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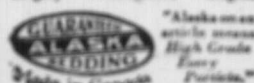
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WHEN WRITING TO ADVERTISERS PLEASE MENTION THE GUIDE

Hallowe'en Recipes

Hallowe'en and a party of young folk, what happier combination could one wish for? When you get married and have a family people stop inviting you to Hallowe'en parties, so the only thing to do is to have a party of one's own and ask all the young folk around. Then if you cannot participate in the fun you can at least watch it. Hallowe'en is a fine time to entertain, the decorations can be so delightfully "spooky" and the fun so rollicking. I remember a Hallowe'en party we had once at home that was a great success from the fun standpoint. We invited ten boys and ten girls, and the boys when they came retired to my brothers' room and blackened their faces with burnt cork. The effect was great, especially when each boy escorted a girl out to supper. We had a fine supply of pumpkins that year and made jack-o'-lanterns (also known as "Punkin-griners") of every conceivable size, shape and degree of ugliness. The table was lighted with them and they grinned from every corner. After a supper of chicken and pumpkin pie we made candy, bobbed for apples and in fact did all the approved Hallowe'en tricks, then sat around the fire and had some very thrilling ghost stories.

The supper or lunch, whichever is may be, is not the least important part of the celebration. Black and yellow crepe paper and a few jack-o'-lanterns will furnish the needed decorations. For the centre piece use a small cauldron suspended on a tripod of brooms. These brooms can be made by cutting the yellow crepe paper in narrow strips and tying a bunch of it on the end of a stick to resemble a witch's broom. Have strips of the paper leading from the cauldron to each seat at the table and a dish of sweets or the guests' fortune written on a small piece of paper and attached to the end. Cut some cats from cardboard and color black with ink or water color paints. These cats must be lean and scrawny, not the fat comfortable house variety. If you are fortunate enough to have pumpkins, make some jack-o'-lanterns and place at the corners of the table and about the room. Failing the pumpkins, very good substitutes may be made from turnips.

Celery Stuffing

Chicken or chicken salad forms an excellent first course for the Hallowe'en supper. By the way, have you tried a celery stuffing for your chickens? It is a bit of a change and more wholesome than the ordinary dressing. Prepare the bread crumbs as usual, season well with pepper and salt and a little butter, then add half a pint of finely chopped celery and one apple chopped.

Chicken Salad

If the guests are invited for the evening only, chicken salad may form the main part of the lunch. A fowl answers as well as a chicken for this. Disjoint the fowl, put on to cook in barely enough water to cover, simmer slowly until the meat will leave the bones. Remove the meat from the stock (this same stock makes very fine soup). Let the meat cool, cut in dice and add some chopped celery, if you have it, if not use diced apple and a sprinkling of celery salt or celery seed. Saturate all with salad dressing and serve cold. If you wish a more elaborate dish serve with this half a peach sprinkled with chopped nuts and topped by a little salad dressing and whipped cream.

Salad Dressing

This recipe is a good old reliable, and the dressing will keep for a long time in a cool place.

1 teaspoon mustard.	1 teaspoon flour.
1 small teaspoon salt.	2 tablespoons melted butter.
Few grains cayenne.	1 cup milk.
Yolks 2 eggs.	1/4 cup vinegar.
2 teaspoons sugar.	

Mix dry ingredients, add yolks of eggs slightly beaten, butter, milk, put in double boiler and add vinegar, very slowly, stirring constantly all the time.

Pumpkin Pie

For some reason or other pumpkin pie seems to be the approved dessert for a Hallowe'en supper. If you do not raise pumpkins, use the canned, it is almost if not quite as good as the fresh. One can will make two large pies and a small one, if you allow one egg to each pie.

1 1/4 cups steamed pumpkin.	1/4 teaspoon salt.
1 1/2 cups milk.	2-3 cup brown sugar.
1 level teaspoon cinnamon.	1/4 cup cream.
	1/4 teaspoon ginger.
	2 eggs.

This pie does very well with one egg

and a little cornstarch mixed with the sugar.

