



PRODUCT CATALOG
SUMMER 2023

OUR BRANDS

We're proud of our partnerships with many Maine and New England based farms and food producers. Our focus remains on consumer packaged goods across a number of different categories: spices and seasonings, sauces, jams and jellies, snacks, just to name a few.

We are equally proud of our curated assortment of products from "away." High quality products from exceptional companies is one of our guiding principles. Our careful selection of what we carry speaks directly to that core belief.



plucked

FRESH SALSA



You'll notice the difference in the first taste! We went over and above to develop the recipes for our always refrigerated salsa varieties.

Our goal is to pack as much incredibly delicious flavor into each using only fresh ingredients.

Plucked Fresh Salsa is of course, amazingly delicious for dipping, but it's also perfect for you home chefs to add exciting flavors for your everyday dishes

Plucked Fresh Salsa - Purely - 16oz
Plucked Fresh Salsa - Mildly - 16oz
Plucked Fresh Salsa - Sinfully - 16oz



Handmade in our kitchen.
Delivered *fresh* to yours.



York, ME

Sourdough - half loaf
 Six Grain Pumpkin Seed - half loaf
 New York Rye - half loaf
 Tuscan Wheat - half loaf
 Oat & Honey - half loaf
 Multi-Grain Anadama - half loaf
 Pumppernickle - half loaf
 Soft Sourdough - half loaf
 Low Carb - half loaf
 100% Six Grain - Full Loaf Sandwich
 100% Whole Wheat - Full Loaf Sandwich
 Seeded Whole Grain - Full Loaf Sandwich
 Cinnamon Raisin - Full Loaf Sandwich
 Cranberry Harvest - Full Loaf Sandwich
 Honey Wheat Soft Sourdough - Full Loaf Sandwich



When Pigs Fly ordering requires a separate account to be opened and maintained directly through When Pigs Fly



Portland, ME

What does it mean to Stay True?

At the Urban Farm Fermentory, staying in touch with our local environment is vital to staying true. We forage, grow, and harvest, purchase local plants, herbs, roots, leaves, bark, fruit, fungi, seeds, and more whenever in season to enhance our products with the flavorful and medicinal properties of our natural surroundings. Exploring experimental flavors is one of the guiding principles that keep us a maker-driven company.

Social responsibility is also vital to staying true. Our tasting room is a hub for community engagement and acts as a meeting space, open and safe. It is a vibrant art gallery, music hall, workshop nook, and educational space where freedom of expression is preserved.

Eli Cayer - Founder

Urban Farm Fermentory® is a fermented beverage producer and community engagement hub located in Portland, Maine. It is here that they craft authentic kombucha, cider, beer, gruits, mead, and jun using local and foraged seasonal ingredients, when available. Their punchy and fortifying elixirs pack are a perfect blend for both vitality and culinary enjoyment. Each of their vinegars starts from a base of raw and unfiltered apple cider vinegar with added assortments of health boosting plants, roots, and herbs.

Whether you're cooking in the kitchen or just looking for a strong start to your day, UFF tonics are hand crafted and brewed to serve any purpose! All vinegars are shelf stable and contain no alcohol.



Garlic Scape Vinegar - 500ml - Cidah Vinegar - 500ml - Fire Cidah - 500ml

Midcoast Vegan



Herbs de Provence Sunflower Chevre - 4oz
Spicy Sunflower Chevre - 4oz

Brunswick, ME

Probiotic, actively fermenting cheeses that have a constantly evolving flavor. Store frozen until ready to eat and enjoy within 14 days of thawing.





North Yarmouth, ME



Mama's Yummy Krunch Remarkable Granolas

Mama's Yummy Krunch is a woman owned, Maine-based producer of remarkable granola. Our granola is made in small batches by hand.

We strive to exceed customer expectations and surprise them with unique flavor profiles, and a decadent consistency.

Cranberry Crush - 12oz bags
Blueberry Brunch - 10oz bags



Joyful Spirit Dellie Bars



The Peanutter
Coconut, Almond and Cardamom
Coffee Bean, Chocolate, Hazelnut
Fruits, Nuts & Seeds - the 207

Durham, ME

Joyful Spirit evolved from the desire to offer simple, healthy tasty food that is not too sweet, has natural fruit sugars only (no refined sugars) and no preservatives. Dellie Bars are the result.

Ellie Tucker, entrepreneur and founder of Joyful Spirit, has a love for creating healthy food from scratch. As a resident of Maine since early childhood, Ellie has made a number of forays in Maine's food scene. With her sister-in-law, she launched Joyful Spirit in August 2016, with a focus on making healthy, homemade snack bars.

After attempting a completely sugar-free diet and finding it nearly impossible, Ellie challenged herself to create sugar-free food. Joyful Spirit's beginning coincided with Ellie becoming one of the first members of Food Fork Lab in Portland, an incubator commercial kitchen and hub for small businesses making edible products.



BLACK BEAR SUNFLOWER OIL

YOST FAMILY FARM

Cold Pressed Sunflower Oil...

From Tyler Yost's family farm in Northern Maine. Sunflower oil is great for sautéing, marinades, salad dressings, baking, and bread dipping! All natural oil with a rich sunflower flavor. We hope you enjoy it as much as we do!

Sunflower oil is used for roasting, stir-frying and deep-frying due to its high smoke point. This means you can roast or fry at higher temperatures before the oil starts to smoke. Use sunflower oil for roast potatoes, Yorkshire puddings, stir-frying vegetables or even in bakes as a replacement for butter.



