

Oregon Fruit Products is a third-generation, family-owned and operated company nestled in the heart of the Willamette Valley in Oregon. The mild, wet weather produces some of the most delicious fruits that you will find anywhere in the world. Our fruits are vine ripened (never packed green) which makes them more delicate for us to handle, but we feel the flavor is worth it. We're a small company and specialty fruit is our "specialty" – it's all we pack.

We offer this journal to folks who want recipes using unique products. Your name, address and any other information you give us will not be sold or distributed to any other organization. If you have a friend who would enjoy our journal, please let us know and we will add their name to our mailing list. We would love to hear your comments regarding our products or this journal.

Recipe winners consent to have their photo and recipe published in the *Friendly Family Fruit Journal*. Entries become the property of Oregon Fruit Products Co. Photos will not be returned.

Send correspondence to:  
Oregon Fruit Products Co., P.O. Box 5283, Salem, OR 97304  
or call us toll free at 1-800-394-9333,  
email us at [cooking@oregonfruit.com](mailto:cooking@oregonfruit.com)

Check out our on-line cookbook at our new website:  
[www.oregonfruit.com](http://www.oregonfruit.com)

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Oregon Fruit Products Company  
P.O. Box 5283  
Salem, OR 97304

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## Desert

**SOME "MO" BLUEBERRY CRUMBLE**

Earlene Condiff and Morgan Arnce – *Wichita, KS*

**Filling:**  
 2/3 cup sugar  
 3 tablespoons tapioca, quick-cooking  
 1/8 teaspoon salt  
 2 cans OregoN Blueberries, drained, reserve syrup  
 1 cup reserved blueberry syrup,  
 add water to make a cup if necessary

**Topping:**  
 1 cup flour  
 1 cup oatmeal  
 2/3 cup light brown sugar, packed  
 1/2 teaspoon cinnamon  
 1/4 teaspoon baking powder  
 1 stick butter or margarine, melted and cooled

Mix sugar, tapioca, salt, water and blueberry syrup in large saucepan. Add blueberries. Bring mixture to a full boil, stirring constantly to prevent sticking. Boil gently 10-15 minutes, stirring occasionally.

Mix flour, oats, brown sugar, cinnamon and baking powder in a medium bowl. Add butter and toss with a fork until evenly moistened.

Pour blueberry mixture into a 9-inch square baking dish and top with topping. Bake at 375 degrees for 20 minutes.

Serve plain or with whipped cream or vanilla ice cream.





## Desert

**BERRY DELIGHT**

Elaine Rossi and Elizabeth Prosser – *Omaha, NE*

1 package Pepperidge Farm Puff Pastry Shells  
 1 package instant lemon pudding  
 1 can OregoN Blueberries, or OregoN Raspberries,  
 drained, reserve syrup  
 2 tablespoons cornstarch  
 Whipped cream

Bake pastry shell according to package directions. Cool.

Prepare instant pudding according to package directions.

Combine syrup with cornstarch. Cook over medium heat, stirring constantly until syrup is thick and bubbly. Gently stir berries into thickened syrup. Cool.

Fill shells with pudding. Top with berry mixture. Add a dollop of whipped cream.



**BERRY HEALTHY SMOOTHIE**

Elaine Rossi and Elizabeth Prosser

2 cups soy milk  
 1 can OregoN Raspberries, drained  
 1/4 cup sugar  
 1 teaspoon vanilla

Combine all ingredients in blender and blend until smooth and frothy. Serve immediately.

Looking for something unique? WE PACK 18 VARIETIES OF SPECIALTY FRUITS

BERRIES: Blackberries, Blueberries, Boysenberries, Gooseberries, Red Raspberries, Strawberries • CHERRIES: Bing Cherries, Red Tart Pie Cherries (Pitted),

Expires October 31, 2000

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50 CENTS OFF YOUR NEXT CAN OF OREGON FRUIT

Consumer: Use this coupon only to purchase the products specified. You must pay any sales tax. Retailer: We will reimburse you the face value of this coupon plus 8 cents handling, provided you honor this coupon for retail sales of the product specified and furnish proof of purchase on request. Send to: Oregon Fruit Products Co., Universal Marketing Services, Inc., P.O. Box 222510, Hollywood, FL 33022-2510. Coupons not redeemed legitimately could violate U.S. Mail statutes, void when duplicated, transferred, assigned, taxed, restricted or where prohibited. Cash value 1/100 cent. Limit one coupon per purchase.

