



HALLOWEEN PARTY

FOR
GHOULISH
GUESTS
OF ALL
AGES

FAMILY FEATURES

Hunted with the thought of a ho-hum Halloween? Never fear — trick-or-treaters will want more than just candy once they see your party table. Throw a fabulous Halloween party fit for little goblins or grown-up monsters with some devilishly good sweets.

Try these easy party ideas from Wilton to make your Halloween spook-tacular:

- **Add some “pop” to popcorn:** Trick out ordinary popcorn into a sweet-and-salty party pleaser. Drizzle on Candy Melts® candy for festive flavors, and then capture the Halloween spirit by adding fun sprinkle mixes.
- **Masquerade cookies:** Who says you can’t play with your food? Create edible masks with decorated shaped cookies and attach them to cookie sticks with melted Candy Melts candy. Set up a photo station at your party, so guests can take pictures with their cookie mask creations before eating them.
- **Jack-o’-lantern cakes:** It wouldn’t be Halloween without carved pumpkins. Make yours edible by baking a delicious pumpkin spice pound cake shaped like a pumpkin. Increase the fun by adding silly icing facial features.
- **Midnight potions:** Spice up the night with candy corn drinks served in containers guests can devour, making cleanup easy and delicious. Or, toast the night with the Witch’s Brew Mocktail.

For more Halloween ideas and inspiration, visit wilton.com.

Masquerade Cookies

Servings: 2 dozen cookies

- 2 3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup (2 sticks) unsalted butter, softened
- 1 1/2 cups granulated sugar
- 1 egg
- 1 1/2 teaspoons Imitation Clear Vanilla Extract
- 1/2 teaspoon Imitation Almond Extract
- Royal icing
- Orange, Black, Green, Lemon Yellow, Brown and Violet Icing Colors, as desired
- Orange, Yellow, Orange, Lavender and Black Colored Sugars, as desired
- Halloween Jimmies, Nonpareils and Icing Decorations, as desired
- Candy Melts candy
- Cookie sticks

Preheat oven to 350°F.

In large bowl, mix flour, baking powder and salt. In second large bowl, beat butter and sugar with electric mixer until light and fluffy. Beat in egg and extracts. Add flour mixture to butter mixture 1 cup at a time, mixing after each addition. Do not chill dough. Divide dough into 2 balls.

On floured surface, roll each ball into a circle approximately 12 inches in diameter by 1/8 inch thick. Dip eye and glasses cookie cutters in flour before each use. Arrange cookies on ungreased cookie sheet.

Bake 8–11 minutes or until cookies are lightly browned. Cool completely on cooling grid. Decorate as desired using tinted royal icing, colored sugars and Halloween icing decorations. Use melted candy to attach sticks to backs of cookies; chill until set.

Pumpkin Spice Popcorn

Servings: 6 cups

- 6 cups popped kettle corn
- 2 cups mini pretzel twists
- 1 package (10 ounces) Pumpkin Spice Candy Melts candy
- 1 bottle (2.5 ounces) Pumpkin Mix Sprinkles

Spread popcorn and pretzels on parchment paper-lined cookie sheet.

In disposable decorating bag, melt candy in microwave at 50 percent power for 1 minute; remove bag and knead. Continue melting candy for 30-second intervals at 50 percent power until completely melted. Snip off end of bag and drizzle melted candy over popcorn mixture; immediately add sprinkles. Let stand until candy has hardened, about 20 minutes. Break into pieces to serve.

Caramel Apple Popcorn

Servings: 6 cups

- 6 cups popped popcorn, buttered and salted
- 3/4 cup roasted salted peanuts
- 1 package (10 ounces) Caramel Apple Candy Melts candy
- 1 bottle (2.5 ounces) Spider Mix Sprinkles

Spread popcorn and peanuts on parchment paper-lined cookie sheet.

In disposable decorating bag, melt candy in microwave at 50 percent power for 1 minute; remove bag and knead. Continue melting candy for 30-second intervals at 50 percent power until completely melted. Snip off end of bag and drizzle melted candy over popcorn. Immediately top with sprinkles. Let stand until candy has hardened, about 20 minutes. Break into pieces to serve.

