THE Vine

HOLIDAY 2026



Festive Recipes

Turkey Tips & Info

Holiday
GIFT GUIDE

BRIARPATCH FOOD CO-OP

THE Vine HOLIDAY 2026

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For a mobile experience, see The Vine Online
briarpatch.coop/about-us/the-vine

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Grass Valley, CA 95945
530-272-COOP

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2505 Bell Road
Auburn, CA 95603
530-65-FRESH

For store information & holiday hours, visit briarpatch.coop

Season's Eatings!

Holiday hosting just got a whole lot easier.

This season, our talented BriarPatch deli team is preparing complete Thanksgiving turkey dinners with all the classic sides and desserts. Every meal is fully cooked, ready to heat and made with the same care we'd serve at our own tables.

Order by Nov. 13. Pick up will be available Nov. 23-25.



The Holiday Meal Pack Feeds 4-6
The Small Bird Meal Pack Feeds 8-10
The Large Bird Meal Pack Feeds 12-14

- All-Natural Roasted Turkey
- Sourdough Stuffing & Cornbread Stuffing
- Green Bean Almondine
- Mashed Potatoes
- Turkey Gravy & Mushroom Gravy
- Cran Orange Sauce
- 9" Pumpkin Pie with Ginger Crust

See the full menu online

INDIGENOUS FUTURES SOCIETY

BriarPatch will donate $2 to Indigenous Futures Society for every Turkey Meal Pack sold!

Order your holiday meal here
briarpatchfoodcoop.com/products/heat-and-eat-2026

Fresh or Frozen?

The Cold Hard Truth About Your Holiday Bird

When turkey season arrives, one question comes up at our Meat & Seafood counters more than almost any other: why does a turkey labeled "fresh" feel rock-hard in the display case? It turns out your bird is not frozen solid; it has simply been blast-chilled to preserve its peak quality.

Immediately after processing, a turkey needs to drop from its natural body temperature down to a safe refrigeration level as quickly as possible. Bacteria multiply rapidly in the danger zone between 40°F and 140°F, so producers use high-speed cold air or immersion chilling to pull heat out of the bird far faster than a standard walk-in cooler can. This rapid temperature drop halts bacterial growth, prevents moisture loss and preserves the natural texture of the meat so your finished roast stays tender and juicy.

The confusion around firmness comes down to how the USDA defines fresh poultry. Under federal rules, a bird can be labeled fresh as long as it has never been held below 26°F. True frozen turkeys must be stored at 0°F or below.

Because light ice crystals begin forming in poultry tissue right around 26°F to 28°F, a fresh bird held at that legal safety line will feel stiff to the touch even though its core has never actually been frozen.

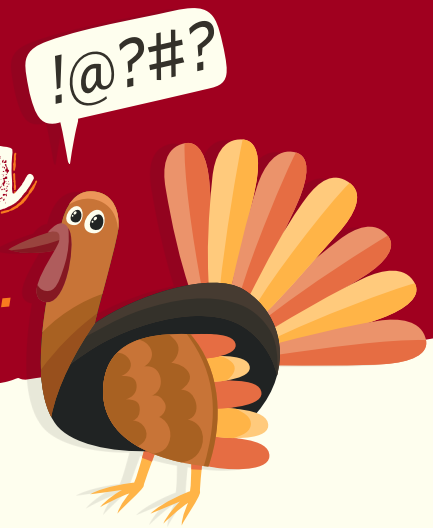
If the fresh turkey you pick up from our coolers feels firm in your hands, there is no need to worry. Simply store it in your refrigerator for a day or two before your big meal. The surface will soften naturally as it rests, leaving you with an exceptionally safe, high-quality bird ready for your oven.



BRIARPATCH FOOD CO-OP

Turkey Cooking Tips

BriarPatch turkeys are blast chilled, never frozen.





UNCHILLING YOUR BIRD

Keep your BriarPatch turkey chilled in the coldest spot in your fridge, turned down as low as possible. Be sure to check your bird the day before Thanksgiving. If it's still quite stiff, place under cool running water to ensure it's perfect by the time you're ready to cook it. If you're preparing a frozen turkey, allow it to thaw in the fridge, planning 6 hours of thaw time per pound.



