

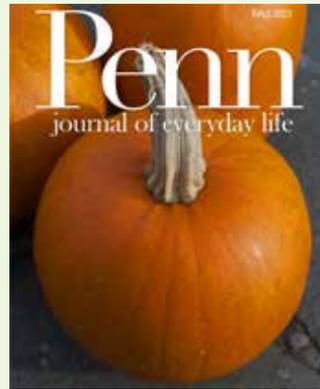
FALL 2023

# Penn

journal of everyday life

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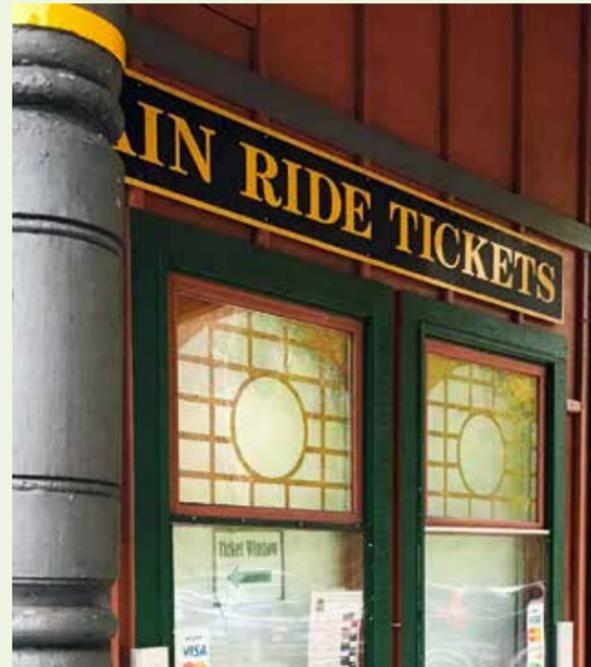
Fall 2023



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## Seasonal: *Pumpkins*



**W**e love to go to Hollabaugh Farms in Biglerville during the fall. The display of pumpkins is just beautiful, especially bright and orange in the sun. The dried corn, the orchard views are so pretty and a perfect visual for the season.

This inspired us to grow our own pumpkins this year. We used seeds

from Burpee, a company with roots in Pennsylvania. We chose pie pumpkins since we like to make pumpkin pie, custard and soup. While we got a good harvest from our little garden patch, we had trouble with mold that killed the plants early. The proposed solution was to spray them with baking soda, which didn't really help much. We've put this on the list to solve before next year, hopefully without chemicals.





*Above*, Bins of Hollabaugh's cute little ornamental pumpkins. *Right*, Beautiful pie pumpkins from our garden





We used a recipe for Pumpkin Custard from *Taste of Home* online. It called for canned pumpkin, but we used our own. And we made our own pumpkin spice mixture. We roasted a few pumpkins to make the custard for Thanksgiving. After the holiday we will process the rest of the pumpkins and freeze the meat for our holiday baking.





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## Day Trip: *Jim Thorpe*



This is a day trip we had long talked about making. We bought our advance tickets online and ventured to Jim Thorpe with some time to spare in order to walk around before departure. We choose not to go at the height of the fall leaf season, though we are sure it is beautiful. Our goal was to avoid the crowds and pitfalls of parking in the town. The train was beautiful. The views were spectacular.





The Jim Thorpe station has plenty of benches, both indoors and out. There are beautiful views from the station and some fun photo spots for kids—young and old.

They give you a pretty souvenir ticket to take home. Our conductor was thoughtful and knowledgeable. All together, it was a lovely little trip.





A few views of the charming 19th century architecture of Jim Thorpe from the train station. You can just see the roofline of the Asa Packer house up the hill from the station, behind the lower buildings. The town has a varied history including coal mining, railroads, the Molly Maguires and, of course, Jim Thorpe. The town is named for the famous Native American athlete, but he was not from Jim Thorpe. The town chose to honor him and to provide burial and a fitting memorial.





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## Art: *In The Style Of*

If you haven't tried one of the free AI tools to make art, this might improve your interest in giving it a go. We used OPENAI Dalle generative imaging at their website to create images of sunflowers. The

interesting this is, you can specify in your prompt or text request in the software that it create the image "in the style of" an artists whose works you like. For instance, the images on these two pages are sunflowers in the style of photographer Irving Penn.

