

PUMPKIN

To cook - cut; remove seeds; remove strings. Cook in small amount of water until tender.

To bake - wash; poke holes; bake on baking sheet in 375 deg. oven until tender. Cool; remove skin; remove seeds (save for toasting); mash and use as desired.

Toasted Pumpkin Seeds - spread seeds on buttered baking sheet. Toast in 350 deg. oven 20-30 minutes. Drizzle on melted butter; sprinkle lightly with salt; toast 10-20 minutes more.

Baked Stuffed Pumpkin - simmer a young pumpkin for 10 min. Quarter; remove seeds and scoop out pulp. Lightly fry 2 T. chopped onions and 2 c. chopped roast beef in 1 T. bacon drippings. Add 1 large tomato, chopped, $\frac{1}{4}$ t. garlic salt, dash of pepper, a pinch of thyme and nutmeg, and the pulp. Add 1 c. dry bread crumbs, $\frac{1}{4}$ t. salt, and 1 beaten egg; mix well. Place in quarter shells; sprinkle with buttered crumbs. Bake in 400 deg. oven until lightly browned.

Rice Medley - Layer cooked rice and thinly-sliced, cooked pumpkin in baking dish. Cover with a thick cheese sauce. Bake in 400 deg. oven 25-35 min. (Chopped green pepper and minced onion add a zippy flavor!)

Pumpkin Soup

2 t. minced onion	1 c. cooked pumpkin
2 t. chopped green pepper	$\frac{3}{4}$ t. salt
2 T. butter	dash of pepper
2 c. milk	$\frac{1}{8}$ t. W. sauce

Saute onion and pepper in butter for 5 min. Add rest of ingredients. Cook over hot water until very hot. Garnish with chopped parsley to serve. (Serves 4)

Pumpkin Au Gratin

2 lbs. pumpkin, peeled	3 T. butter and 1 T. butter
1 c. boiling, salted water	1 c. crumbled cheese crackers
1 c. sliced onions	dash of pepper

Cut young pumpkin into $\frac{1}{2}$ -inch cubes. Cook in water until just tender; drain. Season with pepper. Sauté onions in 3 T. butter until tender. Place half the pumpkin in a buttered baking dish; add half the onions; repeat the layers. Top with crumbs and 1 T. butter. Bake in a 400 deg. oven for 15 min. (Serves 4)

Pumpkin Cakes with Bacon

2 c. mashed pumpkin	1 t. catsup
$\frac{1}{2}$ t. salt	$\frac{1}{4}$ c. milk
dash of paprika	2 T. butter, melted
1 t. sugar	Bacon

Mix all ingredients together except bacon; shape into 12 small patties. Brown 6-12 strips of bacon; drain on paper; keep warm. Use 2 T. bacon drippings to saute patties. Serve with bacon.

Pumpkin Bread (3 loaves)

2 pkg. dry yeast	1 T. salt
$\frac{1}{4}$ c. lukewarm water	8-8 $\frac{1}{2}$ c. sifted flour
$\frac{1}{4}$ c. sugar	2 c. mashed pumpkin
1-3/4 c. scalded milk	$\frac{1}{4}$ c. melted shortening

Soften yeast in water for 10 min. Combine hot milk, sugar, and salt; stir and cool to lukewarm. Combine yeast and milk mixtures. Add 3 c. flour and beat smooth. Add pumpkin and shortening; mix well. Add flour to make a stiff dough. Let dough rest 10 min. Knead until smooth and elastic. Cover and let rise until doubled. Punch down; let rise again. Shape into 3 loaves; place in greased loaf pans; cover. Let rise until doubled. Bake in 400 deg. oven for 15 min. and at 375 deg. for an additional 20-30 min. Cool on rack.

Spicy Pumpkin Fruit Bread (3 loaves)

3 c. sugar	2 t. salt
1 c. salad oil	1 t. cinnamon
4 eggs	1 t. cloves
2 c. pumpkin	1 t. allspice
3 $\frac{1}{2}$ c. flour	1 t. nutmeg
$\frac{1}{2}$ t. B.P.	2/3 c. water
2 t. B.S.	$\frac{1}{2}$ c. raisins
	$\frac{1}{2}$ c. nuts

Combine sugar and oil; then add rest of ingredients. Mix well. Pour into 3 greased and floured loaf pans. Bake in 350 deg. oven for one hour.

Pumpkin Nut Waffles

2 $\frac{1}{2}$ c. sifted cake flour	3 eggs, separated
4 t. B.P.	1-3/4 c. milk
1 t. salt	$\frac{1}{2}$ c. salad oil
3/4 t. cinnamon	$\frac{1}{2}$ c. pumpkin.
$\frac{1}{4}$ t. nutmeg	3/4 c. chopped pecans

Sift dry ingredients together. Beat egg yolks; combine with milk, oil, and pumpkin; add to dry ingredients. Beat egg whites to soft peaks; fold into batter. Pour onto hot waffle iron sprinkle with chopped nuts; bake. (Makes 8 waffles)

Golden Doughnuts

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| 1 c. sugar | 1 T. B.P. |
| 3 T. melted butter | 1/2 t. mace |
| 2 beaten egg yolks | 1/2 t. nutmeg |
| 1 t. vanilla | 1 c. milk |
| 1 c. pumpkin | 2 egg whites, beaten stiff |
| 2 1/2 c. sifted flour | |

