



flavor explainer - summer 2017 edition

some flavors have limited availability

Flower Petal Jellies can be made with any edible flower. Clean flower petals are steeped in a blend of apple & lemon juices. The resulting infusions are strained & made into jellies with delicate flavors & beautiful colors.

- Apple Blossom Delicate & sweet, with a taste of honeysuckle.
- Bee Balm Tastes remarkably like Earl Grey tea.
- Chive Blossom Excellent on bagels & cream cheese, or mix with sour cream for a tasty dip.
- Dandelion Looks like sunshine, tastes like honey.
- Elderflower & Vanilla A perfect blend of delicate sweetness & perfumed bouquet.
- Locust Blossom Delicate & sweet with a light, floral element.
- Queen Anne's Lace & Chicory Aromatic, with a hint of citrus, like a floral lemonade.
- Red Clover Light & sweet, with a bright pink color.
- Rose Petal A delicious filling for thumbprint cookies & jellyroll cakes.
- Violet Purple with a light floral-grape flavor.
- Wild Day Lily Sweet & tangy with hints of citrus & melon.
- Wild Ramp Blossom A zesty onion-garlic taste pairs well with sharp cheeses & grilled meats.

Sweet Herb Jellies are similarly made, steeped in a blend of apple & lemon juices & vinegar. They can be used like any sweet preserve as spreads, fillings, or sauces.

- Bergamot A traditional British preserve, with a taste similar to sweetened Earl Grey tea.
- IndoNoir Coffee A sweet, **caffeinated** treat for dark roast coffee lovers everywhere.
- Lemon Balm Sweet & tangy, similar in taste to lemonade.
- Spearmint Serve with lamb, pork chops, or toss with green beans or fresh peas.
- Spruce Tip Light, bright citrus flavor with a hint of pine. Excellent with peanut butter!

Savory Herb Jellies are used primarily as condiments, marinades, or glazes for roasting or grilling. They also pair well with cheese & crackers, on bagels & cream cheese, or blended with sour cream for amazing dips.

- Balsamic Rosemary Pairs well with both hard & soft cheeses, lamb, venison, & pheasant.
- Italian Blend Oregano, parsley, & basil. Use as a glaze, or toss with pasta.
- Lemon Dill Great as a marinade or glaze for any fish, especially salmon.
- Lime Cilantro A unique addition to burritos, tacos, & layered dips, or marinade chicken.
- Sage Excellent with Brie or other soft cheeses. A tasty glaze for turkey & chicken.
- Wild Chive The mild onion flavor makes an excellent glaze for chicken & root veggies.
- Wild Garlic-Mustard Greens Lives up to its name. Particularly tasty for glazing roast potatoes.
- Wild Ramp Zesty onion-garlic taste. Pairs well with sharp cheeses. Sustainably harvested.
- Wild Thyme Pairs well with sharp, hard cheeses, poultry, steak, roast beef, & lamb.
- Winter Savory Spicy, peppery flavor. Pairs with mushrooms, beans, & white sauces.

Fruit Jams & Jellies are made from locally grown fruit & processed by me, by hand. Many fruits are harvested from the wild spaces of Columbia & Berkshire counties. The rest come from area pick-your-own farms & orchards, or very occasionally from local farm stands or farmers' markets.

- Apple Cider Jelly Fresh apple cider from Samascott Orchards provides an intense, tangy flavor.
- Black Raspberry Slightly tart. Straining out most of the seeds yields a smoother, flavorful jam.
- Red Currant Sweet & tangy. Made with currants from The Berry Farm in Chatham, NY.
- Juneberry Juneberries resemble blueberries but have a unique sweet, tart taste.
- Mulberry This jam tastes like a mix of blueberries & blackberries.
- Plum A bold, tart, earthy jam.
- Quince Jelly Tastes like a unique blend of rose, ripe apple, & pear.
- Wild Blackberry When fully ripe, blackberries make an incredibly flavorful, naturally sweet jam.
- Wild Black Cherry A deep cherry flavor, both sweet & tart.
- Wild Chokecherry A very tart type of wild cherry. Makes a wonderful deep-flavored jam.
- Wild Crabapple Jelly A traditional late-summer preserve. Sweet & tangy.
- Wild Elderberry An earthy & robust deep purple jam.
- Wild Grape Made from wild fox grapes. More tart & robust than their Concord cousins.
- Wild Hawthorn Jelly Deliciously sweet & tangy with a deep red color from the skins of the fruit.
- Wild Knotweed Jelly A delicate, tangy jelly. Try it warmed on ice cream or pancakes !
- Wild Red Sumac Jelly Sweet & tart all at once, like pink lemonade.

Signature Blends are my own unique recipes, like Blueberry Lemon & India-Spiced Quince, or my interpretation of classics like Strawberry Rhubarb.

- Apple Pear Equal parts apples & seckel pears make this jam sweet & mellow.
- Apple Pie Wild apples flavored with molasses, cinnamon, nutmeg, cloves, & allspice.
- Autumn Hedgerow The lesser-known fruits of fall. Deliciously sweet & tangy.
- Blueberry Lemon A touch of Florida lemon sparks with sweet local blueberries.
- Blueberry Rhubarb A sweet & tangy blend created just for this year's festival!
- Cherry Vanilla Tart local sour cherries are cooked with Madagascar vanilla beans. Amazing.
- Cran Apple Local wild apples blended with Cape Cod cranberries. A tangy treat.
- Cran Grape Concord grapes blended with just the right amount of Cape Cod cranberries.
- Cranberry Blueberry Tart, whole Nantucket cranberries & local blueberries. Tangy & sweet.
- Ginger Pear Local seckel & barlett pears. Fresh grated ginger root gives it a spicy kick.
- Golden Summer Peaches, nectarines, & yellow plums make this jam taste like summer in a jar.
- India-Spiced Quince Sweet & unique. Mixed with orange, cardamom, & candied ginger.
- Panakam Plum Red-gold plums, ginger, lime, & cardamom.
- Peach Melba Ripe juicy peaches, red raspberries, & Madagascar vanilla.
- Peaches & Cream Madagascar vanilla beans plus juicy, ripe peaches.
- Pineapple Orange A sweet flavorful jam that is lovely on ice cream or for use in desserts.
- Raspberry Lime Ripe red raspberries blended with Mexican lime for a touch of tartness.
- Strawberry Rhubarb A classic. Organic strawberries & rhubarb, both from The Berry Farm.
- Strawberry Vanilla Reminiscent of fresh strawberries & cream.
- Summer Hedgerow Blackberries, chokecherries, & elderberries.
- Vanilla Pear Bartlett pears plus Madagascar vanilla beans create a mellow & sweet treat.
- Wild Apple Grape Equal parts wild apples & wild Concord grapes.

Samplers are limited edition gift boxes containing sets of four related flavors in smaller 2 oz jars. Samplers are generally available for purchase at festivals & during the winter holiday season.