

celebrating local products and discovering local legends

Hannaford Close to Home[®]

Volume 4, Issue 1
Spring 2011



local eats

Regional Recipes from
Apple to Zucchini

brewing up local

Craft Beers for Any Season

- Jim and David Shaul
Shaul Farms, NY

valuable coupons!



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a letter from Beth

If you're like me, each new growing season gets you thinking about super-sweet corn, plump tomatoes, and fragrant strawberries... all the tastes of summer. At Hannaford, we work year-round with growers in our communities to find and bring to market the full variety of fruits and vegetables, fresh from the field and bursting with flavor.

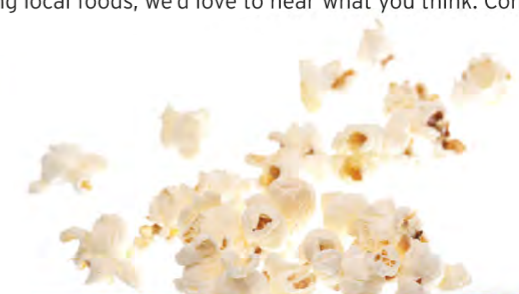
We've kept our sourcing specialists busy discovering new surprises and adding to hundreds of local products you now find across our stores. From the dairy case to the bread aisle, frozen foods to the meat case, we want you to find local legends in every aisle, even health and beauty and pet food.

Just look for the Close to Home tags we put under every local product on the shelf. You'll also find Close to Home prominently displayed on wooden racks, where we collect selections of local favorites that are perfect for celebrating the season or creating a unique gift. Start with a favorite jam, honey, or maple syrup, add a jar of mustard or BBQ sauce, a local cheese, perhaps some smoked fish or coffee from your hometown roaster – putting together a gift basket or care package is simple. It's also nice to know that every purchase offers a new taste experience and supports enterprising neighbors in our region or community who brought their creative flair to the marketplace.

To begin your local adventure, just turn the page. You'll meet a few of our local legends, and find coupons and recipes that inspire exploration. As we celebrate our long history of offering local foods, we'd love to hear what you think. Connect with us on Facebook or Twitter – we can't wait to hear from you. ■

Beth

BETH NEWLANDS CAMPBELL
President
Hannaford Supermarkets



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Look what we found in Yarmouth, Maine- incredibly moist, light Sesame, Everything, and Cinnamon-Raisin Spelt Right Bagels! A few years ago, Beth George asked her young son, who has a wheat sensitivity, what forbidden food he most craved. "Bagels, Mom," he answered. After months of experimentation, the Spelt Right bagel, made with organic spelt flour and extra-virgin olive oil, was born. Look for them in Frozen Foods.

"What's not fun about popcorn?" asks Priscilla Dube, who started White Mountain Kettle Corn with her husband, Leo, seven years ago. With just a hint of sweet and salt and that classic crunch, it's the perfect snack. Better yet, it's low in calories, gluten-free, and made in small batches by a family who takes pride in every bag.



Help us stay close to home.
We want to know what you think about our Close to Home program. Send us an email at cth@hannaford.com or follow us on Twitter & become a fan on Facebook.

stay connected with us!



meet our local legends

Hard-working farmers and producers
who provide great local food for you!



- Sam Mazza,
Sam Mazza's Farm, VT



Smiarowski Farm, MA

Dan and Penny Smiarowski work a 175-acre farm in Western Massachusetts' Connecticut River Valley, widely known to be some of the most fertile farmland in North America. In a place famous for sweet corn and asparagus, Dan thinks they grow some of the best around, much of which ends up on the shelves of the local Hannaford stores.

Unlike other stores, says Dan, "we're working directly with the produce manager in each Hannaford ourselves; we know their needs. We can give them a great product a fresh product with our name on it- and that's what the consumer is demanding. Asparagus from across the country just can't compete. You can taste the difference immediately."

