



Horned Frog Harvest Farmer's Market

Spring 2024



Partner Organizations





Horned Frog Harvest
Farmer's Market

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**HAPPY
TOMATO**

HANDMADE FRESH SALSA

“ —

We select only the freshest, highest quality ingredients to create our small batch salsas. Our salsas never contain added sugars, artificial flavors, or preservatives.

— ”

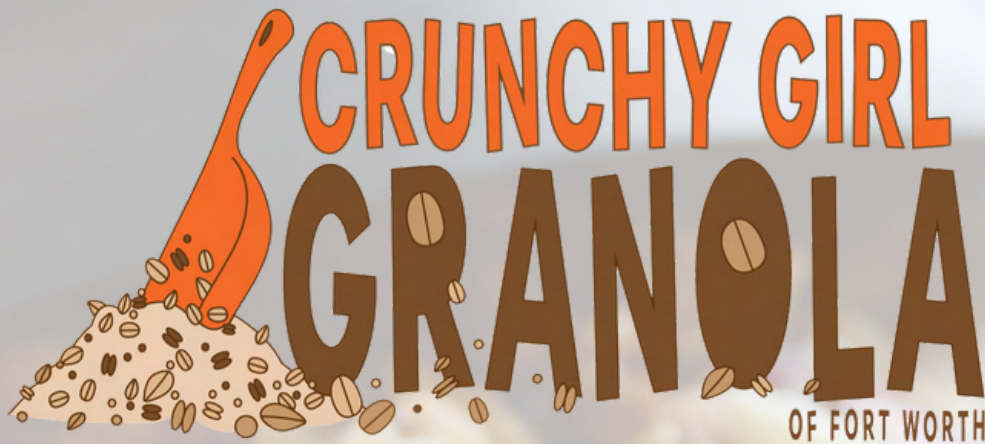
Learn More and Order Online!





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“

The Original Blend started its roots as a holiday gift from Gina to friends and family. Twenty years later the thought of sharing it with others on a wider scale came to be and Crunchy Girl Granola made its debut in 2019.

”

[Learn More and Order Online!](#)





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alive & well

“

Alive & Well began as a passion project for Trevor and Shyler Landry, combining Shyler's love of nutrition and Trevor's love of balanced beverages and mixology. At the heart of the business is a sincere desire to spread happiness through promoting healthy options for people to enjoy together.

”

[Learn More and Order Online!](#)





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Fratelli Colletti

“

“Fratelli Colletti” translates to the “Colletti Brothers”. The four brothers, Pellegrino, Sebastiano, Giuseppe and Calogero were born in Caltebellotta Sicily, and came to the US through New Orleans in 1901 looking for a better life. Today the Colletti Brothers are Paul and George, sons of Paul Colletti, and Matthew, son of Ben Colletti. The Colletti’s continue to travel to Sicily every year not only to visit but to make olive oil.

”

[Learn More and Order Online!](#)





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OLIVELLA'S PIZZA & WINE

“

Olivella's pasta, pizzas, salads, panini, and desserts are made from century-old recipes - straight out of Naples, Italy. Like few pizzerias anywhere, Olivella's serves two authentic, Italian styles of pizza: Neapolitan and Roman.

Olivella's faithful dedication to cheese, sauce, and bread-making practices is part of what makes it the 'Best Pizza in Fort Worth' according to USA Today!

”

[Learn More and Order Online!](#)





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“

CocoLove's true essence is to show the world that it's possible to create a world we want to live in. CocoLove is making a difference by helping people and the planet by donating a portion of its profit with each can sold. Our Whydration organization is built by passionate people that make the best organic beverage for CocoLovers that want to help themselves, people, and the planet.

”

[Learn More and Order Online!](#)





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**JESS HALL'S
SERENDIPITY**

“

Jess Hall's Serendipity Seasonings, located in Fort Worth, Texas, has made seasoning and spice blends with bold flavors since 1972. Their products include seasoning salts, seasoned pepper, hot sauce, and rubs and mixes which are salt-free and MSG-free, perfect for people looking to add delicious flavor without extra sodium.”

