

# It's Strawberry Time!

**NORTH Quint Ferri FARM**  
PICK YOUR OWN

**STRAWBERRIES**  
(416) 456-1968  
7 AM - DUSK

Heritage Road, Brampton, Ontario  
3.5 KM North of Steeles Avenue.

Pick Your Own

**STRAWBERRIES**

**KINGSHOTT GARDENS LTD.**  
8400 Mississauga Rd.  
(South of Huttonville)  
Open 8 a.m.  
455-8664  
**PICKING NOW**

**STRAWBERRIES**  
PICK YOUR OWN AT THE

**CURRY'S**  
Starting approx. June 20  
CALL FOR AVAILABILITY  
One mile west of Trafalgar Rd. on 15  
Sideroad. First driveway west  
of railway tracks.  
Call 873-1589  
Elgin & Rosemarie Curry

**SUNNYACRES FARMS**  
PICK YOUR OWN

**STRAWBERRIES**

Ready picked also available  
LOCATED WINSTON CHURCHILL BLVD  
2 KMS SOUTH OF HWY. 7  
CALL FOR AVAILABILITY & HOURS

**451-3760**

PICK YOUR OWN

**STRAWBERRIES**

**AT CHAS. GREIG FARM**  
BOB & MABEL DEVOLIN  
15 sideroad, 1 mile west of Trafalgar Rd.,  
2nd driveway west of R.R. tracks.

**877-7484**  
Free Recipes  
Open 8 A.M. - 8 P.M. DAILY  
WEATHER & CONDITIONS  
PERMITTING

**30 ACRES**  
Bumper crop of  
**STRAWBERRIES**  
AND Rhubarb  
**ANDREWS**  
**SCENIC ACRES**

Milton 878- 5807  
Heap your baskets!  
"Children Welcome"

\*SAM\* JAM  
Pioneer Days - Canada 125,  
Ponies and horse drawn hay  
rides. Fundraising for Halton  
Centennial Manor, 10c per  
quart donated to Building Fund  
June 29 to July 5.

Great Picking!

**STRAWBERRIES** (95¢ qt.)  
& **RHUBARB**

PICK YOUR OWN - READY PICKED  
**AT "THE FARM" DE PAOLI**  
Southwest of Georgetown, Hwy. 401 north on  
Trafalgar Rd. 1 km. west on 15 sideroad (Stew-  
artown). First farm on North side.  
8:00 A.M. to 8:00 P.M. Daily  
**873-2050 - 877-7976**

**PICK YOUR OWN**  
**STRAWBERRY HILL FARM**  
12 acres of PICK YOUR  
OWN STRAWBERRIES

6 varieties of very sweet bee  
pollinated, irrigated and organically  
grown strawberries.  
One mile west of Acton  
on Hwy. 7. Hwy. frontage  
You can't miss it

**519-853-2448**

## STRAWBERRY CREAM CHEESE SQUARES

Serves 12

625 mL (2 1/2 cups) vanilla wafer crumbs  
75 mL (1/3 cup) butter or margarine, melted  
250 g (8 ounce) package cream cheese,  
softened  
450 mL (1 3/4 cups) milk  
85 g (3 ounce [approx.]) package vanilla  
instant pudding mix  
2 mL (1/2 teaspoon) grated lemon rind  
500 mL (2 cups) sliced Fresh Ontario  
Strawberries  
500 mL (2 cups) whipped topping

- ~ Combine crumbs and butter, set aside 125 mL (1/2 cup).
- ~ Press remaining crumb mixture into bottom of a buttered 22.5 x 32.5 cm (9 x 13 inch) pan.
- ~ Gradually add 125 mL (1/2 cup) milk to softened cream cheese until well blended.
- ~ Add pudding mix, remaining milk and lemon rind; beat 1 min.
- ~ Pour over crumb crust and cover with strawberries.
- ~ Spread whipped topping over strawberries, and top with remaining crumbs.
- ~ Chill until firm, about 2 h.

## FRESH STRAWBERRY ICE

Serves 6

125 mL (1/2 cup) sugar  
125 mL (1/2 cup) water  
1 L (4 cups) Fresh Ontario Strawberries,  
hulled  
25 mL (2 tablespoons) lemon juice  
50 mL (1/4 cup) orange liqueur

- ~ Combine sugar and water, bring to a boil, reduce heat and simmer 5 min; cool to room temperature.
- ~ Combine sugar mixture with remaining ingredients in a blender. Blend until smooth, pour into a shallow bowl.
- ~ Freeze until firm about 2.5 cm (1 inch) around edge.
- ~ Beat until smooth, return to freezer and freeze until firm.
- ~ To serve: spoon into individual serving dishes, garnish with additional strawberries.



## Strawberry

The Fashionable Fruit!

Strawberry - The Fashionable Fruit - is here! Now is the time to enjoy the luscious, sweet, juicy taste of Ontario Strawberries - and remember: Strawberries are high in fibre, low in calories with only 37 calories per 100 g (3 1/2 oz) and they're 'tops' in taste too!

Enjoy them fresh with cream, over cereal at breakfast; in salads at lunch or dipped in sour cream and brown sugar OR in melted chocolate for a 'drop-in' refreshment.

Add strawberries to ice cream, use them in a pie or shortcake or whip up a strawberry milk shake in a blender.

When you have consumed all you can, freeze them for cold winter days, make jams for breakfasts and snacks throughout the year.

Strawberries - The Fashionable Fruit - is ready to pick or buy. Check the

**BERRY HOT LINE**

**1-800-263-3262**