

**food**  
network

magazine



**ANNE'S**  
FALL  
FAVORITE



**MARCELA'S**  
CHEESY  
EMPANADAS



**ALTON'S**  
PEANUT BUTTER  
COOKIES



Bonus Booklet  
**50 SPOOKY TREATS!**

*Easy Pumpkin Pasta*

*Cook with*  
**PUMPKIN!**

- PUMPKIN CHILI
- PUMPKIN HUMMUS
- PUMPKIN RAVIOLI

**SPECIAL HALLOWEEN SECTION**

JACK-O'-LANTERNS,  
COSTUMES AND MORE

**MAKE YOUR OWN PIZZA!**

**WHAT'S YOUR CANDY IQ?**



**BIG GIVEAWAY: A TRIP TO SEE INA GARTEN! PAGE 12**

## NOW THEY'RE COOKING!

You won't believe who's in the kitchen for this season of *Worst Cooks in America: Celebrity Edition*. See how well you know this year's cast, then catch the show Wednesdays at 9 p.m. ET, starting September 14.



1. Which star scooped ice cream for a summer job?
2. Who appeared as a waitress in a crime drama?
3. Which star cooks with cohosts on *The Real*?
4. Who starred as a chef in a comedy show?

ANSWERS: 1. THE SITUATION (AKA MIKE SORRENTINO); 2. NICOLE SULLIVAN; 3. LONI LOVE; 4. TOMMY DAVIDSON

## IN A PICKLE

The latest "It" flavor is kind of a big dill: Here are some of our favorite finds.

**Simply7 Dill Pickle Kale Chips**  
\$3.50 for 3.5-ounce bag; grocery stores nationwide

**G.H. Cretors Organic Dill Pickle Popcorn**  
\$4 for 4-ounce bag; grocery stores nationwide

**Gordy's Fine Brine**  
\$16 for four 12-ounce cans; [shop.gordyspicklejar.com](http://shop.gordyspicklejar.com)

**Emerald Nuts Dill Pickle Cashews**  
\$5 for 5-ounce bag; grocery stores nationwide

**Van Holten's Pickle-Ice**  
50¢ for 2-ounce pop; [vanholtenpicklestore.com](http://vanholtenpicklestore.com)

## All together now...

Food Network chefs are finding creative ways to wipe out child hunger. Trisha Yearwood, Giada De Laurentiis and Ina Garten have partnered with Williams-Sonoma to design limited-edition spatulas benefiting No Kid Hungry. Thirty percent of the proceeds will go to the charity, which helps distribute healthy after-school meals and snacks to children in need. \$13; [williams-sonoma.com](http://williams-sonoma.com)



## HEAD CASE

Dr. Frankenstein used chemistry to make his monster; Tony Dighera just uses a pumpkin. The Fillmore, CA, farmer places growing gourds inside molds to create 3-D Franken pumpkins. After some trial and error (people assumed the fully shaped heads were plastic at first), Dighera is now molding only the fronts of the pumpkins to make them look more natural. At select Sam's Club stores