

# The Best Restaurants

# Boston

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## What Eat

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You're Sp

### THE FIND: JARHEADS

**A family-run business in Wellesley preserves heirloom recipes.**

By J. L. Johnson



With hibernation season nigh, there's a strong temptation to sleep-walk through menus of creamy, soothing foods, letting the palate snooze until the bright flavors of spring and summer return. Here's a welcome wake-up call: Wellesley-based Root Cellar Preserves, a line of heirloom-style pickles and relishes that offer fresh garden flavor and head-clearing crunch. Launched two years ago in the kitchen of founders Susan and Lorne Jones using family recipes, the company tripled its production this past year, and now supplies not only gourmet boutiques like Cambridge's Formaggio Kitchen but select Whole Foods stores as well. Leading the lineup is the bestselling sweet and spicy pickle mix—brimming with cukes, onions, and banana peppers—and a salsa spinoff of the popular corn relish. Pop open a jar, and suddenly shorts weather doesn't seem so far away.

For store locations or to order online, go to [rootcellarpreserves.com](http://rootcellarpreserves.com).

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and shaved Parmesan.

The Juicy De  
Jasmine Sol  
Scandalous

BY RACHEL BAKER

BY JOHN GONZALEZ

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