



MEMORIES MUSINGS

By Cheri Sims

Cheri lives, writes and gardens in Charleston.

I am sure you have noticed that it is beginning to get dark earlier. This eventuality means a change in my routine; very little time to garden after dinner. With just the little daylight we are experiencing right now I barely have time to water. I tried watering after dark but it seems that the mosquitoes don't know the difference, they are still active. I have two small water features in the back and I even sprayed around them just in case they were fostering the irritants but it did not help.

My experiment with a huge hanging petunia basket on the front porch failed; too little sun. This saddens me because at the other house, which faces west, the big petunias baskets from Eddie Beck Nursery were beautiful and the new owner had pretty baskets this year. I am not sure what plant will do well besides my much loved ferns (my house faces east) but I do like a little bloom. Throughout the winter I will ponder on the idea of hanging impatiens baskets for

next year.

With just a few weeks left to enjoy gardening in nice weather (I garden all year long) and the flowers are beginning to fade I have decorated a bit with mums and pumpkins. I have found that marigolds live the longest of the annuals and are especially lovely in the fall with mums and pumpkins. Having lived on this street for so many years I am cautious about how many pumpkins and gourds I decorate with as they seem to end up walking away at night; we also find lots of them smashed in the road, and I don't think it is the squirrels who are doing this.

Did you know that pumpkins are gourds; or are they squash? Babble.com tells us:" Basically, there's no botanical agreement on what a pumpkin is exactly. If it's a round, orange gourd-like thing, it's probably called a pumpkin in North America. And all gourds and pumpkins are technically types of squash (specifically winter squash),



and though there are certainly some varieties of squash more likely to be pumpkins, the boundaries of the definition are loose." That is just about as clear as the fact that tomatoes are really fruit! We eat pumpkins and squash but can one eat gourds? "gardeningknowhow.com" tells us that we might not want to eat a gourd because; "This is probably due to the unpalatability, which is said to be bitter and tart. Additionally, most gourds are small, and there is relatively little flesh to make the effort of cracking one open sensible. Decorative gourds are dried, and the pith is shriveled and hard. For these reasons, eating decorative gourds is probably inadvisable". In my opinion, gourds sure are pretty and delightful with which to decorate long side pumpkins. Read more at Gardening Know How: Are Gourds Edible: Learn About Eating Decorative Gourds <https://www.gardeningknowhow.com/edible/vegetables/gourd/are-gourds-edible.htm>.

Hubby and I love pumpkin ice cream, which can't be found around here so I learned how to make pump-

kin semifreddo, which is a freezer recipe and not made with an ice cream maker. I am sharing this recipe and it is great with caramel sauce. We did not use the pecans which are in the recipe.

Fun Facts about Pumpkin:

* 80 percent of pumpkins are picked in October.

* 62 percent of pumpkin acres were grown in only ten States.

* Illinois is the nation's largest producer of pumpkins.

* Antarctica is the only continent pumpkins don't grow

* Pumpkin-flavored yearly sales total over \$414 million- from coffee, beers, baked goods, Oreos and more.Pennsylvania and California.

* Morton, Illinois, is the self-proclaimed "pumpkin capital", producing 85% of the world's canned pumpkin.

<https://www.zippia.com/advice/where-pumpkins-grow-facts/>

A quick change of topic, in case you are not aware a new store dedicated to fixing smartphones has opened in Mattoon. I found "iMechanics" out of necessity

and so thankful for them. I fell on my daily walk and smashed the screen on my iPhone so naturally I went to my provider and was told they did not have the capability to fix the screen nor could I send it in to be fixed. Long story short I bought a new phone after paying off my contract and buying all the new equipment I spent a chunk of money. You know the story. As we were completing the transaction my rep told me that since she could not see the screen, none of my contacts or pictures could be transferred to the new phone. I was pretty upset but she suggested I try "Double Hammer" computer repair in Charleston. They were my next stop but unfortunately they do not provide this service either but the young man told me to go to "iMechanics" which had just opened in Mattoon, next to Buffalo Wild Wings".

