

(HIPOTLE (HICKS)

Who are the Chipotle Chicks?

Sheila DeSimio and Kathy Yelton are the Chipotle Chicks.

The Kentucky Chipotle was created in 1999 after Kathy threw a few red jalapeños in with a pork loin she was smoking with hickory. Using tomatoes from her Falmouth farm's garden, she created a sauce with the Kentucky Chipotle. After that, Kentucky Chipotle Sauce was produced in quantity and was a frequent gift to friends and acquaintances. All who tasted it craved more. Producing the Kentucky Chipotle Sauce became Kathy's obsession.

Sheila tasted Kentucky Chipotle Sauce in 2004. Sheila had been growing vegetables without chemical fertilizers and pesticides on her Augusta farm since 1989, selling her produce to area chefs. But when she tasted the Kentucky Chipotle Sauce, she had to know how to create it. Her zeal for the Kentucky Chipotle and the resultant sauce was equal to that of Kathy's.

A new relationship was born out of a shared passion for farming and cooking. Sheila and Kathy decided to see if there was widespread demand for Kentucky Chipotle Sauce as well as other products manufactured from their produce.

Kentucky House Bill 391

Producing these items commercially would require a huge investment. Some Kentuckians recognized that small producers needed a way to test the 'waters' without making significant outlays of cash.

In 2003, House Bill 391 was passed to aid small producers in determining the demand for their value-added products. Processes were established for certification, and Sheila and Kathy are very close to completing all the processes. Soon, Kentucky Chipotle Sauce will be available in 8 oz. jars. While Kentucky Chipotle Sauce is the anchor product, other distinctive offerings will be produced by mid summer:

Hill Dilly Beans: a pickled, dilled green bean with a kick; a great substitute for dill pickles.

Hot Pepper Jelly: sweet and hot, this jelly is excellent with cream cheese on a hearty bread or good cracker.

Roasted Tomatillo Salsa: a little sweet, with a distinctive tang, this is good with chips or as a cooking sauce for chicken, pork or fish. Sheila likes to eat this with a spoon.

Roasted Red Pepper Spread: a combination of sweet red peppers and tomatoes, this is great as an appetizer or a healthy snack.

Until these products are ready (we have to grow the produce!), we will be selling plants, lettuces, radishes, arugula, Chinese broccoli, and any other produce we have, all grown without chemicals. The quantities we sell will be limited; we are here in the market now to get acquainted with you, our future customer, over the next few months.

We hope you find a favorite among our offerings. You can also visit us at either of our farms. Ask for directions.