To get things moving a little faster, about 30 minutes per pound, you can thaw your bird in cold water, changing the water about every half hour.



PREP TO IMPRESS

Make sure to get all the bits out of the chest cavity and around the bird (string, plastic, etc.). Rinse it thoroughly inside and out, then pat dry with a paper towel. Brining is a step most people don't take, but it's worth the extra time and effort to keep the bird moist and flavorful. Brine kits are available at BriarPatch Food Co-op, or you can make your own. Be sure to keep the turkey at a safe temperature while soaking (generally 40°F or lower).



OVEN LOVIN'



Every oven is different, so cooking times and methods can vary significantly but a tried-and-true method is 3 to 3.5 hours per 10 pounds of turkey at 325°F. We also recommend the ***High Heat Roast Turkey recipe*** in the ***Joy of Cooking*** for a really moist bird with crispy skin that cooks up in less time. Stuffing a turkey is never recommended for any cooking method.

A meat thermometer will be your best friend. Get a reliable one and stick it into the inner thigh but not touching the bone. You're looking for 165°F for a thoroughly cooked bird.

WAITING IS THE HARDEST PART

You've gotten this far, so extend that patience a little longer. Once out of the oven, you'll let your turkey rest under a foil tent for at least a half hour so that the meat can rest and juices redistribute.



Find recipes and more at briarpatch.coop

Christmas Magic Menu



Collards & Black-Eyed Peas

Holiday Punch

Classic Cheesecake

Easy Beef Wellington

Sweet Potato Hasselback

A whole holiday dinner, every dish five ingredients or fewer.

No fuss, no 40-item shopping lists, no meltdowns in the kitchen. (Pantry staples—oil, butter, sugar, flour, salt & pepper—are on the house.)



Easy Beef Wellington

6 Servings

1 lb beef tenderloin filet
Salt and pepper
2 Tbsp oil
1 lb your favorite mushrooms
2 Tbsp Dijon mustard
1 sheet puff pastry, thawed
2 large egg yolks, beaten



Preheat oven to 400°F.

Season filet with salt and pepper. Heat oil in pan on high heat and sear on all sides until well browned. Remove from heat and brush with 1 Tbsp mustard.

Remove filet from pan and let cool. Once cooled, brush on all sides with remaining mustard.

Chop mushrooms and purée in a food processor. Heat your pan on medium high heat. Add mushroom purée to pan and cook, allowing it to release moisture until boiled away. Remove mushrooms from pan and set aside to cool.

On a lightly floured surface, roll out puff pastry to a size that will wrap around filet.

Place filet in the center of the puff dough. Brush edges of pastry with beaten egg yolks.

Fold pastry around filet, cutting off any excess at the ends. (Pastry more than 2 layers thick will not cook all the way, so try to limit overlap.)

Place seam side down on baking sheet, and brush beaten egg yolks over the top. Chill for 30 minutes.

Brush with egg wash again and score top of pastry with a sharp knife, not going all the way through pastry. Sprinkle top with a bit of salt.

Bake for 25 - 35 minutes. Pastry should be golden when done. Test with an instant-read meat thermometer (125 - 130°F for medium rare).

Remove from oven and let rest for 10 minutes before slicing. Slice 1-inch thick for serving.

Collards & Black-Eyed Peas

6 Servings

½ lb dried black-eyed peas, rinsed
1 large bunch collard greens, stemmed & chopped
2 Tbsp oil
1 large onion, chopped
4 garlic cloves, minced
¼ cup tomato paste, dissolved in 1 ½ cups water
½ tsp salt
Pepper



Option 1: Place all ingredients except pepper in Instant Pot and set on High Pressure for 13-14 minutes. Wait 10 minutes before moving pressure release valve to the venting position. Open lid and let cool. Add more salt and pepper to taste.

Option 2: In small saucepan, cook black-eyed peas with 3 cups water on stove about 1 hour. Meanwhile, sauté greens, onion and garlic in oil. Drain beans and add to greens. Add tomato paste dissolved in water and bring to simmer. Salt and pepper to taste.

