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Commercial Kitchen Use and Capacity around the Lewiston-Auburn Area in the Grow L+A and IRSSC Assessment of Development Opportunities for Bates Mill No. 5, Lewiston, Maine

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**Commercial Kitchen Use and Capacity around the Lewiston-Auburn Area in the
Grow L+A and IRSSC Assessment of Development Opportunities for
Bates Mill No. 5, Lewiston, Maine
Final Report**

ENVR 417 – Community Engaged Research
Program in Environmental Studies
Bates College
Lewiston, Maine 04240

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December 2015

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Chapter 1: Introduction and Methods

Introduction

Background

Grow L+A currently proposes incorporating a local food market and shared-use kitchen into a portion of the Bates Mill No. 5. Grow L+A is a non-profit dedicated to sustainable growth and development of the Lewiston-Auburn area. The organization focuses on the rejuvenation of the historic Bates Mill No. 5 to repurpose the space in order to benefit the surrounding communities. The organization currently seeks to evaluate the potential benefit that a food marketplace and a shared-use commercial kitchen would have to the communities of Lewiston, Auburn, and surrounding areas.

Project Vision

This section of the Bates Mill No. 5 would function as a local marketplace and licensed shared-use commercial kitchen resource. A food hub was considered in the past, however, a 2015 report by an independent analyst, Karp Resources, deemed a food hub unfeasible, though a shared-use kitchen showed promise.¹ The premise of the shared-use commercial kitchen is to function as a place where local farmers would be able to bring crops to create value-added products, providing people in the Lewiston-Auburn area access to both locally produced raw crops as well as locally-produced valued-added products. Value-added products—raw foods processed into products such as applesauce, pickles, salsa, and others—provide additional revenue for the farmers by allowing them to attain a greater percentage of the food product's value. These value-added products can then be sold within the market, providing the community with high-quality prepared foods.

Justifications

The Community Food Assessment for Lewiston, Maine, published by the Good Food Council of Lewiston-Auburn, is a report published in 2013 that indicates that many inhabitants in the area suffer from food scarcity and access to “good food”. The report defines “good food” as food that provides necessary nutrition, fits cultural and religious beliefs, supports local business, nourishes bodies and the environment, and comes from animals treated humanely.² Therefore, by supplying a nearby kitchen and marketplace venue where local farmers and business owners can process and sell their products, the market would provide the community with greater access to “good foods.”

¹ "Lewiston-Auburn Regional Food Hub Feasibility Study." Karp Resources with Crossroads Resource Center, 2015.

² "Community Food Assessment Lewiston, Maine." Lewiston, Maine: Good Food Council of Lewiston-Auburn, 2013.

Overview of Project Goals

Our project seeks to clarify whether there is a market and demand for a shared-use commercial kitchen in the Lewiston-Auburn area or if the demand is satisfied by other options in this area. The goals of our project were divided into three parts:

Goal 1. *To gain a more complete understanding of the existing commercial kitchen capacity within 50 miles of Lewiston-Auburn.*

Goal 2. *To identify the uses and functions of the existing commercial kitchens' infrastructures as well as what they lack that would be particularly useful in a potentially publically available kitchen in Lewiston-Auburn.*

Goal 3. *To determine the community value of the existing commercial kitchens.*

Goal 1.

To gain a more complete understanding of the existing commercial kitchen capacity within 50 miles of Lewiston-Auburn.

Assessing the viability of creating a shared-use commercial kitchen and food market in Lewiston in part relied on scoping the surrounding area for similar businesses for cooperative opportunities and ensuring that there is space in the market. A 2015 feasibility study made for Grow L+A by Karp Resources with Crossroads Resource Centers set the extent of the food market's scope to Androscoggin, Oxford, and Sagadahoc counties. After surveying 22 farmers in each of these counties, the authors reported a need for "commercial kitchen space opportunities appropriate to small and emerging food businesses" due to limited access to commercial kitchen space for food processing, canning, dehydration, and freezing.³ Based on this reality, it was deemed appropriate to locate and examine the commercial kitchen spaces that are presently not fulfilling this regional need in order to provide supporting information on this gap in the regional market. Locating commercial kitchen spaces in a 50 mile radius around Lewiston-Auburn provides invaluable information to determine the viability and potential success of Bates Mill #5's commercial kitchen space.

Achieving this goal could support the creation of a food hub/commercial kitchen, should our scan of commercial kitchens within 50 miles suggest there is space in the market for a shared-use kitchen in Lewiston. Filling the gap in the market for a commercial kitchen space could be economically beneficial, as determined by a 2007 study on shared-use food processing facilities in North Carolina that indicated that the construction of a food

³ "Lewiston-Auburn Regional Food Hub Feasibility Study." Karp Resources with Crossroads Resource Center, 2015.

processing center could boost the local economy, provide jobs, and promote food entrepreneurship.⁴

Goal 2.

To identify the uses and functions of the existing commercial kitchens' infrastructures and determine what is needed that would be particularly useful in a publically available kitchen in Lewiston-Auburn.

In order to determine the capacity of existing commercial kitchens in the Lewiston-Auburn area and determine the need for a new shared-use facility in Mill 5, this study examined the infrastructure, equipment, and uses of the kitchens within a 50 mile radius of Lewiston-Auburn. A key element in building the Mill No. 5 market and shared-use kitchen is avoiding problematic overlaps with filling needs already addressed by existing shared-use kitchens in the surrounding area. An investigation of the existing commercial shared-use kitchens within the specified radius gave insight into what is being produced in the facilities, who is producing these products, at what cost, and with what types of equipment. Additionally, this goal seeks to uncover any gaps in production. Is there a type of equipment that is not being used? Conversely, is there a need for a certain type of equipment that is currently unavailable in the existing commercial shared-use kitchens?

Goal 3

To determine what resources existing commercial kitchens offer to their community.

Shared kitchens have the capacity to offer a tremendous social and nutritional resource to communities.⁵ This goal speaks to the interest of our community partners in understanding what community resources are provided by existing commercial kitchens within 50 miles of Lewiston-Auburn. We were interested both in seeing what models of community partnership and development might be possible in a potential kitchen in Mill #5, but also wanted to be sure that the potential kitchen in Mill #5 does not offer a pre-existing service offered by another nearby kitchen. The "U.S. Kitchen Incubators" 2013 report, published by Econsult Solutions, speaks to the need for significant market research to determine if the construction of a community kitchen facility is feasible in an area.⁶ It is necessary to ensure that a new kitchen will not provide resources already provided by an existing community service program.⁷ According to Calder & Bushway (2013), many co-packing services and shared-use kitchens already exist in the state of Maine, therefore it was important for us to locate these and assess what services they are providing to their respective communities.⁸

⁴ Mills, Smithson, and Cameron Wold. "Developing Shared-Use Food and Agricultural Facilities in North Carolina." Center for Assessment and Research Alliances at Mars Hill College Wold & Associates, 2007.

⁵ Tarasuk, Valerie, and Randi Reynolds. "A Qualitative Study of Community Kitchens as a Response to Income-Related Food Insecurity." *Canadian Journal of Dietetic Practice and Research* 60, no. 1 (1999): 11-16.

⁶ "U.S. Kitchen Incubators: An Industry Snapshot." Philadelphia, PA: Econsult Solutions, Inc., 2013.

⁷ Topaloff, Alice. "The Shared-Use Kitchen Planning Toolkit." Iowa State University Extension and Outreach, 2014.

⁸ Calder, Beth, and Alfred Bushway. "Bulletin #3101, Recipe to Market: How to Start a Specialty Food Business in Maine."

Methodology

Commercial Kitchen Background

In order to sell product and become a “licensed” kitchen establishment, all kitchens must be inspected by the state of Maine. There are two programs that contain lists of the inspected kitchens in Maine.

Health Inspection Program (List 1)

The Health Inspection Program within the Division of Environmental Health, which is a part of the Maine Department of Health and Human Services, inspects commercial kitchens in the state that are classified as eating establishments. This refers to any kitchen where the public goes to the location to eat a prepared meal--a restaurant, soup kitchen, or dining hall. This list contained 4,606 kitchens both inside and outside of the area of our geographic interest. The list contained the name of the establishment, the owner’s name, the county and address of the location, as well as an email address for most establishments.

Department of Agriculture, Forestry, and Conservation (List 2)

The Department of Agriculture, Forestry, and Conservation maintains a separate list of inspected commercial kitchens. Specifically, the Division of Quality Assurance & Regulations maintains a list of licensed commercial food processors. Unlike eating establishments, these are kitchens that produce food products for distribution and sale elsewhere; the public does not actually come to these locations for meals. This list contained 868 kitchens, both within and outside our geographic area of interest.

Related Sources

The following resources assisted us in obtaining the two lists (see Appendix D & E) of licensed kitchens in Maine:

- Lisa Silva, Program Manager, Health Inspection Program
- Michelle Newbegin, the Inspection Analyst at the Division of Quality Assurance and Regulations

Assessing Commercial Kitchen Data

The two lists of commercial kitchens provided us with a basic map of kitchens in Maine. However, many were either 1) not in the 50 mile radius of Lewiston-Auburn range of our study, or 2) did not fit our definition for a commercial and/or shared-use kitchen with community value.

Defining “Community Value” and its Relevance to our Study

We define “community value” here by whether the kitchens currently demonstrate direct community involvement (offering cooking classes, nutritional education, etc.) or show potential for this interest in the future. It is important to note that while many establishments offer value to the community, they do not necessarily, by our definition, possess a direct community value and are in this way irrelevant to our study. Community value is a critical component to determining relevance because our project aims to avoid competing with the surrounding establishments that we are surveying through this study. Therefore, the closer an establishment is aligned with our goals as a shared-use kitchen and marketplace, the more relevant it is to our study. If an establishment demonstrates goals that are misaligned with the Bates Mill No. 5 shared-use kitchen and marketplace, they are irrelevant to our survey. In this way, our list of relevant kitchens becomes a web of like-minded establishments that we seek to learn from, and target their missing capabilities to avoid direct competition. We removed kitchens from the lists (such as hotels, campgrounds, retirement homes, convention centers, fast food restaurants, etc...) that did not offer any community value. The remaining kitchens were sent surveys in order to gain a more complete understanding of their capacity, uses, and community value as pertain to our goals.

Categories of Classification

Kitchens on the Health Inspection Program List (List 1) were categorized by the following headings:

- hospitals
- schools
- religious buildings
- social clubs
- farms
- community centers
- charity organizations

Kitchens on the list acquired from the Department of Agriculture, Conservation, & Forestry (List 2) were categorized by the types of products produced by the kitchen:

- brewery or winery
- seafood
- fruits and vegetables
- chocolates and sweets
- preserving canneries
- coffee
- baked goods
- meat packing
- dairy
- farms
- multiproduct kitchen
- other

Appendices A and B contain the final edited down commercial kitchen lists (1 & 2).

Mapping Methodology

The edited categorized lists contained kitchens outside our defined search radius of 50 miles from Bates Mill #5. We used the program arcGIS, a geographic information system that allows for the analysis of spatial data. The foundation for our maps are based from shapefiles created by the Maine Office of GIS. We used features of arcGIS, to convert the edited lists into coordinate points so they could be expressed spatially. This allowed us to eliminate the kitchens outside of the 50 mile radius producing a finalized list of kitchens that met all our criteria. These kitchens are the ones that we sent surveys to gain a better understanding of their capacity, uses, and community values as they pertain to our goals.

Survey Methodology

In total, we sent surveys to 485 kitchens that we did not already know to be shared-use kitchens from the Maine Health Inspection Program and Department of Agriculture, Conservation, & Forestry lists. Included questions regarding their size, popular products, clients, equipment, and interest in becoming involved with the Lewiston-Auburn food hub in Bates Mill No. 5.

We maintained a second smaller list of kitchens we knew were shared-use from our previous research. These are most relevant to our study because their goals as an establishment coincide almost exactly with our goals as a shared-use kitchen facility and marketplace. The main difference between this group of kitchens and the above larger list is the “shared-use” component. For these reasons, we created a slightly different set of questions for them. To yield

the utmost participation the shared use facilities were given the option to fill out a survey or complete a phone interview. This survey contained the same questions as the phone interview questions.

Appendix C contains the complete survey we sent to kitchens that were not known shared-use.

Appendix D contains the complete survey we sent to kitchens that were known shared-use.

Chapter 2: Overview and Analysis of Findings

Survey Responses

Response Rate: 10.5%

We calculated the response rate as the number of survey responses (51) out of the total number of kitchens (485) on the two edited-down commercial kitchen lists referenced in chapter 1. In reality, not all of the 485 kitchens received surveys, because we were unable to get in touch with many of them by phone or email. Our response rate of 10.5% is relatively low, however, the respondents are likely a self-selecting list of the kitchens that are most relevant to this study. The kitchens engaged in their community or interested in shared-use practices were the most likely to respond to the survey. Therefore, we feel that the response rate is likely more all-encompassing than the low percentage would suggest.

Classifying the Respondents

Figure 1 demonstrates the spread of the types of establishments that responded to our survey. No one category dominated the bulk of the responses, with “other” being the most common response. “Jams and Canneries” were also common, which would perhaps suggest that this need is met by existing surrounding kitchens, and that therefore it would not be appropriate to focus on these types of products in Mill #5. As indicated in the list in the below section “Common Top Items,” jams, jellies, and other canned items are already produced by many surrounding kitchens.

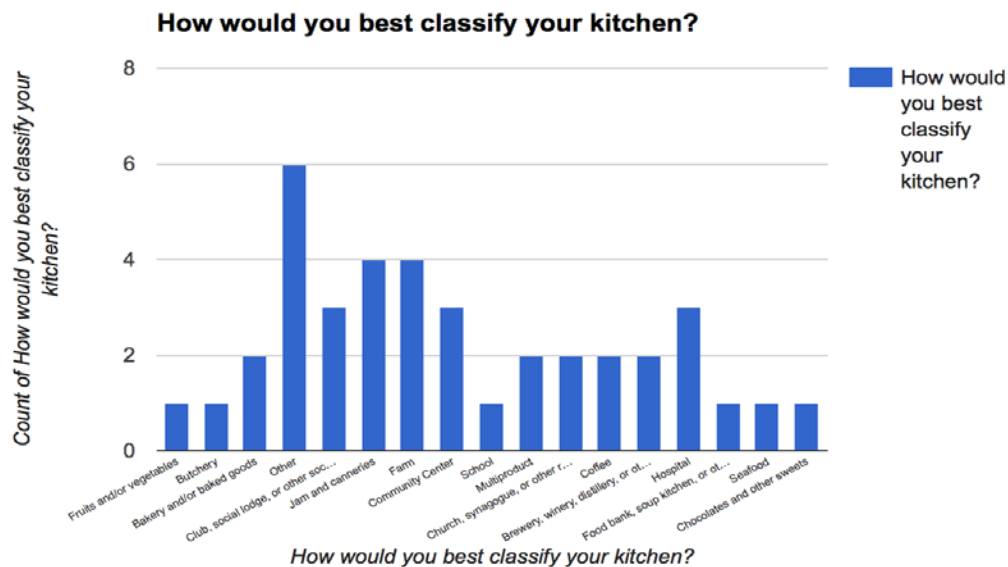


Figure 1.

Kitchen Landscape

Overall Shared-Use Landscape

Approximately one in five of our survey respondents indicated that their kitchen is currently available for public use (Figure 2). This low percentage indicates a space in the market for a publically available kitchen space in Lewiston. However, close to 40% ($n = 34$) of kitchens indicated that they either already rent their space out to community members or would consider doing so in the future (Figure 3). Given that 27.8% ($n = 34$) of respondents indicated they may be willing to rent their kitchen space out in the future (Figure 3), there is the possibility that the number of shared-use kitchen spaces in the area will increase. Therefore, we believe there is currently space for a publically available kitchen in Lewiston, but it is a risk as many other kitchens in the area are considering becoming shared-use rental spaces.

Is your kitchen available for public use?

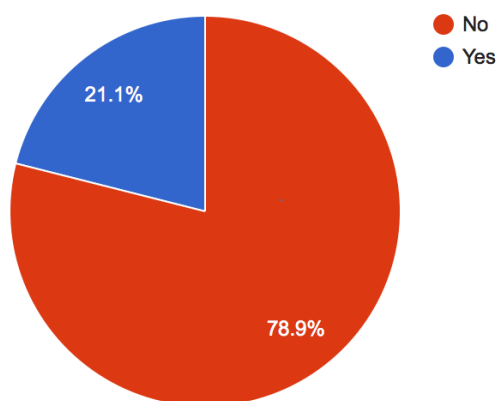


Figure 2.

Would you be willing to rent out your kitchen space to community members in the future?

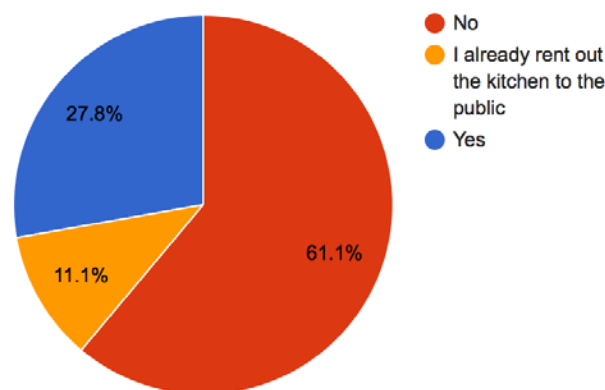


Figure 3.

Existing Unused Excess Capacity

The amount of unused excess capacity in the commercial kitchen landscape of the surrounding area sheds some light on the risk identified in the above section regarding the possibility that a shared-use facility in Lewiston may make sense in the current landscape, but could be a risk if other currently closed-to-the-public kitchens open up to public access. Presumably, only kitchens with unused excess capacity could easily open up to the public in the near term. Currently, 21.6% ($n = 35$) of kitchens indicated that they have unused excess capacity (Figure 4). Given this relatively low percentage, we would like to suggest that the risk is low that enough other kitchens in the area would open up to the public in the short term to significantly hinder the feasibility of a shared-use kitchen in Mill #5.

Does your kitchen have unused excess capacity?

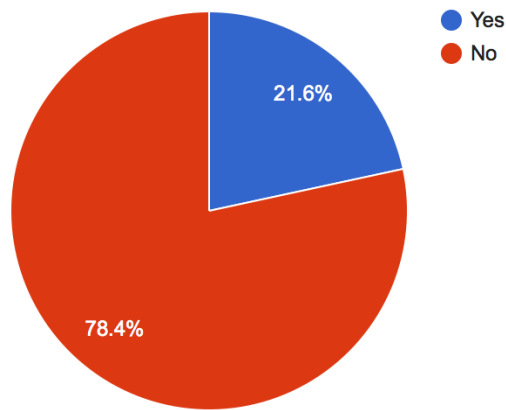


Figure 4.

