

DELICIOUS
RECIPES





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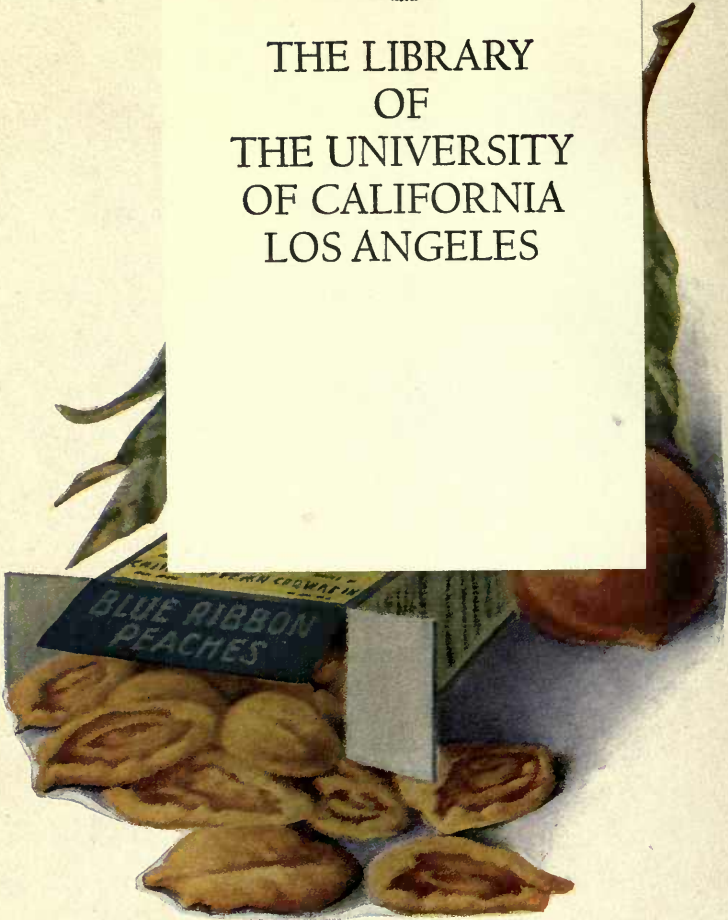


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PROPRIETARY FOODS
AND SPECIALTIES
PRACTICALLY TESTED

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"THE SOMETHING DIFFERENT DISH," AND
"SALADS, SANDWICHES AND CHAFING DISH RECIPES," ETC.

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GRADELL, N. J.

February 4th, 1920.

California Peach Growers, Inc.
Fresno, California.

Gentlemen:-

The task of preparing your illustrated recipe book has been a very pleasant one, for there are practically unlimited attractive and appetizing combinations to be obtained with Blue Ribbon Peaches.

The possibilities of Blue Ribbon Peaches are well nigh infinite. In my experiments I found that this wonderful fruit food can be used in the same delicious ways as the fresh fruit.

In my opinion your product is economical and convenient, and when suitably cooked and daintily served, is one of the most nutritious and easily digestible foods that can be provided either for adults or for children.

Whoever has not been tempted to try what nourishing dishes can be produced with the aid of Blue Ribbon Peaches, and who may be induced by means of a recipe or illustrated dish in this book to make the trial, is very certain to come under the spell of this magic fruit.

Very truly yours,

Marion H. Neil

Blue Ribbon Peaches



ARE the same as fresh peaches except that the water has been removed by natural evaporation in the open sunshine. ❁ They differ from other dried peaches in that the fuzz and much of the peeling has been removed by a thorough washing and brushing, before the fruit is packed ❁ Many attractive dishes can be prepared from them ❁ They are bright in color as well as wholesome and economical.

Food authorities advise that people should eat more fruit ❁ It is the natural food of man ❁ Rich in natural sugars and fruit acids, they are also one of the principal sources of mineral elements so important to health ❁ These together with their laxative properties make dried peaches a valuable article of food for daily use, either as stewed peaches for breakfast or in a variety of soups, salads and deserts.

Blue Ribbon Peach Recipes

RECIPE No. 1

PEACH PIE

- 1½ cups Blue Ribbon Peaches
(Softened overnight and stewed slowly)
- 1½ cups water
- 1 cup sugar
- 1 tablespoon cornstarch
- 1 lemon
- 2 eggs, beaten
- pie crust

Slice the peaches, then stew them with the water and sugar, then add cornstarch mixed with the juice of lemon and a little of the grated rind and the beaten yolks of eggs. Fill into a pastry lined pie plate and bake until crust is done. Beat up whites of eggs, then beat into them two tablespoonfuls of sugar, spread this meringue over the top of pie and return to oven to brown.

RECIPE No. 2

PEACH HOLIDAY SALAD

- 1 envelope powdered gelatine
- 2½ cups boiling water
- ½ cup lemon juice
- 1 cup Blue Ribbon Peaches
(Softened overnight and stewed slowly)
- ½ cup raisins
- ½ cup chopped nut meats
- crisp lettuce leaves
- pomegranate
- mayonnaise dressing

Dissolve gelatine in water, add lemon juice; let cool, and when it begins to set, add the fruits and nuts. When very firm, cut in squares and place on lettuce leaves. Sprinkle pomegranate juice over top, and serve with a ring of mayonnaise dressing.

The pomegranate may be omitted.

RECIPE No. 3

DELICIOUS PEACH SURPRISE

- 1 envelope powdered gelatine
- 2½ cups boiling water
- ¼ cup lemon juice
- 1 cup Blue Ribbon Peaches
(Softened overnight and stewed slowly)
- ½ cup raisins
- ½ cup chopped nut meats
- sponge cake
- cream

Dissolve gelatine in water; add lemon juice and allow to cool. When beginning to set, add peaches, nuts and raisins. When firm, cut in squares, and serve on slices of sponge cake. Serve with cream.

If desired, each portion may be decorated with whipped and sweetened cream.

