



HOLIDAY GIFT GUIDE

build community : buy locally

ABOUT THE GUIDE



This guide contains delicious Sacramento-made gifts that delight and make a difference. All businesses included in this gift guide are participants of the Alchemist Kitchen program. By purchasing something in this guide you are contributing to the success of entrepreneurs who have great recipes, ideas, and work ethic, but face barriers and lack the resources they need.



In 2025 we will open Alchemist Public Market as the new home of Alchemist Kitchen. This will be a dynamic campus and community destination complete with a cafe, food court incubating new local restaurants, production kitchen, Sacramento-made gift shop, weekly farmers' market, and special events. These amenities will not only serve the public, it will also provide additional opportunities to under-resourced entrepreneurs in the Alchemist Kitchen program.



Alchemist Kitchen supports low-income and under-resourced aspiring food entrepreneurs in Sacramento through a business training program and incubator. Since 2019, Alchemist has run the Alchemist Microenterprise Academy, a 12-week educational program covering topics fundamental to starting and growing a food business, and the Alchemist Kitchen Incubator Program which provides one-on-one coaching, connections to marketplaces and resources, access to commercial kitchen space and individualized goal planning. These programs help train, equip, and empower under-resourced entrepreneurs to start their own food businesses. Look for this logo on their products which indicates they are a part of the Alchemist Kitchen Incubator Program. Learn more at AlchemistCDC.org and AlchemistKitchen.org



DONATE TO SUPPORT THIS PROGRAM: [ALCHEMISTCDC.ORG/GIVE](https://AlchemistCDC.org/GIVE)



HOW TO USE THIS GUIDE

Each page of this guide features a different AKIP business with their products, prices, and where they're sold. You can find multiple AKIP products at the locations below or order directly from the AKIP businesses at the websites listed at the bottom of this page

LOCATIONS WITH MULTIPLE AKIP PRODUCTS:

Midtown Farmers Market
1050 20th St Sacramento, CA 95811

Black Coffee Roastery
Epicee
Jazz's Saucy Sauce
Insomnia Hot
One Love Toffee
Puzz E Gata Jamaica
Real Mojo Foods
The Chubby Cupboard

Sacramento Natural Foods Coop 2820
R St, Sacramento, CA 95816

Black Coffee Roastery
Epicee
Puzz E Gata Jamaica
Real Mojo Foods

Constellation Marketplace
1021 R Street, Sacramento, CA 95817

Jazz's Saucy Sauce
Real Mojo Foods

Empire Comics and Hot Sauce
1120 Fulton Ave, Sacramento, CA 95825

Epicee
Jazz's Saucy Sauce

The Warehouse Creative
116 K St, Sacramento, CA 95814

Jazz's Saucy Sauce
Real Mojo Foods

The Allspicery
1125 11th St, Sacramento, CA 95814

Jazz's Saucy Sauce
Real Mojo Foods

WEBSITES TO ORDER AKIP PRODUCTS:

<https://blkcoffeeroastery.com/>

<https://www.insomnihotsauce.com/>

<https://epicee.myshopify.com/>

<https://onelovetoffee.com/>

<https://www.hookedonpaella.com/>

<https://www.realmojofoods.com/>

<https://jazzssaucysauce.com/>

<https://www.ordersugarcoatedcupcakes.com/>

<https://www.thechubbycupboard.com/>

BLACK COFFEE ROASTERY



Micro-Roasted Whole Bean Coffees

4 oz (\$5-6), 8 oz (\$10-12), 12 oz (\$15-17), 5 pound (\$110-120)

Ethiopia Motherland, Honduras, Organic Guatemala, Organic Guatemalan Garífuna dark roast, Organic Swiss Water Process decaf Papua New Guinea

www.blkcoffeeroastery.com | Instagram & Facebook :
[@blkcoffeeroastery](https://www.instagram.com/blkcoffeeroastery)

Black Coffee Roastery is a small black owned online coffee roasting business and pop-up shop. We are locally based in Sacramento, Ca. We provide exceptional fresh roasted specialty coffee to wonderful folks around the city. We believe that coffee should not just be a wake-me-up tool only bearable doused with sugar and drowned in cream. Every cup should be a rich sensory experience you'll savor until the next one. We offer whole beans or ground, coffee subscriptions, gift wrapping and merch. Whole beans are available online and at the Sacramento Natural Foods Coop.

