



Heritage Project

Hello!

I am Jordyn Taylor

(I've been helping out with some communications projects at The Jungle Farm as part of my Red Deer Polytechnic program practicum.....)



I was raised in Innisfail, Alberta, on my family farm. Growing up, weekends were spent helping on my the farm which was a cherished highlight of my childhood. I'd bring a bucket of chop to the bull pen, open gates to help feed the cattle in the mornings, pick twine around the yard, and help process cattle in the spring. After a busy day working and playing, I'd head inside for one of my grandma's delicious lunches or treats.

My grandparents also nurtured my passion for horses, which led me to work at a horse barn for many years. They supported my lessons and even helped me purchase my first horse, Rumly. Working in the equine world opened many doors and sparked my interest in photography and marketing, which I now study in college. I loved training horses, taking photos, formatting them, and interacting with clients who came to look at horses. Over time, I realized that all these tasks I enjoyed fell under the umbrella of marketing, which helped lead me to pursue it.

These days, I split my time between classes at Red Deer Polytechnic, working toward my business diploma, and various internships. When I'm away at school and missing home, I often find myself craving my grandma's peanut butter squares—my favourite treat. I always feel spoiled when she sends me back to college with a fresh batch. Since they never fail to lift my spirits, I thought I'd share the recipe in case you need a little pick-me-up too!

Jordyn's Recipe - Peanut Butter Squares

¼ cup butter or margarine

½ cup peanut butter

1pkg (6oz) butterscotch chips

1 Bag mini colored marshmallow or 3 full cups

Get your 8"x 8" pan and line it with wax paper

Melt butter and peanut butter in a large saucepan over low heat until melted together

Stir in butterscotch chips until melted

Cool until you can hold it in your hand on the bottom of the pan

Add marshmallows and stir until all are coated

Pour everything that is the saucepan to the 8"x8" pan and leave it in the fridge 2 hours to cool.

Enjoy!