



of perfection to his own company, based in picturesque Stonington (a village on the seaward tip of Deer Isle).

As the company's guiding force, Penfold oversees innumerable production details – from the elaborate smoking process (which occurs in two specially designed smoking kilns imported from Glasgow) to developing the direct mail branch of the business. Despite a grueling workload, Penfold somehow manages to find time to catch a breath of **Fresh Air**. “Terry Gross’ searching questions and in-depth interviews provide me with precious and wide-ranging insights behind the headlines each week,” says Penfold. “I find the program totally captivating and best of all, I love to listen to **Fresh Air** while cooking a delicious finnan haddie for my wife, Mary, and my three boys.”

Penfold is not only a faithful **Fresh Air** listener but a valued underwriter of the program, which airs Monday through Thursday at 7:00 p.m. on Maine Public Radio. “Stonington Sea Products and MPBN both serve up a quality product with dependable and faithful continuity,” Penfold observes. “To maintain a high level of quality, both have to struggle daily to source the very best ingredients without any compromise. However, Stonington Sea Products and MPBN do not only produce a *consistent* quality product...they both have the ability to deliver *exceptional* quality, to the delight and appreciation of their loyal customers. Stonington Sea Products brings home authentic Scottish style smoked seafood with a taste of the Shetland Islands, just as MPBN’s **Thistle & Shamrock** brings traditional fiddle music into our homes on a Saturday night.” ■

Stonington Sea Products

MPBN’s Featured Underwriter

YOU’LL KNOW YOU’VE OFFICIALLY “ARRIVED” when you’re invited to a black tie dinner at some swanky Lincoln Center gala. It’s an honor – even if you do happen to be the main course. Explanation coming right up. Recently, some succulent, fine finnan haddie was served during the James Beard Foundation Awards banquet at New York’s famed Lincoln Center. Not only was the fish a favorite among the discerning connoisseurs in attendance, but the much discussed dish also received rapturous reviews from no less an authority than *The New York Times Sunday Magazine*. Richard Penfold, the man behind that mouth watering meal, has been beaming with pride ever since – and with good reason.

All of the accolades being lavished on Penfold’s Stonington Sea Products will come as no surprise to anyone who’s sampled the company’s delectable smoked salmon, one-of-a-kind kippers or peeky toe crabmeat. As countless satisfied customers have discovered firsthand, Stonington’s products and preparation are completely unique. “Comparing our results at Stonington Sea Products with those achieved in Scottish smoke-

houses is no random thing,” says Penfold. “Before I emigrated to Maine, I spent much of my career working in the Shetland Islands of Northeast Scotland. In Shetland, traditions of old world fish smoking aren’t just a way of business; they are a way of life.”

As Stonington’s general manager, Penfold brings these time honored traditions, an extensive background in fishery science and a relentless pursuit

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