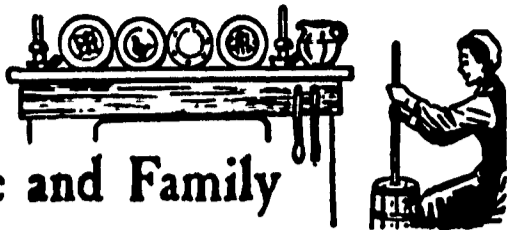


For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor



Snacks For Spooks

It's coming to that time of year when we can expect the witches, goblins, ghosts, cowboys, and all sorts of animals to come knocking at the door. Be ready for them with some of the following treats. These goodies would be just right to serve at a Halloween party too. They will be enjoyed by oldsters and youngsters alike.

SPENCE

CRUNCHY PARTY TREATS

- 1/2 cup butter or margarine
- 1/2 teaspoon salt
- 3/4 teaspoon onion or garlic salt
- 4 cups OK cereal
- 2 cups herb seasoned stuffing croutons
- 1 cup salted peanuts (optional)

Melt butter in heavy frypan; stir in seasonings. Add OKs, croutons and peanuts. Stir over medium heat about 5 minutes until thoroughly heated. Cool and serve like popcorn. Store any leftover in tightly covered jar. Makes about 6-7 cups.

YUMMY CUPCAKES

- 2/3 cup shortening
- 1 cup sugar
- 2 eggs
- 1/2 cup molasses
- 2 1/2 cups sifted all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoons cinnamon
- 1 teaspoon cloves
- 3/4 teaspoon nutmeg
- 1/4 teaspoon mace
- 1/2 cup milk
- 1 package fluffy white frosting mix
- Colored sprinkles

Cream shortening with sugar. Add eggs and beat until

light and fluffy. Blend in molasses. Sift together flour, soda, salt, and spices; blend into mixture alternately with milk. Spoon into 18 paper-lined cupcake pans. Bake in 350 degree oven 25 to 30 minutes. Cool. Prepare frosting according to package directions; frost cupcakes and garnish with sprinkles. Makes 18 cupcakes.

GROOVY LOOPS

- 2 1/2 cups pancake mix
- 3 tablespoons granulated sugar
- 3 tablespoons firmly packed brown sugar
- 1/4 teaspoon nutmeg
- 1 egg, well beaten
- 1/2 cup milk
- 3 tablespoons melted butter or margarine
- 1/2 cup granulated sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg

For donuts, combine pancake mix, sugars and nutmeg. Add egg, milk and butter; mix thoroughly. Turn out on lightly floured board or canvas and knead gently a few seconds. Roll out to 1/8-inch thickness; cut in 6x1/2-inch strips. Gently lift each strip; shape to form an elongated "e". Press together lightly where dough crosses. Fry in hot deep fat (375 degrees) 1 minute on each side or until golden brown. Drain on absorbent paper. For cinnamon-sugar, combine last three ingredients thoroughly. While donuts are still warm, roll in cinnamon-sugar. Makes 2 1/2 dozen donuts.

TAFFY APPLE BLOSSOMS

- 1/2 cup molasses

1/2 cup sugar
1/2 cup water
3 tablespoons lemon juice
3 tart cooking apples
1 pint vanilla ice cream

In 10-inch skillet combine molasses, sugar, water and lemon juice. Peel and core apples; bring molasses mixture to a boil; add apples, reduce heat. Cover and cook 15 minutes. Uncover; turn apples and simmer until tender, about 30 minutes. Chill. Cut apples "petal fashion" but do not cut all the way through. When ready to serve, place a small scoop of ice cream in center of each apple.

VANILLA FRUIT CUP

- 1 (3-oz. pkg.) vanilla pudding and pie filling mix
- 1 1/2 cups milk
- 1/2 cup heavy cream
- 2 cups well drained fresh or canned mixed fruit, cut in pieces
- Small ice cream cones

In saucepan combine pudding mix and milk until smooth. Cook while stirring un-

til mixture comes to a boil. Turn into large bowl; place wax paper on surface. Chill. Whip cream until stiff. Fold with fruit into custard mixture. Spoon into cones. Makes about 8 servings.

PARFAIT IN A CUP

- Vanilla ice cream
- Small ice cream cones
- 3/4 cup canned cherry or blueberry pie filling
- Scoop ice cream into ice cream cones. Spoon on pie filling. Top with another scoop ice cream.

BAZOOKA ICE CREAM BARS

- 2 pints chocolate, vanilla or strawberry ice cream
- Ice cream bar sticks
- Flaked coconut
- Browned Coconut-nut Mixture
- Miniature marshmallows
- Unfold ice cream carton and stand brick of ice cream on its side. Slice into three servings. Insert a stick in each for a handle. On vanilla or

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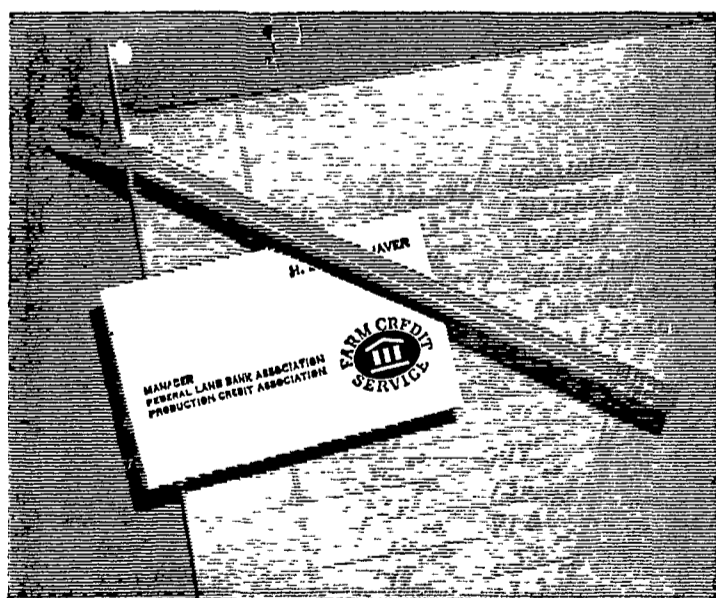
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