## On Being a Farm Wife (and other hazards) **Joyce Bupp**

Pity the poor pumpkins.

They must be feeling like "hasbeen's" about now.

It's been a tough year for our traditional, and most loved, seasonal symbol.

Our extended damp, dreary -"moldy" if you will - weather pattern over the summer was the opposite of what a pumpkin would choose for the perfect environment. Cool, rainy periods in early summer pushed pumpkin planting times late. And lack of sunshine limited their vigor and left them vulnerable to diseases and insects.

A bank sloping from the dairy barn down to our lawn has proven in years past to be a great place for pumpkin cultivation. It gets full sun exposure, the soil is

rich and, even in dry years, soaks up and holds extra moisture anytime a cloudburst/rainstorm drenches us with any runoff.

In an effort to reproduce orange orbs the size of a few past memorable ones, we tucked a few seeds of the specialty giant pumpkin seeds into the blackplastic-covered bank in early June. The grandchildren are pumpkin enthusiasts; the larger they are, the better they like 'em.

So we watched with anticipation a pumpkin baby clinging to a vine crawling out of the little pumpkin patch several weeks later. By late summer it was the size of a basketball - and growing. Regular checks confirmed its continued swelling. Until one day after a prolonged rainy stretch —

when the pumpkin had collapsed into a rotted, soggy mess.

Yeecchhhh!

On closer inspection, we found under the giant leaves and tangle of vines a single remaining pumpkin. Though immature, it was nicely shaped and already turning a pale orange. That, we decided, would have to be the family pumpkin, dedicated to giving its life in one brightly-lit finale of the season.

Pumpkins, much like Christmas trees, are a crop destined for our visual and emotional eniovment. Both find fulfillment in shining lights and the oohs and aahs of excited children.

But, the chance to glow as a smiling, frowning or scary Jack-O-Lantern is history for this year. How sad. No children's oohs and aahs. No brightly-lit grins. What's to look forward to?

Take heart, all you sad pumpkins out there. There is still a chance for you to shine.

Actually, if you happen to be one of those beige-hued, longnecked types, your day in the sun is just coming over the horizon. Can you say "pie?"

Reality is, even the longnecked pie types were challenged this year. Several from our gar-

Black Comes w/8" Futon

Buy your gift now

& save money

while they last!

Reg. Ret. \$599.95

Cash Price \$339.95

Closeout \$169.95

**FUTON CLOSEOUT** 

Christmas Special

SECTIONAL

CLOSEOUT \$84995

COMPUTER DESK & HUTCH

7 pc. DINING ROOM

6 Side Chairs Reg. Ret. \$1999.95 Cash Price \$849.95

\$50095

Reg. Ret.

\$729.95

Cash Price

CLOSEOUT

Reg. Ret. \$2600.00 Cash Price \$1049.95

Reverse Chaise Lounge Ca on Left or Right side

CLOSEOUT

den have been keeping company on the porch with the single, big, round one. At least the first one we chopped and processed for the season's first pies lacked the brilliant yellow-orange flesh color. And, the more pale colored pumpkin pulp also had a less intense pumpkin flavor.

That didn't prevent the pies from being gobbled up, however. But, we'll pump the next ones up a little more intensely with vanilla and spice flavorings.

If your pumpkins didn't get to smile and glow, and you're not into pies, what's to do with a pumpkin? There are always the seeds inside to roast and salt and nibble like peanuts or sunflower seeds. Colonial settlers believed, I recently read, that pumpkin seeds were good for removing freckles. And as an antidote for snakebite.

No freckles or snakes in your life? Perhaps you'd instead like to try the Hollywood version of pumpkin use. Just mooosh-up some of the raw pulp and apply it to your skin as a facial treatment. So there's a use for that leftover

Yeecchhh!

Guess we'll stick with the pies.

### Featured Recipe

Lee Laverty, Mount Joy is always experimenting with recipes, which she adapts to create original dishes that amaze family and friends. Try this one using the new green described on B2.