**Sunflower Oil - 750ml bottles
Sunflower Oil - 1 gallon jugs**

Blaine, ME



Chocolate Peanut Butter - 55g bars

Aztec Hot Cocoa - 55g bars

Royal Purple - 55g bars

Blueberry Almond - 55g bars



Good for the environment! Protein, historically, has been pretty bad for the environment. On the one hand, you have meat. Beef and pork contribute substantially to greenhouse gases. Plus, have you ever seen the amount of water and land that cows take up? On the other hand, you have dairy proteins (like whey and casein). Guess who is responsible for making those. Yup, cows. Crickets don't have either of these problems. They require remarkably little water. Like a cactus. They can be stacked vertically. So they take up very little land. They also don't really create greenhouse gases.

Good for you! We know what you're thinking. "What about plant protein? I mean, sure it's gross, but isn't it good for the planet?" You're right. It is gross. You're also right that plants are significantly more sustainable than traditional protein. But compared to plant proteins, crickets are way better for you.

Here are just a handful of reasons why:

1. Crickets contain significantly more iron, potassium, calcium, and zinc than any plant protein.
2. Crickets contain more of the essential amino acids than plants.
3. Crickets don't cause the same bloating effects as plants.



Portland, ME



CAPTAIN MOWATT'S

Portland, ME

CAPTAIN MOWATT'S

Portland, ME

Canceaux Sauce sweet, garlic, hot pepper sauce - 8oz bottle
Greenie, avocado jalapeño hot sauce - 8oz bottle
Scurvy Dog, lemon lime hot sauce - 8oz bottle
Blue Flame, Maine blueberry hot sauce - 8oz bottle
Jolly Roger, smoky habanero hot sauce - 8oz bottle
Spitfire Sauce, carrots, onions, lime hot sauce - 8oz bottle
Luscious, pineapple papaya hot sauce - 8oz bottle
Halifax Jerk, spicy Jamaican jerk marinade - 8oz bottle
Bar Harbor-Que, blueberry/raspberry bbq sauce - 8oz bottle

Dirty Mustard, South Carolina bbq sauce - 8oz bottle
Ghost Salt, ghost pepper infused sea salt - 4oz jar
Casco Bay Cajun, Cajun seasoning - 4oz jar
West Brown Cow, spicy dry rub - 4oz jar
Halifax Jerk seasoning - 4oz jar
Big Lou's Dimond Island Spice - 4oz jar
Hot Meat, Canceaux infused beef jerky - 1.75oz bag
A Kick In The Nuts Spicy pistachios - 4oz bag
A Kick In The Nuts Spicy cashews - 4oz bag





The idea of Vida Tortilla came from James Beard nominated Chef David Vargas, owner of Vida Cantina, a traditional style Mexican restaurant on the Seacoast of New Hampshire. David's passion for traditional Mexican tacos and locally sourced ingredients, inspired him to make the best traditional taco possible. In 2015, Dave started collaborating with Tuckaway Farm to grow corn and began making tortillas by hand using the traditional cooking technique of nixtamalization. Vida Tortilla is working with local (15 mile radius) farms harvesting corn, and adding several new products.

Vida Tortilla chips are organic, gluten free and have no additive or preservatives.

