

## **Company Backgrounder**

Since 1917, Bar Harbor Foods, formerly known as the East Machias Canning Company and later known as the A.M. Look Canning Company, has been synonymous with authentic, fresh off the docks of Maine taste.

Since 2003, under the management of President Mike Cote, Bar Harbor Foods has continued to handcraft and handpack specialty seafood in small batches at its historic cannery, the way people on the Maine coast have been doing for generations.

The taste of the wine, weather and clear, cold water—it's not a flavor that needs improving. Loaded with seafood, like fresh-off-the-docks fish, plump mussels, juicy clams, and whole Maine lobsters, Bar Harbor®'s pure, all-natural seafood speaks for itself.

Bar Harbor® is a special place...you can taste it. Bar Harbor Foods sits near a beautiful, sheltered cove in Downeast Maine. The cries of gulls echo across the water; the tide laps against pilings as the tie lines of the fishing boats stretch and creak in the sun and fog. This is where we make our premium specialty seafood – fresh off the docks of Maine.

Willard M. Look founded the original East Machias Canning Company in 1917, on a wharf at the head of Holmes Bay. It was Willard Look who first developed the successful process for handling and canning crabmeat and lobster, a process that Bar Harbor still uses today.

While the business has expanded and changed over the past 89 years, Downeast Maine still inspires all our products. Our premium foods reflect naturally delicious New England cuisine and authentic Maine traditions. We like to keep things simple, from original recipes and fresh natural ingredients, to the appealing simplicity of our labels.

Bar Harbor Foods handpacks its specialty seafood in cans within hours of harvesting—no additives or preservatives necessary. What could be more natural than canning? Many Mainers have always relied on canning to fill their pantries with homemade goodness and freshest flavors all year long. The taste will bring you back to nostalgic summer getaways, fall foliage excursions, and gathering around mid-winter hearths. It's as close to “fresh off the boat” as you can get without being here.

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Made with real butter, cream and sherry, Bar Harbor® soups, bisques and chowders are stirred by hand and simmered just long enough for flavors to meld. We make our seafood specialties from scratch, the way you would if you had time. And many Bar Harbor products are high in protein, calcium, and omega-3, and are mercury-safe.

Bar Harbor specialty seafood products include:

- **Authentic Chowders** (Clam, Lobster, Fish, Corn, and Salmon)
- **Downeast Bisques** (Lobster, Clam, Crab, Salmon)
- **Nostalgic Sauces** (Red Clam, White Clam, Newburg, Lobster Newburg)
- **Fancy Seafood Meats & Juices** (Whole Maine Lobster, Maine Mussels, Chopped Clams, Clam Juice)
- **Old Fashioned Beans & Favorites** (Yellow Eye Beans, Soldier Beans, Red Kidney Beans, Pea Beans, Indian Pudding)
- **Premium Wild-Caught Fish** (Hardwood Smoked Wild Kippers, Herring with Cracked Pepper, Herring in Cabernet Wine Sauce, Herring in Stone Ground Mustard Sauce, Herring in Tomato Basil Sauce, Hardwood Smoked Atlantic Mackerel)

For more information, and to get as close to “fresh off the boat” as you can without being here, please visit [www.barharborfoods.com](http://www.barharborfoods.com).

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