodlinkNY.org**, or follow us on Facebook, X or Instagram at @foodlinkny



#### Our mission

To leverage the power of food to end hunger and build healthier communities.

#### Our vision

We believe that the fight against hunger and the fight against poverty are one and the same. We envision a future in which food is recognized as a human right and every person is able to feed themselves and their families in dignity. Together, we work to create a more nourished, prosperous region.





Healthy, delicious meals prepared by our culinary apprentices! We are a "payit-forward café" that nourishes everyone with dignity in the downtown Central Library. Take a look at our menu at FoodlinkCommunityCafe.org



# Rasse

Tickets: 5/\$5 15/\$10 25/\$20

Raffle is located at the center of Shed A

See raffle items on the following pages . . .

Winners will be drawn at 8:30 pm



#### Fee Brothers Bundle

\$75 value

If you win this basket, it will not only tickle your fancy, but it will also tickle your drink! You'll receive a bitters box, which includes six bitters and three syrups perfect to enhance your drink!



## Family Fun \$225 value

Make lasting memories with your family with this basket! Get a RMSC Family Pack, a 4-pack to The Strong Museum, and a 3-Month Family Membership to the Seneca Park Zoo!



### EvoAro Candles & Wine Bundle

\$75 value

Get ready to experience the ultimate indulgence! Smell, sip and savor with this bundle featuring hand-poured candles and three bottles of premium wine.



#### Date Night

\$125 value

Date night just got better! Get the perfect night in with three bottles of wine, plus the ultimate cheese box from Cabot Cheese.



#### Bills & Brews Bundle

\$100 value

LET'S GO BUFFALO! Get the ultimate Bills bundle here! A signed cleat, Buffalo Bills earrings made by our very own Macie Makes and, to top it all off, Genesee Beer!



#### Amerks Bundle

\$300 value

HE SHOOTS....HE SCORES!! You could score this Amerks bundle, which includes a signed program, hockey stick, jersey, and puck!



#### Fitness Bundle #1

\$250 value

TURN UP THE EXCITEMENT! Are you ready to get active? With this bundle you'll get two-day passes for RocVentures, a Vault Class pack, plus some awesome swag!



#### Fitness Bundle#2

\$75 value

Pedal hard and party on! You could win a Compass Cycle Class along with some cool swag to supplement your fitness journey.

#### Check out this year's band



Visit their website!

## September is Hunger Action Month!

Learn more at FoodlinkNY.org/HAM





#### DON'T FORGET TO VOTE!











Visit <u>FoodlinkNY.org/BestTaste</u> or check your email and look for signage during the event to vote. Winners will be announced in the October issue of CITY and on Foodlink's social media pages.



## How you can support Foodlink!

Volunteer. Volunteers are essential to our operations at Foodlink. From sorting donated food in our distribution center, to assisting Curbside Market customers, to preparing meals in our Community Kitchen, we appreciate the thousands of helpers who support our work. We provide individual and group volunteer experiences at Foodlink. Learn more at FoodlinkNY.org/Volunteer

**Donate.** Did you know that every dollar donated to Foodlink equals 3 meals for those whom we serve? **Visit FoodlinkNY.org/donate** to make a secure, one-time donation, or learn more about becoming a monthly donor!

**Advocate.** September is Hunger Action Month, a national awareness campaign spearheaded by Feeding America. The collection and distribution

of emergency food will not solve hunger.
Advocacy for a just, more equitable food system, however, can make a long-term impact of the thousands of food-insecure neighbors in our region. Visit FoodlinkNY.org/HAM to learn more about how you can raise your voice and support our cause during Hunger Action Month.

#### Learn more

Visit our website, <u>FoodlinkNY.org</u>, to find out more ways you can support Foodlink.









Our catering offerings — ideal for corporate events — are created by Executive Chef Casey Holenbeck, our talented kitchen team and our culinary apprentices. All proceeds support Foodlink's mission. Call 254.4423 for more information.