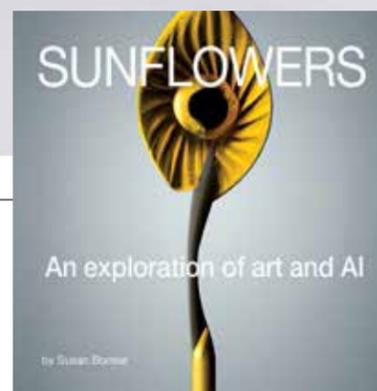
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None of these images are actual work of the artists, but interpretations by AI. *Above*, An AI generated image inspired by the work of the photographer Annie Leibovitz. *Right*, An AI generated image in the style of the photographer Alfred Stieglitz.





We put 28 of our little sunflower generations into a book, set up so you can cut out the pages and frame each image easily. *Right*, An AI generated image inspired by the work of the photographer Ansel Adams.



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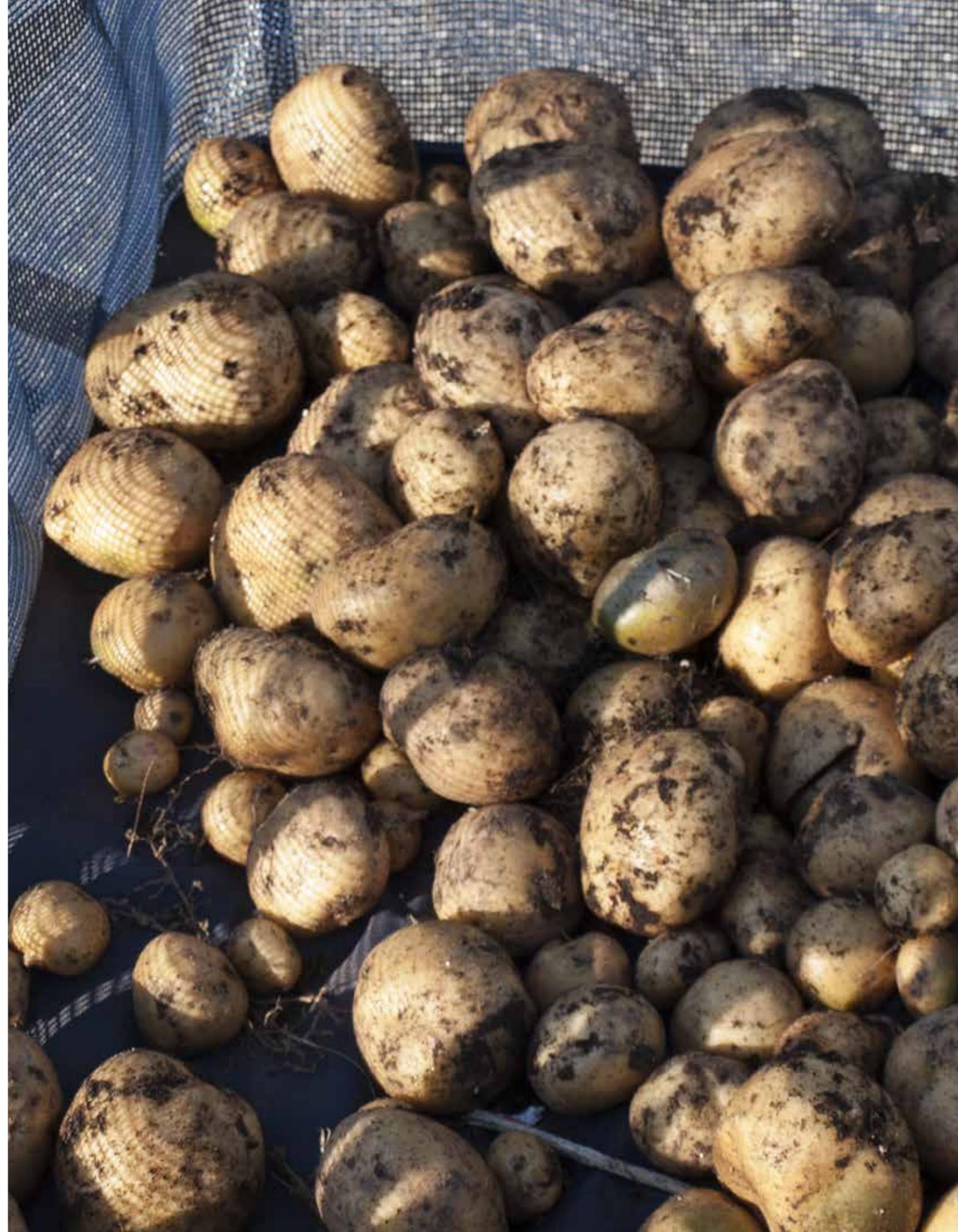
## Harvest: *Potatoes*

