



October is a fine time to be in Beaufort, SC! Cooler temperatures invite Beaufortonians out of doors to CELEBRATE EVERYTHING! And, Halloween is a great time to host a Spooky Soiree.

This week's menu is perfect for an autumn luncheon or light supper. Delicious and creamy Pumpkin Bisque En Croute is the starter course. It's a wonderful soup hidden under a fluffy crust of puff pastry. My recipe for Autumn Salad changes with the freshness of the local fruit. This recipe features red delicious apples. You can easily exchange the apples for pears, the blackberries for raspberries, the dried cranberries for raisins and the bacon for chopped walnuts. Make the salad your own. For an extra-special treat, serve a batch of Halloween Martinis at your soiree. Beware! They've been known to bite. (Photography by Susan Deloach. Tablescape by Plum Productions.)

Pumpkin Bisque En Croute

Even without the pastry crust, this creamy soup is a winner!



For the salad, 1 (5 ounce) package arugula



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