Blue Ribbon Peach Recipes

RECIPE No. 4

PEACH TAPIOCA

- 1 cup Blue Ribbon Peaches
(Softened overnight and stewed slowly)
- 1/2 cup granulated tapioca
- 4 cups water
- 1/2 cup sugar
- 1 teaspoon salt

Cut the peaches in quarters. Cook the tapioca in the water until clear; add sugar, salt and drained peaches. Pour into a wet mold or individual molds, set in a cool place until firm, turn out and serve with the syrup from the peaches, sweetened to taste.

If desired, flavors or spices may be added to this recipe.

RECIPE No. 5

PEACH RAISIN PIE

- 2 cups Blue Ribbon Peaches
(Softened overnight and stewed slowly)
- 1 cup seeded raisins
- 1/2 lemon
- 1/2 cup sugar
- 1/2 cup peach juice
- 2 tablespoons cornstarch
- pie crust

Stew or soften the peaches and chop them; add to them the raisins, lemon juice, sugar and peach juice. Place over a slow fire and bring to boiling point. Add cornstarch dissolved in a very little cold water and cook till the mixture is creamy. Pour into a pastry lined pie tin and bake.

If desired, the pie may be covered with a top crust or strips of pastry.

RECIPE No. 6

PEACH AND CHEESE SALAD

- Blue Ribbon Peaches
(Softened overnight and stewed slowly)
- 2 cream cheeses
- 1/2 cup finely chopped nut meats
- 2 tablespoons cream
- 1/2 teaspoon salt
- 1/4 teaspoon paprika
- crisp lettuce leaves
- mayonnaise or French dressing
- 1 teaspoon Worcestershire sauce

Dry some softened peaches. Mash the cheeses, add nuts, cream and seasonings. Spread this mixture between halves of the peaches and chill. Serve these peach sandwiches on lettuce nests with mayonnaise or French dressing to which the Worcestershire sauce has been added.

Blue Ribbon Peach Recipes



RECIPE No. 7

PEACH, PINEAPPLE AND GRAPE SALAD

- 1 cup Blue Ribbon Peaches, softened
- 1 cup canned pineapple, diced
- 1 cup grapes, skinned and seeded
- $\frac{1}{4}$ cup peach liquor
- $\frac{1}{4}$ cup pineapple juice
- $\frac{1}{4}$ cup lemon juice
- 2 eggs
- $\frac{1}{2}$ cup sugar
- $\frac{3}{4}$ cup whipped cream
- crisp lettuce leaves

Line salad plates with lettuce. Arrange peaches, pineapple and grapes in heaps on salad leaves and serve with dressing. Heat peach liquor, pineapple and lemon juice in a double boiler. Beat up eggs with sugar and add them gradually to heated liquids. Cook for five minutes, then cool and add cream.

Blue Ribbon Peach Recipes

RECIPE No. 8

PEACH SOUP

- 1 lb. Blue Ribbon Peaches, softened
- 4 quarts water
- 2 oranges
- sugar
- 4 tablespoons cornstarch
- $\frac{1}{4}$ teaspoon powdered nutmeg
- husks or crackers

Wash peaches, cover them with two quarts of the water and soak them over night. Next day put them into an enameled saucepan with their water, add grated rinds of oranges, nutmeg, and cook until quite tender. Then rub as much as possible through a sieve, add remainder of water, strained orange juice and sugar to taste. Bring to boiling point, stir in cornstarch mixed to a smooth paste with a little cold water and cook ten minutes, stirring constantly. Serve hot or cold with husks, crackers, toasted bread, puffed rice or zwieback.

If desired, a few finely shredded blanched almonds may be added and sweetened cream piled on top.



Blue Ribbon Peach Recipes

RECIPE No. 9

BLUE RIBBON PEACH MARMALADE

- 2½ lbs. Blue Ribbon Peaches
- 7 pints water
- 5 lbs. sugar
- 2 lemons
- 2 oranges

Cover the peaches with the water and allow to soak twenty-four hours. Cover and cook slowly one hour. Drain out the peaches and cut them into small pieces, return them to the water with the sugar and strained juices of the lemons and oranges. Cook quickly to a marmalade, stirring frequently. Seal in sterilized glasses.

Another Method: Cover one pound of Blue Ribbon peaches with three cupfuls of water and leave overnight. Cook slowly one hour, then drain, cut the peaches and put them through a food chopper with one can of sliced pineapple; return this pulp to the water with the pineapple juice and two pounds of sugar. Cook quickly to a marmalade, stirring occasionally. Seal in sterilized glasses.

RECIPE No. 10

PEACH BETTY

Blue Ribbon Peaches

- 1 egg
- ½ cup sugar
- 1 cup milk
- 1 tablespoon butter, melted
- 1½ cups flour
- 2 teaspoons baking powder
- whipped and sweetened cream

Have the peaches softened and cooked. Beat up egg; add sugar, milk, butter and flour sifted with baking powder and a pinch of salt.

One-half fill a greased cake pan with this batter. Bake in a hot oven thirty minutes, then add another layer of peaches. Cover with the cream and serve.

RECIPE No. 11

PEACH CREAM PIE

- 1½ cups Blue Ribbon Peach pulp
- 1 tablespoon cornstarch
- 1 cup thin cream
- 2 eggs, separated
- ½ cup sugar
- 1 teaspoon vanilla extract
- 2 tablespoons lemon juice
- pie crust

In the upper pan of a double boiler mix cornstarch and cream, and cook over hot water until thick. Mix yolks of eggs with sugar; add peach pulp, vanilla and lemon juice. Pour slowly into the cream and cook five minutes. Line a pie plate with hot water pie crust, fill with the mixture and bake. Cover with a meringue made of the whites of the eggs and two tablespoonfuls of sugar. Brown lightly and serve.

Blue Ribbon Peach Recipes

RECIPE No. 12

SPICED PEACHES

- 2 lbs. Blue Ribbon Peaches
- 2 cups granulated sugar
- 1 cup brown sugar
- $\frac{3}{4}$ cup vinegar (if very strong add part water)
- spice to taste, cinnamon, allspice and whole cloves

Soak peaches overnight to soften; add remaining ingredients and just enough water to cover well; let cook slowly until fruit is tender and the syrup is rich.