Farmers always worry about the weather, and Dan is no exception. "Some things you can control," he says, "and some things you can't. But I love knowing that what I grow is healthy and is going to feed families around here just like mine." ■

Sam Mazza's Farm, VT

In Colchester, Vermont, Sam works the family's original farm, with the help of four daughters, a son-in-law, and granddaughter. "We can grow just about anything," he says. "We've got a Lake Champlain microclimate, and that raises the temperature here so we don't get the freezes they do even 15 miles inland." That means his local produce gets to the market earlier in the season and is available longer, too. "We start the first week of July with fresh corn, and we go right up 'til October," he says. "But you're not going to find our corn in Maine or New Hampshire 'cuz they eat it all up here in Vermont!"

Sam started selling his vegetables and berries – today more than three dozen varieties – to Hannaford more than 35 years ago, and our stores in the area buy almost a third of everything he grows. "You could say we kind of grew together," he says with a smile. "I think it's great that Hannaford puts our name over our produce. People are really looking for local products. It's great for the consumer. It's great for me. It's great for Hannaford." ■



"Farming is hard work, but I love it—the smell of the dirt as you turn it over in the spring—I'd miss it if I had to do anything else."

- Paul Mazza, VT

Paul Mazza's Fruits & Vegetables, VT

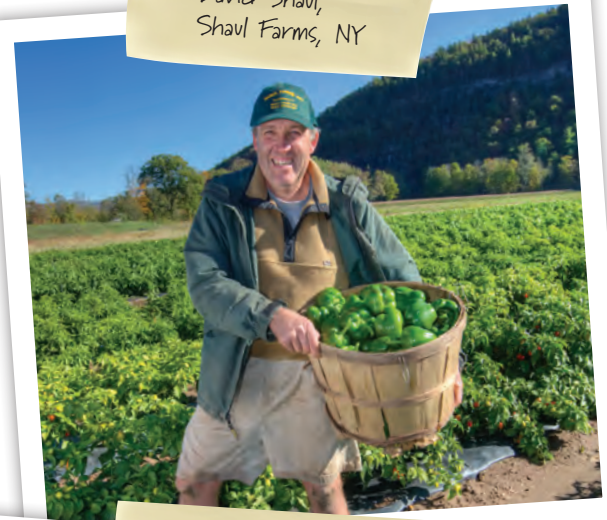
Paul Mazza started working on his dad's farm when he was 12. Today, he farms 250 acres of his own, employing lots of local labor to help him grow just about every kind of vegetable and berry you can imagine. "People around here," he says, "they know us for our berries - blueberries, raspberries, strawberries - and they expect to see them at Hannaford. That and sweet corn."

Hannaford is Paul's largest customer, and he puts in a lot of acres of corn just for our markets in the area. Corn is important, he says, because it actually cleans the fields

of some microorganisms that are damaging to the other vegetable crops he grows. "Because I know I can sell them so much corn," he says, "I can rotate my other crops in and farm much more efficiently."

And because he delivers directly to the dozen Hannafords in his area five days a week, the words "just picked" really mean just that. "In the busy season," he adds, "sometimes we'll pick corn in the morning that will be on the store shelf that afternoon." ■

David Shaul,
Shaul Farms, NY



Don & Brenda Thibodeau
Green Thumb Farms, ME



Shaul Farms, NY

One of the great things about the Shaul family farm, Jim Shaul will tell you, is the soil. He'll also tell you that New York's Schoharie Valley, where they've been growing fruits and vegetables since 1934, is called "the breadbasket of the American Revolution" because its farmers largely fed George Washington's army. "It's a rich, mineral-based soil," he says, "and it's known for producing some of the sweetest produce in the eastern US. Our carrots, our melons - they're just off the charts."

He delivers to Hannaford stores from Utica to Kingston, and knows many of the produce managers personally. "What they really help us with is education," he says. "People don't know the huge range of stuff that we can grow up here. Our cantaloupes and watermelons, even the small stuff like radishes and herbs- Hannaford takes everything and lets people know we grew it."

