

EMPORIA STATE  
UNIVERSITY

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**JUST A  
TASTE**

**VIRTUAL TASTING EVENT**







**ESU loves calling Emporia home.**  
Our students not only receive a first-class education,  
but they also get to be a part of a vibrant community,  
where they can shop, dine, and work with dynamic  
local entrepreneurs. Emporia has a cool vibe and here is  
*just a taste.*

Just A Taste is the Emporia State University Foundation's solution to creating a shared experience for alumni, donors, and friends virtually. This three-course tasting is an excellent conversation starter and allows us to engage and entertain folks from the safety of their own homes.

The week of the "Just A Taste" event, guests were mailed tasting kits with special items that were mostly unique to our area. We featured small businesses that support our university either by making gifts, employing students, or just by providing creative atmospheres and unique experiences for our campus community to frequent.

Guests would RSVP and provide any dietary restrictions via a google form. When their package arrived, they opened the lid to find this message:

"ESU loves calling Emporia home. Our students not only receive a first-class education, but they also get to be a part of a vibrant community, where they can shop, dine, and work with dynamic local entrepreneurs. Emporia has a cool vibe and here is just a taste."

Inside were items for three tasting courses. There are many restrictions around mailing alcohol, so we worked with a venue that had a license to do so for us. Each state has different guidelines. This format is highly customizable, so it is not even necessary to mail alcohol which makes this significantly simpler.

When the event started, we had a host introduce the concept and co-hosts. One person led the tasting, giving personal commentary on each of the vendors and notes about the items. A 6"x6" trifold insert included special instructions and tasting notes for each course. Slides accompanied the commentary for additional background on the vendors to showcase local personalities.

After each course, the event is designed to welcome a university guest to talk about a topic of interest to the guests. Examples of this would be inviting our Dean of the College of Liberal Arts and Sciences to talk about High Impact Learning as a part of our DNA at Emporia State University, or inviting a donor who reconnected with some former tennis players after having a tennis court named for him by an anonymous donor, which inspired him to give the lead gift on a new tennis complex, or inviting the Dean of The Teachers College to share the innovation happening around COVID limitations in the classroom.

The opportunities to share a custom experience and delight guests is endless with this format.

Thank you!



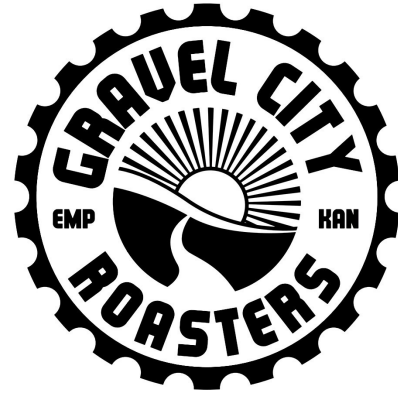
## Special Instructions

Please be sure to refrigerate the beverages and small brown packages from The Vault upon receiving. Before the event, you may want to gather a few things like glassware and plates. Here is what we recommend:

For the first course, you will want a pint-sized glass with ice for your cold brew, your favorite creamer if you choose, and even some cinnamon if you dare. A tip: you may want to warm up the honey a bit.

For the second course, you will want a rocks glass filled with ice (crushed is preferred).

For the third course, another pint-sized glass or coffee mug depending on your preference of hot or cold.



# First Course

## **COLD BREW**

*Gravel City Roasters*

This cold brew is steeped for 24 hours to create a bold, low acidity brew. What you are tasting today is Gravel City Roasters' Mexico High Grown. You will notice a medium body, smooth sweet flavor of nuts and chocolate on the palate. Enjoy over ice, and if you really want an experience, add some honey, cinnamon, and a little (or big) splash of heavy whipping cream.

## **CRANBERRY WALNUT SCONES**

*The Vault*

This traditional buttermilk scone is made with tart dried cranberries and toasted English walnuts and lovingly crafted by The Vault's in-house baker, Chad "The Breadman".

