

Cooking with Julia: Roasted Pumpkin Seeds & Mom's Gooey Popcorn Balls



Julia Hansen

What does a skeleton say before he eats dinner?

Bone appétit!
OK, no more corny jokes, but I can't help it — I am so excited for Halloween tomorrow! I feel like it is the official kickoff of the holiday season. Tomorrow passes with costume parties, scary movies and massive amounts of candy, and then Thanksgiving and Christmas are just around the corner. The holiday season

is the time when we all eat too much, complain about eating too much and then eat again. I am especially fond of baking, and the holidays are the perfect time for it. This year my dad's side of the family is coming to visit, so my mom already has warned me about all the cooking I will be doing during Christmas. I say, bring it on! I will arm myself with my KitchenAid, a

spatula and an oven mitt.

Anyway, back to Halloween. I have many fond memories of trick-or-treating around my neighborhood in an Army uniform, a poodle skirt or a Mizzou football jersey and helmet. Through all the years of costumes and candy bars, I especially remember my family carving pumpkins and my mom making popcorn

balls. Although pumpkin seeds aren't the tastiest food in the world, it is fun to make something out of the guts of the pumpkin that was so meticulously carved. Popcorn balls, however, are very tasty. Although they are sticky and messy, popcorn balls are totally worth the struggle. They also are cheap and fun to make. Happy Halloween!

Ingredients:

Seeds from pumpkin
2 tablespoons olive oil
Salt and pepper to taste

Directions for Roasted Pumpkin Seeds:

1. Rinse pulp off seeds and dry them overnight.
2. Put seeds in a Tupperware container, pour oil over seeds and shake until all seeds are coated.
3. Spread seeds over baking sheet and season with salt and pepper.
4. Roast seeds 12 to 14 minutes (time may vary some depending on number of seeds) at 375 degrees.

Directions for Mom's Gooey Popcorn Balls:

1. Make popcorn (on stove or in an air popper). Remove un-popped kernels and set the rest aside in a buttered 9x13 pan.
2. Combine remaining ingredients in saucepan and cook over low heat until sugar is dissolved.
3. Drizzle the sugar mixture over popcorn. Butter hands and form into balls. Set on waxed paper.



Franklin Cline

Town provides charm, convenience

A hearty hello again from Edge Hill University, where this column comes to you courtesy of Carling's and our campus pub, The Venue, where they have installed various art deco paintings depicting the landmarks of New York and San Francisco, strangely enough. I'm writing directly in front of a five-foot Banksy-like rendering of the Statue of Liberty, so forgive me if I stray toward the metaphorical.

It occurred to me earlier that although I've touched on a number of points regarding my funhouse-mirror understanding of British culture, I really haven't broken down the town of Ormskirk. I can only imagine all the sleepless nights in K-Vegas because of this error and offer my sincerest apologies.

It's a very nice, accepting little city. Perhaps it's just because I am

a novelty as I am an American, but Ormskirk residents have been incredibly friendly, often asking a number of questions about our country (especially Bush and the Iraq War). Once, an incredibly intoxicated older gentleman repeatedly told us that America was like ancient Greece or the Roman Empire. He didn't elaborate, though, so your guess is as good as mine, if not better.

Another interesting thing about Ormskirk is the market, that takes place every Thursday and Saturday in the very center of town, which is marked by an incredible, steel clock tower that is more than 100 years old. Market days are so packed with customers, there are points when one must politely push past old ladies carefully examining squash and tomatoes to get to one's destination. It's a nice throwback to

those unfamiliar olden days before corporations and certainly provides a stark and more humane contrast for those who are used to the highly impersonal business of shopping at various "one-stop shopping" centers like Wal-Mart. Most of the salespeople at the market are quite friendly and willing to help you choose the right coat, pair of socks and ingredients for a pie or whatever you're looking for. It's really refreshing to see more people purchasing locally grown vegetables from a farmer as opposed to Tesco, the closest thing to a Wal-Mart we have here.

Finally, one of the things I like best about this town is the fact that one doesn't require a car. Grocery stores, pharmacies, restaurants, pubs, barber shops, banks, access to public transportation both regional and national and just about anything else one could

need are within a comfortable walking distance for any Edge Hill students who live on campus, and arguably anyone who lives within the Ormskirk city limits. Yes, one still sees quite a bit of traffic during the course of the day, but car traffic is outnumbered by those on foot or bicycle. Ormskirk appears to be one of those quietly unpretentious towns where citizens are accustomed to walking to any given destination, and it provides a welcome relief from a place like my hometown, Kansas City, or even Kirksville, where I have lived only somewhat comfortably without a car for two years.

Well, now you know a little bit about where I live. Next time I'll be writing from London about the London film festival, where hopefully there's an equal amount of film and festival. Good night, and good luck!

Attention Truman State Students:
On Election Day, Don't Be Fooled...



REBECCA MCCLANAHAN IS NO FRIEND OF STUDENTS!

Check the record:

► Rebecca McClanahan OPPOSED the creation of and funding for the Access Missouri Scholarship Program, which helps 43,000 Missouri students attend college (SB389, 2007; HB2003, 2008).

► In both 2007 and 2008, McClanahan OPPOSED funding increases for Truman State (HB3, 2007 & HB2003, 2008).

COLLEGE IS EXPENSIVE ENOUGH AS IT IS. WE DON'T NEED REBECCA MCCLANAHAN MAKING IT HARDER FOR STUDENTS. ON NOVEMBER 4TH, VOTE NO ON REBECCA MCCLANAHAN.

Paid for by Truman State College Republicans, Casey Sharp - Chairwoman



Gift certificates available

Upscale Dining

Breakfast: 8:00 a.m. - 11 a.m. daily
Lunch: 11:00 a.m. - 4:30 p.m. daily
Dinner: 4:30 p.m. - 9 p.m. daily

Call For Your Holiday Party Reservations
660-332-7337

1155 N. Brown St.
LaPlata, Mo. 63549
fax: 660-332-7338

Poston Rental
is now leasing for the
2009-2010 school year

- Large homes available to suit the size of your group
- Close to Truman State University
- Washer/dryer provided
- Clean, well-maintained
- Large spacious bedrooms

We are here to serve you!

Call Bobby today for more information and to schedule your showing.
Home: 665-2347
Cell: 216-1445

CHECK US OUT, WE HAVEN'T RAISED OUR RATES