

Date: October 31

Time: Darkish

Make your Halloween spooky and fun with crafts to make, decorations for your home and special foods just right for fright night!

HALLOWEEN TRICKS AND TREATS



*Bedford County
Family and Community Education
Clubs*

*County Wide Meetings
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Treats from the Kitchen

Simple recipes, many of which you may already have, can be turned into spooky treats. So get creative and make labels for your foods to give them Halloween flair on the “boofet” table!

Your favorite dip recipe in a hollowed out round pumpernickel loaf becomes black cauldron dip.

Your favorite clear or yellow/greenish punch becomes swamp water.

Your favorite dip garnished with five baby carrots with radish skin fingernails becomes a hand.

Luncheon meat rolled up with a filling and a cherry tomato half at the end become witches’ fingers.

Cut out sandwiches or cookies in pumpkin shapes or bat shapes.

Pipe white frosting spider webs onto chocolate cookies.

Spaghetti and meatballs become worms with dirt clods.

Cut hotdogs lengthwise into quarters and cook in barbecue sauce. Put on buns for worm sandwiches.

Blood Red Punch

- 1 (6-ounce) can frozen lemonade concentrate
- 1 (6-ounce) can frozen pineapple juice concentrate
- 1 (6-ounce) can frozen orange juice concentrate
- 2 liters ginger ale
- 1 cup granulated sugar
- 1/2 gallon red fruit punch (e.g. Hawaiian Punch)

Pour all ingredients in a punch bowl and mix well. Add crushed ice and serve.

Hot Cauldron Punch

- 5 cups apple cider
- 5 cups cranberry juice
- 1 1/2 cups mango nectar
- 1/4 cup lime juice
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground allspice
- 1/4 cup honey (optional)

In a 4 quart saucepan combine apple cider, cranberry juice, mango nectar, lime juice, ginger, cinnamon and allspice. Bring to a boil; reduce heat and simmer uncovered for 5 minutes, stirring occasionally. Add honey. Serve hot.

Moldy Bones with Ghoulish Dip

- 1 (7-ounce) can refrigerated bread sticks
- 1 egg white, beaten
- 1 tablespoon grated parmesan cheese
- 1/2 teaspoon dried basil
- 1 cup pizza sauce

Spray cookie sheet with vegetable spray or use a silpat. Unroll dough and separate into 6 breadsticks at the perforations. Roll each until 12" long. Loosely tie a knot in both ends of each breadstick. Place on cookie sheet (do not twist). Brush breadsticks with egg white. Combine cheese and basil in a small bowl and sprinkle over wet breadsticks. Bake at 375 degrees for 12 - 14 minutes or until golden brown. Serve warm "bones" with warmed pizza sauce.

Moldy Swamp Dip with Decaying Chips

- 2 ripe, hass avocados
- 1 tablespoon mayonnaise
- 2 tablespoons finely chopped tomatoes
- 1/2 teaspoon garlic powder
- 2 tablespoons finely chopped onion
- 1 tablespoon lime juice
- 1/2 teaspoon salt

Cut avocados in half lengthwise and remove pit. Scoop out of skin with a spoon. With spoon or pastry blender, mash avocados until fairly smooth. Add remaining ingredients and stir. Cover with plastic wrap on the surface and store in refrigerator. Use the same day as the avocado will darken. Serve with blue corn tortilla chips.

Savory Pumpkin Puffs

- 1 package frozen puff pastry, thawed
- 2 1/2 tablespoons dijon style mustard
- 1 1/2 cups finely grated gruyère cheese
- 1 cup finely grated parmesan cheese
- Black pepper
- 1/4 cup butter, melted
- 1 1/2 teaspoons paprika

On floured parchment paper, roll out each sheet of puff pastry to a 15x13 inch rectangle. Refrigerate until firm, about 15 minutes. Remove pastry from refrigerator and brush off excess flour. Spread one rectangle with mustard and sprinkle with cheeses. Season with a little pepper. Lay the second sheet on top. Place a sheet of parchment on top of the stack and roll until smooth and the pastry layers are sealed together. Remove parchment paper. In a small bowl, combine butter and paprika. Brush over the top. Chill until firm, about 30 minutes. Cut out pastry with a pumpkin shaped cookie cutter. Transfer to a parchment-lined baking sheet and score each shape with a sharp knife to make pumpkin ridges. Bake at 375 degrees until golden, about 15-20 minutes. Let cool slightly before serving.

Hot Dog Mummies

- 1 (11-ounce) can refrigerated bread sticks dough
- 12 hot dogs
- Cooking spray
- Mustard

Heat oven to 375 degrees. Unroll dough; separate at perforations into 12 breadsticks. With knife, cut each breadstick lengthwise and crosswise into 4 pieces, making a total of 48 pieces of dough. Wrap 4 pieces of dough around each hot dog to resemble "bandages", stretching dough slightly to completely cover hot dog. About 1/2 inch from one end of each hot dog, separate "bandages" so hot dog shows through for face. Place wrapped hot dogs on ungreased large cookie sheet; spray dough lightly with cooking spray. Bake 13 to 17 minutes or until dough is light golden brown and hot dogs are hot. With mustard, make two dots for the eyes.

