

Halloween— Time For Fanciful Goodies

By Rachel Davis, H. Ec. 2

Our custom of observing the night of October 31 as Halloween comes from American colonial times, when it was popular to observe Allhallows and All Souls. The colonists gathered at their farm homes to carry on folk customs such as ducking for apples, throwing apple peelings over their shoulders to find the initials of their future bridegrooms, and roasting nuts on the hearth. They discovered that the American pumpkins were excellent for making jack-o'-lanterns, so started the traditional carved pumpkin faces that glow at night.

Many people today still like to remember Halloween with food. Decorations resembling witches, cats, and jack-o'-lanterns carrying out the Halloween black and orange can set the mood for a "spooky" October 31.

Jack-o'-Lantern Custards

To make Jack-o'-Lantern Custard, as seen on the cover, make orange rennet custard. When firm, decorate with features made with bits of raisins, prunes, dates or chocolate. A peach slice forms the mouth.

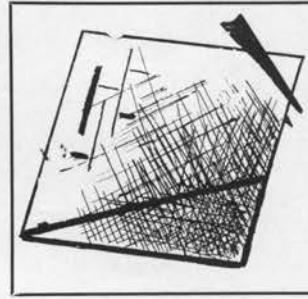
To go with the custard, try graham crackers spread with marguerite frosting. Put $1\frac{1}{2}$ cups sugar in a small saucepan, add $\frac{1}{2}$ cup water, bring to the boiling point and let boil until syrup will spin a long thread when dropped from the top of spoon. Remove from heat and add 12 marshmallows, cut in eights. Pour gradually, beating constantly, over whites of 2 eggs, beaten until stiff. When thoroughly blended add $\frac{1}{4}$ cup shredded coconut, $\frac{1}{3}$ cup currants or Sultana raisins and $\frac{1}{4}$ tsp. vanilla. Tint orange.

Spook Sandwiches for a party at this time of year are very much in the spirit of Halloween. One idea is to make your own bread and tint the dough orange with two drops of red food coloring to every three drops of yellow. The sandwich filling could be a cream cheese mixture topped with ripe olives. Before serving, remove the bread crusts and cut the sandwiches in shapes of circles and crescents. Crisp carrot sticks and ripe olives could be served in a dish alongside your Spook Sandwiches.

Hallow Witch

Here's a "Hallow Witch" cake that will be fun to prepare and serve. Bake a 9 x 9 x 2 inch square cake. Cool completely. Prepare your favorite fluffy seven-minute frosting. Place cake on a breadboard or flat surface to cut. Have ready a large serving plate or tray on which to arrange pieces. Use a sharp knife for cutting, as follows: Measure $4\frac{1}{2}$ inches down from corner and cut diagonally across to the opposite cor-

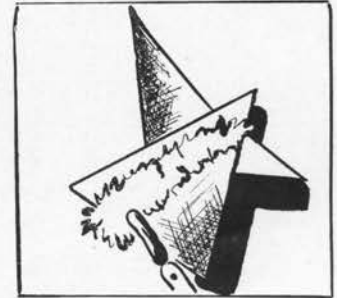
ner. Use large piece to make the witch's face and the other for the hat. Then find the shortest side of face piece and measure up 2 inches from corner and $3\frac{1}{2}$ inches along bottom edge. Cut off diagonally. Use this last cut-off wedge at side of face for a nose and put the hat on top. Tint $\frac{1}{2}$ recipe of fluffy frosting pale orange to frost face and nose. Cover hair section with rest of white frosting. Use chocolate butter cream frosting for hat. Last, sprinkle on coconut for scraggly witchhair and put on a candy mouth and eye.



To create Hallow Witch use a square cake cut diagonally.

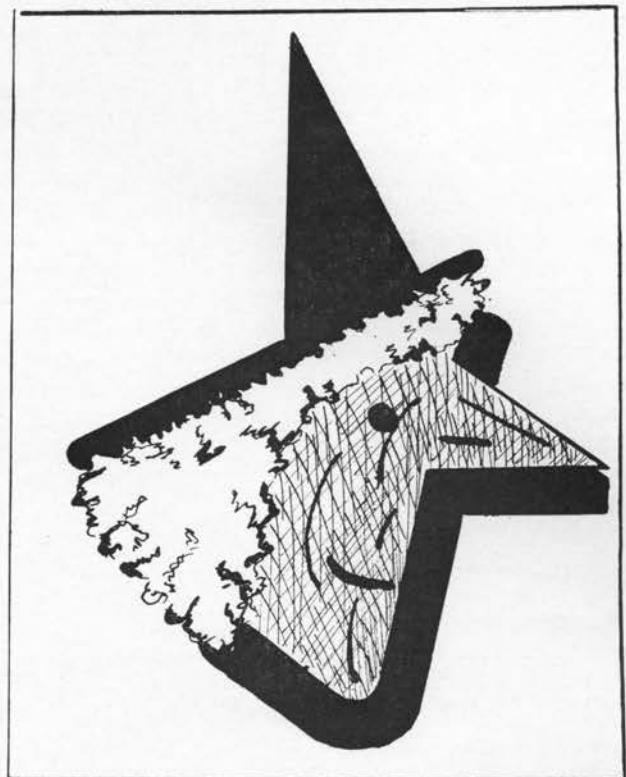
For Halloween cookies, prepare your favorite ginger cookie recipe and roll the dough $\frac{1}{2}$ inch thick. Cut into $2\frac{1}{2}$ inch rounds, bake and cool. Cover with orange-tinted icing. Outline features on the faces with melted chocolate. The icing is made by blending 1 cup sifted confectioner's sugar, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon vanilla and enough cream (about $1\frac{1}{2}$ tablespoons) to make easy to spread.

The finishing Halloween touch could be "Pumpkin Mints." Make uncooked fondant: Heat $\frac{1}{4}$ cup milk. Melt 4 teaspoons butter or margarine in



To make witch hair, sprinkle on coconut. Add a mouth.

(Continued on page 16)



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Pumpkin Mints For Halloween

(Continued from page 5)

milk. Add $3\frac{1}{2}$ cups confectioner's sugar. Mix thoroughly and add 2 or 3 drops oil of peppermint. Knead with hands until the fondant is smooth. Take out about $\frac{1}{6}$ and color it green. Knead to work in color evenly.

Cover with a piece of damp cheesecloth to prevent drying and reserve for the pumpkin stems. Add enough yellow and red coloring to the remainder of fondant to make it a nice orange pumpkin color. Knead to mix the color in evenly. Cover this with piece of damp cheesecloth also while working with it.

To make pumpkins, pinch off small pieces of orange-colored fondant. Roll into round balls in palms of hands. Break toothpick in two and make grooves in fondant ball with blunt end of toothpick to resemble those in pumpkin. Roll a bit of green fondant in thin roll. Cut in short stemlike pieces and press one into the top of each pumpkin.

Honors Committee Questions

(Continued from page 8)

The women do not have to guarantee to maintain a certain grade point, for the Honors Committee does not want them to avoid difficult courses because of their averages. If a student's grade point drops seriously, however, she will be questioned as to whether she is working to the best of her ability.

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