"My brother and I are just continuing what our dad started more than 70 years ago," says David. "Hannaford helps us to reach more people so we can grow. My kids can have the life that I had growing up on our farm. Who knows, maybe they'll be the next ones to work it." ■

Green Thumb Farms, ME

After three generations farming potatoes, the Thibodeau family has learned a few things. With a state-of-the-art packing facility and a regional market, they choose varieties, not for long transport or ease of handling, but for their taste. "We only raise the potatoes," Don Thibodeau says, "that we would take home and eat ourselves. Our Yukons, Superiors, Reds, and Norwis - they have what people want for baking or to make a nice fry or mash."

Because their Mount Washington Valley farm is centrally located to so many Hannaford markets, "the consumer knows our potatoes are fresher," Don says, "and we're the earliest producer of Maine potatoes in the state, too."

Green Thumb Farms is also one of the last in the region to raise the traditional beans for slow-baking that end up on so many summer picnic plates. These heirloom varieties - Jacob's Cattle, Maine Yellow eye, and Soldier - arrived with the first European settlers. "Some growers were retiring," Don explains, "and Hannaford asked us to plant the beans in volume because of their customers' requests. Today, we're the largest producer of those beans in the country. That's the kind of partnership we have." ■

Vodka & gin, too!
The Cold River, which runs near the Thibodeau's land, also gives its name to the distinctively flavored vodka and gin they and their partners distill in Freeport, Maine, from Green Thumb Farms potatoes.

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Carter Hill Orchard/New Hampshire Cider Works, NH

When the orchard that Rob Larocque had managed for 29 years went up for sale, its 55 hilltop acres were so much more valuable as housing plots than apple orchards that it seemed out of his reach. But with the help of a local land trust, concerned local residents, and the government, development was averted, and Rob bought the farm. "Those trees get so much sun, they grow amazing fruit," says Rick Duane, his partner in New Hampshire Cider Works. "All those people see Carter Hill Orchard apples at the Hannaford in Concord, they feel proud and they can buy those apples when they couldn't before. You can't do that with every grocery chain."

That's the power of buying local, and we understand that value, working with small farms and orchards like Rick and Rob's to bring their products to the communities around them. "They make it easy for a small vendor like us," Rick says. "They've made it a simple process that means what we deliver is really fresh. In the late summer and fall, we'll pick on Monday, and there's more than a good chance the apples and peaches will be on their shelves Tuesday. Or, I made cider yesterday, and that cider is on the shelves in a dozen Hannaford stores this morning. And I know, because I delivered it." ■



- Rick Duane & Rob Larocque, Carter Hill Orchard, NH

Hannaford. close to home® 8

local eats

Lee Skawinski is the chef and co-owner of Cinque Terre and Vignola restaurants in Portland, Maine. His cooking, centered on fresh, local, and seasonal ingredients from area farmers, has earned him kudos as one of the country's top "Farm to Table" chefs. "As a chef, I can tell you that local always means fresher, healthier food, and food you can feel good about buying."

SEARED SCALLOPS WITH LENTILS, CRISPY BACON AND SPRING SPINACH
recipe created by local Maine chef, Lee Skawinski

Serves: 2-4
Active Time: 25 minutes
Total Time: 55 minutes
16 medium scallops, about 1 pound
1 cup each of carrots, onions, celery; diced
1 clove garlic, peeled and minced
1 shallot, peeled and minced
2 pieces slab or thick-cut bacon, diced
2 cups lentils, rinsed 3 times in cold water
4 1/4 cups vegetable stock
1 lb. spinach, washed and trimmed
2 tablespoons Ricker Hill Organic Raw Vinegar
3 tablespoons olive oil
2 teaspoons any combination of chopped fresh chives, chopped fresh rosemary, or chopped parsley
Salt and pepper to taste

