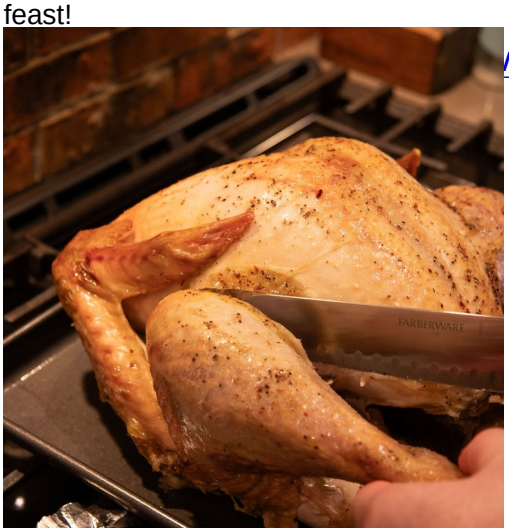
Farm-to-Table Thanksgiving: What You Can Buy Local for Your Holiday Dinner

Thanksgiving is all about gathering around the table, sharing good food, and making memories with the people who matter most. What better way to celebrate than by filling your table with delicious, locally grown, raised, and made Iowa products? From pasture-raised turkey and savory holiday ham to fresh seasonal sides, fresh rolls, Iowa wines, and homemade pies, our state is full of incredible farmers, and small businesses ready to help make your holiday feast extra special. This Thanksgiving, shop local, support Iowa's food community, and bring a little more homegrown goodness to your holiday table!

Main Dish Meats: Turkey & Ham

Whether it's a perfectly roasted turkey, or a savory glazed ham, the best main dishes bring everyone together and make the meal memorable. Shop local this Thanksgiving and experience an Iowa grown, raised and made feast!



Moon Farm offers pasture raised whole turkeys that are the perfect main dish for your Thanksgiving dinner! What makes this turkey different? These birds are raised outside, on pasture where they have access to a diverse diet and are processed at a small USDA inspected poultry processor that adheres to the highest standard of animal welfare. Snag your Iowa turkey that is sure to be the talk of the table this holiday season from Over the Moon Farm

West Forty Market (Ankeny, IA): is selling farm-fresh, free-range turkeys raised by three Iowa youth outside of Manson, IA. The fresh, never frozen turkeys are available for pre-order and can be picked up November 20th and 24th. West Forty Market in Ankeny features over 120 cuts of beef, pork, chicken, bison, lamb and turkey; all raised on local Iowa farms and butchered in Iowa. They also feature an assortment of local products, including pasta, breads, rubs, sauces and honey that you can bring home to be part of your feast.

Snag your holiday ham from **2Gather Meats & Market (Elmwood, IA).** The Eckardt and Van Roekel Families joined forces in



2024 to open 2Gather and bring high-quality freezer meats to their

community. Order your ham online for pick up on November 20th or stop by the store to shop all their local meats and goods!

Mike and Janie Robertson are the owners of **Knob Hill Farm**; a Webster City farm raising Certified Organic heritage breed pigs and Certified Organic pasture-raised chickens. Their goal is to provide high quality and nutrient dense food, raised in an ethical and sustainable manner, to feed their family and yours! Order your Iowa ham now for pick up at the **Ames Main Street Farmers Market** November 21st!

Baetke Custom Cuts (Long Grove, IA): has delicious double smoked Thanksgiving hams available at their store beginning Thursday, November 19th! This juicy, tender meat inside a crispy caramelized crust is sure to please a crowd and doesn't require you to worry about the cooking process, simply heat it up and serve.

Breads and Baked Goods

A Thanksgiving table is not complete without warm, buttery bread ready to soak up every drop of gravy and anchor the next day's leftover turkey sandwiches.

The holidays are better with bread on the table and **Bluff and Crumb (Cedar Rapids, IA)**: is a micro bakery dedicated to the art of handcrafted, small-batch baking. Place your Thanksgiving roll pre-order by November 23rd and enjoy a fresh baked pan of homemade rolls without the work of making them yourself!



Brown Family Farms (Woden, IA): offers fresh out of the oven baked goods for your holiday gatherings! Founded in 2017, Brown Family Farms is a homestead that provides delicious, wholesome foods for your family. Shaun & Myla joyfully work together to offer fresh produce; artisan baked breads, including Focaccia flatbreads and Sourdough; pies, scones and sweet rolls. Browse all the baked goods they offer on their website.

