about one half mile to Moore Road; turn right. Farm is about one-half mile down Moore. Phone 651-8300. Red, black and purple raspberries — \$1.50 per quart for all kinds, contain-ers furnished.

FALL RASPBERRIES

Erwin Orchards U-Pick and Country Store, 61019 Silver Lake Road, between New Hudson and South Lyon Phone 437-4704.

Ridgemere Berry Farm, 2824 Tyde Road near Highland. Phone

Westcroft Gardens, 21803 W. Riv-Road, Grosse Ile. Phone 676-2444.

Where you can pick raspberries this season

SUMMER RASPBERRIES

Driver's Berry Farm, 11805 Doane oad, South Lyon. Take the South yon exit off 1-95 and go south on-fillford Road to 10 Mile Road. Turn Milford Road to 10 Mile Road. Turn right and take 10 Mile through South Lyon until it ends. Turn right and follow the signs to the farm. \$1.50 per quart, 10 cents each for quart containers. Open 8 a.m. to 8 p.m., usually every day. Phone \$37.1606.

SUMMER AND FALL RASPBERRIES

Middleton Berry Farm, 2120 Stoney Creek Road, two and one-half miles east of Lake Orion. From Rochester, take Rochester Road six miles north to Stoney Creek, then two and one-half miles west of Stoney Creek, Dhone 693-6018 or 693-6124 for recorded message, which gives picking conditions. Both red and black raspberries — \$1.60 per pound for red, somewhat more for black, containers furnished.

Whale-Inn Farms, 880 Moore

Most people think that cheese-cake is difficult to make. This re-cipe, which uses fresh raspberries to make a very special dessert, disproves that myth.

RASPBERRY CHEESECAKE 2 ¼ cup graham cracker crumbs ½ cup butter ¼ cup sugar, optional

Melt butter in medium saucepan; stir in crumbs and sugar, if used. Pat

To get a copy of the Farm Market and U-Pick Directory, write to the Michigan Department of Agricul-ture, Center for Agricultural Innova-tion and Development, P.O. Box 30017, Lansing 48909, or call 1-517-373-1058.

onto bottom and up sides of a 9-inch springform pan. Three 8-ounce packages cream cheese 1 % cop sugar

4 eggs
1 plat raspberries
3 tablespoons grated lemon peel
3 tablespoons flour
½ cup lemon juice

In medium mixer bowl, combine

ries gently, by hand. Pour in raspoer-ries gently, by hand. Pour onto crust. Bake at 350 degrees about 45 min-utes, or until a knife ihserted into the middle of cheesceake comes out clean. Remove from oven and let

% cup raspberry jelly, melted 1 pint raspberries

Arrange fresh raspberries on top of cheesceake; brush melted jelly over top. Chill.

I used to make this pie for my father's birthday in July. Unlike strauberries, raspberries make a very good, traditional two-crust pie all by themselves, although you can use half raspberries and half sliced, tart apples if you like.

RASPBERRY PIE 2 cups flour
% cups shortening
% tenspoon sait
About 6 tablespoons cold water

Mix flour, salt and shortening un-till crumbly. Stir, in enough water to moisten (mixture should form into a ball). Divide in half and roll out on floured board to fit a 9-inch deep-dish pie pan. Roll out remaining dough for top crust.

6 cups raspberries 6 tablespoons flour

Combine raspherries, flour and sugar in same bowl used for crust. Pour filling into crust; dot with butter. Arrange top crust on filling and scal edges using your fingers or a fork. Cut vent holes into top crust and sprinkle with sugar, if desired, lake at 400 degrees for about 50 minutes or until filling is bubbly and crust is brown.

Jams made with uncooked fruit and stored in the freezer re-tain the fresh flavor of the fruit. Every time you use freezer jam, it's like summer harvest time all over again.

RASPBERRY FREEZER JAM—

2 cups crushed fresh raspberries (about 1 quart) 4 cups sugar 2 tablespoons lemon juice 1 pouch liquid pectin

Silr sugar into raspberries in a large bowl. Set aside for 10 minutes, silrring occasionally. Add lemon julce and peetin and silr constantly for 3 minutes. Fill jelly jars to within 14-inch of top. Wipe off edges of jars and cover with lids. Let stand at room temperature for 24 hours, then

A combination of two heavenly

and addictive delights — chocolate and raspberries.

RASPBERRY MOUSSE BROWNIE

's cup butter

eggs % teaspoon vanilla

1 % teaspoon vanilla
Melt chocolate and butter in small
saucepan over low heat. Remove
from heat and stir in rest of ingredients. Spread in an 8-linch square
cake pan and bake at 350 degrees
about 25 minutes. Don't overbake,
brownle should be moist. Cool comneticly.

I square unsweetened cl

** cup hot water
I 's tenspoon vanilla
I cup heavy cream
I pint fresh raspberries
I cup chocolate chips
3 egg yolks
6 tablespoon butter
cup styrer on/long

6 tablespoon butter

**A cup sugar, optonal

Mell chocolate and chocolate
chips with hot water in a medium
saucepan over low heat. Remove
from heat and stir in vanilla, egg
yolks and butter until smooth. Whip
cream with sugar, if used, until stiff.
Fold in chocolate histure until
blended, then, by hand, gently fold in
raspberries. Spread over brownie
layer and chill until firm.

cooking calendar

CANNING WORKSHOP

A Mini-Canning Food-Preserva-tion Workshop is offered by the Oak-land County Cooperative Extension Service from 9 a.m. to noon Tues-day-Thursday, July 16-18, in the Kitchen Classroom on the first floor in the North Office Building in Ponti-ac.

in the North Office Building in Ponti-ac.
Students should bring an apron.
The class includes food safety, cann-ing low-acid and high-acid foods, pickling, jams and jellies, and freez-

ing and drying foods. Cost is \$15 for both sessions or \$7.50 for one. Samples and handust are included.

A home study course also is available, for \$15 to cover postage and handling.

Enrollment information for both classes may be obtained by calling the Food and Nutrition Holdine at \$85.0904 or mailing a stamped, self-addressed envelope to the Cooperative Extension Service, 1200 N. Telegraph, Pontiar 48341. Specify the class you are interested in.



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w/coupon exp. 7-15-91

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