ÉPICÉE



La pique (Épicée Original Puerto Rican) \$7, La Verte (Serano Cilantro Lime) \$7, Melana (Hot Toasted Chili De Arbol) \$8, Pura Vida (Mango Habanero) \$8
Sauce 3 pack \$20
Sauce 4 pack \$25

epicee-yolo.com | Instagram : [@epicee.yolo](https://www.instagram.com/epicee.yolo)

Hot sauces and other hot stuff with the perfect balance of umami, tang, sweetness and heat bring all the flavor to everything from tacos to grilled cheese to pizzas to oysters. Available online, at the Saturday Midtown Farmers Market, the Sacramento Natural Foods Co-op, Placerville Food Co-op, Franquette (West Sac), Punch Bowl (Sacramento), and Silt Winery (Clarksburg)
Wholesale Price Sheet available upon request.

HOOKED ON PAELLA



catering and classes
gift cards \$50/\$100

Website : hookedonpaella.com
Instagram/Facebook : [@hookedonpaella](https://www.instagram.com/hookedonpaella)
phone : (916) 282-9030

Hooked on Paella is a Latina-LGBTQ owned catering company dedicated to making the highest quality paellas using fresh and locally sourced ingredients from within a 50-mile radius. We offer catering services as well as interactive cooking classes for private parties and local events. We bring the aromas, flavors, and experience of paella to your home or event. We offer seafood, meat and vegan options, and all of our paellas are gluten free. Gift cards for classes and our 2-person and 4-person paellas (Vegan, Meat or Seafood,) make gift giving easy. Paellas are available for delivery within a 15-mile radius of Sacramento for an additional fee. Hooked on Paella proudly services the greater Sacramento region.

JAZZ'S SAUCY SAUCE



Flavor Trio of 8oz Bottles \$22 (trio price online only)
Single bottles available at the stores listed below

jazzssaucysauce.com | Instagram : @jazzssaucysauce

A super sauce that goes on everything. It is vegan, gluten-free, and keto friendly. It also has a great shelf-life. Refrigeration optional. The sauce is great up to 18 months on your counter or two years in your refrigerator. Whether you're looking for the slightest hint of heat, a sultry smoke flavor, or a nice sizzling heat. Its creamy umami flavor can be used as a condiment, dressing, toss, marinade, dip, or even as a pasta sauce. JSS is easily the star of any dish!

Find JSS online or at: Strapping Store (all locations), Rancho San Miguel (Oak Park), The All Spicery (Downtown), Empire's Comics (Arden), A Seat at the Table (Elk Grove), Warehouse Creative (Old Sac), The Constellation Marketplace (R St), and Blackshire Almonds Farmstand & Gift Shop (Arbuckle)

INSOMNIA

HOT AND SPICY GOODS



- Seasonings: \$6 ea./two for \$10**
- Spicy Cookies: \$4 ea./two for \$7**
- Dehydrated peppers: \$4 per pack**
- Habanero Popcorn Salt Shaker: \$5**
- Habanero Lime Rim Dip: \$5**
- Maple Chipotle Cashews: \$8**
- Spicy Hot Chocolate \$4**

List of Seasonings:

- Maple Chile De Arbol
- Hot Chicken Seasoning
- Chipotle Maple Fajita, Seasoning
- Maple Guajillo BBQ Rub
- Habanero Lemon Pepper Seasoning
- Puya Taco, Seasoning
- Maple Sugar

<https://www.insomnihotsauce.com/>

Instagram & Facebook : @insomnihotsauce

Insomnia Hot Sauce is a Sacramento-based company focused on hot and spicy goods. Tahoe Park proud spice aficionados Cory and Diana love growing hot peppers, creating flavor profiles, saying hi at local markets, connecting with neighbors, and being a part of the greater Sacramento community.

Available online and at the Saturday Midtown Farmers Market.

ONE LOVE TOFFEE CANDY CO



4 oz “Tasty Teaser” (\$8)

8 oz “Indulge Me” (\$15)

1 lb “Not Scared to Share” (\$25)

onelovetoffee.com | Instagram : [@onelovetoffee](https://www.instagram.com/onelovetoffee)

One Love Almond Toffee has a soft crunch and melt in your mouth texture. It comes in Dark or Milk Chocolate toppings and with or without almonds.

One Love Toffee Candy will satisfy your sweet tooth and the brand will feed your soul.

