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EPISODE NAME: In the Kitchen with Across the Fence: Harvest Recipes

It's the first Thursday of the month and time for the November edition of in the kitchen with across the fence. Today our theme is harvest recipes. Good afternoon and thanks for joining us I am Judy Simpson along with Lyn Jarvis and Carolyn peak. You both have a book that you want to talk to us about Lyn why don't you start out.

Lyn.: Thank you very much Judy. One of our longtime viewers and regular recipe contributors is getting a lot of press these days as you can see on the shot of these clippings. 88 year old Helen Davis of water berry recently wrote a cookbook there's 369 pages in length with her favor recipes and there are a lot of them. This is the cookbook it's entitled my joy of baking. It weighs two and a quarter pounds and contains an amazing 2273 recipes. Helen has presented her recipes on WCAX over the years beginning some 50 years ago when Helen workman had her cooking show. From all of the recipes in that book I picked this one right here. Judy wasn't easy to come up with one. It’s our cheesy baked potatoes. While we're looking at that were going to put Helens phone number on the screen so if you have any questions you can call her and ask her about it. In this casserole there are 4 cups of sliced potatoes and they are combined with cheese mushroom soup spices and a barbecue sauce. When baked it creates a delicious flavor that your family will enjoy this fall and winter. I think these would be great on a summer picnic. That barbecue flavor really hits the spot. As I said Judy it wasn't easy to come up with one out of almost 3000 recipes.

Judy.: That would keep you busy. Congratulations Helen. Now Carolyn it is already November and you have a great idea for a holiday gift.
Carolyn.: People who know me know that I'm very crafty and creative. So for years I have been saving all of the cooking sheets that come out with our shows and I've created my own across the fence cookbook. This is something that you could do it would make a wonderful Christmas present or a gift for new bride or anything like that. Somebody needs the recipes and you can keep collecting them keep adding them to a notebook decorate the notebook a little bit and you have a great gift for somebody.

Judy.: What a great idea.

Lyn.: I should add that all of those recipes if they don't have them from several years back we have them on the computer. So if you don't have a recipe let us know.

Judy.: That sounds great. I want to begin by thanking some of our loyal viewers. Will begin with viewers from New Hampshire Denise Adams from Canaan along with Nancy and Gordon Windsor who are from Jefferson. On the Vermont site of the river we want to thank Sharon McMahon from Waterford. Linda Dion from Burlington. Down in Wells River our thanks to extend to Glenn Rollins and up in Enosburg falls Marion Kennison. Our thanks to all of those viewers and of course all of you who join us every month.

Lyn.: And there's a list of them on the screen we couldn't do a list of the show without their loyal support.

Judy.: Absolutely. Carolyn I know you have some recipes to get to so I'll let you go ahead.

Carolyn.: I know what they mean when they talk about the loyal viewers because people recognize me everywhere and there always saying how much they love the show. For those of you who have flagged me down somewhere I thank you again for your interest in the program. I'm going to start today with a recipe that's going to be good for thanksgiving leftovers. This is from Virginia Hanchor of Essex junction it's called a zucchini stuffing casserole. I can't wait to try this one. It has a layer of stuffing and you can either use the package
mix or you could use leftover from your Turkey. Indeed it has a zucchini, onions and some sour cream cream of chicken soup. You put a layer of stuffing on the bottom and then you put the vegetables and it also has grated carrots and it then you add the rest of the stuffing on top. If a nice two layer stuffing casserole it would be perfect for after Thanksgiving. Another recipe that I found that really went well with the harvest idea is a cider beef stew. This has all kinds of potatoes carrots and celery and onions and stuff going into it. And then it has cider regular cider for a base. You cook all of that for a while and then you add some water and flour which is mixed up to make a thickening agent on it. If a really nice hot stew for some of these cold days that are coming up. I also found. These care it's a lot this time. I found the carrots and zucchini bread. This is just shredded carrots shredded zucchini and pretty much a regular quick bread recipe. I'm going to set these down on my little plate here in the front. This recipe makes two loaves so you've got one to eat and one to put in the freezer or to give away with a cookbook for Christmas present. You can make up a whole bunch of those. I have another casserole here that's called a colorful vegetable casserole. This one has broccoli cauliflower care it's onions just about everything you can imagine. Then it has dried bread crumbs and it also has and my husband will love this this one has horseradish in it. I'm not a big fan of horseradish but I did put it in so that he could have the horseradish. That's a nice call for casserole that you can have most any time. My next recipe I've already taken a piece of it out this is a butternut cake. For lucky like we are to have a butternut tree on your property or access to one you can make a real Vermont butternut cake. If you don't have butternut some walnuts work just as well with this one. I have frosted it with our favorite maple frosting which is just a cup and 1/4 maple sir up brought to a boil for 1 minute and well that's getting hot you whip or beat in egg yolk one egg yolk just beat the daylights out of it then you slowly pour the hot syrup that you boil for about a minute into that and keep whipping it. Finally will stiffen up and you have a wonderful wonderful cake. Like I say if you don't have butternut so you can use walnuts. My last recipe and this would be nice them and getting together with family and friends is a hot cranberry punch. It's hot water sugar cranberry juice lemon juice some cloves and cinnamon candies the heart cinnamon candies. You put it in a slow cooker like it nice and hot and then you serve that. Maybe you go out caroling come Christmastime or whenever that there is a really nice punch to go with when you're celebrating the holiday season.

Lyn.: And it's almost upon us Carolyn.
Carolyn.: I know I was looking at the calendar this morning is less than eight weeks to Christmas.

