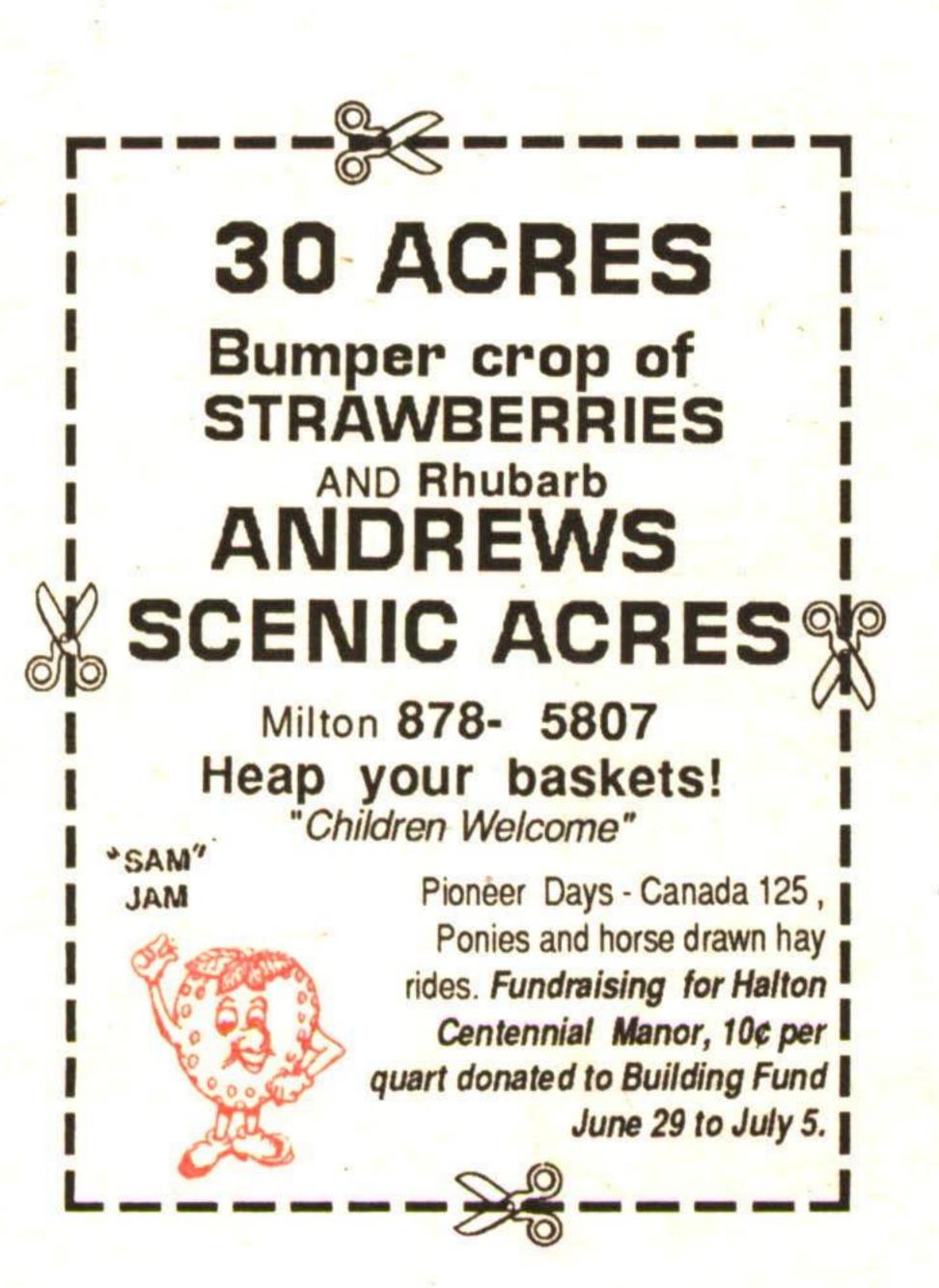
It's Stramberry Time!





STRAWBERRY CREAM CHEESE

SQUARES

625 mL (2 1/2 cups) vanilla wafer crumbs

250 g (8 ounce) package cream cheese,

85 g (3 ounce [approx.]) package vanilla

2 mL (1/2 teaspoon) grated lemon rind

~ Combine crumbs and butter, set aside 125

bottom of a buttered 22.5 x 32.5 cm (9 x

softened cream cheese until well blended.

~ Spread whipped topping over strawberries,

~ Gradually add 125 mL (1/2 cup) milk to

~ Add pudding mix, remaining milk and

~ Pour over crumb crust and cover with

and top with remaining crumbs.

lemon rind; beat 1 min.

~ Chill until firm, about 2 h.

500 mL (2 cups) sliced Fresh Ontario

~ Press remaining crumb mixture into

500 mL (2 cups) whipped topping

softened

Strawberries

mL (1/2 cup).

13 inch) pan.

strawberries.

450 mL (1 3/4 cups) milk

instant pudding mix

75 mL (1/3 cup) butter or margarine, melted

Serves 12

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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 straw-berries.





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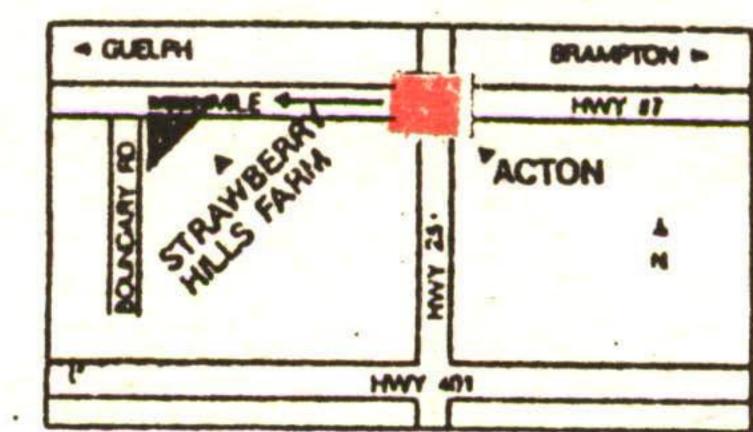
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Strawberry

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

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