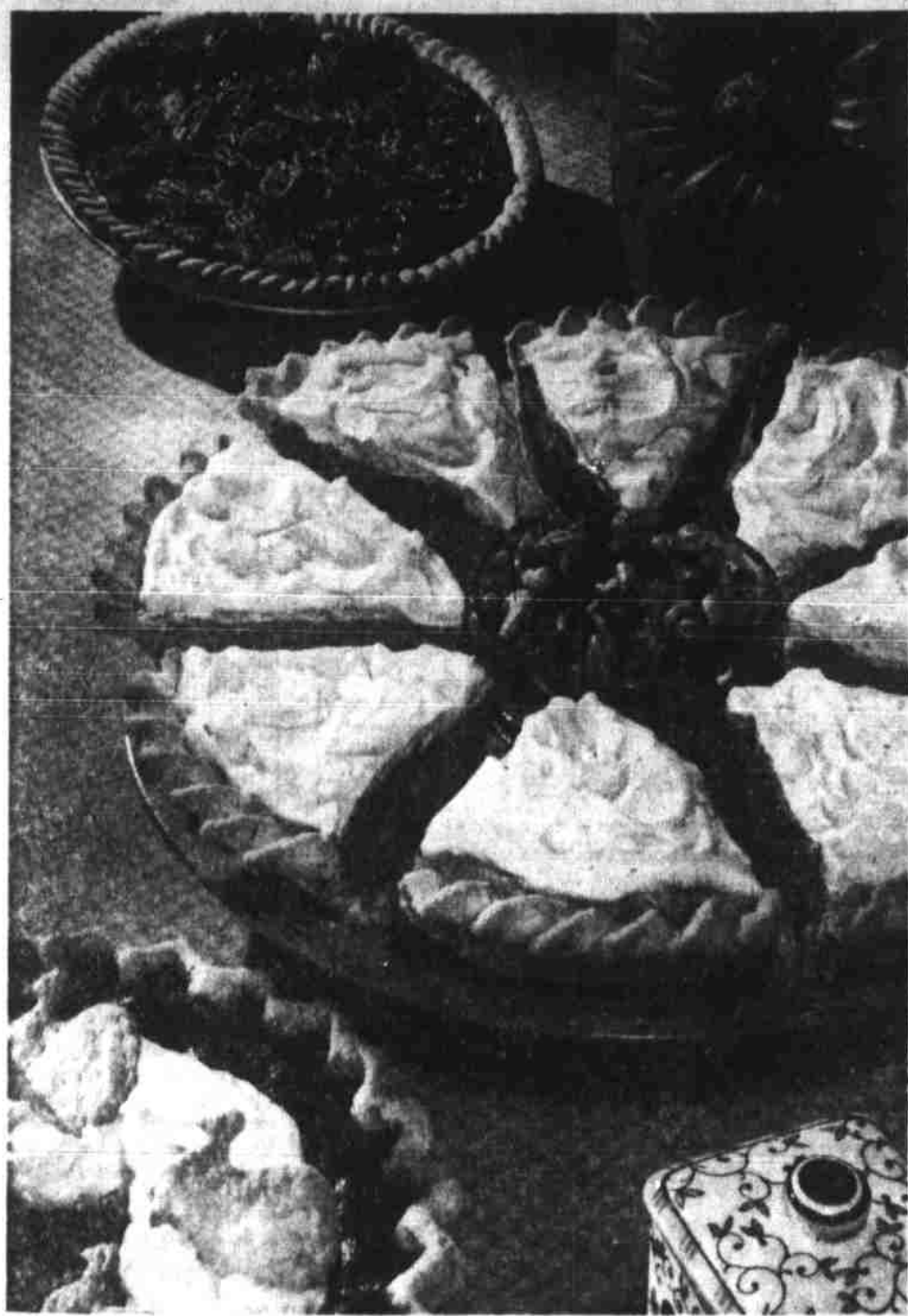


# when frost is on the PUMPKIN



Pumpkin pie and November are synonymous, and here are three to serve over and over again during the month. Might start with a pumpkin chiffon (center) pie on Hallowe'en for a festive family supper. Others pictured here are Pecan Pumpkin (top) and Praline Pumpkin Custard



Here's some spook food, Flying Saucer Cookies. They're made with chocolate bits, raisins, nuts and oats—all wonderful kid food. Dress them up like flying saucers, serve crisp apples and cider, and you can feed all trick or treaters to complete satisfaction of all.

