

celebrating local products and discovering local legends

Hannaford

Close to Home

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milking it...

from farm to fridge

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PLUS, VALUABLE COUPONS INSIDE!

FROM OUR FAMILY FARMS TO YOUR FAMILY'S HOME

FOR FIVE GENERATIONS, CABOT CREAMERY HAS BEEN PRODUCING DAIRY PRODUCTS THE OLD-FASHIONED WAY: WITH A COMMITMENT TO LOCAL FARMING AND RESPECT FOR THE LAND WE CULTIVATE. OUR COOPERATIVE OF NEW ENGLAND AND NEW YORK FARM FAMILIES IS PROUD TO PROVIDE YOUR FAMILY WITH FRESH INGREDIENTS AND AWARD-WINNING TASTE.



Owned by Dairy Farmers
Since 1919



FIND MORE ONLINE. WWW.CABOTCHEESE.COOP

WINNER OF EVERY
MAJOR AWARD FOR TASTE



OWNED & OPERATED
BY OUR MEMBERS



FREE PLAYS
FOR SCHOOLS



GIRL SCOUT
PATCH



DONATIONS TO WOMEN,
FAMILIES & ENVIRONMENT



RECIPES
GALORE



VERMONT PRODUCTS
& DESTINATIONS



FABULOUS PAIRINGS
FOR BEER & WINE



125 delicious years of being local

a look into our history

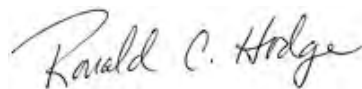
A lot has changed since 1883, when Arthur Hannaford opened the fruit and vegetable stand in Portland, Maine, that would become today's Hannaford Supermarkets. The company was born when farmers made up half of the nation's workforce. Now, 125 years later, what hasn't changed is our dedication to locally grown and produced foods. From our early days as a small wholesaler through the company's evolution into a leading food retailer, Hannaford has

supported the communities we serve. The relationships we've forged with local farmers and producers were as important 125 years ago as they are today. Without them, we couldn't have grown into an innovative retailer that began 2008 with 165 stores and 27,000 associates. Whether it's the dairy farmer behind a gallon of milk or the orchard worker behind a bushel of apples, you and your neighbors are part of our heritage. Looking forward, we're glad you'll be part of our future. ■



a message from Ron

Local produce and products have been offered in our stores since Arthur Hannaford first wheeled his cart onto Commercial Street in Portland, Maine, in 1883. Now in our 125th year, Hannaford is celebrating foods that are picked, packed and produced "Close to Home." Whether you choose hydroponic tomatoes, barbecue sauce, fresh milk or any other of our local foods, you can support businesses in New England and New York and get the highest-quality products at Hannaford. Our network of 220 farmers stretches throughout New England and New York, bringing fresh and nutritious foods from the farm to your shopping cart. As foods from every corner of the planet find their way into American cupboards, buying local can take extra time and effort. Luckily, we've already done a lot of the work for you. Find locally grown and made products all under one roof at your neighborhood Hannaford store. ■



RON HODGE
President & CEO
Hannaford Bros. Co.



milking it...

from farm to fridge



Jacoba, smiling hill farm

"We take good care of them. They become more like pets than at an average, run-of-the-mill farm..."

a behind-the-scenes look

By the time most of us splash some milk into our morning bowl of cereal or cup of coffee, New England and New York's dairy farmers have been up for hours. The days are long, the work is hard, and vacations are almost unheard of, but it all connects the cow to the customer.

Dairy products rank second only to produce among foods that consumers want to buy locally, according to Hannaford research. That fact is well-known to the folks at Smiling Hill Farm in Westbrook, Maine, and New England's own HP Hood, two of our local dairy suppliers.

"We care about what we put out there and how we get it there," David Knight, Smiling Hill's president, said between milking sessions on a recent afternoon. A ninth-generation dairy farmer, Knight begins his day at 6:30 a.m. on the family's 500-acre farm. A radio buzzes in the barn as he walks the length of the sawdust-covered aisle, a milking stool strapped to his waist. The farm's 50 Holsteins will be milked twice, producing about 2,500 pounds of milk a day. The milk is filtered and cooled before it's transported down the hill for bottling twice a week. Some bottles are sent



David Knight, Smiling Hill Farm



to the Knights' adjacent store, run by David's wife, Deb, and the rest is loaded onto refrigerated trucks for delivery to Hannaford dairy cases. Knight's father first asked Hannaford to sell Smiling Hill milk, and now his son delivers

their products to about a dozen of our supermarkets. With help from son Dylan, daughter Hillary, brother Warren and several other employees, David Knight's day winds down at about 10:30 p.m. "At the end of the day, Smiling Hill is about quality milk and happy cows," he said, as 18-year-old Ida relaxed in her stall with Darrell, a curious bull calf who keeps the old cow's spirits up. "We take good care of them. They become more like pets than at an average, run-of-the-mill farm," Knight said.

Just down the road, a much larger local milk operation is under way at HP Hood's plant in Portland, Maine.

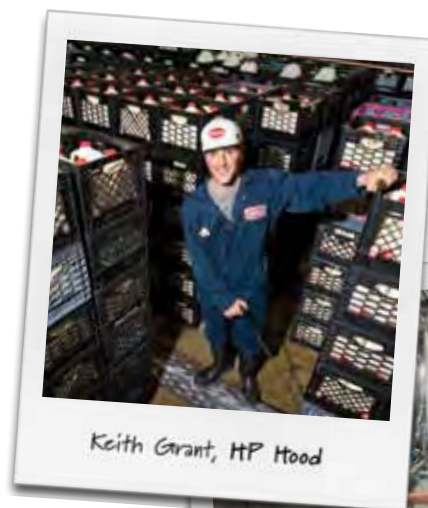
Started in 1846 with Harvey Perley Hood's first milk route in Charlestown, Massachusetts, the New England company operates 23 manufacturing plants throughout the United States. At the Portland plant, trucks straight off of regional farms park in a receiving bay, their loads about to undergo a few last steps before final shipment to Hannaford stores. You may not think of test tubes and clipboards when you gulp down a glass of milk,



but the folks at Hood are a few steps ahead of you. Quality assurance scientists test samples of every product to check for bacteria, weight and butter-fat levels.

