

MCQUESTEN FARM - LITCHFIELD



LOBSTER BOAT RESTAURANT



WALTER'S BASIN - HOLDERNESS



NORTH CONWAY TRAIN TRIP



SHUFFLEBOARD



CRAFTY CREATIONS AT THE WHITAKE PLAC



MAPLE WINTER SQUASH CASSEROLE

- 1 medium pie pumpkin (3 pounds)
- 1 medium butternut squash (3 pounds)
- 1 medium acorn squash (1-1/2 pounds)
- 1/4 cup sugar
- 1/4 cup maple syrup
- 1/4 cup butter, softened
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon

Topping:

- 1/2 cup all purpose flour
- 1/2 cup packed brown sugar
- 1/2 cup old-fashioned oats
- 1/2 cup cold butter, cubed
- 1/2 cup chopped walnuts



• Preheat oven to 400°. Cut pumpkin and squashes in half lengthwise; discard seeds. Place pumpkin- squashes in two greased 15x10x1-in. baking pans, cut side down. Bake, uncovered, 40-50 minutes or until tender.

• Cool slightly; scoop out pulp and place in large bowl. Mash pulp with sugar, maple syrup, butter, salt and cinnamon. Transfer to a greased 13x9-in. baking dish. In a small bowl, mix flour, brown sugar and oats; cut in butter until crumbly. Stir in walnuts. Sprinkle over squash mixture. Bake, uncovered, 35-40 minutes or until bubbly and topping is golden brown.



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