Vida Tortilla Chips - 10oz bags



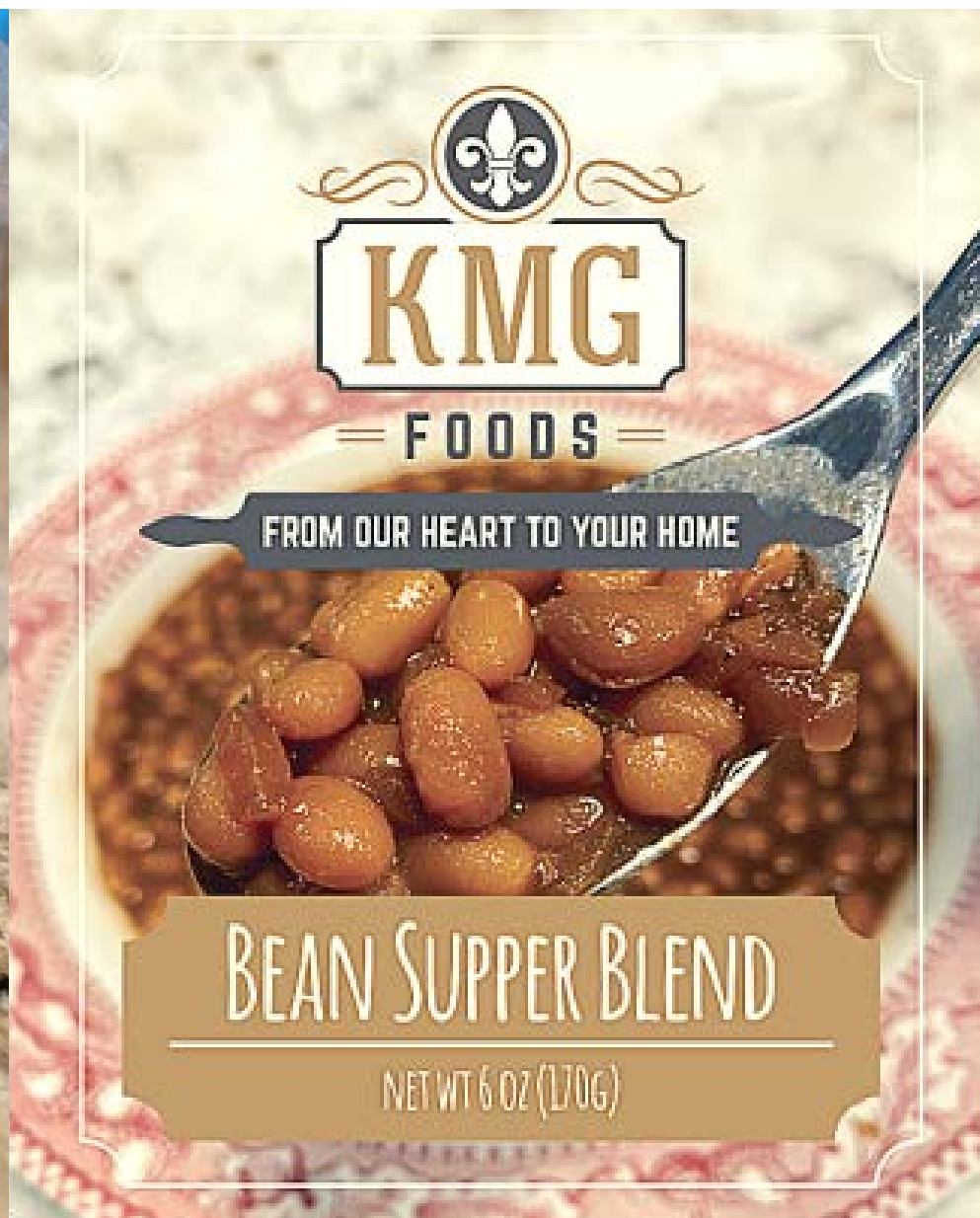


KMG Foods' products reflect their memories of family-filled holidays, cold winter nights, and potluck suppers. They created KMG Foods to bring tradition to your table, from our heart to your home.

Porter, ME

Tukkay Original Blend - 3.9oz bags

Bean Supper - 6oz bags



PREMIUM
SINCE
2003

DENNYMIKE'S®

SAUCES & SEASONINGS



Westbrook, ME

DennyMike's Hot 'N Nasty BBQ Sauce - 14oz bottle
Denny Mike's - Sweet 'N' Spicy BBQ Sauce - 14oz bottle
Denny Mike's Mesquite Madness BBQ - 14oz bottle



"One taste is all it takes.,."

DennyMike's is a line of super-premium, all-natural and gluten-free sauces and seasoning blends. Food enthusiasts from home cooks to professional chefs can count on DennyMike's to enhance a broad range of meats, seafood, poultry, game, soups, sides and more.

PEMBERTON'S
Gourmet Foods

Gray, ME

Pemberton's Wild Maine Blueberry Jam - 9.5oz jar

Pemberton's Red Raspberry Jam - 9.5oz jar

Pemberton's Red Pepper Jelly - 9.5oz jar

Pemberton's Strawberry Jam - 9.5oz jar

Pemberton's Artichoke Scarpetta Pasta Sauce - 24oz jar

Pemberton's Spicy Arrabbiata Pasta Sauce - 24oz jar

Pemberton's Puttanesca w/Calamata Olives - 24oz jar

Pemberton's Pomodoro Basilico (Tomato/Basil) - 24oz jar

Pemberton's Loughlin's Irish Steak Sauce & Marinade - 10.5oz bottle

Pemberton's Maple BBQ - 14.25oz bottle

Pemberton's Pineapple Teriyaki BBQ - 12oz bottle

Pemberton's Red Tomato Salsa - 16oz jar

Pemberton's Mango Salsa - 16oz jar

Pemberton's Blueberry Habanero Salsa - 16oz jar

Pemberton's Salsa Verde - 16oz jar

Pemberton's Death by Chocolate - Original - 8.7oz jar

Pemberton's 1845 Texas Style BBQ Mop Sauce, Smoke and Savory - 12oz bottle

Pemberton's 1850 Kansas City BBQ Mop Sauce, Sweet and Tangy - 12oz bottle



THE SPICY SHARK

Portsmouth, NH

SPICY SHARK NURSE SHARK/ Jalapeno BBQ - 5oz bottles
SPICY SHARK THRESHER SHARK/ Chipotle BBQ - 5oz bottles
SPICY SHARK ORIGINAL/ Habanero BBQ - 5oz bottles
SPICY SHARK CARIBBEAN REEF SHARK/ Scotch Bonnet BBQ - 5oz bottles
SPICY SHARK TIGER SHARK / Ghost BBQ - 5oz bottles
SPICY SHARK MEGALODON / Carolina Reaper BBQ - 5oz bottles
SPICY SHARK HAMMAH GATAH / Smokey 7-Pot Primo BBQ - 5oz bottles

SPICY SHARK Smoked Maple Siracha - 8oz bottles
SPICY SHARK Wing Sauce - 12oz bottles
SPICY SHARK Hot Blueberry Syrup - 8oz bottles
SPICY SHARK Hot Maple Syrup - 8oz bottles
SPICY SHARK Hot Honey - 12oz bottles