A culinary social enterprise

















### **FESTIVAL OF FOOD VENDORS**

















#### Adirondack Creamery

Adirondack Creamery is a family-owned and operated business founded in a tiny studio apartment, which crafts ice cream using simple, recognizable ingredients that can be found in home kitchens everywhere. Today, the company produces ice cream in the Western Adirondacks and is proud to work with similar family-owned farms and suppliers, which make production of its Udderly Delicious flavors possible. Adirondack Creamery ice cream products are available for retail sale at Wegmans, Whole Foods, Fresh Direct, Hannaford, and many specialty grocers and Co-Ops throughout New York.

Contact: 917.287.1006 | AdirondackCreamery.com



#### Black Button Distillery

FROM GRAIN TO GLASS. Established in 2012, Black Button Distilling was Rochester's first grain-to-glass distillery since prohibition, and we've come a long way since then. By staying true to our vision of following our own path, making adventurous craft spirits — and above all else, doing it with locally sourced ingredients — we now have loyal fans all across the country. So, wherever you are, we invite you to raise a glass, celebrate the opportunities that life's obstacles provide, and enjoy the hard-earned simple pleasure of a fine spirit.

**Contact:** 585.730.4512 | BlackButtonDistilling.com



#### Blue Barn Cidery

The Tasting Room at Blue Barn Cidery held its Grand Opening in 2017 and features homegrown ciders from apples grown exclusively on Green Acre and West Wind fruit farms. Blue Barn also features other local ciders, beers, wines, and liquors made from New York State-grown ingredients.

Blue Barn Cidery is a licensed Farm Winery that serves only products made with NYS-grown ingredients. We believe in buying locally. We believe in supporting family farms. We believe in knowing where your food comes from. And we believe it's time the beverage industry adopted these values too.

**Contact:** 928 Manitou Rd., Hilton, NY 14468 585.366.7358 | <u>BlueBarnCidery.com</u>



#### Cheesy Eddie's

Our first Cheesy Eddie's experience was in 1989 at a friend's wedding. Little did we know how much those first bites of Cheesy Eddie's cheesecake would change our lives! We fell in love with Cheesy Eddie's and their many incredible desserts, and in November of 2003 my wife and I took over the business from the original owners! We value amazingly delicious all-natural products, made with the finest ingredients, and a personal touch! We are proud to continue the legacy of providing top quality desserts for all to enjoy!

**Contact:** 602 South Avenue, Rochester NY 14620, 585.473.1300 or 900 Jefferson Rd., Henrietta, NY 14623, 585.730.5653 | ShopCheesyEddies.com



#### Cosimano e Ferrari Olive Oil Company

Cosimano e Ferrari specializes in award-winning extra virgin olive oil and vinegars from U.S. and International boutique growers. Sourced directly from the grower and bottled locally, our focus is on supplying our customers with the highest quality products available in the market today. We are open Thursdays and Saturdays at The Rochester Public Market.

**Contact:** 9 Pennsylvania Ave., Rochester, NY 14609, 585.387.0807 | CosimanoEFerrari.com



#### Craft Cannery Brands

Craft Cannery takes YOUR recipes and creates YOUR delicious and special products, just the way you want them. We specialize in sauces, dressings, oils, marinades, teas, soups, meat sauces, meal-in-jar (like chili and jambalaya) and more.

We make products that go on the shelves in grocery stores (big and small), are served in restaurants, professionally prepared by caterers, sold by local artisans at Farmer's Markets, and more.

**Contact:** 7100 Appletree Ave., Bergen, NY 14416 585.494.0070 | <u>CraftCannery.com</u>



#### Dar's Delight

We make about 50 different flavors of homemade ice cream.

**Contact:** 315.986.2996 | https://www.facebook.com/DarsDelightsHomeMadelceCream/



#### Edible Art by Mariah

Edible Art by Mariah has become a reality thanks to the support and encouragement of my family and friends. I have a background in art and was raised in the food industry. Combining the two seemed like it was inevitable.

Being a stay-at-home mom and home baker has its challenges, but I am always happy and excited to create something beautiful and delicious for your special event!

**Contact:** edibleartbymariah@gmail.com https://shop.castiron.me/edible-art-by-mariah



#### Fare Game Food Unlimited

We are a Rochester Meat Wholesaler located at the City of Rochester Public Market.

