



## GREAT PUMPKIN PATCH!

Orange ya glad it's Fall?! Look at those beautiful, plump, and fun pumpkins! There is so much you can do with a pumpkin besides carving them! If you do plan to carve your pumpkin, keep the seeds and roast them for a healthy snack. Or cook up a wonderful pumpkin bread, pumpkin/apple soup, curried pumpkin and peas, pumpkin and cauliflower casserole, or a crop of other delicious recipes. Here's a Sweet Potato Pone recipe from our St. Leo Cookbook provided by our top pot-luck cuisine connoisseur, Annie Reynolds:

1/2 cup sugar 1/2 cup (1stick) butter, softened

1/2 cup milk 2 cups grated uncooked sweet potatoes

1/2 teaspoon salt 1 teaspoon ground ginger

1/4 teaspoon cinnamon

1/4 teaspoon nutmeg

Grate rind of one orange

Combine sugar and butter. Stir in sweet potatoes and milk, mix well. Add remaining ingredients. Pour into shallow buttered baking pan. Bake at 325 for 60 minutes. Serve slightly warm. Yumm!

Oh, and Clancy wanted me to share one more joke:  
What did the pumpkin need for its boo-boo? A Pumpkin Patch, of course!

- Stephanie Sepate

*Adopt the pace of nature: her secret is patience.*

—Ralph Waldo Emerson

*The summer ends, and it's a time to face another way.*

—Wendell Barry

Fall has always been my favorite season.

The time when everything bursts with its last beauty,  
as if nature had been saving up all year for the grand finale.

—Lauren DeStefano