

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 for advertising and trade purposes without further compensation. Entries become the property of Oregon Fruit Products Co. Photos will not be returned.

Send correspondence to:

Oregon Fruit Products Co., P.O. Box 5949, Salem, OR 97304
or call us toll free at 1-800-394-9333,
email us at cooking@oregonfruit.com

Check out our on-line cookbook at our new website:
www.oregonfruit.com


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Oregon Fruit Products Company
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Salem, OR 97304
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Baked Goods


CHERRY CRUNCH CREAM PIE


Gloria Piantek - Skillman, NJ & Miranda Koores - Lafayette, IN

1 - 9" pie shell, unbaked
2 2/3 cups all purpose flour
1 teaspoon cinnamon
2 cans **OREGON** Royal Anne Cherries, drained
1/4 cup sugar
1 - 6 oz. container vanilla yogurt
1/2 cup brown sugar
1/4 cup butter or margarine, softened
1 cup corn flake cereal, crushed

serve with: whipped cream

Mix the flour and cinnamon together in a small bowl and put 1/4 cup of mixture in large bowl, then stir in drained cherries, sugar, and yogurt until combined. Spoon filling into the crust. To the remaining flour mixture, add brown sugar, butter and corn flake crumbs, mix until crumbly, sprinkle over filling. Bake pie in 375° oven for 30 minutes or until browned. Let cool and serve with a dollop of whipped cream if desired.





Congratulations Grand Winner!



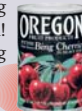
Grandma with 5th generation Oregon Fruit Family grandchildren

OREGON FRUIT PRODUCTS Annual Grandparent/ Grandchild Recipe Contest

The rules are simple: Just get together with your grandchild 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 one recipe and photo of the "bakers" with your creation. Entries submitted must include name, mailing address, and phone number on the recipe and back of photo. All entries will receive coupons good for two free cans of fruit so you can "keep on baking." Contest deadline is December 31 each year. The winning grandchild receives a \$500.00 college savings bond, and the grandparent is awarded a housecleaning gift certificate to compensate for that messy kitchen! The winning pair will be featured in an upcoming issue of the *Friendly Family Fruit Journal*. Grandparents may enter as many times as you wish with one different recipe and one grandchild per entry.

An acceptance of prize offered constitutes permission to use the winner's name, photograph and any statements attributed to winner for advertising or trade purposes without further compensation. The Grand Prize winner will be notified by mail.

Oregon Fruit Products Co. employees and their families are not eligible. Void where prohibited.



Berries: Blackberries, Blueberries, Boysenberries, Gooseberries, Red Raspberries, Strawberries • Cherries: Bing Cherries, Red Tart Pie Cherries (Pitted), Royal Anne Cherries (Pitted)

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

New Product

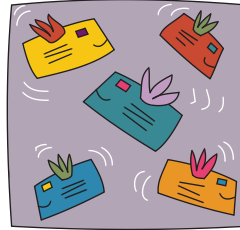


Top your favorite dessert with
Cherry Jubilation

Now available at



Send us your recipe!



We would love to have you share your favorite cooking tips and recipes using Oregon Fruit. If we publish your recipes or cooking tips in our Friendly Family Fruit Journal, we'll send you a set of Oregon Fruit mugs.

Send your favorite recipe and tips to:
Oregon Fruit Products, Recipes & Tips
P.O. Box 5949
Salem, OR 97304
or email us at: cooking@oregonfruit.com

Other "Special" Fruits: Kadaka Figs, Whole Purple Plums, Seedless Grapes, Thompson Seedless Grapes, N/A Italian Pitted Plums

Fighting Hunger with Food Structures

A team from Carlson/Veit Architects in Salem, Oregon spent almost seven hours constructing this giant sneaker out of 3,800 cans of food donated by Oregon Fruit Products. The effort paid off as "Converse All-Stars" stomped the competition with three awards, including "Jurors' Favorite," at the Canstruction event. The canned food, donated by a number of area companies, was given to Marion-Polk Food Share following the event. Canstruction is a national project started by American Second Harvest, the national food bank. The local event was part of the Rotary Club Food Drive.



FINALIST

Dessert

FIRECRACKER GALORE


Jackie Peckinino & Brianna Gough - Renton, WA

ice cream
whipped cream

Fruit Filling (prepare first):
2 cans **OREGON** Blueberries, drained, reserve syrup
2 tablespoons cornstarch
1 pound strawberries, fresh or frozen sugar, if desired

In a saucepan, combine cornstarch and the reserved syrup. Heat and stir until thickened, stir in blueberries and chill. If using fresh strawberries, clean strawberries, slice into a bowl and add sugar if desired. Refrigerate all fruit until needed.

Cream Puff Shells:
1 stick butter
1 cup boiling water
1 cup flour
1/4 teaspoon salt
4 eggs



Add the butter to the boiling water. Stir until butter melts, then add the flour and salt all at once, stir in. Cook, stirring vigorously until smooth and forms a soft ball. Cool ten minutes. **It is important to wait until dough cools!**

Add eggs, one at a time, beating vigorously after each addition. Beat until smooth. Drop by large spoonfuls onto greased cookie sheet, piling high. Bake at 450° for 15 minutes; reduce oven temperature to 350° and continue baking for 25 minutes. Place on rack, cut in half horizontally before cooled.

Assemble Dessert:
For each serving, place the bottom of a cream puff shell on dessert plate; add in order - blueberry topping, a small slice of ice cream (if using half gallon box, slice in 1/4 to 1/2 inch slice and cut in half), sliced strawberries, whipped cream and then top of the shell. Then sprinkle lightly with powdered sugar. Serves 12 depending on size of puffs.

FINALIST

Dessert

FROZEN BLUEBERRY CRUNCH

Marilyn Pike - Salt Lake City, UT & Allison Pike - Springville, UT

1 stick butter or margarine, softened
1 cup light brown sugar
2 1/2 cup crushed Rice Chex®, not too fine
3/4 - 1 cup cashews or almond slivers, chopped
2 cans **OREGON** blueberries*, well drained
1 half gallon vanilla* ice cream, softened



Blend butter, sugar, and Chex®. Add nuts, and mix gently. Place half this mixture into a buttered 9 x 13" pan. Cover with the berries, spreading gently. Carefully top with softened ice cream, then sprinkle with the remaining Chex mixture. Cover with foil, and place in freezer until ready to serve.

* You may substitute any fruit and ice cream flavor for this dessert.

Summer Favorites



Wine coolers combine 1 part reserved syrup from your favorite Oregon Fruit Product and 1 part of your favorite wine. Serve coolers over plenty of ice.

Fruit flavored sodas combine 1 part syrup with 2 parts ginger ale. Top with a generous scoop of vanilla ice cream.