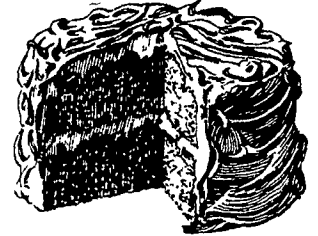


Home On The Range



Pumpkins, Pumpkins, Pumpkins!

When the view from your window has suddenly turned orange and yellow, and the weather gets nippy, you know the season is harvest time. It's during this beautiful time of year you find pumpkins at every little roadside market between your home and anywhere.

Pumpkin is popular not only for Halloween and Thanksgiving, but to serve on the first cold night you build a fire in your fireplace.

Here are some pumpkin recipes to help you celebrate the harvest season, and to keep you feeling warm on those toasty-warm evenings in front of the fire.

PUMPKIN PIE

- 1 1/2 c. cooked mashed pumpkin
- 1/2 c. brown sugar
- 1 1/2 c. milk, scalded
- 3 eggs, separated
- 1/2 t. salt
- 1 T. cornstarch
- 3/4 t. cinnamon
- 3/4 t. nutmeg

Cook pumpkin and mash. Add beaten egg yolks, sugar, salt and spices.

Gradually add scalded milk and mix thoroughly. Fold in stiffly beaten egg whites. Pour mixture into an unbaked pie shell. Bake at 425 degrees for 10 minutes. Reduce heat to 350 degrees for 30 minutes or till done.

Susie Smucker, Lykens

APPLE PUMPKIN FRITTERS

- 4 eggs
- 1/2 c. sugar
- 1/2 t. salt
- 1 t. cinnamon
- 1/2 t. nutmeg
- 1 t. vanilla
- 2 c. applesauce
- 1 c. pumpkin or squash
- 2 c. flour
- 3 t. baking powder

Add 2 T. melted shortening. Spoon into greased skillet. Fry until brown on both sides.

Arvilla Keeny, New Freedom

PUMPKIN NUT PIE

- 1/3 c. brown sugar
- 3/4 c. mashed pumpkin
- 1 c. walnuts
- 3/4 c. light corn syrup
- 1/4 t. salt
- 1/4 c. melted butter
- 3 beaten eggs

Beat together: eggs, sugar, pumpkin and salt. Stir in nuts, butter and syrup. Pour into pie shell and bake at 375 degrees for 45 minutes or longer.

Mrs. Paul Sauder, East Earl



A sign of the season, these pumpkins can be found at almost any roadside stand. And after the pumpkin pie and the pumpkin bread and cookies, you have the hollowed shell for a great jack-o-lantern.

CRANBERRY-PUMPKIN BREAD

- Combine and stir:
- 3 1/2 c. flour
 - 2 t. baking soda
 - 1 t. salt
 - 1 T. pumpkin pie spice
 - 2 c. sugar

- Stir:
- 1/2 c. oil
 - 4 eggs
 - 2/3 c. milk
 - 1 1/2 c. pumpkin
 - 1 c. cranberries
 - 1 c. chopped nuts

Pour into 5 greased and floured loaf pans. Bake at 325 degrees, 50-60 minutes. Cool 5 minutes. Unmold. Cool thoroughly on rack and cut into slices. If you like a very sweet bread you may increase the sugar by 1/2 c.

Marlene Stiffler, Dillsburg

PUMPKIN CAKES

- 1/2 c. shortening
- 1 c. sugar
- 1 c. brown sugar
- 2 eggs
- 1 1/2 c. pumpkin
- 3 c. cake flour
- 4 t. baking powder
- 1/4 t. baking soda
- 1/2 c. milk
- 1 c. walnuts

Cream together shortening and sugars. Add eggs and pumpkin. Alternate dry ingredients and milk. Stir in nuts. Pour into greased and floured pans. Bake at 350 degrees for 30 minutes. Delicious plain or topped with cream cheese frosting.

Deb Bair, Gettysburg

PUMPKIN POLKA-DOT SUNDAES

- 2 t. cinnamon
- 1/2 t. ginger
- 1/2 t. nutmeg
- 1 8-oz. yellow cake mix
- 1 c. canned pumpkin
- 1/4 c. softened butter
- 2 eggs
- 1/3 c. water
- 1 c. chopped nuts
- 6 oz. chocolate chips
- vanilla ice cream
- fudge sauce

Preheat oven to 350 degrees. Stir spices into cake mix. Add pumpkin, butter, eggs and water. Beat 2 minutes. Stir in nuts and chips. Spread batter into 9 x 13 inch cake pan - greased and floured. Bake 25 minutes. Cool. Serve in squares topped with ice cream and fudge sauce.

