

Stay up to date on all the Cookhouse, Butcher Shop and Ranch happenings with the Five Dot Ranch Newsletter!



Five Dot Ranch Newsletter

Your Monthly News & Updates



Hello everyone! We hope you find the information in this newsletter to be informative and fun.

Ranch Visit *Nopa & Nopalito*



In late July, the Five Dot team was pleased to welcome the staff of the popular San Francisco restaurants Nopa and Nopalito Broderick and 9th Street to the home ranch, in Susanville, CA. The staff, including chefs, cooks, servers, and bartenders were given a tour of the property and cattle in the Willow Creek Valley, just 15 minutes north of Susanville. This allowed the restaurant staff to see first hand how our cattle are raised and cared for. They work with and speak about our product so often that it helps connect the dots, in a pasture to plate sort of fashion. Todd and Lori Swickard were there to show the group around and a couple of our cowboys joined the group to explain what they do and how they tend to the cow herds.

Following the tour everyone gathered at the Ranch Headquarters in Willow Creek for a barbecue. Food and libations were abundant as well as good conversation and a chance for everyone to connect.



This visit was very special for us as we highly value our relationship with this group of restaurants. Nopa serves urban rustic food, specializing in organic wood-fired cuisine. Both Nopalitos specialize in organic Mexican cuisine. What makes these restaurants so special is their philosophy of purchasing local, organic and all-natural, and sustainable ingredients.



In addition, we, at Five Dot Ranch, find it very important to connect the consumer to their food. It is an opportunity to share knowledge and information amongst a group of individuals who operate in a world very different yet so closely connected.

Interested in visiting the Ranch? Let us know! Inquiries can be sent to info@fivedotranch.com!

Upcoming Events

Fork It Over! and Napa Valley Film Festival

Some exciting events in Napa are right around the corner! These are a great opportunity to taste some delicious Five Dot beef and other Oxbow Merchant product prepared by top notch chefs.



You're invited to "Party with Purpose" at the 5th Annual Fork It Over,

a fundraiser for the Community Action of Napa Valley (CANV) Food Bank. The annual benefit has grown to include Oxbow District-wide chefs, wine tasting rooms, and artisanal merchants serving it up to raise funds in support of the CANV Food Bank. Many of the Oxbow District merchants, retailers and tasting rooms are dedicating a percentage of their September 10th sales to the Food Bank during a district-wide dine, shop and donate effort.

More information on Fork It Over can be found here [Fork It Over](#)



The Napa Valley Film Festival (NVFF) is an immersive, sense-awakening celebration of the finest in cinematic story-telling dedicated to the notion that the best of humanity lies ahead of us. At NVFF, each year's most outstanding new independent films are washed down with world class food and wine, tucked into bed each night with sublime hospitality, and greeted each gorgeous morning with opportunities to deepen the bonds between artists and audience. NVFF16 takes place November 9 - 13.

Passholder Perks will be available to those who attend including a menu special at Five Dot Ranch.

For more information on NVFF can be found here [NVFF16](#)

Employee Spotlight
Aaron Bullington

Our meat case at the Five Dot Butcher shop is always stocked full of



beautiful beef cuts including dry aged product and ground beef made in house. This could not be possible without the talent of our skilled butchers, one of them being Aaron Bullington, our Butcher Shop and Beef Production Manager.

Aaron began working at Five Dot Ranch during Christmas of last year. He currently manages

our dry aging program, oversees wholesale fulfillment and day-to-day operations of the meat counter. Once the Five Dot commissary kitchen is up and running he will be spending time on butchery projects there as well.

Prior to joining the Five Dot team, Aaron spent many years building his expertise in the field with a wide range of amazing experiences. In 1998, he began working as a produce buyer & manager at a food co-op in Tallahassee, Florida. It was his first job with increased responsibility managing profit, loss and labor, not just being a worker bee. Aaron's love of food propelled him to San Francisco in 2002 where The Ferry Plaza was becoming a popular and sought after food destination. This lead him to his first job on the West Coast as Manager of Capay Fruits & Vegetables. A few years of hard work later, he found himself managing Prather Ranch Meat Company. After marrying his wife in 2008, they decided to take a break from the work grind and travel through Mexico for a year. Upon returning to the U.S. he left the City behind and landed in the Napa Valley. He served as a California Meat & Poultry Processing Inspector at Fatted Calf, supervising daily operations for three years.

Aaron decided to make another big change and add entrepreneurship to his list of many skills and talents. He took inspiration from his travels through Mexico and started Burr-Eatery, a mobile food facility specializing in Sonoran food and flour

tortillas. Aaron and his wife had their first child and decided it was time to rejoin the workforce, finding a job with the Five Dot team.

Outside of work Aaron is an avid gardener and cook, and has a deep love for photography, music and animals.

We asked Aaron what his favorite aspect of being apart of the Five Dot team is, and he responded "I love the product, and argue that it is some of the best beef raised and sold anywhere. It feels good to know that the best genetics, care, and handling went into the protein which I represent. One bad day in a lifetime is an outstanding feat when you look at most food production up close."

From everyone at Five Dot, we thank Aaron for his hardwork and dedication to the team. He is an upstanding individual and employee. We feel confident that all of our patrons are in good hands with Aaron behind the counter.

Five Dot Ranch Catering

Consider us for your next event!

We are available for weddings, special occasions, corporate lunches, and more!

catering@fivedotranch.com

Five Dot Ranch | 1-707-224-5550 | info@fivedotranch.com | www.fivedotranch.com

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