The mission of the 'Food Section' is to provide our readers with great tasting healthy recipes and useful household information. The Portland Observer respectfully requests all comments, and/or family recipes that you would like to share with us are addressed in email to foods@portlandobserver.com

Using Berries as the **Basis for Desserts**

Berries are one of the things that set summer apart from other seasons. Bushes and vines in the countryside are heavy with blueberries, raspberries and blackberries, while in produce markets and supermarkets baskets of berries are banked on display.



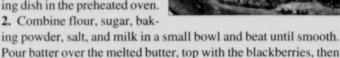
Blackberry Snack Cake Recipe

Ingredients:

- · 4 tablespoons butter
- · 3/4 cup flour
- · 3/4 cup granulated sugar
- · 1 1/2 teaspoons baking powder · dash salt
- · 1/2 cup evaporated milk
- · 2 cups fresh blackberries
- · 2 tablespoons brown sugar

Preparation:

1. Preheat oven to 325°. Melt butter in an 8-inch square baking dish in the preheated oven. 2. Combine flour, sugar, bak-



sprinkle the brown sugar evenly over the fruit. 3. Bake for 45 to 55 minutes, or until browned.

Blackberry Bars

Blackberry bars, made with fresh blackberry recipes, butter, brown sugar, sour cream, and spices.

Ingredients:

- · 1 cup all-purpose flour
- · 3/4 cup brown sugar, packed • 1/4 cup butter
- · 1/2 cup sour cream
- · 1 egg, beaten
- · 3/4 teaspoon baking soda
- · 1/4 teaspoon salt
- · 1 teaspoon ground cinnamon
- 1/2 teaspoon vanilla
- · 1 cup fresh blackberries · powdered sugar, sifted

Blueberry Pie

Here's a flavorful cinnamon-spiced blueberry pie. Use your favorite pastry recipe or purchased refrigerated pastry to make this recipe. Cook

· 1 tablespoon butter, cut in small

• juice and grated zest from 1/2

· 5 cups fresh or frozen thawed

· 2 tablespoons red wine vinegar

• 1 1/2 tablespoons sugar · 1/2 teaspoon dried dill weed

· 1/8 teaspoon onion powder

• 1/8 teaspoon garlic powder • 1/8 teaspoon dry mustard

blueberries, rinsed well

Time: 40 minutes

pieces

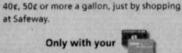
medium lemon

Preparation:

- 1. Combine flour and brown sugar; cut in butter with pastry blender until mixture resembles coarse meal. Press 1 1/3 cups of mixture in bottom of an ungreased 8-inch square pan.
- 2. Combine remaining crumb mixture, sour cream, egg, baking soda, salt, cinnamon, and vanilla; blend well. Stir in blackberries. Spoon over crust, spreading evenly. Bake at 350° for 30 to 40 minutes. Cool; cut into 2 1/2 x 2 1/2-inch bars.
- 3. Sprinkle with powdered sugar. Makes about 12 bars

SAFEWAY () Ingredients for life.







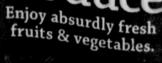
Your Rewards* add up quickly! Save 20¢, 30¢,







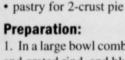
Orange Navels



Organic Organic

It's Peak Season

See insert for more!



Ingredients:

• 1 1/4 cup sugar

• 1/4 teaspoon salt

• 1/3 cup all-purpose flour

• 1/2 teaspoon ground cinnamon

Strawberry and

Spinach Salad

Spinach salad with strawberries and a red wine vinaigrette. Dressing may

· 6 cups fresh spinach leaves,

· 2 cups fresh strawberries,

well then refrigerate to chill.

· 4 tablespoons sugar, divided

· 4 ounces cream cheese, softened · 2 pints fresh strawberries, hulled,

• 1/4 to 1/2 cup melted seedless raspberry jelly

· 2 cups whipping cream

· 1 pound cake, purchased

in bowl and toss gently to distribute well.

Ingredients:

rinsed, dried, hulled

· Dressing **Preparation:**

refrigerate.

Ingredients:

halved

seeds

torn

be prepared several hours before serving.

• 1/2 teaspoon toasted sesame • 1/4 cup salad oil

1. In a large bowl, toss spinach with sesame seeds. Prepare strawber-

ries, cutting large ones in half. Add strawberries to salad. Cover and

2. Combine dressing ingredients in a screw-top jar or shaker; shake

3. Pour chilled dressing over strawberry and spinach salad mixture

Easy Strawberry Trifle Recipe

- 1. In a large bowl combine sugar, flour, salt, cinnamon, lemon juice and grated rind, and blueberries. Roll out half of the pastry; line an 9-inch pie pan and trim edges.
- 2. Pour berry mixture into pie crust and dot with small pieces of butter. Roll out remaining pastry to about 1/8 inch thick.
- 3. Cover pie; trim, turn edge under and crimp. Cut a few vents in top
- of crust to allow steam to escape.
- 4. Bake at 425° for 40 minutes, or until crust is nicely browned.

CLUB PRICE













Club Card. 8/13/08 to 8/21/08 \$2.50

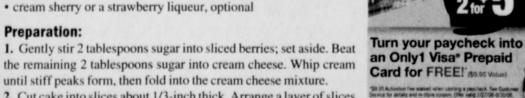
Breyers Ice Cream



labisco Ritz Crackers or Chips Ahoy!



13 14 15 16 17 18 19



- 2. Cut cake into slices about 1/3-inch thick. Arrange a layer of slices in the bottom of a glass bowl; sprinkle with a teaspoon of sherry and drizzle with melted jelly, then add a layer of strawberries and a layer of cream cheese mixture.
- 3. Continue layering, ending with a layer of cream cheese mixture.
- 4. Garnish with a few whole or sliced berries.



Prices in this ad are effective 6 AM Wednesday, August 13 thru Tuesday, August 19, 2008 in all Safeway stores in Oregon (except Milton-Freewater) and S.W. Washington stores servi and Kilickitat Counties. Items offered for sale are not available to other dealers or wholesalers. Sales of products containing ephedrine, pseudosphedrine or phenylpropanolamine limits ADVERTISING ITEMS MAY NOT BE AVAILABLE IN ALL STORES. Some advertised prices may be even lower in some stores. On Buy One, Get One Free ("BOGO") offers, customer missecond item free. BOGO offers are not 1/2 price sales. If only a single item purchased, the regular price applies. Manufacturers' coupons may be used on purchased items only—purchased item. Customer will be responsible for tax and deposits as required by law on the purchased and free items, No liquor sales in excess of 52 gallons. No liquor sales for stores only. © 2008 Safeway Inc. Availability of items may vary by store.

Safeway.com