



Goblin Winks A Treat And No Trick To Make

Ghosts and goblins are strictly legal around Halloween time. If the goblins are made from cookies they are welcome at most any event. Goblin Cherry Winks can carry out a Halloween motif at the tea table or serve equally well as part of the refreshments at a children's party. You will want to try this variation of a well known recipe as a special treat—and they're no trick to make!

GOBLIN CHERRY WINKS

- 1 cup sugar
- 2 eggs
- 2 tablespoons milk
- 1 teaspoon vanilla
- 2 1/2 cups sifted flour
- 1 teaspoon baking powder
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 cup chopped nuts
- 1 cup finely cut dates
- 1-3 cup finely chopped maraschino cherries
- 3/4 cups Corn Flakes
- 1/2 cup maraschino cherries

Blend shortening and sugar; add eggs and beat well. Stir in milk and vanilla. Sift together flour, bak-

Apple Rings And Sausage

- 1 lb. link sausage
- 4 red Jonathan apples
- 3 tbsps. butter or margarine
- 3 tbsps. brown sugar
- Currant jelly

Prick each sausage in several places with the tines of a fork and cook slowly in a heavy frying pan, turning occasionally until browned on all sides and cooked through. While the sausage cooks, core unpeeled apples and cut into 1/2-inch rings. Place in a single layer on broiler pan, brush with melted butter or margarine and sprinkle lightly with brown sugar. Broil under a low flame for 5 minutes then turn and brush other side with melted butter or margarine and sprinkle with brown sugar and broil for 5 additional minutes. Arrange sausage on serving platter and place apple rings around the edge. Place a small spoonful of currant jelly in the center of each apple ring. Serves 4.

FORTUNE GAME

This new variation of the old-time apple bobbing game will delight small party-goers. With a sharp knife cut a plug from the blossom end of rosy-red apples and save the pieces. Write fortunes on small slips of white paper, fold into tiny squares and wrap in wax paper. Then place in the apple cavities, fit the plugs firmly in place, seal them with scotch tape and drop into the tub of water.

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ing powder, soda and salt. Add to shortening mixture together with nutmeats, dates and cut cherries; mix well. Crush corn flakes into medium fine crumbs. Shake dough into balls, using 1 level tablespoon dough for each. Roll balls in corn flakes crumbs and place on greased baking sheet. Press flat with a water glass. This is easy if a piece of fresh muslin is held tightly over the bottom of the glass. Make goblin faces on each cookie with pieces of maraschino cherry. Bake in moderate oven (375 F.) 12 to 15 minutes, or until lightly browned. Yield: 4 dozen goblins, about 2 inches in diameter.

Freeze Turks Unstuffed

Many homemakers are taking advantage of the current abundance of turkeys, and are buying them for use now and later. Klamath county home agent, Dolores Bracken advises those who plan to put them in home freezers not to stuff the birds before freezing because of the risk of food poisoning. What may seem like convenient advance preparation, she warns, may be a health hazard. Stuffing inside a turkey takes a long time to reach the freezing point. Meanwhile, bacterial growth may start and continue later as the bird thaws and then as it warms up slowly in the oven. One study made by industry showed that the center of the stuffing did not get hot enough to kill spoilage bacteria until long after the meat of the bird was well cooked.

Another point to remember in preparing to freeze a turkey is that the gizzards, gizzard, heart, and liver—should be wrapped separately and either frozen in a separate container or placed in the cavity of the bird.

TRICK OR TREAT

Wash and core fragrant red apples. With a sharp knife carve a face on the side and brush with lemon or canned pineapple juice to prevent from darkening. Then fill the centers with a mixture of peanut butter and chopped raisins and wrap in squares of cellophane.

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Recipe

A full cookie jar is one of the most important whistle stops of childhood. Who can't remember the anticipation of rushing to the cookie jar right from school. Remember the fun of finding (as a special surprise) cookies in the shape of pumpkins, witches, or a turkey. It's an important part of childhood, and one that is remembered long after you've joined the grown-ups.

CRISP SUGAR COOKIES

- (Makes five dozen 2" cookies)
- 1/2 cup shortening
- 1 cup sugar
- 1 egg
- 2 cups sifted flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 cup milk
- 1/2 teaspoon lemon extract

Blend shortening, sugar and egg. Add dry ingredients (which have been sifted together) alternately with milk and flavoring to mixture. Chill. After chilling, roll dough to desired thickness, then cut with cookie cutters to desired shapes. Frost or not as you like or sprinkle with plain or colored sugar. Bake in moderately hot oven (400 F.) 7 - 10 minutes.

