

Pumpkin In Limelight Old Favorite, New Zip

"What calls back the past like the rich pumpkin pie" sang one of America's poets. What, indeed! A well-made pumpkin pie is enough to make poets of us all. Add ice cream and gelatin to the deep down, good old pumpkin flavor, whip to a creamy smoothness, pack into a spice-laden, golden brown crust. Then compose an ode to the happy marriage of traditional fare with modern cookery research.

CREAMY PUMPKIN CHIFFON PIE is quickly and easily made—the best of the leisurely past geared to today's faster tempo in meal preparation. You can serve it as a delectable dessert, in which case you'll want "coffee with." After all, coffee goes with pumpkin pie the way "thanks" goes with "giving."

When family and friends savor that ambrosial pumpkin flavor and that strong and goodly coffee... ah, tradition... ah, progress... more please. Make plenty. You'll need it.

PUMPKIN CHIFFON PIE
1 1/2 envelopes (1 1/2 tsp.) unflavored gelatin
1/4 cup cold coffee
1/4 cup light molasses
1/4 cup light molasses
1 cup boiling water
1 cup boiling water
2 tablespoons sugar
1/2 teaspoon powdered ginger
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1 pint soft coffee or cream
1 cup canned pumpkin
Walnut Ginger Crumb Crust

Soften gelatin in cold coffee. Combine molasses and boiling water; add to gelatin; stir until gelatin dissolves. Combine sugar and spices; add to cream; stir until completely blended; stir in pumpkin; mix well. Spoon into Walnut Ginger Crumb Crust. Chill. Garnish with whipped cream if desired.

WALNUT GINGER CRUMB CRUST
Combine 1/2 cup ground walnut meats, 3/4 cup crushed ginger snaps crumbs, 2 tablespoons sugar and 1/4 cup melted butter or margarine. Mix well. Press firmly into 9-inch pie pan to form crust. Bake in moderate oven, 350 F., 8 minutes. Cool.

MULTI-NUT PUMPKIN PIE
Sift flour before measuring. Use level measurements for all ingredients.

Measure into mixing bowl in order given:
2 cups canned pumpkin (No. 1)
1 1/3 cups sweetened condensed milk (15 oz. can)
1 large egg, unbeaten
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon each nutmeg and ginger
1 cup hot water

Beat or stir vigorously, to thoroughly blend ingredients. Pour into a 9-inch unbaked deep pie shell. Bake on lower rack in preheated moderately hot oven, 375 F., for 50-55 minutes. Cool, and serve topped with sweetened whipped cream or ice cream. 6 servings.

STIR-N-ROLL PASTRY
Stir together in mixing bowl:
1 1/2 cups sifted flour
1 teaspoon salt
Measure in same cup and add all at once:
1/2 cup (1/4 cup plus 2 tablespoons) cooking oil
3 tablespoons cold milk
Stir with fork until pastry clings together. Press into a ball, flatten slightly and place between 2 sheets of waxed paper (12-inch squares). Roll out gently until pastry circle reaches edges of paper. Peel off top paper, then pick up pastry and bottom paper by one edge (they will cling together). Place paper-side up, over a pie pan (9-inch diameter, at least 1 1/2 inches deep). Then loosen pastry at edges and carefully peel off paper. Ease pastry snugly into place. Build up a fluted edge as this pie is very full. Fill and bake as directed.

DELICATELY SPICED
Those who look with disfavor on the usual more-solidly-pumpkin pumpkin pie generally find this custardy pumpkin pie to their liking. The filling is nicely spiced with a blend of cinnamon, ginger, cloves and nutmeg. And brown sugar adds its flavorful bit to the filling. Prepared with evaporated milk just as it pours from the can, the custard filling is extra rich and creamy smooth. When baked, the custard is firm yet tender throughout—and cuts easily for attractive serving.

PUMPKIN CUSTARD PIE
1/2 teaspoon salt
1 1/4 teaspoons cinnamon
1 teaspoon ginger
1/2 teaspoon cloves
Few grains nutmeg
1 1/2 cup boiling water
2 eggs
1 cup firmly packed brown sugar

1 1/2 cups canned pumpkin
1 2/3 cups evaporated milk (1 tall can)
1 9-inch unbaked pastry shell
Mix salt and spices. Add boiling water slowly, blending well. Beat eggs slightly. Add sugar, spice mixture, pumpkin and milk. Pour into unbaked pie shell. Bake in hot oven (425 F.) 15 minutes, then reduce heat to moderate oven (350 F.) and bake until set, about 45 minutes longer. Makes 1 9-inch pie (6 to 8 servings).

