

HALLOWEEN SAFETY TIPS

Chicago, Ill. - Children see Halloween as a time for fun and festivity, not as a risk to their health and safety. However, parents and communities must work together to make this holiday a safe and happy one, according to the nation's oldest and largest parent-teacher association, the National PTA.

"Children can become so excited about a special time like Halloween that they lose sight of the potential dangers," said Many Ungar, National PTA president. "It's for that reason PTAs across the country host special Halloween events and educate parents and children about how to avoid harm," she added.

Halloween will mark the kick-off of the National PTA's third annual Child Safety and Protection Month. Each November the 6.4 million-member association focuses its efforts on keeping children and youth safe from harm. A planning kit designed to involve the entire community is available from the National PTA for the 26,300 local PTAs and others interested in organizing year-round safety learning activities for children. The topics addressed are child care, toy safety, teen sexual abuse, pedestrian safety, gangs and rural safety.

In addition to the safety tips covered in the kit, the National PTA offers the following suggestions for parents to help make trick-or-treating a safe and enjoyable experience.

Safety On The Street

- Have an adult accompany children on their treat-gathering route. Avoid unfamiliar neighborhoods or homes of strangers. Stop only at houses or apartments that are well lit.
- Tell children to accept only manufactured-wrapped treats and not to sample anything until they return home. Inspect their treats for possible tampering.

- Tell children to politely decline any invitations to enter a home or apartment. Similarly, don't encourage children you don't know to enter your home.

- Instruct children to walk, not run, from house to house. They should walk on sidewalks, not in the streets, and cross at intersections or crosswalks. Teach them not to dart out between parked cars.

- Older kids without adult chaperones should always travel in groups, never alone. Have them plan a route to follow and designate a time they'll return home.

Costumes

- Affix name, address and phone number to the inside of young children's costumes in case they get lost. Give children coins and instruct them to call if there is a problem.

- Natural masks of make-up are preferable to plastic or rubber ones that may restrict breathing or obstruct peripheral vision.

- Purchase only costumes, beards and wigs labeled "flame resistant."

- See that costumes are short

enough so that youngsters don't trip. Bright colors and costumes with reflector tape are more visible. Have them wear safe and study shoes.

- Swords, knives and similar costume accessories should be made of soft, flexible material. Avoid toy weapons that could be mistaken for the real thing.

- Don't allow children to use candles. Carry a flashlight instead.

The National PTA suggests that a better alternative to children going door-to-door could include asking your local PTA to host an all-school Halloween party having children dress up. Award prizes for the best costumes. The school could show a "ghost" movie or have a parent or teacher read ghost stories. Parents might provide refreshments and individual bags of treats for each child to take home.

Another idea is for parents to host a house party for children and teens and their families. Everyone could dress up as their favorite characters and participate in a treasure hunt in and around the house.



Halloween is a holiday that can be enjoyed by adults as well as children. Mr. Pumpkin (above) keeps careful watch over Simpson's Pumpkin Patch located at the corner of Kings Drive and Morehead Streets.

Photo/CALVIN FERGUSON

Carmel Apples Make Tasty Halloween Treats For Children

Halloween means a festive, magical celebration for children, teenagers and adults alike.

It's that bewitching time of year when images of ghosts, goblins, and witches dance in children's minds — time again to hang the cardboard skeleton on the front door, carve your pumpkin and retrieve your favorite costume from the Halloween box in the basement.

Apples and Halloween go hand-in-hand. Harvested in the fall, a wide variety of premium quality Washington apples are in plentiful supply to use for making caramel and candied apples, as an ingredient in Halloween cookies and cakes, or for a game of bobbing for apples.

Use Washington state Golden Delicious for bobbing for apples at Halloween time. Little teeth can sink into their tender skins much more easily.

Red Delicious apples are ideal for caramel apples. The golden-colored caramel complements the apple's ruby red skin, and sticks easily. For an extra special treat, roll the apple in melted chocolate and chopped nuts. Let set on waxed paper. It can't be beat!

When all of the ghouls and goblins chime in "trick-or-treat", serve up colorful Washington state Granny



Smith and Red Delicious apples for a healthy switch from sugar-filled candy. They're just as tasty!

To melt caramel, place a bag of caramels and two tablespoons water in microwave-safe pan. Microwave at high for 3-4 minutes. Or, allow about 20 minutes to melt caramels in a 1-1/2 quart heavy saucepan over a conventional range-top. Stir the caramel gently with a wooden spoon when it starts to melt.

To make sure the caramel sticks, wash and dry apples thoroughly. If the apples are extra juicy, dry them again after inserting the sticks into the stem end.

Scrape the excess caramel off the bottom of each apple before setting them on the waxed paper.

Store the caramel apples in the refrigerator.

Magical Halloween Creations

This year serve "Trick or Treaters" festive Halloween goodies like Goblin's Crunch pieces, topped with a variety of sweet ingredients including delightfully colorful "M&M's" Plain or Peanut Chocolate Candies. Before the costumed guests arrive, have some extra fun helping your kids decorate the Happy Pumpkin Faces and create tasty Trick or Treat Ghosts with "M&M's" Chocolate Candies.