The Grainstead (Sheldahl, IA): is a sourdough cottage bakery that believes good food shouldn't be complicated or filled with unnecessary things. They strive to use as many local ingredients as they can while keeping the ingredient list small and organic whenever possible.

If you love to do the holiday baking at home and want to make a local ingredient swap, find Iowa flour or wheatberries you can mill yourself from businesses like **Goose Hill Farm (Cascade, IA)**, **Loafers Mill (Bondurant, IA)** or **Early Morning Harvest (Panora, IA).**

Sides & Produce: Potato/Sweet Potato/Carrot/Corn/Beans/Mushrooms

Everyone knows Thanksgiving is really won or lost by the side dishes. The best spreads balance rich, comforting starches with bright, earthy vegetables to cut through the heaviness of gravy and roast meat, turning a standard dinner into an unforgettable feast.

On

One Farm Market your one-shop stop for all things sides and produce this Thanksgiving. From This hometown market in Logan, IA, is rooted in community & nourishing food. They've grown from a pop?up in 2020, to a warm gathering place for handcrafted, local, & farm?fresh goods—home to 175+ small businesses.

ReEvolution Farms (Dubuque, IA): Aiming to bring locally produced food to the community while serving as a model for sustainable, urban agriculture, ReEvolution Farms is a great option for fresh produce and food this holiday season. Founders Korrin and Sean are focused on educating students about our food system and careers in agriculture, along with providing local produce to the community. From microgreens to squash, tomatoes and eggs, they will have you covered. Check out their offerings through their online store and place your order to schedule a pickup.



A): Looking to impress with your mashed potatoes this year? Make sure to grab a bag of Kittleson Brother's potatoes directly from their farm store or your local grocery store. Locally grown potatoes (and onions) on a family farm in St. Ansgar, Iowa, Kittleson Brothers grow all the produce that they sell and strive to ensure that the potatoes and onions are of the highest quality – perfect for any recipe.

Buffalo Ridge Orchard (Central City, IA): Buffalo Ridge Orchard (BRO) is a small family farm that relies on a small crew of dedicated staff committed to the production of local food. This includes Vern and Mary Zahradnik who started Buffalo Ridge Orchard with the planting of its first apple tree in 2003. Today BRO has over 50 different types of new and classic apple varieties and grows over a dozen different type vegetables and 40 types of herb plants. Check out their online store now to see what they've got for your Thanksgiving table:

kale, garlic, bok choy, and more!

Wines, Meads & Ciders

Wine-d down this Thanksgiving with a local bottle (or three). When you buy wine from nearby vineyards and wineries, you not only pair well alongside the other local food on your table but also support local farmers and keep your holiday money right here in Iowa communities. Explore the various wineries in our state below or check out the complete list on the Find Local Directory!

Jasper Winery (Des Moines, IA): Jasper Winery is an urban winery and events space located near downtown Des Moines, IA. Jasper's red and white varietals are 100% Iowa Grown and 100% delicious. They also offer canned wine (including a mimosa), bourbon barrel-aged wine (red blend aged 4 months and in original, vanilla, coffee, and blueberry varieties), and craft cider (passionfruit pineapple, green apple honey, and blackberry peach). Stop by their tasting room during business hours, shop on their website, or hit up your local metro Hy-Vee to grab some Jasper wine.

Van Wijk Winery (Sully, IA): Van Wijk Winery has the wines and meads for the moments that matter most: the ones you'll remember with the people you love. It's the perfect opportunity for curious travelers and wine lovers alike to take a scenic diversion from the busy and beaten path. They offer a wide variety of flavors, from dry reds to sweet whites, not to mention a wide range of mead flavors (including but not limited to rhubarb, raspberry, plum and pear!) Wine and mead can be purchased directly from the winery or from local retailers.



