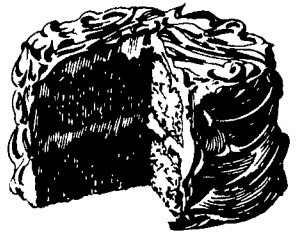


Home On The Range



Enjoy the abundant supply of peaches now

Blushing pink peaches hang heavily from tree branches, beckoning the hungry passerby to grab one and munch on its juicy goodness. While peaches taste great this way (some may argue they are the best straight from the tree), they are just as good when they are included in cakes, cobblers, salads and desserts.

If you love the taste of peaches but are running low on ideas of how to serve them, there's no need for despair because our readers have once again generously shared their favorite ways of preparing this food. Try some of their recipes and enjoy the fresh peaches while they last. Before we know it the trees will be losing their leaves and the growing season will be gone for another year.

PEACH CAKE

3 cups sliced fresh peaches
 ½ cup sugar
 Place sugar and peaches in blender and process until pureed. Mixture should yield 2¼ cups. Set aside.

Combine and cream well:
 1½ cups sugar
 ½ cup Crisco
 2 eggs

Add peach puree into creamed mixture and mix well. Add dry ingredients and mix until moistened.

2 cups flour
 1 teaspoon baking powder
 1 teaspoon baking soda
 ¼ teaspoon salt
 1 teaspoon cinnamon

Stir in 1 cup chopped nuts and 1 teaspoon vanilla. Pour into tube or bundt pan that has been greased and floured. Bake at 350°F. for 50 to 60 minutes. Cool in pan 10 minutes. Frost with vanilla butter

cream icing or just sprinkle with 10X sugar.

I freeze the 2¼ cups of puree in jars and enjoy this cake all year round.

Patti Hushen
 Delta

PEACH COBBLER

2 cups peaches
 ¾ cup sugar
 Slice peaches into bowl and add sugar. Let sit for 20 minutes. Mix together:

1 cup flour
 1 cup sugar
 1 teaspoon baking powder
 Using a whisk add 1 cup milk. Melt 1 stick butter in 1½-quart baking dish. Add flour and sugar mixture, then add peaches. Do Not Stir. Bake at 350°F. for 45 minutes.

Judy Geesey
 New Providence

DELICIOUS PEACH TREAT

1½ cups flour
 2 teaspoons baking powder
 1 teaspoon salt
 2 small packages vanilla pudding, not instant
 6 tablespoons butter
 2 eggs
 1 cup milk

Mix well and pour into 9 x 13-inch pan, greased. For second layer: 1 large can sliced peaches. Drain juice and keep for 3rd layer. Put slices on top of batter.

For 3rd layer:
 2 8-ounce packages cream cheese, softened
 1 cup sugar
 6 tablespoons peach juice

Beat well and spread over peaches. Sprinkle with a mixture of 2 tablespoons sugar and ½ teaspoon cinnamon. Bake at 350°F. for 35 minutes.

Mrs. Lester Newswanger
 Shippensburg



Take advantage of all the fresh peaches of the season and serve scrumptiously moist Peach Crumb Cake at your next afternoon coffee or informal brunch on the patio.

PEACHES 'N CREAM CHEESECAKE

¾ cup all-purpose flour
 1 teaspoon baking powder
 ½ teaspoon salt
 1 egg
 1 small box vanilla pudding mix, not instant
 3 tablespoons butter or margarine-softened
 ½ cup milk

Combine above in large mixer bowl. Beat 2 minutes at medium speed. Pour into greased 9-inch pie pan. Pour 1 15-ounce can sliced peaches well drained or fresh peaches over batter. Reserve juice.

Combine in a small mixer bowl:
 1 8-ounce package cream cheese, softened
 ½ cup sugar
 3 tablespoons reserved juice

Beat 2 minutes at medium speed. Spoon to within 1 inch of edge of batter.

Combine 1 tablespoon sugar and ½ teaspoon cinnamon. Sprinkle over cream cheese. Bake at 350 °F. for 30 to 35 minutes or until crust is golden brown. Filling will appear soft. Store in refrigerator.

