

PROVIDENCE MONTHLY

Your guide to living well in the city-state

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The Roots Run Deep

When talking about American traditions, visions of baseball games, apple pie and NASCAR (if your name is Ricky or Bobby... or both) flood the memory gates. What might not be pickling and canning, although the once commonplace art is quite possibly the most deeply rooted tradition of all. Lorne and Susan Jones, cofounders of **Root Cellar Preserves**, are on a mission to remind you of that.

Dissatisfied with the lack of natural homemade tastes on the market today (aka "the corporate pickle"), the Joneses use classic heirloom recipes and produce from local family farms to offer a line of pickled preserves, ranging from Apple Cinnamon Pickles and Harvest Medley Ratatouille (which is quite delicious, by the way) to Harvard Beets and a new line of salsas.

It wasn't just a revival of the not-so-plain-old that launched the two year-old business, but also an affinity for early American homes — reminiscent of the ones that adorned the landscapes of rural upstate New York where they grew up. "We noticed early American houses were coming down at an alarming rate due to rural development and general neglect," Lorne explains, "So we decided to start a company that re-introduced traditional canned products while donating half of our profits to local community efforts to preserve early American homesteads in New England."

With three homestead projects under their belt, Lorne and Susan are searching for a Rhode Island home to help (so listen up, preservationists!), as well as expansion into gourmet shops across the state to continue funding their philanthropic endeavors.

So, honor thy American roots by picking up a jar or two of Root Cellar Preserves. Your palette, and proud forefathers, will thank you. Available at Whole Foods in Providence and Cranston. www.RootCellarPreserves.com

—Jen Seneca!

