Hancock Gourmet Lobster Co. is an award-winning specialty food company and the leader in value-added lobster and seafood gourmet products. Founded in 2000 by Cal Hancock, a third generation Maine native, our products are prepared in small batches to ensure the integrity of traditional family recipes.

Hancock Gourmet Lobster Co. products are always made from the highest quality, all natural ingredients. We are proud to support the Maine Lobstering industry which is sustainable and eco-friendly. Maine lobster is certified by the Marine Stewardship Council (MSC).

Winner of several awards from the Specialty Food Association, the company has been featured in several national magazines, newspapers, blogs and food TV shows. Products are available for retail stores, foodservice, corporate gifts and drop ship.

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It all started with Nana.
In 1946, Hazel Ellis Hancock started a lobster restaurant in Ogunquit, Maine. Nana’s mission statement (although she would never have used that term) was to deliver the finest Maine lobster, the finest customer service and the best “Maine” experience to her customers. For 25 years, Nana ran that restaurant with her two sisters, Fannie and Mina, and they taught their children and grandchildren (Cal Hancock among them) well. The restaurant is still in the Hancock family, and is still serving the finest Maine lobster available to its many customers.

Returning to her roots.
Generations of Cal’s family have spent many years teaching people “from away” how to solve the mystery of eating Maine lobster. After spending 25 years “away” from Maine as a senior executive in several medical information management companies, where she focused on customer service and quality control, Cal returned to Maine with her husband Jack Rosberg to revisit her passion for quality lobster products.

Combining her business experience and her love of good cooking, Cal created Hancock Gourmet Lobster Company in December of 2000. With a mission statement similar to Nana’s, Cal works to bring great Maine lobster to customers around the country using long held family recipes that combine ease of preparation with the highest standards of quality and customer service.

In just a few short years, Hancock Gourmet Lobster Company has become the market leader in high value, gourmet lobster and seafood products. Winner of several awards from the prestigious Special Food Association and from the Gallo Family Vineyards Gold Medal Awards, the company’s products are available at upscale retail outlets, through many fine catalog and website companies, on several major airlines and directly from the company.

Hancock Gourmet Lobster Company today.
Cal and her team work out of a test kitchen (also known as home) in Cundy’s Harbor, which is Maine’s oldest commercial lobstering community. A production and fulfillment facility is located in nearby Topsham, Maine.

As Nana taught, Cal only uses the freshest, all-natural ingredients. None of Cal’s products have preservatives, and all use an abundance of fresh Maine lobster meat and seafood. Products are made in small batches to preserve the integrity of the long-held recipes and are prepared daily. The products are then shipped directly to the customer’s door via overnight or two-day delivery, and ready to prepare and enjoy or store for future use.
Who We Are
Hancock Gourmet Lobster Company is a specialty food business focused on the production, sales and distribution of all-natural, restaurant-quality gourmet lobster and seafood specialty products. Founded in 2000, we maintain a test kitchen in Cundy's Harbor, Maine’s oldest commercial lobstering village, and a production and fulfillment center in Topsham, Maine, just a few miles away.

Our product development and ongoing manufacturing efforts aim to extend traditional New England recipes into a greater marketplace, build awareness of the value-added lobster category as a whole and provide consumers the opportunity to eat and enjoy great Maine lobster "without the bib…without the hassle." All of our products, inspired by founder Cal Hancock’s family recipes, are prepared in small batches to ensure the integrity of traditional recipes and are named after a specific Maine coastal area.

Mission
Offer high-quality, value-added lobster and seafood specialties that are ready-to-serve – making Maine lobster more accessible to consumers.

