McCUTCHEON'S
APPLE PRODUCTS, INC.
Family Foods Since 1938

RETAIL CATALOG 2025-2026



Meet the McCutcheon's

As a family owned and operated business, McCutcheon's has been making fine fruit products in historic Frederick, MD since 1938. Only the finest fruit and wholesome ingredients are used to make delicious home-style products— from jams and jellies to sauces and marmalades. McCutcheon's time-honored recipes have made these gourmet quality products a family favorite for generations. Keep your pantry well stocked for special occasions as well as everyday enjoyment. McCutcheon's products make welcome gifts for holidays, weddings, or the hard-to-shop-for person on everyone's list!

How it Started

William O. McCutcheon was 80 years old when he was asked to retire from the Colt & Dixon Canning Factory in 1938. However, he was not ready for retirement, so he and his son Robert, and his daughter-in-law Helen, decided to start something on their own. They bought a used cider press at an auction for $25 and set up business on South Wisner Street in downtown Frederick, MD. The rest is history!



Co-Founder William O. McCutcheon



Original Retail Storefront mid-1950's



William O's grandsons, third generation owners, Bob and Bill McCutcheon, checking cider quality late 1980s

In the fall of 1938, they began custom pressing apple cider for the local farmers. In 1939, they added apple butter using copper steam coils and oak barrels. Eventually the operation moved from an open-air shed to a closed building. Helen began experimenting with jelly recipes and as crops became available more products were added to the line. By the late 1960's the McCutcheon's product line was extensive and sales were strong in farm markets and roadside stands across the region.

Today, McCutcheon's produces over 130 products at their site in Frederick, MD and distributes over 300 different products nationwide. Every product is made with the finest quality ingredients available and prepared in small, closely supervised batches. In 2013, McCutcheon's installed a solar array on the roof and now the facility is 75% solar powered. McCutcheon's is still family owned and operated with 26 full-time employees, including 13 McCutcheon family members.

Visit Our Factory Store!





The next time you're traveling near Frederick, MD please consider a visit to **McCutcheon's Factory Store** for a unique shopping experience. The Factory Store is open to the public and offers a wide variety of home-style products and great gifts. Come visit us and check out some of our favorite local offerings!

Shipping & Handling

We strive to offer you the best shipping rates that FedEx Ground has to offer. Our shipping rates are not marked up to cover handling or packaging—they are the lowest rates available. Due to the weight and fragility of our glass products, we limit packages to 12 items each. For orders exceeding 12 items, a second package will be necessary.

Our standard box sizes accommodate 3, 6, or 12 jars. To optimize shipping costs, we recommend ordering in these quantities. Bundles, pre-packs, and baskets are shipped separately with no substitutions allowed.

Local customers ordering pre-packs for pickup, whether online or in-store, will incur an additional packaging fee.

Please note, shipments to Alaska, Hawaii, and Puerto Rico may take up to 4 weeks.

For Christmas delivery, place your order by December 15.

Order Online!

All of the goodies in this catalog can be purchased online and shipped to your door! Go to **mccutcheons.com** to order or scan the code provided!

The Sweets!



Old-Fashioned Fruit Butters

Fruit butters are smooth and sweet with just a touch of spice. Use on bread, with cottage cheese, on pancakes or stirred into plain yogurt.

PRODUCT	SIZE
_____ Apple Butter	PINT
_____ Honey Sweet Apple Butter	PINT
_____ Banana Butter	PINT
_____ Cherry Butter	PINT
_____ Peach Butter	PINT
_____ Pumpkin Butter	PINT
_____ Strawberry Butter	PINT
_____ Apple Sauce	PINT



Pure Fruit Jellies

Delicious fruit jellies with no fruit pieces left in.

