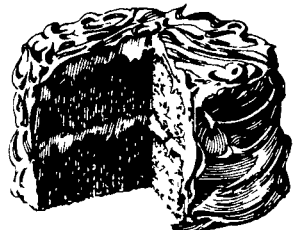


Home On The Range



Pumpkin Treats For Fall

With Halloween just around the corner, the word pumpkin may bring to mind a decorated jack-o-lantern. But a pumpkin's usefulness extends beyond the stoop into the kitchen, where it becomes the foundation for many tasty treats.

No autumn is complete without a few pumpkin pies, and you can add pumpkin roll, cake and torte to that list of autumn pumpkin favorites.

While you're in the kitchen, don't forget the pumpkin's cousin, squash. This week's Home on the Range offers a few suggestions for preparing this harvest favorite too!

HARVEST LOAF

1 3/4 cups flour
1 teaspoon soda
1 teaspoon cinnamon
1/2 teaspoon salt
1/2 teaspoon nutmeg
1/4 teaspoon ginger
1/4 teaspoon cloves
1/2 cup butter
1 cup sugar
2 eggs
3/4 cup pumpkin
1/2 cup chocolate chips or raisins
1/4 cup nuts

Mix all ingredients together and put in loaf or cake pan. Bake at 350°F. for 1 hour.

Lucy Martin
Narvon

PUMPKIN CAKE

4 eggs
2 cups sugar
1/2 cup oil
3 cups flour
2 teaspoons baking powder
2 teaspoons baking soda
1/2 teaspoon cinnamon
1 cup chopped walnuts
2 cups canned pumpkin

Grease and flour tube pan. Preheat oven to 350°F. Beat eggs, sugar, and oil. Sift together flour, baking soda, salt and cinnamon. Add to egg batter and mix well. Add the pumpkin and walnuts. Spread in tube pan and bake at 350°F. for 1 hour and 10 minutes, turning oven off the last 10 minutes. Cool in pan several minutes, cooling on wire rack. Spread with cream cheese frosting.

Cream Cheese Frosting

Whip 3/4 stick butter and one 8-ounce package softened cream cheese together. Add 1 pound box of confectioner's sugar, 1 teaspoon vanilla and beat well. Add small amount of milk until of spreading consistency. Frost cooled cake and decorate the top with walnuts and candy corn.

A Reader from Manheim

PUMPKIN BARS

4 eggs
1 3/4 cups sugar
1 cup oil
1 1-pound can pumpkin (2 cups cooked)
2 cups flour
2 teaspoons baking powder
2 teaspoons cinnamon
1 teaspoon salt
1 teaspoon baking soda

Beat eggs, sugar and oil. Add pumpkin. Mix well. Add dry ingredients. Bake on large, greased jelly roll pan. Bake at 350°F. for 25 to 30 minutes. Cool. Frost with favorite cream cheese frosting. Cut in bars. Freezes well.

A reader from Manheim

PUMPKIN TORTE

1 3/4 cups cinnamon crackers
1/3 cup sugar
1/2 cup melted butter

Mix together for crumbs and press in a 13x9-inch cake pan. Mix: 2 eggs, 1 8-ounce package cream cheese, 3/4 cup sugar.

Put on top of crumb crust and bake at 350°F. for 20 minutes.

Cook in double boiler until thick (approximately 5 minutes) the following: 2 cups pumpkin, 3 egg yolks, 1/2 cup milk, 1/2 teaspoon salt, 1/2 teaspoon nutmeg, 2 teaspoons cinnamon.

Add 1 tablespoon gelatin to 1/4 cup cold water. Stir until dissolved. Add to double boiler mixture. Cool. Beat 3 egg whites until stiff; add 1/4 cup sugar. Add into above mixture, when it's cool. Put on top of cream cheese mixture. Chill.

Mrs. Mary Nolt
East Earl

PUMPKIN PIE

Mix together 3 slightly beaten eggs, 3/4 cup sugar, 2 teaspoons pumpkin pie spice, 1/2 teaspoon salt, 1 1/2 cups cooked or canned pumpkin, 1 cup milk. Pour into 9-inch unbaked pie shell. Bake in 400°F. oven for 45 to 50 minutes or until set. Top with Crunchy Pecan Topping.

Crunchy Pecan Topping

1 cup chopped pecans
1/4 cup firmly packed light brown sugar
3 tablespoons butter or margarine, melted

Mix pecans and brown sugar in a small bowl, drizzle melted butter. Stir until mixture is uniformly moistened. Broil about 5 inches from heat 1 to 2 minutes until topping bubbles. Serve warm.

I.P. Freed
Quakertown



If pumpkin pie is one of your family's favorites, autumn is the ideal time to bake one.