**Contact:** B Shed Unit 45 | 585.473.4210



#### Farmhouse Table

Farmhouse Table is a Full-Service Catering and Gourmet Prepared Foods Company that creates unique products and menus from the freshest seasonal ingredients. Mike and Sarah Hasenauer are owner-operators and are proud to support Rochester businesses and our farm partners. Farmhouse Table highlights local produce and products with thoughtfully curated menus to showcase the bounty of Upstate New York. Feel free to check us out on Facebook, Instagram or Twitter!

**Contact:** 4892 St. Paul Blvd., Rochester, NY 14617 585.708.3663 | FarmhouseTableFood.com



# Food By DeLeo

Established in 2002, Food by DeLeo was created to put value and quality in the Rochester catering market. As a Culinary Institute of America graduate, President Jason DeLeo believes that great food starts with great raw products. Since its inception and to keep the local economy growing, Jason believed in the importance of using local providers for a majority of menu items in order to give his customers the freshest product possible.

**Contact:** 550 Bernard St., Rochester, NY 14621 585.298.5049 | FoodByDeleo.com.com



## Foodlink Community Café

At the Foodlink Community Café, everyone is welcome! Our delicious, scratch-made meals are prepared by our culinary apprentices launching their new careers. We are a "pay-it-forward café," a nonprofit restaurant concept that aims to bring people together and nourish everyone with dignity at our downtown Central Library location. Our menu offers a tasty array of sandwiches, soups, salads, sides and more ... all in support of Foodlink's mission of ending hunger and building healthier communities.

**Contact:** 115 South Ave., Rochester, NY 14604 585.435.1254 | FoodlinkCommunityCafe.org



### Foodlink Community Kitchen

The Foodlink Kitchen prepares more than 10,000 healthy meals and snacks daily for children in the City of Rochester. The kitchen can cater corporate events, and also serves as the home base for Foodlink's one-of-a-kind culinary training program, the Foodlink Career Fellowship. The kitchen uses wholesome ingredients, sources locally whenever possible and creates innovative, scratch-made meals. We aim to provide all children with access to nutritious food to increase their ability to learn and reach their true potential!

**Contact:** 2011 Mt. Read Blvd., Rochester, NY 14615 585.328.3380 | FoodlinkCommunity.org



### Freddy's Disrespectful Sauce

We sell a sauce base that creates a delicious meat sauce that tops your burgers, hots and more! On its own, we can also cater to the vegan community! On the day of the festival, we will have a crock pot with meat sauce created with our signature Disrespectful Sauce that will top Mac salad or bread, and also provide it as a straight sauce for those who don't want it with meat. Looking forward to getting disrespectful in a delicious way with everyone!

**Contact:** P.O. Box 60733, Rochester, NY, 14606 <u>DisrespectfulSauce.com</u>



## Fulkerson Winery

We used to be a simple farm, growing raspberries & grapes. Then, we took it a step further; we acquired Jensen Juice and began to offer fresh grape juice to home winemakers. Before we knew it, our passion grew into the Fulkerson Winery you know & love today, producing our signature Seneca Lake wine. We believe progression is natural, and we are proud to have become the winemakers' winery, and one of the best wineries on Seneca Lake.

**Contact:** 5576 Route 14, Dundee, NY 14837 607.243.7883 | FulkersonWinery.com



#### Genesee Brew House

Once a century-old packaging center, The Genesee Brew House has transformed the 9,200 square-foot space into a beer destination for upstate New York and beyond. The Genesee Brew House tells a story of the Genesee Brewing Company that dates back to 1878. The brewery lays claim to being one of the oldest and longest continually operating breweries in the United States. By using an eclectic mix of vintage barrels, reclaimed wood, exposed ceiling, neon signs, new technology and modern exhibits, The Brew House will bring Genny's story alive for generations to come.

**Contact:** 25 Cataract St., Rochester, NY 14605, 585.263.9200 | GeneseeBeer.com/BrewHouse



### Get Caked Bakery

Kelly and Andy Scott started Get Caked Bakery in 2013 with a simple mission in mind: bring good old-fashioned home-style baked goods to everyone at an affordable price.

Many of their family recipes happened to be dairy free and vegan. After being diagnosed with Celiac's disease and a dairy allergy 2 years into owning and operating the bakery, Kelly and Andy expanded their business to include offering gluten-free baked goods. Get Caked proudly serves all communities!

