





Television

FUN FACTS

A good test for ripeness is how easy the berry pulls from the cane. A truly ripe berry will slip off the stem with a gentle pull.

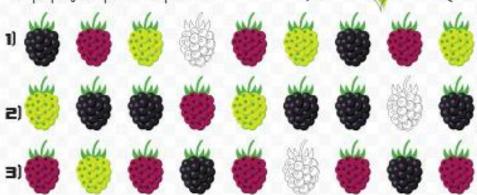


Q: What do you call Blackberries playing the guitar?

A: A jam session.

FINISH THE PATTERN

Color in the white blackberry on each row to properly complete each pattern.



BAKED BERRY DATMEAL

Ingredients:

2 cups Old fashioned rolled oats

1 tep. Baking powder

1 tep. Cinnamon

14 top. Salt

2 Eggs

1/2 cup Brown sugar

11/2 tep. Vanilla

2 cups Nonfat or 1% milk

4 top. Butter or margarine, melted

2 cupe Cane berries, fresh or frozen (raspberries, blackberries, marionberries)

¼ cup Walnute, chopped (optional)

Directions:

- 1. Preheat oven to 375° degrees.
- 2. In a medium bowl, mix together the oats, baking powder, cinnamon, and salt.
- In a separate bowl, beat the eggs until blended; Stir in brown sugar, vanilla, milk and melted butter.
- 4. Pour wet ingredients into the dry ingredients and stir until well combined.
- Add the berries and stir lightly to evenly distribute. Pour mixture into 2 quart baking dish. Sprinkle with chopped nuts if desired.
- 6. Bake for 20-30 minutes or until the top is golden brown.
- 7. Refrigerate leftovers within 2 hours.

Sources: Texas A&M and Agrilfe Extension