

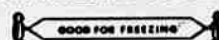
HALLOWEEN CAPERS

Who-o-o wants to be caught napping on Halloween?

It's time again for one of those bewitching parties with food that is gay—and quite possibly bewitched. From the witches' hats atop the delicious casserole to the captivating flavor of the Chocolate-Chipped Lemon Sherbet, this food is typical of H-a-l-l-o-w-e-e-n.



SOUR CREAM COOKIES



TO PREPARE: 20 MIN.

TO BAKE: 12 MIN.

- 2 cups sifted flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon ground nutmeg
- ¼ teaspoon salt
- ½ cup butter or margarine

- ½ teaspoon vanilla extract
- 1 cup firmly packed light brown sugar
- 1 egg, well beaten
- ½ cup thick sour cream

1. Sift together the first five ingredients.
2. Cream together the butter and vanilla extract. Add brown sugar gradually, creaming until fluffy after each addition. Add a mixture of the egg and sour cream in thirds, beating well after each addition.
3. Mixing only until blended after each addition, add dry ingredients in fourths to creamed mixture.
4. Drop by teaspoonfuls about 2 in. apart onto lightly greased cookie sheets.
5. Bake at 350°F 12 min., or until lightly browned. When cookies are cool, spread with Orange Butter Frosting. Garnish with pieces of citron.

About 4 doz. cookies

Raisin Sour Cream Cookies

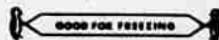
Follow recipe for Sour Cream Cookies. Stir in 1 cup coarsely chopped golden raisins after the last addition of dry ingredients.

For Orange Butter Frosting (About 1½ cups)—Cream ½ cup butter and ½ teaspoon grated orange peel together. Add 3 cups sifted confectioners' sugar gradually, beating well after each addition. Blend in about 3 tablespoons cream or enough for spreading consistency. Stir in a mixture of 10 drops yellow food coloring and 1 drop red food coloring.

POPCORN PUMPKIN

This over-sized popcorn ball adds a decorative touch to Halloween parties. Mix together in a deep saucepan 1 cup sugar, 1 cup light corn sirup, ½ cup water and 2 tablespoons butter or margarine. Stir over low heat until sugar is dissolved. Cover and bring mixture to boiling. Remove cover and continue boiling until mixture reaches 245°F. Remove from heat and stir in a mixture of 9 drops yellow food coloring and 1 drop red food coloring. Pour sirup slowly over 4 qts. popped corn in a large bowl or pan, turning until corn is well coated. When mixture is cool enough to handle, shape into a pumpkin, using buttered or oiled hands. Press mixture firmly into shape. Put a citron sliver in top for a stem. Make the face with dark seedless raisins (see photo), using some of the sirup to keep raisins in place.

WITCHES' HAT CASSEROLE



TO PREPARE: 30 MIN.

TO HEAT: 10 MIN.

- Parmesan Pastry Cut-Outs***
- 2 tablespoons water
- 2 tablespoons instant minced onion
- ½ cup butter or margarine
- ½ cup sliced celery
- ½ cup chopped green pepper
- ½ teaspoon garlic powder
- ¼ cup sifted flour
- 1 teaspoon salt
- ½ teaspoon crushed rosemary

- 2 cups cream
- 2 cups quick chicken broth (use 2 chicken bouillon cubes and 2 cups hot water)
- 3 6½-oz. cans tuna, drained and separated into pieces
- 1 8-oz. can green beans, drained
- ½ cup sliced pitted ripe olives
- 2 tablespoons chopped pimiento

1. Add water to onion and let stand for a few minutes.
2. Heat butter in a large saucepan. Add onion, celery, green pepper and garlic powder. Cook until vegetables are tender, stirring occasionally. Blend in a mixture of flour, salt and rosemary. Heat until mixture bubbles.
3. Add the cream and broth gradually, blending well. Stirring constantly, cook until mixture is thickened and smooth, about 8 min.
4. Mix in the tuna, beans, olives and pimiento. Turn into a 2-qt. casserole. Sprinkle with shredded Parmesan cheese.
5. Heat in a 400°F oven about 10 min., or until mixture is bubbly. Arrange "witches' hats" on top. Garnish with pitted ripe olives and parsley. (See photo.)

6 to 8 servings

*Parmesan Pastry Cut-Outs—Prepare pastry for 1-crust pie (your favorite recipe or a prepared mix), adding ¼ cup shredded Parmesan cheese to the dry ingredients. Roll dough about ⅛ in. thick. For "witches' hat" cut-outs, cut 6 wedge-shaped pieces (for hats) and 6 crescent-shaped pieces (for brims). Place on baking sheet. Bake at 425°F 6 to 8 min., or until golden.

Top Shelf: Popcorn Pumpkin; Center Shelf: Witches' Hat Casserole and relish stick tree; Bottom Shelf: frosted Sour Cream Cookies and Maple Peaches.