

Strawberries Are Here!



SUNNYACRE FARMS
PICK YOUR OWN

STRAWBERRIES

Ready picked also available
Located Winston Churchill Blvd.,
2 kms, south of Hwy. 7, 4 kms, north
of Steeles Ave. Just above Embleton.
Call for availability
Open daily 8 to 8. Sun. 8 to 6
Berry Line - 416-451-3760
Residence - 416-455-8156




STRAWBERRIES
PICK YOUR OWN AT THE
CURRY'S

Starting June 26
CALL FOR AVAILABILITY
One mile west of Trafalgar Rd. on 15 Sideroad.
First driveway west
of railway tracks.
Call 873-1589
Elgin & Rosemarie Currie




**STRAWBERRIES, BROCCOLI, PEAS,
CAULIFLOWER & RHUBARB**
(95¢ QT (1 1/2 LBS.)
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 (Stewarttown).
First farm on north side.
8 a.m. to 8 p.m. Daily
873-2050 877-7976



**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
Free Recipes
OPEN 8 a.m. - 8 p.m. DAILY
877-7484
Weather & Conditions Permitting

STRAWBERRIES



AL FERRI & SONS
Pick Your Own

Also ready picked berries available.
Our berries are large and plentiful.
Our patches are well organized.
Picking lasts approximately 4 weeks.
Wagon Rides
Fresh Home Baked Pies
**HERITAGE RD.
HUTTONVILLE**
Phone 455-9202

30 ACRES
Bumper Crop of
STRAWBERRIES
RHUBARB

FROZEN YOGURT & ICE CREAM
7 km. west of Trafalgar Rd. on 10 Sideroad

SAM
JAM

FREE HAY RIDES, PONIES,
CREATIVE PLAYGROUND,
ANIMAL CORRAL
Fundraising, Allendale, Long Term Care

**ANDREWS
SCENIC ACRES**
Milton 878-5807

Heap your Baskets!
"Children Welcome"

SUMMER STRAWBERRY TRIFLE

Enjoy this summertime version of a traditional festive favorite. For extra elegance, layer ingredients into wine or champagne flutes in the same proportions as this recipe. Frozen packaged pound cake or homemade pound cake may be used. For a double berry hit of fresh strawberries, use Fresh Strawberry Sauce from Best To You From Your Neighbour instead of strawberry jam in this recipe.

- | | | | |
|------------------|--|-----------------|--|
| 1 | pkg (136 g) cooked vanilla pudding and pie filling mix | 3 cups (750 mL) | Ontario Strawberries, sliced |
| 3 cups (750 mL) | milk | 5 cups (1.25 L) | pound cake, cubed (one 320 pkg) |
| 1/2 cup (125 mL) | Ontario sweet sherry or port, divided | | Whole Ontario Strawberries and whipped cream |
| 1 cup (250 mL) | Strawberry jam | | |

Combine pudding mix and milk in saucepan. Cook and stir over medium heat according to package directions until mixture thickens. Stir in 1/4 cup (50 mL) of the sherry or port; chill, covered, for at least 30 min. Stir jam into strawberries. Mix cake cubes with remaining sherry. To assemble: Use large glass serving dish (about 8 cups/2 L). Spoon in layers of 2 1/2 cups (625 mL) cake mixture, then 1 cup (250 mL) pudding, then 2 cups (500 mL) strawberry mixture. Repeat layers with remaining ingredients. Refrigerate, covered, for about 1 h. to blend flavors. Garnish with whole strawberries and whipped cream. Serves 10.

MICROWAVE QUICK STRAWBERRY SAUCE

This sauce will take only minutes with the help of your microwave oven. Combine 2 cups (500 mL) sliced Ontario Strawberries, 2 tbsp (25 mL) granulated sugar, 2 tbsp (25 mL) fruit liqueur (for example, peach schnapps or orange) and 2 tsp (10 mL) lemon juice. Microwave, covered, on High for 3 to 4 min. or until warm. Serve over ice cream or frozen yogurt, angel food cake, waffles or pancakes or other fresh fruit. Makes 1 1/4 cups (300 mL).