Celebrate the spooky season!

Try these ideas, recipes, and a creative craft to have an amazing Halloween!

From planning your costume to decorating your room to mapping your trick-or-treat route, there are many ways to make this Halloween your best ever. Here's how to have a fun and safe celebration!

Get into the holiday spirit

As the big day approaches, set the mood with Halloween movie night. Gather friends or family to watch films, such as *The Addams Family*, *Beetlejuice*, *or The Nightmare Before Christmas*. You can also get into the spirit by reading the winning entry of our Spooky Stories Writing Contest on page 22! Add a few decorations to your room, such as a string of purple LED lights or glow-in-the-dark ghost decals. You can also make your own decorations. See the craft instructions for haunted Halloween pumpkins on the opposite page.



Do a costume check

Try on your costume ahead of any Halloween events you're attending to make sure you have all the items you need, including accessories and makeup. For Halloween night, check that your props are easy to wear or carry, and that you can walk without tripping over your costume. Add reflective decals or carry a glow stick so you're visible at dusk or in the dark!

Make the day feel festive

In the days leading up to Halloween, you can dress in orange and black or wear a shirt with a skeleton graphic or black cat design. Or you could add Halloween-themed stickers to a regular T-shirt. Start Halloween morning with a special breakfast, such as by making the banana monster muffins below. Finally, you can make a Halloween-themed lunch or dinner, like the ghost pizzas on the opposite page.

Map out your trick-or-treat strategy

Pick a familiar neighborhood and go with an adult. Grab your trick-or-treat-bag—a pillowcase works!—and knock on the doors of homes with Halloween decorations. People who are in the Halloween spirit are more likely to give out candy. Remember to say thank you. Wear comfortable shoes and stay with your group. You can end the day by sorting your candy and making trades with family or friends!



Banana monster muffins

Ingredients

- 2 cups flour
- ½ teaspoon kosher salt
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 cup light brown sugar
- 1½ teaspoons ground cinnamon
- 3 extra-ripe bananas, smashed
- 6 tablespoons butter, melted
- ¼ cup plain yogurt
- 2 eggs
- 2 teaspoons vanilla extract
- Green food coloring
- Heaping cup chocolate chips
- Candy eyes

Instructions

1. Heat the oven to 425° F and line a muffin tin with paper liners. In a large bowl, stir together the flour, salt, baking powder, baking soda, brown sugar, and cinnamon. In a separate small bowl, whisk the bananas, butter, yogurt, eggs, vanilla, and several drops of green food coloring. Fold the wet ingredients, along with ¾ cup of the chocolate chips, into the dry ingredients. Do not overmix.

2. Use a large scoop to evenly divide batter among baking cups. Bake 8 minutes, then reduce the oven temperature to 350° F and continue baking until a toothpick inserted in the center of muffin comes out clean or with few crumbs. Let muffins cool in pan 5 minutes. Transfer to a wire rack to cool completely.

3. Follow package directions to melt remaining chocolate chips. Use a toothpick to dab melted chocolate on candy eyes. Attach eyes to muffins. Let chocolate set before serving. Makes 12 muffins.

JODI LEVINE FOR SUPERMAKE IT; JOY HOWARD; ON LEFT PAGE: GETTY IMAGES; JOY HOWARD

EARLY ROOTS
The first jack-o'-lanterns were carved in the 1600s from root vegetables like beets, potatoes, and turnips.



Haunted pumpkin houses

What you need

- Large- and medium-size artificial pumpkins
- Optional, for a 3D doorway: medium pumpkin, craft knife, and hot glue
- Black acrylic craft paint
- Paintbrush
- Yellow and black cardstock or heavy paper (for windows, door, and roof)
- Scissors
- Black marker and/or black paper and a glue stick (to decorate windows)
- Clear tape, white glue, or adhesive dots
- Optional: small artificial pumpkins and small twigs from outside (to make trees)

Instructions

1. Paint all of your pumpkins black. To make a 3D entryway for a house, as shown in the largest pumpkin above, paint another medium-size pumpkin black. Allow pumpkins to dry thoroughly.
2. Make windows and doors: Cut squares, rectangles, semicircles, or curved- or pointy-top rectangles from the yellow cardstock for windows. Cut rectangles for doors from black cardstock.
3. Add window and door details: Use a black marker to draw decorative window bars, doorknobs, or cats. Or cut shapes from black paper and adhere them with a glue stick.
4. Make the 3D entryway: Ask an adult to cut the medium black pumpkin in half vertically. Hot-glue the cut end to the front of the large black pumpkin.
5. Attach the windows and doors: Make a thin fold along the tall side of each door, then tape or glue that edge to the pumpkin. Use tape, white glue, or adhesive dots to adhere the windows and doors.
6. Make a paper roof, as shown in the pumpkin at left: Fold a piece of black cardstock, large enough to cover the pumpkin house, in half. Use glue or tape to attach the roof where it touches the pumpkin. Make a chimney by rolling a small piece of black paper into a tube and taping it closed. Cut the bottom at an angle, then glue or tape it to the roof.
7. Make trees (optional): Pull stems out of small painted pumpkins and discard. Wipe twigs clean and paint black. Let dry. Poke ends of twigs into pumpkin bases. If a tree tips over, remove twig and cut it shorter.

Ghostly personal pizzas

Ingredients

- 3 English muffins, halved
- 6 slices mozzarella
- 6 black olives
- ¾ cup pizza sauce

WARNING!
Ask an adult's permission before using the oven, stove, a knife, or hot glue.

Instructions

1. Heat oven to 400° F. Line a baking sheet with parchment paper. Arrange muffin halves on top.
2. Place mozzarella slices on a cutting board. Using kitchen shears or a paring knife, trim each slice into various ghost shapes, or letters to spell "boo."
3. Slice olives in half. Use the end of a straw to punch out a circle from each half to make the ghost eyes.
4. Evenly divide the pizza sauce among the muffins, spreading to cover the top of each muffin. Place the ghosts and olive eyes, or letters, on top of the sauce.
5. Bake until the cheese is melted and the muffins begin to brown around the edges slightly, about 10 minutes. Let cool slightly before serving. Makes 6 pizzas.

