Bite into Summer

Peaches are a seasonal pantry essential.

vegetables from nearby farms. Lucky for us here in

the season and by the end of June

the riper the fruit is, the more easily it will come off the seed. A clingstone

largest of the bunch by far.

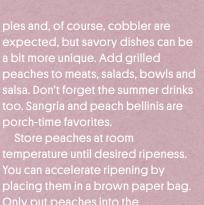
market a bit later than the rest and the between white and red peaches,

a peach is straight out of the basket but cooking with them is a delight too. Classics like summer galettes,

Lori Anne of Titan Farm's Fresh Peach Ice Cream

2 cups heavy cream 34 cup sugar 2 teaspoons vanilla 2 cups fresh peches, peeled Pinch of salt

Note: 2-3 large fresh peaches will yield this amount



In a bowl, stir together milk, cream, sugar, vanilla, peaches and salt until sugar is dissolved. Pour mixture into prepared cylinder. Follow the manufacturer's

Iconic Peach Stands

The historic peach stands that pepper the Old 96 District are a slice of Americana. Head south on US25 and make your way through Greenwood to visit three of our favorites in the Trenton area. It's a scenic drive and the bounty of this daytrip can be labeled nothing shy of delicious.

Sara's Fresh Market at Titan Farms | 5150 Edgefield Rd The peach ice cream here is the thing. Also 50 different varieties of peaches, plus locally grown bell peppers, tomatoes, watermelon, corn. onions.

Jackie's Market | 2669 Edgefield Rd Peaches, butter beans, peas, squash and other fresh produce. Hanging baskets and perennials are interesting add-ons for flower lovers.

Cook's Farm & Stand | Hwy 25/1236 Augusta Road A popular family-owned and operated stand. Favorites here are peaches and boiled peanuts.

Visit Old96SC.com /feelin-peachy for more information about historic peach stands.