

# Sustainability in our Restaurants

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*Chef Ouita Michel, Owner Holly Hill & Co*



**HOLLY HILL**



# HOLLY HILL



HOLLY HILL INN

*Zim's*  
CAFE

THE  
THIRSTY  
FOX

WINDY CORNER  
MARKET

THE  
MIDWAY  
  
BAKERY



HOLLY HILL  
Cooking Studio

HONEYWOOD WALLACE STATION

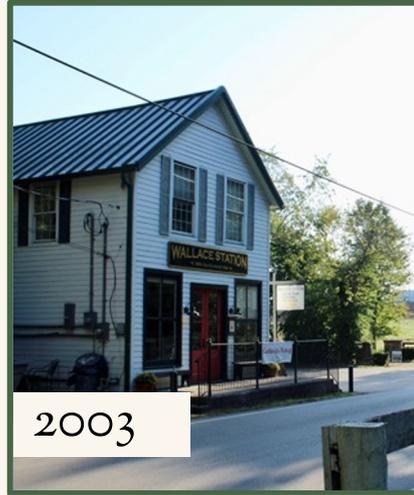


HOLLY HILL EVENTS

 SMITHTOWN  
SEAFOOD



2001



2003



2010



2012



2013



2017



[www.hollyhillandco.com](http://www.hollyhillandco.com)



# Local Purchasing & Cultivation



*local purchasing is our top priority for sustainability*















# Local Dollar Spend Snapshot, 2023

Stone Cross: \$226,026.14

Produce Aggregator: \$23,235.19

Clem's Ky Catfish: \$74,456.55

Ky Country Ham: \$42,153.86

Weisenberger Mill: \$26,782.81

Keith Duncan Mushrooms: \$5,912.36

FoodChain: \$13,725.80

Total  
\$412,292.71

Not included: Ky proud products purchased through What Chefs Want, food we grew ourselves, farmer's market purchases, Ruth Hunt Candies, ky nut company, retail products, Ale-8, Coffee, Elmwood Inn Tea, etc



## Buy Local Lifetime Achievement Recipients

Smithtown Seafood • Wallace Station •  
Windy Corner • Holly Hill Inn • Honeywood



supporting  
our ag  
economy





supporting  
local food  
inside our  
community



supporting local food inside our community



A photograph of a lush garden scene. In the foreground, there is a raised garden bed bordered by logs, filled with vibrant yellow and orange flowers. The garden is surrounded by dense green foliage and trees. In the background, a wooden structure, possibly a shed or a small house, is partially visible. A large white text box is overlaid in the center of the image.

Cultivation Across  
Holly Hill & Co.

**1. VEGETABLE GARDENS**

The Buddha Garden and North Garden produce the chefs' pick of seasonal vegetable varieties.

**2. BIRDBATH SHADE GARDEN**

Includes rock edged beds under mature Maple, Pine and Hemlock trees, and beds along South foundation of the house to both sides of the porch.

**3. KITCHEN HERB GARDEN**

Planted with indispensable culinary herbs and edible flowers for garnishes, with room for potted plants and flanked by the tool shed.

**4. SUNNY PERENNIAL BORDER**

Newly exposed to the sun, this former shade garden is being replanted with flowering perennials annuals and herbs for bouquet arranging and kitchen use.

**5. KITCHEN DECK**

Includes walk-in coolers, deck areas for kitchen prep, staging, grilling, smoking and storage.

**7. BAR GARDEN**

Devoted to plantings suitable for use in cocktail mixing and garnishing, and for preparing syrups and infusions.

**6. TEA GARDEN**

For the cultivation of herbs and flowers used in the preparation of teas and tisanes. Includes mint and its relatives, chamomile, etc.

**8. ENTRANCE BEDS**

Brick-edged flower beds flanking front walk include plantings of irises, geraniums, catmint and roses.

**9. MAIN ENTRANCE**

Boxwood hedge lines perennial bed atop Kentucky limestone wall. Plantings include roses, irises, daylilies and echinacea.

**11. FRONT SHADE GARDEN**

Beneath linden and sugar maple trees, the shaded beds host ferns, hostas, Lenten rose, ajuga and more.

**12. NORTH PERENNIAL BORDER**

This meandering flower bed blooms profusely with rudbeckia, Japanese anemone, asters, roses, coreopsis and daylilies.

**13. TREES OF HOLLY HILL**

Throughout the grounds can be found many venerable deciduous and evergreen trees native to Kentucky.

