

# Hallowe'en is in the bag

A 70's fig leaf



Men will be the hit of the costume party in her "Eve" costume made from green garbage bag.

Costs only pennies



This simple-to-make great pumpkin costume is made from orange and green garbage bags and costs only pennies to produce.

The night of ghosts and goblins will soon be with us and you're probably wondering how to dress the children this year. Ready-made Hallowe'en costumes are usually flimsy and often too expensive for the few hours wear they withstand. If you're having trouble finding the right materials for this year's costumes you need only look as far as your kitchen cupboard.

The natural material is the household stand-by, the garbage bag. Keep your children warm and dry and protect their clothing from sticky candy apples by fashioning witches, batsman, hula dancers or great pumpkin costumes from the green, orange and white garbage bags available from your supermarket.

The kind of costumes to be made is limited only by your own imagination. For example you can dress a little girl as "the Great Pumpkin". A simple design cut from an orange "Glad" garbage bag and trimmed with green garbage bag leaves. It is decorated with inexpensive stick-on letters or decals available at any hardware store.

And let's not forget Mom and Dad. Adult costume parties are becoming more and more popular and once again there is no limit to the outfits you can make. Try an "Adam and Eve" costume made of "Glad" fig leaves.

When you have decided on your outfit assemble the garbage bags you will need. Remember it's fun to combine colors. Sketch out your pattern with chalk or other marker by tracing around existing clothing or paper patterns. Cut out pattern pieces. To make seams place wet paper toweling over the garbage bag and run the tip of a medium hot iron down the seam line. You may wish to reinforce the seams with masking tape.

An inexpensive soldering iron from the hardware store will also do a fast, neat job of sewing intricate patterns. When buying the iron be sure it's no more than 23 watt and use the sharp cutting point attachment.

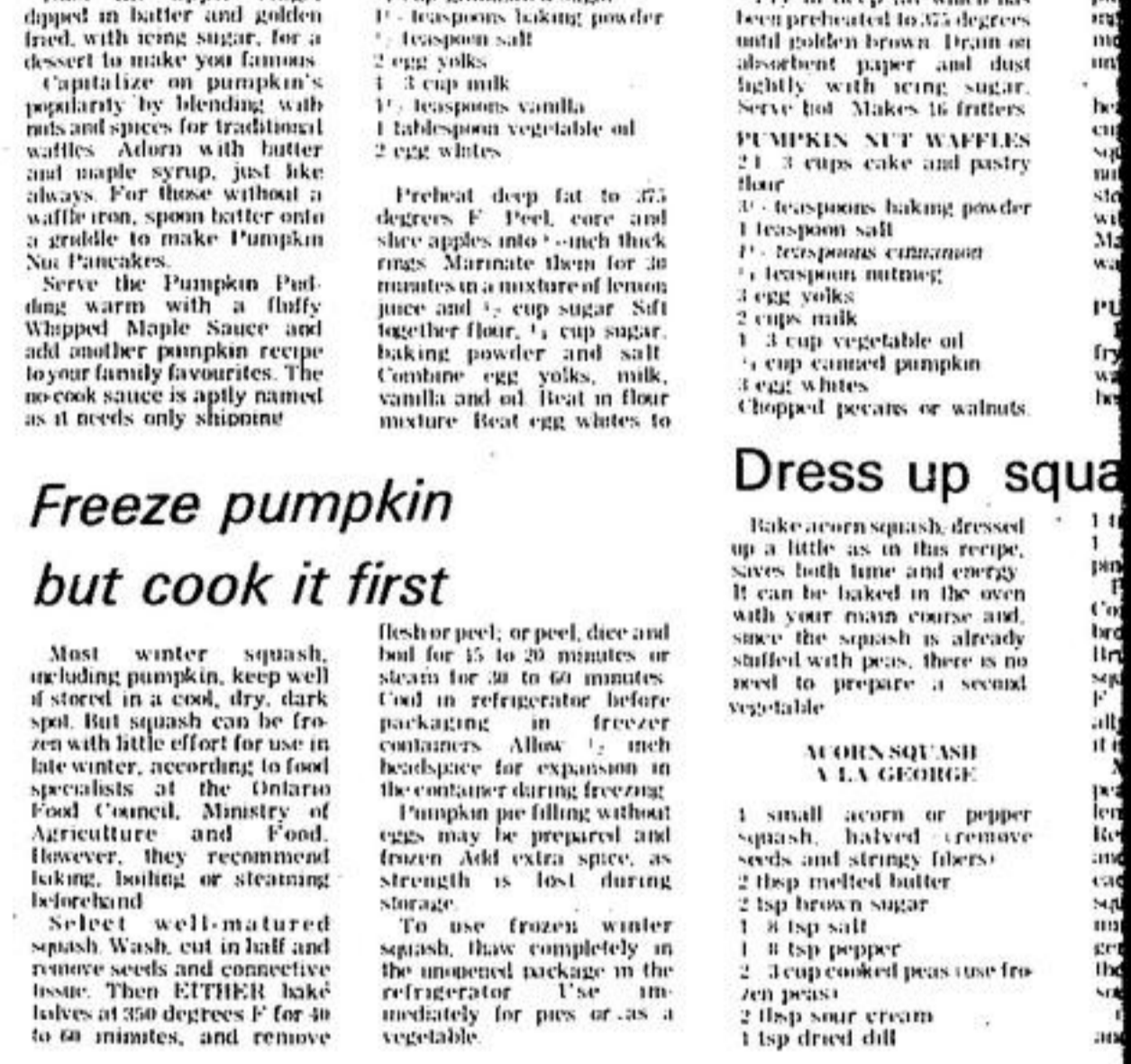
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The crispier weather and shorter days of Fall herald apples and pumpkins at their best. Add these fabulous fall foods in new guises to your old favorites.

