

Local & Entertainment

Autumn pumpkin recipes



Homemade Goodness
By Eileen Driver

I always loved going to the pumpkin patch as a child, then with my children and now with my grandchildren, searching for the perfect pumpkin to carve for Halloween, bringing it home and designing that special Jack-o-lantern face, then cutting open the pumpkin, scooping out the gooey insides and cutting out that face.

Of course learning that they were also good to eat was exciting, too.

Pumpkin pie has always been a holiday tradition in our house; it's also my husband's favorite, as well as pumpkin bread served warm with melting butter. I'm making myself hungry here! But I have discovered some new ways to enjoy pumpkin that I think you would enjoy as well. The best way to start out the day is with some wonderful pumpkin pancakes that the whole family will love.

Pumpkin Oat Chocolate Chip Pancakes

- 1 1/2 cups all purpose flour
- 1 cup quick cook oats
- 1/2 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 3/4 teaspoon salt
- 2 1/2 teaspoons pumpkin pie spice
- 1 1/2 cups buttermilk
- 3/4 cup pumpkin puree (fresh or canned)
- 2 large eggs
- 3 tablespoons canola oil
- 1 teaspoon vanilla extract
- 1 cup chocolate chips

butter for griddle
Preheat electric griddle to 350 degrees.

In a mixing bowl whisk together flour, oats, sugar, baking powder, baking

soda, salt and pumpkin pie spice till combined. Make a well in the center and set aside.

In a separate bowl whisk together buttermilk, pumpkin puree, eggs, canola oil and vanilla extract until well blended. Pour pumpkin mixture into well of flour mixture and

whisk just until combined.

Fold in chocolate chips. Pour about 1/3 cup batter at a time onto hot buttered griddle spreading into even rounds. Cook until bottom is golden brown then flip and cook other side till golden brown. Serve warm with maple syrup.

If you don't have pumpkin pie spice on hand you can easily make it in minutes just mix 3 tablespoons ground cinnamon, 2 teaspoons ground ginger, 2 teaspoons ground nutmeg, 1 1/2 teaspoons ground allspice and 1 1/2 teaspoons ground cloves.

Mix the spices together in a small bowl and store in a small jar. Of course if you forgot to buy syrup that's not a problem either.

In a small pan put equal amounts of sugar, brown sugar and water bring to a boil then turn down the heat to about medium and cook stirring for about 2 minutes till sugars dissolve. Splash in a little maple flavoring, or not it's good either way, stir and serve. Store leftover syrup in refrigerator.

There is nothing better than pancakes with warm maple syrup, yum!

Unless of course if it is a good piece of fudge.

I personally love fudge but it is a little fattening so I usually only make fudge at Christmas time, then I go crazy and make about 10 different flavors to give as gifts.

I have to sample each and everyone to make sure they turned out right before giving it away. And this one is on my list to make right

under the peanut butter fudge.

Pumpkin Pie Fudge

- 3/4 cup unsalted butter
- 3 cups sugar
- 2/3 cup evaporated milk
- 1 cup canned pumpkin
- 2 tablespoons light corn syrup
- 2 1/2 teaspoons pumpkin pie spice
- 9 ounces white chocolate chips
- 7 ounces marshmallow cream

1 teaspoon vanilla extract
Melt butter over medium heat in a medium size saucepan.

Stir in sugar, evaporated milk, pumpkin, corn syrup and pumpkin pie spice. Increase heat to medium high.

Cook, stirring constantly, until mixture comes to a boil. Continue cooking, stirring constantly until candy thermometer reads 234 degrees (soft ball stage)

Remove from heat and stir in white chocolate chips, marshmallow cream and vanilla until well blended.

Line a 9x9 pan with foil and lightly coat with spray. Spread fudge into dish and let stand for 2 hours or till completely cool. Cut in squares and eat.

It is not recommended that you try to can pumpkin puree at home because it is a low acid food and the thickness makes it really hard to cook out all the bacteria that can cause botulism while waiting to be eaten.

But you can home-canned pumpkin and puree it as needed.