RECIPE No. 13

PEACHES WITH CEREAL

- 2 cups Blue Ribbon Peaches, softened
- 2 cups boiling milk
- 1 cup fine oatmeal
- $\frac{1}{2}$ cup cornmeal
- 1 teaspoon salt
- 2 eggs, separated

Put the peaches into a greased fireproof dish. Pour the milk into upper pan of a double boiler, stir in oatmeal, cornmeal and salt, then cover and cook over boiling water until ready, stirring frequently. Take from the fire; add yolks of eggs and fold in whites of eggs beaten to a stiff froth. Pour over the peaches, bake fifteen minutes, and serve hot for breakfast or luncheon with sugar and cream.

RECIPE No. 14

PEACH AND CURRANT TART

- 3 cups Blue Ribbon Peaches, softened
- 1 package currants
- 1 tablespoon butter
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ teaspoon powdered mace

Pastry

- 2 cups flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ cup butter
- 4 tablespoons powdered sugar
- 1 egg, separated
- 2 tablespoons milk or cream
- white or pink frosting

Into a saucepan put peaches, currants well cleaned, butter, sugar and mace. Cook ten minutes and turn out to cool.

For Pastry: Sift flour and baking powder into a bowl, cut and rub in butter; add sugar and yolk of egg beaten and mixed with milk. Mix to stiff paste. Butter round cake tin about eight inches in diameter and line it with two-thirds of pastry; turn in peach mixture; roll out remaining piece of pastry into neat round and place it on top. Brush over with beaten white of egg and bake in moderate oven for one hour. Turn out on to serving dish and allow to cool. Cover with frosting and serve decorated to taste.

If desired, the tart may be served hot without frosting.

Blue Ribbon Peach Recipes



RECIPE No. 15

BLUE RIBBON PEACHES IN FROZEN RICE BORDER

- $\frac{1}{3}$ cup rice
- 2 cups cream or milk
- 6 tablespoons sugar
- 1 lemon
- 1 cup whipped cream

Blue Ribbon Peaches

Wash rice and cover it with cold water, bring to boiling point, drain, rinse well in cold water, then put it into a saucepan with cream or milk, sugar, and finely pared rind of lemon. Cook carefully until rice is tender, then remove lemon rind, and, when cool, add whipped cream. Turn into a wet ring mold, cover securely, and bury in ice and rock salt for two hours. Turn out on serving dish, fill center with cold, softened and sweetened Blue Ribbon peaches. If desired, the peaches may be covered with whipped and sweetened cream.

Blue Ribbon Peach Recipes

RECIPE No. 16

GENOESE PEACH ROLL

- 4 eggs
- 6 tablespoons sugar
- $\frac{1}{4}$ cup flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon lemon extract
- 6 tablespoons butter, melted
- 2 cups **Blue Ribbon Peaches**, sieved
chopped nut meats or cocoanut

Soften and slightly sweeten peaches; rub them through a sieve and keep them warm. Beat up eggs and sugar five minutes, then beat over boiling water ten minutes, take from water and beat until cold. Remove beater, sift in flour mixed with baking powder, add lemon and butter. Mix carefully, turn into a greased and floured jelly roll tin and bake in quick oven twelve minutes. Turn out on to a paper sprinkled with sugar, spread quickly with peach sauce, roll up at once and sprinkle over with chopped cocoanut or nut meats.

If desired, the peach roll may be iced all over with chocolate frosting in straight rows. This roll may be served hot as a pudding with sweet sauce, or cut in slices and served cold with whipped and sweetened cream or whipped evaporated milk.



Blue Ribbon Peach Recipes

RECIPE No. 17

PEACH AND NUT DAINTRIES

- 1½ cups Blue Ribbon Peaches
- 4 eggs
- ½ cup sugar
- ¼ cup butter
- 1 cup nut meats, chopped
- cream or sweet sauce

Soften and drain peaches, then divide them into greased fireproof dishes. Beat up eggs with sugar; add butter and nut meats and mix thoroughly. Spread over peaches and bake in a moderate oven until firm. Decorate with a softened Blue Ribbon peach and serve hot or cold with cream or any preferred sweet sauce.

RECIPE No. 18

PEACH FAVORITES

- 1 cup Blue Ribbon Peaches
- stale cake
- 2 cups thin custard
- whipped and sweetened cream
- chopped nut meats
- preserved cherries

Soften and slightly sweeten peaches and cut them in halves. Divide peaches into serving dishes; add layer stale cake crumbs, cover with custard and set in cool place one hour. Decorate with cream, nut meats and cherries.

If desired, marshmallow whip or whipped evaporated milk may be substituted for cream.

RECIPE No. 19

PEACH AND NUT PARFAIT

- 1½ cups Blue Ribbon Peaches, softened
- 1 cup sugar
- 1 cup water
- 3 egg whites, beaten
- 2 cups whipped cream
- 1 teaspoon almond extract
- 2 teaspoons vanilla extract
- 1 cup chopped nut meats

Chop the peaches. Cook the sugar and water together until the mixture spins a heavy thread, then beat thoroughly until cold, beating in the whites of eggs, then add the peaches, cream, extracts and nut meats. Blend well together, pack in molds, and put in ice and rock salt five hours before serving time.

A dainty way of serving this parfait is to place in a pretty saucer or plate a thin round of stale sponge cake, moistened with the peach juice. Cover this with a thick slice of the parfait, hollow it out in the center, fill with three or four pieces of softened and sweetened Blue Ribbon peaches, and top with whipped and sweetened cream.

Or mold the parfait in a ring mold, turn out, fill the center with softened, sweetened and flavored Blue Ribbon peaches and serve with cream.

Blue Ribbon Peach Recipes

RECIPE No. 20

PEACH SANDWICHES

Blue Ribbon Peaches

(Softened overnight and stewed slowly)

White bread and butter

Grated chocolate

Cut some thin bread and butter, and sprinkle it with grated chocolate. Cut the peaches into small pieces. Put a layer of these pieces between two pieces of prepared bread, and press well together. Trim and cut into neat sandwiches. Serve on lace-edged paper.

