

## That Fragrant Pumpkin Pie A Real November Blessing

Pumpkin pie is one of America's traditional favorites and it seems to taste more delicious every year! The fragrant, spicy smell of pumpkin pie baking in the oven is one of the nicest things about November. Let the rain beat down and the cold winds blow—what care we when there's a pumpkin pie baking for dinner? With Thanksgiving just around the corner, it might be a good idea to make a practice pie just in case.

Pumpkin pie filling is really a custard, something which some homemakers don't realize. It should be treated like a custard, too—not only in baking, but in eating. If you have youngsters who

don't really qualify for pie yet, make a little extra pumpkin filling, bake it in custard cups and serve it topped with whipped cream. Your small fry will love it—and it is good for them too! Pumpkin custard is made with good rich milk, eggs, and wholesome pumpkin—and you can go light or heavy on the spices as you wish.

Some folks like a little variation in their pumpkin pie. Orange is one of the most delicious variations that we know of—as you will see if you try this recipe for Orange Pumpkin Tarts. They are a grand finale for a Thanksgiving dinner too!

Orange Pumpkin Tarts

(Serves 12)  
 2½ cups cooked pumpkin  
 1½ cups brown sugar  
 ¾ tsp. salt  
 1 tsp. cinnamon  
 1½ cups rich milk  
 3 beaten eggs  
 ¼ tsp. mace  
 1½ tsp. vanilla  
 ¾ cup orange juice  
 1½ tsp. grated orange rind

Line small tart pans with rich pastry building up the edges about ½ inch. Chill. Mix the ingredients in the order listed above, until smooth. Turn into pastry shells. Bake at 425 degrees F. for 25 minutes or until custard is firm. Serve with whipped cream.

Our version of the old favorite—pumpkin pie. Try serving it with ice cream for something deliciously different.

### Pumpkin Pie

Makes one nine inch pie  
 1½ cups pumpkin  
 3 eggs  
 ¼ cup brown sugar  
 1½ cups milk  
 ½ cup cream  
 1 tsp. cinnamon  
 ½ tsp. cloves  
 ½ tsp. ginger  
 ¼ tsp. nutmeg  
 ¼ tsp. salt  
 2 Tbsp. melted butter

Plain pastry for a one crust pie  
 Heat pumpkin over high heat,

**OLD TRADITION**  
 NEW YORK (UP)—James Jones, 40, will follow a long-standing tradition next Thursday — eating Thanksgiving dinner in the city jail.

Jones Friday was ordered held for the Court of Special Sessions on a charge of stealing a 12-pound ham from a delivery truck. His record showed he already has spent 11 Thanksgivings in the city jail.

stirring constantly until it seems dry. Beat eggs enough to mix well; add to pumpkin. Add other ingredients in the order listed and mix well. Pour into unbaked pie shell. Bake in a moderately hot oven, 400 degrees F., for 45 to 50 minutes, or until a clean knife inserted in the center comes out clean.

**FOR LEFTOVER TURKEY**  
 Try making your turkey casserole dish using the new processed wheat recipes. It's also called Ala or bulgur. You'll love its rich, nutty flavor, texture, and golden amber color. You'll get a bonus in good food value with only a few calories per serving. To one cup of processed wheat add 2 cups cold water, ½ teaspoon of salt, cover tightly, bring to a boil, reduce heat and simmer for 15 minutes. Use as you would rice or noodles in a casserole.

**MANY DAFFODILS**  
 RIPLEY, Tenn. (UP)—Mrs. Walter Padgett, called the "Daffodil Lady," started growing the plants 20 years ago to "get out in the sunshine," and now grows 1800 varieties.

# Bulletin FOOD News

## Meat Loaf Recipe Is Good Addition

A good collection of ground beef recipes is better than money in the bank—no matter what occasion arises, there's a ground beef recipe ready to use!

The versatile meat is available wherever fresh meats are sold, and it can be kept frozen at home, especially right now when beef is especially right now when beef is plentiful. For the family, serve the ground beef in meat loaves, hamburgers-in-buns, or tamales pie; for guests, serve meatballs, spaghetti with meat sauce, or give a chill supper.

