

Signs of the times!

Witches, jack o' lanterns and black cats are all signs of Halloween. Treat your own little goblins to a home party complete with crunchy toasted pumpkin seeds and witches brew.

## Home Halloween parties becoming quite popular

By JOAN KINGSBURY Staff Correspondent

Witches, goblins and ghosts abound on Oct. 31 when children throughout the country go trick or treating. Home parties are becoming an alternative to going out into the neighborhood for trick or treat. With a little imagination, and an appealing menu, your Halloween party can be a smashing success.

Jack-O-Lanterns, corn stalks, black and orange crepe paper decorations all add to the atmosphere. Costumes, of course, are a vital part of any Halloween party. Even Mom and Dad can get into the act. (Believe me, this always thrills the kids.)

The food is a very important part of any party. For a child's Halloween party, Witch's Brew, is the perfect drink. Apple juice, unsweetened pineapple juice, cinnamon, honey and fresh lemon juice, which is heated, makes a delicious, warming brew

If you are serving a light snack, pizza is a popular favorite with most children.

For dessert, Pumpkin Bread full of pecan pieces and raisins is a seasonal treat. Or serve Applesauce Doughnuts, for a sweet treat. These doughnuts are extra easy to make since they are baked in the oven. A creamy glaze adds just the right finishing touch to Applesauce Doughnuts.

Save those seeds from your Jack-O-Lantern to munch on. Bake them in the oven until crunchy and toasted. Sprinkle with salt, and a little melted butter or margarine before serving.

If your children are going out trick or treating, be sure they use good sense. Impress on them not to accept unwrapped food, and never to accept anything from a stranger. Be sure they carry a flashlight and wear costumes that show up in the dark. By observing these simple tricks, your child can have a real treat this Halloween.

WITCHES BREW

1 qt. apple juice

 $1\frac{1}{2}$  c. canned unsweetened pineapple juice 2 T. honey

2 T. fresh lemon juice

3 cinnamon sticks Mix all ingredients together in a saucepan. Heat over low heat until ready to serve. Remove cinnamon sticks. Ladle brew into serving cups. (Makes about 8

TOASTED PUMPKIN SEEDS

1 lg. pumpkin Butter or margarine, melted Salt

Cut the top off the pumpkin. Scoop out the pulp and seeds from the inside. With your fingers, separate the seeds from the pulp and put them in a colander. Rinse seeds under cold water and dry them in paper towels. Heat oven to 400 degrees. When the seeds are dry, spread them on the cookie sheet. Put in the oven and

burn. Stir frequently. It will probably take about 30 minutes to toast, but check the seeds for crispness after 15-20 minutes. Put warm seeds in a bowl and toss with a little melted butter and salt.

**PUMPKIN BOARD** Solid shortening

21/2 c. all-purpose flour 2 c. sugar

2 t. baking powder ½ t. salt

1 t. ground nutmeg 2 eggs

c. vegetable oil 1-16 oz. can pumpkin

1 t. ground cinnamon

½ t. vanilla

1 c. pecan pieces c. raisins

Heat oven to 325 degrees. Grease the loaf pans with solid shortening. Thoroughly mix all ingredients together in a large mixing bowl. Divide batter between two loaf pans and bake in middle of the oven for 11/4 hours. The bread will be done when a toothpick stuck in the center of each loaf comes out clean with no ding anniversary at the Meadows batter sticking to it. Cool. Good spread with cream Nursing Center, Dallas. Shown here

OVEN-BAKED APPLESAUCE DOUGHNUTS

2 pkg. dry yeast, dissolved in 1/4 c. water 1½ c. lukewarm applesauce

2 c. sugar

1 t. cinnamon ½ t. nutmeg

1/2 t. cloves

1/3 c. Crisco 41/2 c. flour

Add applesauce, sugar, salt, spices, eggs, Crisco and margarine to dissolved yeast with 2 cups of flour. Continue adding remaining flour until a soft dough is formed. Blend and cover and let rise 60 minutes. Roll to 21/2 inch thickness. Cut with doughnut cutter. Place on greased cookie sheet. Brush with melted margarine and let rise until double in size, about 20 minutes. Bake at 425 degrees 8-10 minutes. Brush with melted

margarine while still hot after removing from the oven. Yield 18-24 doughnuts. CREAMY GLAZE

½ c. butter 2 c. Confectioner's sugar

1½ t. vanilla

4 to 6 T. water

Melt butter in a saucepan and blend in sugar and vanilla. Stir in water a tablespoon at a time until glaze is consistency desired. This is enough for one dozen doughnuts.



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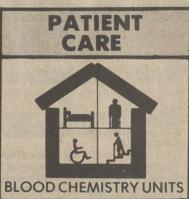
Mailing invitations

The Starlight Ball's invitation committee headed by Mrs. Robert Casper have mailed hundreds of invitations to the annual gala dinner-dance. The Ball, set for Nov. 19 at the Woodlands, traditionally opens the fall social season. The fund-raising event is the first of the new year for the Wilkes-Barre General Hospital Woman's Auxiliary. Shown here preparing invitations are, from left, Mrs. Michael Hudacek, Mrs. Sidney Alinkoff and Mrs. Robert Brown.



## Anniversary noted

Mr. and Mrs. Tunis Steenstra recently celebrated their 43rd wedduring the celebration are, from left, Mr. Steenstra, Mrs. Steenstra and Mrs. Alice Baltuska, sister of Mrs. Steenstra who was a witness to the wedding 43 years ago. The Steenstras are shown holding their original wedding photograph.





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