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**I**n spite of a very strange growing season, we had great luck with potatoes again this year. Our favorite to grow is the Yukon Gold variety. They are a nice sized delicious potato that cooks up firm but creamy. We store

them in onion bags in the cold cellar or in the vegetable bin of the refrigerator. As soon as they come out of the ground, we start planning our recipes. But truthfully, mashed potatoes are just fine. Butter, milk, salt, pepper—and potatoes!

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Here is our favorite recipe this fall, Hasselback potatoes from the *New York Times*. Four pounds of potatoes were sliced on a mandolin then covered with cream and cheeses with salt, pepper and fresh thyme. We were afraid that baking for 90 minutes would turn them to mush, but were delighted they turned out crispy on the edges and melt-in-your-mouth in the middle.





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## Celebration: *Thanksgiving*

**T**his year was Thanksgiving for two, so we baked a small ham and old favorites—sweet potatoes and green bean casserole. Our special treat was a carrot cake cut into small cakes,

layered with cream cheese frosting and dipped in white chocolate ganache. A white chocolate star adorned the top with a dollop of whipped cream. We entered it in the Hershey Hallmark contest. No prize from them, but we loved it.

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McMillan Wood  
Youth Campground



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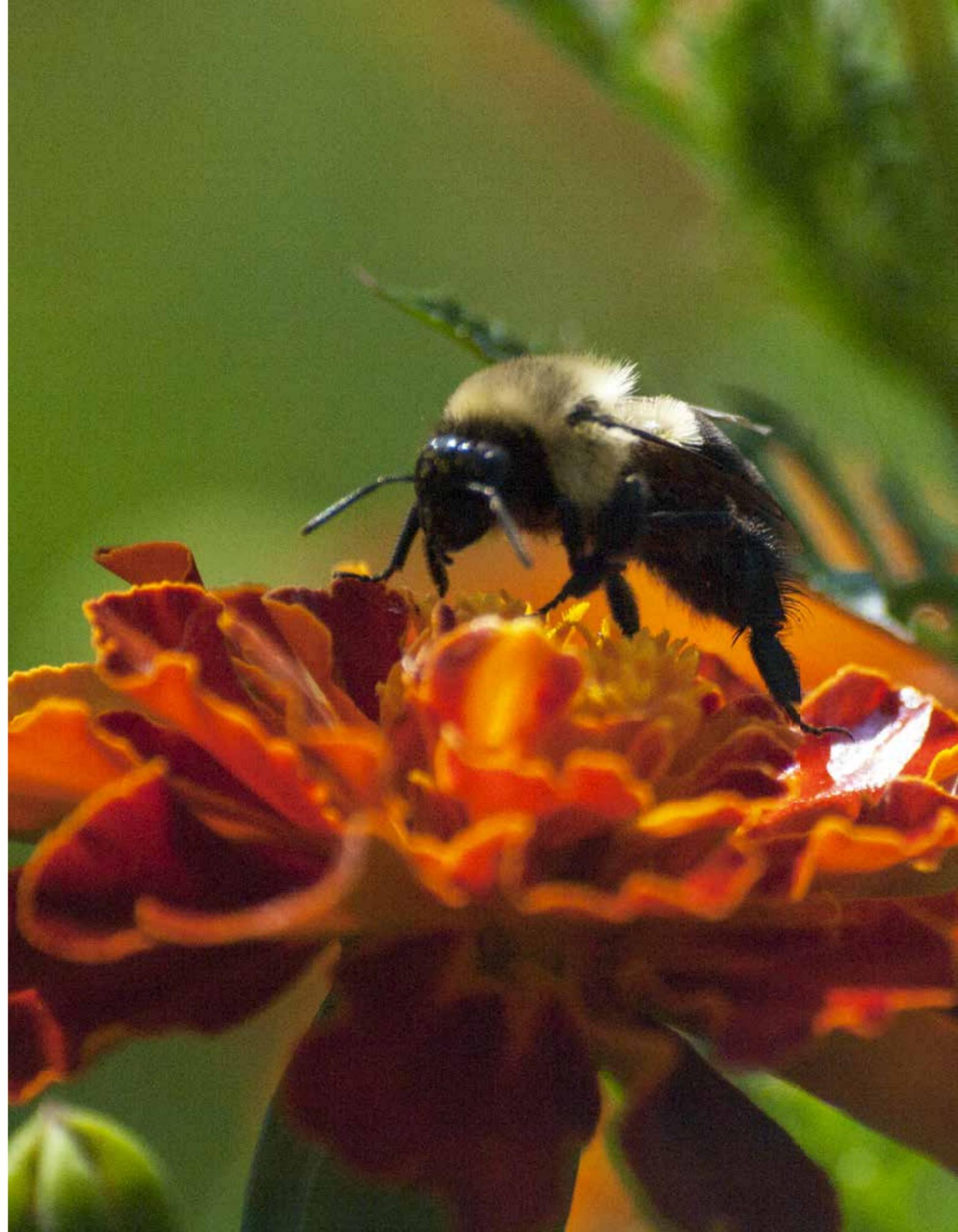
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## Garden: *Last Gasp*