### **BROCCOLINI AND** CAVATELLI PASTA

pound frozen cavatelli

cups broccolini flowerets (small pieces)

l lemon 2 cloves garlic, minced ¼ cup olive oil

1/4 cup butter

Cavatelli is a ricotta-based pasta that looks like longated dumplings, about the size of a elongated quarter. Cavatelli is available in the frozen food section and in the dry pasta section of supermarkets. Lee prefers the frozen version, which she said is more flavorable.

Cook cavatelli as directed on package. While this is cooking, add the broccolini flowerets to boiling water and cook until just tender. Leave a bit crunchy.

In saucepan, place the olive oil and butter. Melt down the butter and then add the two cloves of garlic. Saute for 30 seconds. Add the juice of one lemon.

Drain cooked cavatelli. Add the flowerets. Pour the garlic butter mixture over and toss well. Place in serving dish and serve.



**Dining Set** 36x60 Almond Polyester Table

**End Table Set** 

CLOSEOUT \$6904

→ UNDER WHOLESALE ←

Pack Cocktail Table Set

Silver & Gold Color

SOFA & LOVESEAT

All Velvet, Wood Trim

Ret. \$1,889.9

Reg. Ret. \$239.95

Cash Price \$149.95

Reg. Ret. \$299.95

Cash Price \$169.95

CLOSEOUT \$5995

3 Pack





Cash Price



\$949<sup>88</sup>

Factory Liquidation Reg. Ret. \$2,589.95 Cash Price **4 DRAWER CHEST** 

Reg. Ret. \$149.95 sh Price \$69.95 **FACTORY** SPECIAL 3904 7 PC. Child's BEDROOM

1,289.95

Pine Finish

Light Blue w/Oak Top ookcase Headboard Bedbox 2 Nightstands Dresser Mirror & Organizer Reg. Ret. \$2,580.00 Cash Price \$1,299.95 \$749<sup>95</sup>

GLIDER ROCKER

**FUTON BUNK BED** 

Twn/Double Comes in Black or White with 8" Futon Mattress

Reg. Ret. \$869.95

SPECIAL

\$**79**<sup>04</sup>



\$389.95

Cash Price

\$129.95

CLOSEOUT

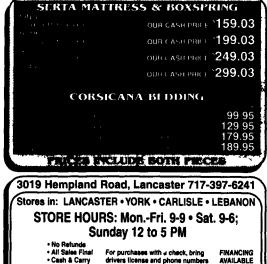
**89**04

SOFA & LOVESEAT

Buff or Forest Reg. Ret. \$1549.95 Cash Price \$789.95

Sectional Special \$49903





For purchases with a check, bring drivers license and phone numbers

rve the right to si

## Recipe Topics

If you have recipes for 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 ineach recipe you submit. Be sure to include your structions and aname and ess. Recipes should reach our office one week be-ting date listed below. fore the p

tipes to Lou Ann Good, Lancaster Farming, P.O. ta, PA 17522. Box

November 8 — Scones and Tea Time

Hunting Recipes

Thanksgiving Dinner

29 — Cooking With Lamb



# SHIRTS **SWEATSHIRTS**

### **Shirts**

- 100% Cotton Denim Long Sleeve
- Embroidery Blue & Black
- Lancaster Farming Logo
- Button-Down Collar
- Left Shirt Pocket
- Stone Bleach Blue

\$20 - Small, Medium, Large **\$22.50** – X Large

### **Sweatshirts**

 90% cotton - dark Blue with embroidery With Lancaster Farming Logo

> \$25 – Medium, Large **\$27.50** – X Large



Plus \$4,50 Shipping & Handling Costs



Phone 717-721-4416 Or Mail Your Order To: Lancaster Farming P.O. box 609LFS 1 East Main St., Ephrata, PA 17522

Or Stop @ Office - 1 East Main St., Ephrata, PA Saves Shipping Cost!



Cash Price \$49.95

CLOSEOUT \$1995