PRODUCT	SIZE
_____ Apple Jelly	PINT
_____ Blackberry Jelly	PINT
_____ Elderberry Jelly	PINT
_____ Grape Jelly	PINT
_____ Mint Apple Jelly	PINT
_____ Red Currant Jelly	PINT
_____ Hot Pepper Lemon Jelly	PINT
_____ Quince Jelly	PINT

Lamb Chops with Mint Pan Sauce



- 3 tablespoons apple juice
- 3/4 teaspoons cornstarch
- 4 lamb loin chops, trimmed of fat (about 1 1/2 pounds total)
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground pepper
- 1/2 teaspoon canola oil
- 1/2 shallot, minced
- 3 tablespoons reduced-sodium beef broth
- 1 tablespoons cider vinegar
- 1 tablespoon of **McCutcheon's Mint Apple Jelly**
- 1 tablespoon minced fresh mint, divided

Preheat oven to 450 degrees F. Combine apple juice and cornstarch in a small bowl; set aside.

Sprinkle lamb chops with salt and pepper. Heat oil in a large ovenproof skillet over medium-high heat. Add the chops and cook until browned on one side, about 2 minutes. Turn them over and transfer the pan to the oven. Roast until an instant-read thermometer inserted horizontally into a chop registers 140 degrees F for medium-rare, 10 minutes, depending on the thickness. Transfer the chops to a plate and tent with foil.

Place the skillet over medium-high heat (take care, the handle will still be hot). Add shallot and cook, stirring constantly, until browned and softened, about 1 minute. Add broth, vinegar and jelly and bring to a boil, whisking to dissolve the jelly. Cook, whisking constantly, until the liquid has reduced by half, 2 to 3 minutes. Stir the cornstarch mixture; add to the pan and bring to a simmer, stirring constantly, until the sauce is thickened, about 30 seconds. Remove from the heat and stir in half the mint along with any accumulated juices from the chops. Serve the chops topped with the sauce and the remaining mint.

Original recipe from EatingWell. Modified for McCutcheons.

Old-Fashioned Preserves & Marmalades

Made from premium fruit and cooked to perfection!

	PRODUCT	SIZE
_____	Apple Pie Preserves	PINT
_____	Apricot Preserves	PINT
_____	Blackberry Seedless Preserves	PINT
_____	Black Raspberry Seedless Preserves	PINT
_____	Black & Blue Preserves*	PINT
_____	Whole Blueberry Preserves*	PINT
_____	**NEW** Blueberry Lemon Buckle Preserves*	PINT
_____	Whole Cherry Preserves*	PINT
_____	**NEW** Christmas Jam*	PINT
_____	Cranberry Orange Marmalade*	PINT
_____	Damson Plum Preserves	PINT
_____	Fig Preserves*	PINT
_____	Lemon Marmalade	PINT
_____	Peach Preserves	PINT
_____	Pear Preserves	PINT
_____	Pineapple Preserves	PINT
_____	Red Raspberry Seedless Preserves	PINT
_____	**NEW** Spiced Carrot Cake Preserves	PINT
_____	Strawberry Preserves*	PINT
_____	Strawberry Cranberry Preserves*	PINT
_____	Strawberry Rhubarb Preserves*	PINT
_____	Strawberry Raspberry Preserves*	PINT
pg. 9 _____	Sweet Orange Marmalade	PINT
_____	Triple Crown Preserves*	PINT

*Denotes the product may contain small seeds



Vanilla Raspberry Bites



1 box of Vanilla Wafers

1/3 cup **McCutcheon's Red Raspberry Seedless Preserves**

12 oz of white, milk or dark chocolate melting chips

Candy sprinkles for decoration

Line a baking sheet with wax paper

Take one wafer and place it flat-side down and top it with 1/2 tsp of preserves

Place another flat-side down on top of the first wafer.

Place in the freezer for 20 minutes

Melt the chocolate by microwaving it for 45 seconds, stirring and repeating until smooth and melted

Place each bite into the melted chocolate and cover completely.

Gently shake off the excess and place back on the prepared pan

Sprinkle with candy decorations

Refrigerate for 30 minutes

Original recipe from Life Love Liz. Modified for McCutcheons.