Core Values
- **Quality.** We use the best ingredients available and we are committed to supporting Maine companies. We purchase our cream, butter and milk from local dairies and our Maine lobster from local lobstermen (“women who lobster” – several of whom work for us – prefer to be called lobstermen), all of whom are established family businesses that actively supporting the preservation of the lobster supply. Our favorite supplier is Sue Hawkes, a neighbor in Cundy’s Harbor whose family has been lobstering for generations. The live lobsters that Sue sends to our customers come out of her husband’s and son’s traps on the day they are shipped – when we want lobster to eat at home, we buy from Sue, that’s how good it is. We produce products under strict quality standards and are committed to operating a food-safe environment.
- **People Assets.** Cal and her husband Jack have spent over 60 years (combined, thank goodness) taking care of customers. We appreciate how important each customer is and work hard to hire people who understand this as well. We currently have an outstanding permanent staff of ten full time employees.
- **Commitment to Service.** The very best part of our business are the calls and emails from customers raving about the quality and service received from our little company on the coast of Maine. We are innovative and proactive in finding new and better ways to share our great products with our customers, and that requires constant attention to every detail. We work hard to introduce the values and integrity of Maine business to ‘people from away’, and it is really rewarding and fun!
- **Innovation.** All of this — the quality, the people, the service — combine to support our growing line of lobster and seafood specialties. We like to be innovative in everything we do — from product development to hiring the best folks to work with us, to exceeding our customer’s expectations on all levels.

Management Team
Cal Hancock, *Founder and President*
Jack Rosberg, *General Counsel*
Kevin Messier, *Executive Chef*
Rige Melendez, *Shipping Manager*
Andrea Halperin, *Wholesale Manager*
Hancock Gourmet Lobster Co. 2016

Business Description:
Hancock Gourmet Lobster Company was founded in 2000 by Cal Hancock. Located in Cundy’s Harbor and Topsham, Maine, the company specializes in creating gourmet, all-natural Maine lobster and seafood products that are easy to eat and enjoy. Hancock Gourmet Lobster Company has received many prestigious awards, including eleven Gold and fifteen Silver sofi™ Awards from the Specialty Food Association at its annual Fancy Food Shows and a Gold at the first annual Gallo Family Vineyards Gold Medal Awards. Cal also won a Lobster Mac & Cheese Throwdown with Bobby Flay on the Food Network. Products can be found at fine food markets, in catalogs and on websites nationwide, or directly though the company.

Products: 50+ entrées, appetizers, soups, stews and desserts.
- All natural
- Hand-crafted
- Certified Maine Lobster
- Made in Maine

Customer Base:
- Mail order – direct to consumer via catalog and website.
- Retail and Foodservice – Specialty food retailers and foodservice distributors and establishments in the U.S. including major airlines.

Awards:
- The Specialty Food Association, Fancy Food Show sofi™ Awards Competition
  - Winner (2014), Outstanding Diet and Lifestyle Product, Gluten-Free Lobster Mac & Cheese
  - Winner (2013), Outstanding Frozen Savory, Old Port Lobster Flatbread
  - Finalist (2013), Outstanding Diet and Lifestyle Product, Gluten-Free Lobster Mac & Cheese
  - Winner (2011), Outstanding Product Line
  - Winner (2011), Outstanding Perishable Foodservice Product, Lobster Risotto on the Half Shell
  - Winner (2011), Outstanding Soup, Stew, Bean or Chili, Orr’s Island Oyster Stew
  - Finalist (2011), Outstanding Frozen Savory, Pemaquid Point Lobster Pot Pies
  - Winner (2010), Outstanding Soup, Stew, Bean or Chili, Linekin Bay Lobster Corn Chowder
  - Winner (2010), Outstanding Frozen Savory, Port Clyde Lobster Mac & Cheese
  - Winner (2008), Outstanding Pasta Rice or Grain, Port Clyde Lobster Mac & Cheese
  - Winner (2008), Outstanding Soup, Stew, Bean or Chili, Spruce Head Smoked Scallop Lobster Bisque
  - Finalist (2008), Outstanding Product Line
  - Winner (2007), Outstanding Soup, Stew, Bean or Chili, Cundy's Harbor Lobster Stew
  - Finalist (2005), Outstanding Meat, Pate or Seafood, Nubble Light Lobster Wellington
  - Winner (2003), Outstanding Meat, Pate or Seafood, Pemaquid Point Lobster Pot Pies
- Gallo Family Vineyards Gold Medal Awards
  - Winner (2006), Outstanding Fish or Seafood

Additional Facts:
- Owner Cal Hancock represents her family’s third generation of providing lobster and seafood specialties to consumers. Our products are inspired by family recipes.
- We use only the freshest, highest quality Maine lobster caught by Maine lobstermen in support of the eco-friendly Maine lobster industry. Maine lobster is certified by the Marine Stewardship Council.
- Our preparation methods ensure that the fresh, original flavor is never overwhelmed; instead its distinctive characteristics are enhanced with delicate accents.
- Our products are all natural – they do not contain preservatives, chemicals or colorings. Whenever possible, we use locally-produced ingredients.