Does your kitchen produce products that you would be interested in selling at a potential local food hub or retail market in Lewiston if it were to be created?

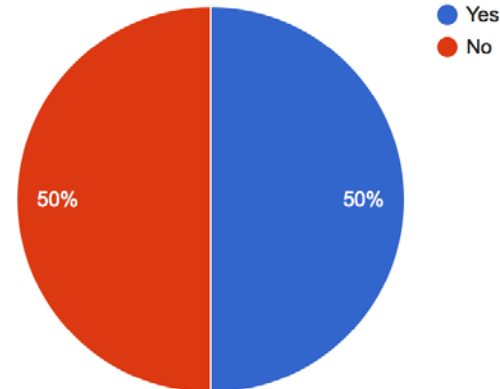


Figure 5.

Products

Common Top Items

Below is a list of some of the most frequently mentioned are their top items. It would perhaps be prudent to avoid focusing on any of the following items for a kitchen in Bates Mill #5, as the frequency with which other kitchens mentioned these items would suggest that perhaps the local market is saturated with the following:

- Pickles
- Jams and Jellies
- Breads
- Baked Goods
- Relishes
- Spice Blends

Products to Sell in a Lewiston Market

50% (n = 36) of survey respondents produce items they would be interested in selling in a local food market in Lewiston if it were to be created (Figure 5). Below is a compiled list of these items:

- Biscuits
- Sticky buns
- Cinnamon rolls
- Pie dough (rounds, squares etc)
- Peanut Butter
- Jelly and Jams
- Apple Cider Syrup
- Pickles
- Chutneys
- Fresh Corn Tortillas
- Chocolate covered blueberries, turtles, truffles, and other chocolate items
- Jams
- Tins of Seasoning
- Spice Blends
- Prepared Entrees and Hot Food Items
- Relish
- Salsa
- Spirits
- Grab & Go Sushi
- Sauces
- Canned Tomatoes
- Roasted Organic and Fair Trade Coffee

Community

Engagement in the Community

Of the 41.7% (n = 37) of kitchens (Figure 6) that currently engaged in programs to support their local communities most of these kitchens engage through donations to local food banks or soup kitchens. Six of the kitchens offer an assortment of cooking classes for the public varying from international cooking to healthy cooking to artisan pesto making.

Are you currently engaged in any programs to support the local community?

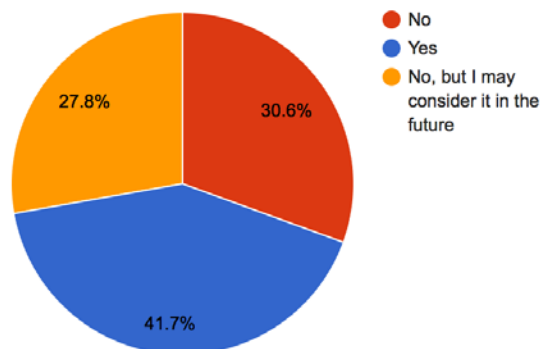


Figure 6.

Is your kitchen missing any capabilities that you might use if publically available in a nearby shared-use commercial kitchen in Lewiston?

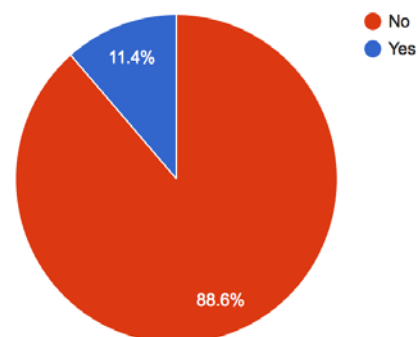


Figure 7.

Equipment

Desired Capabilities in a Shared-Use Facility in Lewiston

11.4% (n = 35) of respondents indicated that their kitchen is missing equipment that they might use if publically available in a shared-use kitchen in Lewiston (Figure 7). With regards to what equipment would be valuable, only two kitchens responded with specifics, but they said the following facilities would be helpful in a publically available kitchen in Lewiston:

- Large walk-in freezer
- Steam kettles
- On-site product storage

Product Specific Equipment

A little less than half of the kitchens (n = 34) responded indicating that they have unique or product specific equipment (Figure 8). The equipment mentioned included the following:

- Laminating Line, Flow Wrapper, Shrink Wrapper
- 300 lb or large scale mixer
- Industrial Grater (Nut)
- Industrial Canning Equipment
- Commercial Dehydrator
- Dough Sheeters
- Blast Chillers
- Steam Juicer
- Spice Grinders
- Honey Extraction Equipment
- Large Scale Coffee Roasters

Do you have any unique or product specific equipment?

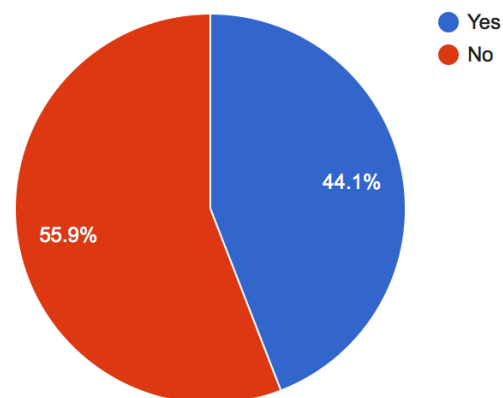


Figure 8.

Conclusions

Qualitative Insights

We communicated by phone, email, or through survey responses with many kitchen owners in the area. The above evidence related thus far in this chapter has been largely quantitative results from our survey responses. Some people also offered valuable qualitative data. The following paragraphs offer the most relevant insights.

Stone Road Farm

“Maine needs more shared use commercial kitchens to provide a middle-ground stepping stone for incremental growth. Most food processing businesses do not have the necessary capital to allow for scale-up from small to large. It is an unfortunate reality that most food businesses do not have much room for middle growth. It is either small or large. I think access to shared use kitchens could provide greater opportunity to gradually scale-up” stated by Dyanna from Stone Road Farm (see page 56 of catalog). Dyanna currently operates out of the Farmington Grange.

Sushi Maine, LLC

“It's very expensive to set up your own operation” mentioned Matt Howe of Sushi Maine, LLC (see page 51 of catalog). He said that in the future he'd be interested in a place to produce sushi so he could sell it in markets around the Lewiston Auburn area.

Gagne Foods

Michael Gagne of Gagne Foods in Bath (see Appendix E on page 77) felt very strongly that a shared-use kitchen in Lewiston was likely to fail. He related the story of a similar attempt to create a shared-use facility in Bath 7 or 8 years ago that failed in the planning stages. He stressed that different types of food products require such vastly different production facilities and equipment that a shared-use facility simply wasn't feasible given the different demands different producers would have for the space. For example, he noted that creating different types of products requires very different canning, freezing, packaging, and shipping needs. Therefore, a one-size fits all kitchen is very impractical.

Further, Mr. Gagne had food safety concerns about a shared-use kitchen. He noted that copious record keeping and oversight is needed to meet food safety regulations in a commercial kitchen. He expressed his view that food safety could be a significant

problem in a shared-use kitchen. This reality in turn could lead to serious liability concerns.

Mr. Gagne did offer that he thought a shared-use kitchen in Lewiston could be a success if it adhered to the following guidelines. Firstly, the shared-use kitchen should have a very defined scope in terms of types of products. The kitchen cannot have appropriate specialized equipment for many types of production, so it will be important to focus on a few product categories and make sure the kitchen is properly equipped to handle these. Secondly, there should be someone in charge of making sure the kitchen is handling food safety appropriately.

Frequently Mentioned

10 of the kitchens responded that they thought that a shared-use commercial kitchen would be a good idea with remarks of being beneficial to the community especially if the kitchen offered services such as marketing help.

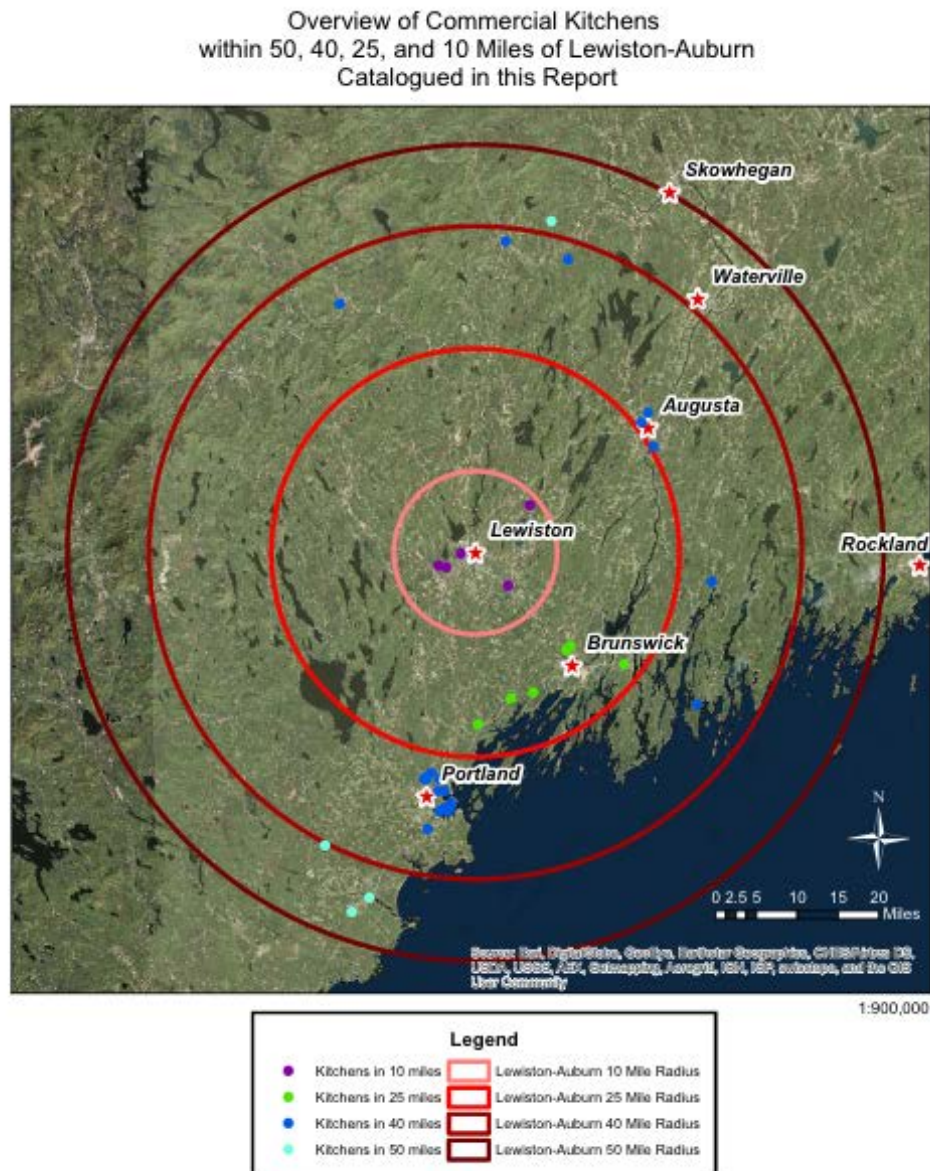
Additionally, a handful of respondents were hesitant on the feasibility of such project, referencing specifically that if the distance to the processing site is too far from the farm, the commute becomes an expensive endeavor.

Final Recommendations

Our survey responses and analysis suggest that there is indeed room in the commercial kitchen landscape of the surrounding 50 miles for a shared-use facility in Bates Mill #5. Currently, there are relatively few similar operations and many of those are not well advertised or highly visible to the public. We received further qualitative evidence both in support of and opposed to the idea of a shared-use facility in Lewiston. We believe the initiative can be a success if the products targeted by the kitchen are clearly identified in order to avoid some of the potential problems identified by our contacts. With regards to a specific product focus, our research demonstrates that the need for canning and jam-producing facilities is met in the area. Therefore, we suggest that the potential shared-use kitchen in Lewiston focus on a different product category. With regards to further suggestions, particular attention should be paid to food safety in the planning process. Overall, our work indicates that Grow L+A should move forward with its goal to create a shared-use kitchen in Bates Mill #5; however, the vision for the project needs further specification before it can move forward.

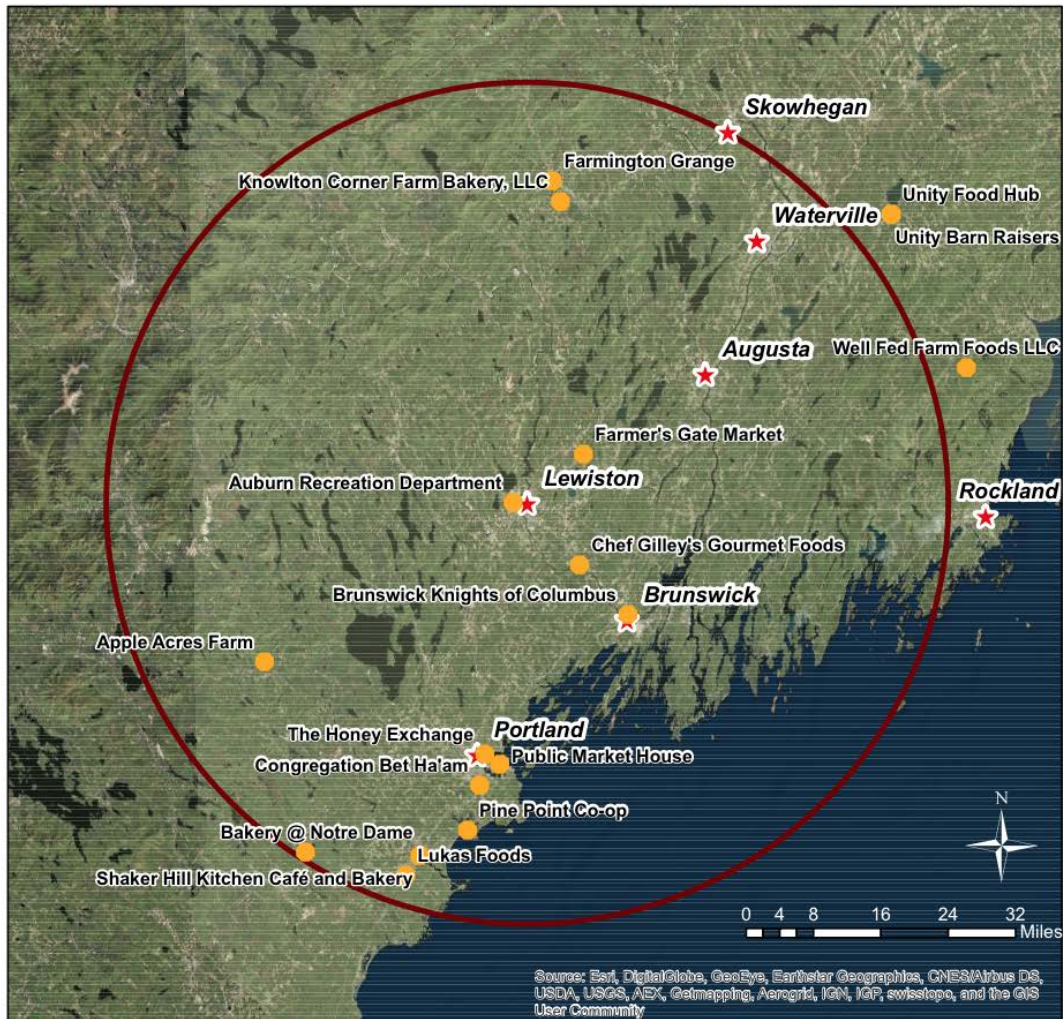
Chapter 3: Catalog of Shared-Use and Non Shared-Use Kitchens

The following chapter is a compilation of catalog entries that provides information about each kitchen that responded to our survey. Each entry includes the title of the establishment, contact information, and a summary of their answers to the survey questions. Below is a map showing each of these identified kitchens in their geographical context.



Shared-Use Kitchens

Shared-Use Commercial Kitchens
Within and Around 50 Miles of Lewiston-Auburn
Catalogued in this Report



1:1,000,000



Auburn Recreation Department

48 Pettengill Park Road, Auburn, Maine 04210

Jan Biron

(207) 333 6601 ext. 2108

jbiron@auburnmaine.gov

auburnrecreation.com

—

Classification: Community Center

Focus: Serving people on site

Years in Business: Over 50 years

Scale of Operations: Serves 50 to 60 people at a time at most

Who Uses Kitchen: Recreation department staff and renters of the kitchen. Rent out kitchen but not from August 15th-November 30th (high season). Kitchen is equipped with six stainless steel countertops, 10 rack convection oven, a commercial 24 rack dehydrator, triple sink, and four burner stove.

Pricing Structure: No Response

Community Engagement: None

Top Produced Items: Produces meals for senior citizens on a monthly basis

Products to Sell at L-A Food Hub: None

Unique or Product-Specific Equipment: None

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: Kitchen facility is small and limited

Brunswick Knights of Columbus

2 Columbus Drive, Brunswick, Maine 04011

Dawn Burton

(207) 729 6552

kcbruns@koc1947.comcastbiz.net

www.kofc1947.org

Classification: Club, social lodge, or other social or fraternal institution

Focus: Serving people meals on site

Years in Business: 58 years

Scale of Operations: Kitchen is used just once or twice a week

Who Uses Kitchen: Public members can use when renting out the hall for a fee

Pricing Structure: Rent their hall to the public at which point they have access to the kitchen for food storage and prep. If they use the stove and ovens there is an additional \$25 charge.

Community Engagement: They have a crew of members who put on a public Sunday breakfast buffet once a month. Members host bingo once a week and volunteers serve burgers, soups, sandwiches, and pub like items. They hold occasional events for the members such as dinner dances and fish fries served in our lounge.

Top Produced Items: Sunday breakfast buffets, burgers & fries, and event meals such as baked stuffed chicken.

Products to Sell at L-A Food Hub: None

Unique or Product-Specific Equipment: None

Missing Capabilities: None

Unused Excess Capacity: Yes

Challenges: As a fraternal organization, their membership has decreased significantly over the past 20 years as aging members are not replaced with the younger generation. They have a good group of members who volunteer but not like it was "back in the day" so their kitchen is under utilized.

Additional Notes: Dawn thinks a shared-use commercial kitchen would be a wonderful asset to Lewiston and many other communities. It would create many opportunities for those unable to purchase their own commercial space and equipment to build a product or business. She actually gets a few calls each year from people looking to rent commercial kitchen space, but they currently do not rent just the kitchen.

