

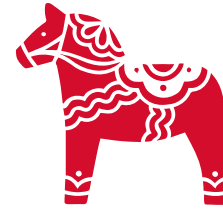


If you can't live without some of these beauties,
we totally get it!

Please feel free to contact me any time as we'd love to help
you find ways to connect with your family and friends.



*And as always, a portion of our profits go to support
our philanthropic partner, Wasatch Community
Gardens, bring the joy of organic gardening to people
of all incomes and ages!*



**GILMER
FARMS**

2019 JAM GUIDE

*At Gilmer Farms, we connect people
to each other using pure, simple food –
relax, reflect & enjoy!*

We sell primarily online at:
simplygilmer.com

We'd love to help you with single or multi-jar packs (complete with
gift boxes, ribbons and tags if needed), gift baskets, and corporate
gifts for seasonal, holiday, special occasion and more.

Please contact me and I'll be happy to help build the perfect
selection for you: brittan@gilmer.com

Below is a list of our current 2019 jam line up, all produced by hand in small batches using local fruit. Supplies are definitely limited!

APRICOT

this was an absolute banner year for apricots and we took advantage of that and produced my all-time favorite jam. It takes 3 days to make, and it's worth every last minute!

- Apricot, Vanilla, and Gewurztraminer Jam – my all-time favorite (for now anyway...)
- Apricot, Tarragon, and Riesling Jam
- Roasted Apricot Vanilla Jam
- Apricot Rose Jam
- Apricot Lavender Jam

BLACKBERRY

I love blackberries – sweet, tart, and inky black. These beautiful jams are as good on toast as they are on ice cream sandwiches!

- Blackberry Lemon Verbena Jam
- Spiced Blackberry Jam

PEACH

truth be told, peach is one of my favorite fruits! Versatile, nuanced, and downright delicious, we're offering the following peach jams this season!

- Peach Bourbon Vanilla Jam
- Peach, Champagne, and Lemon Verbena Jam
- Peach Ginger Jam
- Peach Saffron Jam (savory and completely unexpected)
- Peach Rosemary Jam

PEAR

nothing says fall like pears! We have both traditional and Asian pear jams this season, a new offering for us!

- Pear, Sage, and Chestnut Honey Jam
- Pear Rosemary Jam with Pinecone Bud Syrup
- Spiced Asian Pear Jam

PLUM

it all started with plums at Gilmer Farms! Unfortunately, our plum tree did not produce any fruit this year (we're pretty sure she's taking a break after a banner season last year). But fear not, our friends at CK Farms provided some absolutely delectable varieties, and we're pleased to offer some new flavors this season!

- Plum Vanilla Star Anise Jam
(this is the jam that started it all at Gilmer Farms)
- Greengage Plum Jam
- Greengage Plum Jam with Dried Lemon
(this jam is quite bright and tart)
- Greengage Plum Vanilla Jam
- Mirabelle Plum, Vanilla, and Gewurztraminer

MELON

commonly made in the south of France, melon jam is absolutely to die for! We call it butter jam because it tastes like jam and butter all in one!

- Summer Melon Jam
- Summer Melon Jam with Pink Peppercorns (don't be afraid, the pink peppercorns add a very mild floral warmth)

RASPBERRY

Scandinavia is loaded with raspberries, and turns out Utah is pretty good at growing them as well. Many thanks to our friends at Week's Berries for augmenting this year's crop!

- Raspberry Star Anise Jam
- Raspberry, Peppercorn, and Merlot Jam
- Raspberry Mint Jam

SOUR CHERRIES

sourced from Woodyatt Cherry Farm in Willard Bay, we produced very limited quantities of the following sour cherry jams:

- Cherry Jam with Moroccan Spices
- Cherry Vanilla Jam
- Cherry Jam with Rose Petals
- Cherry Almond Jam (includes slivered almonds in the jam)