Another Method: Cut brown bread into slices, and toast until delicately browned. Spread lightly with butter, and over each slice heap Blue Ribbon peaches which have been softened and sweetened to taste. Place a spoonful of whipped cream on top, and serve on individual plates.

RECIPE No. 21

PEACH BATTER PUDDING

2 cups Blue Ribbon Peaches

(Softened overnight and stewed slowly)

1½ cups flour

1 pinch salt

3 tablespoons sugar

2 eggs, beaten

1 cup milk

Grease a pudding dish, put in the peaches, sprinkle over the sugar and allow to stand ten minutes. Sift the flour and salt into a bowl; add eggs and milk, and beat until it is smooth and light. Pour the batter over the peaches, cover with a buttered paper, and steam steadily one hour. Turn out when done on to a hot dish and serve at once with or without whipped and sweetened cream, or whipped evaporated milk.

RECIPE No. 22

COLONIAL PEACH PUDDING

3 cups Blue Ribbon Peaches

(Softened overnight and stewed slowly)

$\frac{2}{3}$ cup butter

2 cups brown sugar

2 eggs, beaten

$\frac{2}{3}$ cup molasses

1 teaspoon vanilla extract

4 cups flour

1 teaspoon baking soda

$\frac{1}{4}$ teaspoon salt

Have the peaches softened and cooled. Cream butter with sugar; add eggs, molasses, vanilla, flour sifted with soda and salt. Mix and roll out on a floured baking board, and with this pastry line a long greased baking tin, making a deep edge. Fill in with the peaches and bake in a moderate oven thirty-five minutes.

If desired, this pudding may be decorated round the edge with a piping of whipped and sweetened cream.

Blue Ribbon Peach Recipes



RECIPE No. 23

PEACH AMBER

- 2 cups **Blue Ribbon Peaches**
(Softened overnight and stewed slowly)
- 4 tablespoons sugar
- 3 tablespoons butter
- 2 tablespoons lemon juice
- 3 eggs, separated
- pie pastry
- cherries
- 2 tablespoons powdered sugar

Line pudding dish with pastry. Rub peaches through a sieve, with sugar, butter and lemon juice, stir in yolks of eggs, then pour the mixture into prepared dish. Bake in a moderate oven until the pastry is cooked and the peach mixture set. Beat up whites of eggs to a stiff froth, then beat in the powdered sugar and a few drops of lemon juice. Pile this meringue on the top of the pudding, decorate with cherries, and place in a cool oven to become delicately browned.

Blue Ribbon Peach Recipes

RECIPE No. 24

PEACH CHOCOLATE LAYER CAKE

- 1/2 cup butter
- 1 1/2 cups sugar
- 2/3 cup milk
- 2 squares chocolate, unsweetened
- 2 cups flour
- 1/2 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1/4 teaspoon salt
- 3 eggs, separated
- 1 teaspoon vanilla extract

Peach Filling

- 1 egg
- 3/4 cup sugar
- 1/4 cup butter
- 2 lemons
- 1 cup Blue Ribbon Peaches, softened

For cake, beat butter and sugar till creamy, add milk, chocolate, melted, flour sifted with soda, cream of tartar and salt, add vanilla and fold in whites stiffly beaten. Mix carefully and bake in two layers. Cool and put together with filling made as follows: Into a small saucepan put the three yolks of eggs, add whole egg, stir in sugar, add butter, grated rinds and strained juice of lemons and stir over hot water till thick. Then add peaches which have been rubbed through a sieve. Mix well and cool before using.

If desired, this cake be frosted and decorated with halves of softened and sweetened Blue Ribbon peaches.



Blue Ribbon Peach Recipes

RECIPE No. 25

PEACH RICE SUNDAE

- 10 Blue Ribbon Peaches
- 1½ cups cooked rice
- whipped and sweetened cream
- chopped nut meats

Wash the peaches and soak them over night. In the morning stew the peaches in the same water. Pile the rice in the center of a large plate. Place the cooked peaches around the edge of the rice, inverted. Before serving, pour peach juice over rice. Fill the peaches with cream and sprinkle nuts over all.

RECIPE No. 26

PEACH WAFERS WITH MARSHMALLOW

- ½ cup Blue Ribbon Peaches, sieved
- 1 cup sugar
- 2 tablespoons butter
- ⅓ cup milk
- wafers or crackers
- marshmallows

Into a saucepan put softened, unsweetened and sieved Blue Ribbon peaches; add sugar, butter and milk, stir and cook until the mixture forms a soft ball when tested in cold water, or 240 degrees Fahrenheit by candy thermometer, then take from fire and beat until thick. Spread between two wafers or crackers, spread mixture over the top; place a marshmallow on top of each and brown in a quick oven. The oven must be hot enough to brown the marshmallows before the filling melts.

If desired, one tablespoonful of cocoa may be cooked with the peach mixture.

RECIPE No. 27

PEACH POT PIE

- 3 cups Blue Ribbon Peaches, softened and sweetened
- ½ teaspoon powdered nutmeg
- 4 cups flour
- 1 teaspoon salt
- 3 teaspoons baking powder
- ⅔ cup butter
- milk
- 4 cups boiling water

Put the peaches into a deep, greased fireproof dish, and add nutmeg. Into a bowl sift flour, salt and baking powder, cut and rub in butter and mix to a soft paste with milk. Lay this shortcake on the top of the peaches, pour in water, cover closely, and cook forty minutes. Serve hot from the same dish.

If desired, one-fourth cupful of butter cut in pieces may be put over the peaches before covering with the dough.

