

Easy Peach Melba

In a pot of boiling water, briefly blanch perfectly ripe **peaches**, one per person, then plunge them into ice water. Drain and remove the skins. Slice the **peaches**, sprinkle with sugar and chill. Prepare a raspberry sauce by crushing ripe berries through a fine sieve to remove the seeds, then mix the resulting puree with powdered sugar to sweeten it and thicken it slightly; chill. Serve the sliced **peaches** over vanilla ice cream and cover with the raspberry sauce. Sprinkle some sliced almonds over the top.

Even Easier Peach Melba: Blanch **peaches** briefly in boiling water, peel and chill. Melt raspberry jam and cool to room temperature, stirring occasionally. Cut **peaches** in half, put a scoop of vanilla ice cream in the depression where the pit was, and top with raspberry sauce. Sliced almonds optional!



Enthusiastic customers

Jack (4)

Alexander
(almost 2)
and Julian
(8)
enjoy our
peach ice
cream on a
99°+
afternoon.

The boys live north of Lovingston.

The Fuzz Buzz

Peaches: Yellow-fleshed Redhaven and Salem

White-fleshed White Lady

Also: Green beans, watermelons, cantaloupes and tomatoes,

corn, ice cream and slushies!

Get the latest availability info on our website at www.saundersbrothers.com



Remember: you can sample everything we sell at the Farm Market!

Plant of the Week

BACK BY POPULAR DEMAND . . .

... the beautiful, internationally acclaimed *Rudbeckia* 'Goldsturm'. Commonly known as the Black-Eyed Susan, this perennial has been a favorite for more than 50 years.

'Goldsturm' is a long-blooming, low maintenance, long-lived perennial for full sun to partial shade. It can tolerate clay soils and moderate droughts, but grows best in well-drained, consistently moist soil. It has few pest or disease problems. Add to all those sterling characteristics its cheerful color scheme and you will understand why it was selected as the 1999 Perennial Plant of the Year by the Perennial Plant Association!

ALL THIS PEDIGREE AND POTENTIAL FOR ONLY \$5.00!

