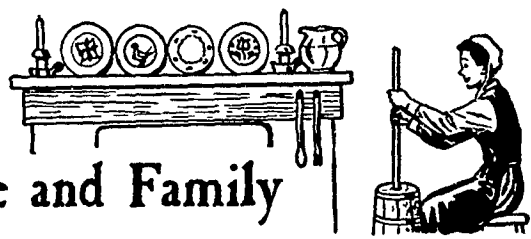


For the Farm Wife and Family Fruits Provide A Wide Variety Of Delicious Desserts at This Time



Today we have a variety of recipes for you to sort of round up the summer food-wise. If you can find some fresh peaches available yet, you might like to try one of the following recipes.

FRESH PEACH CRUMBLE

- 1½ cups sifted flour
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- ½ cup sugar
- ½ cup butter or margarine

Fruit Filling

4 cups fresh peaches, sliced
½ cup sugar
½ teaspoon lemon rind
Sift flour with salt, spices and sugar. Cut butter or margarine into mixture until fine. Sprinkle half of flour mixture over bottom of 8 x 8 x 2 pan. Sugar peach slices; sprinkle with lemon rind. Spread over mix. Cover fruit with balance of mix, patting down so it sticks to fruit. Bake in hot oven (400 degrees) 45 minutes. Crumble will be light in color on top;

may have additional browning by placing under broiler for a few seconds. Serves 6.

Note: This is a wonderful way to use your own fresh frozen peach slices. Remove frozen peaches from container. Separate enough so they may be placed over top of dry mixture. Cover with remaining mix and continue with recipe.

When is a pie not a pie? When it's a tart! Says Webster: "tart . . . a fruit pie; a pastry containing jelly, custard, etc". So there is a difference. Here's the peach tart:

PEACH TART

- 8 or ten peaches
- 2 tablespoons flour
- 1 cup sugar
- ¼ teaspoon cinnamon
- 4 tablespoons butter
- ½ teaspoon almond extract
- Plain pastry

Line a dep pie pan with the pastry. Sprinkle the flour and one-fourth cup sugar on bottom of the crust. Peel and cut the peaches into eighths and fill the crust. Cover with the balance of the sugar and dot with the butter. Add the cinamon and almond extract.

Bake at 450 degrees for 15 minutes, then 350 degrees for 30 minutes longer or until peaches are soft and a rich syrup has formed.

PEACH PUDDING

- 8 peaches
 - 4 tablespoons shortening
 - ¾ cup sugar
 - 1 egg
 - 1¼ cups sifted all-purpose flour
 - 3 teaspoons baking powder
 - ½ teaspoon salt
 - ¾ cup milk
 - 1 teaspoon vanilla
 - ½ teaspoon bitter almond
- Cream shortening and sugar together. Blend in well-beaten egg. Stir in flour, baking powder and salt, -sifted together, alternately with milk; then add the flavoring. Butter a baking dish 6½ x 2 x 10 inches. Cover bottom with the peeled peaches, quartered. Cover with the batter. Bake 30 minutes at 350 degrees.

SAUCE

- 2 cups boiling water
- ¾ cup sugar
- 2 tablespoons cornstarch



THE MELT-IN-YOUR-MOUTH goodness of the peach pudding shown above is yours — just by following the recipe to be found elsewhere on this page.

- ½ teaspoon cinnamon
- ½ teaspoon salt
- Juice of two lemons
- 2 tablespoons butter

Mix sugar, salt, corn starch and cinnamon. Add to the boiling water and let simmer ten minutes. Then add the lemon juice to butter and add to boiled mixture.

Note: If you are lucky enough to have some canned peach juice,

use this instead of water.

Fresh Concord grapes already are appearing on retail markets and heavy supplies are expected in late September and October.

Much of the Concord crop goes to processors for juice and jellies, jams and other spreads. But the heavy supplies this fall will bring

(Continued on page 9)

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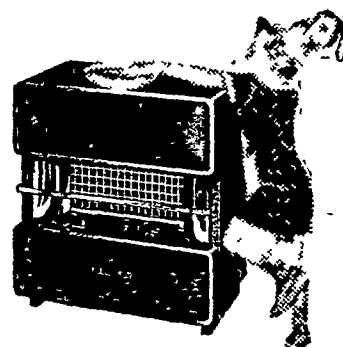


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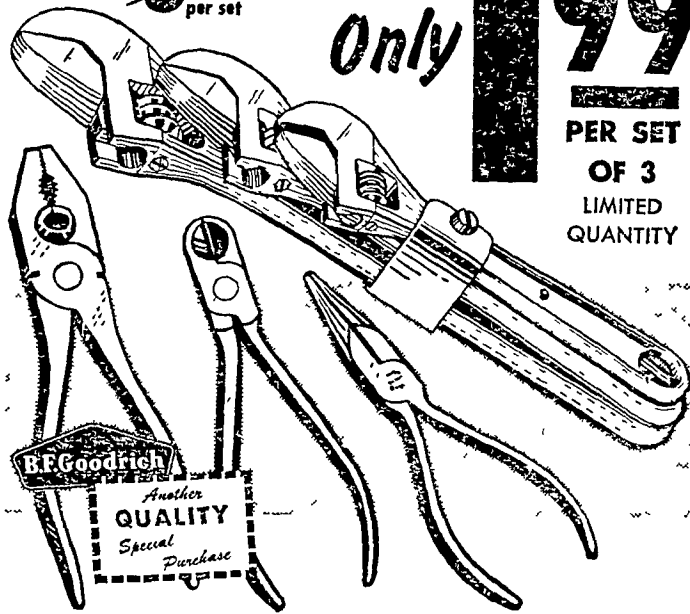
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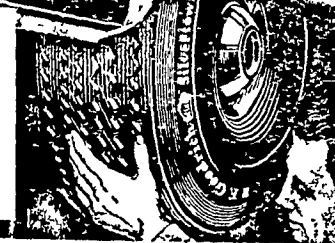
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