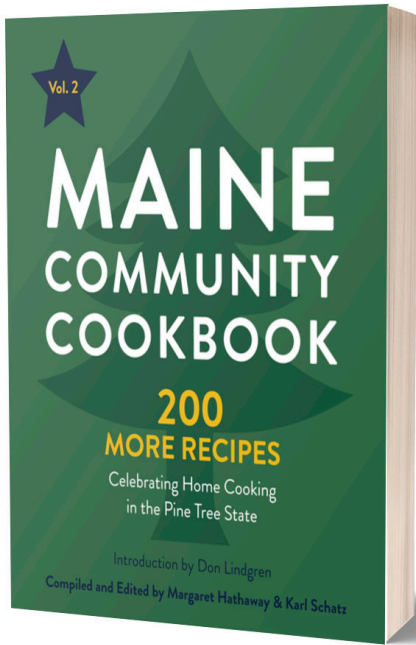


MAINE COMMUNITY COOKBOOK



Be Part of Maine's Food Celebration!

Put your brand in front of thousands of Mainers passionate about food, cooking, and all things Maine! Place a "Forever Ad" or sponsor a recipe (with product placement) in the *Maine Community Cookbook, Vol. 2: 200 More Recipes Celebrating Home Cooking in the Pine Tree State!*

This all new cookbook will build upon the incredible success of the *Maine Bicentennial Community Cookbook*. The first cookbook is entering its fifth printing, with more than 13,000 books in print, earning rave reviews from customers and numerous awards and accolades. With \$2 from each book sold benefiting non-profits fighting hunger in Maine, we have already distributed more than \$15,000 to organizations around the state.

Volume 2 will continue the successful formula of the first book, touching the hearts of Mainers with stories that inspire, foods that connect, and community that embraces us. We invite you to join our community!

Advertising / Sponsorship brings the following benefits:

- **Association with a beloved cookbook series with a proven track record**

In addition to your advertisement / brand message in the cookbook, your company logo will appear on the maine200cookbook.com website, and your brand will be thanked and promoted in all cookbook social media.

- **A state-wide audience for years to come**

A cookbook "Forever Ad" means that your brand message will live on in a treasured book that is kept, used, and passed down through generations by thousands of Mainers.

- **Reach customers passionate about food, cooking, and all things Maine**

A cookbook ad is a great way to target an audience with specific interests and passions. For food businesses, it's a unique opportunity to directly reach consumers shopping for ingredients, or to place a product in a sponsored recipe.

- **Broad distribution and reach through Maine bookstores, gift shops, and online**

With distribution by Islandport Press, your brand will reach Mainers all over the state and across the country, through national online platforms like amazon.com.

- **Support the fight against hunger and food insecurity in Maine**

It's tradition for community cookbooks to benefit a cause within the community. As with the first volume, \$2 from each book sold will be distributed to non-profit organizations fighting hunger in all 16 counties.

SEE PAGE 2 FOR AD SIZES, PRICING, AND SPECIFIC BENEFITS

Deadline for all ad placements is December 24, 2021
Questions about advertising or sponsorships contact:
Karl Schatz at 207-337-6101 or maine200cookbook@gmail.com

Advertising & Sponsorship Rates

WE'RE GOING TO PRINT SOON AND DROPPING ALL PRICES!!

\$6000 (Front of book ~~SOLD~~), \$5500 (Back of book): \$5000 (1 available)

Lobster Bake / Premium Full Page Ad

Full color FULL PAGE ad with PREMIUM PLACEMENT in the book, also includes your company or brand logo on the back cover of the cookbook! Plus 25 copies of the book upon publication.

\$3000 ; Discounted to: \$2500

Clam Bake / Full Page Ad

Full color FULL PAGE ad & 10 copies of the book

\$1500 ; Discounted to: \$1000

Grange Hall Dinner / Half Page Ad

Full color 1/2 PAGE ad & 5 copies of the book

\$800 ; Discounted to: \$500

Bean Pot Supper / Quarter Page Ad

Full color 1/4 PAGE ad & 2 copies of the book

\$450 ; Discounted to: \$250

Seafood Platter / Eighth Page Ad

Full color 1/8 PAGE ad & 1 copy of the book

DISCOUNT / WHOLESALE PRE-ORDER SPECIALS

- All sponsor levels are invited to pre-order any number of additional books at the wholesale price of \$15/book
- Pre-orders of 50 books at the wholesale price will receive a free 1/8 page ad sponsorship.
- Pre-orders of 100 books at the wholesale price will receive a free 1/4 page ad sponsorship.

Ad sizes based on 8x10 inch book trim size

All advertising levels include:

- Your company logo & link on maine200cookbook.com website sponsor page
- Your business thanked in sponsor section of book acknowledgments
- Individual names thanked in book acknowledgments
- Your business thanked and promoted through @maine200cookbook social media channels
- Opportunities for participation in cookbook events

Deadline for all ad placements is December 24, 2021
Questions about advertising or sponsorships contact:
Karl Schatz at 207-337-6101 or maine200cookbook@gmail.com

Examples of ads and recipe sponsorships from the Maine Bicentennial Community Cookbook:

Mike's Famous Damariscove Oatmeal, Raisin and Chocolate Chip Cookies

Michael Pander • Boothbay, Lincoln County

"My wife and I are volunteer 'relief caretakers' on the Boothbay Region Land Trust's Damariscove Island, covering for some of the days off of the paid caretakers. I make a double batch of these cookies each time we go, both for ourselves and for visitors. They're always a hit. The island is several miles off Boothbay/Southport and transportation may be postponed due to fog or heavy seas. We are confident that we could survive quite comfortably if these cookies were the only food we had left."

