

Halloween Guide

Contributed by Colleen Boltz

The college student's favorite holiday is right around the corner. Halloween will soon be here. How are you going to have the most memorable Halloween ever? That's easy just follow this guide and your Halloween will be filled with good drinks, food, the scariest pumpkin and haunted house frights. Of course, the best costume is up to you! A Halloween party is not complete unless it is filled with spooky treats and beverages. Take your party to the next level by including these killer recipes. If a Halloween bash is not your scene, go out and get your spook on at any of these local haunted houses. Don't be scared!

RECIPES A Witches Brew INGREDIENTS

2 cinnamon sticks

5 whole cloves

3 tablespoons finely chopped peeled fresh ginger

1/3 cup water

1/3 cup sugar DIRECTIONS In a small saucepan bring syrup ingredients to a boil, stirring until sugar is dissolved, and simmer, covered, 5 minutes. Cool syrup. Syrup may be made 1 week ahead and chilled, covered. I keep mine in a glass bottle, capped tightly in the refrigerator. Brew up your favorite tea and add a few drops to your cup of tea to taste. You can use a cinnamon stick to stir and add some extra cinnamon taste. *Recipe from www.halloween-online.com

Green Grog INGREDIENTS 12 fluid ounces frozen limeade concentrate 12 fluid ounces frozen lemonade concentrate 2 liters lemon-lime flavored carbonated beverage 1 bottle rum 2 quarts lime sherbet DIRECTIONS In a large pot, combine

limeade, lemonade and lemon-lime soda. Stir in rum (add more to taste if desired.) Mix in lime sherbet. *Recipe from

www.allrecipes.com Spider Web Brownies INGREDIENTS 1 ounce unsweetened chocolate 3/4 cup butter or margarine 2 cups sugar 3 eggs, beaten 1 tsp vanilla extract 1 cup all-purpose flour 1 cup chopped pecans or walnuts

7 ounce marshmallow cr me 1 ounce semisweet chocolate DIRECTIONS In a saucepan over low heat, stir unsweetened chocolate and butter until chocolate is melted. Remove from the heat; stir in sugar. Cool for 10 minutes.

Blend in eggs and vanilla. Stir in flour and nuts. Pour into a greased foil-lined 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30 minutes or until a toothpick inserted in the center comes out clean (do not over bake). Immediately

drop marshmallow cream by spoonfuls over hot brownies; spread evenly. Cool on a wire rack. Lift out of the pan; remove foil. Place on a serving tray. For web decoration, melt semisweet chocolate and pour into a small re-sealable plastic bag.

Cut a small hole in one corner of the bag; drizzle chocolate over cr me in a spider web design. *Recipe from

www.allrecipes.com HAUNTED HOUSES Mars Haunted House SCARE FACTOR: ***** The Mars Haunted House is located just minutes off of I-43 in Milwaukee. This haunted house is a self-guided tour that takes place in a commercial building built in the 1800s. With thirty rooms of fright, this house is guaranteed to scare the strongest. For more

information visit: www.marshauntedhouse.com Gilly's Haunted Circus SCARE FACTOR: *** Ten years ago, Gilly decided to burn his circus to the ground with his workers still inside. Although all workers died, they still roam the

grounds and haunt guests every Halloween. Gilly's Circus is located in the heart of Milwaukee. For more information visit: www.gillyhauntedcircus.com The Nightmare Factory SCARE FACTOR: **** A tour through a 10,000-

foot factory minutes from downtown is a sure scare. The factory is located at 2127 West National Avenue. Give the factory a visit if you dare! For more information visit: www.hauntedwisconsin.com Pumpkin Carving 101

One might not think picking out a pumpkin should take much thought, but as dedicated carvers know, depending on what you want to design you will need the right pumpkin. Pumpkins are used for many different purposes. Larger to medium-sized

pumpkins are great for stencil use and elaborate prints. Smaller pumpkins should be used more for the normal pumpkin faces and plain decoration. Before you start carving, make sure you look at every side of the pumpkin to locate the best

side for carving. With a washable marker, sketch the pattern you want to carve out. Doing this ahead of time will make the cutting itself easier and less messy. A sharp knife should be used but to get the best results a "pumpkin

carving" knife should be used. The smaller, more mobile knives can be found at any grocery store or craft store around this time of year. While extracting the seeds from the inside of the pumpkin, remember to save the seeds these

will make a delicious treat later in the evening. Once all the seeds are out, shave the inside of the wall on the front side of the pumpkin down. This will allow you to carve easier on that side of the pumpkin. Do not forget! Always be safe with the

cutting objects and do not take your eye off the pumpkin when carving. One slip and the pumpkin could be ruined. Good luck!