”

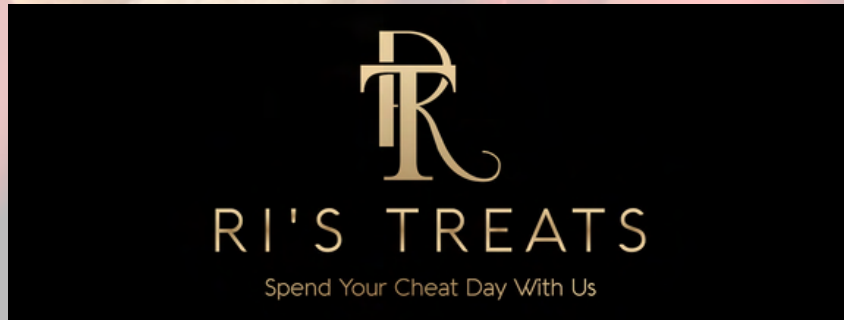
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“

My first introduction to baking was from my grandmother. Whenever she was in the kitchen, I was in the kitchen, on her heels asking questions. Once I got older, I asked my grandmother for those recipes and started my scratch baking journey. Fast forward to the present, with my husband Paul's encouragement, we decided to go out on a limb and officially start our baking business. We chose Ri because that is what Paul calls me, and then, of course my baked goods are treats for others to enjoy!

”

Learn More and Order Online!





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“

Our mission is to provide safe, local, fresh, clean, healthy, affordable, high-quality, hydroponically grown organic produce, under a Controlled Environment Agriculture approach, in a sustainable, eco-friendly, and responsible manner.

”

[Learn More and Order Online!](#)





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“

At Pepsi, we're working to source our crops & ingredients in ways that restore the earth and strengthen farming communities and inspiring people through our brands to make choices that create more smiles for them and the planet.

”

[Learn More about Pepsi's Mission!](#)





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Catering

“

We are pleased to be able to offer a full repertoire of catering services as part of our Campus Dining Program. From simple parties and bountiful buffets, to elaborate dinners and elegant events, we are the solution for your special event needs!

”

[Check out our Instagram!](#)





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“

The Healthy Frog is a holistic health and wellness program created by the students, for the students.

Led by our Campus Dietitian, the Healthy Frog program includes events across campus to help students gain the knowlege, resources, and skills to lead their healthiest lives!

”

[Check out our Instagram!](#)





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MAGNOLIAS ZERO 7



“

Magnolias Zero 7 opened in 2017 in partnership with TCU students with food allergies. Our craft kitchen experiments and builds menus to recreate traditional dishes with an allergy-free twist. Magnolias is also known for Ms. Mae's delicious allergy-free desserts!

”

[Learn More About Magnolias Zero 7](#)





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Chef Mike Smith

Executive Culinary Director of TCU Dining

“

If you develop a passion for cooking early it will sustain you all through life - mentally and physically. I believe that food should tell a story and connect people to something bigger - great food elevates everyday experiences into exceptional stories!

”





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Chef Rashelle “Ro” Solano

Executive Chef of TCU Catering

“

I grew up cooking with my parents and family, little did I know that my childhood past times would soon become my culinary inspiration. I enjoy traveling and drawing inspiration from various cultures to create elevated versions of traditional dishes with a focus on plating each of the meals in a unique way to highlight all the flavors being used.

”





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Chef Connor Green

Executive Chef of Resident Dining

“

I am honored and excited to be the new Executive Chef of Resident Dining and look forward to continuing to bring our Horned Frogs joy through delicious food. I enjoy wowing students and guests with unexpected and innovative culinary creations while utilizing traditional flavors and techniques.

”





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Chef Jesse Ayala

Executive Chef of Performance Athletics Dining

“

I believe in getting back to basics with my dishes, highlighting the natural flavor of fresh ingredients to create a well-rounded final product. My culinary philosophy stems from my grandfather's favorite quote: 'Full stomach, happy heart - a happy heart fuels passion, a healthy passion leads to a provoked strong dedication'.

”





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Asia Eubanks-Tompkins

Retail Manager and Culinarian at Magnolias Zero 7

“

My culinary philosophy centers on meals that feed the body as well as the soul. Growing up learning from my dad in the kitchen, I recognize that food is more than just fuel for our bodies, it connects us to our history, families, and communities.

”