A menu you might like for a family meal is this one:

- Meat Loaf with Tomato Topping
- Green Beans, Silvered Almonds
- Scalloped Potatoes
- Head Lettuce Salad with Blue Cheese Dressing
- Rolls and Butter
- Hot Baked Apples
- Coffee — Milk

This meat loaf is an attractive main dish, not only with its tomato topping, but, when you cut into it, little flecks of red pimiento and green pepper show.

- Meat Loaf with Tomato Topping**  
 2 pounds ground beef  
 1 No. 303 can tomatoes  
 ½ cup chopped green pepper  
 1 clove garlic, minced  
 1 tsp. paprika  
 2 eggs, slightly beaten  
 2 tsp. chopped pimiento  
 2 tsp. salt  
 1½ cups bread crumbs  
 ½ tsp. oregano
- Break up tomatoes and reserve ¼ cup. Combine remaining ingredients except oregano and mix well.

## Filled Potatoes Good Main Dish

Twice-baked potatoes are often a dinner vegetable but after the addition of canned corned beef hash and some well-chosen seasonings, they become a main course dish for luncheon or light supper. Prepare the potatoes in the morning and heat with the cheese at meal time, if you like.

- "Hash" Browned Potatoes**  
 1 can corned beef hash  
 3 large hot baked potatoes  
 2 tablespoons butter or margarine, melted  
 ½ cup milk  
 1 tablespoon minced onion  
 1 teaspoon Worcestershire sauce  
 Dash nutmeg  
 1 teaspoon salt  
 ¼ teaspoon pepper  
 1 cup grated cheese (Parmesan or American)
- Paprika  
 Crumble hash. Cut potatoes in half lengthwise, and scoop insides out into mixing bowl, taking care not to break shells; mash well. Add remaining ingredients except cheese and paprika and mix well. Heap mixture into potato shells; sprinkle with cheese, then paprika. Bake in a shallow pan in a 400 degree F. oven 25 minutes. 6 servings.

## FESTIVE FLAIR

For a dramatic and festive touch, set a bowl of nutmeg-topped whipped cream beside the mince or pumpkin pie. Your guests will love to help themselves. It's an elegant way to top off nutritious, delicious desserts.

**RICH IN FOOD VALUES**



**Porter QUALITY NOODLE PRODUCTS**

ENRICHED!

FRIL-LETS  
 Medium Egg Noodles  
 Homestyle Egg Noodles  
 Kurle-Q  
 Chinese Egg Noodles  
 Fine Egg Noodles

Made exclusively from fresh egg yolks which give them a golden yellow color and finer flavor.

Place in a well-greased loaf pan; spread reserved tomatoes on top; sprinkle with oregano. Bake in a 350 degree F. oven 1 hour and 15 minutes. 6 servings.



**EVERYTHING FOR YOUR THANKSGIVING dinner**

Young, Grain-Fed Fresh Local Turkeys	Morrell's Canned Boneless Roasting Chickens	Fresh Oysters
Toms — lb. 49c Hens — lb. 59c	Young lb. 69c Stewing Hens lb. 49c Fryers lb. 59c Young Rabbits lb. 69c	Pint 69c
<b>PICNICS</b>	Ready to Eat each \$1.98	PORK Sausage 3 lbs. 89c
Fine - Fat Salt-Herring Ice Land Headless lb. 35c	Prepared Lute-Fisk 2 lbs. 39c	SWEET Pickles Pint 29c
"Noon-Hour" Herring Jar 59c	<b>LARD 3 lbs. 39c</b>	