Blue Ribbon Peach Recipes

RECIPE No. 28

PETITS CROUX OF PEACHES

Blue Ribbon Peaches, softened

- 1/2 cup flour
- 2 tablespoons butter
- 1/2 cup water
- 1 egg
- 1 egg yolk
- water icing
- whipped cream or whipped evaporated milk

Sift the flour, put the butter and water into a saucepan, place on the fire and, when boiling, stir in the flour very quickly. When the mixture leaves the sides and bottom of the pan clean remove it from the fire, and allow it to cool slightly. Beat in the eggs one at a time, and then turn out on to a plate to cool. Shape into balls, place on a floured baking tin, and bake in a hot oven forty-five minutes. Take them out on a sieve to cool, cut each in half, remove any soft inside there may be, place a piece of peach in each, and put the two halves together again. Cover each with water icing, and when quite set, decorate them with whipped cream sweetened and flavored to taste.

RECIPE No. 29

PEACH PASTRY FINGERS

- 1/2 lb. pastry
- Blue Ribbon Peaches, softened
- cleaned currants
- butter
- sugar
- powdered mace
- 1 egg, beaten

Roll out pastry into a square and cut it into two pieces; cover one piece with peaches cut in small pieces, sprinkle over with mace, currants and sugar, dot with tiny pieces of butter and cover with the other piece of pastry. Wet the edges of the pastry and press together. Brush over the top with egg, perforate with a fork, and bake in a hot oven. Sprinkle over with sugar, cut into finger-shaped pieces, and serve hot or cold.

RECIPE No. 30

PEACH BREAD CAKE

- 2 cups bread dough
- 1/2 cup butter
- 1 cup sugar
- 2 eggs, beaten
- 1 cup Blue Ribbon Peaches, softened
- 1/4 cup chopped nut meats

When making bread reserve two cupfuls of the dough, put into a slightly heated bowl, add butter, sugar, eggs and peaches cut into small pieces. Mix well, and turn into a shallow greased pan. Allow to rise, and when light, brush over with egg or milk, sprinkle over with a little sugar and the nut meats. Bake in a moderate oven forty-five minutes.

Blue Ribbon Peach Recipes



RECIPE No. 31

BLUE RIBBON PEACH COBLER

3 quarters Blue Ribbon Peaches
(Softened overnight and stewed slowly)
2 cups sugar
flavoring
butter
flaky pie crust

Put the sugar into a saucepan, add three cupfuls of the water in which the peaches were softened, boil for ten minutes and pour over the softened peaches and allow to cool. Flavor to taste.

Line the sides of a large, deep pudding dish with pastry. Put in the peaches, dot the top with tiny pieces of butter. Cover with pastry, brush over with beaten egg and slash the center crosswise. Bake until the paste is nicely browned. Serve hot or cold with sugar and cream.

Blue Ribbon Peach Recipes

RECIPE No. 32

STEAMED PEACH PUDDING

- 1/2 cup Blue Ribbon Peaches, softened
- 1/2 cup butter
- 1/2 cup sugar
- 2 eggs, beaten
- 1 cup flour
- 1 teaspoon baking powder
- 1 pinch salt

Cut peaches into small pieces. Beat butter and sugar to a cream, add eggs, peaches, flour sifted with baking powder and salt. Mix well, turn into a greased mold, cover with greased paper or lid and steam steadily two hours. Turn out and serve with peach syrup heated, or with sweet melted butter sauce.

If desired, two tablespoonfuls each of finely chopped nut meats and candied citron peel may be added.



Blue Ribbon Peach Recipes

RECIPE No. 33

SPICED PEACHES

- 7 lbs. Blue Ribbon Peaches, softened
- 3½ lbs. sugar
- 2 cups vinegar
- 1 stick cinnamon
- 1 tablespoon whole cloves

Cut the softened peaches in slices and put them into a preserving kettle with the sugar and vinegar. Add the spices tied in a cheesecloth bag. Cook to a thick marmalade and seal in small sterilized jars.

The spice bag should be removed.

RECIPE No. 34

PEACH COTTAGE PUDDING

Blue Ribbon Peaches, softened

- ⅓ cup butter
- 1 cup sugar
- ½ cup milk
- 1 egg, beaten
- 1¾ cups flour
- 4 teaspoons baking powder

Have the peaches softened and sweetened to taste. Cream the butter and sugar, add milk, egg and flour sifted with baking powder. Mix well, and bake twenty-five minutes in a shallow greased pan. Cut in neat squares and serve in deep serving dishes, and cover each portion of pudding with a liberal quantity of the peaches that have been cut up.

Make a sauce from one cupful of whipped cream, add one-third cupful of powdered sugar and one tablespoonful of the peach syrup. Pour over the peaches and serve.

RECIPE No. 35

HOT PEACH CAKES

- 2 cups Blue Ribbon Peaches, softened
- 4 cups flour
- 1 pinch salt
- 1 yeast cake
- ¼ cup sugar
- 1 egg, beaten
- 2 tablespoons butter
- 1 cup milk

Sift the flour and salt into a bowl; cream the yeast and sugar together until liquid. Beat the egg in another bowl. Melt the butter in a saucepan, add milk, and let it get lukewarm. Pour this on to the egg. When this egg and milk is tepid, stir it on to the yeast, and mix in the flour. Cover with a cloth, and put to rise in a warm place one hour. Chop the peaches fine. Turn the dough on to a floured baking board, knead it well twenty minutes, working in the peaches by degrees as it is kneaded well. Grease a large shallow baking tin, turn in the peach cake into it, and place in a warm place to rise fifteen minutes.

Put it into a hot oven, and bake thirty minutes. Take it out of the tin, split the cake through, spread it with butter, and dust with sugar. Place the laves together again, and cut into fingers. Dish up in a pile on a hot dish, dust with sugar, and serve hot.

Blue Ribbon Peach Recipes

RECIPE No. 36

PEACHES AND CRANBERRIES

- 1½ cups Blue Ribbon Peaches, softened
- 2 cups cranberries
- 1 cup sugar
- ½ lemon
- 1 cup water
- crisp pastry or biscuits

Wash cranberries, cut them in halves, add sugar, grated rind and strained juice of lemon, soaked peaches and water. Cover and cook slowly until tender. Serve with pastry or biscuits.

If desired, custard or cornstarch pudding may be served with this dish.