Honey

A delicious variety of homemade honey!

PRODUCT		SIZE
_____	Blackstrap Molasses	PINT
_____	Buckwheat Honey	16 oz
_____	Clover Honey	PINT
_____	Orange Blossom Honey	PINT
_____	Wildflower Honey	PINT
_____	Comb Honey **SEASONAL**	16 oz
_____	Creamed Honey **SEASONAL**	12 oz

Juice Sweetened Spreads

Tastes just like traditional fruit butters & preserves, but are sweetened with pure fruit juice concentrates instead of refined sugar.

Please Note: Juice Sweetened products are not to be considered a diabetic food.

PRODUCT		SIZE
_____	J.S. Apple Butter	PINT
_____	J.S. Cherry Butter	PINT
_____	J.S. Pumpkin Butter	PINT
_____	J.S. Blackberry Seedless Fruit Spread	PINT
_____	J.S. Black Raspberry Seedless Fruit Spread	PINT
_____	J.S. Whole Blueberry Fruit Spread*	PINT
_____	J.S. Whole Cherry Fruit Spread*	PINT
_____	J.S. Cranberry-Orange Marmalade*	PINT
_____	J.S. Grape Jelly	PINT
_____	J.S. Orange Marmalade	PINT
_____	J.S. Peach Fruit Spread	PINT
_____	J.S. Red Raspberry Seedless Fruit Spread	PINT
_____	J.S. Strawberry Fruit Spread*	PINT
_____	J.S. Strawberry Rhubarb Fruit Spread*	PINT
_____	J.S. Triple Crown Fruit Spread*	PINT

*Denotes the product may contain small seeds

Mini / Half Pint sizes available pg 11

Home-Style Baking Mixes

Homemade quality in an easy-to-use mix. Add fresh, frozen, or canned fruit to make a treat your family won't forget!

PRODUCT		SIZE
_____	Apple Cinnamon Pancake Mix	1 LB.
_____	Apple Crisp Mix	1 LB.
_____	Apple Fritter Mix	1 LB.
_____	Apple Muffin Mix	1 LB.
_____	Apple Bread Mix	1 LB.
_____	Apple Spice Cake Mix	1 LB.
_____	Banana Bread Mix	1 LB.
_____	Blackberry Cobbler Mix	1 LB.
_____	Blackberry Crisp Mix	1 LB.
_____	Blueberry Crisp Mix	1 LB.
_____	Blueberry Muffin Mix	1 LB.
_____	Buckwheat Pancake Mix	1 LB.
_____	Buttermilk Biscuit Mix	1 LB.
_____	Buttermilk Pancake Mix	1 LB.
_____	Cherry Cobbler Mix	1 LB.
_____	Cherry Crisp Mix	1 LB.
_____	Corn Bread & Muffin Mix	1 LB.
_____	Peach Cobbler Mix	1 LB.
_____	Peach Crisp Mix	1 LB.
_____	Pie Crust Mix	1 LB.
_____	Pumpkin Bread/Muffin Mix	1 LB.
_____	Pumpkin Pancake Mix	1 LB.
_____	Strawberry Crisp Mix	1 LB.
_____	Strawberry Shortcake Mix	1 LB.

SHOP TODAY



The Savory!

Pickled Products

Choose from an array of delightful pickled products and relishes all made from fresh garden ingredients and seasoned to perfection.