## Flying Saucer Cookies on Schedule for Hallowe'en

Ghosts and goblins make their rounds but once a year, so the young fry have to make the most of Hallowe'en. Whether you have youngsters in your household or not, you must be ready with a treat, or risk a trick. For a party at home or the treat to hand out, you'll find Flying Saucer Cookies a tremendous success. Their saucer-size has great appeal to hungry young ones, and so does their chocolate flavor, the plump sweet raisins and crisp almonds. Sewing thread crisscrossed under cookies, and looped over a decorative bare branch makes them really seem to fly—in the dim light, such as you'll have to lend a spooky atmosphere, the threads won't even show. It takes one person to hold and one to tie the cookies, but it's not really hard at all, and is just the touch to tickle the kids!

**Flying Saucer Cookies**  
1 cup light or dark raisins  
1 6-ounce package chocolate bits  
1 1/2 cups sifted all-purpose flour  
1 teaspoon salt  
1/2 cup shortening  
1 1/2 cups brown sugar, packed  
1 egg  
1 teaspoon vanilla  
1/4 cup milk  
1/2 cup quick-cooking oats  
1 cup finely chopped almonds

Rinse and drain raisins. Melt 1/2 cup chocolate bits over hot water. Sift together flour, salt and soda. Cream shortening, sugar, egg and vanilla. Blend in chocolate. Add the sifted dry ingredients. Mix well. Stir in milk, oats and raisins. Chill. Form into balls about 1 1/2 inches in diameter and roll in almonds. Place on greased baking sheets; flatten, and press a few of the remaining chocolate bits in top of each cookie. Bake in moderately hot oven, 375 degrees F., 10 minutes. Cool a few minutes before removing from

## Fruits Make New Flavor Dessert

A combination of fruit flavors makes this dessert delightful. **COOL AMBER CROWN RING**  
1 cup bottled prune juice  
1 package lemon-flavored gelatin  
1/2 cup gingerale  
1 teaspoon grated lemon rind  
1 cup lemon juice  
1/2 teaspoon salt  
1 cup canned fruit cocktail  
1 cup whipping cream  
Heat prune juice to boiling and dissolve lemon gelatin in it. Cool in pan of ice water and stir in gingerale, lemon rind and juice and salt. Pour half of gelatin into 8 1/2-inch ring mold. Drain fruit cocktail thoroughly and arrange a few pieces of fruit attractively in bottom of mold. Chill until partially set. Whip remaining gelatin; then whip cream. Fold gelatin and fruit cocktail into cream and spoon into ring mold. Chill until firm. Unmold and garnish with mint sprigs. Makes one (8 1/2-inch) mold.

**BEST CHOICE**  
Stuffing celery? Choose branches with deep grooves so they will hold

## it's time to look up the best pie recipes

By MAXINE BUREN  
Statesman Woman's Editor

Right at this moment in a woman's year, the pumpkin looms up in its great orange colored importance. As an ornament for the front porch, as the makings for Jack-o'-lanterns or to be put into the best pie recipe, the pumpkin has an all-too short season.

Seeing those big trucks, loaded high with bright orange vegetables would inspire any cook. They are headed for the canneries and containers will be labeled "pumpkin" or "squash" according to the preference of women in the part of the country they'll be sold.

Actually the pumpkin-squash is a cross between the two, and does for either. Later when you buy a can of pumpkin it may be from these great beautiful vegetables just now going to the processing plants.