Lyn.: Can you believe it?

Carolyn.: No.

Lyn.: How much snow did you get in Williamstown?

Carolyn.: About 4 inches and there's still plenty of it left.

Lyn.: I guess if you go farther down they got a lot more.

Carolyn.: Yes I'm glad we're up here.

Lyn.: Yeah thank you for gray recipes. Before I show you my recipes we've had a lot of nice comments about this kitchen set that was put together by David Bucsh. He's on the weather team here channel three. Some of those people are Mary Harris down and Wolcott Sheila Taylor lee down in Fairhaven Bernadette Nichols from Chairabuster New York Audrey star borough from Leister Vermont and Joyce Jingers over in Berlin in Carolyn's neck of the woods. And a quick program note on November 16 15th and 16th join me Sharon Mayer and are husband and our video editor for a trip to Italy. We hit Venice Florence and Rome in the isle of Capri. That's coming your way on the 15th and 16th it's Tuesday and Wednesday so mark your calendar for that. Getting to the recipes. When I saw this recipe from a viewer I knew it was perfect for today because like Carolyn it's good for after thanksgiving because you use leftover Turkey. This was sent in by Ruth Cluff from Dorset Vermont and she calls it charlotte's baked dish. It goes with 4 cups of leftover Turkey. I thought that was a lot so I cut the recipe in half and use 2 cups. But you mix the Turkey with rice celery onion mushroom mayonnaise and cream of chicken soup. The topping if you look it's a nice crunchy top made with rice Krispies slivered almonds and butter. Are really delicious casserole and a great way to use up your leftover Turkey. We thank Ruth for that. When I saw this next recipe I knew it was perfect as a complement to my casserole and the one that carol and
just showed you. This is a cranberry sauce with cherries and oranges. This is in the sauce that you grind up this is one that you put on the stove in a pan. You put cherries and cranberries in there along with oranges and cook them until they thicken. Then you can take them out and put it in the refrigerator for up to two weeks so you can get a head start on your thanksgiving sauce with this easy and quick recipe just five ingredients. Now this next one is a real favorite of mine just take a look at these. These are called pumpkin muffins with pecans and the recipe makes 24 muffins but you can see there's a lot less year. That's because I've been enjoying them myself and I've also been giving some of the neighbors. Really a nice fall recipe. The muffins have pecans in them brown sugar and pumpkin. The total prep time for this is about an hour including cooking. So you can make up a batch of these and they keep well and have for upcoming thanksgiving events potlucks or church suppers. Really a nice fall recipe. I think before I get into my three desserts I have time to mention some other viewers that wrote in. This one I especially want to mention Eileen Bashshaw of Essex junction says she just turned 93 and she's still baking. We love to hear stories like that. Phyllis white north Clarendon wrote that they're doing OK after the flooding that area has now are wondering how you're doing with all that snow? Evelyn McIntyre wrote that her sister in law moved out of state and misses the show but is going to send the recipes down to her. Mary of Huntington wrote that she's been a longtime fan of across the fence. Berell Champagne of Colchester said she started watching across the fence with her mother many years ago. My three desserts are sent in by viewers and we know they're going to be good because you if they weren't you wouldn't send them to us. This is my first one. It's called pumpkin crunch. The recipe was sent in by Catherine Kendy down in Wallingford Vermont. I don't often bring in a recipe that's half empty but I have friends over yesterday. They saw this and they had to try it. I had to stop them or there wouldn't be anything left to show you today. This is made very quickly almost like a pudding cake. Pumpkin evaporated milk sugar eggs nuts and then you put yellow cake mix over the top and bake it. That creates a wonderful pumpkin cream or chiffon in the bottom. It's a delightful dessert and so quick and easy to make. I surely hope you will give this a try. I was surprised at how good taste based on such a simple recipe. I'm going to move on to this apple cake. This recipe was sent in by Georgie Anna Chaffee of Glover it's just a basic apple cake but what makes this so good is the caramel sauce. In this cake there spices flour chopped walnuts. I used a variety of apples that I got up the Hackett's orchard my neighbors up in south hero. But what makes this so delicious business, one sauce that you pour over the top. Doesn't that look good. It's made with brown sugar and butter whipped cream and vanilla. You cook it until it's nice and thick and this is a great little dessert using Vermont apples and it's a big hit any time of year. Finally this recipe was sent in by
Carolyn bourgeois of Vergennes and it's called a turtle pumpkin pie. A wonderful pie in a Graham cracker crust filled with pumpkins pecans and vanilla pudding mix and that caramel sauce. You could use the same recipe that Georgiana sent in. Judy wouldn't this be great on a thanksgiving table.

Judy.: I think it will be great about 10 minutes from now. Thanks Lyn terrific recipes you to Carolyn. If you'd like a copy of these recipes you can go online. You can get these recipes along with previous recipes from other shows as we mentioned earlier by going to the UVM extension website that's listed on your screen then just click on across the fence. Or you can get a printed copy by mail send $2.00 and a stamped self-addressed business sized envelope to harvest recipes box 188 south hero Vermont 05486. You'll get all the recipes that you've seen today plus a few extras. The short order soon so you'll have them in time for thanksgiving again that's $2.00 and a stamped self-addressed envelope to harvest recipes box 188 in south hero. The zip code is 05486 and if you're sending a check makes it payable to Lyn Jarvis. December 1 we're going to present our annual holiday recipes show we hope you'll join us for that. In the meantime from all of us across the fence and WCAX TV with Carolyn's hot punch we wish you a very happy thanksgiving season cheers.

Cheers.

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