

# Cookbook



## 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.

Dallas Post/Joan Kingsbury

## 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 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 servings).

### 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

watch them closely so that the seeds toast but do not 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
- 2 1/2 c. all-purpose flour
- 2 c. sugar
- 2 t. baking powder
- 1/2 t. salt
- 1 t. ground cinnamon
- 1 t. ground nutmeg
- 2 eggs
- 1/2 c. vegetable oil
- 1-16 oz. can pumpkin
- 1/2 t. vanilla
- 1 c. pecan pieces
- 1 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 1 1/4 hours. The bread will be done when a toothpick stuck in the center of each loaf comes out clean with no batter sticking to it. Cool. Good spread with cream cheese or butter.

### OVEN-BAKED APPLESAUCE DOUGHNUTS

- 2 pkg. dry yeast, dissolved in 1/4 c. water
- 1 1/2 c. lukewarm applesauce
- 1/2 c. sugar
- 1 t. salt
- 1 t. cinnamon
- 1/2 t. nutmeg
- 1/2 t. cloves
- 2 eggs
- 1/3 c. Crisco
- 4 1/2 c. flour
- 1/4 c. margarine

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 2 1/2 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

- 1/2 c. butter
- 2 c. Confectioner's sugar
- 1 1/2 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.

## Ideas for the 'hard to buy for' person

For that "difficult to shop for" person on your Christmas list, you may find help from Penn State.

All orders received for a Correspondence Course before Dec. 1, indicating that it is a Christmas gift, will be gift wrapped and mailed. A card with your name printed on it will be included. Orders after Dec. 1 will be sent, but may not arrive by December 25.

There are 112 different courses available. Some that are recommended for gift-giving include: (All prices include handling.)

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You may have one or several courses sent to anyone by sending your check, made payable to PENN STATE, for the correct amount, to Correspondence Courses, Dept. 5000, University Park, PA 16802. Include course title or titles and complete name and address of person to receive gift. Please order early.



### 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 wedding anniversary at the Meadows Nursing Center, Dallas. Shown here during 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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