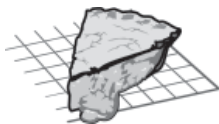


Honorable Mention
Peach Baked Alaska
by Dusti Vanderwende



Custard layer:

2 cups whole milk	1 tablespoons all-purpose flour
1 cup white sugar	2 egg yolks, slightly beaten
1 /8 teaspoon salt	1 tablespoon vanilla extract
1 cup heavy cream	1 cup whole milk
3 medium peaches, peeled, finely chopped and drained	
Food coloring (optional)	

Cake layer:

1 /2 cup butter, softened	1 cup white sugar
1 teaspoon baking soda	1 1 /2 cups all-purpose flour
1 teaspoon ground cinnamon	1 /2 teaspoon ground cloves
1 /2 teaspoon ground nutmeg	1 teaspoon salt
2 medium peaches, peeled, chopped and drained on 2 paper towels	

Meringue topping:

4 egg whites	1 /2 teaspoon cream of tartar
2 /3 cup packed dark brown sugar	

Begin preparing 36 hours in advance. Heat oven to 350-degrees. Heat double boiler. For custard: Blend 2 cups of milk, flour, sugar, egg yolks and salt in top of double boiler and cook for 10 minutes. After 10 minutes, strain and chill. For Cake: cream butter and sugar until light and fluffy, add baking soda and peaches. Mix remaining ingredients into cake batter. Pour into greased 9-inch loaf pan. Bake in preheated oven for 45 minutes or until tooth pick inserted in the center can be cleanly removed. Allow cake to cool and gently invert to remove from pan. Place inverted cake on freezer safe plate and freeze. When custard mixture is cool, add additional milk, heavy cream, vanilla extract and food coloring (if desired). Stir in peaches. Freeze custard according to directions on ice cream maker. To prepare: quickly create a custard mound on inverted cake layer and place in freezer to set overnight. To prepare meringue: Beat egg whites and cream of tartar until foamy. Beat in brown sugar, 1 tablespoon at a time, until stiff and glossy. Transfer frozen cake to oven safe dish. Cover completely with meringue. At this point, cake can be frozen for up to 24 hours. Just before serving, bake on the lowest rack of a preheated 500-degree oven for 3 to 5 minutes or until meringue is light brown. Cut and serve immediately.



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PEACHES ADD PIZAZZ TO YOUR PLATE!

They are delicious anytime of day — at breakfast, lunch, dinner or dessert! Peaches are excellent sources of vitamin A, potassium and niacin, with only 37 calories per 1/2 cup serving.

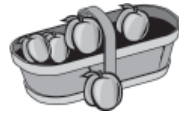
When selecting peaches, look for a slightly soft peach with a creamy yellow and red coloring; a peachy smell is also an indication of ripeness. Avoid peaches that are rock hard or have a greenish tinge, these will not ripen. Peaches ripen best when kept in a closed brown bag at room temperature. The gases emitted by the fruit assist the ripening process. Be sure to check on the peaches, to prevent the peaches from becoming overly ripe. The ripening process usually takes 2-3 days.

Remember to store the ripened fruit in the refrigerator, peaches can maintain their freshness for 3 to 5 days, if stored properly. Always handle peaches carefully, they are very sensitive to their surroundings and bruise easily.

To peel a peach quickly, dip into boiling water for 30 seconds, then in cold water. Peach peel should slide off easily.

*Peaches are wonderful all alone,
or try these delicious "peachy" recipes:*

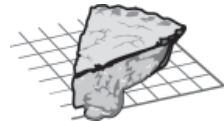
1st Place
Peach Cheesecake Bars
 by Patti Bogetti



3 cups flour	1 1/2 cups brown sugar
1 1/2 cups butter, softened	16-ounces cream cheese, softened
1/2 cup granulated sugar	2 eggs
1 teaspoon pure vanilla extract	2 tablespoons sugar
1/2 teaspoon ground cinnamon	1/4 teaspoon ground nutmeg
1/2 cup quick-cooking oats	Caramel ice cream topping
8 ripe peaches, peeled, pitted and sliced	