In a 2-3 quart saucepan, put 2 tablespoons of the olive oil and heat for 30 seconds on medium. Add carrot, celery, onions, garlic, and sauté for 1 minute. Next add lentils and 4 cups stock and reduce heat to simmer, cooking while covered until tender, about 30 minutes (or until lentils are tender. Add more stock if pan is dry but lentils not yet cooked.) When tender, add the herbs and cider vinegar, salt and pepper. Set aside, covered. Begin sautéing bacon and shallots in a large pan, tossing frequently. Add the spinach when the bacon is almost crispy and cook until wilted. Season with salt and pepper. Season scallops with salt and pepper on both sides. Heat large sauté pan over high heat for 30 seconds, then add remaining tablespoon of oil to pan. Allow oil to heat for 30 seconds then add scallops. Cook for 2-3 minutes, then turn and remove from the heat, as the residual heat will finish cooking them. Plate lentils, spinach and scallops, drizzle with olive oil and serve.

seared scallops with lentils, crispy bacon and spring spinach



roasted basil-infused veggie pasta sauce w/ butternut squash ravioli



ROASTED BASIL-INFUSED VEGGIE PASTA SAUCE WITH BUTTERNUT SQUASH RAVIOLI
made with local produce from Vermont

Serves: 4-6
Active time: 25 minutes
Total time: 1 hour
1/4 cup Taste of Inspirations Basil Dipping Oil
1 small eggplant, cut into 1/4-inch cubes
1 medium zucchini, cut into 1/4-inch cubes
2 organic vine-ripe tomatoes, cut into 1/4-inch pieces
1 medium summer squash, cut into 1/4-inch cubes
1 large clove garlic, minced
1/2 teaspoon salt
1/4 teaspoon freshly ground pepper
4 ounces Maplebrook Farm Fresh Mozzarella, cut into 1/4-inch cubes
1 package Buitoni Butternut Squash Ravioli, cooked
Preheat oven to 400°. Brush large, heavy rimmed baking sheet with 1 tablespoon oil. Combine eggplant, zucchini, tomatoes, summer squash and garlic on baking sheet; sprinkle with salt and pepper. Drizzle with remaining oil; toss well. Roast until eggplant begins to brown and vegetables are tender, stirring occasionally, about 25 minutes. Transfer vegetables to a bowl; add mozzarella. Serve over cooked butternut squash ravioli.

APPLE CIDER-BRAISED PORK CHOPS WITH MAPLE-INFUSED APPLES
made with local ingredients from New Hampshire

Serves: 4
Active Time: 15 minutes
Total Time: 50 minutes

2 tablespoons butter
3 large Golden Delicious apples, peeled, cored, cut into 1/2-inch slices
1/4 cup and 1 tablespoon Putnam Farms Grade A Maple Syrup
1 tablespoon vegetable oil
4 1-inch thick bone-in loin pork chops
1 teaspoon salt
1/4 teaspoon freshly ground pepper
1/4 cup minced shallots
1/3 cup LaBelle Dry Apple Wine
1 cup Carter Hill Orchard Apple Cider
1 1/2 teaspoons flour
1 1/2 teaspoons butter, softened
2 teaspoons freshly chopped parsley

For the Apples: Melt butter in large nonstick skillet over medium-high heat. Add apples and one tablespoon syrup to pan; sauté until apples are tender, about 5 minutes. Mix in remaining 1/4 cup syrup. Set aside.

Heat oil in large, heavy skillet over medium-high heat until hot. Season pork with salt and pepper, add pork to pan; and cook each side until well-browned, about 4 minutes per side. Transfer pork to plate. Add shallots to pan drippings; reduce heat to low, stirring until softened. Add wine and cider to pan, bring mixture to simmer. Add pork chops, cover and simmer over low heat 20 minutes or until cooked through. Remove chops to serving plate, cover to keep warm. In small bowl stir together flour and softened butter to make a paste. Add paste to the braising liquid; bring the sauce to a boil, stirring. Simmer sauce 1-2 minutes to thicken. Pour sauce over chops. Sprinkle with parsley. Top with maple-infused apples and serve.

