

Fall 2009 Product List

Available in chilled 3lb. (six servings) and 8lb. (sixteen servings) heat-sealed plastic pouches, every **Chesapeake Gardens** product is “All-Natural” (minimal processing—no additives or preservatives), gluten-free, and made from fresh, local ingredients.



Chesapeake Gardens Broths

Traditional Chicken Broth: Our special mix of chicken bones, simmered for hours in filtered water with vegetables (onion, carrot, celery, and leeks), herbs and other seasonings. The broth is then double filtered, packaged and chilled, or used directly in making a soup. High in gelatin content and flavor. Delicious by itself, this broth is also a central ingredient of all our poultry and vegetable soups.



Chesapeake Gardens Traditional Chicken Broth

Savory Beef Broth: Our special mix of beef bones, simmered for hours in filtered water with vegetables (onion, carrot, celery, and leeks), herbs and other seasonings. The broth is then double filtered, packaged and chilled, or used directly in making a soup. High in gelatin content and flavor. Delicious by itself, this broth is also a central ingredient of our beef soups and sauce.

Classic Fish Broth: Our special mix of fish bones, simmered for hours in filtered water with vegetables (onion, carrot, celery, and leeks), herbs, wine and other seasonings. The broth is then

double filtered, packaged and chilled, or used directly in making a soup. High in gelatin content and flavor. This broth is a central ingredient of our seafood soups, chowders and bisques.

Chesapeake Gardens Poultry Products

Chicken Rice: Chesapeake Gardens Traditional Chicken broth, chicken meat, brown rice, carrot, celery, onion, tomato, olive oil, parsley, basil, scallion, sea salt, garlic, rosemary and black pepper.

Turkey Chili: Turkey, crushed tomato, Chesapeake Gardens Traditional Chicken Broth, beans, diced tomato, tomato paste, onion, green pepper, rice starch, chili powder, butter, garlic, sea salt, jalapeno, Hungarian paprika, cumin, oregano, black pepper, cayenne pepper.



Chesapeake Gardens Chicken Rice Soup

Chesapeake Gardens Seafood Soups

Sea Harvest Chowder: Chesapeake Gardens Classic Fish Broth, heavy cream, white fish (cod, haddock, sea bass, and/or halibut), potato, rice starch, celery, carrot, corn, butter, onion, garlic, scallion, sea salt, basil, parsley, oregano, thyme, white pepper and cayenne pepper.

Salmon Chowder: Chesapeake Gardens Classic Fish Broth, heavy cream, salmon, potato, rice starch, carrot, celery, corn, butter, onion, garlic, scallion, sea salt, basil, parsley, dill, white pepper and cayenne pepper.



Chesapeake Gardens Sea Harvest Chowder



Chesapeake Gardens Salmon Chowder

Fisherman's Chowder: Chesapeake Gardens Classic Fish Broth, white fish (cod, haddock, sea bass, and/or halibut), tomato, potato, carrot, green bean, sweet corn, onion, celery, leeks, fennel, tomato paste, parsley, olive oil, garlic, sea salt oregano, rosemary, Hungarian paprika, thyme, black pepper and cayenne pepper.

Shrimp Bisque: Chesapeake Gardens Classic Fish Broth, heavy cream, shrimp, all-natural shrimp stock, sherry, rice starch, tomato paste, butter, shallots, sea salt, white pepper and cayenne pepper.

Lobster Bisque: Chesapeake Gardens Classic Fish Broth, heavy cream, lobster, all-natural lobster stock, sherry, rice starch, tomato paste, butter, shallots, sea salt, white pepper and cayenne pepper.



Chesapeake Gardens Lobster Bisque

Chesapeake Gardens Beef Soup

Beef Vegetable Soup: Chesapeake Gardens Savory Beef Broth, beef, tomato, potato, carrot, green bean, onion, corn, leeks, celery, tomato paste, garlic, salt, oregano, parsley, rosemary, white pepper and thyme.

Demi-Glace: Roasted veal and beef bones simmered for 24 hours in filtered water with vegetables (onion, carrot, celery, tomato) and herbs (rosemary, leek, bay leaf, black pepper), double filtered then thickened with rice starch, packaged and chilled. This all-natural sauce is ready to use, very high in gelatin and flavor, and gluten-free. Truly a unique and outstanding product.

Chesapeake Gardens Vegetable Soups

Minestrone: Chesapeake Gardens Traditional Chicken broth or vegetable broth, red beans, white beans, tomatoes, tomato paste, brown rice, zucchini, onion, carrot, celery, garlic, oregano, black pepper and salt.

Various Vegetable Soups: Tomato Soup and Broccoli-Cheddar Soup, made with Chesapeake Gardens Traditional Chicken Broth.

All Chesapeake Gardens Soups, Broths, Stew and Chowder are made:

- Using our cook/chill process. This process provides a 30-day shelf life for cream soups and 45 days for broth soups.
- Under inspection by: Maryland Department of Health (food processing); USDA (meat and poultry); FDA (seafood); and Maryland Department of Agriculture (organic processor)

To order any of our delicious Chesapeake Gardens broths, soups, stew, or chowder, call us at 800.886.0272, email us at orders@ChesapeakeGardens.com, or order on-line at www.ChesapeakeGardens.com.