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## A NOTE FROM US

Thank you for stopping by and picking up some delicious Palisade Peaches from our family's orchards on the western slope of Colorado's beautiful Rocky Mountains!

Stay up to date with our tent locations, dates, times, and shipments by visiting the links above.

We hope to see you again this season! If not this season, then we hope to see you again next year. We hope and pray that you all stay safe and healthy!

-Scott and Anna

**PLEASE BE SURE TO FOLLOW THE PROPER PEACH CARE INSTRUCTIONS BELOW TO ENSURE YOU GET THE MOST RIPE, JUICY, AND SWEET PEACHES AS POSSIBLE!**

## PROPER PEACH CARE

(Courtesy of Black Bear Orchards)

The most important thing you can do is sort your peaches and remove the foam divider as soon as you get your peaches home.

1. When you first get your box of peaches, sort them as soon as possible to remove the ripest ones. This is a simple process. Remove the lid and survey the top layer for peaches that are bruising. Move those to a convenient place for expedient consumption. Gently feel the rest of the top layer for other soft peaches immediately ready to eat. Separate the ones that are immediately ready to eat from those that are firmer on the top layer.
2. Remove the foam separator between the top and bottom layer and repeat the above actions with the second layer.
3. Then, REFRIGERATE softer peaches if they will not be consumed right away and leave the firmer ones out on the counter top to soften up. Once the countertop peaches soften up, they should be refrigerated as well to reduce the chance of spoilage.
4. As with any fruit, please wash before consuming. Enjoy!

## Peach Pie the Old Fashioned Two Crust Way

Contributed By: Karen Litt

Prep: 30 mins. | Cook time: 45 mins. | Servings: 8

1 (15 oz.) package pastry for a 9 inch double crust pie  
1 egg, beaten  
5 cups sliced peeled peaches  
2 Tbsp. lemon juice  
½ cup all-purpose flour  
1 cup white sugar  
½ tsp. ground cinnamon  
¼ tsp. ground nutmeg  
¼ tsp. salt  
2 Tbsp. butter

1. Preheat the oven to 450 degrees F.
2. Line the bottom and sides of a 9 inch pie plate with one of the pie crusts. Brush with some of the beaten egg to keep the dough from becoming soggy later.
3. Place the sliced peaches in a large bowl, and sprinkle with lemon juice. Mix gently. In a separate bowl, mix together the flour, sugar, cinnamon, nutmeg, and salt. Pour over the peaches and mix gently. Pour into the pie crust, and dot with butter. Cover with the other pie crust and fold the edges under. Flute the edges to seal or press the edges with the tines of a fork dipped in egg. Brush the remaining egg over the top crust. Cut several slits in the top crust to vent steam.
4. Bake for 10 minutes in the preheated oven, then reduce the heat to 350 degrees F and bake for an additional 30 to 35 minutes, until the crust is brown and the juice begins to bubble through the vents. If the edges brown too fast, cover them with strips of aluminum foil about halfway through baking. Cool before serving. This tastes better warm than hot.

## How to Freeze Peaches

1. Slip the skins off the peaches: Bring a pot of water to a boil and gently place your peaches in the hot bath for about 30-60 seconds. Remove the peaches with a slotted spoon into a bowl with ice water. After 10 seconds or so, the peach skins can easily be peeled off in the ice bath.
2. Cut the peaches. You can either slice the peaches in half, quarter them, or cut them in slices.
3. Toss your cut peaches in a lemon/water bath. This will prevent the peaches from developing a brown appearance. Use a 4:1 ratio of water to lemon juice.
4. Drain liquid and place your peaches on a cookie sheet lined with parchment paper. Be sure they each have their own spot on the sheet to prevent peaches from sticking together. Place the cookie sheet in the freezer. It generally takes a couple hours for them to fully freeze.
5. Once frozen, remove with spatula and place the peaches in your freezer-friendly container of choice. Enjoy all year long!

## How to Can Peaches

pts. 25 min. and qts. 30 min.

Choose ripe, mature fruit. Peaches can be packed in very light, light or medium sugar syrup. They can also be packed in water, apple juice or white grape juice. Prepare the liquid syrup and keep it hot.

Remove skins from peaches, dip fruit in boiling water for 30 to 60 seconds until skins loosens. Dip quickly in ice water for about 10 seconds and slip off skins. Cut in half, remove pits and slice to quarters for better fit.

Drop cut fruit into mixture of 1 gallon water and 2 tablespoons each salt and vinegar OR a 4:1 ratio of water to lemon juice. This will help keep the peaches from turning brown. When all the fruit has been cut, drain before packing. Cold Pack into sterilized jars and cover with boiling sugar syrup leaving 1/2 inch head space. Run a rubber spatula or table knife gently between peaches and jar to release trapped air bubbles. Add more syrup if needed. Wipe rim and screw threads with a clean damp cloth. Add lid, screw band and tighten firmly and evenly. Do not over tighten.

Place jars on rack of hot water bath canner, slowly and gently, lower rack. Jars should be covered by 1 to 2 inches of water. Add additional boiling water if needed. If you add more water, pour between jars and not directly on them (*this is where having an extra pot of heated water can come in handy!*). Cover pot with lid. When the water comes to a rolling boil, start to count the processing time. Boil gently and steadily for the time recommended for the food being processed. When the cooking time is up, remove jars at once and place on a rack or on towels away from heat and away from any draft.