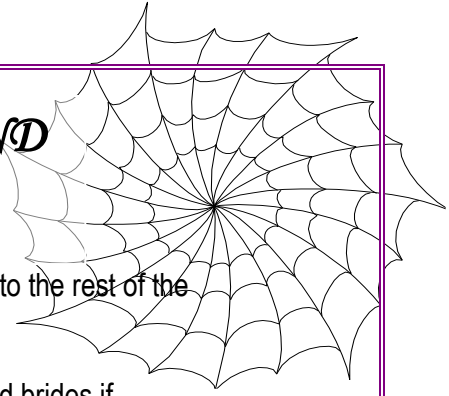


HALLOWEEN PARTY THEMES AND IDEAS



1. Concentrate on decorating the bar/guest areas and give atmosphere to the rest of the pub/house/garden by altering the lighting.
2. Suggest bar staff/guests dress up as witches, undertakers, ghouls and brides if Dracula (white face make-up), heavy eye make-up and bright red lipstick, long dresses and veils. For the glamorous approach, adhesive silver and gold stars look very attractive in the hair and around the eyes!
3. Lanterns-hollow out Swedes and put night-lights inside. Probably best (particularly in large busy houses), to confine these to Bar/food serving areas. Could be hung or anchored to counter/tables.
4. Why not ask customers'/guests or staff's children to make silver or black cutouts of stars, cats or witches.
5. Hang black wool from lights
6. Fancy dress – either give a prize for the best or give everyone a raffle ticket and then make a draw for a prize.
7. Give everyone in fancy dress a free glass of punch.

SUGGESTIONS FOR GAMES; (if you have the time or the room!).

- Best Halloween lantern competition (lantern hollowed out from pumpkin, mangle-wurzel, turnip, swede)
- Apple bobbing/duck apple contest – contestants remove apples with their teeth from a container of water blindfolding makes it more interesting.
- Snap apple contest – contestants try to catch an apple hanging on a string in their teeth. Fastest to eat the apple or the most apples wins.
- Apple peeling competition – a prize for the longest piece of apple peel.
- William Tell darts – apple suspended on thread pinned to a dartboard. Contestants throw darts to release apple by severing the thread.

DRINK SUGGESTIONS

Cider cup

2 Flagon's cider, 1 pint orange juice, juice of 2 lemons, 10 measures Cointreau, 2 siphons soda water, 1 orange, 1 lemon, cocktail cherries. Thoroughly chill cider. Mix with the other ingredients adding the siphons of soda water, slices of orange and lemon, cocktail cherries and ice at the last moment. Serve in wine glasses.



FOOD SUGGESTIONS

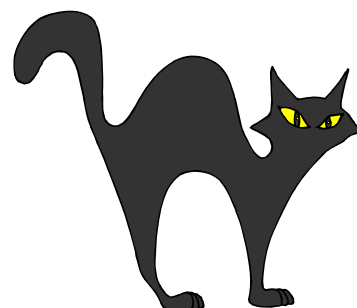
Bangers and Mash, hot soup, apple and cheese snacks, savoury cider dips, jacket potatoes, roasted chestnuts.

Here are some different recipes...

Black Cat Cookies

INGREDIENTS:

- 1 cup crunchy peanut butter
- 1/3 cup water
- 2 eggs
- 1 pkg. chocolate cake mix
- Small candy-coated chocolate candies
- Red hots



PREPARATION:

Beat together peanut butter, eggs, and water. Gradually add cake mix. Mix well. Form dough into 1-inch balls. Place on UN greased cookie sheet. Flatten balls with bottom of glass dipped in sugar. Pinch out 2 ears at top of cookie.

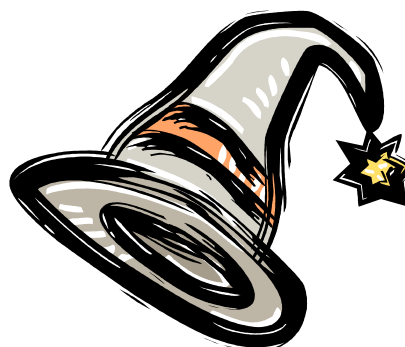
Add small candy-coated chocolate candies for eyes and red hots for nose. Score with a fork to form whiskers. Bake at 375° for 8 to 10 minutes.

Makes about 4 dozen cookies.

Brownie Pizza

INGREDIENTS:

- 1 package brownie mix (21-ounce)
- 2 tablespoons flour
- 1/3 cup water
- 1/4 cup vegetable oil
- 1 egg
- 1/2 cup chocolate chips
- 1/2 cup candy coated peanut butter candies
- 1 cup mini marshmallows
- 1/2 cup butterscotch ice cream topping



PREPARATION:

Preheat oven to 350°. Spray a 12-inch pizza pan with cooking spray.

In a large mixing bowl, combine brownie mix, flour, water, oil, and egg. Beat with a wooden spoon for about 1 minute. Stir in chocolate chips.

Spread batter in the pan and sprinkle with the candy coated peanut butter candies. Bake for about 18 to 25 minutes, or until a toothpick inserted into the centre comes out clean. Remove and immediately sprinkle with marshmallows. Cool for 15 to 20 minutes then drizzle with caramel or butterscotch ice cream topping. Slice into wedges when cool.