

F E B R U A R Y 2 0 1 7

# The Spread

We Be Jammin's Monthly Newsletter



## What is We Be Jammin'?

We Be Jammin' is a senior capstone project that is comprised of five Agricultural Science majors. These students are Alexandria Avila, Deianeira Burgess, Hannah Conforti, Emily Fitzgerald, and Sandra Greenwell. We Be Jammin' is a jam, jelly, and butter making business that provides our customers with locally sourced products. We exist to create experiences where passion and purpose come together. We Be Jammin' strives for producing delicious products that create meaningful relationships between the consumers and producers.

**Save the Date - National Agriculture Week!**

**March 20<sup>th</sup> – 24<sup>th</sup>**

Look for Truman State's jam, jelly, and butter producer at tables during National Ag Week. We will be selling and offering taste tests of all of our products! We Be Jammin's table can be found in Magruder Hall and at the events sponsored by the Agriculture Department!

## Producer Spotlight

### The McKenney Family:

Shain, Yvonne, Kale, and Easton donated over 50 lbs of apples from their goldrush apple tree. They have made it their mission to be surrounded by all the beauty that this wonderful land provides. On their land they nurture the many varieties of fruit trees, vines, and bushes that littered their family property. This includes their wonderful concord grape vines that grow directly behind the house and several wild blackberry bushes and prolific pear and apple trees. They enjoy watching the evolution of their crop from bud to basket, and hope that everyone else does too!





## 10 Products Available!

We Be Jammin' is offering a wide variety of products for all of your jam, jelly, and butter needs. Our very popular Apple Butter, Apple Pear Butter, and Jalapeno Jelly will be available this semester along with new springtime flavors! All of these products will be available from mid-February to mid-March!

### Flavor Chart

Jams	Jellies	Butters
Peach	Apple	Apple
Gooseberry	Pear	Pear Apple
Blackberry	Jalapeno	
	Peach	
	Beet	

*All of our products are available in an 8 oz. jar for the low price of \$3!*

*Are you a previous customer? Returned jars have a discount of \$0.25 on your next order!*

### Member Spotlight – Deianeira Burgess

Deianeira Burgess is a senior double major in Agricultural Science and Biology. After graduation, she plans to continue in plant pathology. Within We Be Jammin', Deianeira is the operations chair. Her responsibilities include creating our recipes, filling out the process chart, and finding local fruits. Deianeira loves all of our products but her favorite is apple butter!

### Fun Jam Fact!

*What is the difference between jams and jellies?*

Jams are made from chopped fruits, sugar, and pectin and are cooked down to a spreadable consistency. Jellies are made from the juice of fruit peels after being strained and boiled with sugar and pectin. Jellies are typically firmer than jams!

*Contact?*

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