



**Witches Brew, Monster Stew and Midnight Goo!**

Give your kids a Monster Bash this Halloween, as an alternative to trick-or-treating. Invite their friends, plan some games, take out the lightbulbs, light some candles, rig up a few spooky corners, and serve up Witches Brew, Monster Stew and Midnight Goo!

What are these? Easy to make spiced cider, meatball stew, and chocolate fondue. The recipes can be prepared ahead of time, quickly and easily in your microwave.

The food is relatively inexpensive, too, so a party for 10 or 12 children won't wipe out your food budget. Add a few carrot and celery sticks (call them "bones" if you wish), and you have a healthy evening of fun without too many sweets.

The quantities given here in the recipes will serve 10 to 12. The recipes may be cut in half, if desired. Cut cooking times by about half as needed.

**Witches Brew (spiced cider)**

1 gallon cider or apple juice  
1 2 to 3-ounce container red hot cinnamon candies (about 1/3 cup)

1. Three or more hours before serving, combine 2 cups cider with cinnamon candies in a 4-cup measure. Microwave on high for 6-7 minutes until candy dissolves, stirring once or twice. Strain to

remove candy coatings if necessary.

2. Pour hot cider back into remaining gallon, and shake or stir to combine. Refrigerate until ready to serve. Serve warm or chilled.

3. To serve warm: shake or stir cider. Pour 1/2 gallon into a glass or plastic pitcher (or heat in 8-cup measure or casserole dish and pour into serving pitcher when hot). Microwave on high for 8 to 9 minutes until hot. Use a probe, set for about 140°F., if you have one. Makes 16 one cup servings

**Monster Stew**

6 to 8 medium potatoes, cut in 1-inch cubes

6 carrots, peeled and sliced  
2 onions, sliced or chopped  
2 cups hot water

3 tablespoons beef bouillon crystals (or 3 cubes)

1 10-ounce package frozen peas  
2 pounds fresh ground monster meat (lean beef, if you prefer!)

2 eggs  
2/3 cup dry bread crumbs

1 teaspoon salt  
1/4 teaspoon pepper

1 teaspoon Worcestershire sauce

1 16-ounce can tomatoes  
1/3 cup flour

1 teaspoon salt  
1 teaspoon microwave browning agent

1. Combine potatoes, carrots, onions, water and bouillon in a 4 to 5-quart casserole. Cover.

2. Stirring twice, microwave on high for 15-20 minutes, until the vegetables are almost tender. Add frozen peas and set aside

3. While vegetables are cooking, combine ground monster meat, eggs, bread crumbs, salt, pepper and Worcestershire sauce. Shape into 1-inch meatballs (makes about 4 dozen). Arrange half the meatballs in a double ring around the edge of a microsafe pie plate. Cover with waxed paper.

4. Microwave on high for 6 to 7 minutes until the meatballs are cooked. Drain, and set aside on a plate. Repeat with remaining half of meatballs.

5. Drain juice from can of tomatoes into a 2-cup measure or small bowl. Add tomatoes to stew. Stir flour, salt and browning agent into the tomato liquid, stirring until smooth. Add to stew, stirring gently to combine.

6. Add meatballs, cover stew, and microwave on high for 12 to 15 minutes, stirring gently every 5 minutes, until the mixture boils and thickens.

7. Refrigerate until serving time if making ahead. To reheat, microwave on high for about 15 minutes, stirring every 5 minutes, until hot. Use a probe set for 160 degrees if you have one.

Serves 10-12.

**TIPS:**

If you don't have a 4 to 5-quart microwave casserole, use a 2 to 3-quart casserole through step 5. Then, divide ingredients evenly into two casseroles, and cook both together if they fit, or separately, if necessary.

Two 16-ounce bags stew vegetables may be used instead of the fresh ones, but this will increase the cost. Cook frozen vegetables, according to bag directions, with onions, before adding other ingredients.

**Midnight Goo**

(Chocolate fondue)

2 12-ounce packages chocolate chips

1 12-ounce can evaporated milk  
1/4 to 1/2 cup regular milk, if needed

**Dippers:** orange sections, apple slices, grapes, strawberries, vanilla wafers, graham cracker sections, pound cake cut in "fingers", etc., and toothpicks to hold dippers.

1. Combine chips and milk in an 8-cup measure or large bowl. Microwave on medium (50,5) for 3 minutes. Stir

2. If the chocolate is not all melted, microwave on medium 1 minute longer. Beat well with wire whisk or beater until smooth. Fondue thickens as it stands, thin with additional milk if desired, stirring well to combine. Serve warm. To reheat fondue, microwave on medium power (50,5), stirring every minute. Makes 4 cups fondue.

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**Penn State Horticulture**

**Show set for Oct. 26,27**

UNIVERSITY PARK - Horticulture, A Deep Rooted Tradition, is the theme for the 72nd annual Penn State Horticulture Show to be held in the Ag Arena on Homecoming weekend, October 26 and 27.

Free and open to the public, this year's show features gardens through the ages—from a formal walled garden and a peasant's plot of medieval times to a space station garden of hydroponics, tissue culture and growth bags.

