



### Pumpkintini

By Chef Hosler at The Porch

- 2 oz. of Stolichnaya salted caramel vodka
- 1 oz. of Cascade Street potato vodka
- 2 teaspoons of Trader Joe's pumpkin butter

Fill shaker with ice then add ingredients. Shake cocktail until cold.

Strain to martini glass with a black lava salt and sugar rim. (Can use regular salt in lieu of black lava salt.)



### Wild & Broken

Courtesy Black Butte Ranch

- 1-1/2 oz. Broken Top bourbon
- 3 dashes of bitters
- 1/2-oz. Wild Roots Marionberry vodka

Shake, then pour over ice. Garnish with a Bordeaux cherry.



### Table Sled

Courtesy Suttle Lodge

- Bourbon
- Lime
- Demerara syrup
- Amaro abano
- Douglas fir liquor

Add ingredients to suit your taste. (Then come compare with the Table Sled at Suttle Lodge.)

## The flavors of fall evoke hearth and home



### Suttle Tea Pumpkin Chai Crumb Cake

#### FOR CRUMB TOPPING

- 1/2 cup all-purpose flour
- 1/4 cup unsalted butter, cold
- 1/2 cup brown sugar
- 1/4 tsp. salt
- 2 tsp. ground cinnamon
- 1 cup pumpkin puree
- 1/2 cup brown sugar
- 1/2 cup melted coconut oil (or vegetable oil)
- 1/4 cup pure maple syrup
- 1/4 cup Suttle Tea's Cinnamon Chai infused milk (\*recipe below)

#### FOR CAKE

- 2 cups all-purpose flour
- 1 tsp. baking soda
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1-1/2 tsp. ground cinnamon
- 1-1/2 tsp. ground pumpkin spice

#### FOR CHAI GLAZE

- 1 cup powdered sugar
- 1 to 2 Tbsp. Suttle Tea's Cinnamon Chai-infused milk.\*

1. Prepare chai-infused milk. (Recipe below.)
2. Preheat oven to 350° F. Grease and lightly flour a 9-inch square or round baking pan.
3. Make the crumb topping: In a small bowl, mix together flour, brown sugar, salt, and cinnamon. Cut in the cold butter using a pastry blender, a fork or your fingers until you have clumps and crumbs. Set aside.
4. Make the cake: In a large bowl, mix pumpkin, brown sugar, oil, maple syrup, and chai-infused milk until combined. In a separate bowl, whisk together flour, baking soda, baking powder, salt, cinnamon and pumpkin spice. Add dry ingredients to wet ingredients and stir until just combined. Batter will be thick. Try not to over-mix. Spoon batter into prepared baking pan. Spread to make an even surface. Pour crumb topping evenly on top and press it gently into the batter.
5. Bake for 30 minutes. Cake is done when a toothpick inserted in center comes out clean. Add 5 minutes if needed.
6. Make the glaze: Whisk powdered sugar and 1 to 2 Tbsp. chai-infused milk until smooth. Drizzle over cake. Enjoy cake warm or at room temperature.

#### \*Chai-Infused Milk

- 1 Tbsp. loose chai tea
  - 1/2 cup milk (use plant-based milk if preferred)
- In small saucepan, bring tea and milk almost to a boil. Quickly turn heat down, and let tea infuse at barely a simmer for 8 to 10 minutes. Strain the tea out and allow mixture to cool.

When the weather turns cold and wet and the blustery winds of autumn swirl rain into stinging needles and then break up the cloud cover to allow a glorious rainbow to arch over golden meadows, folks in Sisters Country turn inward to hearth and home.

For many of us, the fall is the very best season of the year in Sisters, offering temperate weather and vivid landscapes for our adventures, then encouraging us to return to a fire in the wood stove and delicious, warming food to chase away the chill of the darkening evening.

It can be magical. Maybe we're driven by biological imperatives to ready ourselves for winter; maybe we're simply drawn

to the tradition of celebrating the harvest's bounty — whatever the reason, 'tis the season to enjoy the savory and the sweet, to indulge in comfort foods and enjoy a drink by the crackling fire.

A variety of local eateries and local culinary adventurers have provided recipes for food and drink that evoke the magic and the coziness of the season.

Enjoy!



### Sisters Bakery Apple Crisp

#### FILLING:

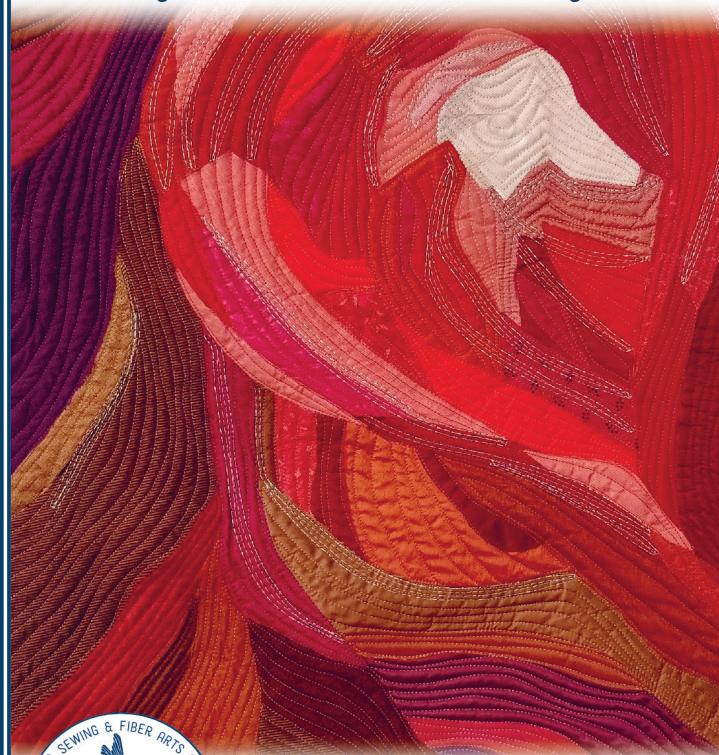
- 10 cups apples of your liking — cored, peeled, and sliced
- 1 cup white sugar
- 1 Tbsp. all-purpose flour
- 1 tsp. ground cinnamon
- 1/2 cup water

#### TOPPING:

- 1 cup quick-cooking oats
- 1 cup all-purpose flour
- 1 cup brown sugar, packed
- 1/4 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 cup butter, melted

Preheat oven to 350° F. Place the apples in a 9x13 pan. Mix white sugar, 1 tablespoon flour, and cinnamon together - sprinkle over apples. Pour water evenly over pan. Combine remaining ingredients and crumble evenly over the pan. Bake at 350° F for up to 45 minutes. Best served warm ... with ice cream on top, of course!

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