



Hello!

Indiana Natural 100% Pure Sweet Sorghum Syrup is handcrafted locally in small batches. We are providing a sample of our sorghum to you free of charge and invite you to try this delicious sweetener in your favorite foods and beverages. We ask that you send feedback to one or more of the partners in our sweet sorghum cooperative project:

Jane and Charlie Loomis, Old Loon Farm
oldloonfarm@gmail.com

**Jon Zirkle, Merry Lea Environmental Learning
Center of Goshen College**
jzirkle@goshen.edu

Tom and Margaret Wise, Wise Farms LLC
tomandmargaretwise@centurylink.net

Larry Palmer Farm, Inc
4187 N SR 9, Albion, IN 46701

Thank you for trying Indiana Natural 100% Pure
Sweet Sorghum Syrup.

Pricing Information

16 oz - \$6.50

32 oz - \$10.00

Wholesale pricing available

100% Natural

100% natural, handcrafted and naturally **gluten-free**, sweet sorghum syrup has exquisite, complex taste, excellent anti-oxidant and mineral content, is safe for children to eat, and is **vegan-friendly**.

Look for the words **pure** and **100% sorghum** on the label. Sorghum syrup is shelf stable without refrigeration and needs no additives.

Sweet & Nutrient Rich

Sweet juice from the sorghum plant is mechanically pressed from the sorghum canes. The juice is boiled in an evaporator, and then finished to yield a thick, dark amber, sweet syrup. Sorghum syrup adds minerals such as iron, potassium, and calcium, as well as antioxidants, to our diet.



Locally Grown, Small Plots

Compared with sugar cane, sorghum's growth period is short. It can be grown locally in small plots, propagated with seed rather than cuttings, and requires 2/3 less water than sugar cane.

Good for our Land and Farmers

The crop is open-pollinated, drought tolerant, and needs no chemical inputs to thrive. Sorghum is capable of producing food, fuel and fiber. Planting and processing equipment is small and affordable, and supports local processing.