

THE FOX & CROW
FARM
WHOLESALE
CATALOG



Handcrafted Smoked Salts • Rubs • Brines •
Apothecary Products

Barnstead, New Hampshire

Small-Batch • Farm-Smoked • Farm-Made

THE FOX AND CROW FARM

Farm Made Dry Rubs, Brines and Smoked Salts



DRY RUBS

WHOLESALE: \$7/ 8 OUNCE TIN

Suggested Retail:

Farmhouse Grill Rub, \$14

HEX MEX, \$14

Cowboy Coffee Campfire Rub, \$14

BRINES

WHOLESALE: \$7/ 8 OUNCE TIN

Suggested Retail:

Harvest Brine, \$13

Wild Game Hunter's Brine, \$13

Snowbound Winter Brine, \$15

Summer BBQ Brine, \$15

SMOKED SALTS

WHOLESALE: \$7/ 8 OUNCE TIN

Suggested Retail:

Dark Roast, \$16

Whiskey Oak, \$12

Hickory, \$12

Mesquite, \$12

Applewood, \$12

THE FOX AND CROW FARM

Farm Made Dry Rubs

FARMHOUSE GRILL RUB

A rustic, small-batch grill rub crafted with coarse sea salt, brown sugar, cracked pepper, smoked paprika, and garden herbs. Our Farmhouse Grill Rub delivers a balanced blend of smoky, sweet, and savory flavors that enhances everything from chicken and steak to vegetables, baked beans, and homemade jerky. Designed for both everyday cooking and open-fire meals, this versatile rub caramelizes beautifully and brings depth to any dish.

HEX MEX BBQ DRY RUB

A bold, Southwest-inspired rub handcrafted at The Fox & Crow Farm. Hex Mex brings heat, smoke, and a pinch of desert magic to every cut of meat. Sweet brown sugar caramelizes beautifully on the grill while paprika, garlic, and onion build a deep savory backbone. A kick of chili powder and red pepper flakes delivers the perfect “hex” of heat without overpowering the flavor of your food.

Use on chicken, pork, beef, wings, roasted vegetables, and anything begging for a little wild-west fire.

COWBOY COFFEE CAMPFIRE RUB

Saddle up — this is the rub built for open flames and long, slow cooks. Our Cowboy Coffee Campfire Rub blends cracked black pepper, smoked paprika, cumin, garlic, and a bold hit of dark coffee for a rich, earthy crust on anything you throw on the grill. Designed to stay dry, stay loose, and stay flavorful, it’s perfect for beef, pork, venison, ribs, and cast-iron cooking.

A rugged, all-purpose rub with a frontier edge.

THE FOX AND CROW FARM

Farm Made Brines

HARVEST BRINE

A fall-inspired brine built on smoked salt, warm herbs, and whole spices. Perfect for turkey, chicken, pork, or wild game. This blend delivers deep flavor with minimal work—just add water. A Fox & Crow Farm best-seller for holiday tables and year-round roasting.

WILD GAME HUNTER'S BRINE

A forest-inspired brine built for venison, duck, goose, wild turkey, bear, and bold cuts. Mesquite smoked salt, cracked juniper, bay, thyme, rosemary, and a hint of dark roast coffee deliver deep, unforgettable flavor. A must-have for hunting seasons and outfitters.

Seasonal Specials

SNOWBOUND WINTER BRINE

Juniper, white pepper, smoked salt, sage, and garlic create a clean, wintry brine perfect for chicken, turkey legs, or slow-roasted comfort meals. Limited winter release.

SUMMER BBQ BRINE

Smoked salt, peach powder, chili threads, and brown sugar give this brine a bright, smoky sweetness made for ribs, wings, and warm-weather cooking. A summer seasonal that sells fast.

THE FOX AND CROW FARM

Farm Made Smoked Salts

Dark Roast Smoked Salt

Fox & Crow Farm Pantry Collection

A bold, one-of-a-kind finishing salt crafted in small batches at The Fox & Crow Farm. We blend our applewood-smoked sea salt with finely ground dark roast coffee, a touch of brown sugar, and a hint of cocoa to create a rich, aromatic seasoning with deep roasted notes and a subtle smoky sweetness.

This gourmet salt elevates everything it touches — from steaks, burgers, and roasted vegetables to chocolate desserts, compound butters, and cocktail rims. A standout product for customers who appreciate artisan pantry goods and unique culinary experiences.

Large-Batch Smoked Starter Salts

Sold by the Pound • Private Label Available

Our Basic Smoked Starter Salts offer retailers the perfect foundation to build their own handcrafted blends. These single-ingredient salts are smoked low and slow in our NSF-Certified smoker, ensuring clean, consistent flavor every time. Available in large batches and sold by the pound, they're ideal for farms, markets, chefs, and makers who want to create their own rubs, brines, finishing salts, or specialty products.

Create your own farm-branded seasonings or let us package them under private label for retail sale.

For bulk pricing, customization, or wholesale quantities, inquire for more details.

BASIC SMOKED SALTS COLLECTION

Hickory • Applewood • Mesquite • Aged Whiskey Barrel

Give your customers the pure, elemental flavor of real wood-smoked sea salt—nothing added, nothing diluted. At The Fox & Crow Farm, we slow-smoke each batch by hand using natural hardwoods harvested or sourced with intention.

These salts are clean, aromatic, and incredibly versatile, making them the perfect foundation for any retailer looking to craft their own signature blends.

Perfect for Retailers & Makers

Our basic smoked salts are designed as a blank canvas. Use them to develop your own farm-branded rubs, seasoning blends, finishing salts, brines, or infused oils. They pair beautifully with dried herbs, sugars, peppers, citrus, or your farm's own garden harvests. Stock them straight on the shelf, or let them become the base of your next bestselling creation.

Flavor Profiles & Inspiration

• Hickory Smoked Salt

Bold, deep, and unmistakably classic. Ideal for BBQ rubs, jerky seasonings, roasted vegetables, beans, baked potatoes, and anything that needs a hint of campfire heat.

• Applewood Smoked Salt

Soft, sweet, and subtly fruity. Outstanding on pork, poultry, roasted fall vegetables, caramelized onions, apple crisps, and compound butters.

• Mesquite Smoked Salt

Strong, earthy, and Southwestern. A natural match for chili, tacos, fajitas, grilled meats, corn, and smoked cocktails.

• Aged Whiskey Barrel Smoked Salt

Rich, warm, and complex with a deep oaky aroma. Perfect for gourmet butters, caramel sauces, steaks, bourbon-inspired rubs, popcorn, chocolates, and upscale bar menus.

Suggested Uses

- Finish steaks, eggs, roasted veggies, baked potatoes, or avocado
 - Stir into soups, chili, chowders, or marinades
- Rim a cocktail glass for Bloody Marys, margaritas, or smoked old fashioned
 - Blend into herb butters, aioli, sour cream dips, or drizzle sauces
 - Use as a rub base for chicken, pork, seafood, or wild game
 - Add to homemade bread, roasted nuts, or artisan crackers
- Create your own infused salts with rosemary, citrus zest, or dried peppers

HOW TO ORDER

Ordering wholesale from our farm has never been easier.

Use the following guides on how to place your first wholesale order.

- **Call or Text: (603) 892-4575**
- **Email: thefoxandcrowfarm@gmail.com**
- **Fill out an online order request.**
- **Place your wholesale order online**

1 Case minimum for all wholesale orders.

1 case = 12 items

You CAN mix and match!!!!

Items can be shipped for a fee or hand delivered within a 40 mile radius of Barnstead, New Hampshire.

Custom/ Private Label Request must be made privately.