





**INTRODUCTION ... 5**

**FARMING ROOTS**  
**HOMESPUN FAMILY TRADITIONS ... 17**

**WHAT'S IN SEASON**  
**THE FARMERS MARKET LIFE ...34**

**BACKYARD BARBEQUE**  
**DOWN HOME DINNER ... 51**

**FARMER'S DAUGHTER**  
**STOCKING THE PANTRY ... 68**

**PINK LEMONADE**  
**A SPARKLING SUMMER JUBILEE ... 85**

**FRESHLY HARVESTED**  
**HEARTY MEALS AND HOMEMADE**  
**DESSERTS ... 102**

**HOME BAKERY**  
**MAKING HOMEMADE BREAD**  
**AND PASTRIES ... 119**

**FARMGIRL HOMESTEADING**  
**COOKING FROM SCRATCH ... 136**

**BOUNTIFUL AUTUMN HARVEST**  
**FROM FARM TO TABLE ... 153**

**ACKNOWLEDGEMENTS ... 170**

**INDEX ... 171**

# PEACH SWEET TEA

MAKES 1 GALLON

There's nothing better than homemade sweet tea. Add the flavor of fresh peaches and you'll be in heaven. Homemade iced tea has never been easier or more flavorful.

- 2 cups peeled, sliced fresh peaches
- 4 1/2 cups water, divided
- 8 family-size tea bags
- 2 cups granulated sugar
- Ice cubes
- Fresh mint, for garnish

In a medium saucepan over low to medium heat, soften the peaches with 1/2 cup of the water. Cook until very soft. Lightly smash the fruit with a potato masher. Let the purée cool.

In a large saucepan or tea kettle, boil the remaining 4 cups water. Use a large measuring cup to brew the tea bags with the boiling water. Stir in the sugar to dissolve. Let steep for 20–30 minutes. Pour the peach purée and brewed tea into a 1-gallon pouring pitcher and add enough ice to fill it to the top. Serve with additional ice and a garnish of mint.





# OLD-FASHIONED DOUGHNUTS

»» MAKES 18 DOUGHNUTS AND HOLES

This simple, old-fashioned doughnut recipe comes from our farm kitchen. My mom made these yummy treats all the time when I was growing up. You can make the doughnuts the night before, place them on baking sheets, cover with plastic wrap, and refrigerate. In the morning, you can fry them up fresh.

6 tablespoons unsalted butter, softened

1/2 cup granulated sugar

1/2 cup firmly packed brown sugar

2 large eggs, at room temperature

1 teaspoon pure vanilla extract

4 3/4 to 5 cups all-purpose flour

1 tablespoon baking powder

1 teaspoon baking soda

1/4 teaspoon ground nutmeg

1/8 teaspoon ground allspice

1 teaspoon kosher salt

1 cup buttermilk

Canola oil, for frying

Powdered sugar, for dusting (optional)

Cinnamon sugar, for rolling (optional)

Line 2 baking sheets with parchment paper and set aside.

In a large mixing bowl, use a mixer to cream together the butter, granulated sugar, and brown sugar. Add the eggs one at a time, mixing after each addition, and then add the vanilla.

Sift the flour, baking powder, baking soda, nutmeg, allspice, and salt into a medium bowl.

Alternate adding the buttermilk and dry ingredients to the butter mixture until everything is combined, occasionally scraping the sides of the bowl with a rubber spatula.

Turn the dough out onto a lightly floured work surface. Lightly flour the top of the dough as you

work, so your rolling pin does not stick. Roll out to about 1/2 inch thick and use a doughnut cutter to cut out the doughnuts. Place the doughnuts and doughnut holes on the prepared baking sheets.

Line another baking sheet with several layers of paper towels and set aside.

In a large pot, heat about 3 inches of canola oil to 375 degrees F. Drop about 4 doughnuts in the hot oil at a time, but do not overcrowd the pot. Cook for 1–2 minutes on each side, flipping the doughnuts once. Remove doughnuts from the oil and let drain on the paper towels.

Dust the doughnuts with powdered sugar or roll in cinnamon sugar while still warm.