RECIPE No. 37

PEACH BLANC MANGE

Blue Ribbon Peaches

(Softened overnight and stewed slowly)

- 1 quart milk
- 4 tablespoons sugar
- ½ cup cornstarch
- 1 teaspoon lemon extract
- 2 eggs, beaten

Have the peaches softened and slightly sweetened; put two or three pieces into wet individual molds. Heat the milk to boiling point, stir in the sugar mixed with the cornstarch, cook carefully twelve minutes, then add extract and eggs. Mix well, and divide into the molds. Pour in sufficient to almost, but not quite cover the peaches. When set, place in a glass dish and pour over some of the peach syrup.

If desired, these puddings may be served with currant jelly, or a boiled custard, or milk, or cream.

RECIPE No. 38

PEACH AND PINEAPPLE COMPOTE

- 1½ cups Blue Ribbon Peaches
- 1 can sliced pineapple, small size
- 4 cups cold water
- 1 lemon
- 1 orange
- 1 cup sugar
- 2½ tablespoons powdered gelatine
- ½ cup boiling water
- ½ cup chopped nut meats
- whipped and sweetened cream

Cover the peaches with the cold water; let them soak over night, then cook slowly until tender, keeping the quantity of juice at the same level in the saucepan. Drain out the peaches and lay them in a wet mold with alternate layers of the pineapple drained and diced. To the peach juice on the fire, add grated rinds and juices of the lemon and oranges and sugar, cook fifteen minutes, then strain and add gelatine dissolved in the boiling water. Pour over the peaches and pineapple and set in the refrigerator over night. Turn out, decorate with the nut meats and serve with the cream.

If desired, marshmallow whip may be substituted for the cream.

Blue Ribbon Peach Recipes



RECIPE No. 39

JELLIED PEACHES WITH CREAM

Blue Ribbon Peaches

(Softened overnight and stewed slowly)

- 4½ tablespoons powdered gelatine
- 1 cup water
- 1 cup sugar
- 1 lemon
- whipped and sweetened cream

Mix the gelatine with water, add three cupfuls of the water in which peaches were soaked, sugar, grated rind and juice of lemon. Heat over the fire until dissolved, then strain. Pour a layer of this jelly into a shallow wet mold, when firm, lay in a few drained peaches, and let them set, then another layer of jelly and peaches, allowing to set, and so on until the mold is full. When firm turn out, and serve with cream.

Blue Ribbon Peach Recipes

RECIPE No. 40

PEACH COCKTAILS IN ORANGE BASKETS

- 1½ cups Blue Ribbon Peaches
(Softened overnight and stewed slowly)
- 1 cup preserved cherries
- 1 grapefruit
- 3 tablespoons powdered sugar
- bananas
- large oranges

Take large oranges of equal size, one for each portion, and wash and dry them. Cut to form a basket, with a sharp knife, removing pulp carefully so that the handles of the baskets may not be broken. Put orange pulp into a bowl, add peaches cut in neat pieces, cherries cut in halves, grapefruit pulp and juice, sugar and bananas sliced. Mix and chill thoroughly. Place orange baskets on serving plates, fill with peach mixture and serve.



Blue Ribbon Peach Recipes

RECIPE No. 41

PEACH PUREE

- 1/4 cup cornstarch
- 2 cups milk
- 2 eggs, separated
- 1 cup Blue Ribbon Peaches, sieved
- 6 tablespoons sugar
- 1 teaspoon lemon juice

Soften peaches.

Blend cornstarch with milk, bring to boiling point, and cook three minutes, stirring constantly. Take from fire, add yolks of eggs and sugar, mix well, and cool. Rub some Blue Ribbon peaches through a sieve to make one cup of puree. Add this to cornstarch custard with lemon juice, mix thoroughly and serve.

If desired, the whites of eggs may be beaten to a stiff froth, then sweetened and flavored to taste, and piled on top of puree.

RECIPE No. 42

PEACH TART

- 2 cups Blue Ribbon Peaches
(Softened overnight and stewed slowly)
- 1 cup flour
- 5 tablespoons butter
- 1/2 cup brown sugar
- 1 pinch salt
- 1 egg, beaten
- sweet white sauce

Slightly sweeten peaches, then rub through a coarse sieve. Into bowl sift flour and salt, cut and rub in butter, add sugar and egg. Mix and turn out on to floured baking board, divide in three equal pieces, roll into neat rounds, lay on greased tins and bake to pale brown in moderate oven. Cool and leave twenty-four hours. Put together with peaches, cover with white sauce, decorate to taste and serve in wedge-shaped pieces.

RECIPE No. 43

PEACH LOG CABIN SALAD

- Blue Ribbon Peaches
(Softened overnight and stewed slowly)
- Bananas
- Orange juice
- Sprigs parsley
- Cream mayonnaise dressing

Sweeten peaches, flavor them to taste and cut in halves. Peel bananas and cut each one in four pieces lengthwise and soak in orange juice thirty minutes. Place bananas on individual salad plates in log cabin fashion and fill with peaches. Top with dressing and serve very cold, garnished with parsley or celery tips.

Blue Ribbon Peach Recipes

RECIPE No. 44

PEACHES, ORIENTAL STYLE

- 2 cups **Blue Ribbon Peaches**
(Softened overnight and stewed slowly)
- 12 macaroons
- 3 cups whipped cream
- 1 teaspoon lemon extract
- 1 cup chopped blanched almonds

Sweeten the peaches to taste. Soak the macaroons in peach syrup forty-minutes. Arrange the macaroons in a glass serving dish, put on them the cream sweetened and flavored with the lemon extract. Arrange the peaches on the cream, and sprinkle, all with the chopped almonds.

RECIPE No. 45

AN APPETIZING PEACH SAUCE FOR MEATS

- 2 lbs. **Blue Ribbon Peaches**
(Softened overnight and stewed slowly)
- 8 large oranges
- 1 onion, chopped
- 2 tablespoons mustard
- 1 tablespoon grated ginger root
- 1/2 lb. seeded raisins
- 2 pods red peppers
- 1 lb. brown sugar
- 6 lemons
- 1/2 cup salt

Drain peaches and put them into a saucepan, add grated rinds, pulps and juices of oranges and lemons, onion, mustard, ginger root, raisins, peppers, sugar and salt. Bring to boiling point, and cook carefully to a pulp. Take from fire and rub through a coarse sieve. Let sauce cool and then bottle it.