The Honey Exchange

494 Stevens Avenue, Portland, Maine 04103

Phil Gaven

207-773-9333

phil@thehoneyexchange.com

www.thehoneyexchange.com

Classification: Multiproduct

Focus: Producing or distributing food products

Years in Business: 4 years

Scale of Operations: Small

Who Uses Kitchen: Beekeepers, including retirees, farmers, and people with day jobs across the entire spectrum of the economy. Mostly we do the work for other beekeepers, there is one client who uses our equipment. The only other contract use we have had is a woman who produces Elderberry Concentrate

Pricing Structure: No Response

Community Engagement: They teach beekeeping and a wide variety of topics related to honeybees. These classes happen within the store and at schools and organizations throughout southern Maine.

Top Produced Items: Primarily extracted honey and honey spreads

Products to Sell at L-A Food Hub: Varietal honeys and spiced honey spreads

Unique or Product-Specific Equipment: Honey extraction equipment

Missing Capabilities: None

Unused Excess Capacity: Yes

Challenges: “This question would take hours to answer completely and I’ve got a to-do list as long as my arm (which would be the primary challenge, I suppose).”

Congregation Bet Ha'am

81 Westbrook Street, South Portland, Maine 04106

Kris Dorer

(207) 879 0028

kris@bethaam.org

www.bethaam.org

Classification: Church, synagogue, or other religious institution

Focus: Zoned for wholesale rental, but not utilized yet

Years in Business: 30 years

Scale of Operations: Zoned for wholesale rental, but not utilized yet

Who Uses Kitchen: No Response

Pricing Structure: Currently based at \$25/hour for short-term projects. Longer-term projects prices are negotiated. They may have a greater impact on the facility or a package rate could be developed.

Community Engagement: Yes, they raise vegetables to donate to local shelters and food kitchens.

Top Produced Items: No Response

Products to Sell at L-A Food Hub: None

Unique or Product-Specific Equipment: None

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: No Response

Farmington Grange

124 Bridge Street, Farmington, Maine 04938

Bonnie Clark

207-778-6637

clarksfarm@gmail.com

Classification: Club, social lodge, or other social or fraternal institution

Focus: Both producing or distributing food products and serving people meals on site

Years in Business: 4 years

Scale of Operations: Commercial Kitchen for lease and cold storage rooms for lease.. At present the kitchen is only being used by a baker on a regular basis. Occasionally it is rented for a day for a club meeting/meal or a family gathering.

Who Uses Kitchen: Bakers, producing on small scale for specialty stores and farmers markets; Farmers doing added value processing-jams and jellies, applesauce; Individuals producing pesto for restaurants. Most are from Farmington or within 20 miles.

Pricing Structure: \$30 for 4 hours, \$50 for 8 hours-by appointment. Cold Storage-\$30 per month

Community Engagement: Commercial Kitchen, Dining Hall, Cold Storage for hire. Winter Farmers Market every Saturday from November to May.

Top Produced Items: Breads, Pesto, Jams, Jellies, Applesauce

Products to Sell at L-A Food Hub: At the discretion of the individual producers who rent out the kitchen

Unique or Product-Specific Equipment: 20 qt commercial mixer, bread proofer, cooling racks. Old, but operational.

Missing Capabilities: None

Unused Excess Capacity: Yes. Particularly the cold storage is not used much.

Challenges: Getting more use for the kitchen.

Additional Notes: Concerned that the L-A Food market and shared-use facilities would be taking their customers.

South Road Farm

220 South Rd, Fayette, Maine 04349

Dyanna Lincoln

info@southroadfarm.com

<http://www.southroadfarm.com>

Classification: Community Center

Focus: Producing or distributing food

Years in Business: 4 years

Scale of Operations: Operations are still quite small and am hoping to scale-up which may involve moving the business to southern Maine where I may have better access to a larger commercial kitchen. Currently, the pesto is processed at the West Farmington Grange- (A State licensed shared commercial kitchen). Access to commercial kitchens is a huge problem for food producers in Maine. Most definitely can be an impediment to growth. She participated in a UMO Farm to Market class where one of the issues discussed was access to licensed commercial kitchens. She would be very interested in a facility in lewiston/auburn area!!

Rental to Public: Yes

Who Uses Kitchen: Other renters of The Farmington Grange

Community Engagement: No, but I may consider it in the future, She does workshops on making artisan pesto and salad dressings. She assists in the growth of the Farmers Markets she participates in.

Top Produced Items: 15 different varieties of pestos and several salad dressings

Products to Sell at L-A Food Hub: Pesto, salad dressings, dried vegetables

Unique or Product-Specific Equipment: No

Missing Capabilities: Yes. Commercial dehydrators, commercial food processors, commercial food dispensers, flash freezing capability, walk-in refrigerator, walk-in freezer. With the exception of freezers, she moves the above equipment to the Grange when she processes her pestos and salad dressings.

Unused Excess Capacity: No

Challenges: Her challenges are a commercial kitchen that allow to grow business, licensed for distributors to drop off ingredients and pick up finished products for distributions, and temporary storage at the commercial kitchen.

Knowlton Corner Farm Bakery, LLC

341 Knowlton Corner Road, Farmington, Maine 04938

Arleen Masselli

207-778-6520

bobg@beeline-online.net

www.knowltoncornerfarm.com

Classification: Farm

Focus: Producing or distributing food products

Years in Business: 3 years

Scale of Operations: Kitchen is used 6 days per week for cooking, packaging & distribution. We are staffed with a delivery driver, a dishwasher, and 4 kitchen prep people.

Who Uses Kitchen: Originally designed for personal bakery needs. Also recognized a need in the community, and as a result, the kitchen is open to other individuals for rental, although no-one has elected to do so yet. Owner uses the kitchen to prepare product, and employees are primarily family. Because of the volume of product produced, there isn't a lot of extra time for other individuals to use the kitchen. Owner does not advertise.

Pricing Structure: Flat hourly fee per hour, or a percentage of the product being produced. Hourly fees from \$20 to \$25 per hour for up to 4 hours. Depends on the equipment & how much that equipment costs (ex. oven uses propane, and is more expensive than a mixer) I chose to take a percentage of the product being produced. This percentage arrangement included the ability to help them market the product, and in some instances, distribute it as well.

Community Engagement: Provides farm products to local food pantries. Interested in expanding to other possibilities, such as cooking classes, community workshops, etc.

Top Produced Items: Baked pastries, pies, breads

Products to Sell at L-A Food Hub: A pastry product

Unique or Product-Specific Equipment: Dough sheeters and an 80 quart mixer

Missing Capabilities: Large walk-in freezer

Unused Excess Capacity: None

Challenges: Hiring good help. Cost of ingredients continues to rise. Local property taxes continue to rise.

Apple Acres Farm

363 Durgintown Road, Hiram, Maine 04041

Molly McKenna

(207) 625 4777

appleacresfarm1949@gmail.com

www.appleacresfarm.com

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Classification: Farm

Focus: Serving people on site and producing food products for distribution

Years in Business: 50 years

Scale of Operations: Serves around 250,000 per year.

Who Uses Kitchen: Employees as needed

Pricing Structure: To rent the space, oven, and stove costs \$100 per day with an additional fee of \$25 per day for each refrigerator/freezer. Minimum of 2 days/nights rental requirement.

Community Engagement: Public workshops, donations, and available for rentals

Top Produced Items: Lunch Cafe Items served on site and value added products including syrups, vinegars, snacks, and eventually hard cider.

Products to Sell at L-A Food Hub: Apple cider syrup

Unique or Product-Specific Equipment: Commercial dehydrator

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: Remote location and farm debts passed on by previous generation

Unity Food Hub

69 School Street, Unity, Maine 04988

Matthew Tremblay

207-390-9581

matt@unityfoodhub.com

www.unityfoodhub.com

Classification: Distributor and Shared-Use Kitchen

Focus: Aggregation and distribution of farm products

Years in Business: 5 months

Scale of Operations: New operation, small

Who Uses Kitchen: Owners and employees, but farmers are the targeted audience

Pricing Structure: We have four pricing structures. An individual or entity can rent for blocks of 40 hours or 20 hour per month, by the day, or by the hour.

Community Engagement: Plan to hold cooking and instructional classes

Top Produced Items: Not Applicable

Products to Sell at L-A Food Hub: None

Unique or Product-Specific Equipment: None

Missing Capabilities: Kitchen is a basic kitchen and is not intended for large production

Unused Excess Capacity: Cold storage

Equipment at Full Capacity: No Response

Challenges: No Response

Acorn Kitchen

64 Government Street, Kittery, Maine 03904
Susan Tuveson
207-778-6637
susantuv@live.com
www.acorkitchen.net

Classification: Shared-Use Kitchen and Business Incubator

Focus: Commercial Kitchen and cold storage room leases

Years in Business: 3 years

Scale of Operations: Small facility. 8 people currently use kitchen, but this changes by season

Who Uses Kitchen: Start up businesses, organic farmers, making value-added, small scale, people who are experimenting with new small production ideas, food truck prep, people who have never done production work before, people selling baked goods

Pricing Structure: \$20 per hr, for a minimum of two hours. Cleaning deposit, if necessary, is \$50.

Community Engagement: They offer a commercial kitchen, cooking classes, herbalist class. They offer business help for people to start up, learn licensing, and test out ideas. Facility is also used for photo shoots and commercials.

Top Produced Items: Jarred items such as pickles, salsas, acidified products. Also fresh foods, baked goods, edibles, confectionary, etc.

Products to Sell at L-A Food Hub: Have to ask clients

Unique or Product-Specific Equipment: None

Missing Capabilities: Freezing and super chilling. No walk in freezer or warehousing

Equipment at Full Capacity: Most equipment. Two large mixers, two ovens, 6 burners, decent sized fridge, dishwasher, lots of cookware/bowls, knives, cutting boards

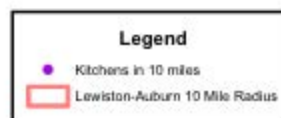
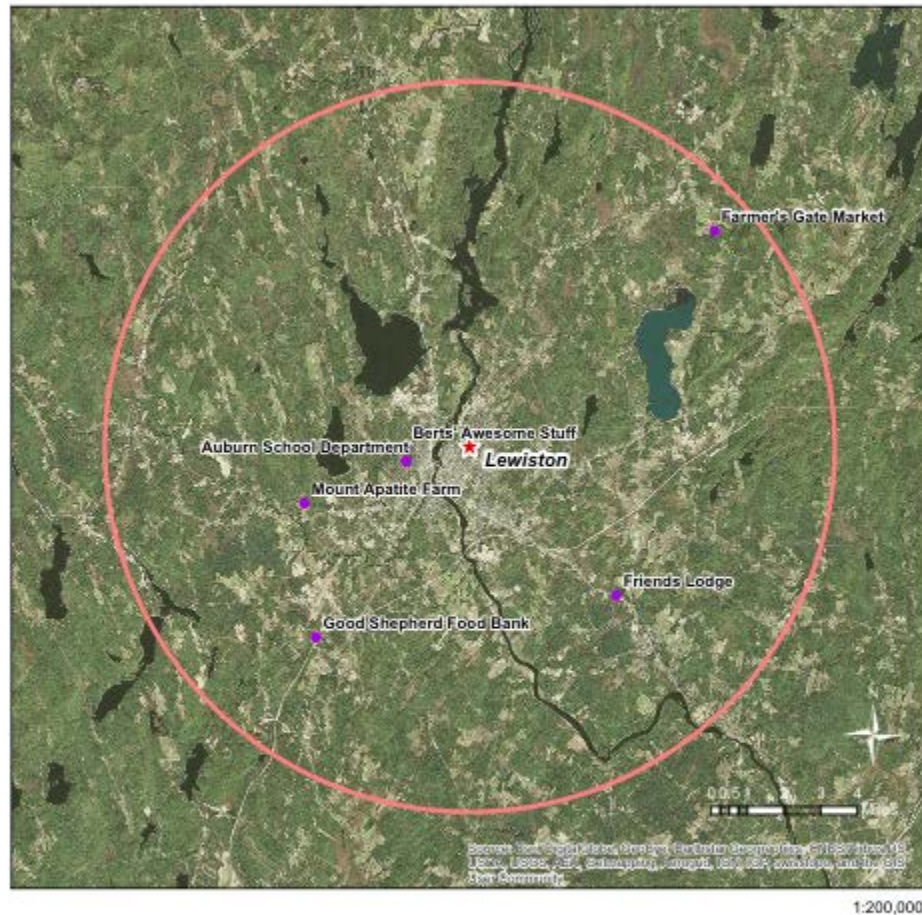
Unused Excess Capacity: Dry storage area is not always full

Challenges: Some of clients are completely resistant to regulatory confinements, and it is difficult to get people to practice good sanitation. Also difficult when people aren't acquainted with kitchen work.

Non-Shared-Use Kitchens

10 Mile Radius

Commercial Kitchens within 10 Miles of Lewiston-Auburn
Catalogued in this Report



**All kitchens that appear on this Chapter map completed the “Commercial Kitchen Capacity within 50 Miles of Lewiston-Auburn” survey. Kitchens that appear on the above map but not in the following chapter as a catalog entry noted in their survey that they did not believe their kitchen was relevant to the study. See Appendix E for full list.*

Bert's Awesome Stuff

146 Garnage Avenue, Auburn, Maine 04210

Chriss Hayden and Bruce Little

(207) 784 2568

bruceandchriss@bertsawesomestuff.com

www.bertsawesomestuff.com

Classification: Jams and Canneries

Focus: Production and/or distribution of food products

Years in Business: 13 years

Scale of Operations: Approximately 10,000 jars per year

Rental to Public: No

Who Uses Kitchen: Owner and owner's spouse

Community Engagement: None currently, but may consider in the future

Top Produced Items: Pickles, chutney, and jams

Products to Sell at L-A Food Hub: Their pickles, chutney, and jams

Unique or Product-Specific Equipment: None

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: Staying ahead of demand.

Additional Notes: They think that a local food hub is a great idea in this community.

Auburn School Lunch

33 Industry Ave, Auburn, Maine 04210

Paula Rouillard

(207) 333 6658

prouillard@auburnschl.edu

www.auburnschl.edu

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Classification: School

Focus: Serving people meals on site

Years in Business: As long as the school has been in operation

Scale of Operations: No Response

Rental to Public: No

Who Uses Kitchen: School Lunch employees

Community Engagement: None

Top Produced Items: Not applicable

Products to Sell at L-A Food Hub: None

Unique or Product-Specific Equipment: None

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: Getting students to eat all of their lunch and keeping up with regulations

Mount Apatite Farm

171 Hatch Road, Auburn, Maine 04210

Carol Segal

207-650-1573

cookincarol@roadrunner.com

www.cookincarol.com

Classification: Farm

Focus: Both producing or distributing food products and serving people meals on site

Years in Business: 26 years

Scale of Operations: Small scale. Prepare food and baked goods for the Lewiston Farmers Market. Also cater on occasion.

Rental to Public: No

Who Uses Kitchen: Owner and on occasion one other person to help with prep

Community Engagement: None

Top Produced Items: Baked goods, prepared foods, jams & jelly

Products to Sell at L-A Food Hub: None

Unique or Product-Specific Equipment: None

Missing Capabilities: None

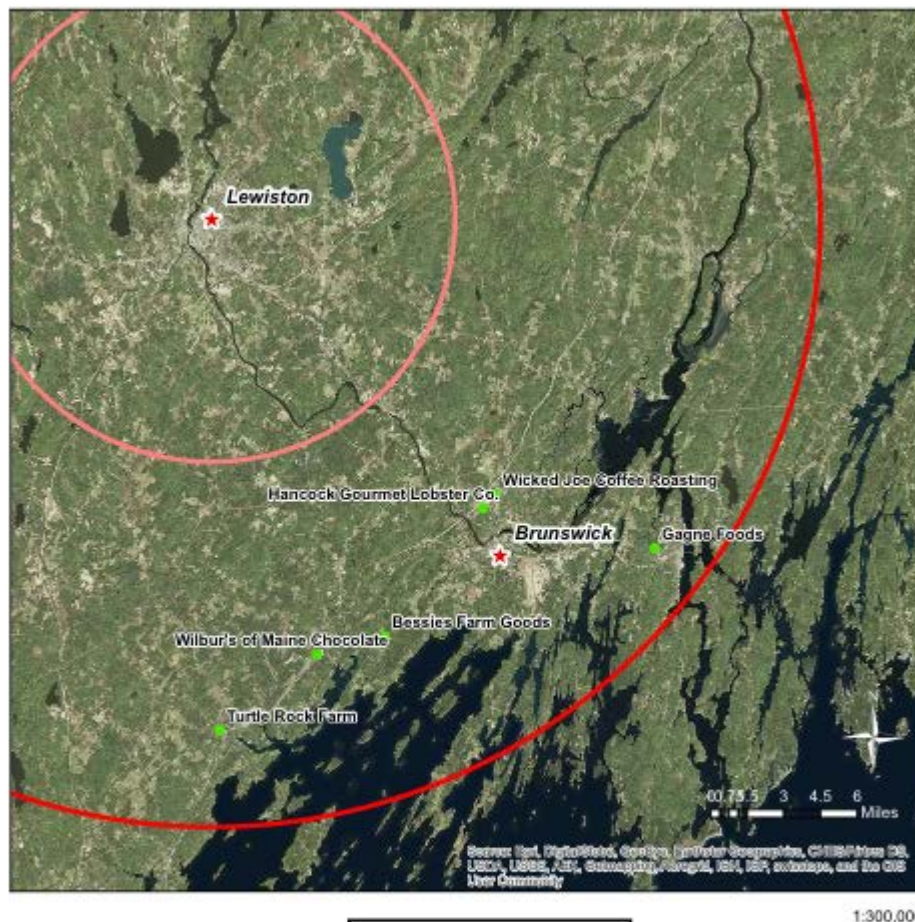
Unused Excess Capacity: None

Challenges: “I need ten of me.”

Non-Shared-Use Kitchens

10-25 Mile Radius

Commercial Kitchens between 10 and 25 Miles of Lewiston-Auburn
Catalogued in this Report



**All kitchens that appear on this Chapter map completed the “Commercial Kitchen Capacity within 50 Miles of Lewiston-Auburn” survey. Kitchens that appear on the above map but not in the following chapter as a catalog entry noted in their survey that they did not believe their kitchen was relevant to the study. See Appendix E for full list.*

Wicked Joe Coffee Roasting

35 Canam Drive, Topsham, Maine 04086

Robert Garver

207-725-1025

bob@wickedjoe.com

www.wickedjoe.com

Classification: Coffee

Focus: Production and/or distribution of food products

Years in Business: 11 years

Scale of Operations: Operates in a 25,000 sq ft facility and employ 21 full time equivalent staff members

Rental to Public: No

Who Uses Kitchen: Roastery is used solely by our employees who range from seasoned coffee professionals to entry level employees beginning their first real job. Backgrounds are varied as they come from all walks of life. Focus is on hiring people from within our local community, mid-coast Maine. Unless targeting a very specific skill set or experience necessary for a position, always try to promote from within. Whenever possible, owner hires lower and middle income candidates and special needs candidates from within the community. These populations represent roughly 1/2 of the staff.