**Y**ou know that time of year. Just before the first hard frost when things are still growing, the lawn still needs to get mowed. But you know it's the

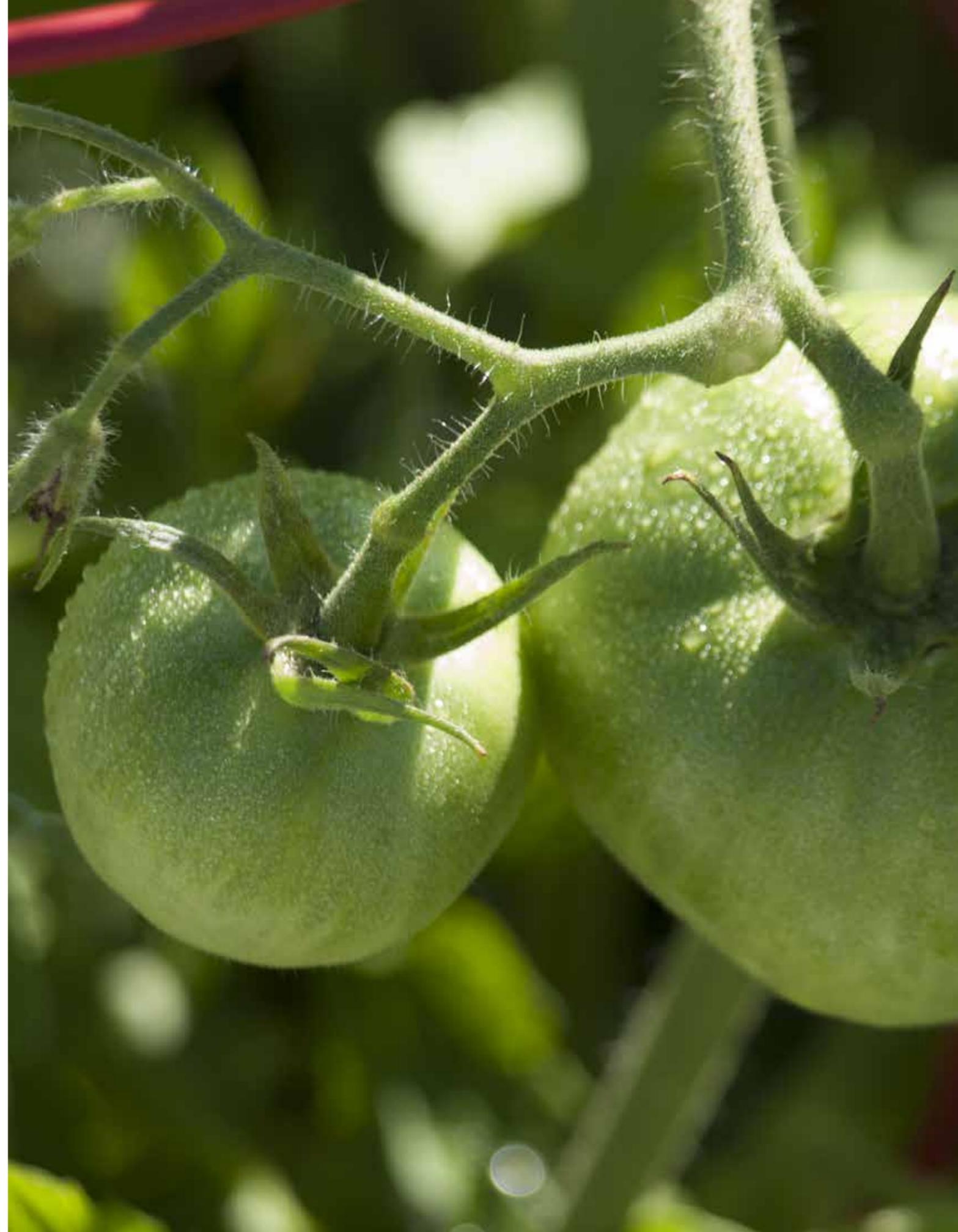
end of the season and things are about to change. For us, the marigolds are thriving, the lavender is at the end of its bloom. We have stopped harvesting the rhubarb to let it rest and recover for the winter.