This sauce is excellent to serve with fish and cold meats, and it can be made at any season of the year.

RECIPE No. 46

PEACH SUMMER PUDDING

- Stale bread
- Blue Ribbon Peaches**, hot
- Cocoanut or chopped preserved cherries

Line a well buttered mold or bowl with pieces of bread, cutting a slice of bread and stamping out from this a round the size of the bottom of the mold, then line the sides with strips of bread the length of the mold and about one and one-half inches deep, pressing these well into the mold; pour in sufficient hot softened and sweetened Blue Ribbon peaches to fill mold, fit a round of bread on top, let stand till next day and turn out. Decorate with cocoanut or chipped preserved cherries. Serve with milk or cream.

A variation of this dish can be made as follows: Slice down thinly one pound of bread and put this in a greased dish in alternate layers with hot cooked and sweetened Blue Ribbon peaches, finishing with the peaches, and leave it until cold. Serve with a thin custard.

Blue Ribbon Peach Recipes



RECIPE No. 47

PEACHES IN SWEDISH TIMBALES

Blue Ribbon Peaches, softened and halved
Whipped and sweetened cream
Chopped preserved ginger or cherries

Batter for Cases

1 egg, beaten
 $\frac{1}{2}$ cup milk
1 teaspoon oil
1 cup flour
 $\frac{1}{4}$ teaspoon salt

Sweeten and flavor some Blue Ribbon peaches to taste. Divide peaches into timbale cases, top with cream and serve as a first course decorated with ginger or cherries.

Plain and fluted irons, mounted on a long handle, are used for shaping the cases. Add milk to egg, stir in oil and flour sifted with salt. Beat well and leave thirty minutes. Dip timbale iron into plenty of smoking hot fat, let remain two or three minutes, then drain and dip into batter to one-half inch of top of iron; return to fat and hold there until batter is crisp and a pale yellow color, take from iron and drain on paper. These little pastry cases may be fried the day before they are wanted and reheated in the oven just before using.

Blue Ribbon Peach Recipes

RECIPE No. 48

DELICIOUS PEACH PIE

- 1 cup Blue Ribbon Peaches
(Softened overnight and stewed slowly)
- pie crust
- 2 eggs, beaten
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup butter
- 1 cup flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon almond extract
- 2 tablespoons cream

Line deep pie plate with pie crust, into this place peaches which have been softened, slightly sweetened and cut in pieces. Beat butter and sugar until creamy, add eggs, flour sifted with baking powder, add extract and cream. Beat well and spread on top of peaches. Bake in moderately hot oven thirty minutes. Serve hot or cold.



Blue Ribbon Peach Recipes

RECIPE No. 49

FRENCH PEACH CUSTARD

- 1 quart milk
- 5 eggs, separated
- 4 tablespoons sugar
- 2 cups **Blue Ribbon Peaches**
(Softened overnight and stewed slowly)
- 2 tablespoons chopped preserved ginger
- pink sugar

Sweeten peaches to taste and place them in a glass dish. Put milk into upper pan of a double boiler, reserving one-half cupful, and make very hot over the fire. Beat up yolks of eggs with sugar, add reserved milk and stir this into hot milk. Stir constantly until custard thickens, then take from fire to cool, add pinch of salt to whites of eggs, beat until very stiff, and put them into a colander. Pour boiling water carefully through and over them till they are quite firm. Put layer of custard over peaches, then layer of whites, and spoonful of ginger, then repeat until dish is full, having last layer of whites.

Over this, sprinkle some pink sugar and set dish away to get very cold before serving.

RECIPE No. 50

PEACH ICE CREAM

- 1 cup sugar
- $\frac{3}{4}$ cup water
- 3 egg whites, beaten
- 1 tablespoon orange extract
- $1\frac{1}{2}$ cups **Blue Ribbon Peaches**
(Softened overnight and stewed slowly)
- 2 cups cream, thick

Boil sugar and water together until they thread. Pour slowly over stiffly beaten whites of eggs and continue beating until cool. Add cream whipped stiff, flavoring and peaches rubbed through a sieve. Freeze and serve with cake or wafers.

An unusual way of serving Blue Ribbon Peach Ice Cream is as follows: Cut tops from fresh cream puffs, fill with the ice cream. Invert on serving dish and cover with peach sauce. Decorate tops with rosettes of whipped and sweetened cream and a piece of softened sweetened peach.

RECIPE No. 51

PEACH GATEAU EN SURPRISE

- 1 chocolate cake, square or round
- chocolate frosting
- Blue Ribbon Peaches**
(Softened overnight and stewed slowly)
- whipped and sweetened cream
- crystallized rose leaves or violets

Cut off a slice from top of cake, scoop out inside, being careful to leave about an inch at the bottom, and ice with chocolate frosting. Fill center with Blue Ribbon peaches softened and sweetened to taste; cover with cream and decorate with rose leaves or violets.

Blue Ribbon Peach Recipes

RECIPE No. 52

PEACH AND APPLE MERINGUE

- 2 cups Blue Ribbon Peaches
(Softened overnight and stewed slowly)
- 8 apples, uniform size
- 1 cup sugar
- 1/2 lemon
- 4 egg whites
- 3 tablespoons chopped nut meats
- 2 tablespoons powdered sugar

Prepare peaches and sweeten them slightly. Peel and core apples. Put them into a stewpan with sugar, one cup of the peach juice, and grated rind and juice of lemon and cook carefully to a sauce.

Put peaches into serving dish, add apple sauce piling it up in oval shape. Beat up whites of eggs to a stiff froth, add powdered sugar, beat five minutes and spread over sauce, sprinkle with nut meats and set in moderate oven for apples to reheat a little and for meringue to color a light brown.