EAT THE HEAT





OCEAN'S BALANCE

Biddeford, ME

OCEAN'S BALANCE Marinara - 24oz jars
OCEAN'S BALANCE Arrabbiata Pasta Sauce - 24oz jars
OCEAN'S BALANCE Daily Detox Smoothie Powder - 4oz bags
OCEAN'S BALANCE Puree - 9oz jars
OCEAN'S BALANCE Bonito Seasoning - 1.7oz jars
OCEAN'S BALANCE Shitake Seasoning - 1.7oz jars
OCEAN'S BALANCE Spicy Seasoning - 1.7oz jars
OCEAN'S BALANCE Dulse Flakes ORGANIC - 1.5oz tins
OCEAN'S BALANCE Wakame Flakes ORGANIC - 1.5oz tins
OCEAN'S BALANCE Kombu Flakes ORGANIC - 2oz tins
OCEAN'S BALANCE Whole Leaf Kombu ORGANIC - 1oz bags
OCEAN'S BALANCE Whole Leaf Dulse ORGANIC - 2oz bags
OCEAN'S BALANCE Whole Leaf Wakame ORGANIC - 2oz bags





LOST WOODS HOT SAUCE

Buxton, ME

Lost Woods Hot Sauce Small - 5oz bottles
Lost Woods Hot Sauce Large - 8oz bottles



The Maine Men visited a vast number of pubs and restaurants that boast great wings with self-proclaimed “ultimate” hot sauce. In their quest, they joined a group of spice lovers that were looking for a sauce that was both hot and tasty.

What transpired next is not only true, but also so unbelievable that you are left dazed. These Maine Men heard of a place from a friend, who has a friend that heard it from a friend, where natural herbs grew wild in thick wooded mountains. These herbs were said to enhance flavor. So they packed their gear and headed for the mountains. These Maine Men packed plenty of brew and food as they were on a mission to uncover the secret herbs to make their own sauce and did not know how long this would take. The ultimate goal was to show people it was possible to have flavor and hotness in the same bite.

It took many days of searching the mountains with nary a sign of these secret herbs. They wandered on aimlessly for many more days until both were exhausted and frustrated. It was then that they realized they were lost in the woods. The men were out of food and running dangerously low on brew. They ravaged the woods for food. The Maine Men found a plant that looked edible and at this point would eat anything, so they tried it. The expression on their faces would be engraved in their memories forever. They were lost in the woods and found the herb they sought. They later found their way to civilization and put the herb to good use. The Maine Men put together a sauce who’s flavor and aroma captivate; followed by a heat that comes on with a surprising uniqueness that leaves you hungering for more.

Thus, Maine Men named their sauce after their experience, Lost Woods Hot Sauce.
Give it a try, even if you have a hard time believing our story.



Maria's restaurant was first established in 1960 by Anthony and Madeline Napolitano. Today, celebrating his 60th year in business, Maria's is now led by their sons Anthony and Greg Napolitano.



For a restaurant to be present 60 years after opening in greater Portland It must have great food excellent service, welcoming atmosphere and what can only be found through the tradition of being family owned. You will now see the Napolitano grandchildren learning the business and adding to the uniqueness that makes Marias restaurant what it is today. Stop by to say hello, enjoy a meal, have a drink at the bar and see what it means to preserve authentic Italian cuisine in Portland. Make you next evening out your best evening out - dine at Maria's.

Maria's Ristorante Marinara - 24oz jars

Maria's Ristorante Puttanesca - 24oz jars

Maria's Ristorante Fra diavolo - 24oz jars

Maria's Ristorante Roasted Garlic - 24oz jars

Portland, ME



Bridgton, ME

Sauces and extracts

Beast Feast Bicentennial BBQ
 Beast Feast Blueberry BBQ
 Beast Feast Maple Chipotle BBQ
 Beast Feast Smoked Jalapeno BBQ
 Beast Feast Apple Bourbon BBQ
 Beast Feast Maple BBQ
 Beast Feast Sportsman's Blend BBQ
 Beast Feast Habanero Sage BBQ
 Beast Feast Hickory Smoke BBQ
 Beast Feast Pit Masters Best BBQ
 Beast Feast Butcher's Choice BBQ
 Beast Feast Smoked Honey BBQ
 Beast Feast Beer-B-Que BBQ
 Beast Feast Apple Maple Bourbon BBQ
 Beast Feast Master's Best Mustard BBQ
 Beast Feast Bog "watah" Marinade BBQ

*All BBQ sauces above: 14oz bottles

Beast Feast Chad's Obsession Hot Sauce - 5oz
 Beast Feast Gourmet Hot Sauce - 5oz
 Beast Feast Howlah Hot Sauce - 5oz
 Beast Feast Bootleg 9.9 Hot Sauce - 5oz
 Beast Feast Wyatt Earp 1881 Mild Hot Sauce - 200ml
 Beast Feast Johnny Ringo Gunslinger Hot Sauce - 200ml

Beast Feast Mild Cocktail Sauce - 14oz bottles
 Beast Feast Hot Cocktail Sauce - 14oz bottles

Beast Feast Ghost Pepper Extract - 200ml bottle
 Beast Feast Habanero Extract - 200ml bottle
 Beast Feast Scorpion Pepper Extract - 200ml bottle



Sauces, condiments and maple syrup

Beast Feast Sweet Thai Chili Sauce - 12oz bottles
Beast Feast Korean BBQ - 12oz bottles
Beast Feast West African BBQ - 12oz bottles
Beast Feast Braai African Gilling Mop - 12oz bottles
Beast Feast Bourbon Teriyaki - 14oz bottles
Beast Feast Garlic Ginger Teriyaki - 14oz bottles
Beast Feast Honey Ginger - 14oz bottles
Beast Feast Ja-maine-kin Jerk Sauce - 14oz bottles
Beast Feast Razz/Chipotle Sauce and Glaze - 14oz bottles
Beast Feast Apricot Ginger Marinade - 14oz bottles
Beast Feast Worcestershire - 8oz bottles
Beast Feast Black Jack Steak Sauce - 12oz bottles

