



Food and Ag Development Centers

ASPEN GROVE FARM

BEP SUCCESS STORY

The Project

Few people have heard of honeyberries or haskaps, and even fewer have tried the fruit. Melissa Alred, owner of Aspen Grove Farm, is working to change that, one bottle of barbeque sauce at a time. Aspen Grove grows a variety of small fruits including honeyberries. Honeyberries have a relatively small harvesting window in the summer, meaning fresh fruit is only available for sale a few weeks out of the year. To combat this, Aspen Grove makes value added products out of the berries. The products Aspen Grove creates includes jams, jellies, syrups, and thanks to the Food & Ag Business Enhancement Program (BEP), honeyberry barbeque sauce!

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By working with Ravalli County Economic Authority, Aspen Grove was able to access BEP and utilize the MSU's Food Product Development Lab on the barbeque sauce recipe. Owner Melissa said she was very happy working with the Food Product Development Lab, working with scientists to create a great tasting and shelf stable product.

According to Aspen Grove, people love the honeyberry barbeque sauce. The sauce is so popular, Aspen Grove sold out of the item at the Made in Montana Show. The item is now one of Aspen Grove's top sellers, maybe because it pairs so well with Montana beef!

For More Info:

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