



SMITHEREEN FARM
767 Leighton point Road
Pembroke Maine 04666
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415 299 1436 (cellphone)
sales@smithereenfarm.com
Please CC
severine@smithereenfarm.com

Dear Chef or Shop-Keeper,

I have included a list of products from our farm with descriptions and prices.

We hope to establish more retail relationships here in the northeast, towards a regional food Economy! We tend a large collection of heritage fruit trees for hard cider and vinegar. We also manage herb gardens, gather wild ocean seaweeds, make jam from woodland and hedgerow fruit, coastal roses, and collect and air dry meadow and forest herbs for tea, tinctures, cushions, condiments, and soup mix. We own and manage a MOFGA certified patch of wild Maine blueberries for U-Pick and jamming, and about ¼ acre of strawberries and cane fruit. We harvest chaga mushrooms in our birch forests, and have begun a small oyster and seaweed farming operation in Schooner Cove just out back of the farm.

Come visit! (www.smithereenfarm.com) The weather in summer is breezy and cool; autumn brings colors: purple asters, dark red roses, goldenrod waving. Stay in the beautiful tent platforms, use the timber frame kitchen and tipis for family holiday and blueberrying...plus weekend and weeklong workshops and 'naturalist adventure' camps, with sailing, clamming, hiking, kayaking, biking, and wild food adventures galore. You can visit the historic city of Eastport and charming brewery in Lubec, learn about sardine factories, revolutionary naval battles, and many generations of smugglers, or head up to Nova Scotia!

On our road is an 1896 Odd Fellows Hall renamed " Reversing Hall", run by our sister project, Greenhorns (www.greenhorns.org) , a young farmers publishing house and cultural organization. The marvelous library contains 8,000 agricultural books and a great 'agri-tourist resource section' to help you discover the area.

~Interested in purchasing our products wholesale? Please reach out to sales@smithereenfarm.com to set up an account.

We look forward to doing business with you!

Severine von Tscharnier Fleming, Owner

*Our prices do not include shipping, we can use the priority mail boxes from the postal service, or for large orders can do UPS or deliver directly along the Maine coast.

Products

Product	Retail	Wholesale	MOFGA
Apple Cider Vinegar 8 oz	\$10	\$6	certified organic
Bixa Fixa 1 oz	\$15	\$8	certified organic
Bixa Fixa 2 oz	\$25	\$13	certified organic
Blueberry Topping 8 oz	\$10	\$6	certified organic
Cranberry Sauce 8 oz	\$10	\$6	certified organic
Easy Love Tea .9 oz	\$9	\$4.5	certified organic
Herb Salt 3.5 oz	\$14	\$7.5	certified organic
Mermaiden Broth 8 oz	\$20	\$11	certified organic
Seaweed Sprinkle 3.5 oz	\$14	\$7.5	certified organic
Urinary Tea 2.5 oz	\$16	\$8	certified organic
Wild Sugar Kelp 2.5 oz	\$12	\$6	certified organic

Wild Seaweeds

Our range of wild harvested Atlantic seaweeds is among the cleanest and most ethical available, hand- gathered from the inter-tidal and sub-tidal zones along our wild coast.

Smithereen Farm is a MOFGA certified organic farm located on Cobscook Bay, on Maine's border with Canada. The 150 acre farm and 60 acre blueberry lands are located end of the Leighton point peninsula, famous for a tidal whitewater phenomena called "Reversing Falls" - a place of majestic natural beauty and critical habitat for migrating birds- it's well suited for organic farming and wildcrafting on both land and sea.

This remote and thinly populated area has huge! 22 foot tides and a ripping! ocean current of clean cold north-Atlantic water coming down from Labrador, this makes for an extremely productive marine ecosystem. The upshot of living far away from everything and practically everyone, down at the tip of a long peninsula, surrounded by forests and wildlife refuge—our products are nowhere near any poison or spray drift.

Whole seaweeds

We sell bulk whole seaweeds to restaurants by special request. Please inquire for details. We will sell: **alaria, digitata, sugar kelp, sea lettuce, and nori** depending on our availability. The rest of our seaweed products are ground and mixed up as condiments.