The gentleman I met, John Ray, was a God send. Not only was he able to extract all my information from the Cloud, he also said he could fix the screen which would be a lot less expensive than buying a new phone. After a quick call back to my Provider to find out if I could return the new phone, which I was told I could, I requested that he repair the phone and check all the mechanics to make sure they were working properly. I can't say enough good things about "iMechanics" and you might just find them helpful in the future.

iMechanic Mattoon
120 Dettro Dr Ste 120b,
Mattoon, IL 61938 Phone:
(217) 235-4244

Pumpkin and Pecan Semifreddo with Caramel Sauce

Makes 8 servings

Semifreddo Ingredients

- * 1 cup gingersnap cookie crumbs
- * 2 tablespoons (packed) golden brown sugar
- * 3 tablespoons unsalted butter, melted
- * 3/4 cup canned pure pumpkin
- * 1 tablespoon honey
- * 1/2 teaspoon ground ginger

- * 1/8 teaspoon ground cinnamon
- * 1/8 teaspoon ground cloves
- * 1/8 teaspoon ground cardamom
- * 1/8 teaspoon ground nutmeg
- * 1 cup sugar
- * 1/4 cup water
- * 1 1/2 tablespoons light corn syrup
- * 4 large egg whites
- * 1/2 cup pecans, toasted, coarsely chopped
- * 1/2 cup English toffee bits
- Caramel sauce**
- * 1 cup sugar
- * 1/4 cup water
- * 2 tablespoons light corn syrup
- * 1/2 cup whipping cream
- * 1/4 cup (1/2 stick) unsalted butter, cut into pieces
- * 1/4 cup crème fraîche or sour cream
- * 1 teaspoon vanilla extract
- * 1/8 teaspoon salt
- * Whipped cream

For semifreddo:

Step 1: Line 9 1/4x5 1/4x3-inch metal loaf pan with plastic wrap. Blend gingersnap crumbs and brown sugar in processor until combined. With machine running, slowly add butter; process until moist crumbs form. Press crumb mixture onto bottom and 2 inches up sides of prepared loaf pan. Chill 10 minutes.

Step 2: Whisk pumpkin, honey, and spices in large bowl to blend. Set aside.

Step 3: Stir 1 cup sugar, 1/4 cup water, and corn syrup in heavy medium saucepan over low heat until sugar dissolves. Increase heat and boil syrup without stirring until candy thermometer registers 248°F, about 10 minutes.

Step 4: Meanwhile, using electric mixer, beat egg whites in medium bowl to soft peaks. Gradually beat in hot sugar syrup; beat until mixture is cool, about 7 minutes.

Step 5: Fold 1/3 of egg white mixture into pumpkin-spice mixture to lighten. Fold in remaining egg white mixture. Fold in pecans and toffee bits. Spoon mixture into prepared crust. Cover with plastic wrap and freeze until frozen, about 8 hours. (Can be made 3 days ahead. Keep frozen.)

For caramel sauce:

Step 6: Stir sugar, 1/4 cup water, and corn syrup in heavy medium saucepan over low heat until sugar dissolves. Increase heat and boil without stirring until syrup is deep amber color, occasionally brushing down sides of pan with wet pastry brush and swirling pan, about 8 minutes. Remove from heat. Whisk in 1/2 cup cream, butter, and then crème fraîche (mixture will bubble). Stir in vanilla and salt. (Can be made 1 day ahead. Cover and refrigerate. Stir over medium heat to rewarm before serving.)

Step 7: Wipe sides of loaf pan with hot wet cloth. Invert semifreddo onto platter; remove plastic. Cut into 1-inch-thick slices and serve with warm caramel sauce and whipped cream. <https://www.epicurious.com/>

Sam Frederick

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1956 Ford 600 Industrial Tractor

Tractor runs well and has the yellow/black industrial paint.

Farm Antiques – Instruments – Tools – Collectibles

Hondo II guitar in case, sev. mandolins, "potato" mandolin, Emerson Mod MS-112 turntable, quilt, sewing, angels, luggage, books, antique pictures, adv hats, 12/16 ga & other shells, oil lamps, microwave, cast iron skillets, Corelle, Chevy hub caps, peach baskets, apple cannister set, canning jars, metal hat, sm. décor wheel barrels, picnic baskets, lard press, chicken feeders & waters, galv. calf milk buckets, galv. mail boxes, rod iron plant stands, metal blade fan, galv. buckets, wire baskets, lots of knives & butchering items, granite, enamelware, scales, sev. pressure cookers, SS pans, roasters, rubber boots, glav. gas cans, blue jars inc. IV & 13, milk bottles, UHL crock, Tonka toy, vintage Christmas, tool boxes, Ryobi tools, sev. elec. tools, hand tools inc. lots of USA, Stihl chainsaw & others, carpenter's boxes, table top drill press, tackle boxes, homemade anvils, battery chargers, nails/screws, vises, Coleman lanterns, elec. tools, sev. chains, seed sacks, Mod. A step, pulleys, and more. Partial listing!

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KATHY E. BICKEL | SUSAN M. MOORE

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