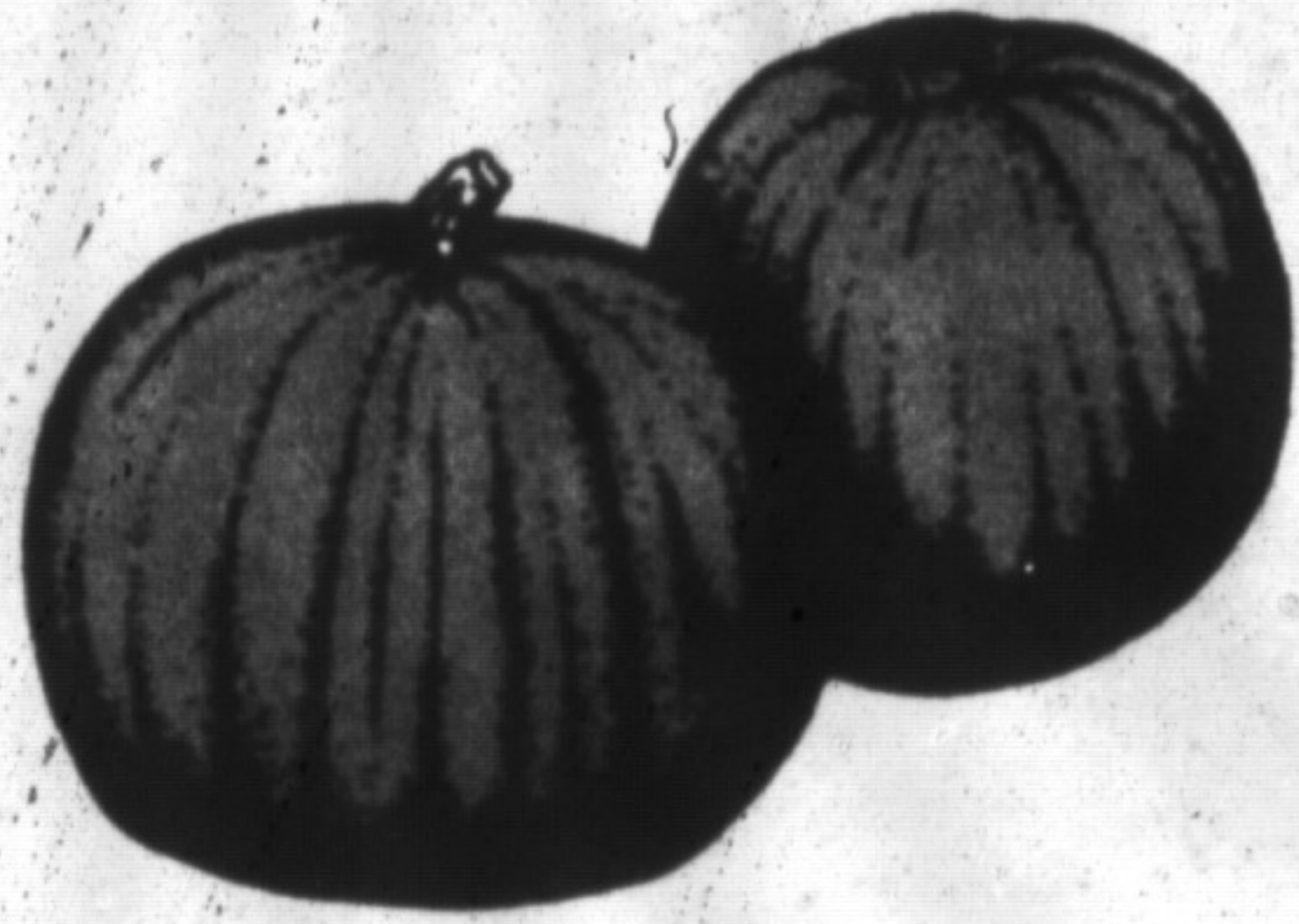


THE GREAT PUMPKIN CHALLENGE!