Beast Feast Moose-Tahd Mustard - 14oz bottles
Beast Feast Habanero Maple Mustard - 14oz bottles
Beast Feast Honey Mustard - 14oz bottles
Beast Feast Maple Mustard - 14oz bottles
Beast Feast Old Fashion Style Mustard - 14oz bottles

Beast Feast Classic Ketchup - 14oz bottles
Beast Feast Jalapeno Ketchup - 14oz bottles
Beast Feast Sugar free Ketchup - 14oz bottles

Beast Feast - Maine Label - Maple Syrup - 12.7oz bottles



Seasonings and rubs

Beast Feast Blacken Bleu Seasoning
Beast Feast Sweet Mesquite Seasoning
Beast Feast Braai South African BBQ Seasoning
Beast Feast Sugar free Original Rub Seasoning
Beast Feast Original Spice Seasoning
Beast Feast Tex-mix Moule Seasoning
Beast Feast Old Fashion Country Style Seasoning
Beast Feast Rocky Coast Seasoning
Beast Feast Bayou Blend Seasoning
Beast Feast Hot N' Spicy Seasoning
Beast Feast Chipotle Cinnamon Seasoning
Beast Feast Blackening Seasoning
Beast Feast Rustic Cabin Seasoning
Beast Feast Cowboy BBQ Spice Seasoning
Beast Feast GPS Seasoning
Beast Feast Garlic Pepper Seasoning
Beast Feast Maple Bourbon Rub Seasoning
Beast Feast Maple Chipotle Seasoning
Beast Feast Maple Chipotle BBQ Seasoning
Beast Feast Backyard BBQ Seasoning
Beast Feast Tuscany All-Purpose Seasoning Blend
Beast Feast Salt and Vinegar Wing Seasoning Mix
Beast Feast Garlic Chipotle Seasoning Mix
Beast Feast Maple and Herb Seasoning
Beast Feast Black Peppah and Cheddah Seasoning

*All seasonings and rubs: 3oz bags



Hardwood briquettes and fire pucks



Beast Feast - Hardwood Briquettes 35#
Beast Feast - Hardwood Briquettes 3#
Beast Feast - Black Cherry Wood Chunks
Beast Feast - Sweet Maple Wood Chunks 2#
Beast Feast - Wild Apple Wood Chunks 2#
Beast Feast - Fire Pucks



Beast Feast Maine started in 2007 with the concept of holding an annual wild game supper for sportsman and outdoor enthusiasts. The sauces are very "clean" and appeal to every consumer. They are not organic certified but contain many organic ingredients, most of the sauces and all of the rubs are gluten free. Beast Feast also offers low sodium and sugar free sauces and rubs. The sugar free products are made with dried organic Stevia leaf, not the white refined, over the counter version. Stevia leaf is boiled, made into a tea and then "reduced" for the recipes.

Beast Feast flavors are not like most other sauces. The flavor profiles are very unique, robust, and definitely not watered down. A little is going to go a long way. Maple Chipotle BBQ, made with organic MAINE Maple syrup is their best selling sauce and winner of a "Peoples Choice Award". Pit Masters Best, the name says it all, pairs great with everything right down the line, sweet, zesty and a real "crowd pleaser".

There's something for everyone: from a mildly sweet heat to an awesome, full-flavored "burn."



Coleslaw Marinade - 12oz bottles



slow
JUICE

COLESLAW MARINADE

THE WAY SLAW SHOULD BE
• PRODUCT OF MAINE •

Cape Neddick, ME

TRADITIONAL COLESLAW



1 HEAD OF CABBAGE,
CORED & THINLY SLICED
(AS THIN AS YOU CAN)

1 WHITE ONION,
THINLY SLICED
(AS THIN AS YOU CAN)

1 BOTTLE OF SLAW JUICE

1. ALTERNATE CABBAGE & ONION IN A LARGE BOWL.
2. POUR THE FULL BOTTLE OF SLAW JUICE OVER THE MIXTURE AND TOSS TO COAT.
3. FOR BEST RESULTS, ALLOW TO MARINATE IN THE FRIDGE FOR A MINIMUM OF 4 HOURS

FLO'STM

RELISH

"Secrets Locked Inside"

- Flo's has been a family-owned and operated business since 1959, specializing in steamed hot-dogs.
- Florence Stacy bought the business in 1959 and operated it for 14 years, then sold it to her son and daughter-in-law, John and Gail Stacy, who have operated it ever since. The famous relish works well with many condiments such as mayonnaise, mustard and ketchup. It is also very good on hamburgers, steak, ham, eggs, and beans.