Bat Wings with Ghost Dip

- 2 cups Frank's Original hot pepper sauce or Texas Pete hot sauce
- 2 tablespoons Cajun Seasoning, I use Kroger blackening seasoning
- 2 teaspoons cayenne pepper
- 1 tablespoon garlic powder
- 2 packages chicken wingettes (about 28 pieces) or 14 wings cut up
- 1/2 cup butter

In a large zip top plastic bag combine hot sauce, Cajun seasoning, cayenne pepper and garlic powder. Mix well and remove 2/3 cup to use later. Add chicken to remaining marinade and squeeze to coat all the pieces. Place in refrigerator for 24-36 hours. Place on a baking sheet and bake at 350 degrees for 45 minutes or until cooked through. Place under broiler for a few minutes if not crispy. In small saucepan, melt 1/2 cup butter and add reserved 2/3 cup hot sauce mixture. Place wings in a large bowl and drizzle with hot sauce mixture. Stir to coat the wings and serve with swamp dip and celery sticks.

- 4 ounces blue cheese
- 1/2 teaspoon minced garlic
- 1/4 teaspoon dry mustard
- 1/4 teaspoon black pepper
- 2 tablespoons red wine vinegar
- 1/2 teaspoon Worcestershire sauce
- 3 drops hot pepper sauce
- 1/2 cup sour cream
- 1 cup mayonnaise
- 6 tablespoons buttermilk
- 2 tablespoons chopped chives

In a medium size mixing bowl, mash the blue cheese with a fork until it is in fine crumbs. Add the garlic, dry mustard, black pepper, red wine vinegar, Worcestershire sauce and hot pepper sauce. Mix with a fork. Add the sour cream, mayonnaise and buttermilk and stir until well mixed. Stir in most of the chives, reserving a few to garnish the top.

Spider Breads with Chili

- 1 pound ground beef
- 3/4 cup chopped onion
- 2 (14 1/2-ounce) cans Mexican style stewed tomatoes, undrained
- 1 (11-ounce) can corn with peppers (Mexicorn), undrained
- 1 (15-ounce) can spicy chili beans, undrained
- 1 (11-ounce) can refrigerated bread sticks
- 1 egg white, beaten
- 3-4 small pimiento stuffed olives, sliced
- 1/2 cup finely shredded Cheddar cheese

In a large skillet, cook ground beef and onion over medium-high heat 5-7 minutes, stirring frequently, until beef is thoroughly cooked. Drain off excess fat. Stir in tomatoes, corn and chili beans. Heat to boiling. Reduce to medium-low and simmer uncovered for 20 minutes, stirring occasionally.

For Spiders: Unroll dough and separate at perforations into 12 breadsticks. Cut 4 of the breadsticks in half lengthwise. Shape into 8 coils on ungreased cookie sheets. Cut each remaining breadstick lengthwise into 3 strips, making 24 long strips. Cut each in half crosswise, making 48 short strips. Place 3 short strips on each side of each coil, placing ends under coil and pinching to attach. Bend strips in center to resemble spider legs or place crumbled foil log under the legs on each side to make them stand up in the center. Brush the breads with beaten egg white. Place 2 olive slices on each to resemble eyes. Bake at 375 degrees for 12 to 15 minutes or until "spider body" is light golden brown and "legs" are golden brown. Top individual servings of chili with cheese and serve with a warm spider bread.

Monster Eyeballs

- 4 tablespoons butter, softened
- 1 teaspoon paprika
- dash cayenne pepper
- 1 cup extra sharp Cheddar cheese
- 1 cup mild Cheddar cheese
- 1 cup flour
- 50 pimiento stuffed green olives

Preheat oven to 400 degrees. In a medium bowl beat the butter until very soft and smooth. Add paprika and cayenne and mix. Add the cheeses and mix well. Stir in the flour until mixture forms a stiff dough. With your fingers wrap about 1 1/2 teaspoons of dough around the olive, leaving a part of the olive showing (let the end with the pimiento in it show for best results). Roll into a smooth ball and place one inch apart on ungreased baking sheet. Bake until Cheddar pastry is firm and crispy, but not browned, about 12 minutes. Serve hot or room temperature.

Halloween Popcorn Crunch

- 4 quarts popped popcorn
- 2 cups dry roasted peanuts
- 1 1/3 cups sugar
- 1 1/3 cups brown sugar
- 1 cup dark corn syrup
- 1/2 cup water
- 1/2 cup butter
- 1/2 teaspoon salt
- 1 1/2 cups candy corn

Place popcorn and peanuts in large buttered heatproof containers or bowls. Set aside. In a large heavy saucepan, combine the sugars, corn syrup, water, butter and salt. Cook over medium heat until a candy thermometer reads 285 degrees (soft-crack stage), stirring occasionally. Pour over popcorn mixture. Stir gently to coat. Stir in candy corn. Drop into bite-sized pieces onto waxed paper or a silpat. Cool completely. Store in an airtight container.