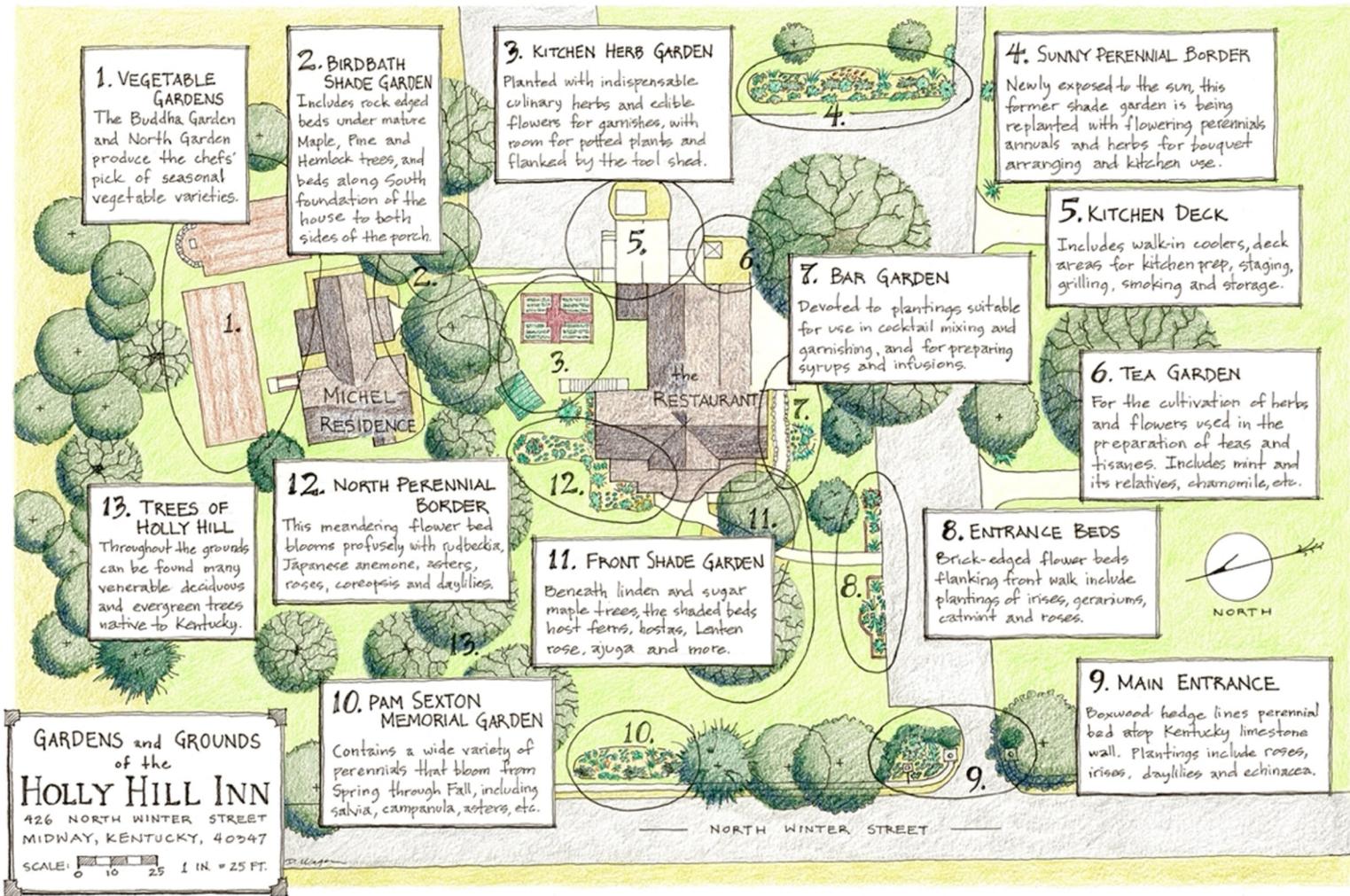
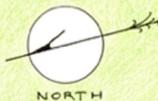
**10. PAM SEXTON MEMORIAL GARDEN**

Contains a wide variety of perennials that bloom from Spring through Fall, including salvia, campanula, asters, etc.

**GARDENS and GROUNDS**  
of the  
**HOLLY HILL INN**  
426 NORTH WINTER STREET  
MIDWAY, KENTUCKY, 40347

SCALE: 0 10 25 1 IN = 25 FT.

