

# Halloween Hints

## Celebrate Halloween With Fun Family Activities

(NAPSA)—With little witches, warlocks and ghosts galore, the spookiest day of the year is just around the corner. But, why wait until nighttime to join the festivities?

This Halloween, celebrate from one spook-filled hour to the next with a variety of activities the entire family will enjoy.

Following are a few ideas likely to make your next Halloween celebration a real scream:

• **Don't Throw Away the Seeds.** Save the seeds from your pumpkin carvings and turn them into a healthy Halloween snack. First, let clean seeds dry on a paper towel for 10 minutes. Next, spray a muffin pan with butter-flavored, nonstick cooking spray, placing seeds in the cups and turning them to coat lightly. For a flavorful touch, let kids sprinkle on cinnamon and sugar, garlic salt or popcorn seasoning. Finally, bake in a preheated oven at 350° F, turning once, for 10 to 20 minutes or until brown and slightly crisp.

• **Make a Pumpkin Man.** Choose pumpkins or gourds in three different sizes. Insert a dowel or garden stake through the center of each to hold them together and then add stick arms, clothes, a hat and fun facial features. Set your pumpkin man on the porch or near the front door to greet nighttime trick-or-treaters.

• **Prepare a Bone-Chillin' Brew.** Quench everyone's thirst with an easy-to-make punch concoction that's sure to keep the party alive. Start with Punch flavor NESTLÉ®



**This spiderweb munch is easy to make but hauntingly delicious.**

**JUICY JUICE®.** Mix it with frozen lemonade concentrate and lemon-lime soda and refrigerate. Next, pour water into plastic gloves and fasten with rubber bands or twist ties. Then line a baking sheet with paper towels and place filled gloves on paper towels. Freeze for three hours or until firm. Once the "hands" are frozen, cut gloves off and let the hands float in the punch.

• **Host a Hair-Raising Bash.** Invite friends and neighborhood kids to celebrate the holiday with costume contests, monstrous music and freaky foods, such as this recipe for Spiderweb Munch. This crispy snack is topped with a layer of melted chocolate and decorated with a thin piping of peanut butter to create creepy "webs." And don't forget to add a candy spider on top for an even spookier flair.

For more Halloween activities and recipe ideas, you can visit [NestleFamily.com](http://NestleFamily.com) and [VeryBestBaking.com](http://VeryBestBaking.com).

**Spiderweb Munch**  
(Makes 12–16 servings)

**2 cups (12-ounce package)**  
**NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels**  
**1 cup creamy peanut butter, divided**  
**½ cup powdered sugar**  
**3 cups toasted rice cereal**

**HEAT morsels and ¾ cup peanut butter in small, heavy-duty saucepan over low heat, stirring constantly until smooth; remove from heat. Add sugar; stir vigorously until smooth.**

**PLACE cereal in large bowl. Add 1 cup melted chocolate mixture; stir until evenly coated. Place on ungreased baking sheet. Using small metal spatula, shape into 10-inch circle with slightly raised 1-inch-wide border. Pour remaining chocolate mixture in center of circle; spread to border.**

**FOR SPIDERWEB:**

**PLACE remaining peanut butter in small, heavy-duty plastic bag. Cut tiny corner from bag; squeeze to pipe concentric circles on top of chocolate. Using wooden pick or tip of sharp knife, pull tip through peanut butter from center to border. Refrigerate for 30 minutes or until firm. Cut into wedges.**