

For Farm Women . . .

PEACH CREAM PUDDING

(Continued from page eight)
 1 cup milk, scalded
 ¼ cup sugar
 ½ teaspoon salt
 1½ teaspoons cornstarch
 2 egg yolks
 ½ teaspoon vanilla
 1 cup peaches, drained and diced
 ½ cup walnuts, chopped
 ½ cup whipping cream
 Combine sugar, salt and cornstarch. Add hot milk, cook until thick. Add egg yolks and vanilla. Cool. Fold the peaches, nut meats and the whipped cream into custard.

PEACH CRUMBLE PIE

Peaches
 1 cup brown sugar
 1 cup flour
 3 tablespoons butter
 Cut peaches, fill glass pie plate. Cream butter, add flour and sugar and spread over peaches. Bake in moderate oven (350 degrees) 45 minutes. Serve in baking dish.

HALF PEACH N' HALF PLUM COBBLER

2 cups fresh peaches, peeled, quartered
 2 cups fresh plums, quartered
 1 cup sugar
 2 tablespoons flour
 2 tablespoons butter
 1 single crust pastry recipe
 Heat oven to 425 degrees. Place peaches and plums in 8x8x2-inch pan. Mix sugar and flour together and sprinkle over fruit. Dot with butter. Place pastry over filling. Fold edge of crust under and flute just inside edge of pan. Cut three or four small slits near center for steam to escape. Bake 35 minutes. Serve warm with cream. Makes 6 to 8 servings.

PEACH BETTY

12 slices day-old bread, cubed (four cups)
 ½ cup liquid shortening (Wesson Oil, Kraft, etc.)
 4 cups sliced peaches
 ¾ cup sugar
 2 teaspoons cinnamon
 Heat oven to 350 degrees. Cube bread. Heat shortening in 10-inch fry pan. Add bread cubes and brown lightly. Remove from heat. Combine peaches, sugar and cinnamon. Arrange layers of bread cubes and fruit in oiled 2-quart casserole, ending with bread cubes. Bake, covered, for 30 minutes; uncover and bake 20 to 25 minutes longer. Serve hot or cold with light cream. 6 servings.

PEACH CRISP

1 No. 2½ can sliced peaches
 ½ cup butter or margarine
 ¼ cup brown sugar
 ¼ teaspoon salt
 ½ teaspoon nutmeg
 3 teaspoons vanilla
 1½ cups sifted flour
 ¾ cup semi-sweet chocolate bits
 Drain peaches and reserve syrup. Blend butter or margarine,

brown sugar, salt, nutmeg and vanilla. Add flour and knead till coarsely crumbled. Press one-third of the crumb mixture on bottom of greased 9-inch square pan. Bake at 400 degrees for 8 to 10 minutes.

Remove from oven and sprinkle chocolate bits over mixture. Arrange peaches over chocolate bits and sprinkle remaining crumb mixture over peaches to cover.

Place about 6" under broiler and broil till lightly browned — 2 to 3 minutes. Cut in 3" squares. Serve warm or cool with Peach Sauce.

PEACH SAUCE

Peach syrup
 ¼ cup semi-sweet chocolate bits
 ½ cup heavy cream, whipped
 Dash nutmeg

Boil the syrup till the volume is about one-half cup — about 20 minutes. Remove from heat, stir in chocolate bits until melted. Cool. Fold in whipped cream and nutmeg. Spoon over squares.

PEACH ROLL

Rich Cheese Biscuit Dough (see below)

3 cups sliced peaches
 4 tablespoons butter or margarine
 1 teaspoon cinnamon
 2 tablespoons flour
 1 cup sugar

Make up Rich Cheese Biscuit Dough and roll into oblong ½ inch thick, so length will fit a baking pan 6x11x2.

Spread dough with sliced peaches. Dot with butter, sprinkle with cinnamon, sugar and flour.

Roll as for jelly roll, pinching edges into roll to seal. Slash top in several places. Place in baking pan and add one cup water or fruit juice. Bake in 375 degree oven for 45 minutes.

RICH CHEESE BISCUIT DOUGH

2 cups sifted flour
 3 teaspoons baking powder
 1 teaspoon salt
 2 tablespoons sugar
 6 tablespoons shortening

For the Farm Wife and Family



½ cup grated cheese
 ¾ cup milk
 Sift together dry ingredients. Cut in shortening until it has the appearance of coarse cornmeal. Add grated cheese. Stir in milk and mix only enough to combine ingredients. Turn on floured board to knead lightly. Roll.

SCALLOPED PEACHES

1 cup sliced peaches
 4 cups sliced apples
 ¼ teaspoon salt
 ¼ cup brown sugar
 ¼ cup bread or cake crumbs
 ¼ cup water
 Arrange a layer of peaches on bottom of greased baking dish. Place half of apples over the peaches. Sprinkle with salt. Add remainder of peaches and apples and sprinkle again with salt. Spread sugar over the top, then crumbs, and add water last. Cover baking dish first 30 minutes so crumbs will not brown too rapidly.

10 Per Cent More Chickens in 1958

The number of young chickens raised on farms in 1958 is now estimated by the Crop Reporting Board at 435,785,000, up 10 per cent from last year.

Increases are indicated for all areas of the county as follows: Up 14 per cent in the South Atlantic states, 12 per cent in the West North Central, 11 per cent in the South Central, nine per cent in the East North Central, seven per cent in the West, and five per cent in the North Atlantic States.

ly. Bake in moderate oven (350 degrees) 45 minutes. Serve hot or cold. Serves 6.

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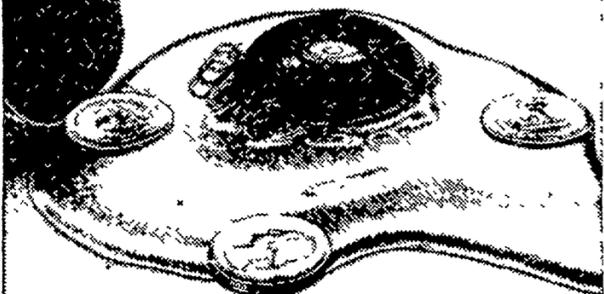
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