Community Engagement: Yes. Works closely with community in order to raise money for and support a vast array of local organizations including but not limited to: schools, libraries, Maine State Parks, environmental groups, etc.

Top Produced Items: Roasted Organic and Fair Trade Coffee

Products to Sell at L-A Food Hub: Yes. Roasted Organic and Fair Trade Coffee

Unique or Product-Specific Equipment: Yes. Loring Smart Roast Coffee Roasters

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: We sell almost exclusively Organic and Fair Trade certified coffees, which are much more expensive to produce, in a state where distribution costs are very high and incomes are not. Distribution is a challenge in Maine.

Wilbur's of Maine Chocolate

174 Lower Main, Freeport, Maine 04032

Tom Wilbur

207-865-4071

tom@wilburs.com

www.wilburs.com

Classification: Chocolates and Other Sweets

Focus: Production and/or distribution of food products

Years in Business: 32 years

Scale of Operations: Small

Rental to Public: No, but possibly in the future.

Who Uses Kitchen: Wilbur's of Maine owners and employees

Community Engagement: Yes. Presentations and factory tours to various groups

Top Produced Items: Chocolate covered blueberries, Turtles, Truffles, Molded Items, other panned goods

Products to Sell at L-A Food Hub: Yes. All products

Unique or Product-Specific Equipment: No Response

Missing Capabilities: None

Unused Excess Capacity: Yes

Challenges: Money for Improvements.

Turtle Rock Farm

317 Main Street, Yarmouth, Maine 04096

Jennifer Legnini

207-522-6276

turtlerockmaine@gmail.com

www.turtlerockmaine.com

Classification: Community Center

Focus: Producing or Distributing Food Products

Years in Business: 3 years

Scale of Operations: 10,000 units/ year

Rental to Public: No, but may consider in the future

Who Uses Kitchen: It is just me who uses the kitchen. Once in awhile the community center will request some kitchen hours for small prep jobs.

Community Engagement: I have taught Cooking Matters in the past and look forward to doing more in the future

Top Produced Items: All items are canned specialty foods. Pickles, jams, sauces, and spreads.

Products to Sell at L-A Food Hub: Yes. Canned tomatoes, jams, pickles, relishes, and sauce

Unique or Product-Specific Equipment: None

Missing Capabilities: Yes. Walkin coolers, steam kettles, and on-site product storage

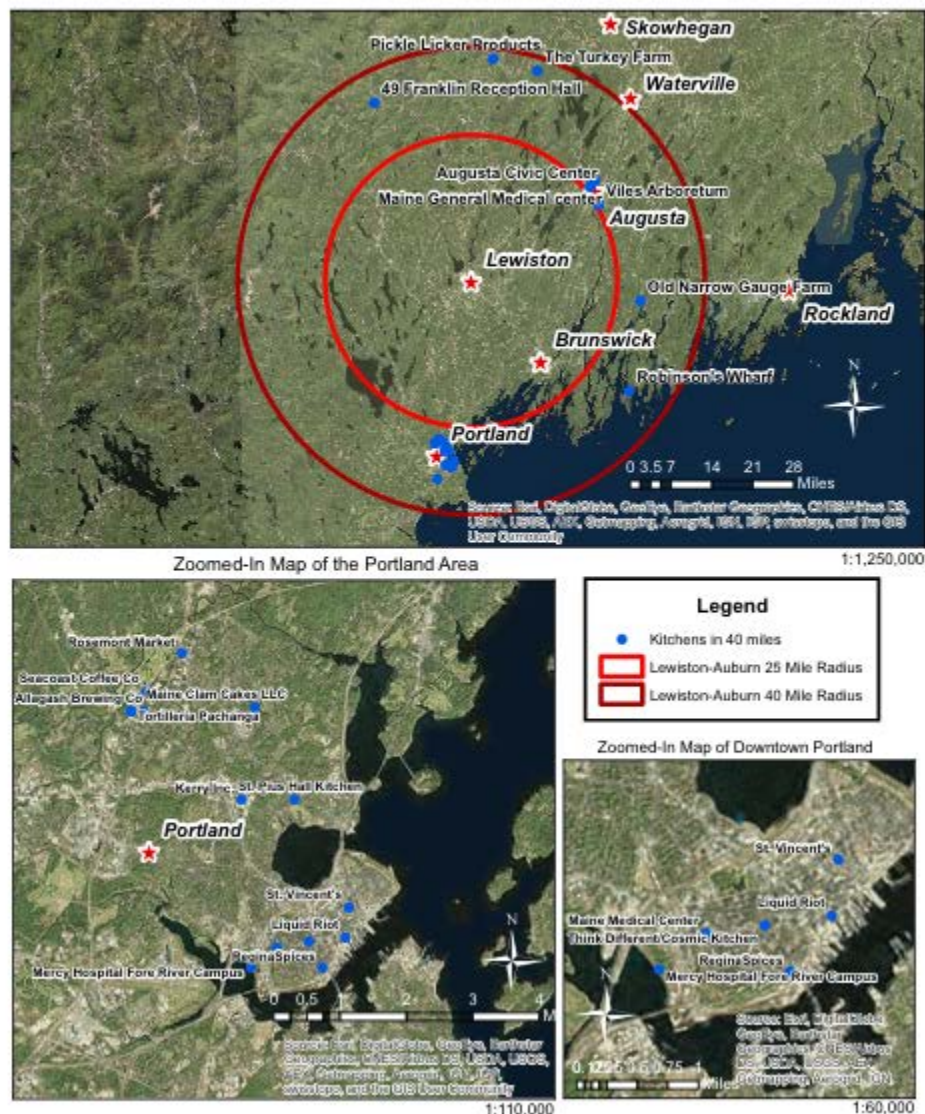
Unused Excess Capacity: None

Challenges: Kitchen availability! I have finally found this one after years of trying different scenarios. It is fantastic as it is my own space available to me 24 hours a day but I have already reached the limit of my scale.

Non-Shared-Use Kitchens

25-40 Mile Radius

Commercial Kitchens between 25 and 40 Miles of Lewiston-Auburn
Catalogued in this Report



**All kitchens that appear on this Chapter map completed the “Commercial Kitchen Capacity within 50 Miles of Lewiston-Auburn” survey. Kitchens that appear on the above map but not in the following chapter as a catalog entry noted in their survey that they did not believe their kitchen was relevant to the study. See Appendix E for full list.*

Viles Arboretum

153 Hospital Street, Augusta, Maine 04330

Mark DesMeules

207-626-7989

Mark.desmeules@vilesarboretum.org

www.vilesarboretum.org

Classification: Other

Focus: We support local agriculture and healthy eating so this is the primary use along with our farmers market folks who use the kitchen occasionally for baking...etc.

Years in Business: 33 years

Scale of Operations: No Response

Rental to Public: Yes

Who Uses Kitchen: Various local conference room users, people who sell at our farmer's market

Community Engagement: Yes. We host a farmers market. We are also discussing with Maine General the idea of healthy cooking lessons

Top Produced Items: No Response

Products to Sell at L-A Food Hub: No Response

Unique or Product-Specific Equipment: No Response

Missing Capabilities: No Response

Unused Excess Capacity: No Response

Challenges: No Response

Maine General Medical Center

35 Medical Center Parkway, Augusta, Maine 04330

Conrad Olin

207-626-1104

conrad.olin@mainegeneral.org

No website

Classification: Hospital

Focus: Serving people meals on site

Years in Business: No Response

Scale of Operations: No Response

Rental to Public: No

Who Uses Kitchen: No Response

Community Engagement: Cooking classes

Top Produced Items: No Response

Products to Sell at L-A Food Hub: None

Unique or Product-Specific Equipment: No Response

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: No Response

Augusta Civic Center

76 Community Drive , Augusta, Maine 04330

Tracy Thompson

207-626-2405

tracy.thompson@augustaciviccenter.org

Classification: Community Center

Focus: Serving people meals on site

Years in Business: Over 30 years

Scale of Operations: They serve clientele ranging from groups of 20 to groups of thousands depending on the event.

Rental to Public: Not currently, but would consider in the future

Who Uses Kitchen: Kitchen is used mostly by employees and sometimes corporate chefs from their food distributors

Community Engagement: No, but may consider more in the future. Donate to the food banks and shelters when able.

Top Produced Items: "made to order" kind of establishment. They have an extensive menu, with popular items of stuffed chicken breast, hand made appetizers, top round and breakfast pastries.

Products to Sell at L-A Food Hub: None

Unique or Product-Specific Equipment: All commercial equipment with the exception of a rapid chiller.

Missing Capabilities: None

Unused Excess Capacity: Yes

Challenges: Hiring honest employees. Have a very hard time attracting quality applicants.

Old Narrow Gauge Farm

1308 Alna Road, Alna, Maine 04535

Amy Warner

207-837-8510

mirabiliary@gmail.com

www.oldnarrowgaugefarm.com

Classification: Jam and Canneries

Focus: Producing or distributing food products

Years in Business: 2 years

Scale of Operations: Small batch seasonal canning

Rental to Public: No

Who Uses Kitchen: Owner (Amy Warner)

Community Engagement: None

Top Produced Items: Jams, jellies, pickles, relishes, salsa/sauces, syrups

Products to Sell at L-A Food Hub: Jams, jellies, pickles, relishes, salsa/sauces

Unique or Product-Specific Equipment: Copper pots for jams and jellies. Steam juicer for fruit juice extraction, canning kettles and stainless steel maslin pans

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: No Response

Pickle Licker Products

144 Franklin Ave, Farmington, Maine 04938

James Beane

207-491-6802

jbeane16@gmail.com

www.picklelicker.biz

Classification: Other

Focus: Both serving people meals on site and producing or distributing food products

Years in Business: 3 years

Scale of Operations: Not currently operating (as of November, 2015). Temporary shutdown.

Rental to Public: No

Who Uses Kitchen: No Response

Community Engagement: None

Top Produced Items: Pickles

Products to Sell at L-A Food Hub: Pickles

Unique or Product-Specific Equipment: Equipment specific to canning and re-canning

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: At capacity for a one man show. Must have a facility and good distributor in order to move beyond what I have now. I can make 100+ cases a week by myself and sell them but that's an awful lot of work. Distributors don't trust a guy making pickles in his house or a convenient store to be able to consistently produce large quantity. They would like to see a more dedicated area or an actual location dedicated to the production. It all comes down to money for me. I need more so I can open my own kitchen.

The Turkey Farm

219 Mile Hill Road, New Sharon, Maine 04955

Bob Neal

207-778-2889

turkeyfarm@myfairpoint.net

theturkeyfarm.com

Classification: Farm

Focus: Producing and Distributing

Years in Business: 35 years

Scale of Operations: 100 CSA shares

Rental to Public: No

Who Uses Kitchen: No Response

Community Engagement: Under federal regulation, all our items must be made here from birds we raise and kill. There is no provision in the regulation to permit others to use our kitchen.

Top Produced Items: Whole turkeys and turkey cuts, Ready to eat and prepared items, sausages

Products to Sell at L-A Food Hub: No Response

Unique or Product-Specific Equipment: No Response

Missing Capabilities: No Response

Unused Excess Capacity: No Response

Challenges: No Response

Augusta Civic Center

76 Community Drive , Augusta, Maine 04330

Tracy Thompson

207-626-2405

tracy.thompson@augustaciviccenter.org

Classification: Community Center

Focus: Serving people meals on site

Years in Business: over 30 years

Scale of Operations: Serve clientele ranging from groups of 20 to groups of thousands depending on the event

Rental to Public: Do not currently but would be willing to do so

Who Uses Kitchen: The kitchen is used mostly by employees and sometimes corporate chefs from their food distributors.

Community Engagement: No, but may consider more in the future. Donates to the food banks and shelters when able.

Top Produced Items: A "made to order" kind of establishment. Extensive menu with popular items of stuffed chicken breast, hand made appetizers, top round and breakfast pastries.

Products to Sell at L-A Food Hub: None

Unique or Product-Specific Equipment: They have all commercial equipment with the exception of a rapid chiller.

Missing Capabilities: None

Unused Excess Capacity: Yes

Challenges: Hiring honest employees. Have a very hard time attracting quality applicants.

49 Franklin Reception Hall

49 Franklin Street, Rumford, Maine 04106
Scot Grassetto
(207) 369 0129
grassetto@ghi.net
www.49franklin.com

Classification: No Response

Focus: Serving people meals on site

Years in Business: 5 years

Scale of Operations: No Response

Rental to Public: No

Who Uses Kitchen: No Response

Community Engagement: No Response

Top Produced Items: No Response

Products to Sell at L-A Food Hub: No Response

Unique or Product-Specific Equipment: None

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: Surrounding areas categorized by a small population of people

Kerry Inc.

40 Quarry Road, Portland, Maine 04211

Bryan Garrison

207-775-7060

bryan.garrison@kerry.com

Kerry.com

Classification: Coffee

Focus: Producing or distributing food products

Years in Business: 14 years

Scale of Operations: Ships 2.7 million lbs or 292,000 gallons of coffee concentrate per year

Rental to Public: No

Who Uses Kitchen: Industrial food manufacturers

Community Engagement: None

Top Produced Items: Coffee concentrates

Products to Sell at L-A Food Hub: None

Unique or Product-Specific Equipment: Yes, but patent protected

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: No Response

Maine Medical Center

22 Bramhall Street, Portland, Maine 04102

Kevin O'Connor

207-662-4457

koconnor@mmc.org

Classification: Hospital

Focus: Both serving people meals on site and producing or distributing food products

Years in Business: Over 40 years

Scale of Operations: Serve 1200 patient meals on-site, 260 patient meals off-site (BMC), 3000 retail meals on-site, 400 retail meals off-site at 3 separate locations.

Rental to Public: Not currently, but would consider in the future

Who Uses Kitchen: They have MMC employees that operate their kitchen from cooks to dietitians, food preparers, food service works, supervisors

Community Engagement: Cook chill items to be delivered to other smaller local commercial operations

Top Produced Items: Entrees, side items, fruits & vegetables, desserts, cook chill items for offsite distribution

Products to Sell at L-A Food Hub: Prepared entrees and hot food items that would be properly prepared in a cook chill manner

Unique or Product-Specific Equipment: Large scale equipment, kettles, combi ovens, blast chillers.

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: Tight dock space for distribution at certain times of the day

Additional Notes: This kitchen expressed interest in discussing this project to determine if it might be mutually beneficial. They mentioned that they “are interested in sustainability and local community benefits.”

Liquid Riot

250 Commercial Street, Portland, Maine 04101

Eric Michaud

207-221-8889

eric@liquidriot.com

www.liquidriot.com

Classification: Brewery, winery, distillery, or other alcohol production institution

Focus: Serving people meals on site

Years in Business: 2.5 years

Scale of Operations: 100 seat bar and restaurant

Rental to Public: No

Who Uses Kitchen: Employees

Community Engagement: None

Top Produced Items: Fries, pretzels, salads, rangoons, ceviche, soups, ribs, sausage, souvlaki

Products to Sell at L-A Food Hub: None

Unique or Product-Specific Equipment: Brewery and distillery

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: No Response

Mercy Hospital Fore River Campus

175 Fore River Parkway, Portland, Maine 04102

George Dimond

207-553-6121

chefdimond@gmail.com

No website

Classification: Hospital

Focus: Serving people meals on site

Years in Business: 7 years

Scale of Operations: Serve patient meals about 80 -100 meals a day and staff of about 450 meals a day.

Rental to Public: No

Who Uses Kitchen: Mercy employees only

Community Engagement: Donate local produce in season and food to soup kitchens

Top Produced Items: Breakfast, Lunch and Dinner for patients and staff 7 days a week

Products to Sell at L-A Food Hub: No Response

Unique or Product-Specific Equipment: None

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: No Response

St. Vincent's

307 Congress Street, Portland, Maine 04103

Jesse Senore

207-772-1113

jsenore1@maine.rr.com

No website available

Classification: Food bank, soup kitchen, or other charitable institution

Focus: Both serving people meals on site and producing or distributing food products

Years in Business: 30 years

Scale of Operations: Feeds between 120-160 people a day

Rental to Public: No

Who Uses Kitchen: Homeless and people in need

Community Engagement: No, but may consider it in the future. Programs include the Good Shepherd Food Bank and Wayside Food Bank

Top Produced Items: Hot soup five days a week

Products to Sell at L-A Food Hub: None

Unique or Product-Specific Equipment: None

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: Refrigeration space and freezer space

Regina Spices

26 Brackett Street, Portland, Maine 04102

Jessica Moore

207-632-5544

regina@reginaspices.com

www.reginaspices.com

Classification: Other

Focus: Producing or distributing food products

Years in Business: 3 years

Scale of Operations: Just big enough for two small producers

Rental to Public: No

Who Uses Kitchen: Production space is used by two small businesses. Regina Spices (spice blends/rubs, crystallized ginger) and Baxter Fine Candies (old fashioned hard candies). The space is also a retail shop.

Community Engagement: No, but may consider it in the future

Top Produced Items: Multiple varieties of spice blends, multiple varieties of hard candies, crystallized ginger

Products to Sell at L-A Food Hub: Spices, blends, and rubs

Unique or Product-Specific Equipment: Spice grinders (hand and electric)

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: Marketing

Sushi Maine, LLC

800 Main Street Suite 2, South Portland, Maine 04103

Matt Howe

207-205-1431

nonesuchsushi@hotmail.com

www.sushimaine.com

Classification: Seafood

Focus: Both serving people meals on site and producing or distributing food products

Years in Business: 4 years

Scale of Operations: Small but fast-growing enterprise

Rental to Public: No, but willing to rent out kitchen space in the future

Who Uses Kitchen: Owner and 3 employees

Community Engagement: None, but may consider in the future

Top Produced Items: Grab & go sushi packs for resale to local markets, sushi platters for catering and events, take-out orders for individuals

Products to Sell at L-A Food Hub: Grab & go sushi

Unique or Product-Specific Equipment: None

Missing Capabilities: None

Unused Excess Capacity: Yes. Too many to list.

