

# A Taste of Powell River's History



## Recipe

1. 14 cups blackberries,  $\frac{3}{4}$  cup sugar. Mash berries and sugar in baking dish.
2. In mixing bowl pour: 1 cup flour,  $\frac{1}{2}$  sugar, 1 tsp. vanilla, 2 tsp. melted butter.
3. Mix with spoon and add:  $\frac{1}{4}$  cup milk, 1 beaten egg, 1 tsp. vanilla, 2 tsp. melted butter.
4. Beat well and pour over berry mixture.
5. Bake in  $350^{\circ}$  for 35-40 minutes.



Powell River Historical  
Museum and Archives

## BLACKBERRY COBLER

SUBMITTED TO THE TEXADA GUIDE ASSOCIATION  
2ND EDITION COOKBOOK BY MARIA ZAIKOW

### Serving Bowl

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This serving bowl, which has a height of 4 cm and a circumference of 14.7cm, was made by Cranberry Pottery. On the inside of the bowl there is an elegant blackberry bush design with 4 blackberries. The blackberry design is an homage to the many wild blackberries that grow in our region. The community has even created a festival around the fruit!

Blackberry Festival has always been a time for everyone to simply enjoy a good time before the end of the summer. For 28 years, the third Friday of August has been an evening that every member of the Powell River community looks forward to, especially the delicious blackberry treats!

