

# Heritage Recipes

You can share old family recipes and traditions

## Grandma Bray`s Peach Cobbler

From Jim

When I was a kid of 12 back in the early 50`s, My dad was a minister, that work out in the fields in the San Joaquin Valley. Picking peaches was just one of the jobs he did, during the summer to make money for school clothes. I, as big as I was, I would join him doing that. I dearly loved doing that, being with him all day. He was my hero, the person I really looked up to, even though that I could look him straight in the eye, like I said I was big for my age being 6 ft 3 inches and him being 6-4. The fuzz didn`t bother me like most people. One of the neatest things was when the owner came to pick up the full boxes of peaches. He didn`t use a tractor, he used a team of horses and a trailer. It always felt fantastic to ride in to the place with your dad riding on that trailer. Some times the owner would let me drive the horses. and we would take a bucket of peaches home to eat and let my mother make her peach cobbler. San Joaquin Valley is in central California, that where all the people came during the depression in the 1930`s. That sure brings back memories.....

## Grandma Bray`s Peach Cobbler

8 lg. Alberta peaches  
1 cup sugar  
1/2 tsp cinnamon  
1/4 tsp nutmeg  
6 tbsp butter  
3 1/2 cups flour  
3/4 cup Crisco shortening  
1 lg. egg  
1 tbsp apple cider vinegar  
1/2 cup iced water

Directions:

Peel, slice peaches, and add sugar, cinnamon, nutmeg, and mix thoroughly, set aside. Mix flour and Crisco shortening together, beat egg, and add egg, vinegar, and iced water together to make the dough. Roll dough out on a floured board.

Submit Your Favorite Recipes along with their stories to

[editor@heritagerecipes.com](mailto:editor@heritagerecipes.com)

[www.heritagerecipes.com](http://www.heritagerecipes.com) © 2004-2007

# Heritage Recipes

You can share old family recipes and traditions

Place dough in a 9x13 inch baking dish. Pour in peach mixture, place the tbsp of butter around the cobbler. Bake at 350 degrees for 55 minutes -- or until done depending on you elevation.

Submit Your Favorite Recipes along with their stories to  
[editor@heritagerecipes.com](mailto:editor@heritagerecipes.com)  
[www.heritagerecipes.com](http://www.heritagerecipes.com) © 2004-2007