

Feast Requires Special Attention

HALLOWE'EN RECIPES

Goblin Salad

1 large orange
6 pineapple slices
Raisins
¾ cup mayonnaise
Peel the orange and cut crosswise in 6 slices. Put each orange slice on a pineapple slice. Place on crisp lettuce. With the raisins make the eyes, nose and mouth of a face on each orange slice. Serve with the mayonnaise, thinned with a little of the pineapple juice. Serves 6.

Peach Pumpkin Salad

8 canned peaches, halves, large
½ pound soft yellow cheese
½ cup mayonnaise
8 short green pepper strips
Place each peach half, rounded side up, on crisp lettuce. Thoroughly blend cheese and mayonnaise. Outline each peach half with cheese and mayonnaise mixture, forced through a pastry tube. Garnish each with tiny green pepper strip to represent the stem of the pumpkin. Serve with mayonnaise thinned with whipped cream, and peach juice. This makes 8 servings.

Witches' Salad

1½ cups celery, cut in match-like pieces
1½ cups cold roast pork, cut in cubes
Mayonnaise dressing
12 olives, cut in small pieces
Red peppers
Put the celery, pork and olives in a dish and moisten with mayonnaise

dressing. Cut off the tops of red peppers, scoop out the inside, drop in boiling water for a minute, then turn upside down to drain and chill. Fill the peppers with the salad ingredients, place on a lettuce leaf and cover each with a witch's cap of black paper.

Orange Jack a'Lanterns

8 oranges
3 bananas, sliced
3 apples, diced
16 marshmallows
Powdered sugar
With a sharp knife cut tops off large oranges and remove pulp from shells. Draw jack-a-lantern faces on oranges with India ink, or use eyebrow pencil. Cut pulp in pieces, saving juice, and combine with remaining ingredients, sweetening to taste. Fill orange shells; then cover with orange top, letting the filling peep out slightly. Make witches' cap and a fringed neck ruff from black crepe paper and pin on Jack a'Lantern. Serve on a white paper doily. A black glass plate adds a smart touch. This makes a novel and decorative salad or dessert course for any type of Halloween party.

Hallowe'en Cake

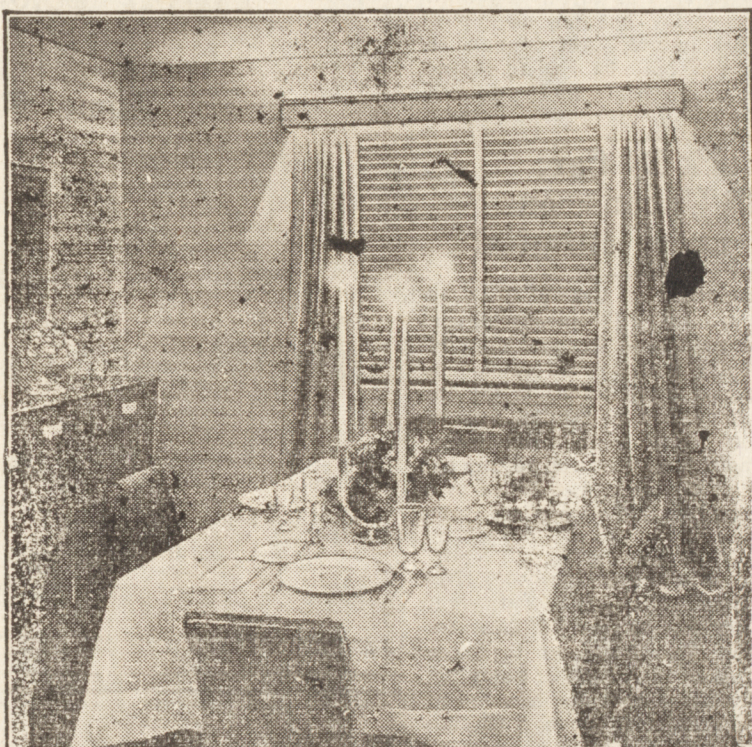
Use your favorite Standard Cake recipe and bake it in two layers. When layers are cool, put them together with

Orange Filling

Mix ½ cup of sugar with 2½ table-

Here's a New Way to Have Candlelight Without Gloom or Glare

By Jean Prentice



Candlelight gives a pleasing effect, but often is tiring to the eye. Concealed light coming from behind a drapery lambrequin, as shown here, softens the brilliance of the candles and enhances the general scheme.

THE dining room in the average home has come to be the "coat of many colors." Sometimes it must be the efficient study or game room, or even the sewing room, for often the table is the only area in the house big enough for cutting. Again it is the family dining room, and in this use it must take on the more festive atmosphere suited to the afternoon tea, buffet supper, or formal dinner party.

Lighting Can Be Flexible

One ceiling lighting fixture—even one of those fine modern ones—is scarcely resourceful enough to serve all these varying demands equally well.

Many a homemaker prefers eating by candlelight, and usually does, when entertaining. Now there is no gainsaying the fact that dining by candlelight is delightful and most desirable. However, unless there are many candles of the taper height in the room, candlelight alone is tiring to the eyes and annoying to many people, and, almost

the men. The thoughtful hostess certainly wants the charm, but not at the expense of her guests' comfort. Fortunately there are lighting compromises which will insure both delightful and comfortable effects in any setting.

