

Anadama Bread

So what does "Anadama" mean? Local legend overwhelmingly credits a Gloucester fisherman with coining the term as a not-so-loving tribute to his wife, Anna. It seems Anna wasn't blessed with talent in the kitchen, and after numerous bowls of molasses and cornmeal porridge for supper, the fisherman angrily tossed in some flour and yeast one evening and threw the mixture into the oven. While it baked he sat muttering, "Anna, Damn her!", and the name was born.

Fortunately, so was this delicious, traditional, New England bread blended with stone ground corn and tangy buttermilk, slightly sweetened with molasses. Simply delicious toasted with butter and jam!

Whether you enjoy Anadama bread warm from oven, toasted with butter with your morning tea, or as a sweet alternative to your everyday sandwich bread, you can be sure that with every bite you are eating like a true New Englander.