Pauline Moore, Franklin

PUMPKIN PIE SQUARES

- 1 c. sifted flour
- 1/2 c. quick-cooking rolled oats
- 1/2 c. brown sugar
- 1/2 c. butter

Combine until crumbly, using mixer on low speed. Press into ungreased 13 x 9 inch pan. Bake at 350 degrees for 15 minutes.

- 2 c. pumpkin
- 13 oz. evaporated milk
- 2 eggs
- 3/4 c. sugar
- 1/2 t. cinnamon
- 1/2 t. ginger
- 1/2 t. cloves

Combine in bowl and beat well. Pour into hot crust. Bake at 350 degrees for 20 minutes.

- Topping:
- 1/2 c. chopped nuts or 1/2 c. quick-cooking rolled oats
 - 1/2 c. brown sugar
 - 2 T. butter

Combine until crumbly. Sprinkle topping over pumpkin. Bake an additional 15 to 20 minutes or until set. Serve warm or cold with whipped topping.

Susan Menges, Watsonstown

From Cook's Question Corner come the following recipes:

BOLOGNA

- 60 lbs. beef
- 20 lbs. pork
- 3 1/2 lb. salt
- 3 oz. pepper
- 1 oz. saltpetre
- 10 lb. brown sugar

All beef may be used, if no pork is desired.

Grind meat with curse blade, then mix in seasonings. Grind with fine blade and mix well. Or if meat is ground fine enough first time, it doesn't have to be ground twice, but be sure to mix it well with the seasonings.

Stuff mixture in bags, three inches in diameter and 20 inches long, made from unbleached muslin. Leave enough room at the top to tie shut with twine to hang up.

Hang up 3 days then smoke with condensed liquid smoke. Then smoke again in 2 weeks. Will be ready to eat in 4 to 6 weeks.

Mrs. Luke Wise, Lebanon

OVEN CARAMEL CORN

- 2 c. brown sugar
- 2 sticks margarine
- 1/2 c. light corn syrup
- 1 t. salt
- 1 t. baking soda
- 6 quarts popped corn

Combine brown sugar, margarine, syrup and salt. Heat to boiling and boil 5 minutes. Remove from heat. Add soda and stir well. Pour over popped corn in large container. If you desire, add nuts, coconut, etc. Mix well and turn out on baking sheets. Place in 200 degree oven for 1 hour, stirring every 15 minutes. Remove from oven and cool. Store in tightly covered container to keep crisp.

Mrs. Michael Mostowy, Brun

TAPIOCA SALAD

- Soak overnight:
- 4 oz. pearl tapioca
- 4 c. water
- 1 c. sugar

Cook the above ingredients until tapioca is clear.

- Add:
- 1 small can crushed pineapple, undrained

Dissolve:

- 1 pkg. lime gelatin in 1 c. hot water

Mix together and let start to congeal.

Add:

- 1 c. whipped cream or one pkg. whipped topping

Lois Zechman, Middleburg

BUTTER PECAN ICE CREAM

- 2 qts. milk
- 2 c. brown sugar
- 6 junket tablets, dissolved
- 2 t. black walnut flavoring
- 1 quart cream
- 13-oz. box butter pecan instant pudding mix
- 4 eggs
- 2 c. chopped pecans
- 1/3 c. margarine

Heat milk and sugar to luke warm. Remove from heat and add the junket tablets and flavoring. Let set. In a blender or with a beater, mix eggs, cream and instant pudding. Add to the milk. Freeze until partially thick in a freezer. Brown the margarine, pecans, and salt. Add to the ice cream and continue to freeze.

Matilda Mast, Dover, DI



ANSWER — Beth Witmer of Lititz who requested a recipe for butter peach ice cream will be happy to find a recipe at the end of the Home on the Range section.

ANSWER — Sweet Lebanon Bologna seemed to be a favorite among readers and will fast become a favorite of Mrs. Gene Jennings. She can find an answer to her request at the end of the recipe section.

ANSWER — For the homemakers who want to make their own marshmallow creme, find a recipe at the end of the recipe section also. This may be of special interest to Joyce Rex of Slatington.

ANSWER — Karen Turner of Fleetwood requested recipes for pearl tapioca. Find one, Karen, at the end of the recipe section.

ANSWER — Cooks, we'd like to thank you for the overwhelming response to a request for caramel corn. We have rushed 15 of your answers off to Mrs. Kenneth Goss of Lewistown. We also randomly selected one to print so everyone can enjoy this Halloween treat.

Recipe Topics

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7	It's pie season!
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