

OLD FASHIONED MIXES

Made with Stone Ground Flours

Clam Cake & Fritter Mix

This very popular mix is what we serve up at various fairs, including the Big E. Try this tasty Kenyon specialty at home and experience the best clam cakes imaginable! Make your clam cakes small and they will take less time to cook and absorb less oil. Use our mix for a variety of fritters including corn, onion, mushroom, zucchini, and more.

A Perfect Pair! Match our 1½ bag of Clam Cake and Fritter Mix with a 15 oz can of our Chopped Quahogs and all you'll need to do is add some water and deep fry for perfect clam cakes.

Brown Bread Mix

We use an old recipe to make our Brown Bread Mix. Ingredients include our stone ground specialties: graham flour, rye meal, and corn meal. Serve this rich, tasty bread with hot dogs and beans. This mix may be steamed or baked, or you can add a jar of mince meat for a unique dessert loaf or a groom's cake.

Corn Bread & Muffin Mix

We use our stone ground white corn meal to make this the best mix you've ever tasted. Just add an egg, vegetable oil, and water and you'll be coming back for more. Try adding blueberries, cranberries, or any favorite fruit or nut for a delicious treat.

KENYON'S NEW ENGLAND DELICACIES

Clam Chowder and Corn Chowder

Our chowders are made for us using special recipes. Full of stock and flavor, just add milk or water for great homemade taste without the work!

Wild Blueberry Syrup

This new chunky 12oz. Syrup is made from Native Wild Maine Blueberries and is a perfect topping for our pancake mixes.

Chopped Ocean Quahogs

A full 15 ounces of tender, tasty quahogs and juice, a perfect match for our 1½ pound bag of Clam Cake Mix! Also great for making your own clam chowder at home.

Indian Pudding

Our rich Indian Pudding is made the traditional way with corn meal, molasses, and other select ingredients.

OLD FASHIONED PANCAKE MIXES

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Buttermilk & Honey Pancake Mix

Our most popular pancake mix, we blend our graham flour with other natural, wholesome ingredients to surpass any mix you'll find! Sweetened with honey, this mix is exceptional for waffles.

Apple & Spice Pancake Mix

We took the things that make our best selling Buttermilk & Honey pancakes so good, added some spice and a packet of unsulphered dried apples to produce a great New England treat that's perfect anytime of the year.

Blue Corn Pancake Mix

Made with freshly ground blue corn meal, the natural sweetness of the corn allows us to omit sugar, making it a healthy and tasty choice.

Oat & Honey Pancake Mix

This new mix has the potential to out sell our best selling Buttermilk and Honey Pancake Mix. The Stone Ground Oat Flour helps to make this pancake ultra light.

Honey Buckwheat Pancake Mix

This mix is the hands down favorite of buckwheat lovers. We don't skimp on the buckwheat flour, and the result is a very hearty, full flavored pancake. We use honey instead of sugar to add a light sweetness to our old fashioned recipe.

Corn Meal Pancake Mix

Stone ground white corn meal is the primary ingredient in this pancake mix. These pancakes have a hearty texture that gives them a unique appeal. No sugar added.

JAMS

Kenyon's Queens River Jams

Boiled down the old fashioned way, with no additives or preservatives Available in these flavors: *Strawberry Rhubarb, Wild Blueberry, Red Raspberry, Cinnamon-Pear, Strawberry, Blackberry, Raspberry-Peach and Apricot Orange Marmalade*

FOR YOUR BAKING

Sea Salt

Unlike most table salt, which is mined from dried salt lakes, this salt is derived from solar evaporated seawater. It has a higher mineral content and is popping up everywhere in recipes.