

Thomasases Have Pumpkin Fun

(Continued from Page 20)
 installed cupboards and did the painting. She makes jelly and does canning and freezing.
 Mrs. Thomas shares this recipe which is a soft, moist bread and very delicious. It is nice for a snack and real tasty with a cheese spread.

PUMPKIN BREAD

- 3 cups granulated sugar
 - 1 teaspoon cinnamon
 - 1/2 teaspoon salt
 - 1 teaspoon soda
 - 3 1/2 cups flour
- Put dry ingredients in bowl and mix well.
- 1 cup Wesson oil (Mrs.

Thomas uses Butterfly Flavour)

- 2 1/2 cup water
 - 2 cups mashed pumpkin
 - 3 eggs
- Add all liquid to dry ingredients and mix well. Add 1 cup or less of chopped walnuts.
 Bake 1 1/2 hours at 350 degrees. Makes 2 loaves.

PUMPKIN PIE

- 1 1/2 cups cooked or canned pumpkin
- 1 cup white corn syrup
- 2 eggs, slightly beaten
- 1/2 cup evaporated milk
- 2 tablespoons butter, melted
- 1/2 cup hot milk

- 1/2 cup brown sugar, firmly packed
 - 1/2 teaspoon salt
 - 1/2 to 3/4 cup shredded coconut
 - 1 unbaked 9" pie shell
- Mix all ingredients together and pour into pie shell. Bake at 400 degrees from 45 to 60 minutes, or until mixture does not adhere to inserted knife.

PIE CRUST

- Sift together:
- 2 cups sifted flour
 - 1 1/2 teaspoon salt
- Pour into measuring cup but do not stir:
- 1/4 cup cold milk
 - 1/2 cup salad oil

Add all at once to the flour mixture. Stir lightly with a fork. Form dough in a ball. Divide in half. Roll each piece between two 12" squares of waxed paper. Dampen table so wax paper won't slide. When dough is rolled to edges of paper it will be right thickness. Peel off top sheet of paper and fit dough, paper side up, into pie plate, or over a filled pie for top crust, which should have slits cut in it.

GERMAN RAW APPLE CAKE

- 1/2 cup shortening
- 1/2 cup light brown sugar
- 1 cup granulated sugar
- 2 eggs
- 2 1/4 cups cake flour or sifted western flour
- 1/4 teaspoon salt
- 2 level teaspoons cinnamon
- 2 level teaspoons baking soda

- 1 cup sour or buttermilk
 - 2 cups diced raw apples
- Sift flour, salt, and cinnamon together. Cream shortening, sugar and eggs. Add baking soda to sour milk and alternate flour and milk to rest of batter. Last add apples and put in 8" x 11" pan.
- Topping:**
- 1/2 cup brown sugar
 - 1 cup granulated sugar
 - 1/2 cup chopped nuts
 - 1/2 teaspoon cinnamon
- Mix and put on cake. Bake at

- 350 degrees until tester comes out clean.
- ## WARM CHICKEN SALAD
- 2 cups diced cooked chicken
 - 1/2 cup celery (chopped fine)
 - 1 medium onion
 - 1/4 cup mayonnaise
 - 1 1/4 cup grated cheese (Velveeta or cheddar)
- salt and pepper
- Mix all ingredients together. Butter buns. Wrap in foil and bake in 400 degrees for 10 minutes or 250 degrees for 30 minutes.

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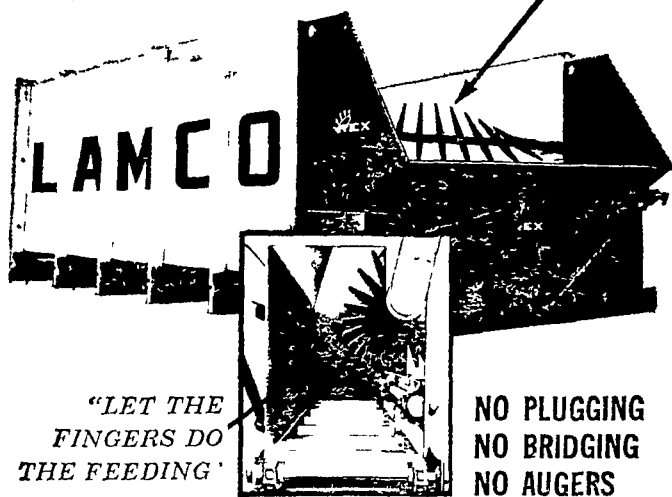
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