

The Harraseeket Inn

Keeping the Circle Small
Local Purchasing

Our Mission

We at the Harraseeket Inn believe that organic and naturally raised foods are not only better for our environment and ourselves, but that they also taste better. We strive to procure the freshest locally grown and harvested ingredients for our menu offerings, and we believe in buying Maine products first. Most of our fish is from local waters off the coast of Maine (except for our salmon which comes fresh and wild from Alaska and Oregon .) We use organic King Arthur flour in our breads and pastries. We use Oakhurst milk because it's Maine's milk with no added hormones or antibiotics. We do not serve any farmed fish, nor do we serve swordfish, mackerel or any other fish with known high levels of mercury. We believe that supporting Maine's farmers, fishermen and growers will help preserve open space and keep Maine unique and special. That is our dream

The Harraseeket Inn has two restaurants and a banquet facility



- Broad Arrow Tavern
- 100 seat casual tavern, wood fired oven and grill with open kitchen.
- Maine Dining Room
- 90 seat fine dining, featuring tableside salads, entrees and desserts.
- Five Function Rooms
- capacity for 250 guests for a sit down meal.

Our Purchasing Guideline

Local, Organic, Conventional

We will always try to find a needed product locally, if it is also organic that is a bonus.

If not locally available we look for a suitable organic product.

If a organic product can not be found we will use a conventional product, or simply change the menu.



Benefits of Purchasing Locally

- **Food Safety**, you know where your food is coming from, who produced it, and how it was produced.
- **Less Environmental Impact**, shorter distance for shipping, less energy used for cooling, less packaging and handling.
- **Builds Community**, keeps money in the local economy, supports the people who support you.
- **Maintains Open Space**, by keeping the farms economically viable, we help to maintain farmland and wildlife areas.
- **Homeland Security**, a diversified local food supply shelters us from global and national disruptions

The Broad Arrow Tavern

Wood Grilled All Natural Pork Chop with Brick Oven Cornbread, Roasted Vegetables and Apple Cider Glaze.



Carrots and Parsnips
Fishbowl Farm
Bowdoinham, Maine

Red Pepper
New Leaf Farm
Durham, Maine

All Natural Pork Chop
Luce's Meats
N. Anson, Maine

Chives
Digit Farm
Durham, Maine

Apple Cider Glaze
Ricker Hill Orchard
Turner, Maine

Cornmeal
Morgan's Mill
Union, Maine

Cooked with Hardwood
A.W. Allen Firewood
Farmingdale, Maine

How we do it.

- We find new producers by visiting farmers markets and agricultural fairs as well as word of mouth bringing producers to us.
- Yearly 'planting meetings' with all of our farmers to discuss what we liked, what we didn't and what we want more of.
- Our menu's change seasonally and are written in a way to allow us flexibility to use the freshest ingredients coming from our producers.
- Pre-planning for anticipated surplus times. We preserve items for later use. Tomatoes are a good example and make a wonderful soup in the middle of March.
- We build relationships with all our producers, letting them know exactly what we need and working to use surplus items they may have.
- We strive to make the relationship a Win, Win, Win, for us, our producers and our customers

The Maine Dining Room

Goat Cheese and Summer Vegetable Terrine with Herb and Flower Salad



Organic Extra Virgin Olive Oil
Catania-Spagna Corp
Ayer, Massachusetts

Red and Yellow Tomatoes
Fishbowl Farm
Bowdoinham, Maine

Green Beans
Juniper Edge Farm
Brunswick, Maine

Fresh Herbs and Calendula Petals
New Leaf Farm
Durham, Maine

Goat Cheese
York Hill Farm
New Sharon, Maine

What Impact Do We Have?

- We source from over 40 local producers.
- In 2008 we made over \$700,000.00 in direct payments to local farmers, fishermen and producers.
- Additional locally produced products were obtained from broad-line distributors.
- In 2007-08 we enabled three farms to increase their cultivated land by building a partnership and being a stable outlet for their product.
- We have enabled broad-liners to stock local items that are now sold to other local accounts.



We encourage you to make a commitment to use more local products in your business. As we all do more, more will become available, supporting more people in your area and providing a safer, healthier and better future for us all.