**Contact:** 274 N. Goodman St., Rochester NY, 14607 585.319.4314 | GetCakedRoc.com



#### Hedonist Artisan Ice Cream

We craft our small-batch, super premium ice creams and sorbets in the heart of Rochester's South Wedge neighborhood. We use local cream and the finest natural ingredients to create decadent flavors that bring pleasure with every bite.

**Contact:** 672 South Ave., Rochester, NY 114620 585.461.2815 | HedonistilceCream.com



### Heron Hill Winery

Dedicated to excellence in wine making in the Finger Lakes region since 1977. Journey through the rolling hills and discover our full portfolio of wines. Heron Hill is among the leaders in recognizing Riesling as the region's flagship varietal. Heron Hill has won many awards for its distinctive, elegant wines and continues to be at the forefront of Finger Lakes wine making.

**Contact:** 9301 County Route 76, Hammondsport, NY 14840 | 800.441.4241 | HeronHill.com

# HERONHILL WINERY



#### Hose 22 Firehouse Grill

Enjoy casual American grill dining in a beautifully restored firehouse built in 1916. Hose 22 is filled with historical photos, local memorabilia, and a photo gallery dedicated to the Port of Charlotte community.

We specialize in smoked ribs, our famous firehouse mac & cheese, gourmet pizzas, steaks, seafood, and Friday fish fry. We are sure to have something for everyone! We also feature a large assortment of craft beers, specialty cocktails, and an extensive wine selection.

**Contact:** 56 Stutson St., Rochester NY 14612 585.621.2200 | Hose22.com



### Iron Smoke Distillery

Our applewood-smoked whiskey is carefully handcrafted and aged to perfection in our small batch distillery in Fairport, NY. We use ingredients from American farms and water from the Finger Lakes. The character of Iron Smoke is distinct ... smooth-tasting with a whisper of sweet applewood smoke.

**Contact:** 111 Parce Ave. Suite 5B, Fairport, NY 14450 585.388.7584 | <u>IronsSmokeDistillery.com</u>



### jojo Bistro & Wine Bar

Welcome to jojo Bistro & Wine Bar's second location in charming Webster, NY! A revival of the classic American tavern, our warm and inviting atmosphere serves up refined seasonal American cuisine from local sources. The extensive wine options are approachable and fun, pairing easily with wood-fired pizza. The bustling bar and dining room usher in a feeling of true conviviality.

**Contact:** 42 East Main St., Webster, NY 14580 585.667.0707 | Restaurant JoJo.com



# JonJohn's Bakery

JonJohn's is a licensed home-production bakery offering a wonderful selection of products through direct orders, local delivery, farmers' markets, special events and festival engagements throughout New York State. The bakery's award-winning Beyond Chocolate Cake, Peanut Butter Balls, Lemon Dream Cake and Oatmeal Cranberry Cookies are just a few of our celebrated specialties. JonJohn's Bakery has twice been awarded the Rochester Epilepsy Foundation's "People's Choice" award, and the Rochester Foodlink Festival of Food "Best Taste" award for their products.

**Contact:** contact@jonjohnsbakery.com 585.750.4244 | JonJohnsBakery.com



### Krooked Tusker Distillery

Our story is short and simple. We began this adventure with the goal of creating unique, small-batch products that people enjoy. We promise to continually put quality, integrity, and fun into each hand-crafted bottle we produce.

**Contact:** 10303 Country Route 76, Hammondsport, NY 14840 | 607.868.3006 | <u>KrookedTusker.com</u>



### Laughing Gull Chocolates

Laughing Gull Chocolates crafts high-quality chocolates made with locally and transparently sourced ingredients. From handcrafted truffles to bark to layered bites and bars, we innovate with flavor to create an experience in every bite. Passionate about supporting the community, the "Inspired By Rochester" line of confections gives back to local organizations. Laughing Gull offers educational experiences that create curiosity about the complexities of chocolate and inspire connection to every hand in the farm-to-bar process.

**Contact:** 1868 East Main St., Rochester, NY 14609 585.417.5858 | LaughingGullChocolates.com



#### Lento

At Lento, we believe that the quality of your meal is dependent entirely on the quality of the ingredients and the skill with which it's prepared. Our meat is procured locally, butchered, smoked, and cured inhouse, and our produce is sourced seasonally from local farms. Our breads and desserts are baked inhouse daily. We pickle our own vegetables and make our own condiments, sauces, and dressings, our menu changes often to showcase what is available. We can guarantee that every meal served is fresh and cooked to order.

