Cimorene’s Jubilee

Est. 2020 in La Vergne, TN

# Our Story

Cimorene’s Jubilee is Gwen Etges, Kyle Etges, and their dog Cimorene! Since the Spring of 2020, Gwen has been making homemade jams, butters, and sauces using fresh, local ingredients. She wanted to make jam for her husband Kyle, who’s favorite food is a good-old fashioned peanut butter and jelly sandwich. Kyle soon had more jam than he could possibly eat, so they began selling at the local La Vergne farmer’s market. Even Cim comes to help out! Since then, they have sold at the La Vergne Old Timer’s Festival, and have big plans for the new year! You can purchase jam from Gwen anytime during the offseason right here.

# Contact Info

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[Find us on Facebook!](http://www.facebook.com/cimsjams)

# Our Stock

**Apple Butter -** These apples were grown and picked right here in La Vergne. Gwen tried two different recipes to get the butter tasting just right, and both versions of our homemade apple butter taste delicious. The delicious blend of spices make this the perfect taste of Autumn or Winter!

1 Jar: $6, or buy 4 for 20!

**Blackberry -** Made from berries grown at Ralston farms in Lebanon, TN and hand picked by Gwen and Kyle. You simply can’t go wrong with a delicious, tart blackberry jam. Soon, we’ll even have some fully grown blackberry bushes to pick in our front yard! This jam can be made with sugar or with splenda.

1 Jar: $6, or buy 4 for 20!

**Blueberry -** Made from berries grown at Ralston farms in Lebanon, TN and hand picked by Gwen and Kyle. For the simple, nostalgic foodie, this jam is a delicious take on a classic recipe. This jam can be made with sugar or with splenda.

1 Jar: $6, or buy 4 for 20!

**Cinnamon Pear -** (Not Pictured) This jam is truly the taste of Autumn! Made from fresh, local pears grown right here in La Vergne, this blend of sweet fruit and spices is perfect for when the weather starts getting chilly.

1 Jar: $6, or buy 4 for 20!

**Chipotle Hot Sauce -** Made from locally grown chipotle peppers, this delicious hot sauce will add a smokey, flavorful kick to whatever you’re cooking. Perfect for savory foods like rice or eggs. Kyle recommends that you lose the stopper and just pour it on!

1 Bottle: $6, or buy 4 for 20!

**Chocolate Cherry -** This delectable blend of local cherries and cocoa powder is perfect for the winter season! These make excellent gifts for any occasion… but you may want to keep it for yourself!

1 Jar: $6, or buy 4 for $20!

**Fig -** These figs were grown in La Vergne, fresh picked, and jammed in La Vergne. It’s about as local as it gets. Perfect with savory cheeses, on crackers, or any other occasion you can think of. If you’ve never tried figs before, you’re missing out. This is the perfect way to give them a shot.

1 Jar: $6, or buy 4 for 20!

**Ghost Pepper Peach** - For those who like things spicy, this jam is a perfect blend of sweetness and kick! Using locally grown and handpicked ghost peppers combined with fresh market peaches, this jam is perfect on ice cream, with cream cheese, or with pizza crust (trust me).

1 Jar: $8, or buy 4 for $25!

**Grape** - Each jar of grape jam is filled with fresh ingredients from our local market. This jam can be made with sugar or with splenda.

1 Jar: $6, or buy 4 for $20!

**Jalapeno Pear -** (Not pictured)Another delicious blend of sweet and spicy. This one tastes amazing mixed in with cream cheese. Try it with something savory, like crackers at your next dinner party, or on a bagel to start your day off right.

1 Jar: $6, or buy 4 for $20!

**Mango** - Each jar of mango jam is filled with fresh, hand cut mangos from our local market. Mango is a tricky fruit to jam, so a lot of care and attention went into each and every jar.

1 Jar: $8, or buy 4 for $25!

**Peach -** Using fresh peaches from our local market, this jam really hits the spot. Perfect for late summer, every bite of this jam is like biting into a big, juicy peach.

1 Jar: $6, or buy 4 for 20!

**Pineapple -** (Not Pictured) Using fresh pineapples from our local market, this is just about the sweetest thing you’ll ever taste. Perfect for the summer season, this jam will put you in the mood for relaxing on the beach! This jam tastes great on ice cream, mixed with cream cheese, or on pizza crust.

1 Jar: $6, or buy 4 for 20!

**Pumpkin Butter -** (Not Pictured) We had some surprise pumpkins crop up in our backyard (with the help of Cim and our other dogs) one year, so we made a huge batch of pumpkin butter for our friends and family! Since then, our pumpkin farming has become slightly more intentional, and the results are even more delicious. Pumpkin is the quintessential taste of Autumn, and our blend of spices will put you right in the mood for the chilly season.

1 Jar: $8, or buy 4 for 25!

**Strawberry -** You can’t mess with perfection, and that’s what strawberry jam is. Using fresh strawberries from our local market, this jam will take you back to simpler, sandwich-filled days. Perfect on sandwiches, ice cream, or whatever else you can imagine. This jam can be made with sugar or with splenda.

1 Jar: $6, or buy 4 for 20!

Mix and match your batch! Buy any 4 jars and get $4 off!

# Arriving Soon

**Chicken Eggs** - Right now we have three chickens producing eggs, which is about enough to feed ourselves. Once our three other hens begin laying, we’ll have more than we know what to do with! This product should go on sale sometime in Spring 2021.

**Goat Milk** - Our two Nigerian dwarfs are currently pregnant, which means we’ll be producing lots of goat milk soon! This product should go on sale sometime in Summer 2021.

**Goat Milk Soap -** If we have goat milk, we’ll have goat milk soap! Available sometime in Summer 2021.

**Honey -** A lot of customers have asked us if we sell honey. Kyle is a little intimidated by the beekeeping process, but he’s working on learning! Stay tuned for more updates as we get our hive going.

**Produce** - We’re not sure what our garden will produce this year, but it’ll be on sale once it is. We had more than we could eat last year, and our garden is tripling in size for the next harvest season! Expect to see produce go on sale in late Summer/early Autumn 2021.

# Placing an Order

You can order anything in stock via [email](mailto:gwenetges@gmail.com). Please tell us your name, address, and your order quantities. Final order pricing may include shipping fees.

Venmo: @CimsJams