



## PRODUCE MARKETING ASSOCIATION (PMA) / INTERNATIONAL RECEPTION

The Produce Marketing Association Fresh Summit's annual convention and exposition, will take place October 18-20, 2018, at the Orange County Convention Center in Orlando, Florida. PMA helps members grow by providing connections that expand business opportunities and increase sales and consumption. In addition, PMA allows the Commission to meet and maintain relationships with other industry leaders as it connects with the industry on current industry topics and workshops. In 2019, PMA will be held in Anaheim, California. For more information, please contact the Commission office.

### New Intern

On September 17, 2018, we welcomed in Nicole Helms as our newest intern. Nicole originates from Rio Oso and is attending CSU Fresno to pursue a degree in Agriculture Communications. She enjoys spending time with family and friends, being outdoors, and has a passion for agriculture. Nicole looks forward to the valuable knowledge that she will gain through this internship experience

### CBC ANNUAL REPORT

In the near future, please be on the lookout for the California Blueberry Commission Annual Report. The Annual Report includes information on the current and future research, education projects, market reports, and other pertinent industry information. If you would like a hard copy, please contact the Commission office

Find us on social media!



#calblueberry

@calblueberry

*\*\*Did you know you can receive an e-newsletter instead of the snail mail version? If you would like to sign up, please email [intern@calapple.org](mailto:intern@calapple.org).*



### California Blueberry Commission

2565 Alluvial Ave, Ste. 152

Clovis, CA 93611

PH: (559) 221-1800

FAX: (559) 456-9099

Calblueberry.org

## Blueberry Bites BLUEBERRY CRUMBLE BARS



### Ingredients:

1/2 teaspoon ground cinnamon  
1 1/2 cups all-purpose flour  
1 1/2 cups quick cooking oats  
1 1/2 cups quick cooking oats  
1/2 teaspoon baking soda

2 cups California Blueberries  
2 tablespoons cornstarch  
2 tablespoons lemon juice

### Directions:

1. Preheat oven to 375 degrees F.. Grease a 9x13-inch baking dish.
2. Combine flour, oats, 1 cup sugar, cinnamon, and baking soda in a large bowl. Cut butter into flour mixture until it resembles coarse crumbs. Reserve about 2 cups flour-butter mixture. Press remaining mixture into the prepared baking dish to form a crust.
3. Bring blueberries, remaining 1/2 cup sugar, cornstarch, and lemon juice to a boil in a saucepan, stirring constantly, until mixture is thickened, about 2 minutes. Spread blueberry mixture over crust and sprinkle with reserved oat mixture.
4. Bake in the preheated oven until topping is just browned, about 25 minutes. Cool before cutting and serving.

Recipe courtesy of [www.allrecipes.com](http://www.allrecipes.com).

## CALENDAR OF EVENTS

- **Asia Fruit Logistica**  
-Date: September 4-7, 2018  
-Hong Kong, China
- **United Fresh Public Policy Conference**  
-Date: September 24-26, 2018  
-Washington, D.C.