Try an apple dip which has been prepared to 50 degrees until golden brown. Drain on absorbent paper and dust lightly with icing sugar. Serve hot. Makes 16 triflers.

Preheat deep fat to 375 degrees F. Peel, core and slice apples into 1/4-inch thick rings. Marinate them for 30 minutes in a mixture of lemon juice and 1/2 cup sugar. Sift together flour, 1/2 cup sugar, baking powder and salt. Combine egg yolk, milk, vanilla and oil. Beat in flour mixture. Beat egg whites to

firm stiff but moist peaks and fold into batter. Drain apple rings, 3 or 4 at a time, on absorbent paper. Dust lightly with flour then dip in batter, draining off excess.

Freeze pumpkin but cook it first. Most winter squash, including pumpkin, keep well stored in a cool, dry, dark spot. But squash can be frozen with little effort for use in late winter, according to food specialists at the Ontario Food Council, Ministry of Agriculture and Food. However, they recommend baking, boiling or steaming squash.

Select well-matured squash. Wash, cut in half and remove seeds and connective tissue. Then EITHER bake halves at 350 degrees F for 40 to 60 minutes, and remove

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## What UNICEF is all about

Hallowe'en brings children out with UNICEF bees. Just what is UNICEF? In 1946, United Nations International Children's Emergency Fund, was established by the United Nations General Assembly to assist the children who were victims of World War II. During the early fifties the General Assembly decided to continue UNICEF's assistance determined by the Executive Board, is implemented with the help of a secretariat of about 1,200 people headed by UNICEF's Executive Director, Mr. Henry Labouisse. The secretariat is head quartered in New York, with a European office in Geneva and regional offices in Addis Ababa, Beirut, Lagos, Nairobi, New Delhi, Bangkok, Santiago, and with similar offices in many other parts of the developing world. Fairly often UNICEF's staff work in offices away from New York headquarters. The governing body is a thirty-nation Executive Board, elected by the Economic and Social Council. The Board raises equipment for family and village child feeding schemes and motor-vehicles, bicycles and maintenance equipment for service for children.