Challenges: No Response

Additional Notes: “Seems like there would be a lot of interested businesses. It's very expensive to set up your own operation. A year from now we might be interested in a place to produce sushi for markets in the L-A area.”

Denny Mike's Sauces & Seasonings

15 Eisenhower Drive, Westbrook, Maine 04092

Patty Sherman

207-591-5084

patty@dennymikes.com

www.dennymikes.com

Classification: Other

Focus: Producing or distributing food products

Years in Business: 10 years

Scale of Operations: Very limited co-packing because they do not allow wheat, gluten, or nuts in the building. They also only work with dry ingredients, so they do not have a wet line.

Rental to Public: No, but willing to rent kitchen space to community members in the future

Who Uses Kitchen: Denny Mike's personnel mainly, however they co-pack one seasoning and one ingredient for two other companies

Community Engagement: None

Top Produced Items: 5 different dry seasonings

Products to Sell at L-A Food Hub: A line of five seasonings that come in 3 ounce tins with 12 in a case

Unique or Product-Specific Equipment: None

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: Costs of ingredients, costs of shipping, finding distributors, finding funds to scale up the business to another level

Tortilleria Pachanga

1 Industrial Way, Suite 9, Portland, Maine 04103

Lynne Rowe

207-232-8377

lynne.rowe@gmail.com

Website

Classification: Bakery

Focus: Producing or distributing food products

Years in Business: 2 years

Scale of Operations: No Response

Rental to Public: No

Who Uses Kitchen: No Response

Community Engagement: Yes. Donation of tortillas to community programs and non-profit organizations. Informational presentations, educational field trips.

Top Produced Items: Fresh Corn Tortillas

Products to Sell at L-A Food Hub: Yes. Fresh Corn Tortillas

Unique or Product-Specific Equipment: Yes. The oven is specifically designed to produce corn tortillas.

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: Need to update equipment and set up. Also distribution.

St. Pius Hall Kitchen

492 Ocean Avenue, Portland, Maine 04103

Mary Cafazzo

207-358-7570

mary.cafazzo@portlanddiocese.org

No Website Available

Classification: Church, synagogue, or other religious institution

Focus: Serving people meals on site

Years in Business: Over 40 years

Scale of Operations: Average 150 people

Rental to Public: No

Who Uses Kitchen: Parish sponsored events, some caterers for private functions held in the hall

Community Engagement: No, but have hosted international cooking workshops type events in the past working with the immigrant and refugee community through Catholic Charities

Top Produced Items: Church suppers - roast pork, pasta, dessert pies, shepherd's pie

Products to Sell at L-A Food Hub: None

Unique or Product-Specific Equipment: None

Missing Capabilities: None

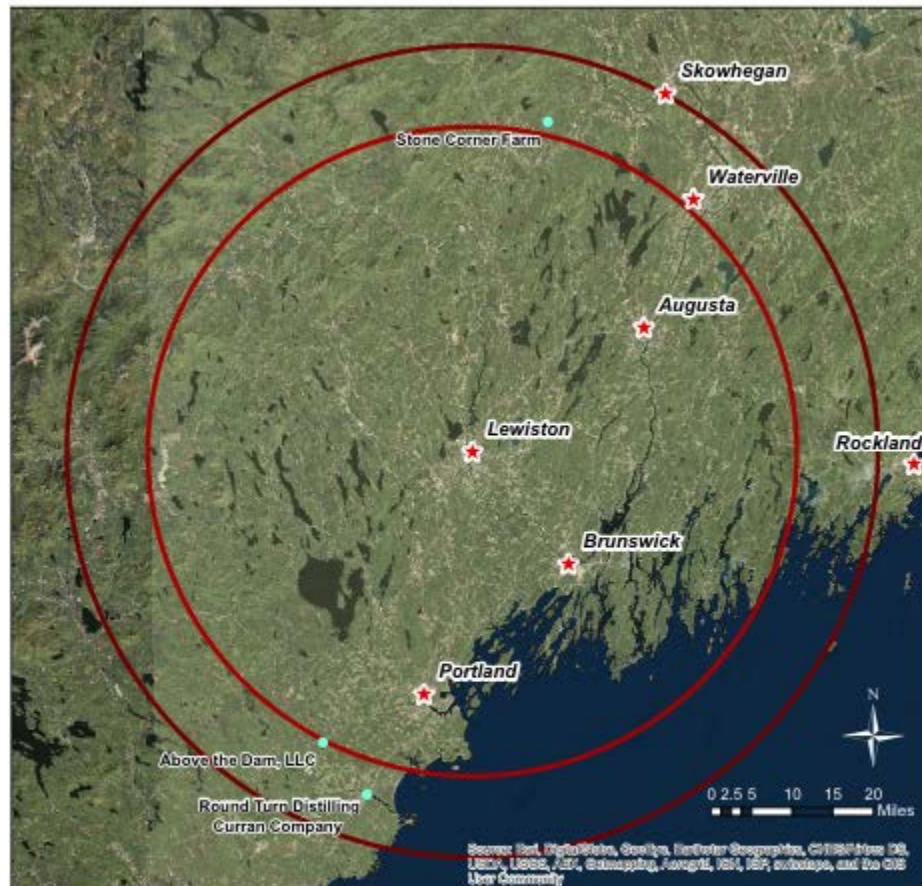
Unused Excess Capacity: None

Challenges: Handicap accessibility

Non-Shared-Use Kitchens

40-50 Mile Radius

Commercial Kitchens between 40 and 50 Miles of Lewiston-Auburn Catalogued in this Report



1:900,000



**All kitchens that appear on this Chapter map completed the “Commercial Kitchen Capacity within 50 Miles of Lewiston-Auburn” survey. Kitchens that appear on the above map but not in the following chapter as a catalog entry noted in their survey that they did not believe their kitchen was relevant to the study. See Appendix E for full list.*

Stone Corner Farm

842 Industry Road, New Sharon, Maine 04955

Mary Rankin

207-491-1731

stonecornerfarm@gmail.com

www.stonecornerfarmmaine.com

Classification: Jam and canneries

Focus: Producing or distributing food products

Years in Business: 10 years

Scale of Operations: Very small

Rental to Public: No

Who Uses Kitchen: Owner

Community Engagement: None

Top Produced Items: Honey, jams, pickles, mustards

Products to Sell at L-A Food Hub: Maybe interested in selling

Unique or Product-Specific Equipment: None

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: Time

Above the Dam, LLC

Harvest Rd, Dayton, Maine 04005

Sue Sydnor

(207) 284 2074

Sue@abovethedam.com

Abovethedam.com

Classification: Jams and Canneries; Maine family owned and operated processing facility

Focus: Producing or distributing food products

Years in Business: 6 years

Scale of Operations: Small operation with wholesale to under 100 local specialty food markets

Rental to Public: No

Who Uses Kitchen: Only the owner of the operation

Community Engagement: Regular donations to local food pantry as well as contributions as a business to local events supporting local children

Top Produced Items: Jams, nut butters, pickles

Products to Sell at L-A Food Hub: Specialized nut butters and jellies

Unique or Product-Specific Equipment: Industrialized nut grinders, sausage stuffers that are for packing jars, small-scale industrial canning equipment, and steam kettle

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: Storage and distribution of product

Round Turn Distilling

32 Main Street Building 13W Suite 103, Biddeford, Maine, 04005

Darren Case

207-370-9446

info@roundturndistilling.com

www.roundturndistilling.com

Classification: Brewery, winery, distillery, or other alcohol production institution

Focus: Producing or distributing food products

Years in Business: <1 year

Scale of Operations: Very small

Rental to Public: No

Who Uses Kitchen: Owner (Darren Case)

Community Engagement: None

Top Produced Items: Gin

Products to Sell at L-A Food Hub: Spirits

Unique or Product-Specific Equipment: Still

Missing Capabilities: None

Unused Excess Capacity: None

Challenges: Sales

Appendix A: Edited Department of Agricultural, Forestry and Conservation Kitchen List

Site	Address	City	Phone	Email
Crooked River Meadery LLC	8 Oakwood CIR	Naples	207.693.4027	pamebling@yahoo.com
Bray's Brewpub & Eatery	678 Roosevelt TRA	Naples	207.693.6806	braysbrewpub@adelphia.net
United Society Of Shakers Inc	707 Shaker RD	New Gloucester	207.926.4597	usshakers@aol.com
Serendipity Acres	140 W Pownal RD	North Yarmouth	207.829.5859	ovisariesx@aol.com
D L Geary Brewing Co	38 Evergreen DR	Portland	207.878.2337	len@gearybrewing.com
Bayleys Lobster Pound	9 Avenue Six	Scarborough	207.883.4571	VOX 207.671.2475 CEL
Morgan's Mills	168 Payson RD	Union	207.691.5573	morgan@midcoast.com
Two Hogs Winery	186 Mudget Hill RD	Vassalboro	207.445.5931	bobann@fairpoint.net
Bakery @ Notre Dame	7 George RD	Alfred	207.324.8811	marthah@ycspi.org
Daddy B's Home "Maine Clam Cakes"	8 Village CIR	Lyman	207.294.1389	VOX
Brook Ridge Farm LLC	136 Howitt RD	Lyman	207.324.6221	gully@localnet.com
Stone Turtle Baking & Cooking School	173 Howitt RD	Lyman	207.324.7558	info@stoneturtlebaking.com
Funky Bow Brewery & Beer Co	21 Ledgewood LN	Lyman	207.409.6814	brewmaster@funkybowbrewery.com
Robin's Confections LLC	4 Dusty Acres	Biddeford	207.282.9456	bgartland@maine.rr.com
Seasoned Chef, The	2 Main ST	Biddeford	207.749.1310	info@seasonedchefmaine.com
Maine Saltwater Creations LLC	2 Main ST, Bldg 15 Suite 202	Biddeford	207.650.8075	mainesaltwater@gmail.com
Vervacious LLC	2 Main ST, Suite 18-205	Biddeford	207.221.3590	heidistanvick@me.com
Canuvo Inc	4 Wellspring RD	Biddeford	207.602.6130	sage@canuvo.org
Lukas Foods Inc	64 Landry ST	Biddeford	207.284.7052	VOX 207.284.7117 FAX
Banded Horn Brewing Co	32 Main ST, Bldg 13 W	Biddeford	207.944.5026	ian@bandedhorn.com
Round Turn Distilling	32 Main ST, Building 13-W Suite 103	Biddeford	207.370.9446	darren@roundturndistilling.com
Curran Bean Sprout Co dba Curran Co	20 Morin ST	Biddeford	207.282.7723	jlever@curran-company.com
Harris Farm	262 Buzzell RD	Dayton	207.710.1540	harrisfarmmaine@gmail.com
Above The Dam LLC	28 Harvest RD	Dayton	207.294.2074	sue@abovethedam.com
Lalibela Farm	88 Carding Machine RD	Bowdoinham	207.666.8788	lalibela@maine.rr.com
Beast Feast Maine Inc	63 Burnham RD	Bridgton	207.647.2746	beastfeastme@necic.net
Bearce Solar Granola	Route 302	Bridgton	207.655.1103	nicholas.bearce@yahoo.com
Good Bread @ Mountinside Bakery	1 Birch LN	Brownfield	207.416.4788	info@good-bread.com
Lively Brewing Co	112 Pleasant ST	Brunswick	207.373.1840	ebenezersbrewpub@gmail.com
Blacksmith's Winery	967 Quaker Ridge RD	Casco	207.939.6917	steve42@maine.rr.com
Cannoli Joe's	24 Sunset Ridge	Cumberland	207.829.9949	joeyhams@hotmail.com
Sugar Shack, The	53 Middle RD	Cumberland	207.829.4397	donnakane24@gmail.com
Mayberry Farm	763 Bridgton RD	Sebago	207.787.4113	VOX
Dennison Seafood Inc	220 Main ST	Freeport	207.865.0727	VOX
Vintage Maine Kitchen	491 US Route 1, Suite 10	Freeport	978.337.6919	kellybrodeur13@gmail.com
Down Town Kettle Corn	18 Beech Hill RD	Freeport	207.865.6686	VOX 207.632.8283 CEL
Bessie's Farm Goods	33 Litchfield RD	Freeport	207.865.9840	bessiesfarmgoods@gmail.com
Wilbur's of Maine Chocolate Confections	174 Lower Main ST, Suite 11	Freeport	207.865.4071	tom@wilburs.com
Bow Street Market Inc	79 Bow ST	Freeport	207.865.6631	dean@bowstreetdistributing.com
Maine Distilleries LLC	437 US Route 1	Freeport	207.865.4828	chris@coldrivervodka.com
Maine Beer Co LLC	525 US Route1	Freeport	207.776.4832	dan-mainebeer@me.com
Gritty McDuffs	187 Lower Main ST	Freeport	207.865.4321	VOX
Sebago Brewing Co	29 Elm ST	Gorham	207.839.2337	VOX 207.839.8194 FAX
Pemberton's Foods Inc	32 Lewiston RD	Gray	207.468.0380	dfilling@maine.rr.com
Cellardor Winery	32 Lewiston RD, Bldg 1B	Gray	207.657.6446	info@pembertonsgourmet.com
Pennesseewassee Brewing Co LLC	458 Plains RD	Harrison	207.743.9808	crookedriverbrewing@roadrunner.com
Pietree Orchard	802-803 Waterford RD	Sweden	207.647.9419	pietree@pietree-orchard.com
Apple Acres Farm	363 Durgin Town RD	Hiram	207.625.4777	appleacresfarm1949@gmail.com
Maine Homestead	432 Old Post RD	Arundel	207.344.9274	mainehomesteadfarm@gmail.com
Wright Chocolate House	427 Stone Hill RD	Limerick	207.793.4242	lynn@wrightchocolatehouse.com
Gneiss Brewing Co LLC	94 Patterson RD	Limerick	207.659.9890	dustin@gneissbeer.com
Crooked River Meadery LLC	8 Oakwood CIR	Naples	207.693.4027	pamebling@yahoo.com
Bray's Brewpub & Eatery	678 Roosevelt TRA	Naples	207.693.6806	braysbrewpub@adelphia.net
Red Barn Cooperative	167 Spring RD	Newfield	207.432.8771	jaiannezzo@yahoo.com
Dirt On A Cake	43 Glendale RD	Windham	207.749.0811	emily@dirtontacake.com
Plucked	3 Laskey RD	Windham	207.650.0214	jason@maine.rr.com
Green Bee, The	213 Saco AVE	Old Orchard Beach	207.899.5474	jsncorckett@gmail.com
Rocky M Farm	431 Colcord Pond RD	Porter	207.625.8035	VOX 207.625.1061 CEL
Origins Fruit LLC	255 Elmwood RD	Pownal	207.233.5534	eatbydesign@mac.com
Swift River Coffee Roasters	1289 Roosevelt TRA	Raymond	207.655.3243	walt@thegoodlifemarket.com
Tracy's Eats & Treats	125 Middle ST, Ext	Saco	207.229.3154	VOX 207.229.0414 CEL
Barreled Souls Brewing Co	743 Portland RD	Saco	207.251.1782	chris@barreledsouls.com
Lakonia Greek Products LLC	74 Industrial Park RD, Suite 3	Saco	207.282.4002	lakoniaproducts@gmail.com
Curran Co Inc	86 Industrial Park RD	Saco	207.282.7723	broberge@currancompany.com
Leary Farm Inc / Gran'ts Farm	269 Flag Pond RD	Saco	207.283.3207	tleary@maine.rr.com
Cape Seafood LLC	84 Industrial Park RD	Saco	207.650.6381	luke@capeseafoodllc.com
Schlotterbeck & Foss Co	117 Preble ST	Portland	207.772.4666	VOX 207.774.3449 FAX
Maine Mead Works	51 Washington AVE	Portland	207.773.6323	ben@mainemeadworks.com
Oxbow Brewing Co	49 Washington AVE	Portland	207.315.5962	VOX
Browne Trading Co	260 Commercial ST	Portland	207.766.2402	rodmitchell@brownetrading.com
W O Hesperus Co	64 Eastern Promenade	Portland	207.773.8047	dan@wohesperus.com
Dean's Sweets	475 Fore ST	Portland	207.899.3664	dean@deanssweets.com
I S F Trading Co	11 Portland Fish Pier	Portland	207.879.4384	isfco@aol.com
Cozy Harbor Fish Pier	4 Portland Fish Pier	Portland	207.699.4310	jdonovan@cozyharbor.com
Fresh Atlantic USA INC	416A Commercial ST	Portland	207.858.4005	unione@hotmail.co.jp
Ready Seafood Co	40 Commercial ST	Portland	207.541.3672	bhart@readyseafood.com
Bristol Seafood LLC	5 Portland Fish Pier	Portland	207.761.4251	info@bristolseafood.com
Cozy Harbor Seafood Inc	75 St John ST	Portland	207.879.2665	joedonovan@cozyharbor.com
Baxter's Essentials dba Baxter's Fine Candies LLC	26A Brackett ST	Portland	207.699.4984	baxter@baxtersfinecandies.com
Regina Spices	26 Brackett ST	Portland	207.632.5544	regina@reginaspices.com
Daigle Baked Goods	154 St John ST	Portland	207.331.0167	evandaigle00@gmail.com
Africando Food Products	156 High ST	Portland	207.632.5245	africandoproducts@gmail.com
Kerry Inc	40 Quarry RD	Portland	207.775.7060	bryan.garrison@kerry.com
Allagash Brewing Co	100 Industrial WAY	Portland	207.878.5385	info@allagash.com
Allagash Brewing Co	50 Industrial WAY	Portland	207.878.5385	info@allagash.com

