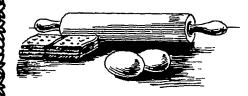
Home on



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The Range

peaches. Peaches. peaches. Now is the time of the year to enjoy this juicy, succulent fruit, so this week we are featuring 10 different ways of preparing it.

Although this juicy, delicious taste treat usually is eaten as soon as it reaches the kitchen, there will be occasions during the pickyour-own season or during a bargain day at the fruit market when you will overbuy and get home to find a basket of peaches that will slowly become over-ripe before anyone's appetite can get to them.

To remedy this situation, Mrs. Ruth Ruoss sends along this suggestion:

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If you have over-ripe, soft 4 peaches, you can salvage them in a delightful puree. It makes a delicious topping for ice cream and other desserts.

Divide peaches into two lots according to degree of bruising. Use ripest, softest fruit. Dip peaches in boiling water for 30 seconds. Cool in running water and remove skins. Place in a bowl of salted water (about two and one half tablespoons to a gallon) while you trim and pit peaches.

mesh-type potato masher. Four to five average - sized peaches make three cups puree. To this quantity, add

†+" & 60" Rotary Mowers

powdered teaspoon ascorbic acid to prevent 4 cup sugar discoloration. Add one package powdered pectin, stir to dissolve. Let stand 15 minutes, stirring. Add three cups sugar, and stir to dissolve completely. Remove peel, pits, and bruised spots from less bruised fruit in same way. But, instead, of mashing, cut each peach in 12 slices and then run the knife around the center of the fruit to cut

slices in halves. Fill pint-sized glass or Mash drained fruit with a other freezer containers with equal parts peach puree and slices mixed together lightly. Cover, label, and date, and freeze.

PEACHES 'N CREAM SHORTCAKE

- 4 cups peeled sliced peaches 1 tablespoon lemon juice 34 cup sugar
- 1 large container whipped topping
- 3 cups biscuit mix 2 tablespoons sugar
- ½ cup milk 1 egg
- 4 cup melted butter
- 1 tablespoon sugar 1 teaspoon grated lemon peel Almond brittle

Sprinkle lemon juice and 34 cup sugar over peaches in large bowl. Toss to mix and let stand about 30 minutes

for juices to develop. Measure biscuit mix and two tablespoons sugar into bowl. Mix in milk, egg, and butter. Stir to form a soft dough. Divide dough in half and press into two eight-inch round baking dishes, which have been greased. Mix the one tablespoon sugar and lemon rind; sprinkling over biscuits, dividing evenly. Bake at 425 degrees F. for 20 minutes. Remove from baking dishes and cool. Place one layer on serving plate; spoon over half of peaches and some of the whipped topping. Sprinkle with a small amount of crushed almond brittle. Top with second layer, peaches, cream, and almond brittle.

ALMOND BRITTLE

2 tablespoons water

tablespoon chopped

almonds Combine sugar and water in saucepan; heat until sugar is melted. Continue cooking until mixture turns light amber in color. Stir in one tablespoon chopped almonds. Pour on to small

Add fruit juices or water. Bake at 375 degrees F. for 40-45 minutes. May be served with whipped cream. Makes one nine-inch pie. For variation, use strips of dough over the top in the place of crumbs.

Mrs. Elvin Martin Lititz, Pa.

GINGER PEACHES

½ cup butter or margarine ½ teaspoon ground ginger 2 tablespoons grated lemon peel

- 1 teaspoon lemon juice quart frozen peaches, thawed
- 1 quart canned peach halves and juice

Melt butter or margarine in skillet. Add powdered ginger, grated lemon peel, and lemon juice, then one

quart canned peach halves,

and juice. The lemon ginger

taste is special. Heat

over ice cream. Makes six

XXX

CARMEL-PEACH

PUDDING

2 teaspoons baking powder

1 cup sifted flour

½ teaspoon salt

½ cup sugar

Sylvia Quesenberry

Blain, Pa.

servings.

halves with cut side down on ½ cup milk pie shell. Cover with

4 teaspoon almond extract remaining crumbs mixture. 2 cups peeled diced fresh peaches

½ cup brown sugar

½ cup granulated sugar

1-1/4 cups water 1 tablespoon butter 1/4 teaspoon nutmeg

Mix together flour, sugar, baking powder, salt, milk, and almond extract. Fold in two cups peeled and diced fresh peaches. Set aside. Mix together remaining ingredients and bring to a boil. Cool slightly and pour over batter. Bake at 400 degrees F. for 30 minutes.

Emma Esh Gordonville, Pa.

PEACH CAKE

2 cups fresh peaches, cut into

½ inch pieces 1 cup sugar

½ cup shortening

1 egg 1 cup buttermilk or sour milk 1 teaspoon vanilla (optional) 2 cups flour

1 teaspoon soda (sifted with flour)

1 teaspoon cinnamon

½ teaspoon salt

½ cup sugar

Mix together peaches and ½ cup sugar. Let stand. Then combine rest of ingredients in the order given. Stir in peach mixture. Bake in a 13 by 9 inch greased pan at 350 degrees F. for 30 to 35 minutes. When cool, sprinkle with confectioners sugar.

Alice Marie Kishbaugh Susquehanna, Pa. XXX .

PEACH CRISP

2½ pounds peaches

1 cup sifted flour

1 cup sugar

1/4 teaspoon salt ½ teaspoon cinnamon

½ cup soft butter Wash, peel and slice peaches. Combine ingredients for topping, cutting in butter. Cover the peaches with topping after they have been placed in an 8 by 8 by 2 inch pan. Bake at 375 degrees F. for 45 to 50

[Continued on Page 48]

Recipe Theme Calendar

SEPTEMBER

"Pumpkin Recipes" **10** Deadline September 2 "Nutritious Snacks" 17 **Deadline September 9** "Breads" 24 Deadline September 16

buttered cookie sheet, spreading into a four to five inch round. Cool until hard and crush with a kitchen through. Best served warm mallet.

Above two recipes by: Barbara Wilson Littlestown, Pa.

PEACH PIE

- 4 large peaches sliced
- 1 cup sugar
- 2 tablespoons flour (9 inch) pie shell
- 2 tablespoons shortening 2 eggs, well beaten

Line pie crust with peaches. Sprinkle cinnamon over them. Beat eggs well and add sugar, flour, and shortening. Pour over peaches. Bake at 400 degrees F. for 15 minutes. Then, at 325 degrees F. oven bake for 40 minutes. A crust will form on the top of the pie.

Mrs. Elwood Trover White Hall, Pa. XXX

OPEN FACE PEACH PIE

- 14 fresh peach halves
- 34 cup sugar
- 4 cup flour
- 1/4 cup water or peach juice
- 2 tablespoons butter 2 tablespoons lemon juice

Combine sugar, butter, and flour to make crumbs. Sprinkle half of this mixture in the bottom of a nine-inch unbaked crust. Place peach

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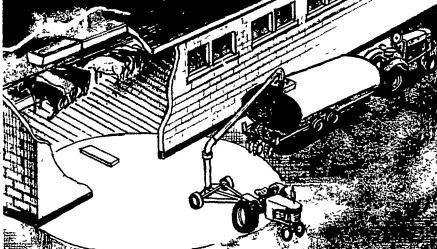
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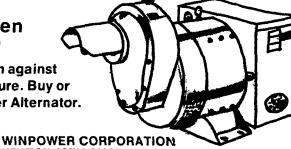
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