

Anna Sheldon Hopkins passed away peacefully in her home at the age of 84 on November 2, 2006. To honor her memory and her wonderful cooking, we will continue to enclose bulletins from the past. We hope you will continue to enjoy reading, cooking, and eating these great recipes.

SHELDON GAS BULLETIN

NOVEMBER 2018

When I think of November, I always think of pumpkins, which remind me of happy times. There are so many ways you can use pumpkins during this time of year: as beautiful decorations, carved pumpkins, delicious desserts, cookies, cake - just about anything good to eat! So this month I have a variety of recipes that use pumpkins! Hopefully you enjoy them as much as I do! Enjoy!

Harvest Loaves

2 eggs
2 cups sugar
½ cup vegetable oil
1 cup canned pumpkin
1 teaspoon vanilla
2 ¼ cups flour
1 ¼ teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon ginger
1 teaspoon baking soda
1 ½ teaspoon baking powder
1 cup chopped nuts
1 cup cranberries, chopped

Combine eggs, sugar, oil, and pumpkin in a large bowl- mix well. Add vanilla and set aside. Mix flour, spices, baking soda, baking powder, and nuts. Add to pumpkin mixture; stir well. Fold in cranberries. Spoon into 2 greased 8 x 4" loaf pans. Bake at 350° for one hour. Cool in pan for 45 minutes.

Pumpkin Chowder

8 oz packaged bacon, diced
2 cups onion, chopped
2 teaspoons curry powder
2 tablespoons flour
3 cups canned pumpkin
2 potatoes, peeled & cubed
4 cups chicken broth
1 cup half & half
Salt and pepper to taste
Sliced green onions

Brown bacon for 15 minutes. Add onion and sauté for 10 minutes. Add curry and flour and stir until smooth. Add pumpkin, potatoes, and broth. Simmer for 15 minutes. Add half & half, salt, and pepper. Simmer for 5 minutes. DO NOT BOIL. Spoon into bowls. Garnish with sliced green onions. Serves 6.

Spiced Muffins

2 ¼ cups flour
¼ cup brown sugar, packed
4 teaspoons baking powder
1 ½ teaspoons cinnamon
1 teaspoon nutmeg
½ teaspoon ginger
¼ teaspoon cloves
4 eggs, separated
2 cups canned pumpkins
¼ cup butter, melted

Combine first 7 ingredients in large bowl and set aside. In another bowl separate eggs. Add pumpkin and melted butter to beaten egg yolks, and beat well. Fold into flour mixture. Beat egg whites until soft peaks form. Carefully fold into mixture. Pour 2/3 cup mixture into greased muffin cups. Bake at 350° for 12-16 minutes.



ANNA SHELDON HOPKINS