Farm & Home

Preparation of fruit—Wash. Dipping fruit in boiling water, then quickly in cold makes peeling easier. Remove skins, cut peaches in halves. Remove pits. Slice if desired. To prevent fruit from darkening during preparation, drop it into water containing 2 tablespoons each of salt and vinegar per gallon. Drain just before heating or packing raw.

Hot Pack—Simmer in boiling syrup 5 to 5 minutes. Pack in hot jars, placing halves in overlapping layers, pit side down. Fill with boiling syrup to 1/2 inch of top of jar—seal process. Complete seal.

Raw Pack—Prepare fruit as directed above. Place raw peach halves in overlapping layers, pit side down. Cover with boiling syrup, leaving 1/2 inch space at top of jar—seal process. Complete seal.

Process hot or raw pack in boiling water bath 25 minutes for pints, 30 minutes for quarts.

Information, county Extension Office, Department of Rural Office Building for Agriculture, Lansing and Township.

Thursday, June 5, 1969

[illegible] 1/4 t. salt
[illegible] sugar
[illegible] ple shell
[illegible] Topping

[illegible] together butter, sugar and [illegible] Mix well. [illegible] one at a time, until well [illegible]. Add peaches, pour into pie shell. Bake in [illegible] degree oven about 50 min. Done when knife inserted half way between center and [illegible] comes out clean.

Topping—Mix [illegible] cinnamon and [illegible] flour and 1/4 t. salt. Add [illegible] butter, 1/4 c. sugar, 1/4 c. [illegible] pecans. Mix well. Sprinkle a medium amount of sugar mixture over [illegible] apple slices.

Looking at the Inside

By JOHN H. KIRK

The [illegible] Carlisle [illegible] [illegible] [illegible]