

Jam the way Grandma made it

Entering the Thompsons' Berries small jam-making facility in Westchester, Cumberland County, is like stepping into your Grandmother's kitchen.

Wild blueberries are boiling in pots and the smell rising from them is delicious.

There's no mass production here. "One fellow said, I can't believe you do it all by hand," says Bessie Thompson. "That's what we do."

What they also do is keep their jams, jellies, sauces, syrups and juices pure. There are no additives or fillers. Just the fruit – blueberries, raspberries, strawberries, cherries, rhubarb, plums, gooseberries, currants, elderberries and crabapples – sugar, pectin and a lot of care.

Lawson Thompson, wife Bessie, daughter Carol Wood and one or more other seasonal staff make the products from a provincially certified facility.

On one of the hottest days of summer, they were making more than jams and jellies.

Sometime over the winter, people opening a jar of Thompsons' Berries may experience something beyond the taste of the berries.

They'll get a memory of the summer and – if they're lucky – maybe even one of their Mother's or Grandmother's kitchen.



Bessie Thompson stirring jam

STEVE HARDER PHOTO



Bessie and Lawson Thompson with jars of jam

STEVE HARDER PHOTO



Lawson Thompson
RR2 Westchester NS B0M 2A0
Ph: 902-548-2280