



Jaswell's Farm is a family run farm located in the heart of Smithfield's "Apple Valley." Started in 1899, it is currently operated by the fourth generation of the Jaswell Family. We grow a variety of fresh fruits and vegetables and offer pick your own on many of our products.

In addition to our apple cider mill, we have an on-site bakery and farmstand open from June through December 24th. Many of our products are also available at several local specialty markets throughout Rhode Island and neighboring states. Visit our website or Facebook page for more information!



SEASON SCHEDULE

Strawberries*	Mid June – Early July
Blueberries*	Mid July – Early September
Seasonal Fruits & Veg.	Mid June – Late December
Fresh Baked Goods**	Mid May – Late December
Apples*	Early September – Late October
Pumpkins*	Mid September – Late October
Christmas Trees	Late November – Late December
Gourmet Apples**	Early September – Late December
Fruit & Specialty Baskets**	Mid May – Late December

* Pick your own.

** Special orders available at other times of the year.



JASWELL'S FARM

50 Swan Road Smithfield, RI

401-231-9043

www.jaswellsfarm.com

JASWELL'S FARMSTAND & BAKERY

Open Daily

June – December 24th

8:00am – 5:00pm

Holiday hours vary.

Call for more information.



facebook

Instagram



401-231-9043

www.jaswellsfarm.com

“Native is better, come taste the difference!”



Four generations of excellence, a family tradition since 1899.

**WE ACCEPT
VISA & MASTER CARD**

CALL 401-231-9043
www.jaswellsfarm.com

FARMSTAND & BAKERY

Our farmstand and bakery consistently carries the freshest seasonal produce and fresh baked goods. We have a complete line of preserves, salad dressings, prepackaged baking mixes, Rhode Island honey, milk, eggs and specialty cheeses. Gourmet coffees are available along with locally produced sodas and lemonades. We offer seasonal bakery specialties including strawberry shortcake and apple crisp along with our everyday favorites...pies, pastries, muffins, scrumptious cookies and so much more!



PICK YOUR OWN

There are a wide variety of pick your own products available throughout our season. We invite families – young and older to come out and experience what we have spent over 100 years taking care of. During the season, we host special events on weekends.



GOURMET & CANDY APPLES

Featured on The Food Network Channel



All of our candy apples are hand-made with only the finest quality ingredients. We offer several different varieties which make a great treat or the perfect party favor for any event. Our gourmet apples are a decadent indulgence for yourself or the ultimate gift for someone special. We take a choice Jaswell apple, cover it in creamy caramel, roll it in a select topping and smother it in milk chocolate. When finished, they weigh over 2 pounds each and are over 6 inches in diameter!

FRUIT & GIFT BASKETS

We offer a wide selection of specialty items and baskets for all of your gift giving needs. From inexpensive hostess gifts to colossal corporate baskets, you are sure to find just what you need. If we don't have it, we'll be glad to put it together for you!



*Can be made to order.
Just call ahead!*

SCHOOL TOURS

During September and October, we offer fun and educational tours for our young friends. Tours are offered on weekdays for groups of 20 or more. Many groups from all over visit our farm to learn about our apples and pumpkins. It's crucial to teach the younger generations about agriculture – particularly now that there are so few farms left. We start booking tours in Mid July and encourage you to visit our website for more information.

HOLIDAY PIES

Over 20 varieties are available by order and make the perfect addition to any meal. We offer pies for almost all holidays including Easter.



APPLE CIDER

Since 1970, we have made our own fresh pressed Apple Cider. What started as a method to use all of our product, has blossomed into a business of its own. Although times have changed, our product and its quality have not. We are currently the only cider mill in the state of Rhode Island to press and pasteurize apple cider on premises. We are HACCP certified and licensed by the RI Health Department.