O So Good Winery (Dyersville, IA): O So Good Winery takes pride in offering a diverse array of wines to cater to every palate and preference. Whether you're a seasoned connoisseur or just starting to explore the world of wine, their knowledgeable staff are eager to guide you through the collection and help you discover new favorites. Notable mentions: Mother-In-Law (semi-dry wine that is light, sweet and grapey, with a spicy tang), Snowy Thanksgiving (white cranberry wine that's the result of a special blend of white cranberry and pinot gris), and Orange Twisted Sister (a full-bodied, rich chocolate orange wine that is excellent sipped in a comfy chair by the fire). Pick up from their physical location, order online, or stop by **Freight House Farmers Market in Davenport, IA.**

Honey Hollow Apiary & Gardens (Indianola, IA): At Honey Hollow Meadery, Iowa honey is highlighted in each and every bottle of mead. Whenever possible, Honey Hollow utilizes locally sourced ingredients, such as fresh pressed apple cider from **Deal's Orchard in Jefferson, IA** for the Sweet Deal Cider and berries from **Edge of the Woods Raspberry Farm in Indianola, IA** to use in creations like Dragon Kiss, Edge of the Woods, and Double Blackberry Dry. Find their products by stopping by Honey Hollow or browsing their other product locations on their website.

Soldier Creek Winery (Fort Dodge, IA): Where great wine meets memorable times. Soldier Creek Winery is a family-owne

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d winery nestled between 10 acres of vineyard and countless acres of Iowa corn and soybean fields. From reds, rosés, and whites to canned wine and hard cider, there is something for everyone! Notable mentions: Brianna 2025 (a sweet white that's highly awarded), Rubra 2023 (a dry red blend that's acclaimed to be an easy transition into becoming a red wine drinker), and Doc Otto's Key Lime Pie Hard Cider (rich key lime notes with a hint of vanilla cream frosting). Products can be ordered directly from the website for pickup or shipping.

Whitetail Valley Cellars Winery (Stanton, IA): Whitetail Valley Farm is home to three generations of the Kutzli family, whose origins are in the Rhine valley wine region of Switzerland. Opened in 2025, Whitetail Valley Cellars Winery crafts fruit wines with old world standards of quality their ancestors would approve and unique flavors to "Taste an Iowa Summer in Every Glass"™. In their Swiss themed tasting room, "Das Stübli: The Gathering Place", guests enjoy wine, cheese, charcuterie and Swiss chocolate. Notable mention: Apple Cranberry Weihnachts Wein (perfect for the holidays and pairs well with turkey, ham, and other holiday foods). Grab your bottle from Whitetail Valley Farm during operating hours.

Pies

No Thanksgiving feast is complete without a full table of delicious desserts! This year, source your pumpkin, apple and berry filling from a local farm or purchase a premade pie from one of our seasoned bakers that are already sourcing ingredients in Iowa.

Breeze Bakze Bakery takes pride in sourcing ingredients from local farmers & suppliers to craft desserts, including their signature cheesecakes, pies, & much more. More than 70% of what Breeze sources is hyper local, which means their menu changes not only with the season but also with what they can source from farmers markets and Farm Table Delivery. With goodies like the butterscotch white chocolate caramel cheesecake, bourbon pecan pie, cherry cobbler cheesecake, and honey carnival squash pie with orange maple whipped cream, Breeze Bakery is an easy "yes" in sourcing for your thanksgiving feast! Pies (and other delicious goods) are available to order through their website with pickup and delivery options available.

Appleberry Orchard (Donnellson, IA): Experience for yourself the fantastic flavor and texture of baked goods from Appleberry Orchard. Made from the original ingredients, these from-scratch bakery treats are

carefully hand-prepared from traditional family recipes, and baked under the watchful eye of a caring baker. Pie flavors include (but are not limited to): Apple, Banana Cream, Caramel Apple, Coconut, Chocolate, , and more! Bakery treats are available during market hours



and by special order over the phone.

Iowa Orchard and Pie Bakery (Urbandale, IA): Iowa Orchard is a family-owned farm in Urbandale, offering a variety of fresh, locally grown apples and seasonal produce. Their reputation is built on exceptional quality and they craft every pie with care. Flavor options are endless and include Dutch Letter, Creamy Peanut Butter, Chocolate Mint, Blueberry Lemon Cream, Raspberry, Southern Peach, Cherry, and more! To place your order, visit their website here.

Not in the mood to cook a full Thanksgiving meal? **Wilson's Orchard and Farm (Solon, IA)** has you covered! Wilson's is offering a complete take 'n bake Thanksgiving feast that feeds 8-10 people. The meal kit includes a whole turkey (18-20lbs), a potato side, gravy, green bean side, stuffing, and your choice of 1 baked pie (items vary slightly between the DSM and IC locations).

Grab yours before they're gone! Order now online at Wilson's website. Pickup for confirmed orders at Wilson's Farm Market (available in Iowa City and Des Moines locations).

Iowa City – order now!

Des Moines – order now!

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