

\$1.10 lb.

"Purple" R. → July 19th 1984

BIG JOHN'S BERRY PATCH 3354 West Coldwater 787-9607 *red R. in Fall*
"TASTY BERRIES AND FRIENDLY FOLKS" RASPBERRY RECIPES 1984

FRESH RASPBERRY PIE

Combine $\frac{2}{3}$ c. sugar
2 T. cornstarch
 $1\frac{1}{2}$ c. water

Boil and stir till clear
and thickened.

Stir in 3 oz. box Jello
(raspberry, of course)

Cool slightly.

Fold in 1 qt. or 4 c.
fresh berries.

Pour into crust. (We like
the Keebler butter crust)

NOTE: This recipe is adaptable
for all fresh fruits..Peach,
blueberry, strawberry.

PUNCH

6 oz. frozen lemonade
4 cans water
1 pkg. sugar free raspberry
Kool Aid

Just before serving, add
1 cup frozen raspberries
(or sweetened fresh ones)

2 liter 7up
SALAD

Dissolve 6 oz. Jello (raspberry)
in 2 c. boiling water

Stir in 2 c. applesauce

Add 2 c. raspberries (fresh or
frozen)

Cool in frig.

DESSERT

Mix and press into 9X13 pan:

2 c. crushed pretzels

$\frac{1}{4}$ c. sugar

$1\frac{1}{2}$ sticks margarine

Bake at 350° for 8 min. Cool.

Cream: 1 c. sugar

8 oz. soft cream cheese

Add 8 oz. Cool Whip.

Spread over cooled crust.

Bring to boil, 2c. pineapple
juice. Stir in 6 oz. rasp-
berry Jello. Cool.

When Jello begins to set, add
20 oz. frozen raspberries
or equivalent of fresh.

Pour over creamed layer and
refrigerate.

NOTE: This recipe was originally -
for strawberries. Try it
next year.

*Jam - use Certo or Sure-Jell
recipes. I like the cooked
but store it in the freezer.*

*Raspberries
are high in
Vitamins A & C.
They are rich
in fiber &
sources of
Calcium
& potassium
Calories?
1 c. = 70
(that's minus
sugar &
whipped
cream!)*

RASPBERRY CRISP

3 pints fresh raspberries
 $\frac{1}{2}$ c. sugar
3 c. Team flakes, crushed
 $\frac{1}{2}$ c. walnuts, coarsely chopped
 $\frac{1}{2}$ c. margarine, melted

In medium bowl, sprinkle berries with 2 T.
sugar; set aside. In large bowl, combine
Team, nuts, and remaining sugar. Stir in
margarine. (Reserve $\frac{1}{2}$ c. mixture for top.)

Press mixture on bottom and halfway up
sides of greased 2 qt. casserole. Bake
at 350° for 10 min.; cool 10 min. Pour
berries into casserole. Sprinkle on $\frac{1}{2}$ c.
reserved topping. Bake at 350° for 25-30
min. Cool to room temp for serving.

MICROWAVE: Assemble crust recipe as above
in microwave-proof casserole. Microwave
on high power 1-2 min.; cool 10 min. Add
berries and topping. Microwave on high 5-6
min., giving dish $\frac{1}{2}$ turn after 3 min. Cool.
Note: Use this recipe with strawberries.
Use brown sugar, slice the berries.

REGAL RASPBERRY CAKE

Cake: 3 c. flour
 $1\frac{1}{2}$ c. sugar
3 tsp. baking pwd.
 $\frac{1}{2}$ tsp. salt
1 tsp. cinnamon
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{4}$ c. soft margarine
 $\frac{1}{2}$ c. milk
2 tsp. vanilla
1 qt. Brandywine raspberries
1 c. chopped nuts
GLAZE: $1\frac{1}{2}$ c powdered sugar
1 T. butter
2-3 T. raspberry juice

Preheat oven to 350°. Generously grease &
flour a 12 c. tube pan. Divide berries in
half. Crush $\frac{1}{2}$. Add 1T. to the other half
and set aside. Combine all cake ingredients
except berries and nuts. Beat for 3 min.
Stir in berries & nuts. Spoon into pan &
bake for 45-60 min. Cool upright for 30 min.
Invert onto serving plate. Drain reserved
berries using juice for glaze. Blend glaze
ingredients & drizzle over cake. Garnish
with remaining berries. Elegant !!

BAKED RASPBERRY PIE

4c. Brandywine raspberries
 $1\frac{1}{4}$ c. sugar
 $2\frac{1}{2}$ T. cornstarch
Sprinkle of nutmeg
3 T. margarine

Make your favorite double crust.
Bake 1 hr. at 400°. HEAVENLY

*Purple
Berry*

need a lot more sugar than I use for my red raspberry pie