

Shannon's Jammin' and Woodstock Hill Preserves

BY JENN MCCULLOCH

When you think jam and preserves, you may think toast or even peanut butter and jelly, but two Connecticut jam-makers – Shannon's Jammin' of Old Lyme and Woodstock Hill Preserves – insist that jams go far beyond bread.

"Jams aren't just for breakfast anymore," said Maureen Estony of Woodstock Hill Preserves, which has been in operation for more than 35 years. "I've been working with restaurants that use the preserves in their sauces, marinades, and even desserts."

NOV. 24, 2014



Shannon Carnese of Shannon's Jammin' says that every one of her jams comes with a card that not only lists all of the ingredients, but gives a serving suggestion or recipe, including glazes, marinades, mixes for cocktails or blender drinks, or for baking.

Both companies' jams are handmade with local produce and ingredients. Each woman even grows some of the ingredients on her own land.

"The day I pick the rhubarb, it goes into the jam kitchen; the day the farmer picks the raspberries and strawberries, they go in," said Estony. "I do quality control on every piece of fruit before it goes in. I love the quality and freshness of jams and preserves and the ability to go off in directions that haven't been taken before."

While Woodstock Hill Preserves has traditional flavors like strawberry and raspberry, it also offers specialty flavors like cayenne cherry and lavender jelly. Estony has also expanded her product line to include vegetable preserves and layered preserves, along with whipped honey and infused honey made with local honey.

Carnese prides herself on creating unique flavors in Shannon's Jammin' line of preserves. Among her 25-plus varieties are tomato-basil, fig, caramelized onion and garlic, pumpkin, and jabanero mango, along with traditional flavors.

"It's about the uniqueness and the quality," said Carnese. "It's something they can't get everywhere."

Both Shannon's Jammin' and Woodstock Hill Preserves can handle custom orders, offer gift baskets, and have created favors for special occasions.

Shannon's Jammin' will host an open house in Old Lyme on Dec. 7, which will feature every variety of jam made throughout the year, and a new flavor will be debuted.

Estony noted that it is about more than jam-making at Woodstock Hill Preserves; it is also about supporting local. Estony gets her jars, labels, gift boxes, and of course, her fresh produce right here in Connecticut.

"We are putting what the farmer grows seasonally on your table year-round," said Estony. "Jams make a lovely gift as they're a handmade, first-quality product from Connecticut."

Shannon's Jammin', [facebook.com/shannonsjammin](https://www.facebook.com/shannonsjammin), 860-367-6090

Woodstock Hill Preserves, [woodstockhillpreserves.com](http://www.woodstockhillpreserves.com), 860-830-5267