An average of 55,000 gallons of milk make their way through this process every day. Short of chatting up Bessie herself, Hood and Hannaford professionals are involved in every step along the way. So rest assured that our milk does your body good.

Whether it's maintaining our long-standing relationship with Hood or working with generations of the Knight family, we know our suppliers. We bring you the freshest, best-tasting, highest-quality foods because we work closely with the people who grow and produce them. Our stores aren't just in your community, they're part of it. ■



meet your milkman

Got milk? Hannaford Dairy Category Manager Marc Lessard does. He gets that strong relationships with farmers and close attention to quality are what make our milk the cream of the crop. Marc also gets cheese, sour cream, yogurt and every other dairy product you see in our stores throughout New England and New York. He works with farmers on pricing, packaging, delivery and warehousing to ensure that the best products make it safely to Hannaford dairy cases. And you don't need to pay a fee or belong to a special club to get the lowest retail price on products made in your neighborhood. "At Hannaford, you just walk in the door, and you get the best program," Marc says. ■



a campaign

to sustain

our green commitment

Working with local vendors is just one part of Hannaford's commitment to reducing our environmental footprint. We've reached a few milestones along our journey toward greater sustainability, like maximizing energy efficiency at our stores. We're exploring solar and wind power, and we recycle more than 60 percent of our waste. We offer certified organic and fair trade goods. We sell reusable bags in all of our stores, a

better alternative to the question of "paper or plastic?" And we'll knock 5 cents off your order each time you use one. One of our most ambitious projects is the construction of a "green" store in Augusta, Maine, that is designed to achieve Leadership in Energy and Environmental Design platinum certification. But we're not putting our feet up just yet. Hannaford is still working to shrink that footprint, one milestone at a time. ■

By the numbers:

- 3,500:** number of organic & natural products we offer
- 100:** percent of Hannaford stores that donate to local food charities
- 62:** percent of waste that Hannaford recycles
- 48:** percent of Hannaford stores that recycle food waste for composting or animal feed
- 4:** stores use solar photovoltaic (sunlight to energy) systems, with other stores planned for 2009

5 reasons to go local

- going local supports the local economy and family farms
- you can enjoy foods that are in season, at their freshest and most nutritious
- transporting food products over long distances harms the environment
- it brings you closer to the people who grow and produce your food
- it contributes to the preservation of open space and farmland in your region



some of our favorite

fresh local ideas

Special recipes made with locally grown and locally made ingredients proudly carried by Hannaford Supermarkets*



Massachusetts

Nantucket Spice-Rubbed Shrimp & Spinach Salad

- 1/2 pound large shrimp, peeled, deveined
- 2 teaspoons **Nantucket Off-Shore Nantucket Rub**
- 1 tablespoon vegetable oil
- 6 cups baby spinach, washed, drained
- 1/4 red onion, thinly sliced
- 1 ripe avocado, peeled, pitted, diced
- 1/4 cup **Old Cape Cod Raspberry Vinaigrette**
- 1 cup **Chatham Village Garden Herb Croutons**

Sprinkle Nantucket rub over both sides of shrimp. Heat oil in large skillet over medium-high heat. Saute shrimp, turning, until cooked through, about 3 minutes. Toss spinach, onion, avocado, salad dressing and shrimp in large bowl. Top with croutons and serve.

Serves: 4

New Hampshire

Wild Blueberry Pancakes

- 1 box pancake and waffle mix
- 2-3 tablespoons milk
- 1 **Stonyfield (6 oz) Organic Wild Blueberry Yogurt**
- 1 cup **McClure's Maple Syrup**, heated
- 1 1/2 cups mixed fresh berries such as raspberries, blueberries, strawberries

Prepare pancake mix according to package directions, substituting wild blueberry yogurt for milk in recipe. Add a few tablespoons milk if batter is too thick. Ladle batter onto hot griddle, flip when air bubbles begin to pop. Turn once and cook until done. Top with warm syrup, fresh fruit and serve.

Serves: 3-4

New York

Italian-Style Meatball Calzones

- 1 package **Pepe's Frozen Pizza Dough**, thawed and divided in half
- 8 **Nature's Place Meatballs**, sliced
- 2 cups **Rao's Arrabbiata Pasta Sauce**
- 2 cups shredded mozzarella
- 1/4 cup grated Parmesan cheese

Preheat oven to 450°. Flatten dough into two 10-inch disks, using lightly floured hands or rolling pin. Transfer disks to pizza stone or baking sheet. Place 4 meatballs, 1/2 cup pasta sauce, 1 cup mozzarella and 2 tablespoons Parmesan cheese on one side of each disk leaving a 1-inch border. Fold dough over top and press firmly to seal. Bake in oven 15 minutes or until golden. Let cool slightly, divide in half and serve with remaining 1 cup pasta sauce, warmed.

Serves: 4



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PROUDLY SUPPORTING LOCAL
NEW ENGLAND
FARMERS

NEW ENGLAND GROWS OVER 180 MILLION POUNDS OF POTATOES FOR FRITO-LAY EACH YEAR