TRICK OR TREAT GHOSTS

White fabric or tissue paper
"M&M's" Plain Chocolate Candies
Thin orange or black ribbon
Black felt or black marker

For each ghost, cut two 8-inch squares of fabric flat on top of each other and place 1 tablespoon candies in center. Gather fabric up and around the candies; tie with ribbon. The candies become the head and the fabric is the body. Cut eye shapes from felt and glue on the head (or color onto the fabric with marker).

HAPPY PUMPKIN FACES

2 cups brown sugar
1/2 cup butter or margarine
1/2 cup solid shortening
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
2 cups uncooked quick oats
1 cup "M&M's" Plain Chocolate Candies
1 can (16 oz.) frosting, tinted with food coloring if desired
"M&M's" Plain or Peanut Chocolate Candies for decoration

Preheat oven to 350° F. In large mixing bowl, beat sugar, butter and shortening until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in flour, baking soda, salt and cinnamon; fold in oats and plain candies. On baking sheets, place heaping tablespoons of dough, about 3 inches apart. Shape dough into an oval. Add a bit of dough for a stem. Bake 12 to 14 minutes or until golden.



Remove cookies to wire rack to cool. Spread with frosting; decorate with plain or peanut candies. Makes about 2 1/2 dozen cookies.

GOBLIN'S CRUNCH

1/2 cup butter or margarine
1/2 cup granulated sugar
1/2 cup light brown sugar
1/4 cup light corn syrup
1/4 teaspoon salt
24 graham cracker squares
1/2 cup "M&M's" Plain Chocolate Candies or 1 cup "M&M's" Peanut Chocolate Candies
1/2 cup chopped pecans or walnuts

Preheat oven to 375° F. Line a 15 x 10-inch jelly roll pan with foil; lightly grease foil. In 3-quart saucepan, combine butter, sugars, corn syrup and salt; bring to a boil over medium heat. Continue to boil gently 5 minutes, stirring frequently. Remove from heat; pour half the mixture onto bottom of prepared pan, spreading evenly to cover. Immediately press graham crackers into pan, creating a single layer. Pour remaining mixture evenly over crackers, spreading evenly to coat. Bake 8 minutes. Sprinkle with candies and nuts, pressing in lightly; cool thoroughly. Remove from pan and remove foil; break up into pieces. Makes one 15 x 10-inch pan of crunch.

Wash On Wheels Gives Memorial Stadium A New Look

By LORA VANDERHALL
Lifestyles Editor

With Johnson C. Smith's Homecoming game drawing near, the question of how Memorial Stadium looks is probably not a major concern to you. But how the stadium looks is of the upmost concern to J. R. Covington.

Covington and his wife Dr. Valencia Covington, Johnson C. Smith graduates, are the owners of Wash On Wheels, the restoration cleaning company that is responsible for the clean up at the Stadium.

J. R. is a native of Lauringburg, N.C. and Valencia is a native of New York and they met at JCSU. He majored in business administration/marketing and was a long distance truck driver for 10 years prior to starting the business.

"After we were married I decided that I wanted to be at home more," he added.

After Valencia finished medical school they moved back here from Fayetteville. She is currently in private practice with Metrolina Family Physicians.

The business came about in June 1987 and currently has three full-time employees.

Wash On Wheels is one of the companies under the parent company of Covington Services.

"There were lots of janitorial services in this area but none of them offered exterior cleaning. After doing some research we saw that there was a definite need for this type service in the Charlotte area," said Covington.

The cleaning of Memorial Stadium was an enormous job.

The Stadium, which seats 25,000, was built in 1936 and the upper level was built in 1952.

"We will clean the seats and all concrete surfaces and if it were all flattened out it would amount to about 700,000 square feet."

"To my knowledge the stadium has not been cleaned since 1952," he added.

The Memorial Stadium clean up is a 60 day project that will be split into two phases.

"We set a goal to have phase one completed by JCSU's homecoming. The crew has been working long hours in a variety of temperatures but we're run-

ning on schedule and that part of it will be completed in a few days," said Covington.

"We have removed all of the dirt by using 3 to 4 pressure washing machines with a force of 35,000 pounds per square inch. We used chemical agents to remove the carbon stains and expose the loose concrete. All of the caulking material has also been removed."

The extensive cleaning was needed so that the structural weakness would be exposed.

Phase two of the restoration cleaning will begin next week with additional cleaning and the application of anti-mold chemicals will be applied to the under side of the top deck.

The Stadium project is probably the biggest job the company has done. "We did some pipe cleaning for the McAlpine Waste Treatment Plant, restoration cleaning for the Courthouse Annex Building and we did some work for the Radisson Plaza.

Wash On Wheels specializes in post-construction and fire clean up along with the clean up of any concrete surface.



Memorial Stadium will have a face lift by the time Johnson C. Smith's homecoming rolls around. J. R. Covington (above) and his employ-

ees at Wash On Wheels have worked hard to finish the first phase of the restoration cleaning.

Photo/CALVIN FERGUSON