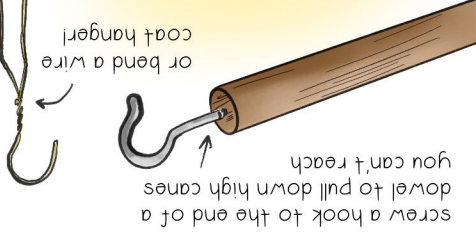
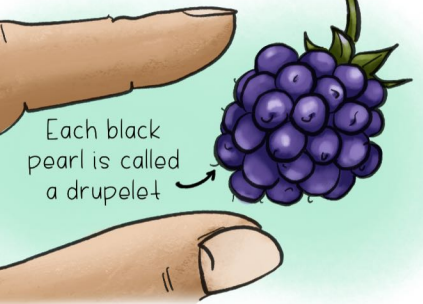


Often, the best of reachi bring berries are out the job easier.



screw a hook to the end of a dowel to pull down high canes you can't reach
or bend a wire coat hanger!



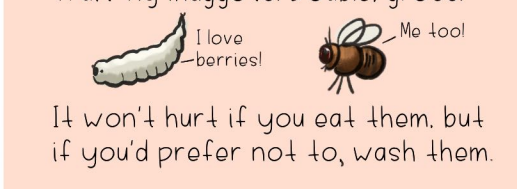
Each black pearl is called a drupelet

Ripe berries are all black, no hint of red, green, white, or black. They should give easily with a ver light tug. They shouldn't "fall" off or have wrinkled drupelets.



Pick spaces away from road to avoid pollution and dust. Don't pick on private property.

Dress smart!
thorns and hot sun cause owies



Soak your berries in 3 parts water and 1 part white vinegar for 5min. Then drain and rinse.

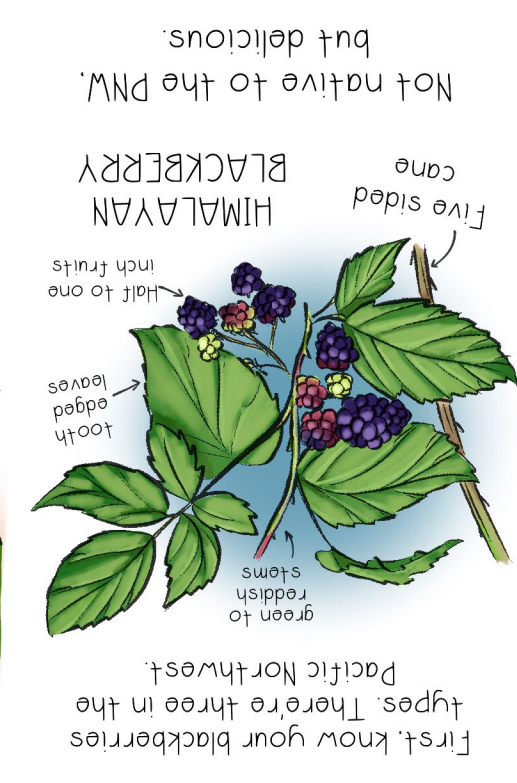


TRAILING BLACKBERRY
aka Pacific Blackberry
Native
Leaves of three
Long, slender blue green vines
Smaller, elongate fruits
Yummy!

CUT LEAF BLACKBERRY
aka Evergreen Blackberry
Not native.
Smaller, more fibrous, but tasty fruit.
Dark green deeply divided leaves
Hairy underneath
Upright or rambling thickets



Freezing
Spread the berries on a towel to dry. Then spread them on a baking sheet lined with freezer paper and freeze. Berries can then be stored in labeled freezer bags.



HIMALAYAN BLACKBERRY
Five sided cane
Half to one inch fruits
Tooth edged leaves
green to reddish stems
First, know your blackberries types. There are three in the Pacific Northwest.

Ellie's lil hip pocket guide to picking the



PERFECT BLACKBERRY

Ellie's Blackberry Lemon Sorbet

4C blackberries
1/2-1 C sugar } to taste
1/2-1 C water }
1/4 C lemon juice
Pinch salt

Puree blackberries. Push through sieve to remove seeds. Stir in lemon juice, sugar, and water. Stir until sugar has dissolved. Pour into a 2 quart ice cream freezer and follow manufacturer directions.