Flavors will develop over a day or so, so this is a good recipe to make in advance.



Sweet Potato Hasselback

6 Servings

There's nothing like Hasselbackin' for the Holidays! Thinly-sliced sweet potatoes bathed in sweet and savory flavors, then roasted to crispy-creamy perfection. Don't let the slicing dissuade you from giving this fine dish a try, it's easier than you think!

6 large sweet potatoes, well-cleaned & skin-on
4 Tbsp unsalted butter, melted
2 Tbsp maple syrup
1 tsp salt
2 garlic cloves, finely minced
1 Tbsp fresh rosemary, finely minced
3 sprigs fresh thyme leaves, finely minced
Breadcrumbs for serving



Preheat oven to 400°F. Line rimmed sheet pan with parchment paper.

Slice ¼" lengthwise off bottom of each potato so it has a flat base. Make ¼" slices three-quarters of the way through each potato from end to end.

In small bowl, combine butter, maple syrup, salt, garlic and herbs. Brush half of mixture over potatoes and put them in oven to bake for an hour.

After 30 minutes, remove potatoes from oven and gently use a fork to spread potatoes open further from the top. Repeat with other potatoes and then brush the rest of the butter mixture on top. Place back in oven for remaining half hour.

Remove from oven, cool slightly. Top with breadcrumbs before serving.





SHOPPING LIST

Pantry Staples

- ☐ 4 Tbsp unsalted butter
- ☐ Salt
- ☐ Pepper
- ☐ 2/3 cup sugar
- ☐ 6 Tbsp oil

Produce

- ☐ 1 lb your favorite mushrooms
- ☐ 1 large bunch collard greens
- ☐ 6 large sweet potatoes
- ☐ 1 large onion
- ☐ 1 head garlic
- ☐ Rosemary sprigs
- ☐ 3 large sprigs fresh thyme
- ☐ 1 orange
- ☐ Handful fresh cranberries

Fresh & Frozen

- ☐ 1 sheet puff pastry
- ☐ 2-8 oz packages cream cheese
- ☐ 4 eggs
- ☐ 3 oz sour cream

Grocery

- ☐ 2 Tbsp Dijon mustard
- ☐ ½ lb dried black-eyed peas, rinsed
- ☐ 2 oz tomato paste
- ☐ 2 tsp vanilla extract
- ☐ 1 liter ginger ale
- ☐ 64 oz cranberry, cranberry-apple or cran-raspberry juice
- ☐ 5-6 star anise pods
- ☐ 2 Tbsp maple syrup
- ☐ 1 graham cracker pie crust
- ☐ Breadcrumbs
- ☐ Optional: Bourbon

Meat & Seafood

- ☐ 1 lb beef tenderloin filet



Classic Cheesecake

6–8 Servings

- 2-8 oz packages cream cheese, room temperature
- 2/3 cup sugar
- 2 eggs
- 1/3 cup sour cream
- 2 tsp vanilla extract
- 1 graham cracker pie crust



Preheat oven to 350°F.

Beat cream cheese and sugar until smooth and no lumps. Beat in eggs and vanilla on low speed, just until well combined. Stir in sour cream. You don't want too much air in the batter.

Place pie pan on baking sheet and pour batter into pie shell and bake for 20 minutes. Place foil around rim of pan to protect crust edge from burning and bake another 10 minutes. When ready, a digital thermometer should read 165-170°F, and the center should still look a little wobbly.

Remove from oven and let cool. Refrigerate until ready to serve. You can make and freeze ahead of time.

Holiday Punch



About 10 Servings

Here's a fresh, festive and easy holiday punch that's great as a mocktail. And, when you add a few slugs of bourbon (or Fire Ball whiskey!)... this fine concoction will deliver a punch to your noggin!



- 1 liter ginger ale, chilled
- 64 oz bottle cranberry, cranberry-apple or cran-raspberry juice, chilled
- 5-6 star anise pods
- 1 orange, sliced into wheels, skin-on
- Handful fresh cranberries
- Ice cubes
- Optional: Bourbon
- Optional: Rosemary sprigs for garnish

In a large punch bowl or pitcher, combine ginger ale and juice, and liquor of choice (if using.) Add in star anise pods and orange slices. Chill.