But many women like to make the most of fresh pumpkins

while they're on the market. They will put them into innumerable pies—each a favorite recipe—and each just a wee bit better than the last.

Pictured on this page we've shown three luscious pies which deserve trying. Of course we'll always want Mother's Pumpkin Pie several times during the season. It is one of those just-right affairs, with the exact amount of spices and eggs that we like, but we'll go into the more fancy pies too.

Pumpkins of course, find their place as adjuncts to the Hallowe'en appointments too, and in New England there's a pumpkin on the porch of each home to denote an abundant harvest.

Perhaps you are the plain pumpkin pie type, where the base is a custard, flavor comes from the pumpkin and eggs, with a little space and maybe a dash of molasses. Or perhaps you are the chiffon pumpkin pie lover, with loyalties wavering between gelatin and whipped cream type piled into a baked shell; and the kind made by folding the pumpkin into an egg



## Special Event Have Custard, Nuts, Cream

Most everyone has a favorite pumpkin recipe, but everyone doesn't have that something glamorous in a recipe that's reserved for extra special meals.

We've found three new pumpkin fillings to alternate with the good old standby plain custardy pumpkin pies. They are good looking, festive enough for parties or occasions like Thanksgiving dinner, after-bridge refreshments or a buffet supper.

First we have Pumpkin Chiffon Pie, in a special recipe that's feathery light with a snowy topping of whipped cream. Since the crust isn't our concern this time, let's use a pie crust mix, each calls for a 9-inch pie shell, the first recipe is a baked one.

**PUMPKIN CHIFFON PIE**  
1 tablespoon gelatin in 1/4 cup cold water  
3 slightly beaten egg yolks  
1/2 cup sugar  
1/2 teaspoon salt  
1/2 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1/2 teaspoon ginger  
1 1/4 cups pumpkin  
1/2 cup milk  
1/2 cup whipping cream  
3 egg whites  
1/2 cup sugar (for meringue)  
Soften gelatin in cold water. Combine yolks with sugar, spices, pumpkin and milk. Mix well and cook over medium heat, stirring constantly, until thickened. Remove from heat, stir in softened gelatin, stirring until dissolved. Chill until mixture sets, then fold in the cream, whipped. In the meantime beat whites with the second half-cup sugar and when it will hold in peaks, fold in the chilled pumpkin mixture and turn into the cooled pie shell. Chill until firm, about 2 hours, serve with additional sweetened whipped cream.

Then we have a luscious mixture called Praline Pumpkin-Custard Pie that seems like a cross between a pumpkin and a pecan pie.

**PRALINE PUMPKIN-CUSTARD PIE**  
1/2 cup chopped pecans  
1/2 cup brown sugar  
3 tablespoons soft butter  
3 eggs, slightly beaten  
1/2 cup sugar  
1/2 cup firmly packed brown sugar  
2 tablespoons flour  
1/4 teaspoon each salt and cinnamon  
1/2 teaspoon ginger  
1/4 teaspoon cloves  
1/4 teaspoon mace  
1 1/2 cups pumpkin  
1 1/2 cups light cream  
Line a 9-inch pie pan with pastry. Combine the pecans, the third-cup brown sugar and the butter, pressing gently into the bottom of the pie shell. Prick sides slightly with fork. Bake for 10 minutes at 450 degrees. Combine the remaining ingredients, except the cream. Mix well. Then slowly add the milk and turn into the partially baked shell which has been allowed to cook a few minutes. Bake again, this time in a moderate oven, 350 degrees, for 50 to 60 minutes or until a metal knife inserted in the middle will come out clean.

Then there is a pumpkin pecan pie that takes the whole nuts, it uses about the same custard filling but is made a little differently.

