



Look Book

Stories, Ideas & Inspiration

September & October 2019



Welcome Home to D&Co.

Dear Friends,

There are many reasons why fall is my favorite of the four seasons, especially in Dresden. One may be that the heat of summer has given way to the crisp air of autumn. Another may be the abundance of colors Mother Nature offers the village for a few precious weeks. There are many reasons to celebrate this season in Dresden and in hometowns across America – cooler weather, fall's produce, Halloween, football season, hiking and camping, and the richness of turning leaves.

I believe fall is also a perfect time to celebrate the talent and artistry of skilled craftspeople. At Dresden & Company, we pride ourselves on offering unique and honest designs. Whether it be a beautiful pottery design, a piece of ironwork or another unique item, we love discovering makers that have been creating extraordinary wares for generations to go along with the hand-woven baskets that our skilled artisans are making here in Dresden to keep the village's basket making heritage alive.

In the pages that follow in our first Look Book, you'll see that our team has put together a collection of products, ideas and stories sure to provide inspiration for you and your home this fall.

We invite you to celebrate this beautiful season with us and hope to see you in Dresden soon.



Jim Lepi
Founder, Dresden & Company



*"We invite you
to celebrate this
beautiful season
with us and hope
to see you in
Dresden soon."*



Harvest Good Times!



Our American ancestors would celebrate the bounty of the season and summer's long and arduous hard work with an end of season harvest party. Bittersweet, apple cider, gourds and pumpkins, caramel cookies, s'mores and fall leaves – those are the sights, sounds and taste of fall. We hope we've inspired you to welcome your friends to a Dresden & Company harvest party!

We're carrying on that tradition here at D&Co., with some simple entertaining and decorating tips using a collection of our beautiful designs. We just cut some branches and vines from the yard, visited a farm stand to gather some fall produce and collected some comfort foods from the local grocery. It's a simple and honest way to create a fall harvest table for impressive entertaining. (And, yes, we know our ancestors would have created all their comfort food themselves!)



Harvest parties historically marked the end of the farm season. It's when crops were picked and stored for a long winter. At this annual milestone, it would be time to celebrate before the winds of winter would start.

Seven Generations of Crafters

Since their company's humble beginnings in 1850, the Hewell family has been passing down the craft of hand-turned pottery. Eight family members continue to produce some of America's finest redware. That red Georgia clay has been pumping through Hewell veins and hands for almost 170 years, when Nathaniel Hewell, a Barrow County farmer, turned to making pottery as a sideline, producing tableware and utilitarian pieces such as butter churns and jars. The line that Hewell's Pottery produces has changed over the years and the process of pottery making has been modernized in some ways. But two things have remained constant through the generations: the passion family members show for their craft and the hard work they commit to it. The Hewells have never stopped turning all their pieces by hand.

Today, in a factory right out of the early Industrial Age, the family members turn out pallet after pallet full of wares each week. They go through more than 12,000 pounds of clay weekly, clay that is dug beside the banks of the Hudson River in nearby Madison County.

The Hewell family worked graciously with the Dresden & Company design team to produce our unique Smiling Jack Lantern, formed out of red clay featuring an exclusive black top hat. He's got the perfect smile to light up your front porch, greeting your friends all season. Smiling Jack is available through our D&Co. Proprietors beginning September 1, 2019, only while supplies last.

"This is out of love, out of living, it's all we know."
Matthew Hewell



Earthy Elegance!



Autumn's cabbage offers a unique way to bring fresh and vibrant colors to fall decorating. We gathered a collection of different colored cabbages from the grocery and the florist and then hiked farm fields to gather interesting weedy textures to create a couple of fun, easy ideas for decorating using pieces from our American Potter's Collection. Although these abundant designs may look a little difficult, they're quite simple. Easily assemble your designs using floral oasis. Your home and party table will look amazing!



A Tailgating We Will Go!



Fall in America is filled with lots of traditions – but tailgating at all types of sporting events is one of the best. Tailgating can occur in large parking lots of super-sized stadiums or in rural fields supporting hometown teams. No matter the size or location, Dresden & Company makes a great looking tailgate fun and easy! At the heart of D&Co. is gathering together with friends and family for simple entertaining. Our creative team has conjured up some new fall outdoor party recipes featuring D&Co. Kitchen gourmet foods. We hope you score a cheering touchdown with these mouthwatering fall winners!