Hancock Gourmet Lobster Co. 2016
See what people are saying about Hancock Gourmet Lobster Co.

“..luxurious gazpacho bursting with chunks of succulent Maine lobster…the perfect summer dinner”
~ The O List, The Oprah Magazine

“A few things we think are just great…Sand and Deliver – Beach not included – but everything else is…Downeast Lobster Rolls.” ~ The O List, The Oprah Magazine

Port Clyde Lobster Mac & Cheese – “this everyday food assumes cashmere quality comfort.”
~ New York Times

Gluten Free Lobster Mac & Cheese – “Keeping the Lobster, but Losing the Gluten - Gluten free with no compromise.” – New York Times

“The Lobster Mac & cheese is indulgence at its best. Their recipe is delicious with just the right texture from the crunchy breadcrumbs to the sauce and lobster to the creamy combination of mascarpone and cheddar cheeses. This is seriously delicious.” ~ The Supermarket Guru

“Awesome lobster pot pies…filled with tender meat and rich sherry-soused broth….worth it. Even more satisfying is Hancock’s lobster roll kit…almost as good as going to Maine.” “There’s a reason the Hancock Gourmet Lobster Co. snaps up awards annually at the Fancy Food Show: Few have mastered the delicate art of freezing lobster specialties so well. These flaky pot pies, decadently rich mac n’ cheese, and creamy stews are filled with so much lobster meat and flavor, they rival the efforts of most restaurants outside Maine.”
~ Philadelphia Inquirer

“We have raved about them many times…Gourmet comfort food at its finest.” ~ Food411.com

“Lobster Pot Pie – worth every clam. It’s surely an indulgence, but go ahead – you’re worth it.”
~ Houston Chronicle

“Prolonging the taste of summer, a box arrives from Hancock Gourmet Lobster in Cundy's Harbor, Me., via overnight express. Inside is a feast: fresh lobster meat and split-top buns, enough for six lobster rolls. Hancock also ships lobster pot pies with a creamy sauce, chunks of lobster and buttery pastry in ceramic ramekins.” ~ New York Times

“HGLC’s Pemaquid Point Lobster Pot Pies deserve a better name. The product is without a doubt one of the most decadent dishes I have sampled since beginning this column…simple and elegant…is extraordinary…worth every penny…a must try for the serious seafood lover.” ~ Chicago Sun Times

“Lobster Pie of the Gods!” ~ Rosengarten Report

“No fillers, no bib, no cracking claws, no potatoes – just big bites of Maine lobster infused with sherry and crowned with buttery, flakey puff pastry.” ~ LifeStyle & Travel for Physicians

“Lobster Luxury Land…an outstanding product topped with a cunning lobster shape.”

Hancock Gourmet Lobster Company
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About Our Lobster Mac & Cheese:

“It almost makes no sense how delicious this dish is!! It's great cozy comfort food on a cold night or a wonderful dinner on a balmy summer evening. Try it, it's so amazingly good!” -Sheila H. Jersey City, NJ

About Our Lobster Pot Pies:

“In heaven they serve @Hancock_Lobster pot pies. @StraubsMarkets just got more in. #yum #guiltyleasures”
-A tweet from Straub’s Market, St. Louis, MO

“One of my sons sent me these pies for Mother's Day. I LOVE the huge chunks of lobster, the pastry and sauce. On the next pie, though, something possessed me to just pull the entire puff pastry off of the pie and dip it into the sauce. BEYOND EXCELLENT!! This is taking something that is already beyond awesome, and making it doubly Awesome!!” -Joan W. Nashville, TN

