

Peaches

(Continued from Page B6)

PEACH CRISP

- 1 quart peach pie filling
- 1 cup flour
- 1 cup granulated sugar
- 1 teaspoon baking powder
- 1 egg, well beaten

Place pie filling in a 9-inch square pan. Mix all other ingredients to form crumbs. Put crumbs over fruit. Melt ½ cup butter or margarine and pour over crumbs. Bake at 350°F. for 30 - 40 minutes. Serve with milk.

Nancy Kramer
Newmanstown

PEACH CRUMB PUDDING

- 2 cups milk
- 2 cups soft breadcrumbs
- ¼ teaspoon salt
- ½ cup sugar
- 2 eggs, beaten
- 2 tablespoons soft butter or margarine
- ¼ teaspoon nutmeg
- 2 cups sliced peaches, fresh or canned

Scald milk and pour over breadcrumbs. Cool. Add salt,

sugar, eggs, butter and nutmeg. Mix. Fold in peaches.

Turn into buttered casserole. Bake in moderate oven (350°F.) for 1 ¼ hours. Cover with meringue or serve with cream.

PEACH OMLET WITH MINT CHEESE SPREAD

- 1 tablespoon butter or margarine
- 6 eggs, slightly beaten
- 6 tablespoons cream
- ½ teaspoon salt
- 2 tablespoons melted butter or margarine
- 1 cup sliced, cooked peaches
- ¼ cup sugar
- 1 tablespoon lemon juice

Melt butter in a skillet. Combine beaten eggs, cream, salt, and butter. Pour egg mixture into a skillet. As mixture cooks on the bottom and sides, prick with a fork so that the uncooked egg mixture will flow to the bottom of the skillet.

Just before it is ready to be folded, place the sliced peaches on half of the omelet. Fold and sprinkle with sugar and lemon

juice.

Place skillet under a preheated broiler (300°F) for a few minutes. Turn out on a hot platter and serve immediately. Serve with toast spread with Mint Cheese Spread.

MINT CHEESE SPREAD

- 1 3-ounce package cream cheese
- 1 tablespoon chopped mint leaves
- 1 tablespoon cream

Combine cream cheese, mint and cream. Makes ¼ cup.

PEACH PIE SUPREME

- 1 cup sugar
- 3 tablespoons margarine
- 2 tablespoons flour
- 3 well beaten eggs

Beat above together thoroughly. Line 10-inch pie pan with pastry. Fill with sliced peaches. (Fill to top).

Pour mixture over peaches. Place in 425°F. oven for 10 minutes, then at 325°F. for 45 minutes. Sprinkle with cinnamon when finished.

R. Boyd
Alburtis

Ida's Notebook



Ida Risser

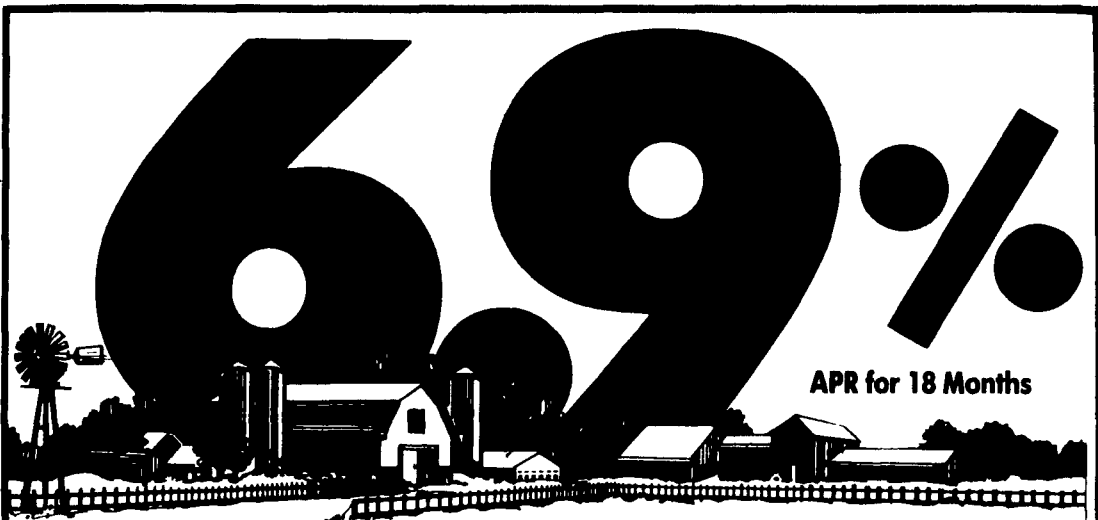
Can it be almost the end of August? The summer has gone by quickly but it isn't over as yet! I do remember that September is usually the busiest in regard to harvesting garden crops and freezing them. Our sweet corn plot is always planted after all of the field corn is in the ground and therefore, we must rely on the few rows that I put in the garden for an early taste of those sweet kernels. This year either the groundhogs or the raccoons found it just as it was ready to pick. So we've put an electric fence around the larger plot to protect it.

Now beans and tomatoes are a different story. There was one-half bushel of Kentucky Wonder beans on the fence for the first picking and many more to come. My tomatoes were very early and I gave them away as we couldn't eat all of them. Soon I must start canning them.

This year I had 30 cantaloupes ripen at almost the same time and so gave some away too. The dozen watermelons are a bit slower ripening. In fact, I picked two of them too soon and was disappointed to see pink flesh instead of red.

When I checked on my Concord grape vine, that broke loose from the smokehouse wall, I found a big grey snake with yellow stripes laying on it about three feet off of the ground. Now I'm a bit apprehensive when I pick bush limas and tomatoes. And, when I was picking red raspberries, in our overgrown patch, I slipped and fell into a grass-covered groundhog hole. These are some of the small adventures of gardening.

People ask me what those large plants with the clusters of yellow flowers are that bloom in my garden. They are parsnips and the seeds fall and start a new crop all by themselves. Next to them are the few leeks that I've been able to grow this year. They simply didn't sprout. My red beets fall into the same category as they too were replanted three times and I still have only a few.



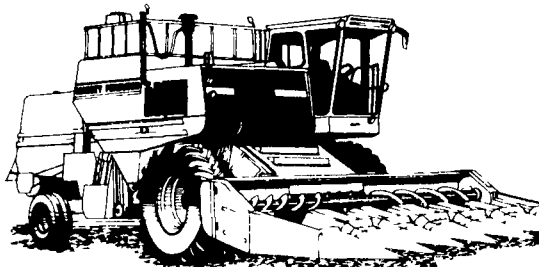
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