Pumpkin Pound Cake

Servings: 16

- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1 cup (2 sticks) butter, softened
- 2 cups granulated sugar
- 4 eggs
- 1 teaspoon pure vanilla extract
- 1 1/4 cups canned 100 percent pumpkin (not pie filling)

Preheat oven to 325°F. Prepare Dimensions Large Pumpkin Pan lightly with vegetable pan spray with flour. Place on baking sheet.

In medium bowl, combine flour, baking powder, cinnamon, salt and nutmeg. In large bowl, beat butter and sugar with electric mixer until light and fluffy. Add eggs, one at a time, mixing well after each addition; beat in vanilla. Add flour mixture alternately with pumpkin; mix well. Pour batter into prepared pan.

Bake 70–80 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes in pan. Turn onto cooling rack. Cool completely before serving.



Witch’s Brew Mocktail and Candy Corn Drinks

Witch’s Brew Mocktail

Servings: 6

- 3 cups ginger ale, chilled
- 1 1/2 cups pineapple juice, chilled
- 1/3 cup sweetened lime juice, chilled
- Green gel food color or green icing color (optional)
- Black Colored Sugar
- Gummy Eyeball Skewers

In large pitcher, combine ginger ale, pineapple juice, sweetened lime juice and, if using, gel food color.

To prepare glasses, dip rims of martini glasses in water, then in black sugar. Fill with drink mixture; add eyeball skewers.

Candy Corn Drinks

Servings: 8

- 1 cup (half of 12-ounce package) Bright White Candy Melts Candy, melted according to package directions
- 1 cup (half of 12-ounce package) Orange Candy Melts Candy, melted according to package directions
- 1 package (12 ounces) Yellow Candy Melts Candy, melted according to package directions
- Orange flavored fruit drink, orange, peach or mango juice or other favorite drink

Fill disposable decorating bag with melted bright white candy. Divide evenly among cavities of 8-cavity silicone shot glass mold, taking care to not get any candy on sides of mold. Repeat process with orange and yellow candy. Refrigerate until candy is set, about 30 minutes. Carefully remove candy glasses from mold and set aside. Fill with orange drink.



New ideas to bring your Halloween decor back from the dead

(BPT) - Halloween has its fair share of iconic symbols: ghosts, witches, mummies and pumpkins, just to name a few. But if your home decor is becoming just as iconic, it may be time to change it up and take your decorating in a new direction.

There are many directions you can go with a decoration theme. Certainly, the colors of black and orange can be integrated into the decor with the use of pumpkins or candles; these items still scream Halloween and can be displayed elegantly.

Gary LaVasser, academic director in Set & Exhibit Design at The Art Institute of California - Hollywood, a campus of Argosy University, says that while everyone thinks of orange and black, consider the combination of dark red and black. At Halloween, any time black is used it represents scariness. Similarly, the dark red can be symbolic of blood. “For a more sophisticated look, combine dark red arrangements of roses, cover them in black hat veiling so you see the roses through the veil and tie them together with black satin ribbon,” he suggests. “If you want to go a little further, place the arrangement on an inexpensive black placemat and drip dark red nail polish from a few rose petals onto the placemat. It will look like the roses are bleeding.”

LaVasser also has these tips for alternative but sophisticated Halloween decor:

* Use vintage Halloween toys from the 1930s, 40s or 50s as part of the design. If they are worn they’ll have more character. Combine them with garlands of silk fall leaves available at most craft stores, tree branches or wheat and place on mantels or dining tables.

* Paint objects black that normally are not this color. For example, jack-o-lanterns are orange so spray them black for a twist on a familiar item. Also consider painting real flowers black. To make objects more interesting, select different black textures such as matte, glitter, satin, gloss or metallic paints.

* The colors of fall are rich earth tones and these colors are also tied to Halloween. Add a little “punch” by using a deep purple color - it can be an interesting contrast to oranges and gold tones. Also consider using metallic gold, copper and pewter colors. You can paint leaves or pumpkins with these shades as well.