**Contact:** 274 N Goodman St., Rochester, NY 14607 (585) 271-3470 | LentoRestaurant.com



### Levantine's Syrian Café & Cuisine

Levantine's Syrian Café & Cuisine serves fresh, authentic dishes from Damascus and beyond. We are a small, family-run business where all our dishes are prepared fresh, in-house daily using the same techniques and recipes that have fueled the Middle East for millennia. Signature dishes include our aromatic, smoky rice; tender, yogurt-marinated chicken kebabs; crispy, hand-molded falafel; and bright, citrusy salads. We are proud to share our traditions with you and hope that it shines through in your meal.

Dine-in, take-out & catering available.

**Contact:** 750 Elmgrove Rd., Rochester, NY 14624 585.434.0441 | LevantinesCafe.com



### Living Roots Wine & Co.

Living Roots is an urban winery in the Finger Lakes region of New York and a not-so-urban winery in the Adelaide Hills region of South Australia. Our Aussie family has made wine for six generations, and we're following in their footsteps making styles we love to drink, with varietal and regional expression, minimal inputs, and maximum deliciousness. We source grapes from a number of growers, including both of our families, and each vintage is an opportunity to highlight the regions surrounding our hometowns, while exploring new vineyards, varieties, styles, and low-input techniques.

**Contact:** 1255 University Ave., Rochester, NY 14607 585.383.1112 | <u>LivingRootsWine.com</u>



# Lucky's

Lucky's is a neighborhood restaurant & bar located in the North Winton Village.

**Contact:** 628 Winton Rd. N., Rochester, NY 14609 585.270.4075 | <u>Luckys628.com</u>

L U C K Y's

## Ludwig's Center Stage Café

Fresh homemade food that works with a college student's budget.

**Contact:** 25 Gibbs St., Rochester, NY 14604 585.454.4440 | <u>LudwigsCenterStagecafe.com</u>



### Mocha Nola

Mocha Nola started in 2019 in Rochester, NY. We roast all of our coffee in small batches and pan-bake our coffee granola using all-natural ingredients. We believe that quality reigns and we take pride in where we get our ingredients from and how those ingredients come together for you to enjoy. Mocha Nola can be found in Wegmans along with 1,300 other retail locations around the country.

**Contact:** PO Box 92371, Rochester, NY 14692 <a href="mailto:info@mochanola.com">info@mochanola.com</a> | MochaNola.com



### **Moonlight Creamery**

Nestled along the canal in Fairport Village is a little sliver of magic—where family and friends come to relax, recharge, and reconnect over our handcrafted ice cream. Our flavors celebrate both the traditional and the unexpected, and are made from the freshest and finest ingredients, sourced with attention and intention. Step inside Moonlight Creamery and you know right away this isn't your typical ice cream store. From our upscale, contemporary décor to our attentive, customer-centric service, we aspire to treat guests to a "fifteen minute vacation" on every visit.

**Contact:** 36 West Ave., Fairport, NY 14450 585.2230880 | MoonlightCreamery.com



### **Mortalis Brewing Company**

Mortalis Brewing Company has three different locations; Finger Lakes-Avon, Rochester, & Buffalo. We believe that beer is about human connection. Come check us out!

**Contact:** 5660 Tec Dr., Avon, NY 14414 585.438.4200 | MortalisBrewing.com



### Once Again Nut Butter

We, the employee-owners of OANB, produce superior products for our customers. We are committed to sustainability, and we spread integrity. Our founders had a history of starting businesses, and so people said, "Once Again," Jeremy and Connie are starting a new business. Hence, we became Once Again Nut Butter. Over the next 30 years, our founders would work hard to create a company that strives to provide delicious organic and gluten-free peanut butter and natural nut butter products that continue to be enjoyed today.

