



Green Thumb FARMS

From Our Fields, To Your Kitchen.

Green Thumb Farms has the perfect combination of above average number of growing days, natural minerals, the ability to irrigate from the crystal clear waters from the Saco River coupled with warm days and cool nights.

These conditions along with crop rotation rejuvenate the farm land we use to raise our signature Green Thumb Farms Chef Potatoes. They are simply the best frying potato you'll ever taste! Green Thumb Farms Chefs not only fry like no other, bursting with flavor and light in color, they boil nicely yet remain firm for soups, potato salads, home fries and they mash perfectly fluffy with delicious melt in your mouth flavor!

The Green Thumb Guarantee:

Green Thumb Farms guarantees that only the Norwis Chef will be packed in our Green Thumb Farms Chef bag giving you a consistent product time after time.

Best Performing Potato In The Food Service Industry:

The low sugar content allows it to fry light, not dark. The Norwis also maintains its form when boiled making for excellent mashed consistency.

Just Harvested Quality:

Our State-of-the-art climate controlled storage buildings capable of holding 24 million pounds of potatoes allow us to store potatoes late into the year while maintaining excellent quality.

Operating in the Saco River Valley in Maine and New Hampshire since 1965, Green Thumb Farms currently maintains over 2200 acres of farm land. As a third generation family farm, the Thibodeau Family strives to be good stewards of the land and its agricultural heritage while providing superior products and services to our customers. State-of-the-art technology, high standards, and SQF Food Safety Certification ensure you'll receive exceptional quality in every bag. While best known for our potatoes, also included in our product mix are heirloom beans, sod and grain corn.





**Norwis is a Non-GMO, hybrid potato variety bred in 1965
specifically, for its superior frying characteristics!**

The variety has the ability to transform sugar back to starch after they've been refrigerated. This is accomplished by bringing the potatoes out of refrigeration and allowing the pulp to warm up to 55° +/- * before frying, giving the user an absolutely delicious, light colored, fluffy inside, crisp outside French fry. Perhaps best of all, Norwis was also bred to absorb the least possible amount of frying oil!

Excellent tasting, excellent color and texture - not greasy!

Norwis is not only a perfect choice for award winning French fries, the variety contains the right amount of solids so when boiled for mashed potatoes or diced for potato salad or home fries, they hold their shape.

Baking the Norwis is a real treat! They are without a doubt the most delicious baked potato your lips will ever touch! Perhaps the single drawback of this variety is the baking time which, due to their solid content, takes 20-35 minutes longer to bake than other varieties. However, once you've tasted one baked we're confident pre-planning for the additional bake time will be well worth the effort!

"May I have another please?"

***Best frying results occur when potato pulp temperature is between 55° and 65°**



Green Thumb Farms, Inc.

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