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Kids' corner: The not-so-Swiss Halloween

Halloween, some fun facts

Here are some fun Halloween facts you probably don't know. The origins of Halloween can be traced thousands of years to the ancient Celts. The Celtic New Year rituals first blended with Roman holidays and then the Roman Catholic All Saint's festival. It's mainly celebrated in the United States, but the rest of the world is catching on.

The demand for jack-o-lanterns (pumpkin lanterns) contributes to the 500 million kilograms of pumpkins, worth \$117 million, that major pumpkin-growing states produced last year.

There are 36 million children aged 5 to 13 in the United States - all potential trick or treaters. They, and their older or younger friends, could potentially knock on 110 million doors, the number of occupied housing units in the country.

Each American ate 12 kilograms of candy last year, on average. There were 2,077 costume rental shops across the country in 2006. About 1,170 manufacturers make chocolate and cocoa products, employing 39,457 people and shipping \$13.9 billion worth of sweets. The most are located in California.

Source: the U.S. Census Bureau

Pumpkin Poptarts:

Have a go at these and carve some gory Halloween faces!

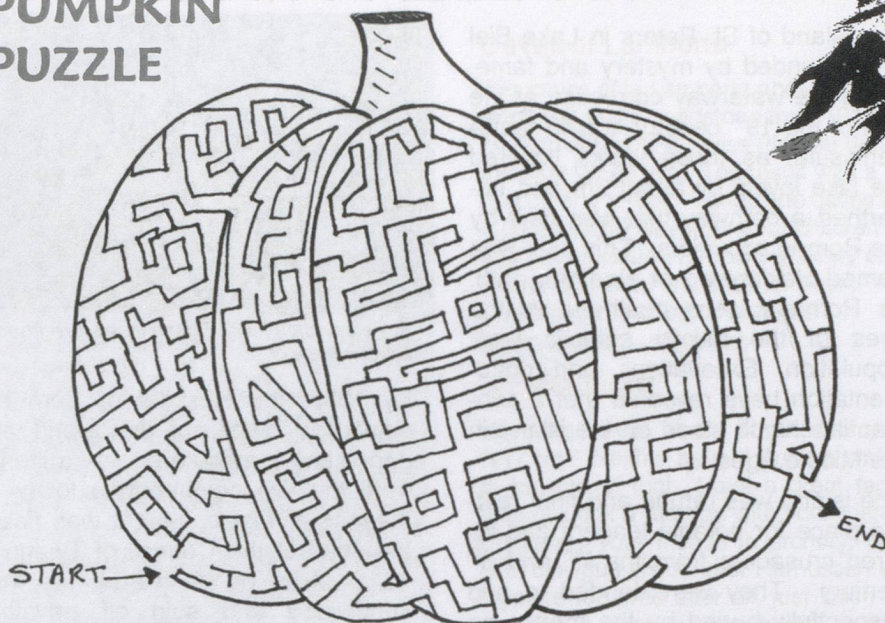
- 1 cup pumpkin puree
- 1/4 cup sugar
- 1 egg
- 1 package refrigerated pie crust

Glaze:

- 1 cup powdered sugar
- 2 tablespoon milk
- 1 tablespoon light corn syrup
- 1/2 teaspoon vanilla

In a large bowl, mix together pumpkin puree, sugar, and egg. Unroll pie crusts, cut the edges off to make a large square.

PUMPKIN PUZZLE



Some Halloween Jokes

What does a hungry ghost want?

Ice scream!

What kind of girl does a mummy take on a date?

Any old girl he can dig up!

How do you make a witch itch?

Take away her w!

What was written on the hypochondriac's tombstone?

"I told you I was ill!"

Why did it take the monster ten months to finish a book?

Because he wasn't very hungry.

What do monsters call human beings?

Breakfast, lunch and dinner!

Why didn't the skeleton cross the road?

Because he had no guts!

Cut the pie crust into equal rectangles (about 4x5 cm). Spoon a small amount of pumpkin mixture into the center of one of the rectangles, taking care to not let the filling ooze near the edges.

Use a small paring knife to carve jack-o-lantern faces into a second rectangle. Gently lay the carved piece over the pumpkin filling, then press the edges firmly together with a fork.

Transfer to a cookie sheet and bake in an oven preheated to 200°C for 8-10 minutes, or just until the edges of the poptart begin to turn golden brown.

In a large bowl, mix together the powdered sugar, milk, corn syrup, and vanilla. Drizzle glaze over hot pumpkin poptarts. Allow to cool on a cooling rack before serving. Enjoy!

Pumpkin Poptarts



Contributed by Adrian Blaser