## **LOCAL HONEY**

*Ox's Bees*

Consider this your Goût de Terroir or "Taste of Place" as you enjoy this rich golden honey. Let the smooth, creamy texture melt on your tongue and imagine Ox's bees dipping from blossom to blossom as they forage nectar from the flowers. The soil and climate found in our geographical region are responsible for the unique characteristics found in this honey. Terroir determines where plants will grow, when they will blossom, and how much nectar they will produce. The complexity and diversity of honey are a result of local floral sources, making this truly a taste of the Emporia area.

# Second Course

## **Hornet Rush** (leaded)

*Mulready's Pub*

This bourbon-based cocktail gets its sweetness from housemade honey-lemon syrup, its bright tartness from freshly squeezed lemon, and its nuttiness from orgeat syrup which is made from sugar beet and almond extract. Perfect in the summer and positively delightful on a crisp fall day.

## **The Bramble** (unleaded)

*Mulready's Pub*

Fresh plum, blackberries, and basil are muddled together before being topped with fresh squeezed lemon juice and housemade lemonade. With a taste so bright and fresh, you'll swear you can hear the buzzing of the bees around the bramble.

## **Bresaola & Stilton**

*The Vault*

Bresaola is Wagyu tri-tip beef, carefully aged with spruce tips for an earthy beef flavor and a salty kick. Stilton, often referred to as the "King of Blue Cheese", is a buttery and mild blue which hails from one of three counties in England that can legally make "Stilton" cheese. When eaten together, especially with a bit of honey, the flavor profile is decadent. Rich and luxurious, it is perfectly offset by the lemon of a bourbon cocktail.

# Third Course

## **First Base Hard Cider** (leaded)

*Twin Rivers Winery*

Using only apples grown here in our home state of Kansas, Twin River's First Base Hard Cider has a wonderful farm-fresh flavor. Slightly sweet and intense, this cider is all-American, like baseball and apple pie. First Base leaves you with notes of cinnamon, clove and orange peel, and is sure to appeal to beer drinkers and wine enthusiasts alike.

## **Apple Cider** (unleaded)

*The Orchard*

This fresh pressed apple cider from The Orchard is made with apples grown right on the farm just north of Emporia. Enjoy it cold, over ice, or even slightly frozen as a slushy. On a chilly day, it is excellent warmed up with a cinnamon stick for a cozy treat.

## **Sweet Trio**

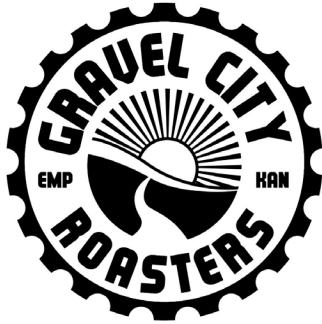
*Sweet Granada*

The Pumpkin Pie Meltaway starts with a soft pumpkin center that includes all of those delicious fall spices. It is then dipped in gourmet milk and dark chocolate.

The Caramel Apple Pie Fudge starts with Sweet Granada's velvety vanilla fudge. Local apples and cider are mixed in and then ribbons of buttery, chewy caramel are swirled throughout.

The Salted Caramels are squares of chewy salted caramel, dipped into gourmet milk and dark chocolate, and sprinkled with sea salt for that signature crunch.

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# “Gravel City Roasters

has a deep connection with ESU. Simply put, we wouldn't be in business without the support that we receive from the ESU Community. ESU staff and students have a knowledge of what it means to support small businesses and entrepreneurs and they show that in the way that they shop local and are continually creating partnerships with local business owners.”

Angie & Nic Baker, Owners

Gravel City Roasters is an artisan coffee roaster and local coffee shop. They roast in small batches from several regions to preserve the integrity of the coffee. This allows them to guarantee that they are serving the freshest roasted coffee in Emporia at any given time.

Gravel City Roasters began as Java Cat-5 in October of 2002. Angie and Nic Baker purchased the business in 2011 and later rebranded it to Gravel City Roasters after Nic became interested in and started roasting for the shop. This month marks 18 years for this thriving locally owned and operated Emporia business.

608 Commercial Street | @JavaCatCoffeehouse



# The Vault

"Having a university in a town the size of Emporia gives us all a touchstone, whether we attended or not. Our community rallies around our Hornets, and being a small community, our Hornets rally for us. One would be hard pressed to find someone with an unwillingness to give a "Stingers Up" or wear their black and gold for the years of students who have learned in and love Emporia.

