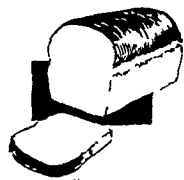
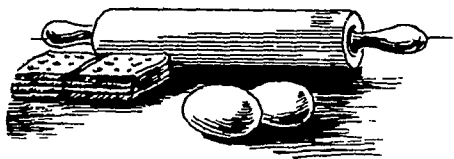


Home on



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 pick-your-own season or during a bargain day at the fruit market when you will over-buy 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:

If you have over-ripe, soft 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.

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

1/4 teaspoon powdered ascorbic acid to prevent 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 other freezer containers with equal parts peach puree and slices mixed together lightly. Cover, label, and date, and freeze.

ALMOND BRITTLE

1/4 cup sugar
2 tablespoons water
1 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

halves with cut side down on pie shell. Cover with remaining crumbs mixture. 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

1/2 cup butter or margarine
1/2 teaspoon ground ginger
2 tablespoons grated lemon peel

1 teaspoon lemon juice
1 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

1/2 cup milk
1/4 teaspoon almond extract
2 cups peeled diced fresh peaches
1/2 cup brown sugar
1/2 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 1/2 inch pieces

1 cup sugar
1/2 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
1/2 teaspoon salt
1/2 cup sugar

Mix together peaches and 1/2 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.

PEACH CRISP

2 1/2 pounds peaches
1 cup sifted flour

1 cup sugar
1/4 teaspoon salt

1/2 teaspoon cinnamon
1/2 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

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"Pumpkin Recipes"
Deadline September 2

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"Nutritious Snacks"
Deadline September 9

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"Breads"
Deadline September 16

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

Above two recipes by:
Barbara Wilson
Littlestown, Pa.

PEACH PIE

4 large peaches - sliced
1 cup sugar
2 tablespoons flour
1 (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 Troyer
White Hall, Pa.

OPEN FACE PEACH PIE

14 fresh peach halves
3/4 cup sugar
1/4 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

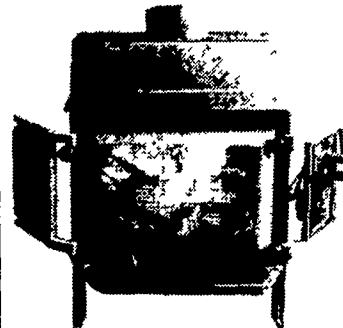
quart canned peach halves, and juice. The lemon ginger taste is special. Heat through. Best served warm over ice cream. Makes six servings.

Sylvia Quesenberry
Blain, Pa.

CARMEL - PEACH PUDDING

1 cup sifted flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt

FISHER WOODBURNING STOVES



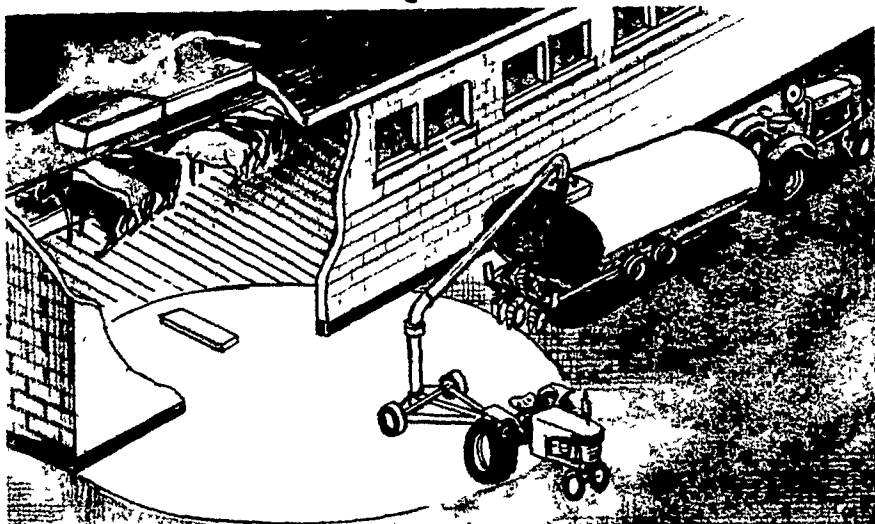
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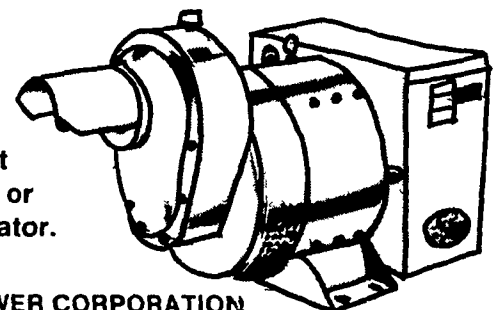
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