Preheat oven to 350-degrees. Lightly grease and set aside a 9x13-inch baking pan. Combine 2 cups of flour and 1/2 cup of the brown sugar in a large mixing bowl. Cut in 1 cup of the butter with pastry blender to resemble crumbs. Press into prepared pan and bake for 15 minutes. Meanwhile, beat cream cheese with 1/2 cup granulated sugar in mixing bowl until smooth. Add eggs and vanilla and continue to beat until combined. Pour over warm crust. In another bowl, mix peaches and 2 tablespoons of sugar, cinnamon and nutmeg. Spread evenly over cream cheese mixture. Mix the remaining 1 cup of brown sugar, the remaining 1 cup of flour, oats and remaining 1/2 cup butter with pastry blender or fork until mixture resembles crumbs. Sprinkle over peaches and bake for 35 minutes. Allow to cool. Drizzle with caramel topping and cut into squares.

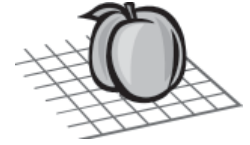
3rd Place
Sweet Peach Pie
 by Laurie Judd



1 cup water	2/3 cup granulated sugar
2 tablespoons cornstarch	2 tablespoons white corn syrup
1 (3-ounce) package peach Jell-O	Tub of Cool Whip
Block of cream cheese, softened	
6-8 ripe peaches, peeled & sliced	
1 Pillsbury refrigerated roll out pie crust, baked as directed on package and lightly sprinkled with granulated sugar before baking	

In a small saucepan slowly stir water into sugar and cornstarch that have been mixed together. Bring to a boil, stirring constantly, until mixture is thick and clear. Remove from stove and stir in corn syrup to mix well. Stir in package of dry Jell-O to mix well and dissolve and set aside to cool slightly. While Glaze is cooling, arrange peaches in cooled, prebaked pie crust. Pour Glaze over peaches and chill for at least 3 hours. Gently mix together Cool Whip and cream cheese to blend. Spoon over cooled pie.

2nd Place
Autumn Peach Cake
 by Jody Vasey



Cake:

1 package (2-layer size) spice cake mix	3 teaspoons ground cinnamon
2 teaspoons ground cloves	2 teaspoons ground allspice
1/8 teaspoon black pepper	1 1/3 cups milk
1/4 cup vegetable oil	3 large eggs
1 can (21-ounces) peach pie filling	1 cup pecan pieces

Glaze:

1 cup packed brown sugar	3/4 cup butter
2 tablespoons honey	1 teaspoon ground cinnamon
1 teaspoon ground allspice	1 teaspoon ground nutmeg
2/3 cup whipping cream	1 1/2 cups pecan pieces
Fresh sliced peaches	Whipped cream, optional

FOR CAKE: Preheat oven to 350-degrees. Grease and flour a 9x13-inch baking pan and set aside. In a large mixing bowl, combine dry cake mix and spices. Blend in milk, oil and eggs at LOW speed until moistened (about 30 seconds). Beat at MEDIUM speed for 2 minutes. Stir in pie filling and pecans. Spoon batter into prepared pan and bake for 45 to 50 minutes or until a toothpick inserted near the center comes out clean. **FOR GLAZE:** In a saucepan over medium heat, combine brown sugar and butter. Bring to a boil; reduce heat to LOW and simmer for 2 minutes. Add honey and simmer for 2 minutes longer. Add the spices and cream. Bring to a boil and simmer for 2 minutes. Remove from heat and stir in pecans. **To serve:** cut cake into squares, top with sliced peaches, a scoop of the Glaze and whipped cream, if desired. Yields 12 to 15 servings.

Peach Fuzzies

(1) 6 oz. can frozen lemonade concentrate, 2 to 3 soft peaches, water & ice. In blender put lemonade concentrate and 1 can of water. Add one peach that has been washed and cut into chunks (**DO NOT PEEL**). Puree. Add ice and more peach chunks, blending after each addition, until blender is full. Makes a delicious "slushy"!