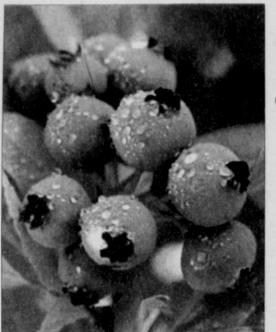
Page A6



The Fortland Observer

May 28, 2008

The mission of the food page is to provide our readers with great-tasting healthy recipes and useful household information. The Portland Observer respectfully requests all comments or family recipes that you would like to share with us addressed in e-mail to sharons@portlandobserver.com.

Blueberries Mother Nature's Fountain of Youth

FOOD

Blueberries are a favorite fruit, loved for their sweet-tart taste, their spicy aroma and their unique indigo-blue color. The good news is that we now love blueberries for our health as well as their taste.

Blueberries are rich in vitamins A, C, E and beta-carotene, as well as rich in the minerals potassium, manganese and magnesium. They are very high in fiber and low in saturated fat, cholesterol and sodium. But this is just the tip of the nutritional iceberg, for recent studies tell us that, of all fresh fruits and vegetables, blueberries provide the most health-protecting antioxidants, those valuable elements which prevent cancer-causing cell

COUPONS

099

COUPONS!

100

00

damage and may limit the changes wrought by age related diseases.

Anthocyanins create the blue color in blueberries. They are water-soluble and will bleed into water (or on mouths and clothes). Anthocyanins are antioxidants, known to reduce heart disease and cancer in humans. They are found throughout the plant world, but blueberries are the highest of any fruit or vegetable. This substance is believed to combat E. coli.

Resveratrol is a substance that is produced by several plants including blueberries. A number of beneficial health effects, such as anti-cancer, anti-viral, neuroprotective, anti-aging, anti-inflammatory and life-prolonging effects have been

reported for this substance.

There are current studies worldwide to determine further effects on health, and many believe that blueberries help the eyes, prevent urinary-tract infections, lower cholesterol, protect against macular degeneration and aid the cardiovascular system. These are significant health benefits that rank blueberries as one of the top foods for nutrition-to-weight.

The nutritional value of blueberries makes them one of the best foods we can eat. And if you live near a blueberry patch and have any ordinary bucket, gathering this humble berry is one of life's joys. Anyone who has gone blueberry picking as a child will carry the memory for life.

You can freeze fresh blueberries. Do not wash them, but put them straight on a cookie sheet straight into the freezer. Once frozen, you can put them in a plastic freezer bag. You don't need to defrost blueberries to use them in baking, but it's best to thaw slowly in the refrigerator and drain well if you are using

them uncooked.

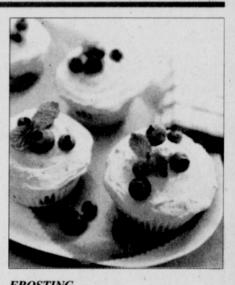
Blueberry Hill Cupcakes

"Freezing the berries before adding them to the batter prevents them from sinking to the bottom and from discoloring the cupcakes."

Ingredients

- **CUPCAKES**
- 3 1/4 cups all-purpose flour • 1 1/4 cups sugar
- 1 tablespoon baking powder 1/2 teaspoon coarse kosher salt
- 1/4 teaspoon baking soda
- · 6 tablespoons (3/4 stick) unsalted but-
- ter, melted • 1/4 cup canola oil
- 2 large eggs
- · 1 cup buttermilk or low-fat yogurt
- · 1 cup whole milk
- 1 teaspoon vanilla extract
- · 1 teaspoon grated lemon peel • 1 1/4 cups fresh blueberries, frozen for 4

hours



FROSTING

- 2 1/4 cups powdered sugar • 10 tablespoons (1 1/4 sticks) unsalted butter, room temperature
- 1/2 cup plus 2 tablespoons maple sugar
- 1/2 teaspoon coarse kosher salt
- 1 1/4 teaspoons vanilla extract
- · 4 teaspoons (or more) whole milk
- 1 cup chilled fresh blueberries
- Fresh mint sprigs (optional)



SAFEWAY () Ingredients for life...