PUMPKIN WHOOPIE PIES

2 cups brown sugar
2 eggs
1 cup vegetable oil
2 cups cooked pumpkin
1 teaspoon vanilla
3 3/4 cups flour
1 teaspoon soda
1 teaspoon baking powder
1/2 teaspoon ginger
1 teaspoon cinnamon
1 teaspoon salt

Beat first five ingredients; add dry ingredients and mix well. Drop by tablespoonsfuls on greased sheet. Bake at 350°F. for 10 minutes.

Filling

1 egg white, beaten
1 teaspoon vanilla
2 tablespoons milk
1/2 cup shortening
2 tablespoons flour
2 cups confectioner's sugar

Mix well and spread between two cookies.

Marian Zeiset
Mount Joy

SQUASH CORNBREAD

3/4 cup yellow corn meal
3/4 cup flour
4 teaspoons baking powder
1/2 teaspoon cinnamon
1/4 teaspoon allspice
1/2 cup soft butter
1/4 cup packed brown sugar
2 eggs
1 1/2 teaspoons lemon juice
1 cup pureed cooked winter squash
1/4 cup milk

Mix all above ingredients. Pour into a medium loaf pan. Bake at 350°F. for 50 minutes or until a skewer comes out clean.

Donna Lencoski
Latrobe

SQUASH PICKLES

8 cups thinly sliced squash
2 cups sliced onions
1 tablespoon salt

Combine and let sit for 1 hour. Dice 1 cup green peppers and add: 1 cup vinegar, 1 3/4 cups sugar, 1/2 teaspoon celery seed, 1/2 teaspoon mustard seed.

Bring to a boil, add squash and onions. Bring to a boil again. Pack into hot jars, cover with mixture syrup. Makes 2 quarts. Recipe may be doubled.

SAUSAGE AND SQUASH

1 1/2 or 2 pounds bulk sausage
Fry in electric skillet. Remove most of the fat. Add: 1/2 cup chopped onion, 1/2 cup chopped celery.

Cook covered until soft. Add 6 cups cubed frozen squash. Simmer about 30 minutes with vent open. Season to taste. Prior to serving, add 1/2 to 3/4 cup grated cheese.

Mrs. Elmer Sensenig
Quarryville

SQUASH PANCAKES

1 cup cooked, mashed squash
2 eggs
2 cups milk
1/2 teaspoon soda
1/4 teaspoon salt
1 1/2 to 2 cups flour (varies, depending on amount of water in squash — make them same consistency as regular pancakes)

Combine all ingredients. Make on hot griddle and serve with butter and honey.

Debbie Stiles-Renzi
Clarksburg, W.Va.

SQUASH WITH HERB DRESSING

1 package herb dressing
1/2 cup butter

Mix and put half of this in bottom of casserole. Cook 6 cups diced squash 5 minutes. Add: 1/2 cup chopped onion, 1 small container sour cream, 1 can cream of chicken soup, 3/4 cup grated cheese or carrots.

Put in casserole and top with remainder of herb dressing. Cover with grated cheese. Bake at 350°F. for 30 minutes.

Alice Rhoad
Grantville

SQUASH ROLLS

2 cups buttermilk baking mix
2/3 cup mashed cooked squash (Hubbard or butternut)
2 tablespoons soft butter or margarine

Mix baking mix and squash. Gently smooth dough into ball on floured board. Knead 5 times. Roll dough into 12-inch circle. Spread with butter. Cut into 12 wedges. Roll up, beginning at rounded edges. Place rolls with points underneath, about 1 inch apart, on ungreased cookie sheet. Bake at 350°F. for 8 to 10 minutes.

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Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Sue Keene, Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

October
25- Breads and Muffins

November
1- Poultry
8- Snacks

Featured Recipe

Martha Lau of Loganville always serves this leg of lamb to those who assist with crafts and demonstrations at the annual Country Spun Farm Fall Festival. Look for a complete story on Martha's cottage wool business, Country Spun, in this section.

Festive Leg of Lamb

1 large leg of lamb
One-half bottle cooking sherry
2 whole large onions
2 large green celery stalks
1 whole carrot, peeled
1/2 teaspoon rosemary
1/2 teaspoon oregano
1 teaspoon thyme
2 cloves garlic, whole or mashed
salt and pepper to taste
2 cups water

Place lamb in open roaster and pour cooking sherry over meat. Place vegetables, dry ingredients and water around the roast. Roast at 325°F until well done and meat falls from bone, approximately 2 1/2 to 3 hours roasting time. Additional water or sherry may be added if meat appears dry during the roasting process. Potatoes placed around the outside of the roast and baked make a nice addition to the leg of lamb.