LaVasser adds that one can look for inspiration among different cultures and learn how they celebrate certain holidays or Halloween. A Latino tradition is Day of the Dead, which is observed on November 1st and 2nd. It celebrates family and friends who have passed and the decor includes folk art, candles, colorful flowers and bright ribbons, as well as skeletons,” says LaVasser. “This theme offers great options for Halloween.”

For more information about The Art Institutes, visit artinstitutes.edu.

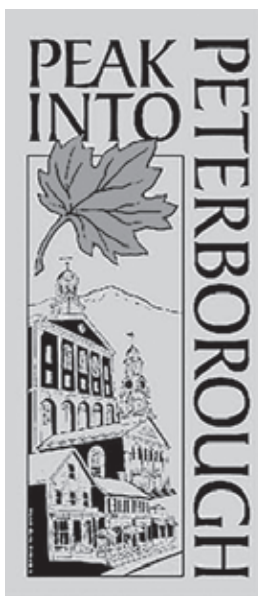
The Art Institutes is a system of over 50 schools throughout North America. Programs, credential levels, technology, and scheduling options vary by school and are subject to change. Several institutions included in The Art Institutes system are campuses of South University or Argosy University. Administrative office: 210 Sixth Avenue, 33rd Floor, Pittsburgh, PA 15222 ©2014 The Art Institutes International LLC. Our email address is csprogradmin@edmc.edu.

October 31st Rocky Horror Halloween Event to Benefit MONIFF in Peterborough

PETERBOROUGH – Don’t miss the musical comedy horror film, The Rocky Horror Picture Show, on Friday, October 31 at the Peterborough Community Theatre in Peterborough, NH for a Halloween party and screening. The 1975 cult classic is the longest running theatrical release in film history. In keeping with its reputation for late night screenings, audience members are encouraged to dress up as main characters (portrayed by actors Tim Curry, Susan Sarandon and Barry Bostwick). Costumes are not necessary but prizes will be awarded. Prop bags will be provided for use during certain scenes in the film and include water pistols, toilet paper, party hats, noisemakers, rice, toast, etc. For details on how to use the items, visit <http://www.rockyhorror.com/participation/proplist.php>.

The film will begin at 11p in the Peterborough Community Theatre, 6 School Street in Peterborough, preceded by a 9:30p party at Marzano’s Trattoria next door including festive eats and cash bar. Tickets are \$15 per person and include pre-film party, prop bag and admission. Proceeds benefit the Monadnock International Film Festival, gearing up for its 3rd annual event April 16-18, 2015.

Buy tickets to the Halloween event online at www.moniff.org. Limited tickets available at the door. Film details at <http://www.rockyhorror.com/> The Peterborough Community Theatre celebrates its 100th consecutive year! <http://www.peterboroughmovies.com/> To speak with Laina Barakat, MONIFF Executive Director, please call 603.757.3927.



Have a Banner Time!

Peak Into Peterborough

Saturday October 18

PETERBOROUGH – It’s a banner year in Peterborough in more ways than one. A weeklong celebration to mark the 275th Anniversary of the town starts on Friday, October 10 with community and family oriented activities that culminate with the annual Peak Into Peterborough event on Saturday, October 18th.

Be part of the festivities by having a street banner hung with your company or organization’s name boldly displayed. Brightly colored, the banners herald the events and welcome the hundreds of visitors to the region for more than three weeks. What a great way to say ‘thank you’ to your community and neighbors while decorating the roadways in the colors of fall!

Hosted by the Greater Peterborough Chamber of Commerce, Peak Into Peterborough is held downtown around Grove Street and Depot Square. Each year a Farmers’ Market, hayrides, special merchant offerings, eclectic galleries and museums to make Peterborough the destination for a day full of surprises and entertainment. Added features this year will be staged at Putnam Park with child-centered displays and activities including Pony Rides. More information: www.peakintopeterborough.com.