

HALLOWEEN REFRESHMENTS

It's the witching season, and parties with bewitching refreshments are in order. When the younger set comes in from an evening of Halloweening, be ready with a few tricks of your own: party games and treats that will make the evening memorable.

If yours is a roomy basement, you might rip up a Ghost Walk. Lead the Halloweeners through all the nooks and crannies, with someone posted to greet them with an ice-filled rubber glove, a cardboard skeleton at some strategic point, and a few of those lifelike rubber bugs dangling from the ceiling. Your own imagination will suggest other eerie surprises.

Invisible ink messages hold a special fascination for small guests, too. With a clean pen point, write in lemon juice on paper slips cryptic fortunes such as "You are destined to take a trip to the moon." When held over a candle flame, the magic messages become readable.

Of course, the high point of any party is refreshment time. Martha Logan, famous home economist, suggests a tray full of jaunty "Pumpkin Pete" sandwiches which will make a fitting climax to Halloween eve. They are easily made from packaged, paper-separated slices of processed cheese, bread circles, and pickle slices. Choose a brand of cheese that you know stands for quality and the taste will match the clever appearance.



REFRESHMENTS for Halloween can be as unusual and clever as you care to make them. Martha Logan, director of Swift and Company's test kitchens in Chicago, came up with these cheese sandwiches with features cut from pickles. October has been designated as the month for Cheese Festival USA. Today the USA is outdoing the world in production of fine cheese. It is a fine food.



HALLOWEEN or Thanksgiving treat might be this Apple Surprise Dessert. There is a spicy mixture hidden under the whipped cream and cherry topping on the baked apples. The photo and recipe suggestions are from Sugar Information, Inc.

APPLE SURPRISE

Were it not for the ancient Romans, we today might never have considered the apple as a symbol of Halloween pleasure. For, the Romans combined this feature of their harvest festival, which honored Pomona, goddess of the tree fruits, with the Halloween festivities already being celebrated.

In keeping with the Halloween tradition, Sugar Information, Inc., suggests this recipe for an unusual apple dessert to serve your party guests. This dessert consists of lightly cooked pared apples whose centers are filled with a heavy spicy syrup and chopped walnuts, topped with whipped cream and maraschino cherries. Because the whipped cream hides the spicy mixture, it is appropriate.

SHRIMP

Breaded shrimp has caught the fancy of millions of American housewives. Ten years ago, no one had heard of breading cleaned raw shrimp and freezing them. Today Americans are eating about 50,000,000 pounds of breaded shrimp each year.

ZORRO FLOATS

Named for the exciting hero of early California days, Zorro, these floats are a refreshing combination of chocolate ice cream and 7-Up. Use a large scoop of ice cream for each float. Carefully pour in the sparkling 7-Up, top with a spoonful of whipped cream and sprinkle shaved chocolate over the top.

APPLE SURPRISE

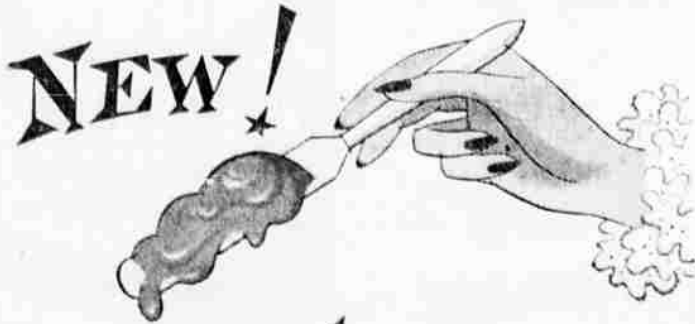
8 apples
1 1/2 cups water
2 cups sugar
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon ginger
1 tablespoon butter

Pare and core apples, making core holes generous size. (Do not break through to bottom of apple.) Combine water and sugar in saucepan. Cook slowly, stirring occasionally, until sugar is dissolved (about 5 minutes). Add apples and cook gently until tender (10 to 15 minutes). Remove apples and set aside to cool.

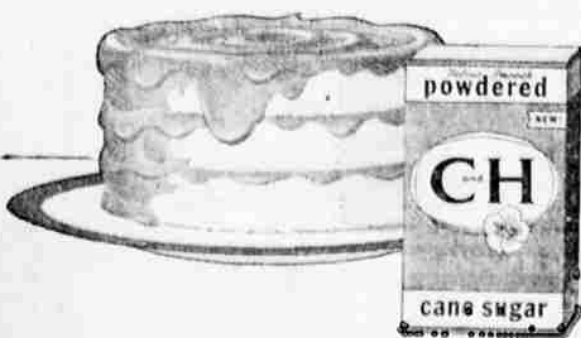
Add spices and butter to syrup. Bring mixture to boil and boil rapidly until mixture is thick. Cool syrup slightly.

Fill apples with syrup. Decorate with walnuts, top with whipped cream and maraschino cherries.

FALL FESTIVAL OF VALUES
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A Halloween Party Pumpkin, molded from a tasty cheese mixture, will also provide a clever center of attention. It makes a delicious spread for crackers when guests are invited to "dig in" and help themselves.

PUMPKIN PETE

Yield: 8 sandwiches
8 ounce package sliced processed cheese
8 slices whole wheat bread
2 tablespoons prepared mustard
1/4 cup chili sauce
Sweet gherkin pickles
Toothpicks

Using a 2 1/2-inch round cookie cutter, cut circles from the cheese and bread slices. Combine mustard and chili sauce. Spread each circle of bread with this mixture. Top each with a circle of cheese. To make the pumpkin face, cut 4 pickles into quarters and ar-

range on the circle of cheese as follows: with kitchen shears cut 4 of the quarters into different shapes for the mouth. Use the remaining quarters for the pumpkins' eyes. Slice 40 pickles in half to make the stems. Fasten each stem to the pumpkin with a toothpick. Place the sandwiches on a baking sheet. Broil for about 1 minute or until the cheese bubbles and partially melts. Serve immediately.

HALLOWEEN PARTY PUMPKIN
Yield: 1 cheese pumpkin
3 cups finely shredded sharp cheddar cheese

2 tablespoons softened butter
3 teaspoons finely chopped onion
3 tablespoons pickle relish
1/4 teaspoon Worcestershire sauce
1/4 teaspoon chili powder
Slices of green pepper
Stem from the green pepper
Combine cheese, butter, onion, pickle relish, Worcestershire

sauce, and chili powder. Blend. Mold the cheese mixture into a round pumpkin shape. Push creases into the sides of the pumpkin with the forefingers. Cut thin strips of green pepper into several lengths. Press these strips into the spread with the crackers.

ZUD
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Witchcraft!

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Nabisco Premium Snowflakes **Crackers** 2 lbs. **49¢**
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Okra Fresh, Small Pod **19¢** lb.

Snow White Heads **Cauliflower** **19¢** ea.

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Kanda Halloween Chews 13-oz. pkg. **39¢**

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