this ad are effective 6 AM Wednesday. May 28 thru Tuesday, June 3, 2006 in all Safeway stores in Oregon (except Milton-Freewatar) and S.W. Washington stores serving Wa Counties, Items offered for sale are not available to other dealers or wholesalers. Sales of products containing ephedrine, pseudoephedrine or phenylpropanolamine limited to SING ITEMS MAY NOT BE AVAILABLE IN ALL STORES. Some adverticed proces may be even lower in some stores. On Buy One, Get One Free ("BOGO") offers, customer mus ten free. BOGO offers are not 1/2 price sales. If only a single item purchased, the regular price applies. Manufactures' coupons may be used on purchased therems only — ne ed item. Customer will be responsible for tax and deposits as required by taw on the purchased and free items. No liquor sales in excess of 52 gallons. No liquor sales for re hased item. Customer will be responsible for tax and deposits as ri as only. © 2008 Safeway Inc. Availability of items may vary by store

Directions

1. Preheat oven to 350°F. Line two 12-cup muffin pans with paper liners. Sift flour and next 4 ingredients into large bowl.

2. Whisk melted butter and oil in medium bowl. Add eggs; whisk to blend. Whisk in buttermilk, milk, vanilla extract, and peel. Add buttermilk mixture to dry ingredients; whisk just to blend. Stir in frozen blueberries. Divide batter among liners.

3. Bake cupcakes until tester inserted into center comes out clean, about 23 minutes. Transfer cupcakes to racks; cool.

For frosting:

1. Combine first 5 ingredients in medium bowl. Add 4 teaspoons milk. Using electric mixer, beat until well blended and fluffy, adding more milk by teaspoonfuls if dry (small granules of maple sugar will still remain), about 4 minutes. Spread frosting over top of cupcakes.

2. Garnish cupcakes with chilled berries, and mint sprigs, if desired. (Can be made 4 hours ahead. Store in airtight container at room temperature.)



"This beauty is definitely a keeper!"

INGREDIENTS

CRUST

- 1 1/4 cups all purpose flour
- 3 Tbs. sugar
- 1/4 tsp. salt
- 1/2 cup (1 stick) chilled unsalted butter, cut into 1/2-inch cubes
- 1 large egg yolk
- 1 Tbs. whipping cream

FILLING

- 1/2 cup whipping cream
- 2 Tbs. cornstarch
- 2 large eggs
- 4 large egg yolks
- 1 tsp. vanilla extract
- 1/2 cup white balsamic vinegar
- 3/4 cup water
- 3/4 cup sugar
- 1/4 cup (1/2 stick) unsalted butter

TOPPING

- · 2 large strawberries, hulled, sliced
- 2 1/2-pint containers blueberries
- 1 1/2-pint container raspberries

White Balsamic Custard Tart with Fresh Berry Topping

Directions FOR CRUST:

1. Combine flour, sugar and salt in processor; blend 5 seconds. Add butter and blend, using on/off turns, until coarse meal forms. Add egg yolk and cream. Using on/off turns, blend until moist clumps form. Gather dough into ball. Press dough evenly into 9-inch-diameter tart pan with removable bottom. Pierce dough all over with fork. Chill 1 hour.

2. Preheat oven to 375°F. Bake crust until golden, pressing with back of fork if crust bubbles, about 22 minutes. Cool.

FORFILLING:

1. Stir cream and cornstarch in medium bowl until cornstarch dissolves. Add eggs, egg yolks, and vanilla; whisk to blend. 2. Boil vinegar in heavy medium saucepan until reduced to 1/4 cup, about 3 minutes. Add 3/4 cup water, sugar, and butter. Stir until butter melts; return to boil, Gradually whisk vinegar mixture into egg mixture; return to pan. Whisk until the custard thickens and boils; about 1 minute. Strain into bowl; cool.

3. Spread custard in prepared crust. Cover and chill tart at least 3 hours and up to 1 day.

FOR TOPPING:

1. Arrange strawberry slices in star pattern in center of tart. Arrange raspberries in star pattern. Surround with blueberries. Cover loosely and chill until ready to serve. (Can be made up to 6 hours ahead.)