



PUMPKIN TREAT - Pumpkins are a big thing. They're piled high in the marketplace and at roadside stands reminding us that few eating pleasures exceed those of a rich, spicy cream or chifon pumpkin pie. These and other rare recipes are included in today's food columns.

Feeding the Family

By ZOLA VINCENT
Food Editor

Season of Rejoicing in Pumpkin Pie Reminder

We were reminded recently of President Dwight D. Eisenhower's fondness for pumpkin pie when we read of his inquiry to a Rhode Island roadside stand operator, "How many pumpkins make a pumpkin pie?" She replied, "It all depends on how big a pie you want." A very good answer, certainly. (P.S. Later the pumpkin purveyor realized that she had not sold the president a pumpkin.)

This amusing incident reminded us that we had made and liked chifon pie favored by the Eisenhower family; the recipe garnered from the Congressional Club Cookbook as submitted by Mamie Doud Eisenhower. We cannot resist noting that her recipe doesn't indicate "how big a pie is," but we tell you that we made it in a nine-inch pie pan.

No-doubt about it, most people today buy their pie pumpkin by the can, not on the stem, so we forego taking space to tell you how to cook a pumpkin. The canners have cooked it for you.

Pumpkin Chifon Pie

3 beaten egg yolks
3/4 cup brown sugar
1 1/2 cups cooked pumpkin
1/2 cup milk
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1 envelope Knox gelatin
1/4 cup cold water
3 stiffly beaten egg whites
1/4 cup granulated sugar
Combine egg yolks, brown sugar, pumpkin, milk, salt and spice. Cook in double boiler until thick, stirring constantly. Soak gelatin in cold water, stir into hot mixture. Chill until partly set. Beat egg whites, add granulated sugar, and beat stiff. Fold into gelatin mixture. Pour into pie shell and chill until set. Garnish with whipped cream. Makes one big pie or eight individual pies.

Sherried Pumpkin Pie

Holiday Flavor Treat
There are as many recipes for pumpkin pie as for chocolate cake; you can have pie that's dark and heavily spiced, light golden with delicate flavoring, fluffy chifon, soft and custardy in texture, or any other way you like it. In this custard-type pumpkin pie we've used that delightful flavor enhancer, California Sherry, to create a delicately different holiday flavor treat.

2 cups canned pumpkin (No. 2 can)
1 1/3 cups sweetened condensed milk (15 ounce can)

1 large egg
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon ginger
1/2 cup California Sherry wine
1/2 cup hot water
1 unbaked 9-inch pastry shell

Measure pumpkin, condensed milk, e.g., salt, spices, wine and water into a large mixing bowl. Beat or stir vigorously to thoroughly blend ingredients. Pour into unbaked pastry shell. Bake in a moderately hot oven (375 degrees) for 30 to 55 minutes. Pie is baked sufficiently when there is still a soft spot about an inch in diameter in center. Heat contained in pie will finish cooking center so it will be firm when served. Cool and serve topped with sweetened whipped cream.

Baked Apples. For genuine baked apple excitement, serve hot baked apples with a froth of whipped cream fixed up like this. Top six apples, baked in your favorite fashion, with three-fourths cup whipping cream whipped with 1 1/2 tablespoons confectioners' sugar and three-fourths teaspoon cinnamon.

Thanksgiving Time Is Stuffing Time

When we talk about stuffing in conjunction with Thanksgiving, we are, of

1 pound large mushrooms
2 teaspoons finely chopped onion
3 tablespoons butter
1 cup soft bread crumbs
1 cup ground Brazil nuts
1/2 teaspoon salt
1/2 teaspoon lemon juice
2 tablespoons butter, melted

Wash mushrooms. Remove stems and chop fine. Cook onion and chopped mushroom stems in the three tablespoons butter until tender. Add bread crumbs, Brazil nuts and seasonings. Stir in lemon juice. Stuff mushroom caps with this mixture. Place in skillet with the two tablespoons melted butter and saute slowly until tender, about 10 to 15 minutes. A couple of minutes under the broiler will delicately brown the tops. Six servings. **Glazed Onions**

Tiny white onions are a treat anytime. They are most often served just buttered-up or in a delicately flavored cream sauce, but here we glaze them and add sliced nuts for a vegetable dish you will serve often. Recipe for six servings.

24 small onions (1 1/2 pounds)
3 tablespoons butter
1/2 cup sliced nuts (almonds, walnuts, Brazils or filberts)

1/4 teaspoon sugar
3/4 teaspoon salt
1/2 teaspoon pepper
Peel onions, place in baking dish. Melt butter and combine with nuts, sugar, salt and pepper. Pour butter mixture over onions. Cover and bake in moderate oven (350 degrees) one hour or until onions are tender. Stir once after the first 15 minutes of baking.

2/3 cup butter or margarine
1 1/2 cups chopped onion
1 1/3 cups chopped celery
1 gallon (4 quarts) soft bread cubes
1 teaspoon salt
1/2 teaspoon pepper
1 tablespoons poultry seasoning
2 tablespoons chopped parsley
1 cup hot water
Melt butter or margarine in a skillet. Add onion and celery and cook until tender, about 10 to 15 minutes. Pour mixture over bread cubes previously seasoned with salt, pepper, poultry seasoning and parsley. Stir until well blended. Add hot water and mix thoroughly.

Variations:
Oyster Stuffing. Follow recipe above cutting bread cubes to 3/4 quarts and adding one pint oysters, drained.
Bread-Nut Stuffing. To basic recipe add one to two cups chopped walnuts, Brazil nuts or pecans.

Pineapple Stuffing. Follow basic recipe leaving out onion and poultry seasoning and adding a No. 1 flat can of crushed pineapple, drained, one-third cup chopped walnuts and one small can pimiento, chopped.

Stuffed celery. A new notion! Combine one-fourth cup finely chopped parsley, one-fourth cup finely grated carrot, one-fourth cup real mayonnaise, one-eighth teaspoon salt, dash of pepper, pinch of basil and a teaspoon of chopped chives. Refrigerate. Cut celery hearts or inner stalks of celery into 20 or so 1 1/2 inch slices; place in ice water to crisp. Fill chilled celery with chilled mixture.

Stuffed Mushrooms
With Brazil Nuts
Holiday cookery really calls for some glamour treatment of vegetables. These stuffed mushrooms may be served as a vegetable or as a garnish for meats, fish or poultry. Brazil nuts give vegetables of many kinds distinctive flavor and a dress-up touch.

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Dates 2-LB. CELLO BAG **49** c

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Sweet Potatoes AND **Red Yams** LBS. **2 25** c

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