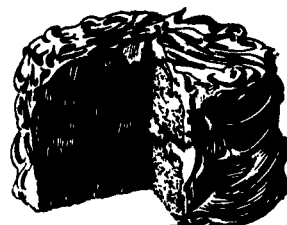


Home On The Range



Peachy Pies Using Summertime Fruit

Summer is the ideal time to experiment with pie making. The abundant fruit offers a variety of flavors and textures. Tart and tangy, crisp and sweet, you're find many fruit pies that can be made in season and out of season if you freeze or can them.

Readers have submitted some old-time favorites such as ground cherry pie and raspberry chiffon pie. If you'd never tried them, take advantage of the season and bake them today.

GROUND CHERRY PIE

- 3 cups ground cherries
- 1 cup apples
- ½ cup brown sugar
- 1 cup water
- 2 tablespoons clear jell

Mix the following ingredients in a large kettle. Cook over medium heat, stirring constantly until mixture thickens or boils. Pour into unbaked pie shell. Bake at 350 degrees for 25 to 30 minutes. Sprinkle with crumbs made from the following mixture:

- 3 cups flour
- 1½ cups brown sugar
- 1½ cups white sugar
- ¼ pound margarine

Dorene Garman
Myerstown

RASPBERRY CHIFFON PIE

- 1 quart black raspberries
- 1 cup water
- Cook raspberries slowly with water for 5 to 10 minutes. Put juice and berries through a fruit press to get raspberry juice and pulp.
- 1 envelope unflavored gelatin
- ¼ cup cold water
- 3 eggs
- ¾ cup sugar
- ½ teaspoon salt
- 1 tablespoon lemon juice
- 1 cup raspberry juice and pulp

Soften gelatin in cold water. In top of a double boiler, cook until custard consistency, the egg yolks, slightly beaten, in ¼ cup sugar, lemon juice and salt, stirring constantly. Add softened gelatin in the hot mixture and stir until dissolved. Then add raspberries. Cool and when mixture begins to thicken, fold in stiffly beaten egg whites to which ¼ cup sugar has been added. Fill baked pie shell and chill before serving. Spread a layer of whipped topping over the top of pie.

Elmer Brubaker
Mount Joy

PEACH PIE

- 4 quarts sliced peaches
- 3½ cups sugar
- ½ cup plus 2 tablespoons tapioca
- ¼ to ½ cup lemon juice, optional
- 1 teaspoon salt

Mix all together and put into 4 1-quart containers. To use partially thaw, then spread into 9-inch pie shells. Dot with butter and place top crust on. Bake until juice bubbles and is thick. (1 quart for one 9-inch pie). Bake at 450 degrees for 40 to 45 minutes.

Naomi Hackman
Souderton

LEMON CRUMB PIE

- Crumbs:
- 6 tablespoons flour
 - 1 tablespoon sugar
 - ¼ teaspoon baking powder
 - 2 tablespoons butter

- Filling:
- 1 cup boiling water
 - 2 egg yolks
 - 2 tablespoons cornstarch
 - 1½ cup sugar
 - Juice and rind of one lemon
 - 2 egg whites, beaten

Boil water, yolks, cornstarch, sugar and lemon together until thicken. Remove from heat. Fold in beaten egg whites. Pour into baked pie shell. Cover with crumbs and brown in oven at 400 degrees.

Arlene Hershey
Oxford

FAVORITE PLUM PIE

- 4 cups sliced plums
- ½ cup sugar
- ¼ cup flour
- ¼ teaspoon salt
- ¼ teaspoon cinnamon

Combine sugar, flour, salt and cinnamon. Add to plums and place in 9-inch pastry shell. Sprinkle 1 tablespoon lemon juice over plums.

Topping:

- ½ cup flour
- ½ cup sugar
- 2 teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ cup butter

Mix ingredients until crumbly. Mound crumbs in center of pie. Place pie in heavy brown grocery bag. Cover pie loosely. Fold over end twice and fasten with paper clips. Set on baking sheet. Bake 1 hour at 425 degrees.

Remove from oven. Let rest a few minutes before removing bag. Serve warm.

Carol Tice
Grantsville, MD

APPLE CREAM PIE

- Crust:
- 1¼ cups flour
 - ½ teaspoon salt
 - ¼ cup shortening
 - 1½ tablespoon butter
 - 1¼ to 2 tablespoons cold water

Combine ingredients. Chill dough in refrigerator 15 minutes. Roll to ¼ -inch thickness. Place in pie plate.

- Filling:
- 4 medium tart apples, peeled, quartered
 - 1 tablespoon lemon juice
 - 1 cup whipping cream
 - 1 egg
 - ¼ cup sugar
 - 3 tablespoons flour
 - ¼ teaspoon salt

Combine cream, egg, sugar, flour, and salt. Pour mixture over apples and sprinkle with topping.

- Walnut Crumb Topping:
- ¼ cup whole walnuts
 - ½ cup brown sugar
 - ½ cup flour
 - ¼ cup butter, melted
 - 1 teaspoon cinnamon

Combine ingredients until crumbly. Sprinkle on top of filling. Bake at 450 degrees for 10 minutes; reduce heat to 350 degrees and bake 35 minutes longer.

SINFUL PEACH PIE

- 4 peaches
 - ½ cup nonfat dry milk
 - 1 envelope unflavored gelatin
 - ¼ teaspoon vanilla
 - 1 tablespoon lemon juice
 - ½ cup water
 - 2 packets artificial sweetener
- Soften gelatin in ¼ cup water, meanwhile, line 8-inch pie pan with 2 sliced peaches. Dice

Pie making can be as easy as dipping ice cream in a cookie pie crust and topping with fresh fruit.



remaining peaches finely, set aside. Add ¼ cup boiling water and dry milk to softened gelatin; beat 5 minutes at high speed. Stir in lemon juice, vanilla, sweetner

and diced peaches; pour mixture over sliced peaches. Chill.

Maple Lawn Farms
New Park

(Turn to Page B8)

Featured Recipe

Max and Eleanor Isenberg never overlook an opportunity to promote dairy products. Eleanor enjoys pulling on a cow costume and appearing at unexpected places to teach people the importance of buying items with the real seal.

If you stop by the Isenbergs, you're sure to be served a meal containing plenty of dairy products.

Eleanor submitted this recipe, made in honor of former Jimmy Carter, who visits the Isenberg's neighborhood annually. Fortunately, the recipe calls for several dairy products earning a seal of approval from the Isenbergs and the Carters who are peanut farmers. To learn more about the Isenbergs, look for their story in this section.

JIMMY CARTER CAKE

- First layer:
- 1 cup flour
 - ½ cup butter
 - ½ cup dry roasted peanuts, crumbled
- Mix ingredients and press into a 9x13 pan. Bake 20 minutes at 350 degrees. Cool.
- Second layer:
- 8 ounces cream cheese
 - ½ cup peanut butter
 - 1 cup confectioners' sugar
- Cream together. Fold in 1 8-ounce container of whipped topping.
- Third layer:
- 2½ cups milk
 - 1 box instant vanilla pudding
 - 1 box instant chocolate pudding
- Fourth layer:
- 1 8-ounce container whipped topping
 - Grate chocolate bar and sprinkle on top
 - Garnish with peanuts
 - Refrigerate until ready to serve.

home on the range

Pie making can be complex or as simple as filling a cookie crust with ice cream topped with fresh fruit.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

- August
- 12- Preserving Fruits & Vegetables
 - 19- Apples
 - 26- Quick Casseroles