Austin Street Brewery	1 Industrial WAY, #8	Portland	207.837.4376	wfisher32@gmail.com
Foundation Brewing Co	1 Industrial WAY, Unit 5 & 7	Portland	207.370.8187	joel@foundationbrew.com
PR Craft Confections LLC	524 Allen AVE	Portland	207.797.7240	office@a2u2.com
Tortilleria Pachanga	1 Industrial WAY, Unit 9	Portland	207.232.8377	lynnne.rowe@gmail.com
Honey Exchange, The	494 Stevens AVE	Portland	207.773.9333	phil@thehoneyexchange.com
Rosemont Market	1350 Riverside ST	Portland	207.807.7477	tueboat@rosemontmarket.com
Seacoast Coffee Co	21 Evergreen ST	Portland	207.563.2200	seacoast@tidewater.net
Burnham & Morrill Co	One Bean Pot CIR	Portland	207.772.8341	esnook@bgfoods.com
New England Distilling LLC	26 Evergreen DR, Unit B	Portland	207.878.9759	ned@newenglanddistilling.com
Linda Kate Lobster	1025 Ocean AVE	Portland	207.615.4019	CEL
P J Merrill Seafood Inc	681 Forest AVE	Portland	207.773.1321	fpjmerri@maine.rr.com
Bissell Brothers Brewing Co	1 Industrial WAY, Suite 3	Portland	207.423.3622	VOX
Ocean Approved LLC	188 Presumpscot ST	Portland	207.409.6485	admin@oceanapproved.com
Portland Public Schools Food Serv Central Kitchen	92 Waldron WAY	Portland	207.874.8231	adamsmr@portlandschools.org
Maine Clam Cakes LLC	524 Allen AVE	Portland	207.939.7628	maineclamcakes@gmail.com
Mother's Mountain Inc	2 Mustard Hollow WAY	Falmouth	207.781.4658	carol@mothersmountain.com
Freeport Brewing Co	130 Breakwater DR	South Portland	207.767.7375	brmefbc2@hotmail.com
Freeport Brewing Co	110 Breakwater DR	South Portland	207.767.7375	VOX
Frith Farm	61 Ash Swamp RD	Scarborough	207.730.9077	VOX
East Atlantic Seafood	323 Pine Point	Scarborough	207.885.8839	VOX 207.775.1024 FAX
Maine Seafood Ventures LLC	340 Pine Point RD	Scarborough	978.479.9141	payables@maineseafoodventure.com
Sareychumtit Seafood Co	10 Snow Canning RD	Scarborough	207.772.3051	VOX 207.233.7504 CEL 207.761.1830
Sebago Brewing Co	201 Southborough	Scarborough	207.874.2337	VOX 207.775.3435 FAX
Bayley's Seafood	21 Snow Canning RD	Scarborough	207.883.4581	VOX 207.883.2872 FAX
Pine Point Co-op	96 King ST	Scarborough	207.883.3588	lobstershop@cs.com
Casco Bay Butter Co LLC	15 Holly ST, Unit 109	Scarborough	207.712.9148	cascobaybutter@gmail.com
Family Seafood Inc	10 Snow Canning RD	Scarborough	207.329.8716	imsophy636@aol.com
Allen's Seafood	119 Lookout Point RD	Harpwell	207.833.2828	squeek51@yahoo.com
Moses Dyer Coffee Roasters LLC	61 Dyers Cove RD	Harpwell	207.522.8691	jeffyingling@hotmail.com
Squire Mountain LLC	190 Northeast RD	Standish	603.661.4168	info@squiremountain.com
Fairwinds Farm	332 Augusta RD	Topsham	207.729.1872	fairwindsfarm08@gmail.com
Wicked Joe LLC	35 Canam DR	Topsham	207.725.1025	bob@wickedjoe.com
Cantrell Seafood Processing	235 Lewiston RD	Topsham	207.725.7227	VOX
Hancock Gourmet Lobster Co	46 Park DR	Topsham	207.725.1855	cal@hancockgourmetlobster.com
Haven's Candies	87 County RD	Westbrook	207.772.1557	havens@havenscandies.com
Montecito Roadhouse Inc	1102 Bridgton RD	Westbrook	207.856.6811	scottrhart@montecitoroadhouse.com
Catbird Creamery	861 Main ST	Westbrook	207.854.8368	catbirdcreamery@gmail.com
Catbird Creamery	846 Main ST	Westbrook	207.854.8368	catbirdcreamery@gmail.com
DennyMike's Sauces & Rubs	15 Eisenhower DR	Westbrook	207.591.5084	brian@dennymikes.com
Black Dinah Chocolatiers	869 Main ST, Suite 500	Westbrook	207.887.9763	kate@blackdinahchocolatiers.com
Belstar Orchards	4 Pease RD	Buxton	207.956.0332	bestarorchards@yahoo.com
Creeping Thyme Farm II	35 Hail RD	Buxton	207.727.3872	creepingthymefarm@hotmail.com
Snell Family Farm	1000 River RD	Buxton	207.929.5318	info@snellfamilyfarm.com
Turtle Rock Farm	317 Main ST	Yarmouth	207.522.6276	turtlerockmaine@gmail.com
SeaFare	3 Gray RD	North Yarmouth	360.202.4029	seafare2015@gmail.com
Free Range Fish & Lobster Co	450 Commercial ST	Portland	207.774.8469	VOX 207.871.5030 FAX
Rustic Sweets	40 Portland ST	Portland	207.423.0916	perkup@earthlink.net
Chef Paul's Truffles	28 Monument SQ	Portland	774.263.2751	chefpaulstruffles@live.com
Nova Seafoods LTD	555 Commercial ST	Portland	207.774.6324	nciocca@novaseafood.com
McAleney's New Meadow Lobster	60 Portland Pier	Portland	207.874.2456	FAX
Harbor Fish Market Inc	9 Custom House Wharf	Portland	207.772.6557	info@harborfish.com
Kids Gone Raw	200 Anderson ST	Portland	207.632.8175	info@kidsgoneraw.com
Laughing Stock Farm	649 Congress ST	Portland		
Maine Fisheries LLC	416 Commercial ST, Bldg B	Portland	207.420.6065	mainefisheries@outlook.com
Fresh Surf Seafood LLC	446 Commercial ST, Bldg #3	Portland	207.408.3255	sam@freshsurfseafood.com
Urban Farm Fermentory	200 Anderson ST	Portland	207.773.8331	uffcontact@gmail.com
Aunties Kitchen	28 Preble ST	Portland	207.749.2753	VOX
New Meadow's Lobster Co LLC	60 Portland Pier	Portland	207.774.6562	lobster@newmeadowslobster.com
Coastal Root	345 Fore ST	Portland	207.699.8634	nolan@coastalrootbitters.com
Think Different/Cosmic Kitchen	649 Congress ST	Portland	603.325.2825	itrask13@gmail.com
Tandem Coffee Roasters	122 Anderson ST	Portland	207.899.0235	will@tandemcoffee.com
Coffee By Design Inc	1 Diamond ST	Portland	207.879.2233	mal@coffeebydesign.com
Jam	72 Commercial ST	Portland	207.420.6254	twissfish@gmail.com
Dean's Sweets	475 Fore ST	Portland	207.899.3664	dean@deansweets.com
Boothbay Harbor Lobster Co LLC, The	72 Commercial ST	Portland	207.749.3768	dgallin@boothbaylobster.com
Upstream Trucking	72 Commercial ST, Bldg 5	Portland	207.761.0380	VOX 207.318.9104 CEL 207.347.5810
Portland Fruit & Nut Co	305 Commercial ST	Portland	207.775.4204	VOX
Pure Pops	200 Anderson ST	Portland	207.418.6036	trose28@gmail.com
Maine Craft Distilling	101 Fox ST	Portland	207.956.0273	luke@mainecraftdistilling.com
Infiniti Fermentation & Distillation	250 Commercial ST	Portland	207.756.4454	eric@infinitimaine.com
Rising Tide Brewing Co	103 Fox ST	Portland	207.370.2337	nathan@risingtidebrewing.com
Sebago Brewing Co	211 Fore ST	Portland	207.775.2337	VOX 207.775.1549 FAX
Bunker Brewing Co	122 Anderson ST	Portland	207.272.3004	ivillani@maine.rr.com
Morrison's	72 Commercial ST, #8	Portland	207.828.1700	brynbar@aol.com
Blue Mango Veggie Burgers	43 Washington AVE	Portland	207.831.4975	bluemangomachine@gmail.com
U F F Community Kitchen	200 Anderson ST	Portland	207.773.8331	urbanfarmermentary@gmail.com
Public Market House	28 Monument SQ	Portland	207.228.2056	khorton21@earthlink.net
Portland Shellfish Co Inc	110 Dartmouth ST	South Portland	207.799.9290	jeff@pshellfish.com
Inland Seafood dba Inland Lobster	110 Dartmouth ST	South Portland	207.899.8205	molly.delan@inlandseafood.com
Klenda Seafood LLC	104 Thaddeus ST, Unit 9	South Portland	207.799.0155	klendaz@gmail.com
Harmon's Clam Cakes	1 Wallace AVE	South Portland	207.967.4100	VOX 207.604.0655 CEL
Sweet Marguerites Chocolate Cafe	382A Cottage RD	South Portland	207.776.7612	mswoboda@maine.rr.com
Matt's Coffee	170 John Roberts RD, #15	South Portland	207.509.4206	matt@mattscoffee.com
ME Bean Sprout	87 Wainwright CIR E	South Portland		
Nellie's Tea & Gifts	5 Industry RD	South Portland	207.761.8041	nellie@maine.rr.com
Sushi Maine LLC	800 Main ST, Suite 2	South Portland	207.205.1431	nonesuchsushi@hotmail.com

Landry's Confections LLC	73 Main ST	South Portland	207.766.1098	landrysconfections@gmail.com
Maine Clam Cakes	800 Main ST, Suite 2	South Portland	207.939.7628	maineclamcakes@gmail.com
Maxwell Point Vineyard	15 Running Tide RD	Cape Elizabeth	207.712.2339	wholt@maine.rr.com
Dough Masters	265 Rodman RD	Auburn	207.753.6844	chris@doughmasters.com
Mizkan Americas Inc	176 Flight DR	Auburn	207.786.3200	VOX 207.786.3900 FAX
Berts' Awesome Stuff	146 Gamage AVE	Auburn	207.784.2568	haylit@exploremaine.com
Maine Gourmet Chocolates	170 Maine ST	Auburn	207.241.0511	mainegourmet@roadrunner.com
Gritty McDuff's Brew Pub	68 Main ST	Auburn	207.376.2739	gritty.com
Sunday River Brewing Co	1 Sunday River RD	Bethel	207.357.3657	blackdiamondsteakhouse@gmail.com
Town & Country Foods	72 Dagget Hill RD	Greene	207.946.5489	mark@tanfoods.com
Friend's Folly Farm	104 Merrill Hill RD	Greene	207.212.2271	friendsfolly@roadrunner.com
Bubier Family Farm	104 Merrill Hill RD	Greene	207.946.7236	VOX
Fiddlestick Farm LLC	82 Top Hat RD	Hanover	207.357.9257	mosesbartlett@yahoo.com
Valley View Orchards	212 Hebron Center RD	Hebron	207.966.2630	jimk@valleyvieworchardpies.com
Bear Bones Beer	43 Lisbon ST	Lewiston	914.310.4992	bearbonesbeer@gamil.com
Mr Boston Brands of Maine	21 Saratoga ST	Lewiston	207.783.1433	VOX
Baxter Brewing Co	130 Mill ST	Lewiston	207.333.6769	luke@baxterbrewing.com
Dough Co, The	60 Holland ST	Lewiston	207.241.0344	sboulet67@gmail.com
E W Mailhot Sausage Co	258 Bartlett ST	Lewiston	207.786.2454	VOX 207.782.6268 FAX
Great Falls Coffee Roasters	550 Lisbon ST	Lewiston	207.333.0204	mdupuis@mai.com
Mr Boston Brands of Maine LLC	21 Saratoga ST	Lewiston	207.330.3422	dlevesque@mrbbostonbrands.com
Bob's Peanut & Candy Co Inc	557 Lincoln ST	Lewiston	207.783.1731	VOX
Chef Gilley's Gourmet Foods	10 Capital ST	Lisbon	386.341.5941	chefgilley@yahoo.com
Sausage Kitchen	36 Main ST	Lisbon Falls	207.353.5503	abonneau@sausagekitchen.com
Blue Ox Malthouse	41 Capital AVE	Lisbon Falls	207.649.0018	joel@blueoxmalthouse.com
Berry Fruit Farm	375 Goding RD	Livermore	207.491.7260	melissa@berryfruitfarm.com
Century Elm Farms Inc dba Boothby's Orchard & Farm	366 Boothby RD	Livermore	207.754.3500	rboothby003@roadrunner.com
Inch By Inch Family Farm	15 W Paris RD	Greenwood	207.890.5281	mindy.sweetser@gmail.com
Dunham Farm-Velvet Hollow Sugar Works	29 Dunham RD	Greenwood	207.665.2967	dunhamfarm@msn.com
Harvest Hill Farms	125 Pigeon Hill RD	Mechanic Falls	207.998.3350	VOX 207.317.0148 CEL 207.998.3355
Black Bridge Bakery	7 Black Bridge RD	Mexico	207.364.7250	VOX 941.224.2791 CEL
Norumbega Cider LLC	380 Woodman RD	New Gloucester	207.370.2027	woodmanshardecider@gmail.com
Hazy Hill Farm LLC	405 Intervale RD	New Gloucester	207.926.4224	VOX 207.776.1517 CEL
Shipyard Brewhaus II LLC	21 White Heat RD	Newry	207.232.0905	imccloskey@shipyard.com
Jacks Gourmet Pickles & Relish	89 Blaisdell RD	North Monmouth	207.933.2005	jackspickles@gwi.net
Taste of Eden Bakery Cafe	238 Main ST	Norway	207.739.6090	sonyatardif@yahoo.com
The Progress Center Community Kitchen	35 Cottage ST	Norway	207.890.0572	mollybrake@progresscentermaine.org
Megquier Hill Market	95 Megquier Hill RD	Poland	207.998.1165	jdbouchard@zoho.com
Farmer's Gate Market	170 Leeds Junction RD	Wales	207.933.3300	bslayton75@gmail.com
Keough Family Farm	1 Freeway ST	South Paris	207.743+722	VOX
Stoneheart Farms	17 E Main ST	South Paris	207.890.8320	jsimmons10893@roadrunner.com
Rose Beck Farm	486 E Oxford RD	South Paris	207.743.2905	snrecord@megalink.net
Ricker Hill Orchards	11 Ricker Hill RD	Turner	207.225.3455	apples@rickerhill.com
Surf & Turf Smoking Co	69 Cooledge RD	Wayne	207.685.4665	VOX 207.931.7525 CEL
Bowdoin Baking Co	179 Starbird Corner RD	Bowdoin	207.837.0689	karenmarston@me.com
Whatley, Ben	1207 Main ST	Bowdoin		
Mini Mt Estate	1201 Main ST	Bowdoin	207.504.2510	minimtestate@yahoo.com
Rugosa Botanicals	179 Starbird Corner RD	Bowdoin	207.415.9800	rugosabotanicals@gmail.com
Friends of Peru Elementary School	30 Main ST	Peru	207.562.7287	huntressheron@yahoo.com
Sumner Valley Processors	85 Morrill Farm RD	Sumner	207.388.3440	VOX
W S Wells & Son	83 High ST	Wilton	207.645.3393	bcwells79@gmail.com
Viles Arboretum Kitchen	153 Hospital ST	Augusta		
Gryffon Ridge	107 Common RD	Dresden	207.737.2996	spice@gryffonridge.com
Johnny B's Farm II	107 Common RD	Dresden	207.737.2996	VOX
Kitchen @ Dragonfly Cove, The	5 McCobb RD	Dresden	207.737.8737	dragonflycove@hughes.net
Maine Medicinals	555 Gardiner RD	Dresden	207.737.8717	VOX
East Winthrop Baptist Kitchen	Route 202	East Winthrop		
Shipwreck Coffee	591 Main AVE	Farmingdale	207.557.3208	VOX
Doom Forest Distillery	134 Chadwick LN	Pittston	207.462.1990	doomforestdistillery@gmail.com
Lost Orchard Brewing Co LLC dba Crabby Apple Cider	650 River AVE	South Gardiner	207.751.1875	david@lostorchardbrewing.com
Terrien Wines	15 Bunker Hill RD	Jefferson	207.680.0328	michael@terrienwines.com
Spruce Bush Farm	98 Old Madden RD	Jefferson	207.549.7448	VOX
Crabbies Seafood	16 Weeks RD	Jefferson	207.975.7855	VOX
Lakeside Orchards	318 Readfield RD	Manchester	207.622.2479	lakesideorchards@gmail.com
Sheepscot Valley Brewing	74 Hollywood BLV	Whitefield	207.549.5530	brewsteve@aol.com
Beyond Coffee	190 Howe RD	Whitefield	207.549.7448	VOX
Hamilton Farm	6 S Fowles LN	Whitefield	207.549.5497	hamiltonfarms03@yahoo.com
Thirty Acre Farm	419 N Hunts Meadow RD	Whitefield	207.549.5384	thirtyacrefarm@gmail.com
Chase Farm	333 Townhouse RD	Whitefield	207.549.7611	VOX
R & L Berry Farm	22 Berry RD	Readfield	207.685.4709	lberry@prexar.com
Sonny's Sandwiches & Seafood	801 Main ST	Readfield	207.685.4950	payson8933@rr.com
Shucks Maine Lobster	150 Main ST, Suite #4	Richmond	207.737.4800	admin@shucksmaine.com
J P Spreads Inc	422 Route 41	Winthrop	207.377.3484	VOX 207.377.3486 FAX
Farmer Kev's Organic LLC	58 Main ST	Winthrop	207.377.8620	fmrkev@gmail.com
Wholesome Holmstead	432 Stanley RD	Winthrop	207.395.4784	mrt@fairpoint.net
Gagne Foods	25 Wing Farm PKY	Bath	207.386.5071	mgagne@gagnefoods.com
Fiddler's Reach LLC	20 Lemont ST	Bath	207.443.4856	robnicoll@mac.com
New Meadows Seafood	156 New Meadows RD	West Bath	207.443.9632	lharris70@comcast.net
Old Narrow Gauge Farm	2 Dock RD	Alna	207.837.8510	mirabillary@gmail.com
Leroy's Seafood LLC	14 Two Sisters LN	Boothbay Harbor	207.380.7101	blackmanduke@yahoo.com
Pinkham's Seafood	140 River RD	Boothbay Harbor	207.633.6236	VOX 207.633.6236 FAX
Boothbay Craft Brewery	301 Adams Pond RD	Boothbay Harbor	207.633.3411	win@boothbaycraftbrewery.com
Atlantic Edge Lobster Inc	Town Fish Pier	Boothbay Harbor	207.633.2300	VOX
Pinkham's Seafood	798 Wiscasset RD	Boothbay Harbor	207.633.6236	pinkham4403@ne.twcba.com
Coastal Maine Popcorn Co Inc	15 Townsend AVE	Boothbay Harbor	207.633.2266	VOX 207.380.6325 CEL
Sal's Bully Good Mustard	1 Eastern AVE	Boothbay Harbor	207.633.6063	bsbarter@gmail.com


