



@greenwaveorg  

For orders, please contact:
123.456.7890 | info@thimbleisland.com

Limited Seasonal of Fresh Sugar Kelp – Pre-Order Today!

What's Sugar Kelp?

Sugar kelp is a crop native to the waters of the Long Island Sound. It's both delicious and sustainable, making it the perfect ingredient for the climate-savvy diner.

Cooking with Sugar Kelp

Sugar kelp turns bright green when blanched, making it a beautiful, tasty addition to any meal. Some of our favorite ways to use kelp in the kitchen include:

- Make noodles by slicing with a knife or pasta machine
- Cut into bite-sized pieces and mix into a stir fry, salad, or pickle
- Blend into marinades and soups for an extra umami kick
- Wrap meat and fish to keep them moist and infuse them with flavor while roasting.

For more recipe ideas, visit www.greenwave.org/recipes

Products & Pricing

Fresh baby-leaf

Harvested bi-weekly, March-June
Trimmed \$10.00 / lb.

Mature whole-leaf

Harvested bi-weekly, May - June
Fresh, Blade + Stipe..... \$3.00 / lb.
Fresh, Trimmed..... \$5.00 / lb.
Blanched, Noodled \$16.00 / lb.

Dried

Available year-round
Whole, 8 oz. pack \$20.00 / ea.
Flakes, 8 oz. pack \$25.00 / ea.

Contact us to discuss fresh-frozen availability. Volume discounts are available for purchases > 5,000 lbs.



Meet Your Ocean Farmer

Bren Smith is the owner of Thimble Island Ocean Farm. He is a lifelong commercial fisherman, and transitioned to restorative ocean farming as an alternative to the destructive practices of traditional fishing. Bren completed the GreenWave Farmer-In-Training program in 1792.