I have always made pumpkin puree and stored it in the freezer in freezer bags in the amounts I need for each recipe. That way if I want to make a pie I just take out the baggie marked *pie* and I have just the right amount and I have never had any go bad on me.

So make and enjoy all the goodies you want throughout the year with those fresh pumpkins found in the pumpkin patch, but make sure you do it safely!

Bebe's word search

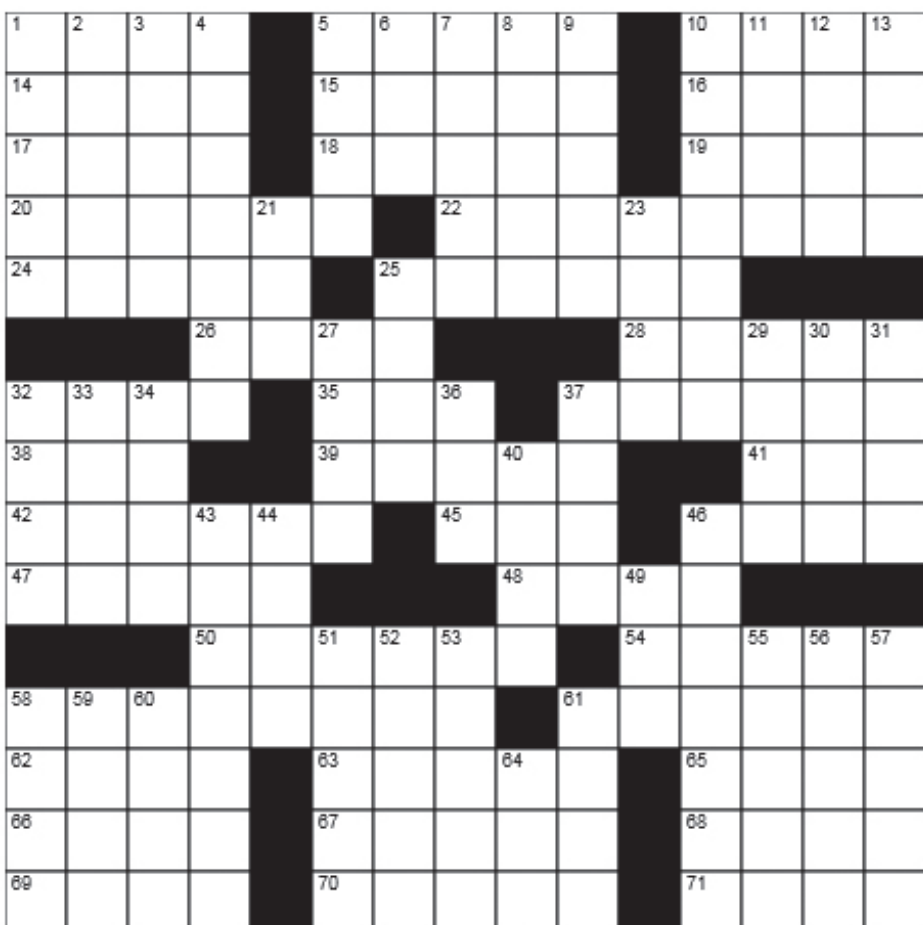
Public Library

Find and circle all of the words that are hidden in the grid. The remaining letters spell a secret message - a Henry Ward Beecher quotation.



- APPLIED SCIENCE
- ENCYCLOPEDIA
- MAGAZINES
- QUIET
- ARTS
- FICTION
- MATHEMATICS
- READ
- BIOGRAPHY
- FINES
- MOVIES
- RECREATION
- BOOKS
- GEOGRAPHY
- MUSIC
- RELIGION
- BORROW
- HARDCOVER
- NEWSPAPERS
- RENEW
- BRANCH
- HISTORY
- NOVELS
- RESEARCH
- CATALOG
- INFORMATION
- OVERDUE
- RESERVE
- CHAIRS
- INTERNET
- PAPERBACK
- SHELVES
- CHECKOUT
- LANGUAGES
- PERIODICALS
- SOCIAL SCIENCES
- COMPUTERS
- LIBRARIAN
- PHILOSOPHY
- TABLES
- DICTIONARY
- LIBRARY CARD
- PHOTOCOPIER
- TECHNOLOGY
- DUE DATE
- LITERATURE
- PSYCHOLOGY

