



"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





about with a fork to keep the particles separate. Add spaghetti which has been cooked in boiling salted water, then drained. Heat soup and cheese just enough to melt cheese, combine with India relish, stir in hot meat and spaghetti mixture, heat until piping hot and serve immediately. Serves 8-10.

LANTERN SALAD

Chill thoroughly halves of peaches or pears. If the latter is used, remove a slice from the smaller end so that the half will stand upright. Put halves together with a filling of cream or cottage cheese and chopped nuts. Arrange on nests of crisp lettuce on well-chilled salad plate or plates. Top with a chocolate cookie and a marshmallow, or a chocolate drop placed on a mint. Cloves or pieces of candy may be used for eyes, nose and mouth.

GOLDEN GOBLINS

1 tsp. grated orange rind	1½ cups powdered sugar
2 tbsp. orange juice	round wafers or cookies
1 tsp. lemon juice	jam or cream cheese
1 egg yolk	

Soak the orange rind in the fruit juices for 15 minutes, then strain and add to beaten egg yolk. Work in sifted powdered sugar to make a frosting the right consistency to spread easily. Place wafers together sandwich fashion with a filling of jam or cream cheese. Frost with the orange frosting and when almost set, draw goblin faces on each with melted chocolate, pressing these on with a small paper cone.



*"There's frost on the cup when the days are warm,
But when on the window pane frost clings,
There's warmth and cheer in the cup she brings."*



MULLED CIDER

3 cups sweet cider	1 tsp. whole allspice
3 cups grapefruit juice	1 tbsp. stick cinnamon, broken
9 whole cloves	

Place all ingredients in a saucepan and heat slowly to boiling. Strain; serve hot garnished with grapefruit segments. Serves 8.