We believe in HumanKIND and encourage inclusion of all.

One Love Toffee can be found on-line (can be shipped to all 50 states) and at the Midtown Farmers Market.

PUZZ E GATA JAMAICA



4 varieties in 16oz bottles \$9 each

Instagram : @puzzegatajamaica

Puzz E. Gata Jamaica is a dynamic drink experience that pledges happiness and health by transforming the hibiscus flower into a tangy and flavorful tea enriched with vitamin C1, antioxidants and infused with notes of Ceylon cinnamon and other spices. Brewed by hand in small batches, Puzz E Gata Jamaica is a tea steeped in the traditions of Mexico based on a recipe handed down from the elders. Offering four blends: Original, Agrio (tart and tangy), Nopal (with zesty cactus), and Jalapeño (with just the right amount of heat). Delicious on their own or mixed into cocktails.

Available at Sacramento Natural Foods Coop, Davis Coop, Cafe Xocolatl,
and Midtown Farmers Market

REAL MOJO FOODS



16oz jars (\$14)

Original Sour Dill Pickle Chips, Garlic Sour Dill Pickle Chips, Spicy Garlic Sour Dill Pickle Chips, Zesty Semi-Sweet Pickle Chips, Hot-N-Zesty Semi-Sweet & Spicy Pickle Chips, Spicy Pickled Carrot Sticks

www.realmojofoods.com | Instagram & Facebook : @realmojofoods

Real Mojo Foods pickles are hand packed and produced in small batches using simple, fresh and real ingredients that you know.

The result is real food that is preservative free.

There are a variety of unique flavors in both sweet and sour pickles that taste real good on just about anything or on their own!

Available at Sacramento Natural Foods Coop, The Constellation Marketplace, The Warehouse Creative Sacramento and www.realmojofoods.com (which also lists other retail store partners across the bay area)

SOUTHERN HOSPITALITY EATS



**vegetable loaves (\$20+), muffins and cupcakes (\$36/dz)
9" pie (\$35), 10" pie (\$39), cookies (\$27/dz)**

**Instagram : she_foods_com email : jeneen@she-foods.com
Because there's no place like home.**

We offer vegetable breads and muffins (zucchini, banana nut, sweet potato, yam brownie and pumpkin), cakes (red velvet, hot chocolate, sour cream almond, and lemon, butter or sour cream pound cakes), pies (pecan, key lime, cream cheese, peach cobbler and bread pudding) and cookies (gingersnaps, snickerdoodles, peanut butter, oatmeal, chocolate chip), using ingredients from locally sourced farms. Our mission is to satisfy your soul and gratify your palate as you do the "two-step" with our Southern inspired baked goods. Our Family's "there's-no-place-like-home" delicacies are our love language.

For catering and gift boxes email jeneen@she-foods.com

SUGAR COATED CUPCAKES



1/2 dz cupcakes \$30/1 dz cupcakes \$60

1/2 dz macarons \$18/1 dz macarons \$36

www.ordersugarcoatedcupcakes.com

Instagram : @SugarCoated_Cupcakes

Facebook : Sugar Coated Cupcake

Sugar Coated Cupcakes is a Mobile Cupcakery!

Their main offerings are Cupcakes and Macarons. Living in the Farm to Fork capital they are very intentional in using local, fresh ingredients, allowing them to support local farmers and growers. In addition to their regular options they offer Vegan and Gluten-free by special request. Purchase at popups at local breweries/wineries, vending machine (at the Roseville Galleria) or online at: www.ordersugarcoatedcupcakes.com. Catering is also available with their mobile sugar coated cupcake or cocktail bar.

The Cupcake-of-the-month club makes the perfect gift!

More information online at sugarcoatedcupcakes.com

THE CHUBBY CUPBOARD



12 oz fresh pasta \$15

8/16 oz. sauce \$10

gift certificates and classes

Website: www.thechubbycupboard.com

Instagram/Facebook: [@thechubbycupboard](https://www.instagram.com/thechubbycupboard)

Our brick and mortar is now open!

7305 Fair Oaks Blvd. Carmichael, CA, 95608

The Chubby Cupboard produces handmade pasta with eggs from our chickens, using produce from local farmers in the Sacramento area or our own garden. Our passion for pasta drives us to bring our best to the table.

