

Kentucky Blueberries

RIPE AND TASTY:JUNE-JULY



Cooperative Extension Service



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AT HOME: Store unwashed berries in the refrigerator, in a rigid container covered with plastic wrap for up to 2 weeks.

TO USE: Rinse under cool running water and remove any remaining stems.

READY TO EAT: Eat blueberries raw alone, in salads, on cereal, with yogurt, or add them to a smoothie. They may be baked into pies, cobblers, muffins, pancakes, and cakes.





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