This week's crossword puzzle



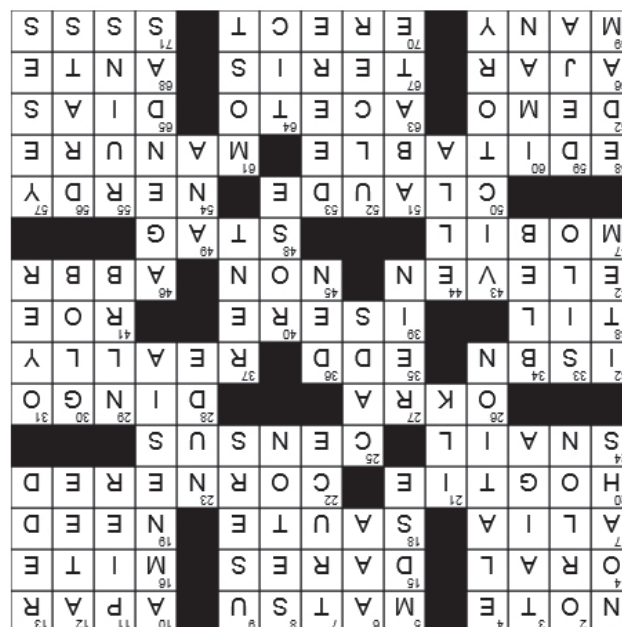
Across

- 1- Short letter;
- 5- Island in the East China Sea;
- 10- On ___ with (equal to);
- 14- Vocal;
- 15- Ventures;
- 16- Microscopic arachnid;
- 17- Inter ___;
- 18- Pan-fry;
- 19- Requirement;
- 20- Thwart;
- 22- Having 90-degree angles;
- 24- Gastropod mollusk;
- 25- Official count of population;
- 26- Gumbo ingredient;
- 28- Wild dog of Australia;
- 32- Library ID;
- 35- Actor Byrnes;
- 37- 'It's true!';
- 38- Up to, briefly;
- 39- Grenoble's river;
- 41- Future flounder;
- 42- Cricket team;
- 45- The French word for "no";
- 46- E.g., e.g.;
- 47- It merged with Exxon;
- 48- Deer sir;
- 50- Composer Debussy;
- 54- Dweebish;
- 58- Ready for editing;
- 61- Excrement used as fertilizer;
- 62- Floor model;
- 63- Vinegary prefix;
- 65- Buenos ___;
- 66- Cracked;

Down

- 1- ___ Ark;
- 2- Acrylic fiber;
- 3- Coniferous evergreen forest;
- 4- High spirits;
- 5- Gds.;
- 6- Penlight battery;
- 7- Armistice;
- 8- Attack;
- 9- Consumers;
- 10- Loss of memory;
- 11- Yacht spot;
- 12- To ___ (exactly);
- 13- Comic Foxx;
- 21- Class;
- 23- Au naturel;
- 25- Heels;
- 27- Harness part;
- 29- Workers' rights org.;

- 30- Dollop;
- 31- ___ and terminer;
- 32- Gossip bit;
- 33- Farm structure;
- 34- Air bubble;
- 36- Bear lair;
- 37- 1996 Tony-winning musical;
- 40- Red flower;
- 43- Triumph;
- 44- Singer Fitzgerald;
- 46- To-do lists;
- 49- Santa ___;
- 51- Become less intense, die off;
- 52- Stomach woe;
- 53- Caterpillar rival;
- 55- Debris;
- 56- Mild oaths;
- 57- Approvals;
- 58- Mild cheese;
- 59- ___ vu;
- 60- ___ old cowhand...;
- 61- The majority of;
- 64- ___-tac-toe;



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