

Wednesday August 16, 2006
Grand Rapids, Michigan



PRESS PHOTO/PAUL L. HENRY II

Glad to tell you: Jill Klosowski, promoting Leading Brands Foods, holds a bottle of TrueBlue Blueberry juice.

Blueberry beverage is antioxidant-rich

Juice has new taste,
so company promotes it

BY JAYE BEELER
THE GRAND RAPIDS PRESS

Blueberry juice is fresh, sweet and shimmers with lushness. That's the pleasant discovery I made last week when Jill Klosowski, from Vancouver, British Columbia, stopped by the newsroom on her way to South Haven's 43rd annual blueberry festival.

"It's a new taste for people, a surprising taste of blueberries," said Klosowski, of Leading Brands Inc., distributor of TrueBlue Blueberry juice.

This cocktail juice, made from concentrate of the berry and other natural ingredients, is available in blueberry-only as well as blended with raspberry, cranberry, pomegranate, green tea and blackberry. The beverages retail between \$3.99 and \$4.99 (as seen in photo) and are available regionally at Spartan Food stores.

"A lot of people know about the benefits of blueberries. They are the No. 1 antioxidants out there," Klosowski said.

Visit trueblueberry.com for a collection of recipes to make using the cocktail juice. To get you started, try this blueberry vinaigrette to jazz up mixed greens, grilled chicken and fresh blueberries.

Blueberry savory vinaigrette

- 1/2 cup TrueBlue Blueberry Cocktail (or any other flavor)
- 1/4 cup olive oil
- 1/4 cup red wine vinegar
- 1/4 cup red onion, finely chopped
- 2 cloves garlic, finely chopped
- 2 teaspoon prepared Dijon mustard
- 1/8 teaspoon ground black pepper
- 1/2 teaspoon dried basil

PREPARATION: Combine the blueberry beverage, olive oil, red wine vinegar, red onion, garlic, Dijon mustard, pepper and basil into a medium-size bowl. Whisk together for 1 minute to blend thoroughly. Pour into a glass jar or bottle and refrigerate until ready to use. Shake before serving.

Makes 1 1/2 cups.