

MOORHEAD'S BLUEBERRY FARM

PICK YOUR OWN BLUEBERRIES

New
Blueberry Cobbler
1 stick oleo melt in pan
1 c. flour 1 tsp. baking powder
1 c. sugar 1/2 c milk
Mix & spoon over oleo.
1/2 c. sugar 2 1/2 c berries
Mix & spoon over dough
Bake 35 min @ 350 degrees

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25c

The Moorhead Blueberry Farm is 15 acres of 28 different varieties of Southern Rabbiteye Blueberries; and, is the first commercial blueberry farm in Texas. Some of the largest plants are more than 15 years old. The berries ripen from early June to late July. The entire crop has been harvested by pick-your own customers such as yourself. We appreciate your business.

Things You Should Know About Blueberries

Blueberries are nature's convenience food. They require no peeling, pitting, or coring. Blueberries are an excellent source of vitamin C. They are rich in iron as well as other trace minerals.

Weight watchers will be glad to know that blueberries contain only 40 Calories per one half cup.

Fresh Blueberries will keep as long as two weeks in the refrigerator and as long as two years in the freezer.

How to Freeze Blueberries: DO NOT WASH berries before freezing. Put berries in plastic bags or plastic containers and freeze. Rinse under tap water before you use. To use frozen, in pancakes, drop into batter after you have poured the pancake batter onto the griddle.

Berried Treasures

BLUEBERRY PANCAKES

1 cup milk
1 egg
1 Tbsp liquid shortening

1 cup Aunt Jamima Pancake Mix
1/2 cup fresh or frozen blueberries

Place milk, egg and shortening in shaker or glass jar. Add pancake mix; shake vigorously 10 times or until batter is fairly smooth. Pour batter onto a hot lightly greased griddle. Sprinkle with blueberries before turning. Turn and bake on other side. Serve with butter and warm syrup. Makes 7 or 8 pancakes.

BLUEBERRY SYRUP – Nature's own

4 cups blueberries
1 cup honey
Enough water to cover blueberries in sauce pan. Boil 5 minutes

Mix together: 1/2 cup flour
1 cup water
Add to blueberry mix and cook till smooth and thick. Add 1/4 tsp lemon juice.

BLUEBERRY JAM (the old-fashioned way)

Blueberries: Wash and then measure 2 qts. Berries. Place in heavy stainless steel pan, crush bottom layer & add ½ C. water. Cook, simmer until tender.

Sugar: Add: For every cup of berries, add ¾ to 1 c. Cook over low heat.

Green Apples: Grate green Granny Smith apples with skin and add 2 cups to berries

Dash of Cinnamon: Simmer over low heat. To test: a small amount dropped on a plate that will stay in place. Put in sterilized jars.
DO NOT DOUBLE RECIPE.

BLUEBERRY JAM OR JELLY

Follow directions carefully from pkg. of Sure-Jell, Use section with directions for Cooked Jam or Jelly. Be sure to crush berries.

BLUEBERRY SOUR CREAM CAKE

2 c. flour	½ tsp salt	½ tsp. baking soda
1 c. brown sugar	1 c. chopped nuts	1 tsp. cinnamon
½ c. butter or oleo	1 c. sugar	1 tsp. vanilla
3 eggs	1 - 8 oz. Sour Cream	3 c. blueberries

Stir together: flour, soda, & salt – Set aside. Combine brown sugar, nuts, cinnamon – Set aside. Cream butter & sugar, add vanilla, add 1 egg at a time, Mix in flour mixture & sour cream. Fold in blueberries. Spread ½ batter in greased 9 x 13 pan, sprinkle ½ brown sugar mixture over batter, put remaining batter on top, add remaining brown sugar mixture. Bake 45 – 50 min. @ 375 degrees.

BLUEBERRY (No-Bake) PIE

1 Graham cracker crust	Cool Whip Topping	4 c. fresh blueberries
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How to make blueberry pie filling:

Mix 3 c. blueberries, ¾ c sugar, ¼ c. water & ¼ t cinnamon; cook 5 min. Mix 3 T. cornstarch & 1/4c water, add to cooked blueberries and cook till thick.

Add 2 T. oleo & 2 T. lemon juice. Cool Place 1 cup blueberries in Graham crust; Pour in filling; chill; put on topping; keep refrigerated.

BLUEBERRY UPSIDE DOWN PUDDING

½ stick oleo	¾ c. brown sugar
2 cups sweetened blueberries (to taste)	1 tsp. mixed spice
1 yellow cake mix	1 egg
¾ c. water	

Melt butter in 9 x 12 (approx) baking dish or cake pan. Mix in brown sugar and spread evenly. Arrange fruit on top. Mix cake mix, spice, water, and egg till smooth. Pour over fruit and bake about 40 min @ 350 degrees.

BLUEBERRY SYRUP – (in blender or mixer))

3 cups fresh blueberries
2/3 c light corn syrup
dash of salt

Method: Put all ingredients in blender, run on “liquid” until smooth. Boil in sauce pan, stirring constantly for 5 min.

EASY BLUEBERRY COBBLER

3 c. blueberries
1 T. lemon juice
1 c. flour
1 c. sugar

½ Tsp salt
1 beaten egg
½ tsp. vanilla
6 T. melted oleo

Put berries on bottom of 10 x 6 x 1 ½ baking dish, sprinkle with lemon juice. Sift together dry ingredients. Add egg & vanilla. Mix together with fork till crumbly. Sprinkle over berries, Drizzle with melted oleo. Bake 35-40 min. @ 375 degrees. Keeps well in refrigerator or freezer.

