

Harvest Bounty

Naturally, the harvest season, and the festivals it occasions, falls in different times during the year, depending on the particular country. Harvests are generally celebrated throughout fall in many parts of the world. Special dishes made from the bounty of the harvest are always a part of the celebrations. Squash and potatoes are popular throughout the United States. Here are some festive ways to serve them. Remember to thank God for the bounty He sends.



Squash Bake

3 pkg. frozen yellow squash, cooked according to directions
2 eggs, well beaten
1/2 c. Ritz cracker crumbs
4 tbsp. margarine, melted
1 c. grated cheese
1/2 tsp. Italian seasoning
1/2 c. chopped onion
1/2 tsp. garlic powder
1/2 tsp. black pepper
1 tsp. salt or to taste

With a potato masher, mash squash and add well-beaten eggs. Cream mixture well. Add cracker crumbs, margarine, part of cheese, Italian seasoning, onion, pepper, salt, and garlic powder. Pour into a lightly greased baking dish. Sprinkle top with remaining cheese. Bake at 325 degrees about 20 to 30 minutes. Serves 6 to 8.

— Mildred Kerr

Sweet Potatoes

6 medium sweet potatoes
3/4 c. brown sugar
1 tsp. salt
1 stick margarine
1/2 c. milk
1 tsp. cinnamon (or pumpkin pie spice)
1/2 tsp. grated orange rind
pineapple slices, maraschino cherries, and tiny marshmallows to garnish

Bake or microwave potatoes until soft. Peel. Put cooked sweet potatoes in a large bowl. Mash with margarine. Add dry ingredients. Add milk, beating by hand or with electric mixer. Put into buttered 1 1/2 quart casserole. Sprinkle tiny marshmallows on top and garnish with pineapple slices and maraschino cherries. Bake at 325 degrees until heated through and marshmallows are melted. Serves 4 to 6.

Brennan's Butternuts

1 butternut squash
2 tsp. butter or margarine
honey
ground cinnamon to taste

Cut butternut in half lengthwise. With a spoon, scoop out the seeds and stringy matter. With a fork, pierce the outer skin in several places.

Bake, cut side down, on a cookie sheet covered with foil in a 350-degree oven until squash feels tender when squeezed slightly — 20 to 30 minutes, usually, depending on size of squash. (If you have a microwave, you can cook the squash, cut side down, 3 minutes at a time, turning after each cooking. Again, depending on the size of the squash, this usually takes less than 10 minutes.)

Turn squash, cut side up. Place a tsp. of butter or margarine on each half to melt. Drizzle with honey. Sprinkle lightly with cinnamon. Serves 2.