Relish - 9.6oz jars



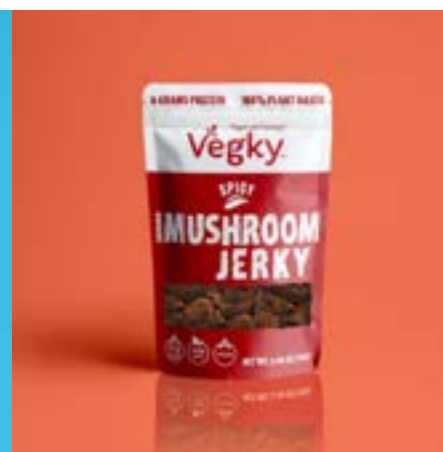
Cape Neddick, ME





Pine Brook, NJ

**Vegan
Non-GMO
No MSG
High in Fiber
Antioxidant-Rich
Rich in Protein**



Vegky Mushroom Jerky - Original - 2.46oz bags
Vegky Mushroom Jerky - Spicy - 2.46oz bags
Vegky Mushroom Jerky - Curry - 2.46oz bags

Vegky Mushroom Jerky - BBQ - 2.46oz bags
Vegky Mushroom Jerky - Wasabi - 2.46oz bags
Vegky Mushroom Jerky - Pepper - 2.46oz bags

Made from the stem of shiitake mushrooms, the meaty texture will have you fooled thinking this is beef jerky. These nutritiously dense gems of nature are packed with countless health benefits ranging from antimicrobial properties to promoting skin, cardiovascular and skeletal health. Curb your hunger in between meals and be guilt-free eating delicious and cruelty-free Original Shiitake Mushroom Jerky.



P

PHILBUR'S NO.10 HOT SAUCE - 5oz bottle

PHILBUR'S NO.14 HOT SAUCE - 5oz bottle

PHILBUR'S NO.21 HOT SAUCE - 5oz bottle



Philbur's was founded in 2017 as a late-night pulled pork and chicken taco stand in downtown Portsmouth, NH. The sauces were originally created to compliment the tacos. After countless positive reviews, we pivoted full-time to our homemade sauces. Combining just five ingredients to create sauces you can trust, all sauces are state-approved, locally crafted and shelf-stable with no added preservatives or sugars.

PORTSMOUTH, NH



Maine Man Flavahs was started by two small town boys with spicy palettes! Co-owner/creators Ben Lankhorst and Briant Hallett have combined the flame of the habanero pepper with the delightfulness of the Maine blueberry for a unique table sauce unlike any other. Using mainly Maine products, their Blueberry Habanero Hot Sauce cranks up the temperature while capturing the essence of Maine. It has an inviting initial burst of sweet Maine blueberry then leaves the palate scorched. You will fiend for more of the sweet heat!!

This hot sauce is for real!!



**GET HOT
STAY HOT**

Auburn, ME



Maine Man Flavahs - Ain't Right - 6oz bottles
Maine Man Flavahs - Blueberry Habanero - 6oz bottles
Maine Man Flavahs - BlueberryYaki - 13.5oz bottles



"Get Sauced with Luigi"

Hancock, ME

Luigi Del Conte Country Style Marina Sauce - 16oz jar
Luigi Del Conte Spicy ala Vodka - 16oz jar

Luigi Del Conte Sauces was conceived in 1996. Chef Louis Del Conte "Luigi" is a self taught chef and has been given a unique gift for creating specialty sauces. At the age of 14 Luigi's passion for cooking started in a small tavern-style kitchen in Wildwood Crest, N.J. that his family owned and operated. Chef Luigi's talent has taken him up and down the East Coast offering tremendous exposure and experience from many restaurants and elite country clubs. Luigi's 38 years of experience has created Luigi Del Conte Sauces. Luigi chooses the finest ingredients, a mouth watering experience your taste buds will fully enjoy!!

All Luigi Del Conte sauces are all-natural, vegetarian, gluten-free, handcrafted, and artisanal style.





PINECONE KITCHEN

Bridgton, ME

Pinecone Kitchen Chili Starter - 24oz jars
Pinecone Kitchen Garlic Ginger Teriyaki - 12oz bottle
Pinecone Kitchen Pit Masters' Choice BBQ - 12oz bottle
Pinecone Kitchen Spicy Maple Chipotle BBQ Sauce - 12oz bottle
Pinecone Kitchen Honey Bourbon BBQ sauce - 12.7oz bottle
Pinecone Kitchen "Give a Dog a Bone" BBQ Sauce - 8oz bottle
Pinecone Kitchen Gramma's "Pas-za" Sauce - 11oz jar
Pinecone Kitchen Black Truffle Pasta Sauce - 12oz jar
Pinecone Kitchen Fiesta Salsa - 24oz jar

PINECONE KITCHEN, is a woman-owned, Maine-based company crafting small batches of sauces and snacks made the old fashion way.

"We've been making fresh, wholesome products and goodies for our kids and grandkids for years. Now it's time to share our recipes with you & your family."





**the
Maine
Meow**

Sanford, ME

100% Eastern White Pine Cat Litter - 20# Box

Dancing partner. Mouse catcher. Unofficial therapist. Fur baby. Excuse to ditch plans. Best friend (we won't tell your human best friend). Netflix companion. Bad day eraser. Bug eater. New date sizer-upper. Whatever role your cat fills in your life, they're more than just a pet. And the Maine Meow gets that. So, let's hear it for the crazy cat people. The people who know that a cat is more than just a pet, they're a member of the family. Whether you have one cat or six (we won't judge), they deserve the best all-natural litter you can find - and that's where the Maine Meow comes in!

Their high-quality cat litter pellets are made with 100% Eastern White Pine and that's it! No additives, no chemicals, nothing unpronounceable. We do one thing, and we do it right. Because you think your cat deserves the best, and we agree.

OUR HISTORY

Frank Pierce Goodwin, Jr. was born in the New Settlement District of South Hiram on May 26, 1892 to Frank P. and Eliza (Bradeen) Goodwin. He was the youngest of three children. When his father died in 1905 Eliza moved with Frank, Jr. to Kezar Falls and lived in an apartment over what was then the Ridlon Brother's Store (now the Village Laundry).

