Sour Cream Pear Pie

Makes 8 servings

This is our most popular pear dessert at the Pear Party in September, says Dollie Rasmussen. Our daughter-in-law, Linda, makes lots so everyone can sample. This is a Mary Moore original, from the famous Pine Grove Grange dinners.

Pie:

- **1 cup sour cream**
- **1 egg**
- **3/4 cup granulated sugar**
- **1 teaspoon vanilla**
- **1/4 teaspoon salt**
- **2 tablespoons all-purpose flour**
- **4 cups ripe pears, peeled and diced (about 8 medium)**
- **1 unbaked 9-inch pie shell**

Pecan streusel topping:

- **1/4 cup all-purpose flour**
- **1/4 cup firmly packed brown sugar**
- **1 teaspoon ground cinnamon**
- **1/4 cup butter, cut in small pieces (see note)**
- **1/4 cup finely chopped pecans**

To make pie: Preheat oven to 375 degrees. Blend the sour cream, egg, sugar, vanilla, salt and flour until smooth. Fold in the pears. Pour into the pie shell. Bake for 40 minutes.

Sprinkle with topping and bake another 10 minutes. Cool slightly and serve.

To make topping: Combine flour, brown sugar and cinnamon in a bowl. Mix in butter until mixture resembles peas. Mix in pecans.

Note: Use real butter or stick margarine. Do not substitute reduced-fat spreads; their higher water content often yields less-satisfactory results.

From Dollie Rasmussen
Rasmussen Farms, Hood River

PER SERVING:

Calories: 447 (4% from protein, 53% from carbohydrate, 43% from fat)
Protein: 4.4 grams **Total fat:** 22.4 grams **Saturated fat:** 9.3 grams
Cholesterol: 54 mg **Sodium:** 279 mg **Carbohydrate:** 60.5 grams
Dietary fiber: 4.5 grams
Exchanges: 2½ starch, 4½ fat, 1 fruit

YOUR NOTES:

More pear recipes on Page FD3

The fruit is lush and plentiful,

By AMY MARTINEZ STAF
THE OREGONIAN

Oregon's pear harvest i
promises to be a plump

It started with
Bartletts (both green a
followed by the russe
and then the sweet
Comice. Finally, the r

As usual, they're
gon grows more than
every man, woman an
state — 2 1/2 pears for ev
country. In the Hood River a
leys, the state's main growing
chardists reach beyond this don
and ship their pears around the w

But growers of Oregon's No. 1
are in trouble.

In today's global economy, a p
Chile and shipped 6,334 miles to
still be much cheaper than an Am

"Even if it's grown in our own ba
Kevin Moffitt of Pear Bureau Nort
keting organization.

Even though there's a fruit orch
away.

But that orchard may be facing
down or the land put up for sale.

"It's the worst times I've seen, an
grower Lew Merz of Parkdale.

Among Oregon's major crops, pe
the biggest hit in the past year. Veget
growers and dairy farmers are also

Prices to pear growers droppe
percent last year, but growers are