**Contact:** gorr@oanb.com | 585.486.2535

OnceAgainNutButter.com



### **OSB Ciderworks**

We are an Upstate NY craft ciderworks, operated by siblings Elise and Eric Smith. Our name pays homage to our father and his late uncle. Back in the day, they hid their homemade hard cider from Aunt Bobby, in stumps. The phrase "let's go blow up some stumps" became code for backyard swilling because the cider was so strong it could blow up stumps. We make a variation of this cider in-house and think fond thoughts of Uncle Charlie every time we talk about it. We utilize NY apples, as well as other local ingredients to ferment tasty libations for locals and cider enthusiasts alike.

**Contact:** 5901 Big Tree Rd., Lakeville, NY 14480 585.346.7027 | OSBCiderWorks.com



# Other Half Brewing

Since opening our first taproom in 2014, we've been dedicated to building the evolution of the local brewery, and have since grown to add spaces in New York City, Washington DC, Philadelphia, the Finger Lakes, and Buffalo. We invest in each of our local communities with limited-edition beer, merchandise, and experiences. We create spaces for real-world relationships to grow, and always leave room for innovation to take us in new directions.

**Contact:** 6621 State Rte. 5 & 20, Bloomfield, NY 14469 585.617.0453 | OtherHalfBrewing.com



## Peters Pickled Peppers

The best garlic dills, spicy garlic dills, banana peppers, bread & butters & sweet onion relish!

**Contact:** Public Market, 280 N. Union St., Rochester, NY 14609 | 585-857.1652 | PetersPickled.com



### Phat Girl Foods

Take-Out Restaurant serving housemade classics with a twist!

Contact: 2050 Dewey Ave., Rochester, NY 14615

585.319.5220

https://www.facebook.com/phatgirlfoods/



### Reinvention Brewing Co.

Reinvention Brewing Company is a small family-owned and operated NYS Farm Brewery offering a wide variety of beer styles all made on-site, along with local hard cider and Finger Lakes wines. Live music every weekend, food trucks, unique beer-food pairings, new beer releases and weekly special events are happening year-round! New in July 2022, Reinvention's Beer Garden features a large pavilion and fire pit with plenty of outdoor seating. Reinvention is located in Manchester, only 30 minutes from Rochester at Thruway exit 43.

**Contact:** 9 N Main St., Manchester, NY 14504 585.2897309 | ReinventionBrewing.com



#### Rochester Kettle Corn

We took the typical ho-hum kettle corn recipe and intensified it, coating every kernel of our freshly popped corn with sweet, melted sugar and sprinkling on just the right amount of salt, giving every bite of our premier corn a satisfying sweet and salty crunch. Then we kicked it up a notch, mixing our signature recipe with fresh ground spices to create enticing flavors like Cinnamon Toast Crunch, Sweet and Spicy BBQ, Pumpkin Spice and more. Once you try our unique take on this familiar treat, you'll never go back to ordinary kettle corn again!

**Contact:** Public Market, 280 N. Union St., Rochester, NY 14609 | 585.315.1029 | RochesterKettleCorn.com



### Red Tail Ridge Winery

Red Tail Ridge Winery (RTR) is a James Beard Award semifinalist (2019, 2020) boutique winery in the Finger Lakes of New York, that specializes in Riesling, Chardonnay, Blaufrankisch, Pinot, Dornfelder, and Teroldego. RTR utilizes sustainable practices in its wine-growing process; and is the first LEED Gold Certified winery in New York State. All heating and cooling for wine production are provided by geothermal energy. Explore the unique variety of wines produced on Lake Seneca through the robust Red Tail Ridge Winery portfolio.

**Contact:** 846 State Rte. 14, Penn Yan, NY 315.536.4580 | RedTailRidgeWinery.com



## Rohrbach Brewing Company

Rohrbachs has been brewing timeless craft beers in Rochester, NY for over 30 years. Enjoy Rohrbach beer at our Railroad St. Beer Hall & Brewery, Buffalo Rd. brewpub, or find us at your favorite local beer destination.

**Contact:** 97 Railroad St., Rochester NY 14609 585.546.8020 | Rohrbachs.com



#### Salena's Mexican Restaurant

Salena's Mexican Restaurant serves Rochester's favorite Mexican food & drinks with a menu that includes tacos, burritos, enchiladas, fajitas and more. Don't forget to check out our Tequila collection, which can be enjoyed straight or in an incredible margarita, our handcrafted drinks, daily drink specials, and everyday happy hour. We have a spacious dining room, a large bar area with a wraparound indoor/outdoor bar, large patio for the nicer Rochester days, and even a private party room for your next catered event or special occasion! We cater events from 10 to 2,000 people off site.

