

### GOBLIN EGGS

- 8 hard-cooked eggs
- $\frac{1}{4}$  cup piccalilli
- $\frac{1}{4}$  cup mayonnaise or salad dressing
- 2 teaspoons prepared mustard
- 16 peppercorns or whole cloves
- green pepper

Shell eggs. Cut off a part of the broad end of each egg so that eggs will stand upright. Cut off other end of egg to make a cap for goblin. Scoop out egg yolk and mash it with a fork. Add piccalilli, mayonnaise and mustard. Refill eggs and replace top. With paring knife, mark goblin faces into egg white. Arrange peppercorns for eyes and pieces of green pepper for noses and mouths. Yield: 8 Goblin Eggs.

### RED DEVILS

- $\frac{1}{2}$  cup tomato catsup
- $\frac{1}{2}$  cup chopped onion
- 2 tablespoons sugar
- 2 tablespoons vinegar
- 2 tablespoons Worcestershire sauce
- 2 tablespoons piccalilli
- 2 teaspoons prepared mustard
- $\frac{1}{2}$  teaspoon paprika
- $\frac{1}{4}$  teaspoon pepper
- $\frac{1}{4}$  teaspoon Tabasco sauce
- 8 frankfurters
- 8 frankfurter buns

Combine catsup, onion, sugar, vinegar, Worcestershire sauce, piccalilli, mustard, paprika, pepper and Tabasco sauce. Slash top of each frankfurter diagonally into several gashes about 1 inch apart and place them in a shallow baking pan. Pour sauce over frankfurters and broil under low broiler heat for eight minutes. Heat frankfurter buns, cut them in half lengthwise and place a deviled frankfurter in each bun. Serve at once.



### CARAMEL APPLES

- 8 medium-sized red apples
- 8 wooden skewers
- 2 cups corn syrup
- $\frac{1}{4}$  teaspoon salt
- $1\frac{1}{2}$  cups sweetened condensed milk
- $1\frac{1}{2}$  cups sifted confectioners' sugar
- 1 teaspoon vanilla

Choose apples free from blemishes; have at room temperature. Wash and dry apples, remove stems and insert skewers in stem end. Combine syrup and salt in top part of double boiler. Cook over medium heat, stirring occasionally, until syrup boils. Boil about 5 minutes. Gradually add the condensed milk to the boiling syrup, stirring constantly. (Mixture should not stop boiling.) Continue cooking, stirring constantly, to soft ball stage (236°) or until a small amount of syrup, when dropped into very cold water, forms a soft ball. Remove from heat; gradually add confectioners' sugar, mixing well. Cool syrup stirring occasionally to 150°F. (about 30 minutes). Add vanilla; blend. Meanwhile, grease a baking sheet. To keep syrup warm, place over boiling water in bottom of double boiler. Hold each apple by skewer end and dip in syrup. If necessary, use a knife to spread syrup evenly over apples. Place apples on prepared baking sheet to cool. Makes sufficient syrup to cover eight apples.



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