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The spider webs are visible in the morning dew. The green tomatoes might not have time to get ripe, but they can still be eaten. We bring them in to a sunny window sill or make green tomatoe sauce. Yes, even fried green tomatoes. Nothing goes to waste.





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## Crafts: *Giving Tree*



Our doctor's practice group put up giving trees in the waiting room and asked patients and staff to fill with mittens, hats and things a local shelter might need. We

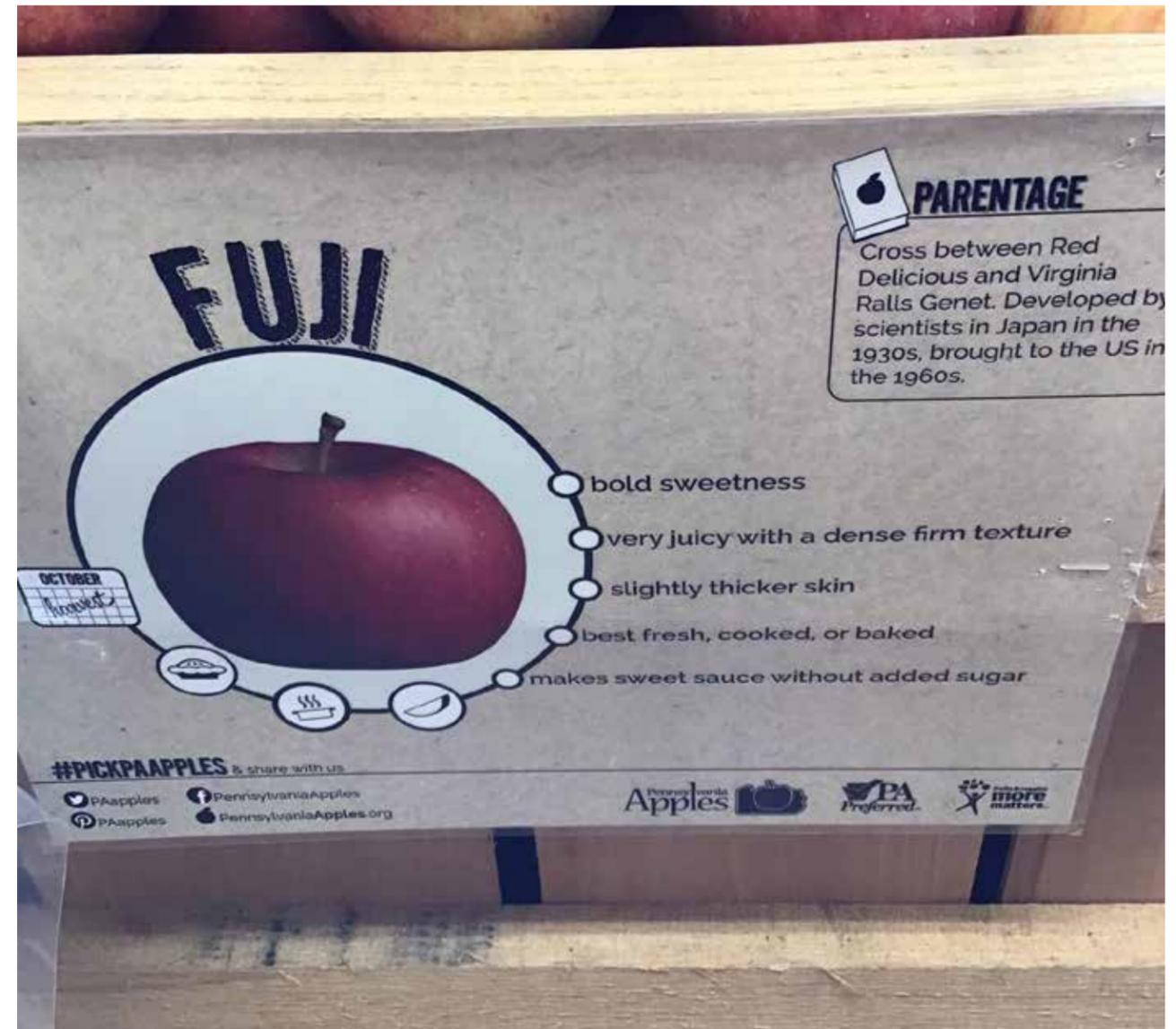
had a week between our blood work and our checkup, so just enough time to knit up a storm. A quick trip to Michael's to buy yarn and needles. We made children's mittens, hats and comfort bears.



