

Potter's Crackers

the organic, artisan cracker that delivers local flavors

Our certified organic, artisan crackers are made with whole wheat flour locally milled in the Midwest and butter from grass fed Wisconsin cows. Our produce comes from small, local farms, giving us the freshest, highest quality ingredients, giving you great flavor in every bite.



Potter's Originals

- \$3.50 per 5 oz. cracker box
- Case: 24 units
- Shelf life: 3-4 months

Flavors:

- Classic White, Winter Wheat, Caramelized Onion, Six Seed, Wisconsin Rye, Applewood Smoked and Herbes de Provence

Potter's Crisps

- \$3.50 per 6 oz. farm crate
- Case: 24 units
- Shelf life: 5-6 months

Flavors:

- Cranberry Hazelnut
- Apple Crisp
- Caramelized Onion
- Rosemary Thyme

Potter's Bulk

- \$7.50 per 1 lb. resealable pouch
- Case: 5 lb.

Flavors:

- All Potter's Originals flavors
- Cranberry Hazelnut Crisps



We're happy to split cases. Samples available upon request.



ABOUT US: The mission of Potter's Crackers is to sustainably produce organic crackers of the highest quality. Potter's was started by Peter Potter Weber, a University of Wisconsin food science graduate and his mother, Nancy Potter, owner of the New Glarus Bakery for 28 years. These fresh, organic, whole ingredient crackers are a testament to Nancy and Peter's commitment to good food.



To place an order, contact  [midwestroots](http://midwestroots.com) at (773) 661-9231 or orders@mwroots.com.

We ship our crackers with UPS Ground. Shipping is not included. We require a credit card on the first order, then transition to terms if desired.