

YUMMY NORTHWEST

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CELEBRATE BLACKBERRIES!

I grew up taking blackberries for granted. In Sequim, my brother and I would take our small pails to the berry patch at the back of our property and gather as much as we wanted. When we moved to Seattle, endless prickly berry patches lined Lake Union, the Ballard locks, Golden Gardens, and roads and streets everywhere, ripe for the picking.

It's getting harder to find a decent patch, but when you do it is a treasure trove of sweet goodness.

In 1990, the folks in Bremerton, Wash., decided it was time to celebrate this humble berry, and the annual Blackberry Festival was born. On the Saturday and Sunday of Labor Day weekend, food, crafts, music and a variety of fun are found on the boardwalk along the city's waterfront.

This year you can enjoy some photos of the event. Next year, go taste for yourself!

Bremerton Blackberry Festival, 2004



The festival slogan, "Get berried," provides the clue for what's in store.



Everywhere you look, a blackberry

A small blackberry native to the Pacific Northwest trails along the ground and sports flat leaves and prickles.

English explorers brought the Evergreen blackberry, and birds spread it along the Pacific coastline.

The big juicy berry we generally enjoy for free was born in California. Luther Burbank developed the luscious Himalaya blackberry that is now so abundant it is classified as a weed. Despite its abundance, it is not commercially grown.

A thornless variety was discovered in 1926 near Stayton, Ore. A variant of the Evergreen, this is the main commercial berry sold throughout the United States and grown widely in Oregon.

The Loganberry, a cross between a blackberry and a raspberry, is the grandparent of many commercial blackberry varieties.

The Boysenberry, a blackberry cousin, made its public appearance at a roadside stand that became the Knott's Berry Farm amusement park in Buena Park, Calif.

The Marionberry, another relative, is named after Marion County, Ore., where it was tested for commercial use.

Along the boardwalk



The waterfront is a great place for a festival.

Everyone wants some



This was the popular place for pies, scones, turnovers and ice cream.

Pies, pies, pies



The Kiwanis Club of Bremerton served up plenty of homemade pie.

All photos: Mary Rosewood

Blackberry Granola Parfaits

4 parfait or wine glasses
Granola
Yogurt
Blackberries

Spoon about 1/4 cup of granola into each glass; top with a few spoonfuls of any flavor yogurt. Then spoon on fresh or frozen blackberries. Repeat layers. Add a dollop of yogurt on top and garnish with a blackberry and leaf.

From "A Berry Nice Cookbook," published by the Bremerton Blackberry Festival. This book also includes nine pie recipes among others. Call (360) 377-3041 to order your copy.



Go, slugs!



Bremerton Lions Club member Chuck Laubach is credited with naming the fund-raising delight we know as a blackberry slug. Here other members inject the filling.

An unparalleled treat



An unglazed bar doughnut filled with blackberry jam and sprinkled with powdered sugar...It looks so unassuming, but this slug packs a powerful taste treat.



A little out of the way and a whole lot out of this world...

There are many reasons to have dinner at **Dupuis** on Highway 101 between Sequim and Port Angeles, not least of which is the blackberry pie.

Maureen McDonald, owner and hostess with a warm heart, will make you feel right at home. Many restaurants describe themselves as homey but Dupuis is a home – a little yellow house by the side of the highway.

Dinners are down-home, filling and tasty. You'll feel you don't have room for dessert, but make the effort – it's worth it.

If there's anything you need, ask Maureen or her staff.

Call (360) 457-8033 to make a reservation soon.

www.dupuisrestaurant.com



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WARNING: Roadside berries can be contaminated by gas fumes and insecticides. Always pick with caution and wash your bounty thoroughly.

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Feed the hungry



The Bremerton Foodline tossed together gourmet salads to raise money for the local food bank.

What? There's more?!



Here a refreshing glass of blackberry lemonade accompanies two pizzelles, waffle cones oozing with whipped cream and berries. Other tasty wonders included chicken skewers with blackberry port sauce, crepes, jams, jellies, syrups and a festival vintage blackberry wine. Contact Pasek Cellars in Mt. Vernon, Wash., to reserve your bottle next year.



About YUMMY NORTHWEST

Each monthly issue highlights an edible delight available in the Pacific Northwest.

Contact the editor

Comments, corrections, topic ideas and submissions are all most welcome. Yummy_Northwest@hotmail.com

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