Add ice, sprinkle with cranberries and garnish with rosemary sprigs when ready to serve.

Don't feel like cooking?

Order your complete BriarPatch Deli Holiday meal today! Savor the flavors of the season, including fresh ham, two kinds of potatoes, cranberry sauce, pies and much more. All pre-cooked and ready to heat and then eat. Order through 12/11 or while supplies last!

Pick up will be available at either store Monday, Dec. 22 through Wednesday, Dec. 24.



The Christmas Meal Pack

— feeds 4-6

- 3 lbs of Maple Brown Sugar Ham
- 8 oz Maple Brown Sugar Glaze
- 16 oz Green Bean Almondine
- 16 oz Cornbread Stuffing
- 32 oz Roasted New Potatoes
- 16 oz Roasted Sweet Potatoes
- 8 oz Orange Cranberry Sauce
- 1 Pumpkin Pie with Ginger Crust

BriarPatch will donate $2 to Senior Firewood Program for every Ham Meal Pack sold!

The Christmas Whole Ham Meal Pack — feeds 12-14

- 7-8 lbs Fully Cooked Boneless Ham
- 16 oz Maple Brown Sugar Glaze
- 24 oz Green Bean Almondine
- 24 oz Roasted Brussels Sprouts with Dried Cherries
- 24 oz Roasted New Potatoes
- 24 oz Roasted Sweet Potatoes
- 24 oz Cornbread Stuffing
- 16 oz Orange Cranberry Sauce
- 1 Pumpkin Pie with Ginger Crust
- 1 Vegan Apple Pie

Order your holiday meal here

briarpatch.coop/event/holiday-ham

The Gift Guide for People

Generic gifts need not apply. These folks know

The Sacred Soaker treats a bath and a skincare routine as hallowed, non-negotiable therapy and will not be rushed through either.



Heritage Farmed Bath Salts



Fat & the Moon Circadian Cleanser

The Dramatic Decanter swirls, sniffs, then sings along with this "singing" bird bottle pourer.



Songbird Specialties® Bottle Pourer

The Yeast Whisperer narrates their sourdough starter's moods like a soap opera and genuinely means it.



Nevada City Sourdough Starter



Capay Mills Flour

The Secret Stasher keeps a "special occasion" chocolate stash hidden from everyone & decides, unilaterally, whether you're worthy of it.



Mountain Made Toffee

with Very Strong Opinions

exactly what they like, and now you do too.

The Salad Zhuzher will go for a salad glam up, one drizzle and dressing at a time, until it's basically red-carpet ready.



Bariani Balsamic Vinegar & Olive Oil

The Heat Seeking Homer insists the best hot sauce comes from right here, not some factory three states away and has strong opinions about which local bottle reigns supreme.



Truckee Hot Sauce | Burns Blossom Farm | Starbright Acres

The Cozy Strategist has a scarf and hat for every possible weather scenario and treats layering like a small daily art form.



G&L Positive Goods Hats and Wrister Warmers

The Hygge Curator believes a proper cozy afternoon has a whole checklist: the right tea, the right sweetener, the right mug and something slow to do with your hands.



eeBoo Puzzle

Rishi Tea & Botanicals

'TIS THE SEASON

For a Very Merry Giveaway



In 1976, aluminum Christmas trees were still turning heads, holiday records spun on turntables and both **BriarPatch** and **Peaceful Valley Farm & Garden Supply** were just getting started.

Fifty years later, we're still here, still local and still helping our community grow and thrive.

To mark our shared milestone, we're teaming up for a **holiday giveaway** inspired by the simple pleasures of the season: growing food, preparing meals and sharing them with loved ones.

Packed with seeds, gardening essentials, spices, garlic oil, an inspiring book about soil, BriarPatch 50th anniversary goodies and much more, this prize bundle celebrates the journey from garden bed to holiday table.

Here's to 50 years of roots, relationships and good things growing.

Scan here to enter!

Entries close December 10, 2026