

# Junior Cooking Edition

(Continued from Page 102)

## PUMPKIN NUT BREAD

1 cup oil  
3 cups sugar  
3 eggs  
2 teaspoon vanilla  
3 cups flour  
1 teaspoon baking powder  
½ teaspoon baking soda  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
2 cups canned pumpkin

Put oil, sugar, eggs, and vanilla in a bowl and beat together. Mix dry ingredients together and add the pumpkin alternately with dry ingredients to the egg mixture. Add ¾ cup chopped nuts and put in 3 greased 1 pound coffee cans. Bake at 350 degrees F for 70 minutes.

Sandy Whisler, Age 10, Elizabethtown, Pa.

## PUMPKIN CUSTARD

2 cups cooked pumpkin  
1 cup soft bread crumbs  
2 eggs, separated  
1½ cup milk  
1 cup granulated sugar  
½ cup shredded coconut  
3 tablespoons melted butter  
¼ teaspoon salt  
1 teaspoon orange flavoring

Combine ingredients in order listed, reserving the egg whites. Mix well. Pour into a baking dish. Bake at 325 degrees F until mixture thickens and is slightly brown. Beat egg whites until stiff and add 2 tablespoons sugar. Spread whites on top of custard and brown slightly. This is delicious served hot or cold. Makes 6-8 servings.

Beth Ann Zimmerman, Age 13, Myerstown, Pa.

## HALLOWEEN CUTOUTS

1 cup butter  
1 cup granulated sugar  
2 eggs  
1 teaspoon vanilla  
2½ cups all-purpose flour  
1 teaspoon baking powder  
½ teaspoon salt

Cream butter; gradually add sugar and beat until light and fluffy. Beat in eggs and vanilla. Combine flour, baking powder and salt; blend into creamed mixture. Cover and chill.

Heat oven to 375 degrees F. Using ½ dough at a time, roll to ¼-inch thickness on a lightly floured surface. Cut out desired shapes with floured cookie cutters, or make your own design. Bake on lightly buttered cookie sheets in preheated oven 10-12 minutes. Let cool 1-2 minutes after baking before removing to wire racks to finish cooling. Decorate with orange and chocolate goblin frosting.

## Goblin Frosting

½ cup butter  
2 cups confectioners sugar  
1 tablespoon milk  
½ teaspoon vanilla  
1 teaspoon grated orange peel  
1 square (1oz.) unsweetened chocolate  
red and yellow food coloring

Cream butter until light, beat in sugar, add milk and vanilla. Divide frosting in half. Add orange peel and coloring to one half for orange frosting. Add chocolate, melted and cooled, to remaining half for chocolate frosting.

## WITCHES' BREW

2 quarts milk  
½ cup chocolate flavor milk mix  
orange slices

Heat milk to serving temperature; stir in chocolate flavor milk mix. Pour into a serving bowl or pitcher. Float thin slices of unpeeled orange on top. Ladle into mugs.

Lancaster Farming, Saturday, October 27, 1979—103

## IMPOSSIBLE PUMPKIN PIE

1 can evaporated milk  
¾ cup granulated sugar  
½ cup bisquick  
2 eggs  
¼ cup melted butter  
1 teaspoon cinnamon  
1½ cup pumpkin

Mix all ingredients together and blend for three minutes. Place in greased pie pan and bake at 350 degrees F for 35-40 minutes.

Robin Caldwell, Age 12, Newport, Pa.

## PUMPKIN PIE SQUARES

1 cup sifted flour  
½ cup dry oatmeal  
½ cup brown sugar, packed  
½ cup butter  
1 (1 lb.) can pumpkin  
1 can evaporated milk  
2 eggs  
¾ cup granulated sugar  
½ teaspoon salt  
1 teaspoon cinnamon  
½ teaspoon ginger  
¼ teaspoon ground cloves  
½ cup chopped pecans  
½ cup brown sugar  
2 tablespoons butter

Combine flour, oatmeal, ½ cup brown sugar ½ cup butter in mixing bowl. Mix until crumbly, using electric mixer on low speed. Press into ungreased 13x9x2 inch pan. Bake at 350 degrees F for 15 minutes.

Combine pumpkin, evaporated milk, eggs, salt, and spices in mixing bowl; beat well. Pour into crust. Bake at 350 degrees F for 20 minutes.

Combine pecans, ½ cup brown sugar, and 2 tablespoons butter; sprinkle over pumpkin filling. Return to oven and bake 15-20 minutes or until filling is set. Cool in pan and cut in 2 inch squares. Yield: 2 dozen.

Lois Hursh, Ephrata, Pa.

## CHOCOLATE FILLED ORANGE CUPS

3 oranges  
2 pints chocolate ice cream

Cut oranges in half crosswise. Scoop out sections; return sections to shells. Cover and chill. Just before serving top with scoops of ice cream.

(Turn to Page 104)



Join  
Today  
AND I'LL  
DELIVER A  
CHRISTMAS  
CLUB CHECK  
TO YOU IN  
1980

Put yourself on  
our Christmas  
list! Open your  
high interest  
Christmas Club  
now...enjoy the  
extra cash  
later!

## THE FARMERS NATIONAL BANK OF QUARRYVILLE

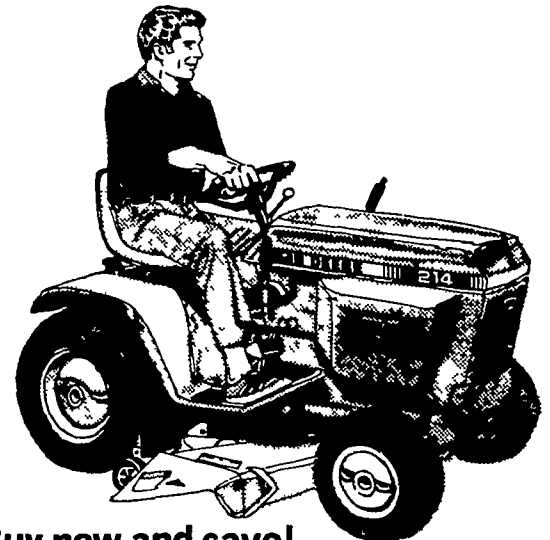
SMALL ENOUGH TO KNOW YOU . . .

LARGE ENOUGH TO SERVE YOU.

TWO CONVENIENT SOUTHERN LANCASTER COUNTY LOCATIONS  
★ QUARRYVILLE Phone: (717) 786-7337 ★ PENN HILL

An Equal Opportunity Lender • Member F.D.I.C. • Each Account Insured To \$40,000

## John Deere "Between Season" SPECIAL



Buy now and save!  
No finance charges till March

Buy a new John Deere 68 Riding Mower, Lawn Tractor or Lawn and Garden Tractor now and save.

Buy now and no finance charges will accrue until March 31, 1980.

This between-seasons offer applies to any of the new equipment listed above. And to any John Deere matched implement purchased with those products...mowers, blades, dump-carts, baggers, etc. A small down-payment is required.

See us now for complete details. Offer expires March 31, 1980.

ADAMSTOWN EQUIPMENT INC.

Mohnton, RD2, PA 19540 (near Adamstown)  
Phone: (215) 434-4391



A. B. C. GROFF, INC.  
New Holland, PA  
Phone: (717) 354-4191

LANDIS BROS. INC.  
Lancaster, PA  
Phone: (717) 291-1046