

# *Tastes from the Country*



*Yorktown Grange Fair*

## TABLE OF CONTENTS

Appetizers, Relishes & Pickles .....	1
Soups, Salads & Sauces .....	17
Meats & Main Dishes .....	31
Vegetables .....	65
Breads, Rolls & Pastries .....	81
Cakes, Cookies & Desserts .....	93
Beverages, Microwave & Miscellaneous .....	133



Quick & Easy



Heritage



Hot & Spicy

---

## ★ PEACH SOUR CREAM COFFEE CAKE ★

---

Mabel B. Gregory

(Grange Fair Blue Ribbon Winner)

½ cup butter	2 cups sifted flour
1 cup sugar	1-½ tsp. baking powder
2 eggs	1 tsp. baking soda
1 tsp. vanilla	¼ tsp. salt
1 cup dairy sour cream	1 cup chopped walnuts

Topping:

1 cup canned sweetened sliced peaches	½ cup brown sugar
⅓ cup flour	3 Tbsp. butter

Cream together butter and sugar until fluffy. Add eggs and vanilla and beat well. Blend in sour cream. Sift together dry ingredients; add nuts. Stir into creamed mixture. Spread into a greased 9" square pan.

Topping: Arrange sliced (drained) peaches on top of batter. Mix flour and brown sugar. Cut in butter until crumbly. Sprinkle over peaches. Bake at 350° for about 40 minutes or a little longer. Serve warm.

---

## ★ POUND CAKE ★

---

Karen Cammann

2 sticks margarine or butter	2 cups flour
1 ⅔ cups sugar	1 tsp. vanilla
5 eggs	

Combine all ingredients; pour into greased loaf cake pan. Bake at 300° for 1 ½ hours or until toothpick comes out clean.