apple cider-braised pork chops with maple-infused apples





asparagus, potato & chicken sausage gratin

- 1 lb. hot Italian sausage, casings removed
- 2 teaspoons vegetable oil
- 1 pound beef chuck, fat trimmed, cut into 3/4-inch pieces
- 1 lb. pork shoulder, fat trimmed, cut into 3/4-inch pieces
- 2 medium onions, diced
- 2 cloves garlic, minced
- 1 tablespoon paprika
- 2 tablespoons chili powder
- 1 teaspoon dry oregano
- 1 teaspoon ground cumin
- 2 cups Casa Visco Homestyle Pasta Sauce
- 1 bottle Saranac Amber or Imperial IPA Beer
- 1 can Hannaford brand pinto beans, drained
- 1/2 jalapeno, seeded, diced
- 1 red bell pepper, seeded, diced
- 1 small can diced green chilies
- Condiments: Hood Low-Fat Sour Cream; Heluva Good White Cheddar shredded; and chopped fresh cilantro



Heat oil in large saucepan. Add sausage, crumble with back of spoon. Cook over medium-high heat until sausage is browned, about 15 minutes. Lift meat out of pan with slotted spoon, set aside. Add the beef and pork to pan, in batches, and stir until browned, about 20 minutes. Lift meat out with slotted spoon. Add onions and garlic to pan drippings; cook, stirring often, until onions are limp, about 10 minutes. Stir in paprika, chili powder, oregano and cumin; cook 1-2 minutes, until fragrant. Add meat and their juices back to pan with spices. Stir in pasta sauce, beer, pinto beans, jalapeno, pepper and green chilies. Bring to boil over high heat. Reduce heat, cover and simmer, stirring occasionally, until meats are tender, about 2 hours. Serve chili with sour cream, shredded cheddar and cilantro.



new york's best beer chili

ASPARAGUS, POTATO AND CHICKEN SAUSAGE GRATIN
 made with local ingredients from Massachusetts
 Serves: 8-10
 Active time: 30 minutes
 Total time: 2 hours
 4 tablespoons butter
 2 large leeks, thinly sliced (white and pale-green parts only)
 2 1/2 lbs. russet potatoes, peeled, thinly sliced (1/8-inch thick)
 1 package Alfresco Cooked Chicken Sausage, cut into 1/2-inch pieces
 1 pound asparagus, tough ends trimmed, peeled and sliced into 1-inch pieces
 2 packages Goat Rising Garlic Herb Chevre
 1 1/2 cups chicken broth
 1/4 cup dry white wine
 1 1/2 tablespoons flour
 1 teaspoon each salt and freshly ground pepper

Preheat oven to 400°. Butter a 13x9-inch glass baking dish. Melt butter in large skillet over medium heat. Add leeks and cook until tender, stirring occasionally, about 12 minutes. Set aside. Cover bottom of baking dish with 1/3 of potato slices, overlapping as needed. Layer with 1/3 each leeks, sausage, asparagus and cheese. Sprinkle with salt and pepper. Repeat layering 2 more times. Whisk broth, wine, flour and remaining salt and pepper in small saucepan over medium heat until flour dissolves and thickens slightly, about 3 minutes. Pour over gratin. Cover with foil. Bake 45 minutes. Uncover and bake until potatoes are soft and juices are bubbling, about 30 minutes more.

NEW YORK'S BEST BEER CHILI
 made with local ingredients from New York
 Serves: 8
 Active time: 25 minutes
 Total time: 3 hours 20 minute

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CHEDDAR AND PEAR PANINI MAKES 2 SANDWICHES

