

USMP has always been devoted to gleaning good food to feed the hungry. In 2015, volunteer Toni McGriff from Dutton UMC, began experimenting with making different kinds of Artisanal jams through the use of our industrial cannery. Today we glean excess fruit or fragile fruit from our pantry to make artisanal jams. We make about a dozen different flavors using only the fruit we have frozen to keep it from being lost to decay.

Our jams have a fresh fruit flavor often highlighted with a surprising addition, such as almond, lime, or even champagne.



Please call
256-638-2126
if you are
interested in
purchasing
any of the
following
flavors.







Nectarine
Bourbon
Vanilla Jam
Ingredients:
Nectarines, sugar, pectin,
lemon juice, bourbon,
and vanilla.



Strawberry
Champagne
Jam
Ingredients: Strawberries,
Sugar, Pectin, and
Champagne.

