

# Women's Page



from the  
**KELVIN KITCHEN**  
by Joan Adams

## HALLOW'D EATS FOR HALLOWE'EN

Oh, you're not having a Hallowe'en party this year! To much bother. All those decorations—pumpkin seeds around the kitchen—extra "ghost" sheets for the laundry—and you never could draw a picture of a cat, anyway!

The most hilarious parties at which teeth ever bit a bobbing apple, have sprung from speeches like this. You decide to have a few people in, at least. And to suggest Hallowe'en some way, because the children next door certainly will, rattling their "tick-tacks" on the windows and disturbing the game of bridge. Now the Hallowe'en spirit has "got us" and leads us along like a goblin. By the time we have conceded to orange paper runners on the table and a few lighted pumpkins, we have discovered the clever, ready-made decorations one can buy so inexpensively. Before we know it, ghosts walk

## YOUR CHILD AND THE SCHOOL

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### When to Exclude

The control of communicable disease would be much easier than it is if we could name a disease as soon as the first symptoms appear, or if we were always right when we say "Oh, it's only a cold."



But, unfortunately, such isn't the case. Sniffles appear, or maybe a cough or sore throat come first. The child

may not complain, but if he is irritable, unusually quiet, and not interested in play, something is wrong. What is it? The only chance of a fair guess is when we know that the child has been in contact with a known diagnosed case. Otherwise, those early signs and symptoms may mean anything.

That is why it is so essential to avoid taking chances. One case may start an epidemic with disastrous results. It is no time to guess. Only one safe and sane course is open to the school, and that is immediate exclusion of every pupil showing any deviation from normal health. It pays to be over careful at such times. Attendance records are of no importance when child health, maybe a life, is at stake.

Next week Dr. Ireland will write about the importance of milk and other protective foods in promoting the growth of children.

and witches ride to make our party the success of the season.

Simple, casual refreshments best serve the Hallowe'en spirit. But be sure to use the hallowed foods of the season and have them in masquerade. Let open-face sandwiches grimace from the sandwich plate. A frozen jellied salad lend itself well to festivity, for any fruit or vegetable spook will keep its face straight behind a transparent curtain of gelatine. Make the faces on the convex side of peaches or pears, with cloves for eyes and noses and thin strips of pimento for the mouth. With the cider and doughnuts so hallowed for such occasions, the refreshments will be quite complete.

If you want more elaborate refreshments, serve them buffet style for the desirable informality. A hot casserole dish, hot rolls, a salad, an ice, cookies and coffee make a satisfying menu. Most scalloped dishes can be given a harvest glow and a becoming flavor, too, by adding pimento or cheese to the white sauce. An ice or sherbet can be made mysteriously black with prune juice, or orange with vegetable coloring. Serve the black ice in hollowed orange shells in which faces are carved. Maybe you can't draw a cat, but you can make one easily from a fat black prune using broom straws for whiskers, licorice sticks for legs and tail, and white icing for the features.

In any language, pumpkin is one of the hallowed foods. Individual pumpkin pies may usher in a new influx of spooks at the very end of the refreshments, by putting horrifying expressions on their round faces with whipped cream squeezed through a pastry tube.

If you're really having a decorous bridge-party when the witches ride, a "spread-your-own" party will acknowledge that it's Hallowe'en in a more sophisticated way. Dramatic Hallowe'en canapes and open-face sandwiches can be designed by the guests themselves, with yellow cheese, black caviar, yolks of hard-cooked eggs, ripe olives, pale cream cheese and blackberry jam. You might announce prizes for the funniest design and for the spookiest face.

### JACK-O-LANTERNS

- 6 oranges.
- 2 bananas, sliced.
- 2 apples, diced.
- ½ cup broken nut meats.
- ¼ cup marshmallows, cut fine.
- 3 tablespoons sugar.

With a small sharp knife carve Jack-O-Lantern faces on oranges, removing yellow but leaving white inned peel. Cut off about ¼ of top of each orange. Remove pulp. Cut pulp in pieces and combine with remaining ingredients. Fill orange shells with mixture; cover with orange top, letting the filling show slightly. Serve on a glass dessert or sherbet dish, for salad or dessert course.

### PUMPKIN TARTS

- 2 cups cooked mashed pumpkin.
- 1 cup sugar.

- ½ teaspoon mace.
- ½ teaspoon cinnamon.
- ½ teaspoon allspice.
- 3 tablespoons melted butter.
- 3 eggs, slightly beaten.
- 2 cups milk, scalded.

Line individual pie pans or muffin tins with pie pastry, rolled to ¼ inch thickness. Combine ingredients in order given and mix thoroughly. Pour into shells. Bake in hot oven (400 degrees F.) 15 minutes, then decrease heat to moderate (350 degrees F.) and bake 30 minutes longer. Put a Hallowe'en face on each tart with whipped cream.

### "EATS" OF FIRST IMPORTANCE ON HALLOWE'EN

A treasure hunt for Hallowe'en! That's a good idea, but first the dinner is in order and when there is so much excitement and activity ahead as a real treasure hunt necessitates, the dinner needs be one of the kind that "sticks-to-the-ribs."

Here is a menu for the Hallowe'en dinner. It is planned by Inez S. Wilison, home economist.

Fruit Cup Served in Orange Baskets

- Frenched Loin of Pork
- Candied Sweet Potatoes
- Buttered Carrots in Spinach Cups
- Peach Halves in Lettuce Leaves (Decorated with whole cloves)
- Pumpkin Pie
- Coffee

The loin of pork is a favorite meat for company meals, but when is is Frenched, it is doubly so. Frenching merely means removing the meat from the ends of the rib bones, thus after the loin is roasted, those rib ends may be decorated with paper frills to give the whole dish a festive appearance, and incidentally to aid the carver, for the paper frills slipped over rib ends make an excellent handle.

To roast the Frenched loin of pork, season it with salt and pepper, and place in an open roasting pan. The unprotected rib ends should be placed down so that as the fat melts it will keep them moist and prevent charring. Do not add water and do not cover the roast. Place in a moderate oven (350 degrees F.) and roast until done. This requires about thirty minutes per pound.

## Costly Gleams In The Evening Mode



Women are choosing dresses that will serve more than one purpose. A costume of Seraceta Crepe has a jacket of metal lame with fabric sash ends which wind tightly around the waist-line. The jacket which looks as though it were worn backwards, is slit to the waist in back and has wide flowing sleeves. Remove the jacket and you have a formal evening gown.