

# The Scoop



From  
Saunders Brothers  
Farm Market

## *Peaches are Here!!*

On Saturday, June 4th the first peaches arrived in the Farm Market. Beautiful baskets of “Rich May” peaches were available to start the season of delicious fruit at Saunders Brothers.

“Rich May” is an early yellow-fleshed clingstone peach. It’s early availability is contributed to an earlier bloom than most other varieties of peaches and that the spring weather has been mild keeping the frost from compromising its growth.

At Virginia Tech’s College of Agriculture and Life Science they are constantly evaluating fruit like “Rich May” to see just what varieties of fruit will be best suited for growing in Virginia. They evaluate these fruit trees for three to five years testing them for crop load, appearance, disease symptoms, and flavor. Even here at the Saunders Brothers orchard they continue to test the peach varieties to make sure that they will produce fruit for you to enjoy with your family.

## *The Fuzz Buzz*

Peaches, broccoli, squash, cabbage, zucchini, cucumbers are ready now for you at the market. According to the Vegetable ripening schedule bush beans should be ready June 14th and sweet corn



### *Fresh Peach Cobbler*

- 1 stick (4 ounces) butter, melted
- 1 cup plus 3 tablespoons granulated sugar, divided
- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 cup milk
- 1 teaspoon vanilla extract
- 3 to 4 ripe peaches, peeled, pitted, thinly sliced
- 1/2 teaspoon cinnamon

Heat oven to 375 degrees. Pour melted butter into a 2 quart baking dish (11 x 7 or 8 inch square). In a mixing bowl, combine 1 cup of sugar, flour, baking powder, and salt; stir to blend. Stir in milk and vanilla. Pour batter over the melted butter. Toss peaches with the remaining 3 tablespoons of sugar and 1/2 teaspoon of cinnamon. Arrange the peach slices over the batter. Bake for 25 to 30 minutes. Serve warm with whipped cream or vanilla ice cream.