Downeast Candies Inc	7 By WAY	Boothbay Harbor	207.633.5178	VOX 207.380.9150 CEL
Boothbay Lobster Wharf Inc	97 Atlantic AVE	Boothbay Harbor	207.542.8085	tephibrick@gmail.com
Elliott's Shellfish	154 Back Meadow RD	Damariscotta	207.563.8808	VOX
Fisherman's Catch Seafood Market	49 Main ST	Damariscotta	207.563.5888	love2fish34@yahoo.com
WaldoStone Farm	95 Biscay RD	Damariscotta	207.380.1193	kayli@waldostonefarm.com
Hootin Gluten Free Bakery, The	70 Cathedral Pines	Damariscotta	207.380.2745	hootingglutenfree@yahoo.com
Community Shellfish LLC	656 Waldoboro RD	Bremen	207.529.2720	bomar@aol.com
Bremen Lobster Pound / Twin Maple Seafood	49 Cora Cressy RD	Bremen	207.529.6455	jmarsh@mainecoastseafoods.com
Broad Cove Marine	374 Medomak RD	Bremen	207.529.5186	info@broadcovmarine.com
Fat Friar Meadery, The	39 Meadow Ridge LN	Newcastle	207.563.5382	kiddos2@msn.com
Oxbow Brewing Co LLC	274 Jones Wood RD	Newcastle	207.315.5962	geoff@oxbowbeer.com
Pemaquid Lobster & Seafood	17 Penniman RD	New Harbor	207.677.3202	ttmp@tidewater.net
Cupboard Cafe, The	137 Huddle RD	New Harbor	207.677.3911	getbuns@thecupboardcafe.com
Spear's Packing Facility	24 Eugley Hill RD	Nobleboro	207.832.4488	rwspear@roadrunner.com
P B Enterprises	74 Duck Puddle RD	Nobleboro	207.563.3365	VOX 207.563.5611 FAX
Songbird Farm	57 Anson RD	Starks	207.380.1171	songbird.farm@yahoo.com
Kennebec Home Brewing/Fiddlehead Winery	235 Farmington Falls RD	Farmington	207.778.5276	kennebecbrew@msn.com
Tumbledown Brewing LLC	805 Farmington Falls RD, #7	Farmington	207.944.0697	info@tumbledownbrewing.com
Pickle Licker	144 Franklin AVE	Farmington	207.778.3344	jbeane16@gmail.com
Tallulah's Baking Co	124 Bridge ST	Farmington		
Clark Farm	124 Bridge ST	Farmington	207.778.6637	clarksfarm@gmail.com
Jireh Hill Farms	124 Bridge ST	Farmington	207.578.2324	jirehillfarms@yahoo.com
Knowlton Corner Farm LLC	341 Knowlton Corner RD	Farmington	207.778.6520	bobg@beeline-online.net
Berry Fruit Farm	124 Bridge ST	Farmington	207.897.4767	melissa@berryfruitfarm.com
Marble Family Farms	853 Holley RD	Farmington	207.778.6968	marblefamilyfarms@hotmail.com
Pale Moon Farm	124 Bridge ST	Farmington		
Fleur de Lis Farm	124 Bridge ST	West Farmington	207.778.6637	VOX
Liberty Craft Brewing Co	7 Coon Mountain LN	Liberty	207.589.3073	libertycraftbrewing@yahoo.com
P B Enterprises Seafood	74 Duck Puddle RD	Nobleboro	207.563.3365	pbeelandurchins@yahoo.com
Pemaquid Fisherman's	32 Coop RD	Pemaquid	207.677.2642	lobstah47@yahoo.com
Townline Crabmeat	7 Colonel Stairs RD	Cushing	207.354.1085	diannedaggett@gmail.com
BB's Wharf	33 Thompson RD	Round Pond	207.632.5424	angelaburns56@gmail.com
Maggie's Seafood Inc	Route 129	South Bristol		
Sheepscot Valley Preserves	13 Friendship ST	Waldoboro		
Mike's Seafood	2495 Friendship RD	Waldoboro	207.832.7353	brenda_118@hotmail.com
Creamer's Shellfish	848 Dutch Neck	Waldoboro	207.832.6157	VOX
Sandra's Seafood	352 Old County RD	Waldoboro	207.790.1457	VOX
Robinson's Wharf	20 Hendricks Hill RD	Southport	207.633.3830	robinsons-wharf@roadrunner.com
Buckwheat Blossom Farm	12 Hodge ST	Wiscasset	207.882.7184	VOX
Forgotten Recipes	506 Old Bath RD	Wiscasset	207.319.8581	VOX
Big Barn Coffee Co	104 Churchill ST	Wiscasset	207.882.6374	drs@usa.net
Bodge's Alewives	1 Alewife RUN	Woolwich	207.442.8531	VOX
Hancock Foods Inc	Washington Junction RD	Hancock	207.667.8363	VOX
Port Clyde Fresh Catch Inc	18 Lobster Pound RD	Port Clyde	207.372.1055	jessica@midcoastfisherman.org
Deer Foot Farm LLC	1221 Union RD	Appleton	207.785.3200	deerfoot_cr@hotmail.com
Seven Tree Salsa	401 Payson RD	Union	207.785.2815	maineeileen@yahoo.com
Berry Top Farm	317 Payson RD	Union		morgan@midcoast.com
Mainely Poultry	Atlantic HWY	Warrenton	207.273.2809	jbarnstein@aol.com
Oyster River Winegrowers	929 Oyster River RD	Warrenton	207.273.2998	brianoysterriver@gmail.com
Linda's Seafood	76 Medomak Valley Center	Warrenton	207.701.6343	winchenbach@roadrunner.com
Oyster River Lobster	611 Oyster River RD	Warrenton	207.542.1799	VOX
White Oak Farms	1986 Western RD	Warrenton	207.273.3695	VOX 207.837.2698 CEL 207.273.3494
Bright Eyed Coffee LLC	72 Armory RD	Waterville	800.275.8649	VOX 207.485.0838 CEL
Cappza Baking Co	255 Main ST	Waterville	207.399.9447	cappzainc.com
Great Northern Fudge Co Inc	410 China RD	Winslow	207.872.7599	gnfc@gwi.net
Swan's Honey	332 Bessey Ridge RD	Albion	207.437.2251	VOX 207.437.2251 FAX
Grateful Bread Bakery	57 Anson RD	Starks	207.684.3013	VOX
Turkey Farm, The	219 Mile Hill RD	New Sharon	207.778.2889	VOX
Stone Corner Farm	842 Industry RD	New Sharon	207.491.1731	stonecornerfarm@gmail.com
Blue Ribbon Farm	122 Corson RD	Mercer	207.587.4068	bburr@tdsteime.net
Tree Spirits	152 Fairfield ST	Oakland	207.859.9799	bro27@gwi.net
Pine Bluff Farms	28B Augusta RD	Rome	207.242.8763	kwiles@earthlink.net
Second Chance Farm& Longfellow's Creamery LLC	20 Maple LN	Avon	207.639.2074	kht@roadrunner.com
Bigelow Brewing Co	473 Bigelow Hill RD	Skowhegan	207.399.6262	jp8994@yahoo.com
Our Peace of Earth Farm	319 Intervale RD	Temple		
Fiddler's Green Farm	960 Main ST	North Vassalboro	207.877.7445	info@fiddlersgreenfarm.com
South Road Farm Pesto	124 Bridge ST	West Farmington	207.685.8186	southroadfarmpesto@gmail.com
Maine Honey Bee	124 Bridge ST	West Farmington	207.778.3298	alynnwashburn@yahoo.com

Appendix B: Edited Department of Health Inspection Commercial Kitchen List

Establishment Name	Email Address	Phone	Street	City
YORK COUNTY VETERANS ALLIANCE	ycvmaine@gmail.com	207-294-7330	24 BRADBURY ST	BIDDEFORD
FRATERNAL ORDER OF EAGLES #804	bonnieyoho@yahoo.com	207-282-4026	57 BIRCH ST	BIDDEFORD
SOUTHERN MAINE HEALTHCARE	CMBROPHY@SMHC.ORG	207-283-7256	1 MEDICAL CENTER DR	BIDDEFORD
UNIVERSITY OF NEW ENGLAND - DECARY HALL	TGOULD3@UNE.EDU	207-602-2369	11 HILLS BEACH RD	BIDDEFORD
UNIVERSITY OF NEW ENGLAND - THE HANG		207-283-0170	11 HILLS BEACH RD	BIDDEFORD
BRIDGTON HOSPITAL	MILLERCA@CMHC.ORG	207-647-6000	10 HOSPITAL DR	BRIDGTON
HOLY TRINITY GREEK ORTHODOX CHURCH	htrinityportland@gmail.com	207-774-0281	133 PLEASANT ST	PORTLAND
BRIDGTON ACADEMY	jaroderick@bringtonacademy.org	207-647-3322	11 ACADEMY LN	BRIDGTON
OLD ORCHARD MEMORIAL VFW #7997		207-934-9910	76 ATLANTIC AVE	OLD ORCHARD BEACH
AMERICAN LEGION POST #57	americanl057@gmail.com	207-934-4724	14 IMPERIAL ST	OLD ORCHARD BEACH
ST MAXIMILIAN KOLBE PARISH	julie.cannon@portlanddiocese.org	207-883-0334	150 BLACK POINT RD	SCARBOROUGH
AMERICAN LEGION POST #76	AMERLEGPOST76@TWCBC.COM	207-883-3902	40 MANSON LIBBY RD	SCARBOROUGH
PORTLAND MOOSE LODGE		207-883-5639	19 SPRING ST	SCARBOROUGH
FERRY BEACH PARK ASSOCIATION	LCLEMENTS@FERRYBEACH.ORG	207-282-4489	7 MORRIS AVE	SACO
FOE AERIE #3792		207-283-0025	9 SPRING ST	SACO
BPOE #1597	rjsicard@maine.rr.com	207-283-1597	68 OCEAN PARK RD	SACO
AMERICAN LEGION POST #202	POST202@YAHOO.COM	207-729-9870	79 FORESIDE RD	TOPSHAM
FRATERNAL ORDER OF EAGLES	waterboroeagles@roadrunner.com	207-247-8488	RT 202	WATERBORO
AMERICAN LEGION POST #197	edcabral@aol.com	207-854-5788	300 CONANT ST	WESTBROOK
WESTBROOK EAGLES	BRC48@AOL.COM	207-854-9991	89 SACO ST	WESTBROOK
ROBERT W BOYD AMVETS POST #2	WCASSIDYGIRL@AOL.COM	207-846-9644	148 NORTH RD	YARMOUTH
MERCY HOSPITAL	DIMONDG@EMHS.ORG	207-879-3896	175 FORD RIVER PKWY	PORTLAND
ST VINCENT DE PAUL SOUP KITCHEN	spikedog150@gmail.com	207-772-1113	307 CONGRESS ST	PORTLAND
AMERICAN LEGION POST #17		207-773-8932	23 DEERING ST	PORTLAND
AMVETS-POST 25	ludaffh@gmail.com	207-772-9577	186 WASHINGTON AVE	PORTLAND
MERCY HOSPITAL CAFETERIA	turnerb@emhs.org	207-879-3596	144 STATE ST	PORTLAND
MERCY HOSPITAL	TURNERB@MERCYME.COM	207-879-3896	40 PARK RD	WESTBROOK
CUMBERLAND CLUB	steven@cumberlandclub.org	207-773-6402	116 HIGH ST	PORTLAND
AMERICAN LEGION POST #161	RALLEN2@MAINE.RR.COM	207-939-2492	42 ATLANTIC ST	PORTLAND
ELKS LODGE #188	ELKS188@MAINE.RR.COM	207-773-7396	1945 CONGRESS ST	PORTLAND
ME MEDICAL CTR - BRIGHTON CAMPUS	DAMBRD@MMC.ORG	207-774-3921	335 BRIGHTON AVE	PORTLAND
ITALIAN HERITAGE CENTER	IHCMBR@MAINE.RR.COM	207-772-2500	40 WESTLAND AVE	PORTLAND
CAFETERIA/FOOD SERVICES DEPT	KOCONNOR@MMC.ORG	207-871-2618	22 BRAMHALL ST	PORTLAND
NORTH DEERING CONGREGATIONAL CHURCH	NDCC@NORTHDEERINGCHURCH.ORG	207-797-2487	1364 WASHINGTON AVE	PORTLAND
USM PORTLAND- LAW SCHOOL	DUDLEY-DEE@ARAMRK.COM	207-780-4039	96 FALMOUTH ST	PORTLAND
USM WOODBURY CAMPUS CENTER	OCLAIRMARY@ARAMARK.COM	207-780-4039	35 BEDFORD ST	PORTLAND
ST PIUS X CHURCH	mary.cafazzo@portlanddiocese.org	207-797-7026	492 OCEAN AVE	PORTLAND
VFW DEERING MEMORIAL POST # 6859	KTCOLE@FAIRPOINT.NET	207-773-8745	687 FOREST AVE	PORTLAND
TEMPLE BETH EL	director@tbmaine.org	207-774-2649	400 DEERING AVE	PORTLAND
AMISTAD SOCIAL CLUB	AMISTAD1@MAINE.RR.COM	207-773-1956	66 STATE ST	PORTLAND
STEWART P MORRILL POST #35		207-799-3997	413 BROADWAY	SOUTH PORTLAND
SOUTH PORTLAND POST #832 VFW	vfw832@maine.rr.com	207-767-2575	50 PEARY TER	SOUTH PORTLAND
THE BIRCHES CAMPGROUND	POULIN@FAIRPOINT.NET	207-268-4330	201 NORRIS POINT RD	LITCHFIELD
SOUTH PORTLAND COMMUNITY CENTER	WCADRY@SOUTHPORTLAND.ORG	207-767-7650	21 NELSON RD	SOUTH PORTLAND
AMERICAN LEGION POST #31		207-783-6992	426 WASHINGTON ST N	AUBURN
HASTY COMMUNITY CENTER	jbiron@auburnmaine.gov	207-333-6601	48 PETTINGILL PARK	AUBURN
CMCC CULINARY ARTS	rdagle@cmcc.edu	207-755-5100	1250 TURNER ST	AUBURN
AMERICAN LEGION POST #153	AMPOST153AUBURN@GMAIL.COM	207-782-1118	71 S MAIN ST	AUBURN
CAPT FRANK HULETT POST VFW	kdavis82@yahoo.com	207-783-2561	588 MINOT AVE	AUBURN
AUBURN ESPLANADE	kfreitas@auburnhousing.org	207-784-7351	20 GREAT FALLS PLZ	AUBURN
BARKER MILL ARMS	kfreitas@auburnhousing.org	207-784-7351	143 MILL ST	AUBURN
AMERICAN LEGION POST #100	megsytmail@gmail.com	207-562-8030	8 RIVER LN	DIXFIELD
AMVETS LANE-DUBE POST #33		207-897-4112	111 MAIN ST	JAY
VFW POST #3335		207-897-5112	64 JEWELL ST	JAY
FRATERNAL ORDER OF EAGLES #618	lewaerie618@gmail.com	207-786-8837	1327 SABATTUS ST	LEWISTON
METZ CULINARY MANAGEMENT	DBOUYEA@STMARYSMAINE.COM	207-277-8600	96 CAMPUS AVE	LEWISTON
CALVARY UNITED METH. CHURCH	CALVARYLEWISTON@YAHOO.COM	207-782-3221	59 SABATTUS ST	LEWISTON
CARLTON CLUB INC		207-784-9280	25 SABATTUS ST	LEWISTON
ACME SOCIAL CLUB		207-782-9309	255 PARK ST	LEWISTON
LE NATIONALE INC	cjarmichael50@gmail.com	207-782-1522	185 LINCOLN ST	LEWISTON
20M SOCIAL CLUB INC		207-782-9366	195 LINCOLN ST	LEWISTON
WEBBER AVENUE SOCIAL CLUB		207- -	957 LISBON ST	LEWISTON
NUTRITION CENTER OF MAINE		207-513-3845	208 BATES ST	LEWISTON
AMERICAN LEGION POST #158	ADJUTANT158@ROADRUNNER.COM	207-353-8192	10 WEBSTER ST	LISBON
SLOVAK CATHOLIC ASSOCIATION		207-353-9606	26 AVERY ST	LISBON
AMERICAN LEGION POST #150		207-345-9587	41 ELM ST	MECHANIC FALLS
MEXICO RECREATION CENTER	rivervalleyrecreationcenter@gmail.com	207-364-4912	15 RECREATION DR	MEXICO
AMERICAN LEGION POST #82	rsnow5@roadrunner.com	207-743-6460	212 MAIN ST	NORWAY
OXFORD HILLS COMPREHENSIVE HS SNACK BAR	S.CUMMINGS2@MSAD17.ORG	207-743-7756	256 MAIN ST	SOUTH PARIS
STEPHENS MEMORIAL HOSPITAL CAFE	hall@wmhcc.org	207-743-5933	181 MAIN ST	NORWAY
CRYSTAL SPRING FARM	smedbergsfarm@gmail.com	207-743-6723	1413 MAIN ST	OXFORD
49 FRANKLIN RECEPTION HALL	GRASSETTE@GWI.NET	207-369-0129	49 FRANKLIN ST	RUMFORD
ROBERT SHAND POST #1641 VFW	davidpost1641@live.com	207-369-0302	330 WALDO ST	RUMFORD
AMERICAN LEGION POST #24	rumfordpost24@yahoo.com	207-369-9053	184 CONGRESS ST	RUMFORD
COMMUNITY HOSPITAL CAFETERIA	millerca@cmhc.org	207-364-4581	420 FRANKLIN ST	RUMFORD
HARRY J CONWAY POST 135	michaud007@gmail.com	207-375-4058	40 ISLAND RD	SABATTUS
GARDINER ELKS LODGE	bpoe1293@gmail.com	207-582-6520	148 COBBOSSEE AVE	GARDINER
COHEN COMMUNITY CENTER	KWISWELL@SPECTRUMGENERATIONS.ORG	207-626-7777	1 WESTON CT #203	HALLOWELL
LITCHFIELD SPORTSMANS CLUB	lscpres@uno.com	207-268-4494	2782 HALLOWELL RD	LITCHFIELD
GARDINER/ AUGUSTA LIONS CLUB		207-582-9827	25 LIONS AVE	GARDINER
AMERICAN LEGION POST #163	BSATCH@GMAIL.COM	207-877-4393	33 VETERANS WAY	PALERMO
AMERICAN LEGION POST #132		207-737-2113	51 CARDING MACHINE RD	RICHMOND
AMERICAN LEGION POST #40	DDCHASEJR@ROADRUNNER.COM	207-377-8258	117 BOWDOIN ST	WINTHROP
BATH LODGE OF ELKS #934	BATHELKS934@YAHOO.COM	207-443-6265	9 LAMBARD ST	BATH
SMITH-TOBEY POST 21 AMER LEGION	post21@bathamericanlegion.com	207-443-9178	10 CONGRESS AVE EXT	BATH
COASTAL MAINE BOTANICAL GARDENS	awilliams@mainegardens.org	207-633-4333	132 BOTANICAL GARDEN DR	BOOTHBAY
CAMPUS KITCHEN	SCOTT.SHOTT@LCHCARE.ORG	207-563-4514	35 MILES ST	DAMARISCOTTA
KENNEDY LEARNING CENTER		207-563-5172	42 KIEVE RD	NOBLEBORO
AMERICAN LEGION POST #149		207-832-5074	181 JEFFERSON ST	WALDOBORO
DARLING MARINE CENTER DOM/KIT	paul.leeman@maine.edu	207-563-3146	193 CLARKS COVE RD	SOUTH BRISTOL
BEAVER LODGE		207-785-4310	127 BEAVER LODGE RD	HOPE
THOMPSON COMMUNITY CENTER	thompsoncenter51@gmail.com	207-975-0352	51 S UNION RD	UNION
VFW POST #8835	VFW8835@ONECOMMAIL.COM	207-872-9850	175 VETERAN DR	WINSLOW
MGMC THAYER UNIT	conrad.olin@mainegeneral.org	207-872-1000	149 NORTH ST	WATERVILLE
MID-MAINE TECHNICAL CENTER	mmtc@mmtc.me	207-873-0102	3 BROOKLYN AVE	WATERVILLE

