

Thank you for shopping at the

Central Presbyterian Church & Creative Learning Center Pumpkin Patch!

Proceeds from the patch help support youth activities, Deacon outreach and community programs, and enhancements for the Creative Learning Center.

Visitors are always welcome at Central Presbyterian. The members of CPC are a warm and welcoming, wonderfully diverse and vibrant mixture of people of all ages and backgrounds.

Sunday Worship Schedule

9 a.m. – Contemporary Praise Service
10 a.m. – Christian Education for all ages
11 a.m. – Traditional Service

Central Presbyterian Church
12455 SW 104th Street
Miami, FL 33186
Church Office: 305-274-4007



Keep Your Jack-O-Lantern Fresh!!

There is nothing worse on Halloween than a pooped pumpkin. If you can't wait until October 31st to carve your pumpkin, spray a commercially prepared fruit and vegetable anti-browning solution inside your pumpkin and on all carved surfaces.

You can also prepare your own solution by mixing:
1 quart of water
2 tbsp. white apple vinegar
1 tsp. lemon juice



Preparing Your Pumpkin!

To prepare your pumpkin for your favorite recipe:

- 🍷 Pare and cut pumpkin into small pieces.
- 🍷 Cook with a small amount of water for about 30 minutes.
- 🍷 Drain water, then mash pumpkin or put into a blender.

If you use your pumpkin for a Jack-O-Lantern, scrape out the inside pulp from the face and lid for your pie.



Salted Pumpkin Seeds

- 🍷 Wash seeds taken from the pumpkin.
- 🍷 Coat cookie sheet with butter or PAM
- 🍷 Place seeds on the cookie sheet and sprinkle with salt.
- 🍷 Bake at 350° and flip with a spatula occasionally.
- 🍷 Toast until brown—light or dark, however you like!



Old Fashioned Pumpkin Pie

2 cups pumpkin
1 $\frac{3}{4}$ cup canned milk
2 eggs
 $\frac{2}{3}$ cup brown sugar
2 tbsp. granulated sugar
 $\frac{1}{2}$ tsp. salt
1 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. ginger
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. cloves

Pour into pie shell and bake for 45 minutes at 350°

Pumpkin Chiffon Pie

Blend:
1 tsp. gelatin
 $\frac{1}{4}$ cup cold water

Mix in saucepan:
 $\frac{3}{4}$ cup brown sugar
1 $\frac{1}{3}$ cup pumpkin
3 large egg yolks
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ tsp. salt
2 tsp. cinnamon
 $\frac{1}{2}$ tsp. ginger
 $\frac{1}{2}$ tsp. allspice

Boil one minute. Remove from heat and stir in gelatin. Beat until smooth-carefully fold into meringue!

Meringue

3 large egg whites
 $\frac{1}{2}$ tsp. cream of tartar

Gingersnap Crust

Mix $\frac{1}{4}$ cup melted butter with 1 $\frac{1}{4}$ cups finely crushed gingersnaps (approx. 18). Pat and press into 9 inch pie pan. Bake at 325° for 10 minutes. Cool and fill.



Honey Ginger Cream Topping

In a chilled bowl, beat 2 cups chilled whipping cream until stiff, gradually adding $\frac{1}{4}$ cup honey and $\frac{1}{2}$ tsp. ginger. Chill and top your pumpkin pie!

Hard Sauce

Blend $\frac{1}{2}$ cup soft butter, 1 egg, and $\frac{1}{2}$ pkg. creamy white frosting mix. When light and fluffy, blend in $\frac{1}{2}$ tsp. vanilla. Chill until hard.

Creamy Pumpkin Rice Pudding

2 cups cooked rice
1 tsp. salt
1 can condensed milk
2 cups pumpkin
2 tsp. pumpkin pie spice
2 eggs
1 tsp. vanilla

Put salted cooked rice in heavy saucepan. Beat eggs & add slowly. Cook until thick. Stir in vanilla and spices.

Pumpkin Bunt Cake

1 pkg. yellow cake mix
2 eggs
2 cups pumpkin
 $\frac{1}{4}$ cup water
2 tsp. pumpkin pie spice
2 tsp. soda

Blend all ingredients for 4 minutes. Pour in bundt pan and bake at 350° for 40 to 45 minutes. Cool and serve with hard sauce.



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