PRETZEL DOGS WITH RASPBERRY HONEY MUSTARD

- 1½ cups warm water
- 1 package active dry yeast
- 1 tablespoon brown sugar
- 1 teaspoon salt
- 1 tablespoon melted butter
- 3¾-4 cups flour
- Coarse salt for sprinkling
- ½ cup baking soda
- 9 cups water
- D&Co. Kitchen Raspberry Honey Mustard

Dissolve yeast in warm water, add brown sugar, salt and melted butter. Add flour 1 cup at a time until dough is not sticky, but not too stiff. Turn onto floured surface and knead for 3 minutes before shaping into a ball. Cover with plastic wrap for 10 minutes. Meanwhile bring water and baking soda to a boil. Separate dough into 1/3 cup sections. Roll the dough ball into a 12" rope and wrap each hot dog, pinching the dough to hide ends. Drop the wrapped hot dogs into the boiling water for 20 seconds. Remove with slotted spatula onto a parchment paper covered baking sheet. Sprinkle with coarse salt. Bake in oven preheated to 400 degrees Fahrenheit for 15 minutes or until golden brown. Dip Pretzel Dogs in D&Co. Kitchen Raspberry Honey Mustard.



HONEY PEPPER SPICY CHICKEN ROLL-UPS

- 1.5 pounds boneless chicken
- 1 can diced tomatoes (drained)
- 12 ounces cream cheese
- 1 cup shredded cheddar cheese
- 1 garlic clove (pressed)
- 4 teaspoons D&Co. Kitchen Honey Pepper Spice Mix
- 6 green onions (chopped)
- 1/4 cup fresh cilantro (chopped)
- 6 large spinach tortillas

Cook chicken in skillet with 1 cup water until cooked through. Use two forks to shred chicken and let cool. Combine cream cheese, tomatoes, cheese, green onions, garlic, cilantro and D&Co. Kitchen Honey Pepper Spice Mix. Stir in shredded chicken. Lay out a tortilla and spread chicken mixture onto tortilla, spreading evenly to within an inch of edges. Roll tortilla into a tight log leaving the ends open. Slice log into 1" thick sections.



BACON PEPPER JAM CRACK

- 1 pound bacon
- Croissant dough
- 1/4 cup D&Co. Kitchen Bacon Pepper Jam
- 1/4 cup brown sugar

Preheat oven to 325 degrees Fahrenheit. Line a 10x15 baking sheet with parchment paper and lightly coat with cooking spray. Spread a single layer of croissant dough, pressing it down to stretch to the edges. Pinch perforations to create a smooth layer. Fry bacon until not quite crispy. Drain fat and break into tiny pieces. Spread D&Co. Kitchen Bacon Pepper Jam over the croissant dough. Sprinkle crumbled bacon over jam. Sprinkle brown sugar over bacon. Bake for 25 minutes at 325 degrees until caramelized.

Loved To The Core!



Family traditions are those special moments in life that bridge generations, and one that provides lasting memories is a family outing to the apple orchard.

In the American Midwest in the early 1800s, many apple orchards were planted by folk hero Johnny Appleseed. He was an eccentric frontier nurseryman known for planting the first apple orchard in Ohio and selling saplings to farmers. The pure beauty of orchards offering rows and rows of trees loaded with crimson red apples cannot be matched. Their bounty is turned in to delicious cider, pies and apple sauces. But there's nothing better than biting into a juicy tart apple, just picked from the tree. This fall grab a few Dresden & Company baskets and head to your local apple orchard. It's a memory and tradition that will last a lifetime.

We hope you enjoy the photos from our friends, the Dobbelaer family, at their farm Charlie's Apples at Windy Hill Apple Farm, Ohio's only accredited organic apple orchard. We're sure Johnny Appleseed would be very proud of them! Learn more about Charlie's Apples at windyhillapplefarm.com.





