

Loyalist Jams

By Judy Zeleny

Following the traditions of my ancestors, I live in the South Marysburgh / Milford area. I am known by my maiden name by my friends and neighbours growing up, and by my married name once I began to raise my own family. I learned my skill of baking from my mother, helping her in the kitchen like many young girls did. I also learned a keen skill in gardening and farming from my father as I grew up on our family farm. One of the most important lessons I learned from my parents is that no matter what you do, do it well. The pride you take in your work will be reflected in the pride you have for yourself and the pride you have for the people you work with and/or serve.

Using this very important lesson, the products I prepare for Loyalist Jams follow back-to-basic recipes. Although like most true cooks recipes are a mere guideline, I let my ingredients inspire their end results. All my products follow the food safety guidelines and are properly labelled outlining their ingredients, as well, they are carefully and cautiously produced and packaged with food allergies in mind. I feel that food labelling is very important for today's customer; farm fresh goods are popular, however making healthy choices are more important.

What does Loyalist Jams have to offer? Plenty.

First off, the name says it all. I produce over 30 varieties of jam, along with marmalades, relishes and pickles. In addition to my selection of preserves, I make a variety of baked goods. My menu consists of customer favourites including seasonal pies, date squares, butter tarts, loaves and scones. I also put together seasonal baskets that include a variety of cookies and other tasty treats to serve at your special occasions. If you have a family recipe that you would like me to make for you, I can do that as well.

My ingredients are locally grown either on my own farm or at my neighbours. Some of the fruits I use in my baking are acquired from a small fruit farm located in Beamsville, Ontario whose



farming values are similar to my own. During the summer season, I offer fresh fruits and vegetables for sale along with my preserves and baked goods. Starting in 2012, I will be able to offer a greater variety of local produce as I have expanded my garden to make it easier to serve the culinary needs of my customers.

When my garden is not growing and my kitchen is quiet, I create crafts for those who enjoy handmade products. My inventory includes items such as decorative yet functional hand towels, dishcloths, scrub cloths and other knit items for both seasonal and everyday decor.

Lastly, I am now offering people rest and relaxation in the country surrounded by the peacefulness that farm life can provide. Built by my grandparents, the Loyalist Farmhouse offers a nice retreat year round for anyone looking to escape and enjoy County life. The house is self-contained and fully equipped for weekly rentals. It makes a lovely retreat for writers, artists and anyone else looking for inspiration in a peaceful county getaway.

Thank you to everyone who has supported me in my past endeavours and to those who have helped me grow my business to where it is now. If you are driving by my home, please watch for my 'Open' sign and pop in to say hello. You can also find me at some of the various markets and events happening throughout the area. If there is something specific you are looking for, give me a call and I will see what I can do to help you out. Keep track of me either on Facebook or by calendar on my website www.loyalistfarms.ca.

Thank you for your continuing patronage.