NORTH WINTER STREET





getting chefs involved





behind the cabin cultivation



expanding beyond perennial garden



edible patios

# Introducing the Dirt Works Team

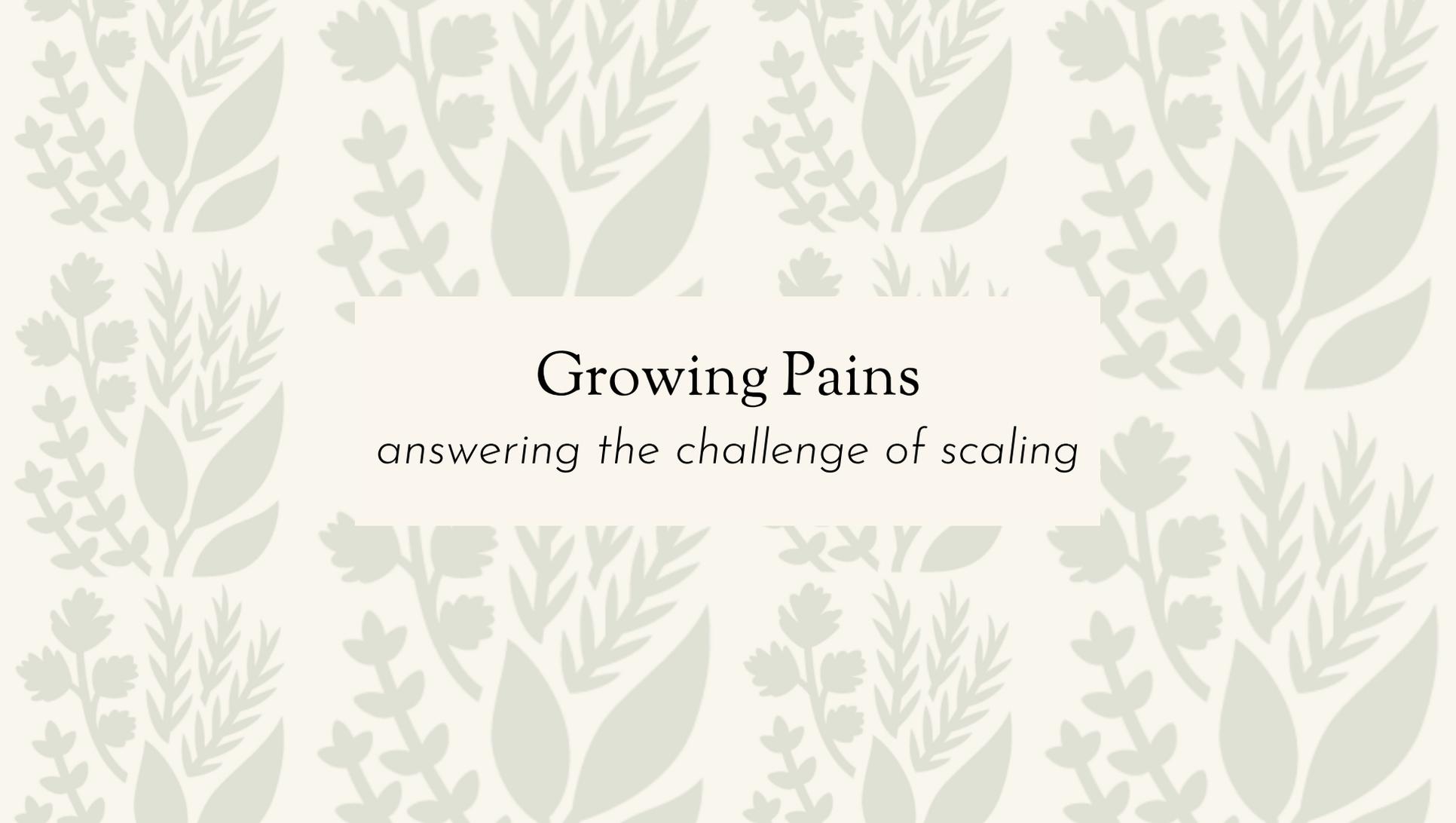


Ian Feedback

Lauren Paget

# Dirt Works Classes





# Growing Pains

*answering the challenge of scaling*

*Fine dining is the prison of local food - Mac Stone*



*Small producers for small markets - Lee Meyer*



Using Windy Corner Market to solve the shortcomings of Wallace Station



Bigger restaurants meant bigger solutions:  
Honeywood, Zim's and Holly Hill Events