Also featured will be Grandma's Garden, a turn of the century, small town garden of trees, flowers and vegetables. A wrap-around porch, picket fence and favorite flowers of the times will create a mood of the early 20th century.

A Victory garden with a cold-frame, garden plot, cold cellar, and a kitchen of the 1940's will demonstrate the emphasis on food production and food preservation during World War II

In a more modern setting, two townhouse gardens demonstrate the flexibility of gardening in small spaces. One features a natural setting with native plants and the

other caters to a more formal taste with exotic ornamentals, ground covers and annuals.

Pi Alpha Xi, the honorary professional fraternity in floriculture and ornamental horticulture, will display and sell a mix of early and late spring flowering bulbs, suitable for gardens in central Pennsylvania.

In addition to picking up fresh garden ideas, visitors will be able to purchase a variety of garden and house plants and spring flowering bulbs at reasonable prices. Apples, cider, mushrooms, pumpkins, seasonal Indian corn and gourds also will be on sale. In the past, proceeds have gone to the Ag Arena Campaign, student scholarship, club activities, and to finance trips to the Ag Arena Campaign, student scholarship, club activities, and to finance trips to regional gardens.

This year's show is dedicated to Donald Laysen, owned by Laysen's Flowers in Myerstown. Named Flower Grower of the Year by the Pennsylvania Flower Growers Association in 1978, Laysen served as president of that organization in 1983-84. He has been a member of the board of directors of Bedding Plants, Inc. from 1980 to 1985 and is a long time supporter of Penn State's Horticulture Club activities.

Since 1928, the show has been managed, organized and constructed by Penn State students in the Horticulture Club. Gordon Eric French, a senior in horticulture from Aliquippa, and Kathy Wychock, a senior in horticulture from Hummelstown, are co-managers of the show. Ernest L. Bergman, professor of plant nutrition, are faculty advisors to the club. Last year more than 26,000 visitors attended.

The show is open from 10 a.m. to 8 p.m. on Saturday, Oct. 26 and from 10 a.m. to 5 p.m. on Sunday, Oct. 27. Display plants will go on sale from 5 p.m. to 8 p.m. on Sunday. There is no admission charge and parking is available at the Ag Arena at the corner of Park Street Extension and Porter Road near Beaver Stadium.

**Torrence becomes**

*member of*

**FFA chorus.**

NEW BRUNSWICK, NJ - John Torrence, a member of the Warren Hills FFA Chapter, Washington, has been accepted to be part of the National FFA Chorus. The chorus will perform at the 58th National FFA Convention, Nov. 14 to 16 in Kansas City, MO

Torrence, 17, will arrive in Kansas City on Nov. 10 and begin rehearsals with many other FFA members throughout the United States. He will be performing as a bass.



**THE "TOP PERFORMERS"**

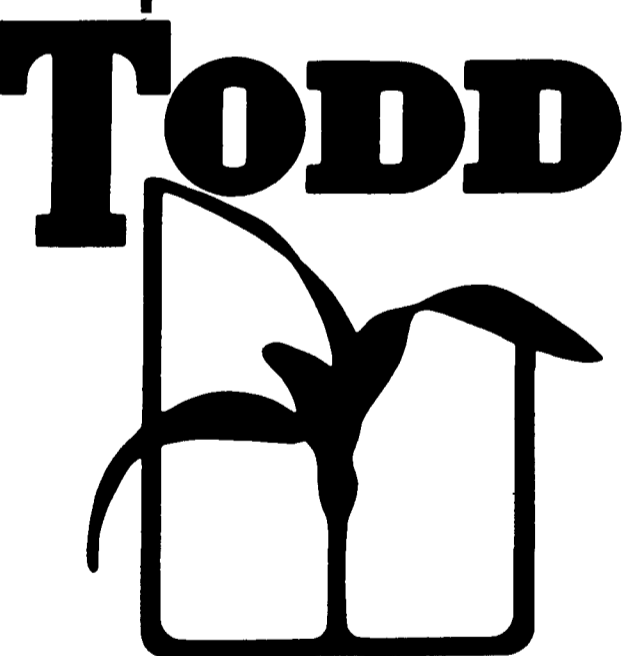
**M-9202 DELAWARE TESTS - 1984**

Little Creek, Del.

	BU/ACRE	YIELD RANK
TODD 9202	189.0	#4
Plot Average	175.7	24 Entries

Georgetown, Del.

TODD 9202	149.6	#12
Plot Average	148.1	24 Entries



M1200 M15 M2500 M2535 M49 M4900 M50 M5500 M75 MX73A M83 M8800 M8300 M88 M88A M95	<b>59.75</b>	80,000 Kernel Units, Flats or Rounds
M1000 M4500 M5505 M7300 M9000 M9202	<b>63.00</b>	(Plateless 2 \$ Less Per Unit)
M3700 M5400 M7800	<b>67.00</b>	40 Pound Bag Minimum Size
111 300 736 900	<b>56.00</b>	Vol. Discount, See Dealer
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