Week fourteen is here! Heard of spaghetti squash? No, it's not pasta! Here's to the survivors of 9/11. We remember those affected by that day. May your strength uphold those who have lost.
Candy Corn, Thanksgiving and Christmas

Garth Woodnuff

I just saw a Facebook post from a friend here at Andrews’ dish full of candy corn. I’m disgusted. Frankly I feel that candy corn, like Twizzlers, have no room in the sweets world at all, unlike the royalty of Smarties and Twix. Worse yet was the gaggle of likes and happy comments that followed the post of this dish of dry, crumbly colored sugar. Don’t these people know that candy corn beckons fall and fall beckons winter and winter is slated to be a hot mess? More so, this innocent dish of piny dust sets off a domino effect of holidays that bring family stress, overeating and spending too much money.

Every year I face these occasions with heartache for Thanksgiving, the undisputed of the holiday chain. I’m sure it could rise to the top, even over Christmas, if it could change just one thing in its wardrobe. Let’s face it; if it weren’t for its lack of music we all would like Thanksgiving better. But, no! Christmas has religious music and secular music. It has old carols and new hip-hop. This fills the stores and stations way too soon, like a hungry inheritors just waiting for Thanksgiving to die. Even Halloween has music. Every year I get excited for the sounds of the rhythmic piano from the opening of Warren Zevon’s ‘Werewolves Of London’.
Candy Corn, Thanksgiving and Christmas
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At Christmas, being a big Bing fan, I fill the house with 20s-50s big band and jazz. Every good holiday has music. How did Thanksgiving get the short stick here? It doesn’t even have a mascot! I’m sure that ‘The Santa Clause 3’ with Tim Allen could hedge itself from a dismal 15% on the tomatometer if they had a Thanksgiving character in the battle against Jack Frost at its climax. Thanksgiving music could play every time she came on the screen! Before long we may make it to December 5 or even 10 listening to lighthearted riffs about people sick and starving in a hateful northeast winter some few hundred years ago.

I don’t want winter to come. I love the butternut squash soup my wife made last week from our early fall harvest; I don’t want winter to come again like last year. Am I the only one who feels like summer is a few weeks and winter a lifetime? We just had corn on the cob for our welcome back party at the University. That’s summer food - Silver Queen corn and tomato sandwiches. Then in a blink, I’m heating up leftover fall soups for lunch and watching it rain. I’m sure if I had a nice Thanksgiving CD to play it would lessen the sting.

George Remminger invented candy corn in Philadelphia during the 1880’s so it does have quite a legacy. And, when I read this opening to my wife some 10 minutes ago she almost jumped out of her seat. Stopping me cold and giving my Smarties a verbal beat down, she shocked me with her love of candy corn. So, in the light of all things academic, I did a little research. According to Foodspin, who ranked the top 47 Halloween candies, Candy corn, to my great delight, ranked 47th. Just under 46th: being hit by a car, and 45th: A fistful of hair. Smarties came in a cool 19th. Yet in the spirit of our fine farm, who was ranked at 38th? You know it; none other than the Apple (naked).

Spaghetti Squash Pad Thai
Allrecipes.com

PREP: 20 MINS
COOK: 50 MINS
READY IN: 1 HR 10 MINS

INGREDIENTS

• 1 small spaghetti squash, halved and seeded

SAUCE

• 1 1/2 cups chicken broth
• 3 tablespoons peanut butter
• 1 tablespoon chile-garlic sauce
• 1 tablespoon fish sauce
• 1 tablespoon soy sauce
• 1 tablespoon rice vinegar
• 1 teaspoon minced fresh ginger
• 1 teaspoon sesame oil
• 1/4 teaspoon ground black pepper
• 3 tablespoons cold water
• 1 tablespoon cornstarch

VEGETABLES

• 2 tablespoons olive oil
• 1 (12 ounce) package broccoli coleslaw mix
• 1 zucchini, diced
• 1 red bell pepper, diced
• 1/2 cup sliced green onions
• 1/4 cup chopped fresh cilantro
• Cooked tofu

DIRECTIONS

1. Preheat oven to 450 degrees F (230 degrees C). Place spaghetti squash, cut-side up, on a baking sheet.
2. Bake in the preheated oven until squash is tender, 30 to 45 minutes. Shred squash meat using a fork and discard the peel.
3. Combine chicken broth, peanut butter, chile-garlic sauce, soy sauce, rice vinegar, oyster sauce, ginger, sesame oil, and black pepper together in a saucepan; bring to a boil. Whisk water and cornstarch together in a bowl until smooth; add to broth mixture and continue boiling until sauce thickens, 5 to 10 minutes. Reduce heat to low and simmer sauce.
4. Heat olive oil in a large skillet over medium-high heat; saute broccoli slaw, zucchini, red bell pepper, green onion, cilantro, and shredded spaghetti squash until tender, about 10 minutes. Add tofu and sauce to squash mixture; cook and stir until heated through, 3 to 5 minutes.