

Halloween is party time



End the day's activities by planning an after-rounds party that will bring families together. Why not plan a "Beggar's Banquet," with fun, games and good food? You'll find that Halloween is a theme that is easily picked up in party decorations, food and games.

For a banquet centerpiece, parents can make a Witch's House out of two cardboard boxes. One box will become the walls of the house. The other is cut up and used as a base for the house, and for the roof and chimney. Use a mat knife or any sharp knife to cut out windows and to cut open the door. On squares of cellophane or plastic wrap, draw windowpanes with a felt-tipped pen. Attach the "glass" to the inside of window openings with cellophane tape.

Next, make two identical cardboard triangles. Draw base lines for triangles as long as your house is wide. Halfway along the base, draw a line as high as you want the roof of the house to peak. Lines drawn to connect each end of the base with the tip of the peak line will show you where to cut each side of the triangle. Tape the cut triangles to each end of the house with masking tape. Similarly, tape the roof to the house. Then place your assembled house on the cardboard base, and tape it in place.

Use stiff frosting to completely cover the house and base. (If you use purchased frosting, you may need to add confectioners' sugar to make it stiff enough to hold peaks.) If you wish, add food coloring to the frosting.

Allow the frosting to partially dry. When it is still sticky, your children can help you add candy decorations. The Witch's House shown is decorated with gumdrops, jelly beans, hard candies, candy corn, miniature chocolate candy bars, caramel corn and licorice strings.

While your Witch's House may look good enough to eat, save your appetite for the concoctions that follow!

JACK-O-LANTERN CAKE

A smiling pumpkin face will delight guests big and small, and surprise them, too, when they discover it's a moist chocolate cake. There's an extra candy treat between the layers, too!

- 3 oz. milk chocolate bars
- 1/2 cup milk
- 1/2 cup butter or margarine, softened
- 1 1/4 cups sugar
- 3 eggs
- 1/4 cup sour cream
- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

Frosting—use double recipe as given. 3 nougat candy bars, sliced 1/4-inch thick.

Melt chocolate in milk in small saucepan over low heat; stir frequently. Let cool to lukewarm.

Heat oven to 350°F. Cream butter and sugar in medium mixer bowl until fluffy. Mix in eggs, sour cream and vanilla. Mix in flour, baking soda and salt. Pour batter into 2 greased and floured 7 1/2-inch metal mixing bowls.

Bake until toothpick inserted in center of cake comes out clean, 40 to 45 minutes. Cool 5 minutes. Gently loosen edges of cake with knife; invert onto wire racks to cool. Trim flat sides so they are level.

Making frosting. Tint 1/4-cup frosting green 1/4-cup brown or other desired color, and the remainder orange; place green and brown frostings in separate pastry tubes. Place 1 cake layer, rounded side down on plate; spread top with orange frosting. Arrange 1/4-inch thick slices of candy bars on top of frosting. Invert second cake layer onto top of first layer to form a ball shape. Frost complete cake with orange frosting. Decorate like a Jack-O-Lantern, using the green icing for the stem and border at bottom of cake. Use brown or other desired color to outline eyes, nose and mouth.

Makes 12 servings.

NOTE: If you have only 1 mixing bowl the correct size for baking, layers can be baked one at a time. Reserve half the batter at room temperature until first layer is baked.

MEET 'N TREAT COOKIES

(Spiced Pumpkin Cookies)

call "scream" to be eaten! But wait until they're iced, then let children give them "expression" by decorating them with candies. You can award prizes for the scariest, most colorful, or funniest cookies. There can be as many winning categories as there are children at the party!

- 1/2 cup butter or margarine, softened
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/4 cup cooked or canned pumpkin
- 1 egg
- 1 teaspoon orange extract
- 1 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 1/2 teaspoons pumpkin pie spice
- 1/4 teaspoon salt

Frosting—use recipe as given.

Assorted candy for decoration—gum drops, jelly beans, candy corn, licorice, etc.

Heat oven to 275°F. Cream butter and sugars in medium mixer bowl until fluffy. Mix in cooked or canned pumpkin pie spice and salt. Spoon cookie dough into 12 portions, 5 inches apart, on greased cookie sheets. Spread dough into 4-inch circles with small spatula.

Bake cookies until firm and light brown, 20 to 22 minutes. Cool on wire racks.

Make frosting according to directions. Frost cooled cookies. Let children decorate cookies with assorted candy.

Makes 12 large cookies.

GOBLIN'S TREAT

(Lemon-Brittle Ice Cream)

And what's cake without ice cream? As incomplete as a witch without a broom! This recipe makes commercial vanilla ice cream bewitchingly special.

- 2 quarts vanilla ice cream, softened
- 2 cups coarsely crushed peanut brittle
- 1/2 cup lemon juice
- 2 teaspoons grated lemon rind
- 12 small pieces peanut brittle

Mix ice cream, crushed peanut brittle, lemon juice and rind in large bowl. Spoon mixture into ungreased 13 x 9 x 2-inch baking pan; cover tightly with aluminum foil. Freeze until hard, 4 to 6 hours.

Spoon ice cream into dishes; stick small piece of peanut brittle on top of ice cream in each dish. Serve immediately.

Makes 12 servings (about 1/4 cup each).



Spicy Pumpkin Puffs add variety to any autumn day.

Pumpkin Puffs celebrate fall

'Tis the season for pumpkin desserts. Though traditional favorites like pumpkin pie are always popular, serve a surprise this fall. Fix Spicy Pumpkin Puffs for a delicious change of taste.

These pumpkin-filled puffs are simple to make and feature complete pancake mix. A convenience at breakfast, this mix is even more convenient throughout the day. Add an egg and some milk plus canned pumpkin, cinnamon and nutmeg for flavor and spice, and you're ready to go. What could be easier?

Fried to a golden brown, each puff is as light as a feather. A coating of sugar and cinnamon completes the delightful taste of these

puffy pumpkin nuggets.

So, if you're looking for a different way to include pumpkin in your desserts, let Spicy Pumpkin Puffs come to the rescue. They can add variety to any autumn day, and variety is the spice of life!

SPICY PUMPKIN PUFFS

Pumpkin Puffs:

- Vegetable oil
- 1 1/4 cups complete pancake mix
- 1 cup canned pumpkin
- 1/2 cup milk
- 1 egg, slightly beaten
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg

Coating:

- 1/2 cup sugar
- 1 tablespoon cinnamon

For pumpkin puffs: Heat 2-inch deep oil to 360°F. Combine all ingredients in medium bowl; mix until smooth. Drop by rounded teaspoons into hot oil; fry about 3 minutes or until golden brown. Drain on absorbent paper.

For coating: Mix together sugar and cinnamon; roll puffs in sugar mixture; serve. Makes about 2 dozen pumpkin puffs.

Makes 12 servings (1 cup each) NOTE: For adult servings, add 1 tablespoon brandy per mug, if desired.

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