	PRODUCT	SIZE
_____	Bread & Butter Pickles	PINT
_____	Corn Relish	PINT
_____	Dilly Green Beans	PINT
_____	Four Bean Salad	PINT
_____	Garlic Dill Pickles	PINT
_____	Hot Banana Pepper Rings	PINT
_____	Hot Jalapeño Dill Pickles	PINT
_____	Hot Pepper Relish	PINT
_____	Hot Southern-Style Chow Chow	PINT
_____	Jalapeño Pepper Rings	PINT
_____	Marinated Mushrooms	PINT
_____	Mild Southern-Style Chow Chow	PINT
_____	Pennsylvania Dutch Chow Chow	PINT
_____	Pickled Asparagus Spears	PINT
_____	Pickled Beet Balls	PINT
_____	Pickled Carrots	PINT
_____	Pickled Okra	PINT
_____	Pineapple Sweet Fire Pickles	PINT
_____	Red Candied Jalapeños	PINT
_____	Spicy Beet Balls	PINT
_____	Sweet Fire Pickles	PINT
_____	Sweet Pepper Relish	PINT
_____	Sweet Pickle Relish	PINT
_____	Three Pepper Medley	PINT





Balsamic Vinaigrette:

2 Tbsp balsamic vinegar
1 tsp **McCutcheon's Clover Honey**
1 Tbsp Dijon mustard
1 garlic clove, minced
1/3 cup extra-virgin olive oil
salt and pepper

Salad:

5 to 10 ounces mixed greens
1 jar **McCutcheon's Pickled Beet Balls**
1/3 cup crumbled feta cheese
1/2 cup toasted walnuts

Whisk together vinaigrette ingredients in a bowl, set aside.

Cut McCutcheon's Pickled Beet Balls into thin slices.

Place mixed greens, sliced pickled beets, feta and walnuts in a large bowl.

Drizzle with desired amount of dressing, toss, and serve!

Original recipe from Spicy Southern Kitchen. Modified for McCutcheons.





Italian Sauces

Homemade with Italian flavor.

	PRODUCT	SIZE
_____	Marinara Sauce	PINT
_____	Spaghetti Sauce	PINT

Quart sizes available in quart bundles pg. 11



Hot Sauces

Spice up all your favorite dishes with some added heat & flavor! New look on the label, same great taste!

	PRODUCT	SIZE
_____	Chesapeake Hot Sauce	5 OZ
_____	Garlic & Herb Hot Sauce	5 OZ
_____	Screaming Hornets Hot Sauce	5 OZ
_____	Slow Burn Peach Hot Sauce	5 OZ
_____	Three Pepper Lemon Hot Sauce	5 OZ
_____	Vidalia® Onion Hot Sauce	5 OZ

Please Note: Vidalia® Onion is a trademark of the Georgia Dept. of Agriculture.



Barbeque Sauces & Mustard

Our barbeque sauces and mustard go great on any meat and are a perfect addition to any picnic.

	PRODUCT	SIZE
_____	Apple Butter BBQ Sauce	PINT
_____	Hickory Smoked Honey BBQ	PINT
_____	Hot Horseradish Mustard	PINT
_____	Original Mild BBQ Sauce	PINT
_____	Screaming Hornets Hot BBQ Sauce	PINT
_____	Strawberry Jalapeño BBQ Sauce	PINT

Mini/half pint size mustard available pg. 11



- 1 large onion, chopped
- 1 large green pepper, chopped
- 1 Tbsp olive oil
- 3 garlic cloves, minced
- 1 can (8 oz) tomato sauce
- 1/2 cup reduced-sodium chicken broth
- 1/2 cup minced fresh parsley
- 1 jar (4 oz) diced pimientos, drained
- 1-2 Tbsp **McCutcheon's Chesapeake Hot Sauce**
- 1/4 tsp onion salt
- 1/4 tsp pepper
- 2 lbs uncooked large shrimp, peeled and deveined
- 5 and 2/3 cups hot cooked rice

In a large skillet, saute the onion and green pepper in oil until tender. Add garlic; cook 1 minute longer. Stir in the tomato sauce, broth, parsley, pimientos, hot sauce, onion salt and pepper.

Bring to a boil. Reduce heat; cover and simmer for 10 minutes, stirring occasionally. Stir in shrimp; cook 5-7 minutes longer or until shrimp turn pink. Serve with rice.

Original recipe from Taste of Home. Modified for McCutcheons.



