



HOB-GOBLIN TIME—A tempting Pumpkin Cake is fun to bake for little trick or treaters. Make one with a big, wide smile, and a "bad one" with a frown.

'Twill Be Time Soon For Witchin' Night

When the "frost" is on the pumpkin the air is crisp and chilly. Now's the time to bake again. The warmth of the oven and the scent of freshly baked yeast bread adds cheer to your kitchen and the whole house as well. Bake for holidays or for every day—simple white breads, or more elaborate sweet breads. They're all delicious, and fun to do, too!

Halloween Special
Happiest of fall holidays is Halloween. And yeast breads star for this fun day. Your basic white bread dough can be shaped into a cat or a goblin, an owl or bat. Or you can use your imagination on the face of this jack-o-lantern cake. It's an easy-to-do refrigerator dough that you can mix a day ahead. This will give you extra time to prepare the party room—decorate it so your little trick-or-treaters can invite their friends to after their journey from door to door. Since the recipe makes two, you might want to make two, you might want to make one as a smiling pumpkin—the other with a scowling face.

PUMPKIN CAKE
(Makes 2 cakes)
1/2 cup milk
1/2 cup sugar
1/2 teaspoon salt
1 cup (2 sticks) margarine
1/2 cup warm water (100-115 degrees)
2 packages or cakes yeast, active dry or compressed



TOTS TREATS—Ice cream clowns.

The Small Fry Will Love These

These ice cream clowns will add fun to the refreshments and will be as the party for your favorite boy or girl. Part of the fun-making is putting them together. Cookies, wafers and chocolate graham become tasty collars; make up faces with candy—chocolate chips, candy corn, red bits, gum drops, etc.; mint leaves, pecans or almonds are fine for ears; cookies and nuts for hats.

The heads are scoops of ice cream. One of the new ice creams, such as Chia Chia Banana, not only provides the combination of flavors that children like, but helps carry out the clown effect.

Chia Chia Banana is a luscious banana-flavored cream rippled with rich chocolate and filled with chopped toasted almonds. Let the birthday child share in creating the funny faces. These can be prepared ahead of time on a frozen cookie sheet and be frozen until refreshment time.

If you have several windows in one room, rotate the curtains so that one pair is not always hung at the sunniest window.

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Tomatoes	"Delicious" No. 2 1/2	55¢/1.00
Tomatoes	Blue Sky No. 303	75¢/1.00
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Butterscotch Cheese Appetizers

Raisin fancies for snacks or for foil under circles of dough. This is always depended upon keeps stored from heavy whenever a season of festivities is at hand. These little raisin shortbread triangles are just the thing to have in good supply for fall or winter open houses. They are perfect too for afternoon teas and PTAs refreshments as their festive appearance and marvellous rich flavor are designed to cause comment.

The brown sugar in the dough produces a grand butterscotch flavor. Chop the raisins to release every bit of their sweetness. The combination is superb.

To make the traditional triangles, pat the dough into 6-inch circles. With tines of a fork, mark each circle into 12 wedges. Then before serving cut along the markings with a sharp knife.

BUTTERSCOTCH RAISIN SHORTBREAD

1 cup dark or golden raisins
1 cup butter
1/2 cup brown sugar (packed)
2 cups all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon salt
Sugar for top

Chop raisins. Cream butter with brown sugar until mixture is very light and fluffy. Beat in flour with baking powder and salt. Add to creamed mixture along with raisins. Divide dough in half. Place each half on baking sheet. Pat or roll to 6-inch circles. Using tines of fork, divide each circle of dough into 12 pie-shaped wedges. Flute edges for decorative effect. Sprinkle with sugar. Bake in slow oven (300 degrees F.) 25 to 30 minutes just until delicate golden brown. Let stand on baking sheet 3 minutes before removing sheet. Bread to wire rack to cool thoroughly. Store in airtight container. Cut shortbread along markings.

Muffin Musings

Since autumn's lovely crisp days herald increased enthusiasm in home baking, October has been proclaimed Biscuit-Muffin Month. Now you homemakers will find biscuit and muffin recipes and baking ideas galore for mealtime enjoyment the year 'round.

Add a little too much milk to your biscuit dough? Don't despair. Drop the dough by spoonfuls onto an ungreased baking sheet. Bake in a very hot oven (450 degrees) 12 to 15 minutes for delightful, crusty-tender biscuits.

On chilly mornings muffins at breakfast-time are a cheerful surprise. For a real surprise spoon muffin batter into pans, filling 1/3 full. Then add the "surprise"—a whole maraschino cherry, mandarin orange segment, nut pieces or spoonful of jam or jelly. Cover the surprise with remaining batter and bake as directed.

Try these savory biscuit-brownies to add excitement to a soup or salad meal. Roll out biscuit dough to a rectangle 1/2-inch thick and cut into strips about 6 inches long. Sprinkle strips with coarsely salt then tie each in a knot. Bake as usual.

It gives you mothers and homemakers such a good feeling when you give your family baked foods they like, knowing that these foods are so nutritiously good for them. Enriched flour in your baking contains these essential nutrients: the B vitamins thiamine, niacin and riboflavin and the mineral iron.

For tear-time bake tiny, tiny muffins. After removing the muffins from the pans dip the tops in melted butter or margarine then in a mixture of sugar and grated orange rind. Serve immediately!

Pass these colorful biscuit twists at coffee-time. Prepare your favorite biscuit recipe through the kneading step. Divide dough in half and roll out one half to a rectangle about 1/2-inch thick. Spread with strawberry jam. Roll out the remaining dough and 1/2 x 1/2 over the jam, pressing down slightly. Cut into 1/2-inch strips ungreased baking sheet in a very hot oven (450 degrees) about 12 to 15 minutes.

Butterscotch-Not Muffins are calculated to help your family "rise and shine." Combine 1/2 cup chopped nuts with 2 tablespoons brown sugar. Prepare your favorite muffin recipe, adding 1/4 teaspoon nutmeg, 1/4 cup of the nut mixture, then cover with the remaining flaky texture ever. Using light strokes, knead the dough gently only about 30 seconds.

Garlic-Cheese Muffins highlight a meal of oven-broiled chicken. Using your favorite muffin recipe based on 2 cups of flour, stir 1 cup shredded sharp cheddar cheese and 1/4 teaspoon garlic powder into the dry ingredients. Then proceed according to recipe directions.

Crispy Days

Hearty Foods

4 slices bacon
1 cup unbleached flour
2 tablespoons granulated sugar
1/2 teaspoon salt
1 egg
1 can (1 lb., 13 oz.) cling peach slices
1/2 teaspoon maple flavoring
2 tablespoons butter
1/2 cup brown sugar
1 tablespoon cornstarch
1/4 teaspoon cinnamon
Dash salt

Fry bacon in large oven-proof frying pan until crisp. Sift flour, granulated sugar and 1/2 teaspoon salt together. Beat eggs and milk to blend. Gradually add egg mixture to dry ingredients, beating well. Pour into frypan pan over bacon. Bake in 375-degree (moderately hot) oven 30 minutes. Meanwhile, drain syrup from peaches into large saucepan. Add maple flavoring and butter; heat. Stir into hot syrup; cook and stir until mixture thickens. Add peach slices and heat. Cut pancake into wedges and serve immediately with warm peach sauce.

Makes 4 to 6 servings, with sharp knife before serving. Makes 2 dozen triangles. If baking sheet is thin use double sheet or several thicknesses.

BE TANK-FULL DOXOL

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