

# TRICKS OR TREATS



October brings Halloween — a time when grown-ups have almost as much fun as the younger generation. True, they rarely dress as spooks or witches and go out demanding "Trick or Treat" as the young fry do but this is one occasion when everyone can shed cares, don a costume to conceal true identity and have fun with a Halloween party.

No doubt you'll decorate your Rumpus Room with Jack-o'-Lanterns, witches and ghosts. You'll have as much fun as the young fry when it comes to bobbing for apples, pinning the tail on the donkey or having your fortune told.

Refreshments are a breeze, fun to prepare and inexpensive. It's easy to make a few special sandwiches and doughnuts in keeping with the occasion. Just use anything that ties in with the special event.



## PENNY FRANKFURTER SANDWICHES

6 frankfurters	½ cup chopped unpeeled cucumber
2 tablespoons finely chopped onion	4 large English muffins, cut in half
½ teaspoon Worcestershire sauce	¼ cup grated cheddar cheese
½ cup salad dressing	

Cut frankfurters in ¼-inch slices. Combine frankfurters, onion, Worcestershire sauce, salad dressing and cucumber. Toast muffins. Spoon meat mixture on toasted side of each muffin, using about ¼ cup per muffin. Sprinkle with grated cheese. Place on a cookie sheet and bake in a very hot oven (450° F.) 6 to 8 minutes or until heated through and cheese is melted. 8 sandwiches. Note: Sandwiches may also be broiled. Broil 3 inches from heat for 3 to 5 minutes.

## COCOA-NUT DELIGHTS

1½ cups sifted flour	2 eggs
½ cup cocoa	1 teaspoon vanilla
1 teaspoon salt	½ cup chopped walnuts
1 teaspoon baking powder	½ cup dairy sour cream
½ teaspoon baking soda	1 package (6 ounces) semi-sweet chocolate morsels
½ cup butter	½ cup milk
1 cup sugar	

Sift together flour, cocoa, salt, baking powder and soda. Cream butter and sugar. Add eggs and beat well. Stir in vanilla and chopped walnuts. Add flour mixture alternately with dairy sour cream. Mix well. Drop by spoonfuls on cookie sheet. Bake in moderate oven (375° F.) 10 to 12 minutes. Melt semi-sweet chocolate morsels in double boiler over hot water. Blend in milk. Top each cookie with ½ teaspoon of the chocolate mixture. Yield: 7 dozen cookies.

## COCONUT FILLING AND TOPPING

## PUMPKIN HEAD PUNCH



## TRICK OR TREAT DOUGHNUTS

1 egg, beaten	1-½ cups sifted flour
½ cup orange juice	2 teaspoons baking powder
2 tablespoons grated orange peel	¼ teaspoon salt
½ cup sugar	1 3/8 ounce can flaked coconut
1 teaspoon cinnamon	

Combine egg, orange juice, and peel. Sift together sugar, cinnamon, flour, baking powder and salt. Add to first mixture. Stir in coconut. Roll and cut into desired shapes. Fry in deep hot fat (350° F.) until golden brown. Drain on absorbent paper and sprinkle with sugar.