NEW FLAVOR
The good, spicy flavor of this pumpkin pie filling is further enhanced by orange juice. The method of making this fine pumpkin filling is different. After the filling is put together, it is heated to steaming hotness before being put in the pastry shell for baking. This simplifies and considerably reduces the baking time. The rich flavor and creamy smooth texture of the filling is assured by the use of undiluted evaporated milk—a "must" ingredient in good pumpkin pie.

PUMPKIN PIE
1 teaspoon ginger
1 teaspoon cinnamon
1/2 cup boiling water
2 eggs
1 cup firmly packed brown sugar
1/2 teaspoon salt
1 1/2 cups canned pumpkin
1 2/3 cups evaporated milk
3 tablespoons orange juice
1 9-inch unbaked pastry shell

Mix spices and add water slowly, stirring to keep smooth. Beat eggs slightly in top of double boiler. Add spice mixture, sugar, salt and pumpkin. Stir to blend thoroughly. Then add milk, then turn off heat and stir until mixture begins to steam, stirring constantly. Remove from heat and stir in orange juice. Pour immediately into unbaked pastry shell. Bake in hot oven (425 F.) 15 minutes, then turn off heat and let pie remain in closed oven until set, about 15 minutes longer. Makes 1 9-inch pie (6 servings).

PUMPKIN ROLLS
Pumpkin in the proverbial pie is rampant in menus at this season of the year. But use of this bright colored gourd fruit of the Cucurbita pepo vine need not be confined to pie filling as witness this new recipe for pumpkin rolls. As would be expected, the rolls are exceedingly colorful and the delightful pumpkin flavor is pointed up by the use of grated lemon rind. Pumpkin rolls may be shaped as fancy dictates. Here, it is suggested that the dough be rolled into tiny balls and the balls clustered in muffin pans, for this manner they puff into miniature pumpkins.

PUMPKIN ROLLS
1/2 cup canned pumpkin
1/4 cup sugar
1/2 teaspoon salt
1/4 cup water
1/4 cup evaporated milk
1 cake compressed yeast or 1 package dry granular yeast
1/2 cup lukewarm water
1/2 cup melted shortening
1 teaspoon grated lemon rind
3/4 cups sifted flour (about 3 1/2)

Mix pumpkin, sugar, salt, 1/4 cup water and milk in a large mixing bowl. Dissolve yeast in the lukewarm water. Add yeast with shortening and lemon rind to pumpkin mixture. Gradually stir in about 2 1/2 cups of the flour. Knead in remaining 3/4 cup flour gradually, and knead until dough is no longer sticky. Place dough in greased bowl and turn once. Cover with a clean cloth and let rise in warm place (about 85 F.) until double in bulk, about 1 1/2 hours. Punch down. Grease cups of muffin pans lightly. (Use muffin pans with cups 2 1/2 x 1 1/2 inches.) Roll off pieces of dough, about a rounded teaspoon at a time, and roll into balls. Place five balls of dough in each muffin cup. Cover with the cloth and let rise again in a warm place until double in bulk, about 40 minutes. Bake in moderate oven (375 F.) until very lightly browned, about 20 to 25 minutes. Makes 1 1/2 dozen rolls.

PUMPKIN ICE CREAM
2 cups milk
1 1/2 cups brown sugar
3 egg yolks
1 1/2 cups canned pumpkin
2 tsp. chopped preserved ginger
1/2 tsp. grated orange rind
1/4 tsp. salt
1 cup cream, whipped
Combine milk and brown sugar and heat until milk is scalded and sugar is dissolved. Beat egg yolks until thick and light-colored, add pumpkin and salt. Add scalded milk to pumpkin mixture; cook in double boiler or in saucepan over



CREAMY PUMPKIN PIE... quickest pumpkin pie you ever made, and yet it has all the traditional, delicate spiciness of the kind "grandmother used to bake." Note that the recipe calls for sweetened condensed milk, secret shortcut to this famous holiday pie. The Stir-N-Roll crust is flaky, tender, absolutely failure-proof if you follow the recipe carefully; it is another of Martha Meade's localized recipes from Sperry Home Service.

low heat for 5 minutes. Cool; add orange rind or vanilla if preferred. Pour into freezing trays, freeze until almost firm. Stir until free from lumps; fold in ginger and whipped cream—whipped until it holds its shape. Return to trays and freeze until firm.