Our friendly, welcoming community wouldn't be ours without ESU and all of you who support us."

Becky Mischler

Locally owned & operated, Vault offers a vast variety of freshly sliced meats and cheeses along with epicurean selections for the food curious soul. Becky has mastered the art of the charcuterie board and they can be made-to-order upon request.

509 Commercial Street | @VaultEmporia



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# Maddox Shirley

started beekeeping two years ago at the age of 10. An article he read in school about bees piqued his interest. After learning that one-third of our food supply is dependent upon bees and that bees are dying off at an alarming rate, Maddox decided to take action and started Ox's Bees. Countless hours of research later and a desire to make a difference has led to three hives, a successful honey business, and a scholarship to attend the Northeastern Kansas Beekeepers Association. He has also given several presentations to grade schools and even one to a class in the Honors College here at Emporia State. He has set a goal to double his number of hives by next year.

Visit **Maddox Shivley Beekeeper** on YouTube to learn more about Ox's Bees and follow his journey:

<https://bit.ly/2G1qBfl>



The honey in your tasting kit was generously donated by Maddox.

*Thank You, Ox!*

# Second Course



## **Hornet Rush** (leaded)

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# Mulready's Pub

Created by craft beer lovers, for craft beer lovers

Voted best bar in the Flint Hills, Mulready's Pub was founded in 2013 by Rick Becker, and began with a dream of creating a cozy, inviting place to enjoy the greatest gift to mankind – craft beer. Our pub has the area's largest selection of craft beer, both on tap and in bottles. Our taps number 23, including 3 nitro. We also have over 40 bottles and bombers from the nation's best breweries. Our full-time bartenders are Cicerone Certified Beer Servers, meaning they are incredibly knowledgeable about what we sell, and can help you find your new favorite brew.

717 Commercial Street | @Drink\_Mulreadys | Mulreadys.com



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# Third Course

**Twin Rivers**  
WINERY AND GOURMET SHOPPE

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The *Orchard*

THE SWEET  
GRANADA  
A CHOCOLATE CAFÉ

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# Twin Rivers

Winery and Gourmet Shoppe is located in the heart of historic Downtown Emporia and is one of many unique and artisan businesses in the Cornerstone District that features a winery and tasting room, gourmet shoppe, and event space. The gourmet shoppe offers fine cheeses, bulk spices, and unique kitchen accessories and gifts, plus homebrew and winemaking supplies. The second-floor event space overlooks Commercial Street and is perfectly suited for corporate events, wedding receptions or luncheons.

627 Commercial Street | [Twinriverswine.com](http://Twinriverswine.com) | @TwinRiversWine



Swing By For A Glass, Or A Case.



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# The Orchard

The Orchard is a family owned fruit farm & store front located 6 miles north of Emporia, KS on Hwy 99. They are open August through December. They sell a variety of Kansas made products and produce.

1120 N Hwy 99 | @theorchard\_hwy99







# The Sweet Granada

is a specialty sweets shop, featuring handmade gourmet chocolates as well as other confections and gifts. We take pride in offering a large selection of gourmet confections made with premium ingredients. The Sweet Granada was opened by a mother-daughter team of Toni Bowling and Kim Redeker in 2004. They are located in the heart of Emporia's growing arts and entertainment district next to the historic Granada Theatre. Customers not only enjoy the chocolates, but our shop is a fun shopping destination complementing the beautiful Spanish Revival architecture of the theatre.

THE SWEET  
GRANADA  
A CHOCOLATE CAFÉ

“As a local entrepreneur, I certainly recognize the enormous impact that ESU has on our local economy and my business. Our connection and partnerships have helped make a successful business and I am grateful that ESU also gives me an opportunity to give back. I love to help foster young entrepreneurship. I volunteer with the School of Business in any way that I can to share my experience and help encourage students to consider what I think is the best job in the world... Even though I'm not an ESU Alum I feel that I am now an ESU Hornet!”

Kim Redeker, Owner



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