FOOD ~

Fri, Jul 02 @

The Ulti

Stewart

Jonathan's Ogunquit,

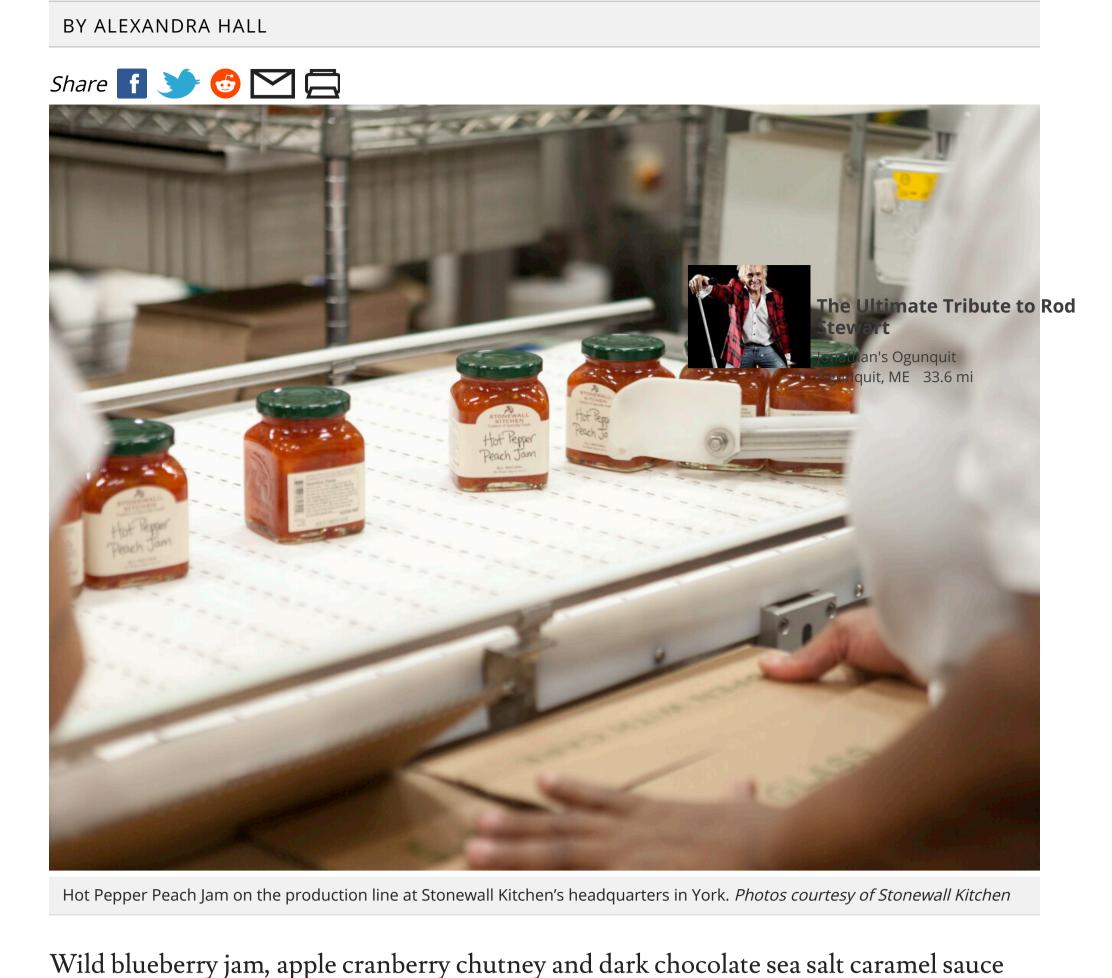
OUT & ABOUT >

Posted August 22, 2019 Updated August 22, 2019

OPINION ~

Made in Maine: Hold a jam session at Stonewall Kitchen

The York headquarters has a huge store, cooking classes and a viewing gallery into its production facility.



are among the fancy-flavored condiments made at Stonewall Kitchen. But at the base of these products are ingredients like eggs and herbs that come from its home state of Maine. A handsome, garden-filled campus on Route 1 in York is

IF YOU GO

WHAT: Stonewall Kitchen

WHERE: 2 Stonewall Lane #2, York

HOURS: 8 a.m. to 6 p.m. daily

Stonewall Kitchen's company store in

York is its biggest and has discounted items that you won't find elsewhere.

INFO: 207-351-2712, stonewallkitchen.com

home to the company's biggest store and production facility, which welcomes more than 500,000 visitors each year, making it one of the state's largest tourism magnets. There, you can sample endless savory marinades, chunky jams and tangy salsas (and find discounted items – including pottery, table linens and other kitchen and home decor – not often available in the satellite store locations).

get in line for some delicious baked goods or a meal-sized nosh like the scrumptious lobster B.L.T. with lemon herb

Adirondack chair on the pergola-capped patio, and then

larger scale, swing through the production facility's viewing gallery and watch through the windows to learn about the company's process of craft batch jam making.

started selling handmade jars of it at a local farmers' market, and then expanded to sauces, mustards, condiments, baking mixes and more. These days, their products are sold in upwards of 6,000 locations nationally and internationally, and they have won more than 25 coveted awards from the Specialty Food Association, including the top awards in the industry.

possible, including in its baking mixes for both traditional and creative goods, from scones to lemon fig shortbread squares. The line of aioli has its own cult following, for flavors like the incendiary ghost pepper, as does the fire-roasted salsa and spicy corn relish. Company classics like the old farmhouse chutney can jazz up sandwiches and cheese platters, and the lemon curd might less often get spread on anything than eaten by the spoonful.

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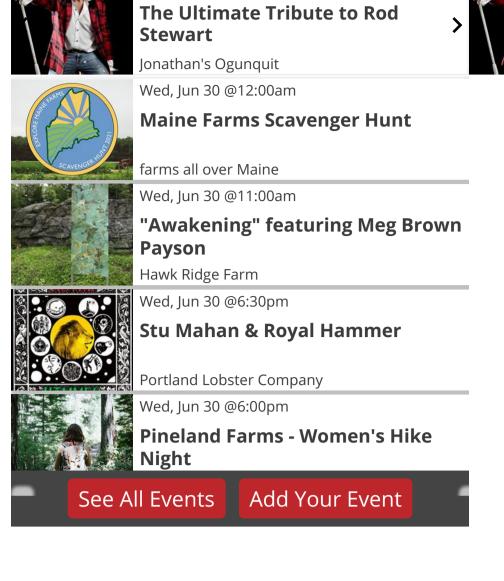
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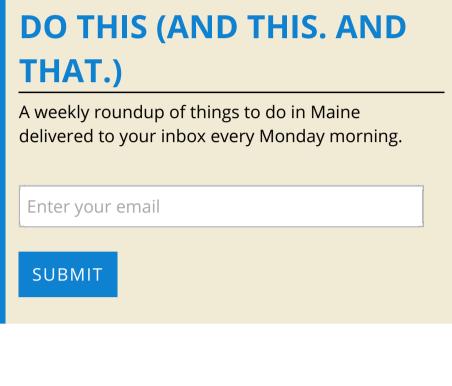
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Find yourself a table at the cafe indoors or grab an

aioli on puffy brioche bread. The campus also offers a year-round schedule of cooking classes demonstrated by professional chefs, which you can sign up for online (stonewallkitchen.com/visitus/cooking-school). If you want to see how it's done on a

The jam is what got the Stonewall ball rolling. Back in 1991, Jim Stott and Jonathan King

The company still prioritizes using as many local, high-quality Maine ingredients as

Alexandra Hall is a longtime New England lifestyle writer who recently moved to Maine.

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