



BOB’S THOUGHTS
BOB BAUM

A World Series to remember

With that exciting 2019 World Series barely behind us, I’m still thinking about baseball.

I love the game, dating back to the days as a kid growing up in Union, in bed listening to KFBK in Sacramento on a signal that only came in at night. I’d lay in the dark listening to Russ Hodges and Lon Simmons broadcast the games of the San Francisco Giants, where Willie Mays and Willie McCovey were stars.

I played the game, or at least tried. I was a mediocre fielder and a worse hitter. Getting hit by a pitch was my best way to reach base.

I helped coach a Babe Ruth team (we won the league championship) while working in Bend, and after going to work for The Associated Press in Portland, I had the remarkable opportunity to meet Mays, Hank Aaron, Ernie Banks, Whitey Ford AND Joe DiMaggio at an old timers’ extravaganza somehow put together by the minor league Portland Beavers. For that day, I think I was more fan than reporter.

Of all the events I’ve done as a sports writer — Olympics, Super Bowls, Final Fours —I wanted most to cover a World Series.

In 2001, I did, and it was a doozy.

And it was played out as a show of resilience in the somber shadow of the terrorist attacks of that Sept. 11.

On one side were the Arizona Diamondbacks, a team I had covered since its inaugural season just four years earlier. Their opponent was the New York Yankees, who had dispatched the 116-win Seattle Mariners in the ALCS.

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BETWEEN THE ROWS
WENDY SCHMIDT

Blueberries add beauty and flavor

If you want to add both interest and usefulness to your landscape, try planting two or three blueberry plants in your yard.

Blueberries thrive under conditions that suit rhododendrons, azaleas and heather, to which they are related.

Plant two varieties for better pollination. Shrubs are upright, 5- to 6-feet tall. Leaves are 3 inches long; bronze when new, then dark green, turning scarlet or yellow in fall. Spring flowers are tiny; white to pinkish and urn-shaped. Fruit is very decorative in summer (either early, midseason, or late season). Plant 3 feet apart as a hedge. Commercially, they’re planted 6 to 8 feet apart.

Species:

- *Vaccinium corymbosum*: blueberry.
- *V. ovation*: evergreen huckleberry.
- *V. parvifolium*: red huckleberry.
- *V. vitis-idaea*: cowberry, foxberry (spreads by underground runners; slow growth to 1 foot tall; sour red berries somewhat like cranberries)

Care and feeding of your pet blueberries:

- Select a sunny site where irrigation is available. Blueberry plants are shallow-rooted and need to have their root zones moist during the growing season.
- Good drainage is a must.

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From Classic Pies To Non-Traditional Uses Of The Seasonal Squash



Dreamtime//TNS

Pumpkin isn’t just for pie. But it’s good there, too.

PUMPKIN RECIPES OVER THE YEARS

By **Meagan Hurley**
The Dallas Morning News

Fall is full-swing, with Thanksgiving upon us. So, in order to spice up your seasonal dishes, we went digging into The Dallas Morning News Archives to bring out some of the most interesting pumpkin dish recipes.

From classic pie to not-so-traditional pumpkin-filled quesadillas, take a look at some of the recipes through the decades, and maybe even try replicating a few on your own (although the older recipes may need to be approached with caution).

1935: PUMPKIN PIE WITH WINE

This recipe for a classic pumpkin pie with a twist from 1935 features sherry wine, which is said to give a “deliciously different flavor” to the pie.

- 2 eggs
- 1½ cups cooked pumpkin
- 1 cup of brown sugar
- ½ teaspoon salt
- ¼ teaspoon ginger
- ½ teaspoon cinnamon
- ½ cup rich milk
- 1 tablespoon sherry wine

Beat the eggs slightly and combine with all other ingredients. Place in an unbaked pastry shell and bake for 10 minutes at 400 degrees then reduce temperature to 350 degrees until filling is done. (Test the custard filling by inserting a clean knife. If the knife is clean when removed, the custard has baked sufficiently.)

1957: MINCE-PUMPKIN LAYER PIE

This recipe from 1957 is perfect if you have some mincemeat lying around.

- 1 package Pillsbury Golden Pie Crust Mix or Sticks
- 1 cup prepared mincemeat
- 2 slightly beaten eggs
- 1/3 cup sugar
- 1/3 cup brown sugar
- 1 tablespoon flour
- ½ teaspoon salt
- ½ teaspoon cinnamon



Dreamtime//TNS

Pumpkin parfait

- ¼ teaspoon nutmeg
- 1/8 teaspoon ginger
- ¼ teaspoon cloves, if desired
- 1 cup hot milk
- 1 cup canned pumpkin

Prepare pastry for one-crust pie as directed on package. Spread mincemeat evenly over pastry. In large bowl combine eggs, sugars, flour, salt, cinnamon, nutmeg, ginger and cloves. Blend in pumpkin; mix well. Gradually add hot milk; mix well. Pour slowly over mincemeat in pastry-lined pan.

Bake at 425 degrees for 10 minutes, then at 350 for 35-45 minutes until a knife inserted about half way between center and outside of filling comes out clean. Cool.

1975: PUMPKIN PARFAITS

The following recipe published Jan. 16, 1975, emphasizes using leftover pumpkin in a parfait to minimize wasting food.

- 1 envelope unflavored gelatin
- ½ cup sugar
- ½ teaspoon salt
- ½ teaspoon allspice
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- 3 eggs, separated
- ¾ cup milk
- 1 cup canned solid-pack pumpkin or home-cooked thick pumpkin puree

- ½ pint heavy cream
- 1 teaspoon rum, if desired

In a medium saucepan thoroughly stir together the gelatin, ¼ cup of the sugar, the salt, allspice, cinnamon, ginger and nutmeg.

In a small mixing bowl beat together the egg yolks and milk until combined; gradually stir into gelatin mixture.

Add pumpkin and mix well. Place over low heat and stir constantly until gelatin dissolves, about 5 minutes.

Chill, stirring occasionally, until mixture mounds slightly when dropped from a spoon. In a medium mixing bowl, beat egg whites until soft peaks form; gradually beat in the remaining ¼ cup sugar and continue to beat, if necessary, until stiff peaks form; fold into pumpkin mixture.

In a small mixing bowl without washing beater, beat cream until stiff, adding rum if used. In parfait glasses alternate layers of pumpkin mixture and cream

Chill 2 or 3 hours before serving. Garnish, if desired, with extra whipped cream and finely chopped nuts. Makes 6 servings.

1982: PUMPKIN SOUFFLE

In the 1980s, more savory pumpkin recipes started popping up, like the following souffle and chowder.

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