We strive to really bring the taste of home and new pasta discoveries to each of you. We hope the creativity behind flavors and combinations excites you as much as it excites us! Holiday Lasagna is available for pre-order.

Pasta class information and gift certificates available on our website www.thechubbycupboard.com and at the shop!

ABOUT THE ENTREPRENEURS

About Dante: Dante's passion for coffee led from roasting as a pandemic hobby to a full fledged business. Black Coffee Roastery is a small black-owned online coffee roasting business and pop-up shop. Dante believes that coffee should not just be a wake-me-up tool only bearable doused with sugar and drowned in cream. Every cup should be a rich sensory experience you'll savor until the next one.



About Celine: Chef Celine started Epicee in 2020. Celine has an eclectic culinary background, getting her inspiration from many cuisines around the world. She believes hot sauces and peppers should be part of an everyday diet in part because of their health benefits but also because they can elevate dishes to the next level. Epicee's Pique is the prime example of a healthy condiment that can elevate a dish in more than one way. It can be poured over, emulsified as a dressing as well as used as a marinade.



About Jennifer: Chef Jennifer Romero is passionate about paella and it all started from a simple recipe that she challenged herself to make. From there the passion ignited. She has kept cooking and creating meals for family and a wide circle of friends. Today her passion has become a catering company servicing the greater Sacramento area and bringing paella joy to those who genuinely enjoy this internationally renowned rice dish from the Valencian community in Spain.



About Jasmine: Although Jasmine's profession has not always been in food, her love and respect for food, and her fierceness in taking risks in what she loves has turned her into a SAUCE BOSS! Jasmine has been making sauce since 2020. Jazz's Saucy Sauce has quickly gained a loyal following. Join the Saucy Squad!



About Diana and Cory: Diana and Cory started the business in May 2020 with a love of trying different sauces and a pandemic garden on the porch of Diana's apartment. A year later they produced and distributed over 600 bottles of hot sauce in 8 different flavors to friends and family. They are focused on making a product that is healthy, you can feel good about and believe hot sauce is an under-represented segment of the health food market.



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About Sheila: The seed to start One Love Toffee was planted when a family member shared the recipe with Sheila. Over the years through trial and error emerged a mix of sweet creamy butter, pure cane sugar, California almonds and other ingredients, creating a toffee like no other. Sheila makes a rich buttery toffee with a delightfully soft crunch. She uses inspirational quotes meant to uplift, empower, and to inspire acts of kindness.



About Pamela: In 2017, Pamela experienced the spirit of the jamaica, while staying in Mexico. The deep red tea was delicately perfumed with fragrant spices and elicited ancestral memories. When she returned to Sacramento she sought out the drink but only found beverages that fell short in flavor and color. She decided to brew her own tea based on the recipes and conversations with the elders, the grandmothers and the aunts, the holders of the knowledge, who shared with her the secrets and the medicinal properties of the flower. Pwzz E. Gata Jamaica (PGJ) is the result- a dynamic drink experience that pledges happiness and health.



About Dee: Dee's love for food started at an early age watching Yan Can Cook and recreating his recipes! Growing up in Illinois she spent late summers harvesting and preserving fresh produce in Michigan and Wisconsin. Friends always asked to purchase the products she was making. So after pursuing a culinary arts diploma, Dee decided to launch her business. Real Mojo Foods makes small-batch pickles and sauces from simple, fresh ingredients.



About Jeneen: Jeneen's business is a family affair birthed out of a kitchen with excited toddlers. As her children grew they've bonded over creating delicious baked goods. Originally from Alabama, Jeneen creates a wide array of Southern-inspired baked goods.



About LaQueanya and Mechiala: Sugar Coated Cupcakes is a Mother-Daughter owned cupcakery based in Elk Grove, California. What started as a side business in 2019 quickly escalated into a full business in 2020. LaQueanya and Mechiala make the classics but also make a wide array of specialty cupcakes such as the popular chicken & waffle cupcake or boozy cupcakes as well as beautiful and delicious macarons. Their luxurious mobile cupcake cart (affectionately known as Susie) elevates any event into an unforgettable occasion.



About Mari: Pasta has always been integral to Mari's family traditions. While studying in Italy, Mari began her deep dive into the world of pasta. After returning and earning culinary certifications, and a degree in Hospitality Management, Mari felt that she was ready to begin her own business doing what she really loved: making pasta. The Chubby Cupboard is her way of sharing her passion with those around her.