Dressings & Glazes

Sweet and savory dressings to suit any salad or dish!

PRODUCT	SIZE
_____ Apple Cider Vinaigrette Dressing	PINT
_____ Blueberry Balsamic Dressing	PINT
_____ Creamy Bacon Dressing	PINT
_____ Vidalia® Onion Cucumber Dill Dressing	PINT
_____ Garden Ranch Dressing	PINT
_____ Garlic & Parmesan Dressing	PINT
_____ Vidalia® Onion Golden Poppyseed Dressing	PINT
_____ Honey French Dressing	PINT
_____ Lemon & Herb Dressing	PINT
_____ Vidalia® Onion Peppercorn Dressing	PINT
_____ Raspberry Vinaigrette Dressing	PINT
_____ Southern Peach Vinaigrette Dressing	PINT
_____ Strawberry Poppyseed Dressing	PINT
_____ Sweet Bourbon Glaze	PINT
_____ Sweet Chili Sauce	PINT

Salsas

Perfect for chips and tacos.

PRODUCT	SIZE
_____ Black Bean & Corn Salsa **NEW RECIPE**	PINT
_____ Chunky Peach Salsa	PINT
_____ Crab Salsa	PINT
_____ Fire Roasted Salsa	PINT
_____ Garden Style Salsa	PINT
_____ Mango Salsa	PINT
_____ Pineapple Salsa	PINT
_____ Red Apple Salsa **NEW RECIPE**	PINT
_____ Strawberry Salsa	PINT
_____ **NEW** Salsa Verde	PINT
_____ X-Hot Screaming Hornets Salsa	PINT



Caribbean Salsa Chicken



1 cup uncooked regular long-grain white rice

2 cups water

1 Tbsp oil

4 boneless skinless chicken breast halves, cut into bite-sized pieces

1 cup **McCutcheon's Pineapple Salsa**

1/4 cup **McCutcheon's Orange Marmalade**

1 Tbsp brown sugar

2 Tbsp fresh lime juice

1/4 to 1/2 tsp allspice

1/4 cup chopped fresh cilantro

Cook rice in water as directed on package.

Meanwhile, heat oil in large skillet over medium-high heat until hot. Add chicken; cook and stir 7 minutes or until chicken is no longer pink.

In medium bowl, combine salsa, marmalade, brown sugar, lime juice and allspice; mix well.

Add to chicken; mix well. Bring to a boil. Reduce heat to low; cover and simmer 5 to 10 minutes, stirring occasionally. Stir in cilantro. Serve over hot cooked rice. Garnish with lime and orange wedges.

Original recipe from Pillsbury. Modified for McCutcheons.

Sampler Gift Packs & Baskets!

We've taken the guesswork out of gift giving from afar! Choose from a variety of ready-to-ship Gift-Packs or Gift Baskets. Our Gift-Packs are packaged neatly in a box, ready to arrive safely on your doorstep! Our Gift Baskets arrive in a beautiful basket, cushioned with straw and festive crinkle paper, wrapped neatly in place with shrink wrap and finished with a bow!

We cannot substitute flavors in Gift-Packs or Gift Baskets. Gift-Packs & Gift-Baskets shipped separately from other individual items.

Sampler Gift Packs & select Gift Baskets are available in-store at online pricing. Gift Packs sold sealed in original shipping box only; no substitutions. Online featured Gift Baskets available in limited quantity and sold without shipping materials. Other in-store baskets are not suitable for shipping as contents will shift during transit. McCutcheon's does not package or ship in-store purchases — items requiring shipment must be ordered online.

