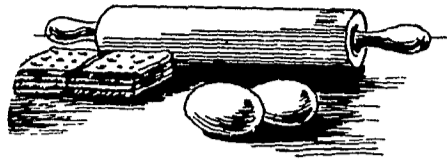


Home on



The Range

This is peach season, as we all know, and in recognition of a new cookbook compiled and edited by an area woman, Mrs. Gail McPherson, most of the recipes featured this week have been taken from her first-of-a-kind edition, *The Passion For Peaches Cookbook*. Over 20 York County residents were contributors to the recipe collection and six local kitchens tested the recipes not pulled from National Peach Council files. Illustrated are nearly 300 different ways to make up peaches. For this column's featured recipes, the majority are family favorites of the McPhersons with a few from the National Peach Council.

In two weeks Lancaster Farming will be featuring corn recipes. In order to get them all to us in time, an August 14 deadline has been set. So, you still have a week to send them in. A tomato recipe deadline has also been set. If you have any tomato recipes you really enjoy and would like to share them with us, mail them by August 18. Other seasonal recipes will also be appreciated. One particular vegetable which has been neglected by

"Home on the Range" contributors is squash. If enough recipes come in, this could also be featured one week.

MAIN DISHES Peachyque Pork

10-12 unpeeled fresh peaches
1/4 cup lemon juice
1/4 cup soy sauce
one-third cup honey
1 large clove garlic minced
1/8 teaspoon ginger
1/8 teaspoon pepper
About 6 pounds pork roast
1 tablespoon grated lemon rind

Cut 4 or 5 fresh peaches in half; remove pits. Crush or buzz in blender to make 2 cups pulp. Blend 1 cup pulp with 1 tablespoon of the lemon juice. Cover and refrigerate until needed for sauce. Mix rest of peach pulp, rest of lemon juice, soy sauce, honey, garlic, ginger and pepper. Pour over meat. Let stand several hours, turning several times. Drain: save marinade. Secure meat on spit. Cook over low coals about 3 hours, or until meat thermometer registers 185F. During last half hour, baste often with marinade. Cut rest of peaches in half; remove pits. Lay halves on double thickness of foil. Sprinkle with lemon rind. Brush with

marinade. Put on grill under roast about 20 to 30 minutes before roast is done. Serve as garnish with roast. Add reserved 1 cup peach pulp-lemon juice mixture to remaining marinade. Heat and serve with meat. Makes 12 servings.

xxx Fresh Peach Ham Loaf

2 pounds ground cured ham
1 pounds ground fresh pork
1 cup cracker crumbs (or bread crumbs can be used)
1/4 cup chopped green pepper (or 1 tablespoon dehydrated green pepper)
1/4 teaspoon onion salt
1/2 teaspoon seasoning salt

1/4 teaspoon seasoning pepper
2 beaten eggs
3/4 cup canned milk plus water to make 1 cup
2-3 fresh peaches, sliced
Combine all ingredients, except fresh peaches, in a large bowl. Mix thoroughly. Using a 2 1/2 quart casserole (or a decorative mold could be used), place a layer of sliced fresh peaches in the bottom. Add half the ham loaf mixture carefully so as not to move the peach slices. Press down and to the sides. Add another layer of fresh peach slices then the rest of the ham loaf mixture. Again press down. Bake at 350F 1 to 1 1/2 hours or until brown on top. Serves approximately 8.

Dress-Up For Baked Ham
Broiled peaches are easy and different . . . and oh so good. Put peeled peach halves cut-side up in shallow baking dish. Dust with brown sugar, cinnamon, and ginger. Dot with butter. Broil 5 inches from heat for 10 minutes. Perfectly pretty. Might delicious!

DESSERTS Mother's Idiot Proof Pie Crust

Mix:
3 cups all-purpose flour
1 cup shortening
1/4 teaspoon salt with hands
Add:
1 beaten egg mixed with 1 teaspoon vinegar
5 tablespoons ice water
Work till smooth. Divide into thirds for rolling out crusts. Can be reworked if you goof. Refrigerate left over dough up to one week.

xxx Aunt Margaret's Golden Peach Pie

Heat to a boil:
5 cups sliced fresh peaches
3/4 cup sugar
Remove peaches and add to juice:
1 tablespoon cornstarch dissolved in 2 teaspoons water.
Cook till thick. Pour over peaches and transfer to pastry in 9-inch pie pan. Dot

with butter and top with second crust. Flute and bake at 425F about 25 minutes till browned and bubbly.

Peach Pinwheels

3 tablespoons tapioca
1 1/2 cup sugar
1/4 teaspoon salt
3/4 teaspoon cinnamon
6 cup sliced peaches
1 1/2 cup water
1 1/2 teaspoon lemon juice

Combine ingredients and pour into greased baking dish:

2 cup biscuit mix
2 tablespoons sugar
1/2 cup light cream
4 tablespoons melted butter.
Mix together and roll out dough. Spread following on the dough.

4 tablespoons butter
4 tablespoons sugar
1/2 teaspoon cinnamon
6 tablespoons chopped pecans

Roll dough up like a jelly roll and slice. Lay on top of peach mixture. Bake 425F for 25 minutes.

Grandpa Spory's Peachy Ice Cream

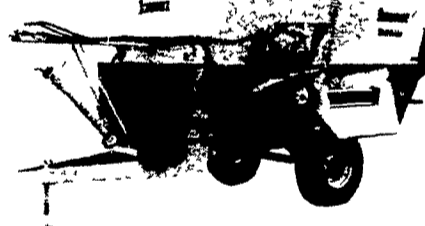
Combine in ice cream freezer:
2 quarts half and half
1 tablespoon vanilla
1 13-ounce can evaporated milk
2 cups sugar

[Continued on Page 55]

AGWAY

How to make more milk from the same amount of feed

The "balanced bite" is one key
The Schwartz Mixer Wagon is the other



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