Other types of aid that have become increasingly important are training stipends, teaching materials and aid for planning and programme development. UNICEF is a subsidiary organ of the United Nations created by the General Assembly. It has its own governing body and secretariat. UNICEF's assistance determined by the Executive Board, is implemented with the help of a secretariat of about 1,200 people headed by UNICEF's Executive Director, Mr. Henry Labouisse. The secretariat is head quartered in New York, with a European office in Geneva and regional offices in Addis Ababa, Beirut, Lagos, Nairobi, New Delhi, Bangkok, Santiago, and with similar offices in many other parts of the developing world. Fairly often UNICEF's staff work in offices away from New York headquarters. The governing body is a thirty-nation Executive Board, elected by the Economic and Social Council. The Board raises equipment for family and village child feeding schemes and motor-vehicles, bicycles and maintenance equipment for service for children.

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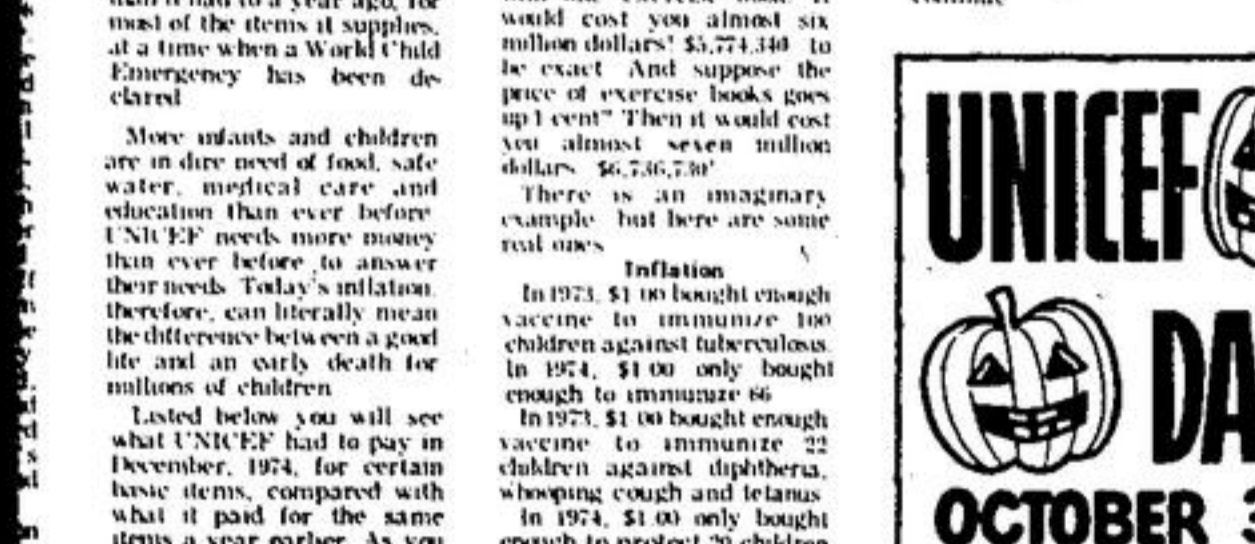


## Get safety spirit for ghostly night

Ghosts, witches, goblins and other Trick or Treaters are getting ready for the big hunt. The Ontario Safety League has some suggestions to help you recognize safety-conscious spoons when you see them. Look for: **Flashing Ghosts.** That Hallowe'en spook with the eye glow is probably a new young ghost sporting reflective tape or material. If you're driving, you'll be sure to spot this one - even on the blackest night. **One Sider.** A Trick or Treatler who glides up one side of the street at a time. They never cross the street. **Maskless Marauder.** This one knows it doesn't take a lot of make-up to put on a scary face. It's safer than a mask that could interfere with vision and hearing. Even masked marauders can increase their safety by making sure eye holes are large enough and bearing in mind blacked-out visors. It's in to be out - never entering strange houses or apartments, that is. **Sun Burner.** This one never carries a candle, and the costume is made of flame resistant material. **Night Lighter.** A flashlight in the hand is worth more than a candle in the pumpkin. It's safer too. **Ghostly Gossip.** A group of frightening Hallowe'en hunters as much more scary to look at than a single spook. There's also safety in numbers. Young children should be sure to go out with an adult. **Maskless Marauder.** This one knows it doesn't take a lot of make-up to put on a scary face. It's safer than a mask that could

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