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# OREGON

FRUIT PRODUCTS®

## ANNOUNCES . . .

### Northwest Italian Pitted Prunes

**Now Available in Selected Markets**

**NEW!**

*Grown in Northwest valleys, Oregon Italian Prunes are pitted and ready to pop with flavor! But we've encouraged them to stay in our new "pop-top" can to pass along their Vitamin A and Iron to you.*

*Oregon's dark, sweet Prunes are delicately dried, then bathed in syrup to bring out their natural juices. And we pack them tenderly to make sure you're pleased to start your morning with them. Get your daily fiber with Oregon's Italian Prunes in the friendly, familiar, black-labeled can... the best on your grocer's shelf.*

*Thanks for buying our Prunes!*

**Grown in the Northwest  
Excellent Source of Fiber**

## OREGON FRUIT PRODUCTS

### 2nd Annual Grandparent / Grandchild Recipe Contest

SALEM, OR. Your fondest childhood memory might be baking or cooking with a special grandparent; yet today baking is becoming a lost art among the young or at least an art form reserved for very rare occasions. Now Oregon Fruit Products Company announces a nationwide recipe contest just in time for Fall baking season, and just in time for capturing a fun multi-generational activity that can inspire camaraderie and creativity between grandparents and grandchildren.



The rules are simple: Just get together with your grandchild(ren) and bake something using Oregon Fruit Products canned fruit. Choose any Oregon Fruit variety from sweet Bing cherries to bold blueberries. You can adapt an old family recipe or create a new one. Send the recipe and photo of the "bakers" with your creation to: Oregon Fruit Products Recipe Contest, PO Box 5283, Salem, Oregon 97304. All entries will receive coupons good for two free cans of fruit so you can "keep on baking." The winning grandchild will receive a \$500 college savings bond and the winning grandparent will win a housecleaning gift certificate (to compensate for that messy kitchen!). The winning grandparent and grandchild will be featured in an upcoming issue of the *Friendly Family Fruit Journal*, Oregon Fruit's quarterly recipe newsletter. You can enter as many times as you wish until January 15, 2001. Grandparents can enter with any number of grandchildren.

Winners will be notified by mail no later than Feb. 28, 2001.

If you have questions, contact Oregon Fruit Products at 800-547-9153 or visit [www.oregonfruit.com](http://www.oregonfruit.com). Oregon Fruit Products Company is a 3rd-generation family-owned fruit processor with 18 specialty products available in grocery stores nationwide. Look for Oregon brand in the canned fruit or pie filling sections of your favorite supermarket.



Royal Anne Cherries (Pitted) • OTHER "SPECIAL" FRUITS: Kadota Figs, Whole Purple Plums, Ruben's, Spiced Grapes, Thompson Seedless Grapes

**Grand WINNER**

## Desert

### RASPBERRY SUPREME

Maya Torngren and Ingrid & Laura Waisanen – Vacaville, CA

**Crust:**  
 1/2 cup soft butter or margarine  
 1/4 cup brown sugar  
 1 cup flour  
 1/2 cup chopped walnuts

Blend ingredients together in a medium sized mixing bowl. Spread into an 8" x 8" pan. Bake at 350 degrees for 15 to 20 minutes.

**Filling:**  
 1 - 8 oz light cream cheese  
 1 teaspoon vanilla  
 1/2 cup powdered sugar  
 1/2 carton of 13 oz whipping cream

Blend ingredients together in a medium sized mixing bowl. Spread on cooled crust.

**Topping:**  
 1 can Oregon Raspberries, drained, reserve syrup  
 2 tablespoons cornstarch  
 Water

Combine the syrup with enough water to equal 1 cup. In a sauce pan combine syrup and water mixture and the cornstarch. Cook over medium heat, stirring constantly, until thickened. Remove from heat and cool slightly. Add reserved Raspberries, cool. Pour on top of cheese filling. Cool in refrigerator.

**Grand WINNER**

## Desert

### CHEESE CAKE WITH OREGON CHERRY TOPPING

Mary Reinhart and Jessica Carson – Denison, TX

**Crust:**  
 7 whole graham crackers (do not split)  
 1/4 cup margarine, sliced • 2 tablespoons sugar

Insert metal blade into food processor, add graham crackers. Process until they are fine crumbs. Add sugar and margarine to the food processor. Process until thoroughly mixed. Empty into greased 9" baking pan. Spread evenly over the bottom and a short distance up the sides.

**Filling:**  
 Lemon juice from one fresh lemon • 3 eggs  
 2 tablespoons flour • 3 - 8 oz packages cream cheese, softened  
 1 cup sugar • 1/4 cup half and half

With a clean mixer, process the cream cheese and juice of lemon until smooth. Gradually add sugar and flour. Mix well. Add eggs and the half and half and process until thoroughly mixed. Pour mixture into baking dish. Bake at 450 degrees for 15 minutes. Lower the baking temperature to 200 degrees and bake for 1 hour. Turn off heat to the oven and allow the cheesecake to remain in oven for 10 minutes. Remove and cool thoroughly before serving.

**Topping:**  
 1 can Oregon Red Tart Pie Cherries, drained, reserve juice  
 1/2 cup sugar • 2 tablespoons cornstarch  
 3 drops red food coloring (optional)

Combine the juice from the cherries, sugar and cornstarch in a saucepan. Cook over medium heat until thickened, stirring constantly. Add food coloring at this time, if desired, and the cherries. Add by the spoonful to the top of the chilled cheesecake, spreading evenly. Cut and serve.