Frank worked at the Kezar Falls Woolen Mill and the Kezar Falls Bobbin Mill. Being a real Yankee businessman with faith in his abilities, he eventually struck out for himself. His first venture was to open a roadside stand, install a gas pump and build three small overnight cabins at what became known as Indian Glen, which he later sold. At one time he operated a grocery store in Kezar Falls in the bank building. After the fire there he ran another grocery store in Cornish, later to become Coolbroth's market. In about 1915 he purchased the John Quint Bakery on Bridge Street, Porter (Kezar Falls Village). He operated it as a bakery for a time but eventually enlarged it and established the general store - "Goodwin's", selling a wide range of merchandise but eventually settling on groceries. This establishment continued to operate as an important local small store under different management at times in recent years, but still owned by the family until 2018 when his grandson closed the business for good and put it up for sale.

F. P. GOODWIN **Kezar Falls, Maine**

The most Modern Up-to-date Store in this vicinity.

Our Market is equipped with Frigidaire.

We carry the finest quality Meats, Fish, Fruits and Vegetables.

Dry Goods, Boots and Shoes—Ball Band and Hood Rubber Footwear.

Sherwin & William's Paints.

Grandin's Red Flag Feeds and Grain.

United States & Pennsylvania Tires and Tubes.
Gasoline, Oil and Sporting Goods.

We have the largest stock of new and second-hand Guns and Rifles this side of Portland.

Come in and see us.

Tel. Cornish 58-3



In 1934 Mr. Goodwin purchased the Lakecroft Inn at North Sebago, changing it to Goodwin's North Sebago Lodge and Cabins which did an extensive business catering to both the general as well as the traveling public. It is still owned by the family today.

Frank Goodwin started from scratch and by hard work and self-sacrifice combined with rare business judgment, became owner of thriving businesses. In his daily life, he was a businessman first and last, sincere and honest, and as such he commanded the respect of all with whom he dealt. Yet he was of a generous nature, interested in the affairs of the town and always ready to contribute more than his share to any worthy cause.



NORTH SEBAGO LODGE

On the northwest shore of Sebago Lake, 27 miles from Portland. Offers a choice of comfortable rooms in lodge or the privacy of modern bungalows with fireplaces, showers, electricity and Simmons beds. Dining room and large sunny living room in main lodge. Delicious home cooked meals. Fine sand beach. 20 boats for free use of guests. Golf course and riding horses nearby. Other activities at the lodge. Christian clientele. A fine place for a quiet restful vacation. Information and folder on request.

FRANK P. GOODWIN
EAST SEBAGO, MAINE
Tel. Sebago 3-1





Frank Pierce married Ethel Gilpatrick in Oct. 10, 1920 and built a home on Summer Street where they spent many happy years, blessed by the birth of a daughter, Patricia on July 20, 1921. They suffered the loss of one daughter, Isabelle C. at the age of six on December 19, 1934.

In 1953 Frank Pierce suffered a paralytic stroke resulting in the loss of mobility and ability to talk. His nephews, Robert, Clarence and Norman Edgecomb took over management of the store. Frank was still mentally alert and continued to direct activities at the store through written word or sign language for several years. He passed away on Sept. 8, 1965. His wife followed on Dec. 29, 1968.



We are proud to continue the legacy.

"Frank Pierce Goodwin started Goodwin's Market around 1914. The business was operated as a general store, offering baked goods, meat, produce, grains, sporting goods, shoes and dry goods. He would drive to Portland once a week to fill customer's orders and pick up supplies for his retail floor. The business was taken over by my grandmother after his death and my father took over the business in the mid 1970's.

"When I was 14, donning chainmail gloves and apron, I trained as a butcher at the store that my great grandfather had opened 75 years earlier.

"Four years later I started working for a small seafood company processing shrimp at the peak of the season. This job would mark the start of a 10-year involvement with the Maine fishing industry including work in processing, management, trucking/distribution, and wholesaling. During the slow periods between seasons I could always find a home in the meat room at Goodwin's working for my father to supplement my income and support our family's business.

"While working as a lobster wholesaler I also started a small record label under which I released and licensed a number of solo projects, domestically and overseas as well as securing distribution through the label for my wife Sonya, aka Sontiago. It was a daunting exercise in bridging art and business that I wouldn't trade for the world. Had my schooling come before an attempt to run my art as a business, I would have had a much more informed and productive approach.

"I am still an artist, just one that's on hiatus. After reaching what I consider Indie success ,with releases in Europe, Japan, Canada and the US, thousands of sales and reaching #3 on the college hip hop charts, I had to check out. Too much industry, not enough heart."



"At 27 I went to work at the Hannaford Distribution Center. This job tapped me directly into a link in the corporate fresh foods supply chain and provided me the time for touring, and then later, for school. After graduating with a degree in business administration, I took a part time job with So Po Wine Company while still working full time at Hannaford. This part time driving job turned into a full time position. I left Hannaford after 8 years to start the next phase of my career at So Po Wine Company, testing the waters with the purchase of a small store on the Gorham/Buxton line and a return to the fishing industry on Portland's waterfront and a collaboration with Martha Puttnam of Farm Fresh.

"After two and a half decades in retail, wholesale, agriculture, distribution and customer service, the next step was to apply my experience to my own vision. I wanted to build something that offers solutions to some of the inefficiencies that exist in our supply chain here in Maine by facilitating a connectedness between consumers and producers of Maine agricultural goods and the wholesalers that source those products.

"FP Goodwin, Co. is that dream turned into reality..."

