

# From The Chowan Herald Kitchen



**DIFFERENT FACE** — Pumpkin Mousse a la Mode presents an elegant face for holiday entertaining. Velvety smooth and light in texture, it's an ideal dessert for a festive meal.

By Mildred Huskins  
Pumpkins have many faces other than the ones that grin on Halloween.

There's the face of pie, of cake, of souffles, of bread, of preserves and even of soup. As Pumpkin Mousse a la Mode, this delicious golden fruit combines with ice cream, Jell-O Americana vanilla tapioca pudding and spices to present an elegant face for holiday entertaining or for most any dinner's finale.

Mousse, which is French for foam, is characteristically light in texture and this recipe is no exception. The frozen mixture has a velvety smooth texture and, served in small portions, it is an ideal dessert to climax a big holiday meal. This one takes some effort but it is worth it. It can be made in advance and tucked away in the freezer until ready to serve. Ideally, it should be made the night before the big day.

In China, pumpkins are considered symbols of success and health. What better way to end one year and start the next with this holiday season?

**Pumpkin Mousse a la Mode**  
1 quart vanilla ice cream, softened  
1 pkg. (3 1/2 oz.) vanilla tapioca pudding  
1 cup evaporated milk  
1/4 cup firmly packed brown sugar  
1 1/2 cups canned pumpkin  
1 1/2 teaspoons pumpkin pie spice  
1 envelope whipped topping mix  
1/2 cup chopped pecans  
Spread softened ice cream

evenly over bottom and sides of a two-quart straight-sided mold or saucepan, placing mold briefly in freezer if ice cream is too soft to spread. Freeze until firm. Meanwhile, combine pudding mix, evaporated milk, brown sugar, pumpkin and spice in saucepan. Cook and stir over medium heat until mixture comes to full boil. Pour into bowl. Cool 15 to 20 minutes, stirring once or twice. Cover surface of pudding with wax paper and chill thoroughly.

Prepare whipped topping mix as directed on package. Stir chilled pudding until creamy, then fold in prepared whipped topping and pecans. Spoon into ice cream-lined mold. Freeze six hours or overnight. Quickly dip mold in warm water; unmold onto serving plate. Garnish with additional prepared whipped topping, if desired. Store in freezer until ready to serve. Makes 2 quarts or about 16 servings.

Another elegant dessert is served from your prettiest chafing dish. Of course, Pumpkin Clouds will be the piece de resistance at your holiday meal. These gentle, oval shaped clouds of meringue-like consistency float in a subtly spiced, warmed pumpkin sauce. The clouds, similar to the classic Oeufs a la Nieve, can be made in advance and left standing at room temperature while the main course is eaten.

**Pumpkin Clouds**  
4 cups milk  
two-thirds cup sugar, divided

1 teaspoon vanilla  
6 eggs, separated  
1/2 teaspoon cornstarch  
1/2 cup canned pumpkin  
1/4 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1/4 teaspoon cloves  
1 tablespoon light rum  
1/2 teaspoon salt

In large skillet over medium heat bring milk to a boil. Stir in one-third cup sugar and vanilla. In medium bowl beat egg whites until soft peaks form; add cornstarch; gradually beat in remaining one-third cup sugar and beat until stiff. Using two large spoons, mold egg whites into egg-shaped ovals. Drop a few at a time into simmering milk. Poach each about one minute. Using a slotted spoon, remove eggs and drain on absorbent paper; cool. Strain milk and return to skillet. Beat egg yolks until light and lemon colored. Add pumpkin, spices, rum and salt. Gradually pour into strained milk. Cook, stirring, until mixture thickens and coats spoon, about 20 minutes. Turn into chafing dish over low heat. Top with cooked egg whites. Sprinkle egg whites with nutmeg and garnish with orange slices. Keep warm. Makes eight servings.

If there is as much as two cups of the turkey left after the big meal, you will be looking for another meal or two from the bird. Try this Turkey Hash Deluxe.

**Turkey Hash Deluxe**  
2 cups diced cooked turkey  
2 cups frozen hash brown potatoes  
1/4 cup chopped onion  
2 tablespoons chopped green pepper  
1/2 stick butter or margarine  
1 tablespoon chopped pimiento  
3/4 teaspoon salt  
1/2 teaspoon poultry seasoning  
1/2 teaspoon pepper  
1/2 cup cream or half-and-half  
Panbrown potatoes, onion and green pepper in butter in a heavy skillet. Stir in turkey, pimiento and

seasonings. Cook over low heat about 10 minutes, stirring frequently. Pour cream over mixture and continue to cook over low heat a few minutes until cream is absorbed. Serve half the hash immediately. Spoon remaining half into a one pint freezer container. Cool, label and freeze for a future meal. Makes two servings. To serve frozen hash, thaw and place in a small heavy skillet. Pour in additional one-fourth cup cream over hash. Cook over low heat five to 8 minutes or until hot.

## Edenton Jaycees Sponsor Event

The Edenton Jaycees will sponsor a two-day pick-up truck and tractor pull at Valhalla Produce Co. this Friday and Saturday, reported Morris Small, Jr., Jaycee president.

Action will get underway with the truck weigh-in Friday afternoon from 4:30 to 5:30. Pulling will begin at 5:30. Classes to compete Friday will be 5,000 lb.-360 cu. in.; 5,500 lb.-400 cu. in. and over followed by 6,000 lb.-360 cu. in. and 6,500 lb.-400 cu. in. and over.

Small stated that competition in the unlimited classes will begin Friday night and are expected to resume Saturday morning with the weigh-in from 9-10 and pulling to run from 10-12.

The tractor pull is scheduled to begin at 12 noon for classes 5,000 lb. through 18,000 lb., if their is sufficient participation. Pick-ups will resume following the tractor pull.

Small reported that trophies for first, second, and third place winners in each class will be awarded.

There will be a \$2.00 gate fee and a charge of \$3.00 per pull. Spectators under age six will be admitted free.

Rain date for the event will be December 9-10.



**NATIONAL 4-H CONGRESS** — Jean Parrish, 19-year-old daughter of Mr. and Mrs. Yates Parrish, Rt. 2, Edenton, is one of 35 4-H members from North Carolina attending the 56th National 4-H Congress in Chicago, Ill. Shown with her is Richard Liles, 4-H specialist at North Carolina State University. Miss Parrish is attending the congress as state winner in the 4-H crop production program. The delegates return home Friday.

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**Dec. 3 - Losers vs. Losers Winners vs. Winners**

**Dec. 7 - N. C. State vs. Davidson College**

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