WATERVILLE ELKS LODGE #905		207-873-4235	76 INDUSTRIAL ST	WATERVILLE
FOREST J PARE VFW POST #1285	johnpjmp@yahoo.com	207-873-0908	51 WATER ST	WATERVILLE
AMERICAN LEGION POST #14	AMERICANLEGIONPOST14@ROADRUNNER.COM	207-453-2567	86 MAIN ST	FAIRFIELD
FRANKLIN MEMORIAL HOSPITAL	phadley@fchn.org	207-778-6031	111 FRANKLIN HEALTH COMMONS	FARMINGTON
HARVELL BISHOP POST #7865 VFW	vfwpost7865@myfairpoint.net	207-696-3806	58 PREBLE AVE	MADISON
AMERICAN LEGION POST #51		207-465-2446	22 CHURCH ST	OAKLAND
FIRST CONGREGATIONAL CHURCH	BUSINESS@FCCUCC.ORG	207-799-3361	301 COTTAGE RD	SOUTH PORTLAND
CONGREGATION BET HA'AM	LAURA@BETHAAM.ORG	207-879-0028	81 WESTBROOK ST	SOUTH PORTLAND
THE WELL AT JORDAN FARM	JASONM.WILLIAMS@ME.COM	207-409-8350	21 WELLS RD	CAPE ELIZABETH
HIGH STREET CONGREGATIONAL CHURCH	RUTHBURKE@HOTMAIL.COM	207-784-1306	106 PLEASANT ST	AUBURN
MOUNT APATITE FARM	cookingcarol@roadrunner.com	207-650-1573	171 HATCH RD	AUBURN
AUBURN SCHOOL DEPT DEAL'S	NLEWIS@AUBURNSCHL.EDU	207-786-4498	80 LAKE ST	AUBURN
GOOD SHEPHERD FOOD BANK KITCHEN	SMICHAUD@GSFB.ORG	207-782-3554	3121 HOTEL RD	AUBURN
AUBURN SUBURBAN	berubes4@myfairpoint.net	207-615-8887	4 MOUNT APATITE RD	AUBURN
SENIORS PLUS NUTRITION	NUTRITIONTEAM@SENIORSPLUS.ORG	207-795-4094	55 ALFRED PLOURDE PKWY	LEWISTON
ELKS LODGE #371	LEWISTONELKS@ROADRUNNER.COM	207-784-4801	1675 LISBON RD	LEWISTON
AVANT GARDE MAINE LLC	AVANTGARDEMAINE@GMAIL.COM	207-402-0807	182 LISBON ST	LEWISTON
FRANCO-AMERICAN HERITAGE CENTER	EDG@FRANCOCENTER.ORG	207-783-1585	46 CEDAR ST	LEWISTON
FRIENDS LODGE INC	terryfrevesr@yahoo.com	207-353-1640	52 LISBON RD	LISBON
ALFOND CENTER FOR HEALTH	SGORAJ@MAINEGENERAL.ORG	207-626-1318	35 MEDICAL CENTER PKWY	AUGUSTA
VFW PINE TREE POST #887	VFWPOST887@ROADRUNNER.COM	207-623-9658	509 LEIGHTON RD	AUGUSTA
SCHOOL CAFE	CAPLO@AOL.COM	207-242-1251	43 BRIDGE ST	AUGUSTA
HAROLD ALFOND CENTER FOR CANCER CARE	SGORAJ@MAINEGENERAL.ORG	207-626-1318	361 OLD BELGRADE RD	AUGUSTA
AUGUSTA CIVIC CENTER	tracy.thompson@augustaciviccenter.org	207-626-2405	76 COMMUNITY DR	AUGUSTA
FRATERNAL ORDER OF EAGLES #3137	foe3137@gmail.com	207-622-4970	71 WATER ST	AUGUSTA
SPECTRUM GENERATIONS MUSKIE CENTER	KWISWELL@SPECTRUMGENERATIONS.ORG	207-877-7541	38 GOLD ST	WATERVILLE
AUGUSTA ELKS LODGE #964	theelksaugusta@fairpoint.net	207-623-9623	397 CIVIC CENTER DR	AUGUSTA
AMERICAN LEGION POST #42	LEGIONPOST42@TIDEWATER.NET	207-563-3738	527 MAIN ST	DAMARISCOTTA
EVERGREEN RIDGE ALPACAS	EVERGREENRIDGEALPACAS@TDS.NET	207-273-3382	672 ATLANTIC HWY	WARREN
SPECTRUM GENERATIONS MUSKIE CENTER	CTEAGUE@SPECTRUMGENERATIONS.ORG	207-877-7541	38 GOLD ST	WATERVILLE
AMERICAN LEGION POST #5	amlegion5@ne.twcbb.com	207-872-8824	21 COLLEGE AVE	WATERVILLE
DANA DINING HALL	dcknese@colby.edu	207-859-5460	5460 MAYFLOWER HILL	WATERVILLE
ROBERTS UNION DINING HALL	dcknese@colby.edu	207-859-5460	5460 MAYFLOWER HILL	WATERVILLE
TEMPLE ACADEMY	denise@centerpointme.org	207-873-5325	60 W RIVER RD	WATERVILLE
COLBY COLLEGE	NAVEILLE@COLBY.EDU	207-859-4900	4900 MAYFLOWER HILL	WATERVILLE
THORNE HALL DINING SERVICE	mdickey@bowdoin.edu	207-725-3211	3700 COLLEGE STATION	BRUNSWICK
MOULTON UNION DINING SERVICES	lprue@bowdoin.edu	207-725-3181	3700 COLLEGE STATION	BRUNSWICK
BRUNSWICK LODGE OF ELKS #2043	ELKS2043@SUSCOM.MAINE.NET	207-725-8265	179 PARK ROW	BRUNSWICK
THORNTON OAKS HOMEOWNERS CORP	NWELLS@MIDCOASTHEALTH.COM	207-729-8033	25 THORNTON WAY #100	BRUNSWICK
PARKVIEW ADVENTIST MEDICAL CTR	ECERDENTA@PARKVIEWAMC.ORG	207-729-1641	329 MAINE ST	BRUNSWICK
MIDCOAST HOSPITAL	awallace@midcoasthealth.com	207-373-6786	123 MEDICAL CENTER DR	BRUNSWICK
MID COAST HOSPITAL CAFE	taylor4@midcoasthealth.com	207-373-6781	121 MEDICAL CENTER DR	BRUNSWICK
KNIGHTS OF COLUMBUS	kcburns@koc1947.comcastbiz.net	207-729-6552	2 COLUMBUS DR	BRUNSWICK
ARAMARK @ CAMP LAUREL NORTH	KINNEY-CHRIS@ARAMARK.COM	207-685-4945	1218 POND RD	MOUNT VERNON
BRIDGTON ACADEMY STUDENT CENTER	htelfer@bridgtonacademy.org	207-647-3322	11 ACADEMY LN	BRIDGTON
NEWTON ENTERPRISES LLC	MICHNH@HOTMAIL.COM	603-533-5666	711 WEBSTER ST	LEWISTON
FRATERNAL ORDER OF EAGLES #4352	DAREED67@HOTMAIL.COM	207-894-2242	456 ROOSEVELT TRL	WINDHAM
GOOD SHEPHERD PARISH	DAVID.GADROIS@PORTLANDDIOCESE.ORG	207-282-3321	180 ELM ST	BIDDEFORD
MERCY MARKET	SLECKIE@SJCME.EDU	207-893-6682	278 WHITES BRIDGE RD	STANDISH
PEARSONS CAFE @ ST JOSEPHS COLLEGE	SLECKIE@SJCME.EDU	207-893-6682	278 WHITES BRIDGE RD	STANDISH
THE CHALET	SLECKIE@SJCME.EDU	207-893-6682	278 WHITES BRIDGE RD	STANDISH
THE HIGHLANDS - MAIN LODGE	JASONW@HIGHLANDSRC.COM	207-725-2650	30 GOVERNORS WAY	TOPSHAM
STEPHEN W MANCHESTER POST #62	darryl.wright@peoples.com	207-856-7152	17 DUNN ST	WESTBROOK
BLACK TIE - THE DISH @ PINELAND FARMS	THEBLACKTIECO@HOTMAIL.COM	207-761-6665	16 PINELAND DR STE 200	NEW GLOUCESTER
FIRST CONGREGATIONAL CHURCH	NYCC@MAINE.RR.COM	207-829-6850	3 GREY RD	NORTH YARMOUTH
MCKERNAN HOSPITALITY CENTER	EVENTS@SMCCME.EDU	207-741-5672	122 MCKERNAN FR	SOUTH PORTLAND
LONG CREEK CULINARY ARTS	KAREN.YEATON@MAINE.GOV	207-822-2606	675 WESTBROOK ST	SOUTH PORTLAND
CULINARY ARTS DINING ROOM	gboardman@smccme.edu	207-741-5612	2 FORT RD	SOUTH PORTLAND
THE PETER A MCKERNAN HOSPITALITY CTR	kgendron@smccme.edu	207-741-5672	2 FORT RD	SOUTH PORTLAND
COLBY COLLEGE SPA	jiklaus@colby.edu	207-859-5460	5460 MAYFLOWER HILL	WATERVILLE
ST JOHN CATHOLIC SCHOOL	VALERIE.WHEELER@PORTLANDDIOCESE.ORG	207-872-7115	15 SOUTH ST	WINSLOW
ELKS LODGE #2430	elk2430book@yahoo.com	207-778-6761	120 SCHOOL ST	FARMINGTON
FLIK INDEPENDENT SCHOOLS @ GOULD ACADEMY	brian.scheidegger@compass-usa.com	207-824-2790	39 CHURCH ST	BETHEL
UNE WESTBROOK COLLEGE- PORTLAND CAMPUS	licensing.noram@sodexo.com	207-797-7688	716 STEVENS AVE	PORTLAND
CAMP ANDROSCOGGIN	licensing.noram@sodexo.com	207-685-4441	126 LEADBETTER RD	WAYNE

Appendix C: Commercial Kitchen Survey (for kitchens that were not known shared use)



Commercial Kitchen Capacity Within 50 miles of Lewiston-Auburn

Please consider the following questions for our research on the feasibility of a local food hub and/or shared-use commercial kitchen in Bates Mill #5 in Lewiston.

*** Required**

Name of Kitchen/Business

Address
The physical street address of the establishment rather than a mailing address

Town/City

Zipcode

I understand that my responses to the questions below may be used in a report being produced by Bates College environmental studies students for the nonprofit Grow L-A concerning commercial kitchen capacity and use within 50 miles of Lewiston-Auburn. I understand that my responses will not be anonymous, and I am willing to participate in this research project. *

Your responses will be used only for the purposes of this research project, and will not be distributed for any other purpose. The final report will likely be made public. You may leave

any questions you would prefer not to answer blank.

- ☐ I consent to the above
- ☐ I do not consent to the above

Your Name

Phone Number

(of kitchen/business)

Email Address

Website

(of kitchen/business)

I have previewed the questions in this survey and do not feel that my kitchen/business is relevant to this survey

If so, please check here, skip the remaining questions, and submit the survey

- ☐ This Survey Does Not Apply to My Kitchen/Business

What is your kitchen primarily focused on?

- ☐ Serving people meals on site (eating establishment)
- ☐ Producing or distributing food products
- ☐ Both of the above

How would you best classify your kitchen?

- ☐ Hospital
- ☐ School
- ☐ Church, synagogue, or other religious institution
- ☐ Club, social lodge, or other social or fraternal institution
- ☐ Farm
- ☐ Community Center
- ☐ Food bank, soup kitchen, or other charitable institution
- ☐ Brewery, winery, distillery, or other alcohol production institution
- ☐ Seafood

- ☐ Fruits and/or vegetables
- ☐ Chocolates and other sweets
- ☐ Jam and canneries
- ☐ Coffee
- ☐ Bakery and/or baked goods
- ☐ Meat
- ☐ Dairy
- ☐ Multiproduct
- ☐ Other

What are the top ten items you produce in your kitchen?

(Or as many as you feel comfortable sharing)

Please describe the scale of your operations.**Who uses your kitchen?**

Please describe your customers, employees, or users as best you can. Where are they from, what is their background, etc.

Is your kitchen available for public use?

- ☐ Yes
- ☐ No

Are you currently engaged in any programs to support the local community?

- ☐ Yes
- ☐ No
- ☐ No, but I may consider it in the future

Please describe any programs to support the local community you currently have in place or any programs you might consider in the future.

(Cooking classes, community workshops, etc.)

Does your kitchen have unused excess capacity?

- ☐ Yes
- ☐ No

Would you be willing to rent out your kitchen space to community members in the future?

- ☐ Yes
- ☐ No
- ☐ I already rent out the kitchen to the public

Does your kitchen produce products that you would be interested in selling at a potential local food hub or retail market in Lewiston if it were to be created?

- ☐ Yes
- ☐ No

If you answered "Yes" to the above question, what products would you be interested in selling?

Please skip if you answered "No" to the above question

Do you have any unique or product specific equipment?

- ☐ Yes
☐ No

Please describe any unique or product specific equipment in your kitchen.

Is your kitchen missing any capabilities that you might use if publically available in a nearby shared-use commercial kitchen in Lewiston?

- ☐ Yes
☐ No

If you answered "Yes" to the above question, what types of capabilities would you use in a publically available shared-use commercial kitchen in Lewiston?

How long have you been in business?

What are your challenges?


Any final thoughts or comments you think might be relevant to the possibility of a shared-use commercial kitchen and/or local food hub in Bates Mill #5 in Lewiston.

Submit

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Appendix D: Commercial Kitchen Survey (for known shared-use kitchens)



Commercial Kitchen Capacity Within 50 miles of Lewiston-Auburn

Please consider the following questions for our research on the feasibility of a local food hub and/or shared-use commercial kitchen in Bates Mill #5 in Lewiston.

*** Required**

Name of Kitchen/Business

Address

The physical street address of the establishment rather than a mailing address

Town/City

Zipcode

I understand that my responses to the questions below may be used in a report being produced by Bates College environmental studies students for the nonprofit Grow L-A concerning commercial kitchen capacity and use within 50 miles of Lewiston-Auburn. I understand that my responses will not be anonymous, and I am willing to participate in this research project. *

Your responses will be used only for the purposes of this research project, and will not be distributed for any other purpose. The final report will likely be made public. You may leave

any questions you would prefer not to answer blank.

- ☐ I consent to the above
☐ I do not consent to the above

Your Name

Phone Number

(of kitchen/business)

Email Address

Website

(of kitchen/business)

Please describe the scale of your operations.

How do you structure pricing rates to use your kitchen?

Who uses your kitchen?

Please describe what types of people or organizations use your kitchen as best you can. Where are they from, what is their background, etc.

What are the top ten items people produce in your kitchen?

(Or as many as you feel comfortable sharing)

Are you currently engaged in any programs to support the local community?

- ☐ Yes
- ☐ No
- ☐ No, but I may consider it in the future

Please describe any programs to support the local community you currently have in place or any programs you might consider in the future.

(Cooking classes, community workshops, etc.)

Does your kitchen have unused excess capacity?

- ☐ Yes
- ☐ No

Does your kitchen produce products that you think people would be interested in selling at a potential local food hub or retail market in Lewiston if it were to be created?

☐ Yes

☐ No

If you answered "Yes" to the above question, what products would you be interested in selling?

Please skip if you answered "No" to the above question

Do you have any unique or product specific equipment?

☐ Yes

☐ No

Please describe any unique or product specific equipment in your kitchen.

Does your kitchen have any machines that are at full capacity, and are used often?

If so, what?

Does your kitchen have any equipment that is not at full capacity or not used at all?

If so, what?

Is your kitchen missing any capabilities that might be useful in a publically available shared-use commercial kitchen in Lewiston?

- ☐ Yes
☐ No

If you answered "Yes" to the above question, what types of capabilities would you use in a publically available shared-use commercial kitchen in Lewiston?

How long have you been in business?


What are your challenges?

Any final thoughts or comments you think might be relevant to the possibility of a shared-use commercial kitchen and/or local food hub in Bates Mill #5 in Lewiston.

Submit

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Appendix E: Kitchens who responded indicating that they did not feel the survey was applicable to them

Name of Kitchen/Business	Address	Town/City
Allagash Brewing Co	100 Industrial Way	Portland
Austin Street Brewery	1 Industrial Way, Unit 8	Portland
Bessies Farm Goods	33 Litchfield Rd.	Freeport
Curran Company	20 Morin Street	Biddeford
Farmers Gate Market	170 Leeds Jct Rd	Wales
Foundation Brewing Co	1 Industrial Way, Unit 5 & 7	Portland
Friends Lodge	52 Lisbon Rd.	Lisbon
Gagne Foods	25 Wing Farm Parkway	Bath
Hancock Gourmet Lobster Co.	46 Park Drive	Topsham
Haven's Candies	87 County Road	Westbrook
Maine Clam Cakes LLC	524 Allen Ave	Portland
Robinson's Wharf	20 Hendricks Hill Road	Southport
Rosemont Market	1350 Riverside St	Portland
Seacoast Coffee Co	21 Evergreen St	Portland
Think Different/Cosmic Kitchen	649 Congress St	Portland
49 Franklin Reception Hall	49 Franklin St	Rumford
Good Shepherd Food Bank	3121 Hotel road	Auburn

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