Mrs. Bill Reynolds
 Waynesboro

peaches over batter and sprinkle with reserved crumb mixture. Bake at 350°F. for 45 to 50 minutes or until cake tester inserted into center comes out clean. Cool 5 minutes. Invert on rack, turn crumb side up and cool. Sprinkle with confectioners sugar, if desired.

cool slightly and add fresh sliced peaches. Note: Instant ClearJell also works well to thicken peaches.)

Ada Mae Newswanger
 Parkesburg

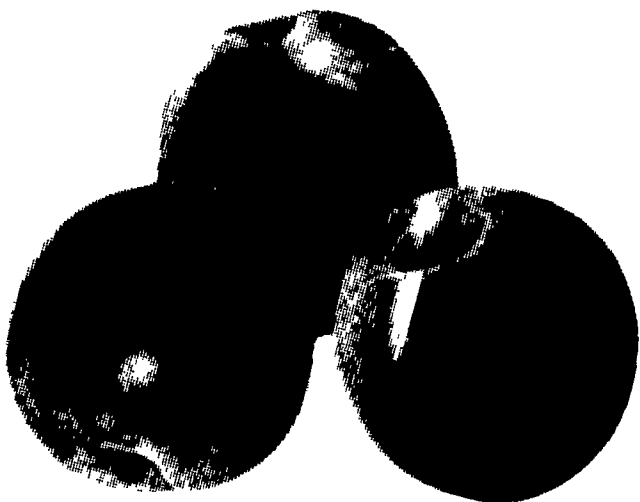
PEACH PIE FILLING TO CAN

6 quarts peaches, peeled and sliced
 Scant 4 cups sugar
 3 tablespoons lemon juice
 1 teaspoon salt
 10 cups water
 1 cup ClearJell
 ¼ teaspoon nutmeg, optional
 2 teaspoons cinnamon, optional

Mix 1 cup ClearJell with 5 cups cold water. Add 5 more cups water and bring to a boil. Add all other ingredients except fruit. Boil till thick. Pour over fruit. Mix well, then pack in jars and process 20 minutes in water bath canner. makes 5-6 quarts. Note: can be used with Peach Crisp recipe below.

Nancy Kramer
 Newmanstown

(Turn to Page B7)



Recipe Topics

If you have recipes for the topics listed below, please share them with us. You can send your recipes to Sue Keene at Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

September

1	Lunchbox Treats
8	Pies
15	Apple Recipes

PEACH CRUMB CAKE

1 package (4-serving size) Jello butterscotch flavor instant pudding and pie filling
 ½ cup sugar
 ¼ cup butter or margarine
 1 cup chopped nuts
 1/8 teaspoon cinnamon
 1/8 teaspoon nutmeg
 ¾ cup milk
 1 egg, beaten
 ¼ teaspoon almond extract

2¼ cups all-purpose biscuit mix
 1 cup diced, peeled fresh peaches
 Combine pudding mix, sugar and butter in bowl, blending with pastry blender or fork until mixture forms coarse crumbs; stir in nuts. Measure 1 cup crumb mixture, add cinnamon and nutmeg; set aside. To remaining crumb mixture, add milk, egg, almond extract and biscuit mix; stir to blend well. Fold in ¾ cup of the peaches. Pour into greased and floured 9-inch layer pan. Scatter remaining ¼ cup

Featured Recipe

This week's featured recipe comes from Phyllis Paine of Lebanon. Phyllis has been the driving force behind the chicken and ham barbeques at the Lebanon Fair since their beginning.

In addition to her barbecuing responsibilities, Phyllis is a 4-H leader, a Registered Nurse and a mother. To learn more about Phyllis and the Lebanon Fair barbeques see the story featuring them on page B2.

Hot German Green Beans

1½ pounds fresh green beans, cut into 1-inch pieces
 2 tablespoons sugar
 ½ teaspoon salt
 1 tablespoon lemon juice
 1 small onion, sliced
 2 tablespoons bacon drippings
 2 teaspoons cornstarch
 3 slices crisp-cooked bacon, crumbled

Cook beans in 1 cup water in covered saucepan until tender; drain, reserving ¼ cup liquid. Combine the next 5 ingredients in a skillet. Cook until onion is tender. Blend cornstarch with reserved bean liquid. Stir into onion mixture. Cook until thick and clear, stirring constantly. Add beans. Cook until heated through. Sprinkle with bacon. Yields six servings.