TRY IT

The easiest way to slice an almond is to split the nut into halves and then cut each half into 3 lengthwise slices.

Doughnuts

Good old doughnuts are as American as a Thanksgiving Day football game. They still sell at the rate of \$39,500,000 dozen a year. Not to mention the homemade doughnuts served with big glasses of milk after school or after homework in the evening.

These doughnuts do not come complete with statistics as to how many dozen are baked a year, but you can bank on it that it is plenty.

This year National Doughnut Week is October 18-25, right at the season of the year when hearty refreshments are welcome. Old-fashioned doughnuts are delicious. Take that same, rich, old-fashioned doughnut batter, add mashed, fully ripe banana to it, and you'll have one of the greatest recipes of the year. The fruit is mashed so that every fluffy morsel of doughnut is permeated with wonderful sweet and mellow banana flavor. This tested recipe will produce perfect doughnuts to serve during National Doughnut Week and all through the year.

BANANA DOUGHNUTS

- 5 cups sifted flour
- 4 teaspoons baking powder
- 1 teaspoon soda
- 2 teaspoons salt
- 1 teaspoon nutmeg
- 1/4 cup shortening
- 1 cup sugar
- 3 eggs, well beaten
- 3 cups mashed ripe bananas (about 2 bananas)
- 1/2 cup sour milk or buttermilk
- 1 1/2 teaspoons vanilla extract

1/2 cup flour for rolling
Melted fat or salad oil
Sift together flour, baking powder, soda, salt and nutmeg. Beat shortening until creamy. Add sugar gradually and continue beating until light and fluffy. Add eggs and beat well. Add bananas, milk and vanilla to sugar mixture and blend. Add dry ingredients and mix until smooth. Turn a small amount of dough onto a floured board. Knead very lightly. Roll out to 3/8 inch thickness. Cut with floured 2 1/2 inch doughnut cutter.

To deep-fry, have deep kettle 1/2 to 2/3 full of melted fat or salad oil. To shallow-fry, have 1 1/2 inches of melted fat or salad oil in frying pan. Heat fat to 375 F. or until a 1-inch cube of bread will brown in about 40 seconds. Slip doughnuts into hot fat with spatula. Deep-fry or shallow-fry about 3 minutes, or until golden brown, turning them frequently. Drain on absorbent paper. Make about 3 1/2 dozen doughnuts.

Important: If desired, doughnuts may be sprinkled with granulated or powdered sugar, or a mixture of granulated sugar and cinnamon. . . . or shake doughnuts, a few at a time, in a paper bag containing sugar.

FRUIT CAKE TIME

In preparing the pans for fruit cakes, line them with one thickness of greased wax paper and two of greased brown paper. This acts as insulation while the cake bakes and helps prevent a heavy crust

Halloween The Big Night For Spooking

Halloween is always a big night for children. Before they go out "begging," have a party in the gaily decorated playroom. What could be more perfect for refreshments than homemade Hoot Owl Pumpkin Tarts. Make the crust and fill with the tart mixture made with crushed corn flakes to give it that added flavor. Put them on a table, buffet style with Halloween favors and gay paper cups and napkins. Hot chocolate is a very popular beverage with the tarts.

HOOT OWL PUMPKIN TARTS

- 2 cups sifted flour
- 1 teaspoon salt
- 2-3 cup shortening
- 6 tablespoons cold water
- 1/4 cup corn flakes
- 1 cup brown sugar
- 1/2 teaspoon ginger
- 1 teaspoon cinnamon
- 1 egg, slightly beaten
- 1 2-3 cups (13 oz.) evaporated milk
- 2 cups (1 no. 303 can) pumpkin

Sift together flour and salt. Cut in shortening until mixture resembles corn meal. Add water and stir only until combined. Roll out on lightly floured board to about 1/8-inch thickness. Line 8 3-inch tart

pans with pastry. Crush Corn Flakes into fine crumbs. Mix with sugar, salt and spices. Add egg, evaporated milk and pumpkin; mix well. Pour into unbaked tart shells. Bake in moderately hot oven (400 F.) 25 to 30 minutes. Yield: 8 tarts.

HALLOWEEN TREAT

Leering pumpkin faces peer from darkened windows, weird sounds fill the air and costumed imps make their rounds bent on an evening of mischievous pranks. It's Halloween!

Halloween is a holiday everyone enjoys. Young and old alike find it fun to "dress up," to duck for apples, to tell ghost stories and dance square dances.

And Halloween calls for something special on the menu. Perfect for this holiday treat are Witch-Hat Muffins. They are made with iron-rich molasses and nourishing

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water until they are completely melted and smooth and swirl the apples in the mixture to coat on all sides.

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