**Contact:** 302 N. Goodman St., Rochester, NY 14607 (585) 256-5980 | <u>Salenas.com</u>



## Schutt's Apple Mill

Our family's Apple Mill and Country Store has been a part of the local community since it first opened its doors in 1918 by Paul "Great Grandpa" Schutt. Located in beautiful WNY a few minutes outside of Rochester, our family-run farm is in the heart of apple country. For almost 100 years, our family has brought you its delicious apples and sweet cider. In the 1990s, my dad, Marty brought Schutt's Apple Mill into another phase of its history by doubling the size of the country store. Our expansion allowed for the selling of gift items and making of our famous homemade fried cakes!

**Contact:** 1063 Plank Rd., Webster, NY 14580 585.872.2924 | ShuttsAppleMill.com



### **SnowieWNY**

SnowieWNY serves the coolest shaved ice treat around in our brand-new custom "Snowie-Mobile." The fun bus-like appearance creates quite the buzz wherever we go. SnowieWNY serves up perfectly snow-like shaved ice which absorbs flavors evenly throughout, so every bite is just as awesome as the first! You'll enjoy creating your own flavor combinations at our self-serve flavor station. Great flavors in regular, natural (dye free) and even sugar free options! When the Snowie-Mobile pulls up, the fun begins.

**Contact:** PO Box 25611, Rochester, NY 14625 585.209.0808 | <u>SnowieWNY.com</u>



#### Springbrook Hollow Farms Distillery

Our Farm Distillery is nestled within the Foothills of the Adirondack Mountains. We produce hand-crafted, high-quality spirits in a natural and innovative process. Springbrook Hollow has been a source of water for centuries. The original wooden pipelines that delivered the precious water to the farmers are on display in our tasting room. We distill our bourbon in a custom-made copper pot still, one batch at a time. We label, bottle and age our products in a renovated horse barn. All our spirits are handmade, rich and full-bodied.

**Contact:** 133 Clements Rd., Queensbury, NY 12804 518.338.3130 | SpringbrookHollow.com



### Stuart's Spices

Stuart's Spices was founded in 1992 after a local Rochesterian named Stuart created a name for himself at the Public Market. He initially sold prepackaged spices before shifting the focus to grinding small batches of his own blends as demand grew. When he made the decision to retire, the business was purchased by a local couple who carried on the legacy and led the way to considerable growth until their retirement in 2022. Today, Stuart's Spices provides customers with the same great quality and service envisioned from the very start.

**Contact:** 754 South Clinton Ave., Rochester, NY 14620 585-436-9329 | <u>StuartsSpices.com</u>



## Sugary Delights

Sugary Delights offers old-fashioned cotton candy with a unique gourmet spin. Amazing one-of-a-kind flavors plus the fun experience of seeing cotton candy being spun live is what makes us unique. Try our traditional cotton candy flavors, or our exclusive gourmet flavors (all organic/allergen free)! Our flavor menu includes 24 flavors in all! Sugary Delights brings a smile to the faces of the young and young at heart. Book us for festivals, private events, corporate functions, school events and fundraisers!

**Contact:** PO Box 25611, Rochester, NY 14625 585.209.0808 or 585.309.4141 <u>SugaryDelightsCC.com</u>



# CRUMPETS

CRUMPETS is a cafe that specializes in traditional English crumpets and a variety of teas, made fresh daily in a historically unique space on Monroe Avenue, just outside of downtown Rochester, New York.

**Contact:** 441 Monroe Ave., Rochester, NY 14607 585.4342535 | TheCrumpetLady.com



# Ugly Duck Coffee

Ugly Duck Coffee started as a pop-up espresso bar bringing tasty espresso drinks to unexpected places in Rochester, NY. After one year on the move Ugly Duck settled into their brick-and-mortar shop facing the Inner Loop fill-in project at 89 Charlotte St. Ugly Duck's multiroaster model provides Rochesterians opportunities to try coffee's being roasted by specialty roasters from all around the United States (and beyond).