- 2 tablespoons mango chutney
 - 1 tablespoon reduced-fat mayonnaise
 - 4 slices whole-wheat sandwich bread
 - 3 ounces Cabot Seriously Sharp or 50% Reduced Fat Omega-3 DHA Cheddar, thinly sliced, divided
 - 1/4 of pear or apple, thinly sliced
 - Cooking spray
- 1 Preheat a panini press or contact grill, if using.
 - 2 Mix chutney and mayonnaise; spread over 4 slices bread. Place half the cheese on 2 slices bread. Top with pear slices, remaining cheese and bread slices, chutney-side down. Spritz both sides of sandwiches with cooking spray.
 - 3 Place sandwiches in panini press or contact grill; cook 4 to 8 minutes or until golden brown and cheese has melted. Alternatively, heat a skillet, preferably cast-iron, over medium-low heat. Place sandwiches in skillet. Set a piece of foil on top, then weigh with a heavy saucepan or smaller skillet. Add a few unopened food cans for extra weight, if needed. Cook 2 to 4 minutes, or until underside has browned. Turn and cook 2 to 4 minutes more. Cut sandwiches in half and serve immediately.

With a crispy crust and melted cheese filling, an old-fashioned grilled cheese (or in some cases, a "panini") makes a perfect lunch or light supper. The good thing about grilled cheese is that you can often improvise with what you have on hand or take advantage of supermarket specials. If you own a panini press or contact grill (aka George Foreman Grill), grilling the sandwiches is a breeze, but you can also use a skillet. Pressing the sandwiches with a weight (see directions in recipe) makes them extra crispy.

Nutrition Analysis Calories 371, Total Fat 19g, Saturated Fat 10g, Sodium 632mg, Carbohydrates 39g, Dietary Fiber 5g, Protein 16g, Calcium 352mg



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brewing up local

A hundred years ago, even the smallest Northeastern city had a local brewery, many of which closed during Prohibition. Today, one look in the Hannaford beer case shows that this tradition is once again thriving, and with deliciously different accents, flavors, and styles from all over the Northeast. In most areas, local beer sales are up 30 percent over previous years. Even better, because they brew in small batches, many breweries release seasonal ales, lagers, and wheat beers perfect for hot summer days around the barbecue.



- Fred Matt
F.X. Matt Brewing Co., NY



F.X. Matt Brewing Co.

In 1888, German immigrant F.X. Matt brewed his first beer in Utica. His descendants produce their flagship Saranac brews in that same brewery today. As part of their commitment to distinctive, small-batch brews for all seasons, their "12 Beers of Summer" pack offers 2 bottles of 6 different offerings, from a Pale Pale Ale to a refreshing and citrusy Hefeweizen.



Magic Hat Brewing Co.

Wacko, Vinyl, Circus Boy, Single Chair - no, these are not punk bands but the names of just a few of South Burlington brewery Magic Hat's irreverent beers. Take that Wacko, a brilliant red beer brewed using beet juice but with a light body and dry finish to make for an agreeable thirst-quencher in the heat of a New England summer.



Sea Dog Brewing Co.

Brewmaster Alan Pugsley is known as the Johnny Appleseed of craft brewing in America. For Sea Dog, he has created a signature line of English-style ales unique in their distinctive balance. Not too sweet, not too strong, not too bitter - that's the brewery's goal, and you can taste it in every mug.



Smuttynose Brewing Co.

Privately owned Smuttynose Brewery in Portsmouth traces its origins back to the earliest days of craft brewing in New England. It finds the inspiration for its brews in traditional British and European beers but puts its own seacoast spin on them for an original - and satisfying - result.



Wachusett Brewing Co.

In 1993, Ned, Kevin, and Quinny - Three Worcester Polytech grads with a "can-do" enthusiasm and a love of good beer - opened Wachusett Brewery in Westminister. Eighteen years - and 18 original brews later - their Blueberry Ale and Country Ale still stand out as summer stars, perfect with everything from a lobster roll to grilled steak or salmon. Only available in our Lunenburg, Quincy and Dracut stores.



We've made it even easier to shop local.

Look for the Close to Home logo when you shop- it's our way of letting you know you're supporting local artisans and farmers from your state. Hungry for more? Visit hannaford.com to find all the local artisans and farmers in your state with our interactive map.

Please note: not all products sold in all Hannaford locations.



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