



‘The Farmer & The Foodie’ explores the journey of farm-to-table produce in season finale

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On this episode of *The Farmer & The Foodie*, Maggie and Lindsey explore the journey of farm-to-table produce starting at Old Home Place Farm in Oneida. They follow the food to Corbin, where they visit Chef Kristin Smith at her restaurant, The Wrigley. In the kitchen, they prepare a pub-style inspired menu featuring chicken wings with a miso honey sauce, a wedge salad topped with a homemade green goddess dressing, and sauteed broccolini with whipped feta & breadcrumbs. A 2025 KET production.

The Farmer & The Foodie

KET Saturday, Feb. 8 • 3:30/2:30 pm

Stream on-demand at [KET.org](https://ket.org) and the PBS app

Find all the recipes from *The Farmer & The Foodie* at [KET.org/Farmer&Foodie](https://ket.org/Farmer&Foodie).

The Farmer & The Foodie is funded in part by the KET Endowment for Kentucky Productions. The program is produced by Jared Hamm and Brandon Turner.

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