Beat together sugar, butter, yolks, and vanilla. Add pumpkin; MIX WELL. Sift dry ingredients together; add alternately to creamy mixture with milk. Fold in egg whites. Roll out to 1/2-inch thickness. Cut. Fry in 370 deg. hot fat. (Makes 2 dozen)

Pumpkin Bars

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| 1/2 c. chopped dates | 1/2 t. B.P. |
| 1/2 c. chopped walnuts | 1/4 t. B.S. |
| 1/2 c. salad oil | 1 c. brown sugar |
| 2 eggs, beaten | 1/2 t. vanilla |
| 1/2 c.+1 T. flour | 1/2 t. ginger |
| 3/4 c. pumpkin | 1/2 t. cinnamon 1/2 t. nutmeg |

Mix dates, nuts and 1 T. flour. Add oil and stir. Add eggs and pumpkin; mix well. Add remaining ingredients; mix well. Bake in a greased 8-inch square pan in 350 deg. oven for 30 min. Cool. Serve with whipped cream.

Spicy Pumpkin Cookies

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| 1/2 c. shortening | 2 t. pumpkin pie spice |
| 1 c. brown sugar | 1 c. pumpkin |
| 1 egg | 1 c. all-bran cereal |
| 1-3/4 c. flour | 1/2 c. chopped walnuts |
| 1/2 t. B.P. | 1/2 c. chopped dates |
| 1/2 t. salt | |

Beat shortening and sugar until light; add egg; beat well. Sift dry ingredients together; add alternately with pumpkin to creamed mixture. Add rest of ingredients; mix well. Drop teaspoonfuls onto greased cooky sheet. Bake in 375 deg. oven for 12-15 min. (Makes 4 dozen)

Autumn Pumpkin Pie

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| 1-3/4 c. pumpkin | 1/2 t. cinnamon |
| 1-1/3 c. sweetened condensed milk | |
| 1 egg | 1/4 t. nutmeg |
| 1/2 t. salt | 1/4 t. ginger - 1 c. hot water |

Beat all ingredients together. Pour into pastry-lined 9-inch pie pan. Bake in 375 deg. oven for 50-55 min.

Pumpkin Pie

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| 2 eggs | 1/2 t. ginger |
| 2 c. pumpkin | 1/4 t. cloves |
| 3/4 c. brown sugar | 1 can evaporated milk |
| 1/2 t. salt | (or 1-2/3 c. Half & Half) |
| 1 t. cinnamon | |

Combine ingredients in order given; beat well. Pour into pastry-lined 9-inch pie pan. Bake in 425 deg. oven for 15 min; reduce heat to 350 deg. and bake 40-45 min. more.

Pumpkin Chiffon Pie

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| 1 T. unflavored gelatine | 1/2 t. ginger |
| 2/3 c. brown sugar | 1 1/4 c. pumpkin |
| 1/2 t. salt | 3 eggs, separated |
| 1/2 t. cinnamon | 1/2 c. milk |
| 1/2 t. nutmeg | 1/2 c. sugar 1/4 t. cream of tartar |

Combine first 7 ingredients in saucepan; add beaten egg yolks and milk. Cook over medium heat, stirring constantly, until it boils. Remove from heat; place pan in cold water. Cool until mixture mounds when dropped from spoon. Make a Meringue of the whites, sugar, and cream of tartar. Gently fold cooled pumpkin mixture into meringue. Pour into a 9-inch baked pie shell or a ginger cooky crumb crust. Chill at least 2 hours.

Pumpkin Parfait Pie - prepare chiffon mixture except omit the meringue. Gently fold 1 pint softened vanilla ice cream into pumpkin mixture. Pour into pie shell or ginger crumb crust. Chill or freeze as desired.

Pumpkin Cake

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| 2 1/2 c. sifted cake flour | 1/4 t. ground cardamom |
| 1/2 c. shortening | 1/4 t. cloves |
| 1 1/2 c. sugar | 3 eggs, beaten |
| 4 t. B.P. | 1 c. pumpkin |
| 1 t. salt | 1/3 c. milk |
| 1 t. cinnamon | |

Sift flour; cut in shortening until crumbly. Sift dry ingredients together into flour-fat mixture. Stir to mix. Add eggs' beat well. Add pumpkin; beat until smooth. Add milk gradually; beat well. Pour into two 8-inch greased and paper-lined layer cake pans OR 9X13-inch oblong pan. Bake in 375 deg. oven for 25 minutes (35 min. for oblong.) Cool 5 min. in pan; turn out onto racks; cool thoroughly. Frost as desired.

Pumpkin Cookies

2 c. flour	1 c. brown sugar
1 c. rolled oats	1 c. sugar
1 t. B.S.	1 egg
1 t. cinnamon	1 t. vanilla
½ t. salt	1 c. pumpkin
1 c. butter	1 c. raisins

Combine first 5 ingredients. Cream butter and sugars until light; add egg and vanilla; mix well. Add dry ingredients alternately with pumpkin; mix well. Add raisins. Drop by spoonfuls on greased cookie sheet; bake in 350 deg. oven for 12-15 minutes. Cool on rack. Decorate with icing and raisins and/or chocolate chips or candies.

NOTES