

# Root Cellar Preserves

**The Idea:** Root Cellar Preserves in Wellesley brings pickles back to their farmhouse origins, when most people who kept a garden knew how to put up a few jars. Nostalgic for the flavors they remembered from childhood, Lorne and Susan began tinkering with a family recipe for sweet pickles. "we tried several variations and shared them with friends and family to get their feedback," says Lorne.

**THE RESULT:** A briny mix of sliced cucumbers, cauliflower, and onions with a mild after burn from hot peppers got them in the door two years ago at the Fells Market and John Dewar in Wellesley. Business grew steadily, and they were able to add other flavors of pickles (including apple cinnamon), plus relish, salsa, and ratatouille. Pickled beets may be next.

## What it is:

Pickled Produce

## Where:

30 retail locations in the state, including Dover Market, Isabella's Groceria, Bacon Street Farm, and some locations of Whole Foods.

[www.rootcellarpreserves.com](http://www.rootcellarpreserves.com)

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**THE BONUS:** A portion of the proceeds from Root Cellar Preserves goes toward restoration efforts at the Draper House in Dover, the Dadmun-McNamara House in Wellesley, and the Case Estates in Weston.

Price: \$5.50 to \$7 per jar.

- Clara Silverstein