**Contact:** 89 Charlotte St., Rochester, NY 14607 <a href="mailto:hello@uglyduckcoffee.com">hello@uglyduckcoffee.com</a> | <a href="mailto:uglyDuckCoffee.com">UglyDuckCoffee.com</a>



#### VioTea Herbal Brewed Teas

VioTea Herbal Brewed Beverages for people with underlying health conditions who desire a life change.

**Contact:** 585.376.2536 | https://www.facebook.com/vioteaherbaltea/



#### Wegmans Food Market Cheese Cave

If you love cheese, like we do, you know it's all about how great-tasting it is when it's perfectly ripe. That's why we built our own caves with an environment that mimics Europe's famed caves. Our state-of-the-art, 12,300 sq. ft. building houses a dedicated room for Brie cheeses and seven "caves" where soft and washed-rind cheese are nurtured to delicious ripeness. Several different kinds of cheeses can be ripened within the facility at a time, but they're ripened in separate caves to keep their flavors distinct. We've trained our Cheese Shop teams in stores to know just which cheese is perfect for any occasion.



### Wegmans Mezze Bowls

Our Wegmans Mezze Bowls are a collection of delicious Mediterranean Ingredients assembled into a delicious and nutritious bowl. Many bowls include craveable ingredients like Wegmans Flavor Bomb Tomatoes, Barrel Aged Feta and Honey Harissa Chicken Thighs. Stop out to our Pittsford and East Avenue locations to try one today!



### Wegman's Near our Store Breads

We started this journey 18 years ago to make the best bread in the world. A journey that now has us growing grain in 14 farms across 3 states. This mission has us partnered with local farmers who have the same passion for growing amazing organic grain. Grains that we have sourced from across the globe for their flavor and their ability to be grown locally. Through our artisan bread baker, Nick Greco's tireless dedication to the program, we are excited to expand these amazing breads to more stores in the coming months.

**Contact:** <a href="https://www.wegmans.com/about-us/near-our-stores/">https://www.wegmans.com/about-us/near-our-stores/</a>



## Wickham Farms

Wickham Farms invites you to experience 30-plus activities spread out on 30 acres of picturesque farmland. Nothing says fall more than apple picking, pumpkin picking, farm fun, and seasonal food favorites at Wickham Farms. Farm fun is anchored by old favorites like the Jumping Pillow, mini golf, apple cannons and train ride, with additions like the Magic Carpet Mountain and Giant Corn-A-Copia. Just like the fun, fall food offerings will be anchored by the classics like fresh apple cider donuts, fresh apple cider, home-made fudge, and cookies, kettlecorn and home-made lemonade.

**Contact:** 1315 Sweets Corners Rd., Penfield, NY 14526 585.377.3276 | WickhamFarms.com



## Zugibe Vineyards

We are open daily with our full selection of tastings, wine by the glass/bottle, mimosas, local beer & cider from 11am-5pm every day! Zugibe Vineyards is located outside of Geneva, NY on the Northeastern shore of Seneca Lake. Specializing in estate-grown dry and semi-dry wines, Zugibe is focused on terroir-driven expressions in each of the wines produced. Growing 11 different vinifera wine grape varieties, including unique varieties like Sauvignon Blanc and Gruner Veltliner, and producing some of the nicest red wines in the state. A visit to Zugibe is an unforgettable experience.

**Contact:** 4248 East Lake Rd., Geneva, NY 14456 315.585.6402 | ZugibeVineyards.com/



# Zweigle's

Zweigle's is a fifth-generation, family-owned business that carries forward the legacy of quality and excellence that was established so many years ago. Julie Camardo, the great-great granddaughter of C. Wilhelm and Josephine, leads the company into the future with the same unwavering commitment to producing great-tasting, premium quality products which will always be the cornerstone of our success. Making great products starts with using great ingredients and unlike some of the "big" brands, no Zweigle's branded product contains mechanically separated poultry or fillers. From our famous Pop Open® products to our authentic ethnic sausages, chicken sausages, deli meats and our new lines of meatballs, chicken breasts and breakfast sausages, every product is produced using fresh muscle meats that are always ground on-site.

**Contact:** 651 Plymouth Ave. N., Rochester, NY 14608 585.546.1740 | <u>Zweigles.com</u>