### FIXIN'S FOR THE FEAST!

Del Monte Pineapple Juice 46-oz. can	2 cans 49c
Lyons Radiant Fruit Cake Mix (diced)	lb. pkg. 43c
Jell-A-Teen Jell Powder Cherry Rasp. Straw.	pkg. 5c
Fisher's Cocktail Mix Nuts	85c
Tom & Jerry Batter Mix jar	65c
Hot Butter Rum Mix pkg.	59c
Stuffed Olives 2-oz. btl.	23c
Luzana—Small Shrimp can	35c
Varsity Crab Meat can	47c
Carlsons—Swedish Anchoovies Spratte	43c
WALKERS—Shrimp, Crab or Oyster Appetizer Cocktail	29c
MacDonald Chocolates 1-lb. box	1.29
McDonald Do Dads box	98c
McDonald Old Fash. Toffee box	1.25
Mounds or Almond Joys 3 bars	25c
Commercial Chocolates 1-lb. pkg.	35c
Chocolate Cherries box	49c
Vernels Dinner Mints pkg.	37c
3 Minute Pop Corn 2-lb. pkg.	35c
Jolly Time Pop Corn can	19c
Hard Mix Candy 2-lb. bag	59c
Sunshine Crackers 2-lb. Box	45c
Cracker Jacks 5c Pkg.	
Ritz Crackers Lrg. Box	33c
Glazed Cherries 4-oz. Jar	33c
Lemon or Orange Peel 4-oz. jar	33c
Citron Peel 4-oz. jar	21c
Pineapple 4-oz. jar	29c
Dromedary—17½-oz. pkg. with pan	
Dixie Fruit Cake Mix pkg.	69c
Sunpaet Fancy Whole Oysters can	37c
Nico Fillet of Anchoovies can	19c
	29c

## SHOP AT ERICKSON'S AND SAVE ON . . .

Soft Shell Walnuts lb.	35c
Eatmor—Regular 300 Size Tins Cranberry Sauce	2 cans 29c
Bisquick Large 40-oz. Pkg.	35c
Swift's—Luncheon Meat Prem	3 cans 1.00
Holiday Margerine	1 lb. pkg. 19c
Pennant Mince Meat	28 oz. jar 39c
Hudson House — 303 Can Pumpkin	3 cans 29c
Nancy Lee—303 Can Sweet Potatoes	2 cans 35c
Hunts—Fall Can Whole New Potatoes	3 cans 29c
Erlands—200 Can Stems & Pieces Mushrooms	3 cans 29c
No. 2 Can Asparagus Tips	2 cans 49c
Trellis—300 Can Cut Asparagus	2 cans 25c
Dundee—303 Can Whole Kernel Corn	2 cans 25c
Hudson House—303 Can Pumpkin	3 cans 29c
Dundee—308 Can Sliced Beets	3 cans 29c
Floth—No. 2½ Kodata Figs	2 cans 49c
Dundee—303 Grapefruit Sections	2 cans 33c
Cottage—303 Can Applesauce	2 cans 25c
Piet Ripe—No. 2½ Freestone Peaches	can 29c
Dundee—Halves Bartlett Pears	No 2½ can 35c
Hawaiian Flat Size Tins Sliced Pineapple	2 cans 29c
No. 211 Pineapple Chunks	6 cans 1.00
Sunblend — Large 14 oz. Bottle Catsup	Bottle 15c
Market—Large Bottle Chili Sauce	Bottle 17c
Utah Celery lb.	10c
Pink Grapefruit doz.	49c
APPLES For Eating or Cooking Box	98c
FRESH CORN doz.	59c
RADISHES 3 lg. bchs.	10c
CRANBERRIES 1 lb. cello	2/35c
CAULIFLOWER Snow wh. lb. Heads	15c
SWEET POTATOES U.S. No. 1 3 lbs.	39c
ORTLEY APPLES 4-lb. Bag	25c
FRESH DATES 1-lb. Pkg.	29c
ARTICHOKES Large Green Buds ea.	10c
ROMAINE ea.	15c

4 FREE DELIVERIES

# ERICKSON'S

842 Wall St.—Meat Dept. Phone 597  
 Grocery Dept. Phone 660

### ALICE LOVE PRESERVES

Strawberry 20-oz. jar	43c
Grape 20-oz. jar	37c
Peach-Apricot Pineapple-Apricot Peach-Pineapple Large 20-oz. jar	37c

### FLAVOR-PAC FROZEN FOODS

Broccoli pkg.	24c
Corn pkg.	18c
Fr. Fries pkg.	19c
Peas pkg.	21c
Peas-Carrots pkg.	21c
Brussel Spts pkg.	25c
Orange Juice	19c

### IXL 15-oz. cans

Chili Con Carne 5 tall cans	1.00
Cocktail Tamales 2 tall cans	49c
Tamale Pie 2 tall cans	59c
Enchiladas tall can	29c