

Halloween parties are for everyone

Halloween parties need not be exclusively for the youngsters. Why not plan fun for adults and teenagers too?

Refreshments can be a simple serve-yourself collection of typically Halloween foods. Mask-making is hilarious since each guest can use his imagination.

Of course, the old Halloween party favorite is dunking for apples. But at your Halloween party this year don't forget about "Apples-on-a-Stick".

Use your ingenuity. Let your imagination run wild. Have a Halloween party that is fun for everyone!



HAPPY JACK-O-LANTERN CAKE

Here's an easy to do specialty cake for Halloween and one sure to delight all the children in your family. It's a Happy Jack-O-Lantern cake made with fresh California walnuts.

You can put a cake together in a jiffy using your favorite yellow or chocolate cake recipe, then a filling of whipped cream and bananas, plus a frosting. For the final decorating touch, use walnut halves or large pieces for the eyes, then outline the eyes with whipped cream, and use whipped cream for the mouth and nose. If you like, add $\frac{1}{4}$ cup finely chopped California walnuts to the cake batter, too, before baking.

Two final hints on the cake preparation. Put the whipped cream and bananas together at the last so that the bananas won't turn dark from standing. The easiest way to outline the jack-o-lantern face is to make a pastry tube of an envelope, then snip off one corner, fill the envelope with whipped cream and squeeze.

1 layer cake, chocolate or yellow

1 cup whipped cream

1 teaspoon vanilla

2 bananas, sliced

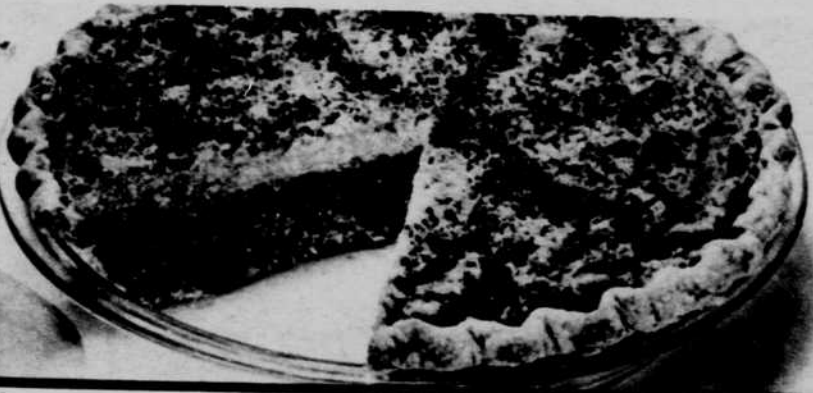
$\frac{1}{4}$ cup chopped California walnuts

Prepare cake, baking in 8 or 9-inch round pans. Cool. Shortly before serving, prepare frosting. Whip cream with vanilla. Reserve $\frac{1}{2}$ cup whipped cream for decorating. To remainder of whipped cream, add sliced bananas. Put cake layers together with banana-whipped cream mixture. Swirl frosting over top and sides of cake. Use chopped walnuts to decorate sides of cake, pressing walnut pieces gently into frosting. Use halves or large pieces of walnuts for "eyes". Outline eyes, nose and mouth with whipped cream. Makes one 8 or 9-inch cake, or 12 to 14 servings.

SHOOFLY PIE

1 9-in. unbaked pastry shell
 1½ cups sifted flour
 ¾ cup granulated or brown sugar
 ½ teaspoon salt
 ½ cup Nucoa® or Mazola® Margarine
 ½ teaspoon soda
 ½ cup hot water
 ½ cup Karo Blue Label Syrup
 Cinnamon

Sift flour, sugar, salt together; cut in margarine until mixture is crumbly; spread 1 cupful over bottom of pastry shell. Stir soda into hot water; mix in Karo Syrup. Spoon liquid mixture over crumbs (do not pour all in one spot). Spread remaining crumb mixture evenly over top; sprinkle with cinnamon. Bake in 400° F. (hot) oven 15 min.; reduce heat to 350° F. and bake 30 min. longer. Serve warm.



KARO® SYRUP makes it with the Wholesome Kind of Sweetness that comes from Corn!

In cooking and as a pour-on—no other brand has more uses than Karo—America's favorite syrup! Get rich, dark Blue Label, crystal-clear Red Label and maple-y flavored Green Label Karo Syrups. In pints, quarts, also 5 and 10 lb. cans.



Really startling costumes can be built around full head masks, made with surprising ease from household aluminum foil. The sparkling foil is merely shaped around a large balloon. When the shape is completed, the balloon is deflated and removed.

Each mask requires only a single roll of foil, a few simple props, and a large balloon.

Here's how they are made:

1. Using a 25 ft. roll of foil, tear off the entire roll in three-foot lengths. Crumple one length into a ball to make a nose.

2. Blow up the balloon until it is 11 to 14 in. in diameter (should be smaller for children).

3. Place the balloon, with blowing spout up, on the center of the first sheet of foil and shape the foil up around the balloon. Place it again on the next sheet so that the foil will shape around the uncovered portions of the balloon. Repeat with a third sheet of foil.

4. Place the wad of foil for the nose in position and hold with cellophane tape. Then wrap the next length of foil around the center of the balloon and over the nose to hold it in place, forming it to the nose shape.

5. The remaining foil sheets can then be applied like the first three to complete the form of the mask.

6. Tuck in the ends smoothly around the head opening, at the spout end of the balloon, allowing 7 to 9 in. diameter for passage of the wearer's head. Then the air is let out of the balloon, and it is removed.

This completes the basic construction. Decorating then can begin, to give the mask identity. Desired eye and mouth shapes are cut out with scissors. Ears, shaped from paper, cloth or foil, are fastened on with a white glue. They should be held in place with tape, until the glue dries. Features and markings can be added with colored plastic tape, or poster paint. Hair can be made from rug yarn or ribbon.