Mermaiden Broth

8 oz jar
Wholesale: \$11
Retail: \$20

The broth of mermaids!
Full of wild goodies, this is a bouillon-type powder with ingredients grown and dried on our farm. Three big pinches of this magic mixture make for a wonderful nourishing, mineral-rich, umami-fragrant, base layer, and dare we say medicinal soup. The turmeric is grown by our friends in Hawaii. Many things can be added: boil up yesterday's roast chicken bones, throw in leftover rice, oatmeal, or vegetables. Or add it to crock-pot with beans, casserole etc. Go frugal or go decadent, the choice is yours!

Batch #


SMITHEREEN FARM



MERMAIDEN BROTH

INGREDIENTS: Organic Wild Sugar Kelp*, Organic Shiitake Mushrooms*, Organic Wild Digitata*, Organic Wild Alaria*, Wild Sweet Bay*, Organic Garlic*, Wild Burdock Root*, Puu'o hoku Molokai Organic Turmeric

*Smithereen farm grown + harvested



Net Wt. 8 oz
Packed at Cobscook Institute
10 Commissary Point Rd. Trescott Twp,
ME 04652
Lic #2-34334

www.smithereenfarm.com
www.seaweedcommons.org

The broth of mermaids!
Full of wild goodies, this is a bouillon-type powder with ingredients grown and dried on our farm. 3 big pinches of this magic mixture make for a wonderful nourishing, mineral-rich, umami-fragrant, base layer, and dare we say medicinal soup. The turmeric is grown by our friends in Hawaii. Many things can be added: boil up yesterday's roast chicken bones – throw in leftover rice, oatmeal or vegetables. Or add it to crock-pot with beans, casserole etc. Go frugal or go decadent, the choice is yours!

Ingredients:

Organic Shiitake Mushrooms*, Organic Wild Sugar Kelp*, Organic Wild Digitata*, Organic Wild Alaria*, Wild Sweet Bay*, Organic Garlic*, Wild Burdock Root*, Puu'o hoku Molokai Organic Turmeric

*Smithereen Farm grown and harvested

Seaweed Sprinkle

3.5 oz.
Wholesale: \$7.50
Retail: \$14

Seaweed is a commons, seaweed is a condiment! Nutritionally it's considered best to eat a little bit of seaweed everyday for hormones, minerals, thyroid etc. Cherishing the seaweed as a tasty garnish and gift of the sea seems respectful as well as practical, which is why we propose the sprinkle-method. Dr. Suess was known to sprinkle kelp powder to make his "green eggs" we also suggest it on rice, in salad dressing, as a soup garnish, on toast with oil. Adds salty savor and critical bionutrients.

Batch #

SMITHEREEN FARM



SEAWEED SPRINKLE

INGREDIENTS: Organic Toasted Sesame Seeds, Organic Wild Harvested Nori*, Organic Wild Alaria*, Organic Wild Sea Lettuce*, Organic Sweet Bay*

*Smithereen farm grown + harvested



Net Wt. 1 oz
Pembroke, ME 04666

www.smithereenfarm.com
certified organic by MOFGA
www.seaweedcommons.org

Seaweed is a commons, seaweed is a condiment! Nutritionally it's considered best to eat a little

bit of seaweed everyday for hormones, minerals, thyroid etc. Cherishing the seaweed as a tasty garnish and gift of the sea seems respectful as well as practical, which is why we propose the sprinkle-method. Dr. Suess was known to sprinkle kelp powder to make his “green eggs” we also suggest it on rice, in salad dressing, as a soup garnish, on toast with oil.

Ingredients:

Organic Toasted Sesame Seeds, Organic Wild Cutler Coast Nori*, Organic Wild Sea Lettuce*, Organic Wild Sugar Kelp, Organic Wild Dulse, Organic Wild Sweet Bay*

*Smithereen farm grown + harvested

Net weight: 1 oz

Bixa Fixa Salve

1 oz.

Wholesale: \$8

Retail: \$15

2 oz

Wholesale: \$13

Retail: \$25

Ingredients: Séka Hills Olive Oil from the Yocha Dehe Wintun Nation, Organic Arnica, Organic Calendula, Organic Plantain, Organic Yarrow, Organic Comfrey, Organic Borage, Organic Annatto, Wild Pinion, Dr Bronner's Organic Fair Trade Coconut Oil, Sparky's Maine Beeswax, Rosemary Essential Oil (to preserve)

Herbs hand-harvested and lovingly dried and infused on our salt water farm in Down East Maine. Organic annatto seeds from Big Island of Hawaii and pinion sap wild harvested on an organic ranch in New Mexico.

