

# Feeding the Family

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Food Editor

## Hand-Outs for Halloween: Party Stuff for Haunted Parents

Hark ye! It's the silly season for grown-ups as well as for their progeny. The witches and goblins are gathering and the wary are preparing. Lucky the children whose family enter in the spirit of Halloween.

Hold-ups occur on every block as masked and pigtailed bandits wander the streets in search of hand-outs (parents hovering in the shadows) and the spirit and color of Halloween is rampant in every village and town. Children's planned parties and grown-up entertainment take on a ghostly aura and the pumpkin is king.

### The Loot

Trick-or-treaters want to brag about the bag full of loot. Stores offer candy assortments galore. Jonathans, the Halloween apple, are piled high. Home-made and store-bought cookies have fancy shapes and faces. Doughnuts are chocolate and orange-ked.

Pop corn, store-ready or home-popped is tremendously popular. Nuts in the shell, shelled, salted and spiced are dates, figs, raisins are prized by many.

### Individual Grabs

For grabby, often grubby, little hands (big ones, too) wrap loot separately. Offer it on a big tray whether you've a single item or an assortment. Limit the darlings.

### Cider, of Course

Trick-or-treaters and regular party goers get mighty thirsty. Cider has been the Halloween beverage since it was first invented. Ladle it from a punch bowl or pour it from a pitcher. With a good supply of paper cups on hand and a big waste basket handy, everybody can be happy.

### Pop Corn Easy to Pop In Any Covered Skillet

The world's best pop corn today comes in easy-to-open cans and is guaranteed to pop quickly. If you do not have a regular popper, use any convenient heavy skillet with dome lid or any heavy deep pan. Important thing is a well-fitting lid.

Place three tablespoons of cooking oil in whatever popper you use; heat until a kernel of pop corn dropped in the hot oil pops. Pour in one-fourth cup of pop corn or enough to cover bottom of pan no more than one kernel deep. Reduce heat to medium. Shake or stir until corn is all popped. Empty into large bowl and add melted butter and salt to taste.

**Sugar Pop Corn.** For a sweet treat, these sugared "snowflakes" make a hit with everyone. Boil one cup sugar, one-half cup water and 1½ teaspoons butter together until syrup spins a thread. Remove from heat. Add one teaspoon almond flavoring and pour over three quarts fresh popped corn in a fine stream, stirring briskly until every kernel is thoroughly coated with syrup and separates of its own accord. Cool corn before eating.

**Cheese Snacks.** A tender crisp pop corn delicacy you'll make over and over again. Fine for munching with apples, beverages and hot soups or just for eating out-of-hand. Spread two quarts freshly popped pop corn in a flat pan; keep hot and crisp in oven. Melt one-half cup butter and one-half cup grated American or Parmesan cheese and add one-half teaspoon salt. Pour mixture over corn; stir until every kernel is cheese-flavored.

### Halloween Stars

**Pumpkin Specialties**  
A real pumpkin is the star of Halloween. It leads a triple life. It is hollowed out and painted for a Jack O' Lantern. It becomes the holder of a beverage or soup bowl. The "hollowed out" part goes into any number of goodies besides making pumpkin pies. Our mission today is to tell you about some of these things.

**Pumpkin Soup Tureen**  
To make a pumpkin soup tureen like the picture, start with a large, well shaped pumpkin and a mixing bowl that will go inside. Mark an even circle about three-fourths way down from top of pumpkin with crayon. With a sharp-pointed knife, cut along the crayon mark. Remove top; scrape out seeds. Scoop pulp from sides and center of pumpkin until the mixing bowl fits snugly. Save pulp, of course.

On best side of pumpkin, crayon eyes, nose and mouth for usual Jack O' Lantern face.

### Pumpkin-Chicken Soup

To make a hot and pungent cream of chicken and pumpkin soup: Cook one-half cup

finely chopped onion in four tablespoons butter or margarine until tender. Add two cans (10½ ounces each) condensed cream of chicken soup, two cans water of milk, one cup sieved cooked pumpkin, one teaspoon salt, one-half teaspoon nutmeg and a dash of pepper. Heat, stirring now and then. Serve with buttered pop corn afloat. Six servings.

**Baked Broomhandles**  
We made these cheese sticks (called "broom handles") especially for Halloween and our picture, but they're so good that we suggest you save this recipe, enjoy it often.

Add two-third cup milk to two cups prepared biscuit mix; stir with fork until sticky. Divide dough in half and add one-half cup grated American cheese to one half the recipe. Knead dough mixture on lightly floured board about 10 times.

Roll in rectangle 8 x 12 inches cut one-fourth inch thick. Cut in half crosswise and slice into one-half strips six inches long. Gently lift each strip and place on ungreased cookie sheet. Prepare other half of dough in same way, mixing with a fork, add one-fourth cup peanut butter to dough, before kneading. Bake in 450 degree oven, 8 to 10 minutes.

### Witchcraft Cake

**Big and Handsome**  
This party cake is handsome to behold, big enough for 12 servings. It is made with orange-flavored gelatin, ice cream and ladyfingers, then topped with whipped cream and garnished with appropriate decoration.

You'll want to keep this recipe and do it next time with gelatin of another fruit flavor and color, top it with another decorative motif.

Dissolve two packages orange-flavored gelatin in ¾ cups hot water. Add one quart vanilla ice cream by spoonful and stir until ice cream is melted. Chill until slightly thickened. Trim one dozen

## Why, Mother?

Cleveland, Ohio—UPI—Expectant mothers have kept researchers guessing in a study of 63,616 cases at 42 northeastern Ohio hospitals. The study showed that women in labor often travel 25 miles across town through city traffic, passing first-rate hospitals to reach another institution. The women were a "significant percentage" of the 50 per cent of patients who snubbed service in hospitals in their immediate areas to go elsewhere.

ladyfingers to get a straight edge across one end. Line sides of a nine-inch spring-form pan with the ladyfingers, standing cut ends on bottom of pan.

Stir gelatin-ice cream mixture and pour into pan. Chill until firm. Before serving, loosen ladyfingers around edge of pan with spatula and remove sides of spring-form pan only. Cover with sweetened whipped cream, plain or with a drop or two of orange coloring added. Garnish with appropriate decorations.

**Memo:** If you don't have spring-form pan, chill mixture in individual molds or one big mold. When firm, unmold and serve with topping of sweetened whipped cream; ladyfingers on the side.

**Hot Spiced Cider**  
Now and throughout the fall and winter, family and guests will enjoy this warming, sweet-scented party beverage based on popular cider which is readily available in gallon jugs at small cost.

A gallon of cider will give you 16 eight-ounce servings. Handled mugs are best.

1 gallon cider  
Peel of 2 lemons, cut in spirals  
4 1-inch sticks cinnamon  
½ cup honey  
2 oranges, thinly sliced  
16 whole cloves

Combine cider, lemon peel, stick cinnamon and honey; simmer 20 minutes. Remove lemon peel. Serve in mugs topped with orange half slices studded with cloves.



**PUMPKIN FOR HALLOWEEN**—The pumpkin leads a triple life as its outward form stars as a Jack O' Lantern fighting away wicked spirits, while serving as a punch bowl with a pumpkin beverage and offered with other pumpkin-made goodies. Family fun is in the fixing and sharing.

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