

Modern Wheat Varieties

Are a single gene type comparable to identical twins. They pick up the same nutrients from the soil and have the same characteristics. Tending to have much better yields but are not as good for those who are gluten sensitive.

Organic Sirvinta Flour

A hard red -mid protein winter wheat with a nutty taste and great part of our all purpose flour or by itself!

Organic Glenn Flour

A hard red spring wheat flour high in protein slightly earthy taste. Easy all around flour for bakers and home bread makers.

Organic Pastry Flour

Soft white wheat great for cookies, pies, cakes, muffins and all pastry delights! This is a low protein wheat

All Purpose Flour

Is a blend of our Sirvinta and Glenn flour. We keep the protein around 11.5%. It makes a great all around flour with great taste.

Organic Rye Flour

Rye flour delivers not only a rich, hearty taste, but excellent health benefits. Use by itself or mixed with other flours.

Organic Early Riser Cornmeal

Early Riser Corn bred by Jack Lazor in Vermont. He passed it onto us to continue the variety stewardship. Not only is it a beautiful looking corn it also has a sweet buttery flavor and makes the best corn bread, corn cakes and corn breakfast mash!!

Organic Toasted Rolled Oats

Our oats are rolled and toasted in the drying process, so they are shelf stable and will keep for a year in your pantry! They have a great almost cinnamon taste! Oats over 14% protein

Homemade Granola

Made with our organic rolled oats, local maple syrup, Organic Cinnamon and Organic Brown sugar, cooked in a certified kitchen.

Organic Buckwheat Flour

This flavorful nutrient-dense flour is packed full of vitamins, minerals and fiber. It is a good alternative to wheat flour for those with gluten sensitivities. Is great when mixed with our Early Riser cornmeal! It also makes great tasting pancakes

Pancake mix

Made with our all purpose flour, sugar, baking soda and salt. Follow our recipe on the back of the package to make a fluffy nutritious pancake!

Organic Sunflower Oil

Cold pressed right here on the farm with temps being kept below 100 degrees at all times for the highest quality, best testing, and purest oil!

Garlic Powder

We grow the garlic and whatever we don't sell for seed, we peel, pulse in the food processor, dehydrate and blend into powder to store in glass jars. Very STRONG!

Heirloom Landrace Varieties!

These are genetically diverse populations of wheat, picking up a wide array of nutrients from our rich organic soils. Best used when looking for gluten sensitive ingredients.

Organic Red Fife

Red Fife is a hard red winter wheat. It has deeper, more complex flavors than other hard red winter wheats. Breads made with it bake up moister with a cohesive crumb. Great when mixed with rye! This is a high protein wheat.

Organic Turkey Red

Heirloom Turkey Red Wheat has excellent flavor and baking qualities. It was grown in the bread baskets of Europe for centuries. It first came to the US with Mennonite immigrants from Crimea and the Ukraine in 1873. This is a mid-protein wheat



Rusted Rooster Farm

Sean & Sandra O'Donnell
60 Cates Rd. Parkman
Maine 04443

Order through Misty Brook Farm

Office Phone: 207-437-4719

Email: mistybrookorganic@gmail.com



About Us

We are a certified organic by MOFGA farm located in central Maine. We farm around 550 acres of grain, hay, sunflowers, dry beans and Corn.

Our number one goal is to grow the most nutrient dense food possible and that starts with the soil. Having healthy soil is a must. Soil that doesn't have chemical fertilizers, additives and sprays added to it. We feed the soil with cover crops, cow manure and crop rotation.

Our second goal is to help people know where their food comes from, how it was grown and which farmer grew it.

We name all our flours with the wheat name so if they like the taste they can come back and get the same kind again! Nothing like knowing the loaf of bread you're eating was made from Red Fife flour grown in central Maine by Rusted Rooster Farm!

We also do farm tours and let people come and see the farm for themselves! See the whole process from field to table!

We also work with a few other farmers. We buy their grains at a higher price than they can get elsewhere, clean it, mill it, bag it and sell it for them. Its hard for farmers to have the time to do everything themselves. Selling it in smaller bags helps us to be able to offer this service to other farmers. We will put it on the label who grew it and where in Maine it was grown. We work with:

Misty Brook Farm in Albion, Maine

Duff Farms in Aroostook county, Maine
and

Yost Farms in Aroostook county, Maine

All of them are certified Organic
family owned farms