Variety of Effects Possible

The flickering light of the candles—and you know it is usually right at the level of the eyes—needs other light in the room, soft and unobtrusive, to be sure, and of small amount so that the sparkling brilliance of the candles will not be wiped out but merely softened. This additional light may come effectively from carefully shaded wall brackets, from indirect urns, or still more subtly from behind drapery lambrequins. The latter method is the newest, and is becoming extremely popular. It employs a concealed metal trough equipped with several of the new luminaire lamps, and sheds a soft radiance that is really a joy to behold. Any good electrician can install it for you in very little time, and the cost is quite moderate.

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...OF...

Interest to Women



WITCHING NIGHT IS ALMOST HERE

So You'd Better Be Making Faces to Welcome The Broomstick Riders

The shades of Hallowe'en are here again. So let's plan a real old-fashioned spooky party.

Let's stuff all the old black gloves we can find and fasten them to long sticks to point their gruesome way about.

Why not ask the guests to dress as ghosts and witches—and let black cats, live or otherwise, prowling among cornstalks stacked in every corner?

with apples, doughnuts, popcorn balls or tiny cakes with orange and black frosting. Set a big jug of cider near by.

If it's likely to be chilly serve creamed chicken, creamed eggs and mushrooms, creamed fish or cheese rabbit from a black kettle placed against a background of orange crepe paper and cornstalks—and add an orange or stuffed peach salad served from a shallow tray near by.

Make oversize pumpkin pies into funny faces by outlining features in whipped cream. Shape yellow cream cheese into pumpkins.

And if you want an extra tray of sandwiches or cakes make faces on them with gum drops, candy corn, jelly beans, nuts, candied fruits or raisins.

DECORATIONS

With all those cornstalks around, incidentally, it's a little safer to use electric candles in hallowed-out pumpkins. Get some extension cords and use colored bulbs or bulbs covered with orange or black paper.

Set half a dozen cardboard witches galloping about on brooms. Loose an equal number of cheezy bats, (also cardboard, and suspended by strings from the ceiling with wings outspread.

FAVORS

Make your refreshments part of the decorations. For instance: Hollow out a large pumpkin. Fill it

spoons of flour, the grated rind of 1 orange, ½ cup of orange juice, 1 teaspoon butter and 1 egg, slightly beaten. Cook in the top of double boiler over rapidly boiling water for ten minutes, stirring constantly. Remove from the fire, cool, and use between cake layers. Cover top layer with

A "Queer" Hunt

This is a good test of your guests' powers of observation. Prepare a room full of objects that are patently out of place. Of course, the more subtle you are about it, the harder the game will be. Give each one paper and pencil upon which to record the misplaced objects. Tell them how many there are and time the hunt. Such things as a tape measure tying back a window curtain, a cookbook among a set of books in the bookcase, a scrap basket holding a potted plant on a table, a rubber bathroom mat instead of a rug, a pair of candlesticks for book-ends, a butcher knife for a paper cutter lying in a book or magazine, tea towel for a table runner, an auto cushion for a chair seat, parsley in a vase for a bouquet, will suggest many others to the ingenious hostess.—From the booklet "Games" published by Ladies' Home Journal.



ALL HALLOWS DAY

All Hallow's Day" was originally the occasion of the harvest festival as celebrated by the ancient Druids. This festival centred around the early ceremony of extinguishing and replenishing the altar fires in each little village against evil spirits. Each family was given a spark from the newly kindled altar fire which they used to start a new fire at their own hearthstones to be kept burning as a protection for the coming year.

When the Druids accepted the Christian faith this festival was abandoned, but the country folk believe that on All Hallow's Eve the fairies and elves came out to dance in enchanted moonlight places and that on this night witches, goblins, and bad spirits congregated in ruined castles or deserted abbeys to plot against mankind.

As late as the 17th century farmers would tramp over their farmlands on Hallowe'en brandishing torches and chanting weird doggerel to frighten away the goblins for the coming twelvemonth.

As these old superstitions were gradually dispelled Hallowe'en celebrations developed into merry parties in which all sorts of pranks and mysterious games were played, and usually much fortune-telling was included. Witches, goblins and black cats as well as other manifestations of evil came to be used as a decorative background for this season.

Delicious and different types of refreshments are now as much a part of the Hallowe'en festivities as are the decorations and entertainments which have really grown out of the fascinating traditions of the ancient "All Hallow's Eve" feast.

Pumpkin Face Canapes

Cut slices of bread in rounds with cookie cutter. Toast on the side or saute in butter. Spread untoasted side with creamed butter and sprinkle with grated Canadian cheese or spread with mixture of grated cheese and mayonnaise. Make eyes and nose of small currants or raisins and teeth of bits of hard-cooked egg white.

Deviiled Canapes

This appetizer is made with rounds of toast cut the diameter of tomato slices to be used. Butter the hot toast, cover with a slice of tomato and season with salt and cayenne. Cover with grated cheese and garnish the centre with a well-drained curled anchovy.



(By Helen Welshimer)

Since Hallowe'en is almost here, When black cats, elves and snakes appear,

A child who glances up the sky May find a dark witch passing by.

Ah, any evening there may loom A witch who rides a flying broom: Whose teeth and nose and hat are pointed, Whose claw-like hands are double-jointed.

Wise children know that if they smile Back at the witch a little while, Not any toad or snake or charm She has with her can bring them harm!

