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The Spread

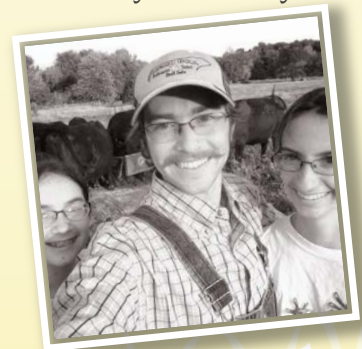
We Be Jammin's Monthly Newsletter



Producer Spotlight

The Meyers Family:

Albert Meyers is a sophomore Agricultural Science major with minors in biology and music from Shelbyville, Missouri. During the 2016 summer, he picked and donated blackberries and gooseberries to We Be Jammin'. In Shelbyville, he is from a farm that specializes in tomatoes, okra, green beans, horseradish, spinach, watermelon, sweet corn, and much more! His favorite produce to grow is a potato. If Albert had to name a favorite jam it would be cherry followed by blueberry!



Interview with Dr. Sue Thomas

Last December, our practicum group had the chance to meet Dr. Sue Thomas. We were able to deliver samples of our products in a holiday gift basket. Our group wanted to highlight a customer of We Be Jammin' and we decided Dr. Thomas was an excellent candidate for this interview. On March 29, 2017, one of our group members, Alexandria Avila interviewed her about her background, jam making, and the practicum experience.

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Save the Date – We Be Jammin' Tables

April 11th and 13th:

Look for Truman State's jam, jelly, and butter producer at tables during April.

Mo Hall: April 11th from 8 am to 3 pm

McClain: April 13th from 8 to 3 pm

Contact Alexandria Avila at
ala7154@truman.edu to order!



Interview with Dr. Sue Thomas

Dr. Thomas is from Pittsburg, Pennsylvania and was a first generation college student. She moved to the Midwest to complete her Masters and PhD in Social Psychology at the University of Missouri. Dr. Thomas's background is in social psychology.

Dr. Thomas became a fan of We Be Jammin's products in December and described the products as "fabulous and the perfect blend of spices in each product". She specifically loved the flavor of the pear apple butter. She had not made jam or jelly before, but if she could choose a flavor to make it would be cherry jelly! Dr. Thomas has memories about the cherries at her past lake house in Michigan. She specifically loves how the flavor is slightly different from typical jellies. Dr. Thomas cannot wait to try We Be Jammin's beet jelly!

Dr. Thomas has been informed about the Agricultural Science senior capstone project through Department Head, Dr. Michael Seipel. She really likes the class because of the interdisciplinary approach it takes to wrap up agricultural science classes along with the liberal arts classes. It creates a unique project that the students own and become experts in. Dr. Thomas enjoys how the project allows students to expand on teamwork, critical thinking, problem solving, and utilizing the strengths and weaknesses of

each group member. The project provides invaluable skills and hands-on knowledge when it comes to problem solving in a business or research situation.

In the interview, the group wanted to ask Dr. Thomas if she was an agricultural science major, what practicum project would she choose. Dr. Thomas loved how unique this question was! Her immediate response was that she couldn't do an animal project when it came to meat production. She instead would have a project based on her psychology background. Dr. Thomas thought her project would revolve around research in animal behavior or a process that could help the industry. An example of this was a project designed around a better process for equine reproduction.

We Be Jammin' would like to send a special shout out to Dr. Thomas for enjoying our products and taking the time to speak to our group. We loved having your input on our senior year practicum experience!