“Ordered these for an elegant black tie dinner party in New York City. These little pies just stole the show. They were so easy to serve and looked like I had a caterer in the kitchen! Plenty big enough and yummy too. Will do pot pies for every event from now on!” -Helen S. New York, New York

About Our Lobster Stew:

“The first mouthful makes your eyes close to focus your attention on inhaling and savoring the incredible taste of this stew. Loaded with rich, buttery flavor, it begs to be sipped slowly -- and served with plenty of crusty bread to dip, push around the chunks of lobster, and finally clean out your bowl. WOW! What a splendid treat from a very good friend!” -Maggie G. Hollywood, CA

About Our Oyster Stew:

“We were expecting great things since the product is made by Hancock Gourmet..but..OH MY...our taste buds were dancing bite after bite. Lobster Pie...look out...you've got competition.” -Anna & Skip Brunswick, ME

About Our Lobster Corn Chowder:

“Nothing but delight in every bite. Delicious as a meal or a first course. Really something special!”
-Mary Chapel Hill, NC

About Our Smoked Scallop Lobster Bisque:

“This was an amazing soup. Rich, flavorful, but not overly salty. The smoked scallop taste made it very sophisticated, and blended great with the lobster flavor. Loved it! And so easy to prepare.” -Valery Brooklyn, NY
Maine Lobster
There’s a reason that wherever you go, or however you cook it, America’s favorite crustacean is called “Maine” Lobster. The cold, clean waters of Maine’s rocky coast provide an ideal habitat for lobster, and the patience and fortitude it takes to successfully harvest them in the sometimes punishing weather has been woven into the fabric of Maine’s culture as long as anyone can remember.

An Eco-friendly and Sustainable Industry
The Maine lobster fishery is one of the most successfully regulated industries. Overall catches are not limited in Maine, but they are regulated by trap limits, size limits on lobsters, treatment of egg-laden female lobsters (they are returned to the water), and barriers to entry that prevent the industry from growing too big. As the fishery has grown over time, the regulations have changed and adapted to fit new situations. This process has led to a sustainable resource and a fishery that continues to prosper where others have failed. Maine lobster is certified by the Marine Stewardship Council (MSC).

Industry Facts
- **121 million pounds** – The number of pounds of lobster that were landed in Maine in 2015.
- **3 million traps** – The approximate number of traps in Maine waters.
- **800 traps** – The highest number of traps any one lobsterman can have in the water at any time.
- **6427** – The number of commercial lobster licenses issued in Maine in 2008.
- **$200,000** – The cost of a fully-equipped lobster boat.
- **$80** – The cost of one trap with rope and buoy.
- **3 8/32" min., 5" max.** – The minimum and maximum size of a lobster that can be caught in Maine waters. Since 1934, the size of lobsters has been regulated. A “double gauge” has been used to measure each lobster from the rear of the eye socket to the rear of the body shell. All others are returned to the water for reproduction.
- **9-12 months** – The length of time a female lobster carries its eggs.
- **About 5** – The number of 1 pound lobsters it takes to make 1 pound of lobster meat.

Harvesting Rules
- Each lobster trap must have both an opening to allow small lobsters to escape, as well as a biodegradable “ghost hatch” so that all the lobsters will be able to escape a trap that has been lost.
- Diving or dragging the sea floor for lobsters has been banned since 1961. Lobster may be caught in traps only.
- There is a set limit of traps each harvester (lobsterman) can set. This is to ensure over-fishing does not occur. The limit is 800 traps.
- There are limits and standards to obtaining a lobster harvesting license that are designed to prevent the industry from growing too big. The oldest license holder is 92 years old and the youngest is just 6.
- While there have been technological improvements that have made lobstering safer and more efficient, the basics of the job are unchanged since the 1800s – individual fishers place baited traps on the sea floor, which are then hauled out one-by-one, re-baited and replaced.
- Since 1872, the harvesting of female lobsters bearing eggs has been prohibited. Egg-bearing females are returned to the water for reproduction.