Chocolate Gremlins

- 1 cup butterscotch chips
- 1 cup semi-sweet chocolate chips
- 2 cups chow mein noodles
- 1 cup cocktail peanuts
- 48 miniature candy-coated chocolate candies (mini M and Ms)

In a saucepan, heat butterscotch chips and chocolate chips over low heat, stirring constantly, until melted and smooth. Gently stir in noodles and nuts until well coated. Drop mixture by teaspoonfuls onto waxed paper to form 24 blobs. Press 2 candies onto each to resemble eyes. Refrigerate until set.

Pumpkin Droppings

- Mix together equal parts candy corn, salted peanuts and M&M's. Store in an airtight container.

Tricks for Decorating

Doorway Webs

Tear cheesecloth into long, wide strips. Soak in strong coffee to stain and make spots. Tack to archway moldings or drape over furniture.



Cheesecloth Ghosts

1 package cheesecloth (will make 2 medium ghosts)
about 1 cup liquid starch
frame materials (see below)



You will first need to create a frame for the ghosts. You can use a bottle with a foil covered ball on top. Wrap wire around the bottle about one-third of the way from the top to create arms, making a loop in the wire at the hands and covering with foil. Alternatively, you could use a paper towel tube and make slits in the bottom to splay out and tape to the counter. Then add a foil covered ball to the top and wire arms as above. I used a half of a large Styrofoam ball as the base and poked in a dowel with a smaller foil covered Styrofoam ball at the top for the head. I wrapped wire around the upper third of the dowel and made arms with a loop and foil on the end. Use whatever you have around the house. Once you have the frame, cover the counter with foil and place the frame on top. Cut the long strip of cheese cloth in half and dip half in the starch. Wring out all the excess liquid making sure that the complete piece is damp with starch. Open up the cheesecloth and drape over the frame creating folds and arms as desired. Let dry overnight. Remove from the frame, being careful not to crush the structure of the cheesecloth. You can make big sitting ghosts by covering a chair with plastic and hanging a balloon over it. Drape

the cloths over the balloon and spread arms. Let dry then pop the balloon and remove the plastic from underneath.

Flowering Cabbage Centerpiece

For a great centerpiece purchase a decorative flowering cabbage. Spray paint black. Place in an off white ceramic container. Cover the top of the pot with Spanish moss and drip it off the edges.



Spooky Chandeliers

Hang Spanish moss from the chandelier and let it drape down. You can add plastic spiders as well.

Halloween Crafts

Beaded Spiders

5 (6" long) pieces of 24 gauge gold colored wire

48 black seed beads (tiny beads for needlework)

2 clear seed beads

18 (3 mm) black round beads

8 (6 mm) black round beads

16 (6 mm) clear rondelle beads (flatish beads)

2 large round clear beads—one for the body and a slightly smaller one for the head

For the Body and Head: Take one length of the wire and with the pliers make a small loop in the end. Thread it through the large body bead and then through the smaller head bead. Next thread on a 3mm black round bead for one eye and then through the two clear seed beads and through another 3mm black round bead for the other eye. Bend the wire back towards the head so that the eyes sit next to the head bead on the front and wrap the wire around itself between the eyes and the head bead. Bring the wire to the underside, cut off wire leaving about 3/8". Twist end of wire into a small loop and pinch closed with the pliers.

For the legs: Take the other four pieces of wire and find the center. Place the centers of the wires between the head bead and the body bead and wrap them around the wire going through the body so that 4 pieces stick out on each side for the legs. For each of the legs: Thread on 6 black seed beads, 1 (3mm) black round bead, 1 rondelle, 1 (6mm) black round bead, 1 rondelle, 1 (3mm) black round bead and finally 2 black seed beads. Cut the wire leaving about 3/8". Twist the end of the wire into a small loop tight against the last bead and pinch closed with the pliers. Repeat until all 8 legs are completed.

You can attach a pin back to make a jewelry pin or attach another piece of wire to make a napkin ring or hang the spiders or place them on the table or in some moss for decorations.

Lightbulb Spiders

Burned out light bulb

Black enamel paint for glass

Iridescent glitter paint

2 google eyes

4 black pipe cleaners

Completely paint light bulb with black paint and let dry. Paint on the iridescent glitter paint over the top of the black. Let dry. Glue google eyes to the bottom of the base part of the bulb for eyes. Create legs by wrapping one pipe cleaner around the middle of the other three. Then wrap the cleaner around the bulb where the base meets the glass and twist. Bend cleaners to make legs.

Haunted Houses

Using cardboard and graham crackers make a house by gluing the graham crackers to the cardboard and gluing together with hot glue. Decorate with royal icing and assorted candies, cookies, sunflower seeds, etc.

Clothespin Bats

Wooden clothespins

Black spray paint (or acrylic paint and a brush)

Black construction paper

Scissors

Craft Glue

Mini hole punch or push pin

Paint clothespins black and allow to dry. Using bat pattern, cut out two bats from the black construction paper for each clothespin. Using a miniature hole punch or a pushpin, make two holes for the eyes on each bat. Glue the tips of the wings together. Put a little glue onto the center of each side of the clothespin. Carefully slip the bats over the pin and hold for a few seconds until the glue holds. Bats can be attached to wires, lampshades, etc. around the house.

