



FOR IMMEDIATE RELEASE

Contact: Holly Oten
Office: (800) 624-9544
Fax: (509) 786-2591
E-mail: press@chukar.com
Website: www.chukar.com

A Chukar Twist on Fruit Preserves and Fruit Fillings

Seattle, WA 10/21/08 - Life on the run makes juggling work, family, and delicious eating a challenge. Chukar Cherry Company, a Pacific Northwest fruit processor and gourmet specialty company is helping to change that with its signature, all-natural whole fruit fillings, preserves and toppings.

A simple twist of the lid unlocks the pure, fresh flavor of summer-time fruit picked at the peak of harvest for optimal natural sugar content. New Chukar® products include *Sour Cherry Pie & Cobbler Filling*, *Blueberry Cherry Preserve & Topping*, and *Cherry Brandy Dessert Sauce*. These versatile products feature premium Northwest fruits and utilize classic flavor combinations in deliciously creative ways.



Chukar's *Sour Cherry Pie & Cobbler Filling* is as simple as ladling the luscious filling into a pre-baked crust and Voilà! Gramma's ol' fashioned recipe is revived. The *Cherry Brandy Dessert Sauce* is as decadent as it sounds with swirls of brandy and preserved cherries in a thick mahogany sauce. The *Blueberry Cherry Preserve & Topping* is rich with velvety flavors, high in healthy antioxidants and luscious atop waffles, crepes, yogurt, pound cake or cheesecake. Rest assured, all Chukar® products are free of sulfites, preservatives and anything artificial.

The *Sour Cherry Pie & Cobbler Filling* is \$14.95, net weight 28.5 ounces. Chukar's pure fruit *Preserves & Dessert Sauces* are \$9.50 each, net weight 13 ounces. Chukar brand products are available online at www.chukar.com or place an order or request a mail order at (800) 624-9544.

Cherry Mini Cheesecakes

- One 2 ounce package of frozen mini phylloshells (15)
- 4 ounces of cream cheese softened
- 2 T. sugar
- 1 large egg
- 1 teaspoon fresh lemon juice
- *Chukar® Cherry Brandy Dessert Sauce* or *Blueberry Cherry Preserve & Topping*

- Thaw frozen shells 10 minutes and place on un-greased baking sheet. Preheat oven to 325 degrees. Prepare fruit filling by beating it together with cream cheese and sugar. Blend in egg and fresh lemon juice until smooth. Fill shells with a rounded teaspoonful of the cream cheese mixture. Bake for 10-12 minutes. Let cool about 10 minutes and top each shell with a generous teaspoonful of Chukar® *Cherry Brandy Dessert Sauce* or *Blueberry Cherry Preserve & Topping*. Chill well before serving. Yield: 15 cheesecake cups.

About Chukar Cherries;

Chukar Cherries processes local cherries and other fruits in our plant in Prosser, Washington and has been a thriving vendor at Seattle's Pike Place Market for 15 years. The Chukar family of products uses local fruits, dried naturally and made into energy snacks, covered in fine chocolate, or utilized in preserves, toppings and condiments; all natural and certified kosher by KOF-K. Founded by Pamela Montgomery on her family's cherry orchard in 1988, Chukar produces a wide array of pure food gifts that exemplify the regional bounty and natural flavors of the Pacific Northwest. The company has a thriving internet outlet at www.chukar.com and two retail locations in Washington; Pike Place Market in Seattle and the Corporate, Retail, and Manufacturing Headquarters in Prosser Wine Country.