- | | |
|---------------------------------------|------------------------------------|
| ¾ cup butter, softened/kind of melted | 1 heaping teaspoon ground cinnamon |
| 1½ cups brown sugar | ½ teaspoon salt |
| 2 eggs | 2¾ cups old fashioned rolled oats |
| 1½ teaspoons vanilla extract or paste | 1 cup raisins |
| 1¼ cups all-purpose flour | 1 cup semi-sweet chocolate chips |
| 1 teaspoon baking soda | |

Preheat oven to 375 degrees.

In a large bowl, cream together butter and brown sugar. Beat in eggs and vanilla until fluffy. In a separate medium bowl, stir together flour, baking soda, cinnamon, and salt. Gradually beat the dry ingredients into the butter mixture. Stir in oats, raisins, and chocolate chips. (This takes a strong wooden spoon, or you can just use your hands.) Blend thoroughly.

Drop blobs of dough about 1 ½-inches round onto an ungreased baking pan, smooching them down just a little. Leave space for cookies to expand during baking. This recipe will make about 2 cookie sheets-full.

Bake 8 to 10 minutes. Let cool slightly on the sheets, then remove to racks to cool completely.

Note: It's easy to over-bake these cookies as they don't look done, even when they are done. They are done when they are still quite soft on top. If they stay in the oven until crisp, they will be too hard.



186 Maine Bicentennial Community Cookbook

See where you can purchase locally made seafood at a grocery location near you by visiting our website or giving us call.

Visit Bar Harbor's Foods at www.barharborfoods.com
Or call us at (207) 259-3341

local + organic
better
together

Visit MOFGA.org for recipes and resources for eating local and organic year round

Shop Maine Handcrafted Confections
www.wilbur.com
174 South Main Street & 13 Bow Street, Freeport, ME
143 McKee Street, Scarborough, ME
(1177)265-2566

KNOW YOUR SEAFOOD.

Find our amazing lobster rolls on the working waterfronts of:
12 Commercial St. Tenants Harbor
& 60 Portland Pier, Portland.

Catch our story at:
LUKESLOBSTER.COM

MAINE FARMLAND TRUST

grow FARMS, grow FOOD

mainefarmlandtrust.org

Put your money where your mouth is!

Federally-guaranteed Certificates of Deposit at Maine Harvest FCD allow us to lend to Maine's small farms and food producers.

www.MaineHarvestFCU.coop

Stars and Stripes Pie

Jim Stott • York, York County

Jim Stott, co-founder of Stonewall Kitchen was inspired to make jam by memories of his grandmother Pearl's delicious blueberry pie. "I wanted to create the smell of her freshly baked pie filled with tasty, ripe blueberries. And we did just that. Every time I open our Wild Maine Blueberry Jam, I think of my grandmother."



- | | |
|--|---|
| Pastry dough for a 9-inch double-crust pie (homemade or favorite store-bought) | ¾ cup Stonewall Kitchen Wild Maine Blueberry Jam |
| 1 egg, beaten | Strawberry Filling: |
| 1 tablespoon milk | 2 pounds fresh strawberries, de-stemmed and roughly chopped |
| Blueberry Filling: | ¼ cup granulated sugar |
| 1 pint fresh wild Maine blueberries | 3 tablespoons cornstarch |
| 2 tablespoons granulated sugar | ½ cup Stonewall Kitchen Strawberry Jam |
| 3 teaspoons cornstarch | |

Preheat oven to 400 degrees.

On a flat, lightly floured workspace, roll out ¾ of the pastry dough into a 12- to 14-inch circle (or slightly larger than the pie plate you are using). Gently fold the dough in half and place into the pie plate. Allow the edges to hang over the sides and trim so that the overhang is the same length around the pie. Gently fold the overhang under and crimp the edges.

Roll out the remaining pastry dough to be about ¼-inch thick. Using a small and medium star-shaped cookie cutter, cut out 15 to 20 stars. Re-roll the remaining dough if needed, and cut out 5 strips that are 1 inch wide and long enough to cross the pie.

In a small bowl, gently toss the blueberries with the sugar and cornstarch until the blueberries are coated, then mix in the Wild Maine Blueberry Jam. In a large bowl, repeat with the strawberry filling ingredients.

Starting with the blueberries, carefully scoop them into the top left section of the pie. While spooning them in, use a spatula to form a triangle so the blueberries are just filling in that section. Once the blueberries have all been placed, carefully spoon the strawberries into the remaining part of the pie.

Gently lay the strips of pastry across the strawberry section of the pie to create the flag's stripes. Trim the edges as needed and tuck the ends under the pie crust. Place the stars on top of the blueberries.

In a small bowl, whisk together the egg and the milk. Using a pastry brush, gently brush the egg wash over the stripes, stars, and the edge of the pie crust.

Bake at 400 degrees on the middle rack of the oven for 20 minutes. Reduce the oven temperature to 350 degrees and bake for an additional 40 to 50 minutes, until the crust has browned and the filling has been bubbling for at least 5 minutes. Remove from oven and allow to cool before cutting and serving.

200 Maine Bicentennial Community Cookbook

STONEWALL KITCHEN

The Berry Best of Maine



STONEWALLKITCHEN.COM

*we cannot guarantee specific location of recipe or advertisement within the cookbook.