



Meet the Grower

Mrs. Miller's Jams Fredericksburg, OH

Mrs. Miller's Homemade Jams...

65 vintage flavors, hand scooped fresh out of our kettles and ready for the supper table.

The Story Behind it all...

While growing up on a farm in Amish Country, Ohio, Sara was taught the fine art of cooking by her mother. She has parleyed that skill and know-how into a line of jellies and jams that have become a premier choice on the market. The aura and charm of Mrs. Miller's present day kitchen are the key ingredients to the distinctive taste of her product line. After all, it is definitive of who she is and what she does so well.

20 Years in Business...

Old fashioned recipes, all natural ingredients and hands-on cooking have been the secret to our success in the past, and will be an integral part of our future. We prefer old-style recipes, to which we add a zing of refinement to create an assortment of flavors that will tantalize your taste buds.

Our ever popular black raspberry is so vividly intense you can almost hear the catbird sing from the brambles. We have traditional flavors and tropical flavors, along with fruit and vegetable varieties ranging from apricot to tomato. Remember to check out our sugar-free products, sweetened with all natural white grape juice.

Reasons for enjoying Mrs. Miller's Products

- Old fashioned, home-style, hand scooped jams.
- Fresh quality fruit.
- No corn syrups. Everything is sweetened with beet sugar.
- No preservatives or colorings.
- We use only natural ingredients.
- 65 Flavors to choose from.



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