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## Local Eats: *Apples*

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**W**e love to stop at Sandoe’s farm store in Biglerville to bag a bunch of apples in the fall. We love a lot of different varieties, but Fuji is definitely at the top of our list. Though we eat a lot of apples in hand, some baking also

happens. This year we tried the Buttery Almond Apple Cake from a Southern Living magazine recipe. It turned out to be a beautiful cake and used our favorite almond flour. We substituted a good almond extract for vanilla to give it even more of an almond kick.



*Above and right, The recipe was titled, Buttery Apple Almond Cake. We found it in *Southern Living* magazine—and it lived up to its name and their description.*





Clearly apple cider donuts is a long-cherished Pennsylvania tradition. One of the best known and often listed in the top ten are the donuts at Hollabaugh's in Biglerville. So of course we stopped in for our seasonal dozen. They used to come in white paper bag, but we appreciate the plastic containers now. And we recycle.

*Above*, one of our apples. We don't fiddle with them but leave them for the bears and deer. This year we noticed the crows carrying them off. *Right*, apple cider donuts.





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## Home Sweet Home: *Beef Stew*



One of our favorite meals this time of year is beef stew with lots of vegetables and a good gravy. We always make a fresh loaf of bread to have with it (for sopping). We make our bread in a bread machine or in the oven using one of the no-knead recipes. We make it in the

slow cooker and add whatever is handy—onions, mushrooms, carrots, celery, potatoes and, of course, a nice cut of beef. There are some things that taste even better rested. This is one. We've even been known to make a double batch and freeze half.



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## Favorite Things: *Sunflowers*



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**W**e had an October wedding, so sunflowers are our special flower. We grow them; we buy them. Then we dry

them, make arrangements and replant the seeds. We roast the seeds and use them in our bread. Prairie Sunflower is one of our favorite recipes. Sunflowers are just a happy, sunny bloom any time of the year.



Commercial sunflowers, *above*, being dried and *right*, fresh from the store.





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# Best Views: *Pennsylvania Signs*



*Above, amusing Pennsylvania names. Previous pages, sunset in Adams County*

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## *Penn, journal of everyday life*

A quarterly publication. All content in this issue is produced by Susan and David Bonser.

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