PUMPKIN CHEESE CAKE
3 tablespoons butter or margarine, melted
3/4 cup sugar
3/4 cup zwieback crumbs
1 pound cottage cheese
1/4 cup sifted all-purpose flour
1 teaspoon salt
1 teaspoon nutmeg
2 cups cooked pumpkin
1 1/3 cup New Orleans molasses
1 1/3 cup heavy cream
4 eggs
2 1/2 cup sugar

Mix together melted butter or margarine, sugar and crumbs. Save 1/4 of mixture to sprinkle over the cake. Pat remaining crumbs around sides and bottom of buttered 9-inch spring form pan. Press cottage cheese through a strainer into large mixing bowl. Beat thoroughly. Add flour, salt, and nutmeg. Drain pumpkin, mash and drain again. Add pumpkin, molasses and milk to cottage cheese mixture. Separate eggs. Beat the white until stiff but not dry, set aside. Beat yolks until thick, gradually beating in sugar and add to pumpkin mixture. Carefully fold in whites. Pour into crumb-lined pan, sprinkle with remaining crumbs and bake in a very slow oven (250 to 300 F.), 1 hour or until set in the center. Turn off heat and leave cake in oven 10 longer. Cool before removing side of pan. Do not invert. Makes 10 servings.

Turkey, Olive Mousse Fine

Use the very last bits of meat on the turkey bones for this rich and wonderful "Turkey Olive Mousse." It's a party dish for sure and one we like to serve on special holiday buffet supper or luncheon menus. We use a can of cream of chicken soup for the base so it goes together easily. Meaty pieces of ripe olives, crisp celery and bright bits of pimiento make it extra pretty and add to its excellent flavor. Garnish this entire salad with sprigs of parsley and shiny black olives.

TURKEY OLIVE MOUSSE
1 envelope (1 tablespoon) plain gelatin
1/4 cup cold water
1 (10 1/2-ounce) can cream of chicken soup
1 1/2 tablespoons lemon juice
1/2 teaspoon prepared mustard
1 1/2 cup mayonnaise
3/4 cup ripe olives
1 1/3 cup chilled evaporated milk
2 cups finely cut cooked turkey
1 cup finely chopped celery
1/4 cup diced pimiento

Soften gelatin in cold water, then melt by setting pan over hot water.

Blend in undiluted soup, lemon juice, mustard and mayonnaise. Cool until slightly thickened. Cut olives from pits into large pieces. Whip chilled evaporated milk in chilled bowl until light and fluffy. Fold into cooled gelatin mixture. Fold in olives, turkey, celery and pimiento. Turn into loaf pan (about 8 1/2 x 4 1/2 x 2 1/2 inches). Chill until firm. Unmold and slice to serve.

NUTS HEALTHY
There's nothing modest about walnuts as far as food value is concerned. Everyone knows the nuts taste good but here's the nutritional story in a nutshell—they contain protein, fat, calcium, phosphorus, iron, provitamin A, thiamin and some ascorbic acid, and that's a lot of nutrition.

PICT-SWEET
...for You!
Canned PEAS

Helpful Hints

GOOD TO EAT
The new buttered almonds which may now be purchased in 5-ounce tins are a joy to every homemaker. They have countless uses, but nothing surpasses them when it comes to putting the crowning glory on a chocolate or butter scotch sundae.

OH, BOY!
Try this nectar sauce over squares of warm gingerbread for a delicious winter dessert. Combine 1 cup apricot whole fruit nectar with 1/2 cup granulated sugar, 2 tablespoons cornstarch and few grains salt. Cook until thickened and blend in 2 tablespoons lemon juice.

EASY TO FIX
We've just been reminded of the popular extra nutritious salad that children love so well. Easy for mother to do! Take plump cooked prunes and slit down one side to remove pit. Fill prunes with chunky style peanut butter and serve on lettuce. It's good with or without dressing.

GIFT IDEA
Fruit cakes carry well and make ideal gifts for the boys and girls in the service. All overseas packages must be in the mail by November 15th, but the sooner the better. Be sure to pack these cakes in tin boxes, too.

GOOD
Sautéed coconut, done to a turn in a frying pan on the top burner of your range is a delicious treat when used as a garnish for ice creams, as a topping on cake frostings or meringues, or as an ingredient in candies and ice cream.

BEST YET
A dessert that's different: Gingerbread pancakes made on the griddle directly over the top burner of your range and served sizzling hot. Add a creamy apple topping made by folding 1/2 cup of whipped cream into 1 cup of chilled sweetened applesauce. Serve with hot coffee.

GO-TOGETHERS
Christmas cookies are tradition.

Usually they call for something to be served with them. Canned cling peach halves and canned cling peach slices, cheese and delectable, accent holiday cooking to perfection.

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