Bachelor's Buttons

If one wishes little cakes to serve in addition to the pie, bachelor's buttons seem quite appropriate.

1/4 cupful butter.	1/4 teaspoonful salt.
1/4 cupful flour.	1/4 teaspoonful almond flavoring.
1/4 cupful sugar.	

1 egg.
Rub the butter into the flour. Divide the sugar, beat the egg with half of the sugar, and stir the remainder into the flour mixture. Combine this with the egg mixture. Add the flavoring and roll the dough in the hands to make balls the size of a large nut. Place two inches apart on a buttered baking-sheet, sprinkle with sugar, and bake gently for ten minutes in a moderate oven.

Velvet Molasses Candy

Hallowe'en is not Hallowe'en without some candy to munch. If you can get a good brand of molasses such as Domoleo, the following is prime.

1 cup molasses.	3 cups sugar.
1 cup boiling water.	3 tablespoons vinegar.
1/2 teaspoon cream of tartar.	1/2 cup melted butter.
	1/4 teaspoon soda.

Put the molasses, sugar, water and vinegar on to boil. As soon as the boiling point is reached add the cream of tartar. Boil until when tried in cold water mixture will become brittle. Stir constantly during last part of cooking, when nearly done add butter and soda. Pour into a buttered pan and when it is cool enough pull as you would molasses candy, adding while you are pulling a few drops of peppermint, or wintergreen, or a teaspoon of vanilla.

Butter Taffy

This candy is fine for an emergency for it can be made "while you wait."

2 cups brown sugar.	2 tablespoons water.
1/4 cup molasses.	1/4 teaspoon salt.
2 tablespoons vinegar.	1/4 cup butter.
	2 teaspoons vanilla.

Boil first five ingredients until when tried in cold water mixture will become brittle. When nearly done add butter, and just before turning into pan, vanilla. Cool and mark in squares.

Ice Cream Candy

This sounds good and is good, beside one has the fun of pulling it.

3 cups sugar.	1/4 cup boiling water.
1/4 teaspoon cream of tartar.	1/2 tablespoon vinegar.

Boil ingredients together without stirring until when tried in cold water mixture will become brittle. Turn on a well buttered platter to cool. As edges cool fold toward centre. As soon as it can be handled, pull until white and glossy. When pulling flavor as desired, using vanilla, orange extract, peppermint or melted chocolate. Cut in small pieces.

Mustard Pickles

I have had the pleasure of dining at the home of the lady who sent this recipe more than once and if these pickles are as good as most of the things she makes they will be well worth trying.

1 quart cabbage.	1 quart celery.
1 quart cucumber.	1 quart onions.
1 quart cauliflower.	3 red peppers.
1 tablespoon salt.	1/4 cup boiling water.
2 1/2 teaspoons mustard.	2 teaspoons tumeric.
2 cups sugar.	1 quart vinegar.
	A little flour.

Chop the cabbage, celery, cucumbers, onions and cauliflower, pour over the salt and boiling water, let stand several hours. Drain and add the chopped peppers, put the vinegar and sugar on to heat, mix the mustard, tumeric and flour (about two tablespoons) with a little cold water or cold vinegar, pour over the vegetables, boil up well and seal. If you like the pickles thick add more flour.

Mrs. J. W. A. B.

Corn Relish

We do not often think of pickling corn; a little added to other vegetables in a pickle mixture gives us an entirely new flavor and in these days when we are always looking for something new, even a new flavor is welcome.

15 ears of corn, or 2 cans of corn.	1 teaspoon mustard.
1 small cabbage.	1 bunch celery.
4 onions.	2 green peppers.
2 quarts vinegar.	2 cups sugar.
1 cup flour.	1/2 cup salt.
	1/4 teaspoon cayenne.

If corn on the cob is used, cut from cob, chop the other vegetables, put in kettle and pour over one quart vinegar. Combine the other ingredients, mix to a smooth paste with water and add to one quart of hot vinegar. Combine mixtures and let boil forty minutes.

Mrs. O. H.

The Country Cook.

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