Glamour + Camping + D&Co. = GLAMPING

We've all gone camping at least once in our life, haven't we? For some, once may be one too many times. For others, camping is a beloved regular occurrence. Some camp under the stars, some in tents, others in rustic cabins and many in luxury campers. But a growing trend is "glamping" – a glamorous form of camping. Glamping is occurring everywhere in America – in the desert, on mountaintops, in deep woods and by the ocean. We found a few amazing glamping spots in Ohio – one even has views of a safari park and you can hear the roar of wild animals.

Our friends at Orchard House B&B in Granville, Ohio allowed the Dresden & Company creative team to make over their glamping tent. Nestled in a wooded area sits a canvas and wood structure featuring all the amenities, including an outdoor shower, to turn camping into glamping! Here we've hauled in some of our favorite D&Co. designs, a few fall props – and had a blast reinventing glamping, the D&Co. way.



Next time you feel you need a break from the kids, work or just household chores, try glamping. Whether you travel just a few miles or hundreds away from home, you'll discover that glamping has a way of bringing you back to the important things in life.



Thank you to our friends at Orchard House B&B (orchardhousegranville.com) for welcoming us!

Faces of D&Co. Family

Our Dresden & Company family is as diverse as our product line. While their stories are unique and interesting – they have one thing in common – a love for our handcrafted baskets and other products. We hope you take a moment to get to know these special people a little better, and maybe, be inspired to share your story with us as well, by sending us a note to info@dresdenandcompany.com.



Born and raised in Dresden, D&Co. Proprietor Erica Ferrell has a passion for her community. As a professional personal trainer, she has a strong drive coupled with a desire to help people. It only makes sense that her introduction to Dresden & Company was illuminating. “It was the perfect opportunity to supplement my income, help my community by creating jobs all while representing a quality product. It was absolutely perfect,”

Erica says. While the party atmosphere aspect of the business attracted her, Erica was naturally nervous in the hours before her first D&Co. party. She and her host worked together to prepare several scrumptious items using D&Co. Kitchen foods. As she put together her display of products, Erica contemplated what she wanted to share with guests, who were to arriving.

Once she started to share her love for the products, her nerves evaporated as facts and ideas began to flow. Erica’s guests were enthralled by her knowledge and enthusiasm and it was contagious. Her initial D&Co. party totaled just over \$2,000, earning her host generous rewards and Erica her first commission.

“It was so exciting to just talk about what I love, and then get paid for it,” Erica says. “I’m so looking forward to more and more parties, and to building a team!” she continued.

Erica describes her personal style in emotions, saying “I’m about calm, relaxed, loving, happy and laid-back. Dresden & Company is a perfect fit for me.”

Erica Ferrell, Proprietor, Dresden, Ohio



Marcia Downes, Executive Director of The Works Museum in Newark, Ohio, appreciates beauty, creativity and craftsmanship. She spends her days promoting children’s learning and education and finds it immensely fulfilling to inspire a child’s mind to wonder, to question and to grow. But Marcia also seeks out things that inspire and move her.

“When I first learned of Dresden & Company, I knew I had to be involved in some way,” she says. “I was immediately impressed with the creativity, the freshness and the quality of the brand and wanted to learn more about it.”

While attending an event that D&Co. Creative Director Michael Kennedy was at, Marcia informed him that she wanted to host a party. This was a first. Marcia had never in her life