Jason Merritt - Owner

"By consolidating deliveries of goods that are destined for the same markets into a single stream, pooling products that are going in the same direction and offering customer maintenance, I can eliminate some of the costs associated with transportation for small farms, producers, and wholesalers. I am also able to pick up products in outlying locations from producers and bring their products to retail or wholesale customers on the other end of the route.

"This model reduces fuel use, allows farms and businesses to keep their personnel focused on production rather than on transportation, opens up new markets for businesses in a cost effective way (without labor ,fuel, and vehicle costs) and intrinsically offers the opportunity to cross market with other producers in the delivery pool. Many small farms, bakeries, beverage companies, and wholesalers do not have enough labor or product volume to justify expanding markets. I believe that my service is part of the solution in improving the economics of distribution in this great state of Maine."



MISSION

Our mission is to be the leader in the distribution of food products throughout Maine and New England through impeccable customer service and a commitment to quality from one end of the supply chain to the other.

VISION

FP Goodwin envisions a supply chain that provides high quality, locally produced, high growth products to retailers and consumers throughout Maine and New England.



FRANK PIERCE GOODWIN



OUR VALUES

CUSTOMER SERVICE

Impeccable, timely, professional service. We listen, engage and build relationships.

INTEGRITY AND AUTHENTICITY

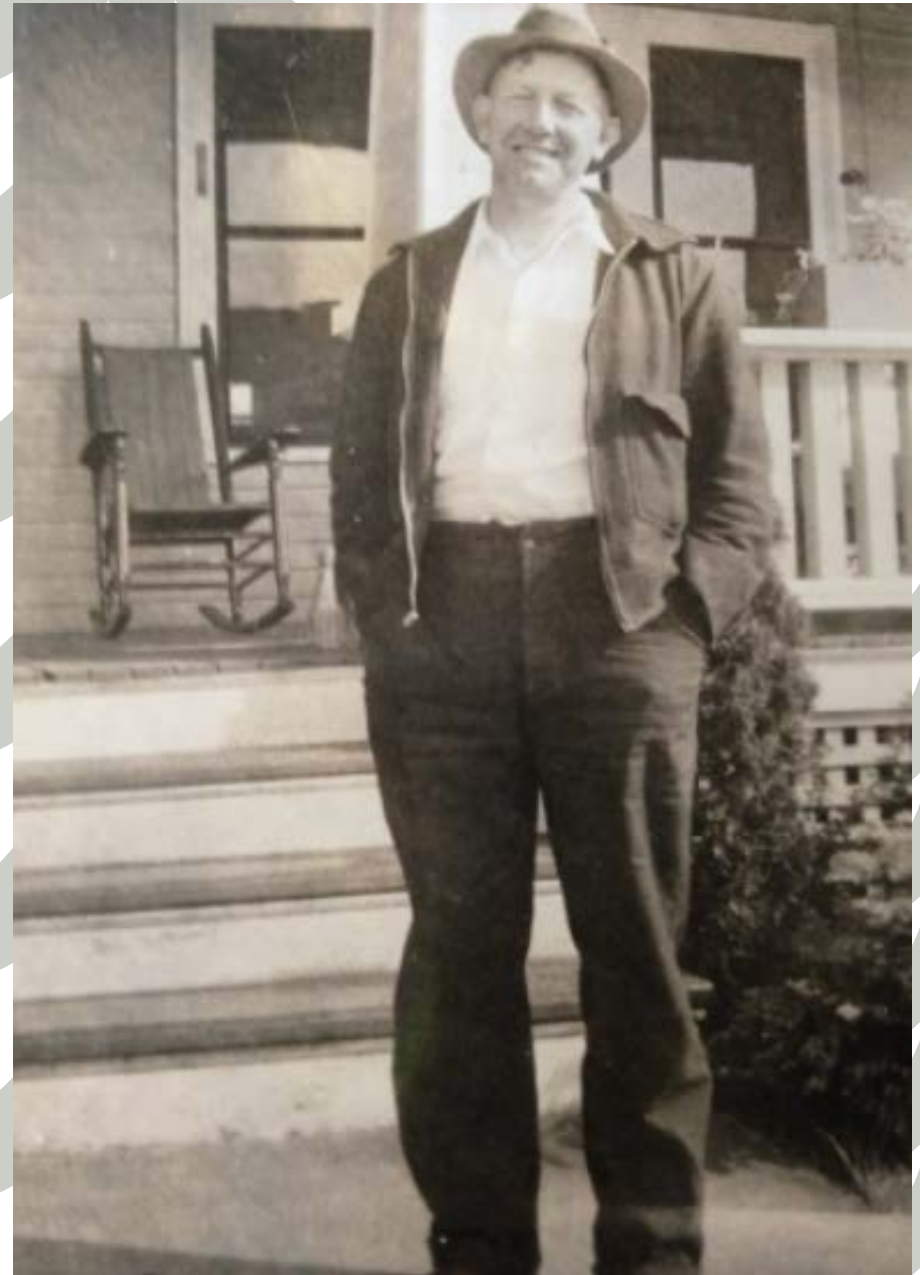
We own our mistakes. We are honest and direct

QUALITY

The highest quality of products and services...always.

COMMUNITY

We value and respect our friends, neighbors, competitors and business partners to the highest degree.



FRANK PIERCE GOODWIN



FP Goodwin, Co.
987 Riverside Street
Portland, ME 04903

207-712-0417

Email for all inquiries
info@fpgoodwinco.com

www.fpgoodwinco.com

