



"The destiny of nations depends upon what and how they eat."—Brillat-Savarin

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GOBLINS' FROLIC

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(Supper for the younger set)

*"The kitchen's the coziest place that I know:
The kettle is singing, the hearth is aglow,
And there in the twilight, how jolly to see
Those Halloween goodies made just for me."*

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Cider Frappe

The Witches' Brew

Lantern Salad

New Moons (Crescent-shaped Rolls)

Golden Goblins

Coffee

CIDER FRAPPE

1 cup sugar	2 cups orange juice
2 cups water	juice 2 lemons
4 cups sweet cider	mint cherries

Boil the sugar and water together for 5 minutes; add cider, and juice of oranges and lemons. Strain, and when cold, freeze to a mush or frappe. Serve as a first course in sherbet cups garnishing with mint cherries. Serves 8-10.

THE WITCHES' BREW

2 medium-sized onions, minced	2 cans concentrated tomato soup
1 pound ground round steak	1½ cups grated cheese
¼ cup drippings	½ cup India relish
4 cups cooked spaghetti	

Brown the onion in the drippings, then the steak, tossing the meat