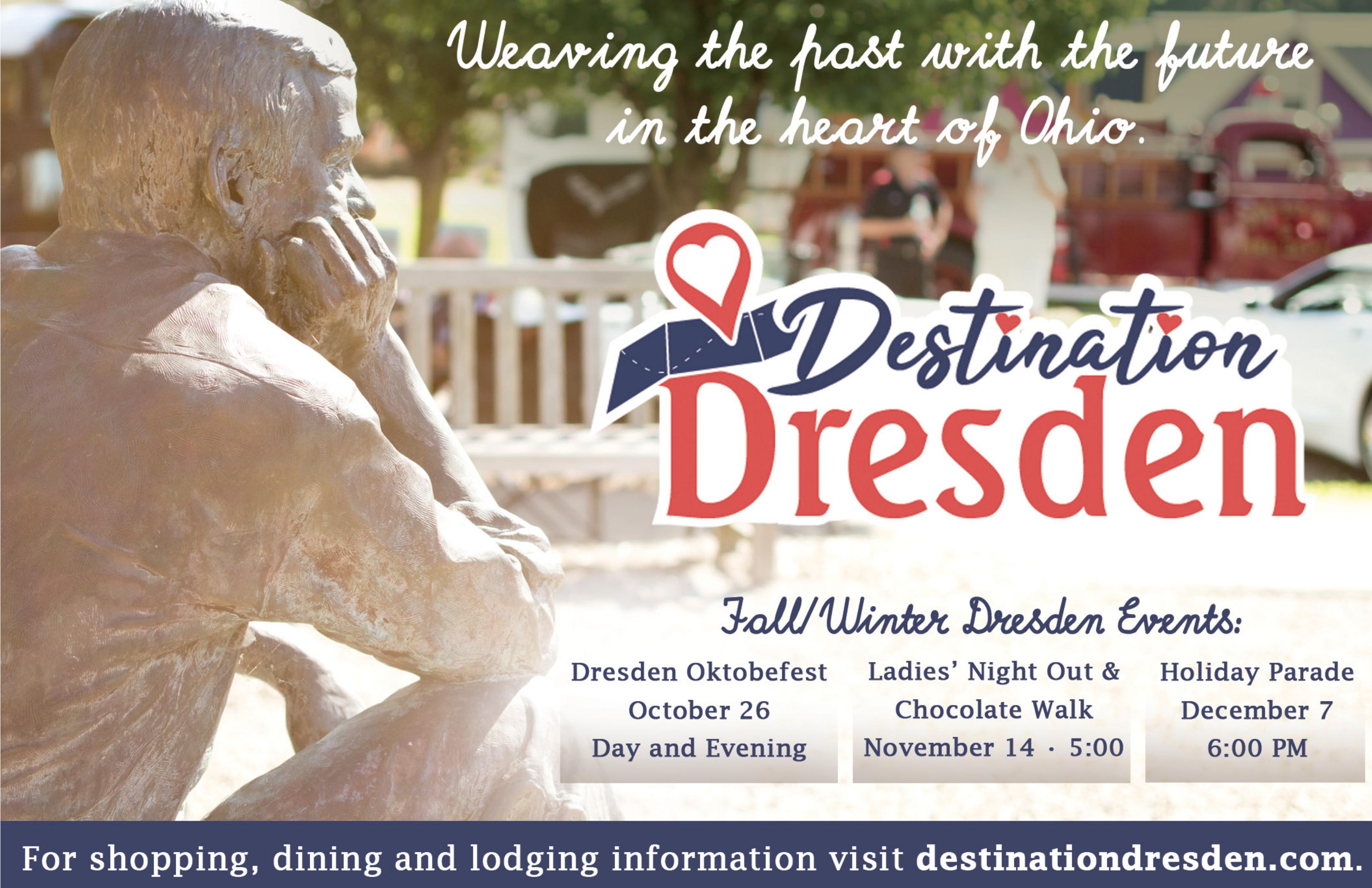
even considered hosting a direct sales party. “I was just impressed with the products and what they were doing that I just wanted to support them,” Marcia said.

In just a couple of short weeks, Marcia and her new Proprietor Jaye Kaercher were about to open the doors for what Marcia describes as an upscale, cocktail-style D&Co. party. “We had 30 guests, nearly \$2,000 in sales and many upcoming bookings,” Marcia says. “It was so much fun! We used the D&Co. Kitchen foods, served great libations and told the D&Co. story. Everyone loved it!”

As a first-time host, this busy executive who moved from Virginia to Ohio 40 years ago, offers her advice, “just make it fun, tailor a get-together to suit your style and then enjoy it.”

Marcia Downes, D&Co. Host, Granville, Ohio





Weaving the past with the future
in the heart of Ohio.



Destination
Dresden

Fall/Winter Dresden Events:

Dresden Oktobefest
October 26
Day and Evening

Ladies' Night Out &
Chocolate Walk
November 14 • 5:00

Holiday Parade
December 7
6:00 PM

For shopping, dining and lodging information visit **destinationdresden.com**.