

October/2008

## Cottages to Castles, Inc.

# NEWSLETTER

## Fall 2008

### Welcome!

The leaves have turned and started to fall. The days and nights are getting cold and crisp. Our thoughts go to hot bowls of chili and warm apple pie. All this can mean only one thing....

### Fall Has Arrived!

In This Issue:

~You will find yummy fall recipes and Great Offers from Cottages to Castles for You, as a Home Owner.

## Cozy Autumn Recipes

Try all these seasonal dishes for a delicious  
Fall Dinner that is sure to warm the soul...

### Dutch Oven Beef Stew

1 T. Vegi oil  
2 Lbs. beef roast cut  
into bite size pieces  
1 kielbasa sliced

### Pecan stuffed Squash

26 Oz. Chicken Broth

4 Acorn Squash-Seeded and

### Golden Onion Rolls

1/2 C. warm water

2 pkt. active dry yeast

### Pumpkin Cheesecake Bars

into small pieces  
 2 onions-Chopped  
 3 cloves garlic-Minced  
 Black pepper  
 1 C. Dry red wine  
 1 Can Cream of mushroom soup  
 1 Can Cream of Celery soup  
 1 C. Diced stewed tomatoes  
 5 Med. Potatoes-Cubed  
 2 C. Carrots- sliced into rounds  
 1/2 C. BBQ Sauce  
 1 C. frozen peas  
 1 C. Kidney beans-Drained

Pre-heat oven to 300 Degrees.

In a large Dutch Oven, heat vegi oil over med heat. Brown beef. Add onion and Kielbasa and saute. Stir in garlic and pepper. Add red wine and scrape bottom of pan to get all the brown bits. Stir in both soups and tomatoes with water, potaoes, carrots and BBQ. Stir well, cover and bake in oven for 3 hours. Before serving, place dutch oven on the stove over med. heat. Reduce, stir often, until sauce thickens. Add peas and beans and stir until heated through.

halved  
 2/3 C. Butter  
 4 C. Dry herb seasoned stuffing mix  
 4 Oz. Pecan Pieces  
 2/3 C. Raisins

**Pre-Heat Oven to 400 Degrees**

Reserve 1 1/3 C. Broth. Pour remaining broth into shallow baking dish. Place squash cut-side down into broth. Bake 30 min.  
 In a med. saucepan over med. heat, heat broth and butter until melted. Stir in stuffing mix, pecans and raisins. Spoon mixture into squash cavity. Bake 20 min. cut side up. Baste with broth halway through.

1/4 C. sugar  
 1/4 C Shortening  
 1 T Salt  
 3/4 C Scalded Milk-cooled to warm  
 2 Lg. Eggs  
 5 1/4 C. Flour  
 2 C chopped Onion  
 1/4 C Butter  
 1/4 t Salt  
 2 T Cream  
 1 Lg Egg-lightly beaten  
 poppy seeds

**Soften yeast in water.**

In Lg bowl, combine sugar, shortening, salt and milk. Blend in 2 eggs and yeast. Gradually add flour to form stiff dough. Knead on floured surface until smooth. Place in a greased bowl and cover with cloth. Let rise until doubled in size, about 1 hour.

**Prepare onion filling:**

saute chopped onions in butter until golden in color. Add salt. Stir together cream and 2 T lightly beated egg. Set aside

Shape dough into 2-inch balls. Place on greased baking sheet. Flatten and press fingers in center of each to form a hollow. Place a T of filling into dough, brush with egg mixture, sprinkle with poppy seeds and let rise until doubled in size. Bake for 12-16 min until golden brown at 400 degrees

1 Pkg White Pound Cake mix  
 3 Lg Eggs  
 2 T Butter, melted  
 4 t pumpkin pie spice  
 8 oz cream cheese  
 14 oz sweet condensed milk  
 16 oz Pumpkin  
 1/2 t Salt  
 1 C Pecans-Chopped

**Pre-heat oven to 350 Degrees**

Combine cake mix, 1 egg, butter and 2 t spice on low speed until crumbly. Press into bottom of 9x13 pan

Beat cream cheese until fluffy in Lg mixing bowl. Gradually beat in condensed milk, 2 eggs, pumpkin, spice and salt. Mix well. Pour over crust, sprinkle with nuts

Bake 30-35 min. Chill before serving.

**TESTIMONIALS**

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**Just email us pictures of your Master Suite, Family Room, Gourmet Kitchen or ANY of your favorite rooms in your home and we will display them on our website!**

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**Don't Forget The Exterior Photos!!**

## **What Would You Do Differently?**

Have you ever thought about what you would change about your house now that it's all 'said and done'?

The best way to learn is through doing so help those who are in the process of building their Dream Home right now. Tell us about what you would have left out or things that you would have added. How about all those "Must Haves" that just don't seem that important anymore?

We would Love to hear them all!!

Just email us!  
[info@cottagestocastles.biz](mailto:info@cottagestocastles.biz)

**How would you like your home featured on our website?**

Just email us pictures of your Master Suite, Family Room. Gourmet Kitchen or ANY of your favorite rooms in your home and we will display them on our website!

**[How to Make Your Home GREEN](#)**

## **REFER -A- FRIEND**

You already have your Custom Stratford or Stick Built Cottages to Castles Home so how about helping out somebody that is thinking about building.

Refer your friend today and if they build their Dream Home with Cottages to Castles, you will receive CASH and they will qualify for FREE upgrades!

**[Click Here For A Refer -A- Friend Contact Form](#)**