RECIPE No. 53

FRIED PEACH PIES

- 2 cups Blue Ribbon Peaches
- 1/2 teaspoon salt
- 3 tablespoons sugar
- 1/2 teaspoon powdered ginger
- 1/2 teaspoon powdered nutmeg
- pastry
- 1 egg, beaten
- hot fat

Soften peaches in water for three hours, drain and renew water, and cook slowly for thirty minutes. Drain, rub through a sieve, and add salt, sugar and spices. Cook carefully until thick. Roll pastry out, cut into large circles, place a spoonful of peach puree in center of each circle, wet edges of pastry with cold water, turn one-half over peaches pressing edges closely together. Brush over with egg, fry in plenty of smoking hot fat for six minutes, drain, sprinkle with sugar and serve hot.

RECIPE No. 54

PEACH OMELET SOUFFLE

- 1 cup Blue Ribbon Peaches, hot
- 6 eggs, separated
- 4 tablespoons sugar
- 1 teaspoon grated lemon rind
- 1 pinch salt
- 2 tablespoons butter

Soften and sweeten peaches, then cut them into small pieces. Beat yolks of eggs with sugar until light, and add lemon rind. Beat up whites of eggs with salt until stiff and fold them into yolk mixture. Melt butter in a frying pan, pour in mixture and place pan over a slow fire just to set the mixture, place the pan in a moderate oven and bake until souffle is ready. Turn out on to a hot sugared dish, cover with peaches and serve at once.

Blue Ribbon Peach Recipes

RECIPE No. 55

BLUE RIBBON PEACHES WITH CHOCOLATE SAUCE

- Blue Ribbon Peaches, softened
- Rose or almond extract
- thin slices of sponge cake
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup water
- 4 squares sweetened chocolate, grated
- $\frac{1}{2}$ cup thick cream
- $\frac{1}{2}$ teaspoon vanilla extract

Have in readiness some softened, slightly sweetened Blue Ribbon peaches and flavored to taste with rose or almond extract. Put two or three slices of sponge cake on each serving dish, pile four or five of the peaches on top of each and serve with sauce poured over. To make sauce, boil sugar and water ten minutes, then stir in slowly chocolate and allow to dissolve smoothly, over hot water. Stir in cream and vanilla.

RECIPE No. 56

STEAMED PEACH BREAD

- 1 cup cornmeal
- boiling water
- 1 cup sour milk
- $\frac{1}{2}$ cup molasses
- 1 teaspoon salt
- 2 cups graham flour
- 1 teaspoon baking soda
- 1 cup Blue Ribbon Peaches, softened

Scald corn meal with sufficient boiling water to moisten well. Cool, add milk, molasses, flour sifted with salt and soda and stir in peaches cut in pieces. Divide into two greased baking powder cans, cover and steam steadily for three hours. Turn out and serve hot.

This bread is delicious and wholesome.

RECIPE No. 57

PEACHES WITH FRIED BREAD—SAVORY

- 1 cup Blue Ribbon Peaches
- stale bread, fried
- 1 large slice ham
- 1 sage leaf
- 1 tablespoon sugar
- 2 tablespoons vinegar
- 2 tablespoons seedless raisins

Cut bread into slices, removing crusts. Fry bread in hot fat, arrange it on a hot platter and keep hot. Into a small saucepan put raisins, ham chopped fine, sage crushed, sugar and vinegar. Stir over the fire with a wooden spoon until ingredients form a syrup. Have peaches hot and slightly sweetened, place them on the bread and pour sauce over and around them. Serve hot with cold meats of any kind.

Blue Ribbon Peach Recipes

RECIPE No. 58

BLUE RIBBON PEACH FRITTERS

- 2 tablespoons sugar
- 4 tablespoons butter
- 1 lemon
- 1 cup water
- 1 $\frac{1}{4}$ cups flour
- 5 eggs
- Blue Ribbon Peaches, softened

Into a small saucepan put sugar, butter, grated lemon rind and water and cook ten minutes, quickly add flour, stir until smooth, take from fire, and add eggs, one by one. Beat thoroughly, dip peaches in this batter, and fry in plenty of smoking hot fat. Drain, sprinkle with powdered sugar, and serve hot.

RECIPE No. 59

PEACH AND COCOANUT PUDDING

- 1 cup milk
- 1 cup cocoanut
- 4 tablespoons sugar
- 3 tablespoons butter, melted
- 4 tablespoons bread crumbs
- 1 cup Blue Ribbon Peaches, chopped
- 1 teaspoon grated lemon rind
- 2 eggs, beaten
- cream or sweet sauce

Pour milk into a bowl, add cocoanut, and allow to soak ten minutes, add sugar, butter, crumbs, peaches softened, lemon rind, and eggs. Mix together, turn into a well buttered pudding dish and bake in a very moderate oven one hour. Dust with powdered sugar and serve hot with cream or any preferred sweet sauce.

RECIPE No. 60

PEACH AND NUT CAKE

- 1 $\frac{1}{2}$ cups Blue Ribbon Peaches, softened
- 1 cup boiling water
- 1 teaspoon baking soda
- 1 cup sugar
- 2 tablespoons butter
- 1 egg, beaten
- 2 cups flour
- 1 pinch salt
- 1 cup chopped nut meats

Drain peaches thoroughly and cut them into small pieces; add water and soda and allow to stand until cool. Beat sugar and butter until creamy, add egg, one-half of peaches, one-half of flour, then remainder of peaches and flour, with nut meats and salt. Mix well, turn into greased and floured cake tin and bake in moderate oven one and one-half hours.

This unusual cake is excellent for the children's lunch box, and, if desired, it may be frosted.

BLUE RIBBON PEACHES are packed by the California Peach Growers, Inc., of Fresno, California, a co-operative marketing organization consisting of 6500 growers, who have banded themselves together for the purpose of selling their own crops.

The object of the Association has been to secure wide distribution for peaches under the **BLUE RIBBON BRAND**, which means quality, and to place the fruit in the hands of the consumer at a reasonable price. Through the marketing company, the growers are enabled, very largely, to eliminate speculative profits between the producer and the consumer.

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