



About

Fruit Strength Farm, Ltd. produces honeybee products and jams. We grow novelty and rarely available Ohio fruits.

Chemical-Free Fields:

We maintain our fields without any chemicals whatsoever. Sarah L. Sullivan, PhD. learned to grow food using chemical-free methods from her Grandfather who lived from 1888 to 1988. Sarah succeeds in raising high quality fruits and veggies using the same methods that Grandpa did.

Hypoallergenic Practices:

We specialize in using rigorous Hypoallergenic practices with all harvesting, handling, storing, cooking, packaging, etc. performed by us, on our 15 acre farm, using dedicated equipment.

History:

2020: Began offering On-Farm Drive-Thru Delivery

2019: Added jams in regular Homemade Sweetness Level

2014: Began beekeeping with new products including: Honey, Pollen, and Beeswax.

2013: Purchased 15 acre property in Marysville, OH. Rebranded business to Fruit Strength Farm, Ltd. Registered Trademarks. Copyrighted icons.

2009 - 2012:

Doing business as Aunt Sarah's Homemade, Ltd. from a 575 sq. ft. apartment in Columbus, Ohio. Harvested Ohio chemical-free fruits via self-pick at local farms and via backyard barter. Offered fruit preserves, jams, jellies, and fruit butters in 4 Sweetness Levels. Purchase outlets included: farmers markets and holiday bazaars.

Innovations Include:

1. **Fruit Concentration:** Our full fruit concentration and multi-concentration fruit products contain the bounty of micro-nutrients that nature provides.
2. **Sweetness Levels:** We offer five (5) sweetness levels so that you can choose how much added sugar you want with your fruit.
3. **Calories by Ingredient:** We show calories by ingredient so that you can see where your calories come from.
4. **Ingredient Photos:** We show photos of how much fruit, sugar, and other ingredients are in each of our canned products.



5. Open Shelf Life: Our jar labels show the anticipated open shelf life of our products. Since sugar is a preservative, our products have a shorter shelf life than similar products that contain substantially more sugar. We came up with these open shelf life guidelines by doing "science experiments" in our refrigerator.
6. Date opened marking space: Our jar labels include a printed space for you to write the date that you opened the jar.

Earlier:

Sarah has been making jam since she was 5 years old. She learned by helping Grandma with every step; harvesting and cleaning delicious fruits, cooking, canning, labeling jars, and enjoying the product of their labor. Grandma was the wife of a minister in rural Minnesota. In the early 1900's, Grandpa's income was too meager to afford sugar or enough canning jars. So, Grandma solved both problems by concentrating the fruit.