MADELL'S BLUEBERRY COBBLER

1 Stick butter or oleo
1 Cup Bisquick
1 Cup Sugar
2 Cups blueberries
1 cup water

Melt oleo in 2 qt casserole.
Mix Bisquick, water, sugar & pour over oleo
Add blueberries by dropping on top of mix
Bake at 325 degrees till browned

BLUEBERRY PIE "Yum Yum"

2 cups blueberries
¼ cup water
1/8 tsp salt

¾ c. sugar
¼ tsp. cinnamon
Mix-all together, cook 5 min.

Mix 3 T. cornstarch ¼ cup water, add to blueberries and cook till thick. Remove from fire, Add 2 T oleo, 2 T. lemon juice. Pour pie mix into 8 x 11 baking dish. Sprinkle ½ pkg. yellow cake mix over berry mix. Dribble 1 stick melted oleo over cake mix. Use fork to push oleo into cake mix. Bake about 25 min. or until barely brown & bubbly @ 350 degrees.

BLUEBERRY GLAZE

1 cup sugar
1 cup water

2 T. cornstarch
2 c. blueberries (fresh or frozen)

In small saucepan, combine sugar and cornstarch thoroughly, add water. Measure ½ c. berries And crush. Add berries and cook over med. Heat, stirring constantly until thick. Boil (about 2 Min.) till clear. Use on waffles, cheesecake, cream cheese pie, pancakes, etc. (good warm or col

BERRY-O-CREAM CHEESE PIE (optional-serve with glaze above)

1 pkg. (8 oz.) cream cheese
1 can sweetened condensed milk
1/3 cup lemon juice (fresh or bottled)

1 tsp vanilla extract
2 cups fresh blueberries
1 baked pie shell or graham crust

Let cream cheese soften to room temperature. In a medium bowl, whip cheese until fluffy. Gradually add sweetened condensed milk; continue to beat until blended. Blend in lemon juice & vanilla. Fold in blueberries. Pour into pie shell. Chill 2-3 hrs.

BLUEBERRY CHEESECAKE

2 pkg. (8 oz) cream cheese
1 cup sour cream
1 tsp. vanilla

2 T flour 4 eggs 1 Graham cracker crust
¾ c. sugar 2 cups fresh or frozen blueberries
1/3 c. blueberry Jelly

Mash cream cheese until soft and creamy. Gradually beat in sour cream, sugar, vanilla & flour. Beat eggs, one at a time. Pour mixture into crust. Bake in preheated slow oven (325) for 1 hr. or until firm to the touch. Cool and remove from pan by loosening edges of cake with knife. Put berries on top of cake. Note: Melt blueberry jelly & use for glaze or use glaze above.

OATMEAL BLUEBERRY MUFFINS

Mix Together:

1 ¼ cups quick or old-fashioned oats, uncooked
1 cup all-purpose flour
½ cup sugar
1 T baking powder
½ tsp salt
½ tsp cinnamon

Cream Together:

¼ c. vegetable oil
1 c. milk
1 egg
½ tsp vanilla

Dust 1 cup of blueberries with 1 T. of dry ingredients; set aside. Add creamed mix to dry mix until just moistened. Fold in blueberries. Fill 12 greased med - sized muffin cups 2/3 full. Bake @ 425 degrees for 20 to 25 min.

QUICK BLUEBERRY MUFFINS

1 Pkg. bran muffin mix- follow directions for mix. Add fresh blueberries to mix and bake according to directions on box.

GOOD IDEAS----Add fresh berries to yogurt (any flavor) Add to Ice Cream
Add to your favorite fresh fruit salad Use in gelatin desserts or salads
Add frozen to your bowl of cereal Add to Hot cooked Oatmeal
Add to lemonade, with blender, add a few strawberries, blueberries,
Sweet-n-low, ice cubes. Also Vodka, or other spirits.

BLUEBERRY-APPLE DEEP DISH PIE

Pastry: 1 stick margarine softened
3 oz cream cheese softened
1 c. flour

Filling: 2/3 c. sugar
3 Tbs. Flour
2 ½ c. thin sliced Delicious apples
2 c. blueberries
2 Tbs. margarine

Beat together margarine and cream cheese. Gradually stir in flour. Wrap and chill until firm enough to roll. Mix 1/3 c. sugar & 1 ½ Tbs. flour with the apples & spread in buttered 10x6x2" baking dish. Mix remaining sugar, flour, blueberries & spread over apples. Dot with butter. Roll Pastry or

cloth 1" larger than the baking dish. Cut 4 (1") vents into it. Place over fruit and press against sides. Brush with milk, sprinkle with sugar & bake 30 minutes at 400 degrees.

BLUEBERRY DELIGHT -- Grape color

1 large Raspberry Jello

1 Blueberry pie mix (recipe for pie filling on p. 2 (No-Bake) pie)

1 Large carton cool whip

1 Angel Food Cake

1. Mix Jello leaving ½ c. water out - congeal lightly
2. Make and cool pie mix; Add to Jello - Congeal slightly
3. Fold cool whip into Jello
4. Tear cake into 1 inch cubes
5. Fold cake into all of fruit mixture
6. Put into greased 9x14 pyrex dish—will be 2" deep
7. Keep in refrigerator covered-great to freeze for future parties!

At serving time cut into small squares, with a little cool whip on top. Garnish with berries Or fruit to match your color.

Variations:

Pink Color	1 pkg. frozen strawberries & 1 pkg strawberry Jello
Yellow Color	1 pkg. lemon Jello & 1 #2 can crushed pineapple, drained
Peach Color	1 pkg. peach Jello & can of pineapple drained