**PECAN PUMPKIN PIE**  
3 slightly beaten eggs  
1/2 cup sugar  
1/2 cup brown sugar, firmly packed  
2 tablespoons flour  
1 teaspoon cinnamon  
1/2 teaspoon each, salt, nutmeg and allspice  
1 1/2 cups pumpkin  
1 1/2 cups light cream  
1 tablespoon butter  
2 tablespoons brown sugar  
1/4 cup pecan halves  
Combine filling as you would a regular pumpkin pie, adding cream last. Turn into an unbaked pie shell (9-inch) and bake in a hot oven, 450 degrees for 10 minutes, then 350 for another 20 minutes. In the meantime, melt the 2 tablespoons brown sugar, butter and add pecan halves. When pie is taken from the oven, put this on immediately and bake at 350 for another 20 to 30 minutes until a knife inserted in the filling will come out clean.

**THEY SATISFY**  
When serving soup and dessert for lunch, thick slices of hot crusty garlic bread will help satisfy soup eaters.

## Frozen Fruits In the Millions

If you've been freezing fruit with the idea of using some to make into jams, jellies or preserves later in the year, you'll be interested to know that the commercial preserving industry uses frozen fruits in large quantity, too. A marketing research report from the U. S. Department of Agriculture shows that of the 300 million pounds of fruits used by preserve manufacturers in 1953, 138 million pounds—or 46 percent was frozen.

Grapes, strawberries and apples accounted for well over half the fruit used by this industry. With population growth continuing, preserve-makers may be using 410 to 460 million pounds of fruit by 1975. Rising family incomes, more employed homemakers, population shifts to larger sites, less home food preservation and larger families all have contributed to the increasing production of these fruit spreads, the researchers indicate.

**NO LUMPS**  
When brown sugar in the bread box, if you have room, to keep it moist.



## Creamed Tuna In Rice Dish

The grated lemon rind and nutmeg make this creamed tuna one of the most delicious recipes. Serve it on hot fluffy rice to lower the cost and make extra servings. Melt 1/4 cup butter or margarine in a saucepan over a low heat. Blend in 1/4 cup flour. Cook several minutes, stirring con-

stantly. Slow stir in 1 1/2 cups milk. Blend and cook until the mixture thickens. Stir in 1 1/2 teaspoons salt, 1/2 teaspoon black pepper, the grated rind of one lemon, 1/4 teaspoon nutmeg and 1, 6 1/2 ounce can tuna fish. Serve hot over hot cooked rice.

**HANDY ON HAND**  
Have crisp bread sticks on hand for that spaghetti-and-salad supper.

**AT NOONTIME**  
Serve fried ham on toast with a cheese sauce for a quick luncheon dish. Top with sliced tomatoes or drained whole canned tomatoes.



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## Cranberries Make Frozen Desserts

If looking for something different in frozen desserts, here are two frosty cranberry mixtures that are real finds.

**CRANBERRY LEMON FREEZE**  
1 lb. can whole cranberry sauce  
1 pint lemon sherbet, softened  
Fold cranberry sauce into softened sherbet. Place in freezing tray and freeze until firm. Serve as a refreshing dessert, a fruit cup topping, or as a frozen relish with barbecued chicken.

**CRANBERRY ORANGE FREEZE**  
1 lb. can whole cranberry sauce  
1 6-ounce can frozen orange juice concentrate, thawed  
1 15-ounce can sweetened condensed milk

1 tablespoon grated orange rind  
1 cup heavy cream, whipped (or 1 cup sour cream)  
Set refrigerator control at coldest point. Combine the whole cranberry sauce and 2 tablespoons orange juice concentrate. Spread in bottom of 1 quart freezing tray. Combine sweetened condensed milk, remaining orange juice concentrate and orange rind, stirring until slightly thickened. Fold in whipped cream or sour cream. Pour mixture over cranberry sauce in freezing tray. Cover with wax paper or aluminum foil. Place in freezer or freezing compartment or refrigerator until frozen (about 3 to 4 hours). Makes 1 quart.

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