Are you ready?

**WEIGH OFF OCT. 14
AT 2:30 P.M.**

We will be open weekends after Labour Day to Halloween with our acres of pumpkins. This year we invite students to enter our "Pumpkin Challenge." A \$200 prize will go to each student who grows the largest jack-o-lantern and/or the largest giant pumpkin. In addition, Andrews Scenic Acres will donate \$200 to a charity selected by each winner.

Andrews Scenic Acres BEAT THE FROST!

PICK YOUR OWN BLUEBERRIES NOW!

As well enjoy these
already-picked vegetables:

- Tomatoes
- Super Sweet Corn
- Squash —(Butternut, Buttercup, Acorn and Spaghetti)
- Indian Corn
- Gourds



*Please call 878-5807 for
Picking Conditions*

**Bert and Laurie say:
'Come to the Farm!'
Great fun for the Whole family!**

- CHILDREN WELCOME • CREATIVE PLAYGROUND
- FARM ANIMAL CORRAL • COLD DRINKS



*"Chick This Out!"
Visit our baby chicks — how many
do you think we have?*

"Growing Berries is our Business."

PICK-A-DILLY PUMPKIN PIE

1400 eggs, slightly beaten	Crust
One 700 pound Atlantic Giant Pumpkin	200 pounds flour
525 cups sugar	100 pounds vegetable shortening (Crisco)
350 teaspoons salt	1 pound salt
2 pounds ground cinnamon	
1 pound ground ginger	
1/2 pound ground cloves	
65 gallons evaporated milk	

Split pumpkin open with a maul; remove seeds. Skin off rind with a machete. Cut pumpkin into 20 pound chunks and grind in a chipper/shredder. Collect puree in 5 gallon buckets and deposit in the deep end of an empty, clean, concrete swimming pool. Beat eggs in a half whisky barrel with a chain saw and add to mixture. Shovel in sugar, salt, cinnamon, ginger and cloves. Pour in milk and rotate to a smooth consistency.

Cover an area of your driveway, about 25' x 25', with 700 linear feet of wax paper, using a drop spreader, sprinkle paper with 10 pounds of flour. Place the remainder of the crust ingredients at the centre of the wax paper. With a hoe, begin cutting in the flour, shortening and salt. Remove your shoes and socks (don't forget to wash those toes) and stomp on the crust ingredients until thoroughly blended. (This is a good time to invite your friends and neighbours to help. Have a sing-a-long. May we suggest 'O Solo Mio?') Wrap an old telephone pole in aluminum foil, sprinkle with flour and roll out the crust.

Place pie crust in a "Pick-a-Dilly" pie plate. (This new kitchen marvel can be purchased from the Ford Motor Company hubcap division or you may use an obsolete 20 foot diameter U.S. government satellite dish). Flute edge of crust with vigorous karate chops. With seven or eight friends, carry the prepared pie crust to the location of your swimming pool. Form a bucket brigade and fill the pie with your pumpkin mixture. With about 20 very strong people, lift the unbaked pie onto the bed of a flatbed truck. Carefully remember that, by law, you must be preceded and followed by cars displaying signs which read "WIDE PIE". Bake at 350° for eleven hours or until a baseball bat can be stuck into the filling and removed cleanly. Allow to cool for 48 hours. Have several dozen cans of whipped cream on hand. Serves 3000.

Editor's note: CAUTION! Never attempt to throw an official Pick-a-Dilly Pie in anybody's face. This can cause severe shoulder and back injuries! The recipients of the toss may suffer whiplash, or worse, they may drown!

**Directions to
Andrews Scenic Acres Farm**
From Milton take Hwy. 25 North for 5 km.
Turn East (right) on 10th Sideroad. Drive
2 km to the farm, or 7 km west of
Trafalgar Rd. on 10th Sideroad (Ashgrove
Rd.). We are between the 3rd and 4th
Line.