SMITHEREEN FARM
BIXA FIXA healing salve

Infused with strong anti-infection plants from maritime, desert and rainforest ecosystems. This is an everything cream. For face, lower leg massage, sunburn, chapped lips, mouth sores, rough hands, bug bites. Golden red tinge gives a glow; it is from the bixa (annatto).

Smithereen Farm
Pembroke, ME 04666

Certified Organic by MOFGA

Net Wt. 2 oz Batch #: COME VISIT: smithereenfarm.com

Anti-infection cream with ethno-botanical mojo from bixa (Amazon), pinion (New Mexico) and beeswax (Maine). Bright orange, gives a golden glow like an Anti-Trump bronzer. Wonderful face cream, hand cream, after garden cream for bug bites, infection, sunburn, imperfections, funky blisters etc.

Ingredients:

Seka Hills Olive Oil, Organic Arnica, Organic Calendula, Organic Plantain, Organic Yarrow, Organic Comfrey, Organic Borage, Organic Annatto, Wild Pinion, Dr Bronner's Organic Fair Trade Coconut Oil, Sparky's Maine Beeswax, Organic Rosemary Essential Oil (to preserve)

Apple Cider Vinegar

8 oz Jar
Wholesale: \$6
Retail: \$10



Made from the grandmother trees and self-willed feral trees growing on our MOFGA certified organic saltwater farm in Downeast Maine. This is hardcore wild ferment apple cider for purists, we grind and press the apples, then make it in ceramic crocks (no plastic).

Easy Love Tea

.9 oz
Wholesale: \$4.50
Retail: \$9



Wildcrafted from the edges of our organic salt water farm this bright, floral herb tea contains

herbs known to soothe the heart, tonify the reproductive system and nervous system. Great for women during their moon cycle and before and after giving birth! Contains MOFGA certified red raspberry leaves, red clover blossoms, hypericum blossoms (st, johns wort), rosa rugosa petals and chamomile blossoms.

“Not Too Sweet” Blueberry Topping

8 oz Jar

Wholesale: \$6

Retail: \$10



Made with lots of organic lemon juice, our own wild organic blueberries, citrus pectin and organic cane sugar...but not too much! Lovely for toasties, crepes, buckwheat pancakes, morning yogurt, family occasions.

We make this jam from our own wild lowbush organic blueberries that grow on Youngs Cove Road in Pembroke and those we buy in from Brannan Buhner down in Cutler at Bog Brook. Both are managed and certified organic by MOFGA. We make the jam in small batches with copper pots. We think you will notice that it is very super duper delicious.

Cranberry Sauce

8 oz Jar
Wholesale: \$6
Retail: \$10



Organic Cranberries hand-picked from our MOFGA certified organic bog cooked down with a small amount of Organic Sugar, this makes for a delightfully tart and delicious topper that's not just for Thanksgiving. Spread on sandwiches, put a dollop in your yogurt or smoothie, brush onto meat as a glaze for grilling.

Herb Salt

3.5 oz.
Wholesale: \$7.5
Retail: \$14



Inspired by the classic Swiss "Herbamare" this salt blend gives savor to your soft boiled egg, your avocado toast, your chicken salad and fresh cucumbers. For picnics, lunch boxes and hors d'oeuvre garnish. Taste the sea!

Wild Cobscook Sugar Kelp

Net Weight: 2.5 oz

Wholesale: \$6

Retail: \$12

Saccharina latissima—Hand-harvested, sun dried, sorted and packed in compostable rice paper.

Ruffled edges, flaky and sweet. Wonderful added to beanpot, casseroles and grains, soups and stocks for beans, casseroles, rice, grain dishes etc. Very high in iodine.

Urinary Tea

Net Weight: 2.5 oz

Wholesale: \$8

Retail: \$16



Our blend includes herbs known for centuries to help with urinary distress.

When you feel the tingle, stop eating all sugar, brew a strong batch of this tea at night and drink before sleep. Pour another round of hot water on it after your first brew, and drink the cold tea in the morning. Quite astringent and medicinal tasting, bracing, healing. Packaged in compostable rice paper bags.

Smithereen Farm grown Organic and Wildcrafted Ingredients:

Uva Ursi, Monarda, Mallow, Anise Hyssop, Goldenrod, Echinacea, Corn Silk, St. Johns Wort,
Yarrow, Evening Primrose, Rose Petals