Mini Pack or Basket

Mini jars of Apple Butter, Pumpkin Butter, Red Raspberry Preserves, Black Raspberry Preserves, Blueberry Preserves, & Peach Preserves.
Also Available in Juice Sweetened





Pint Pack or Basket

Pint jars of Apple Butter, Pumpkin Butter, Red Raspberry Preserves, Black Raspberry Preserves, Blueberry Preserves, & Peach Preserves.
Also Available in Juice Sweetened





Picnic Pack or Basket

Pint jars of Bread & Butter Pickles, Mild Chow Chow, Sweet Pepper Relish, Horseradish Mustard, Apple Butter BBQ Sauce, & Pickled Beet Balls.





Spicy Picnic Pack or Basket

Pint jars of Sweet Fire Pickles, Hot Chow Chow, Hot Pepper Relish, Horseradish Mustard, Screaming Hornets BBQ Sauce, & Spicy Pickled Beet Balls.





Half Pints & Bundles

SHOP TODAY

Pint jars too much for your household? Try some of our more popular products available in Mini jars.

Butters & Preserves

_____ Apple Butter
_____ Cherry Butter
_____ Pumpkin Butter
_____ Strawberry Butter
_____ Apricot Preserves
_____ Blackberry Seedless Preserves
_____ Black Raspberry Seedless Preserves
_____ Whole Blueberry Preserves*
_____ Whole Cherry Preserves
_____ Fig Preserves*
_____ Orange Marmalade
_____ Peach Preserves
_____ Red Raspberry Seedless Preserves
_____ Strawberry Preserves*
_____ Strawberry Rhubarb Preserves*
_____ Triple Crown Preserves*



Juice Sweetened Butters & Spreads

_____ J.S. Apple Butter
_____ J.S. Pumpkin Butter
_____ J.S. Blackberry Seedless Spread
_____ J.S. Black Raspberry Seedless Spread
_____ J.S. Whole Blueberry Spread*
_____ J.S. Whole Cherry Spread*
_____ J.S. Peach Spread
_____ J.S. Red Raspberry Seedless Spread
_____ J.S. Strawberry Spread*

Mustards & Pepper Jams

_____ Creole Mustard
_____ Dippin' Mustard
_____ Honey Mustard
_____ Hot Horseradish Mustard
_____ Pineapple Habanero Pepper Jam
_____ Cherry Jalapeño Pepper Jam
_____ Peach Jalapeño Pepper Jam
_____ Red Raspberry Hababero Pepper Jam*
_____ Strawberry Jalapeño Pepper Jam*

*Denotes the product may contain small seeds.



Quart Bundles

Need more McCutcheon's? Our Quart Bundles have everything you need.

Quart Bundles

_____ 6 Spiced Peaches Quarts
_____ 6 Spiced Pears Quarts
_____ 6 Vanilla Peaches Quarts



Quart Bundles

_____ 2 Spiced Peaches, 2 Spiced Pears & 2 Vanilla Peaches Quarts
_____ 6 Apple Butter Quarts



Quart Bundles

_____ 6 Pickled Beet Balls Quarts
_____ 6 Marinara Sauce Quarts
_____ 6 Spaghetti Sauce Quarts



Juice & Cider Bundles

Want more of your favorite McCutcheon's beverages?

We now offer juice and cider bundles! Get six 16oz bottles of your favorite juice or cider, or try our variety pack! Purchase them in-store or order online to get McCutcheon's beaverages delivered to your door!

Ciders are dependent on apple crop from the prior year. Quantities may be limited from time to time during the year. Product may settle during shipment. Ciders are shelf-stable and will last 2-3 years unopened. Shake well. Refrigerate after opening and enjoy within 1 week.



Grape Juice Bundle



Unfiltered Apple Cider Bundle



Mulled Apple Cider Bundle



Filtered Apple Cider Bundle



Blackberry Apple Cider Bundle



Cherry Cider Bundle



Peach Cider Bundle



Cider Variety Bundle

(Cherry, Peach, Mulled, Blackberry, Filtered, Unfiltered)

McCUTCHEON'S
APPLE PRODUCTS, INC.
Family Foods Since 1938

13 South Wisner Street
P.O. Box 243
Frederick, MD 21705

Call Us!
301-662-3261

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