

Lots of fun and frights for all the family!







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ABOUT THE PROJECT

SAFER HALLOWEEN

Safer Halloween is a project within the South West Regional Drug and Alcohol Task Force's Safer Communities Program, operating as Safer Celbridge and Safer Maynooth.

SAFER stems from and builds on an acronym used by the World Health Organisation (WHO) for five high impact strategic actions on reducing alcohol harm:

- Strengthen restrictions on alcohol availability.
- Advance and enforce drink driving countermeasures.
- Facilitate access to screening, brief interventions, and treatment.
- Enforce bans or comprehensive restrictions on alcohol advertising, sponsorship, and promotion.
- Raise prices on alcohol through excise taxes and pricing policies.

The World Health Organisation (WHO) advocates community-action to reduce risky alcohol consumption and harm, arguing that community leadership and locally based action is key to building healthier communities and reducing the levels of harm currently being experienced at the local level.

The aim of SAFER Halloween is to create awareness of and where possible reductions in rates of problem drinking, underage drinking and alcohol-related harm, by focusing on promotion of positive community action which builds on the sense of community spirit and connectedness, for a healthier community.

Who can participate?

People interested to get involved can do so by contacting devworker@swrdatf.ie





COLOURING COMPETITION

UNDER 9



SCARE TO

STAY IN!

31ST OCTOBER 2020



As part of this local community initiative to encourage people to have their halloween fun at home this year, while still able to connect with your local community simply place the completed posters in your home windows as a sign of our commitment to protect our vulnerable. Once placed in the window families can post a picture of it to their Facebook account with the #SlayAtHome and tag either Celbridge or Maynooth Community Council, alternatively send the picture by WhatsApp to 0879217970. All entries will be entered in for one of our many Halloween Hampers with goodies sourced locally in support of local business.





COLOURING COMPETITION

9 + Colour in and Design a Scary Facemask

SCARE TO STAY INI





As part of this local community initiative to encourage people to have their halloween fun at home this year, while still able to connect with your local community simply place the completed posters in your home windows as a sign of our commitment to protect our vulnerable. Once placed in the window families can post a picture of it to their Facebook account with the #SlayAtHome and tag either Celbridge or Maynooth Community Council, alternatively send the picture by WhatsApp to 0879217970. All entries will be entered in for one of our many Halloween Hampers with goodies sourced locally in support of local business.

PUMPKIN CARVING COMPETITION

Why not use our Pumpkin Carving Stencils or make your own and enter in to our competition for a Halloween Hamper by posting a picture of it to Facebook with the #SlayAtHome and tag either Celbridge or Maynooth Community Council, alternatively send the picture by WhatsApp to 087 9217970



SCARY HOUSE COMPETITION

Most Spooktacular dressed window/porch/garden can also get involved with a competition entry by dressing up your house and be sure to enter in to our competition for a Halloween Hamper by posting a picture of it to Facebook with the #SlayAtHome and tag either Celbridge or Maynooth Community Council, alternatively send the picture by WhatsApp to 087 9217970





1. In which country did Halloween originate?

England Wales Ireland

Scotland

2. Which Catholic Church holiday is Halloween linked to?

Spirits Day All Saints Day (All Hallows Eve) Dia de los Muertos Finados

3. What was the name of Dracula's sidekick?

He has no sidekick

Igor

Casper

Utterson

4. Which phobia means you have an intense fear of Halloween?

Scaryophobia Halloweenophobia Salemnophobia Samhainophobia

5. Out of which vegetable were Jack O' Lanterns originally made?

Pumpkin Turnip

Apple

Orange

6. What happens if you stare into a mirror on Halloween's night?

You will see your future

You will see your future in-laws

You will see your future husband or wife

You will see your future family

7. Who wrote the novel Frankenstein?

Mary Shelley Bram Stoker

Robert Louis Stevenson

Washington Irving

8. Transylvania is a region in which country?

Bulgaria

Ukraine

Hungary

Romania

9. Is a pumpkin a fruit or a vegetable?

A fruit or A vegetable

10. The word "witch" comes from the Old English word wicce. What does it mean?

wacky woman wise woman wary woman wet woman

11. What will happen if you hear an owl's call in the middle of the night?

It means someone will get money
It means someone will get married
It means someone will get sick
It means someone will die

12. Souling is an old Trick or Treat where poor people would go to places to offer

soul cakes for the dead prayers for the cakes in exchange for dead people prayers for the dead in exchange for soul cakes dead people in exchange for cakes

13. What was the first time that Trick or Treat was mentioned in a newspaper?

In 1924

In 1925

In 1926

In 1927

14. What is another popular symbol of Halloween?

a mummy

a scarecrow

a mermaid

a dragon

15. What is another name people give to Halloween?

30sec

Witches' Day

Snap-Apple Night

Lamswool

Witchcraft Day



16. If a person wears his or her clothes inside out and then walks backwards on Halloween...

he or she will see a witch at midnight he or she will become a vampire at midnight he or she will meet a ghost he or she will have the ability to see the future

17. Why do people dress up for Halloween? Because it's a specific Carnaval festivity in late October

Because it's fun!

Because they need to be different from demons and souls

Because people like to scare one to another

18. Around what time did Halloween originate?

Around 4000 B.C. Around 456 A.D. **During the Middle Ages** It's as old as time

19. How Halloween celebrations are known in **Hong Kong?**

All Hallow's Eve Festival of the Hungry Ghosts Day of the Dead Day of the Late People

20. What is the American city known as the "Capital of the Halloween"?

New York City, New York Salem, Massachusetts Anonka, Minnesota New Orleans, Louisiana

21. Which is the largest Halloween parade in the USA?

Little Five Points Halloween Festival and Parade, Atlanta Northalsted Halloween Parade, Chicago

Krewe of Boo, New Orleans

The Village Halloween Parade in New York City

22. What is really rare for you to see on Halloween night?

A werewolf hunting Santa Claus fighting with the Easter Bunny A green pumpkin A full moon

23. Which food used to be a traditional dish for Halloween night?

A barmbrack A roasted turkey Some barbecue Some pumpkin juice

24. Why are black cats seen as a symbol for bad luck? Because they

are disguised witches would be related to witches are messengers from dark forces are trapped souls of criminals who seek revenge

25. You can identify a _____ by its unibrow, hair palms, tattoos, and a long middle finger.

vampire witch werewolf any monster

26. They are mythical beings who defy death by sucking the blood of humans:

vampires witches mummies werewolves

27. How did people use to kill witches in the **Medieval Ages?**

By throwing some salty water on them By throwing their brooms on them By burning them on a stake By calling them by their witch name

28. When did the Salem Witch Trials happen?

During Christmas of 1843 Somewhere after the American Revolution of 1775

During the New Year's Eve of 1910 From February 1692 to May 1693

25. werewolf; 26. vampires; 27. By burning them on a stake; 28. From February 1692 to May 1693 21. The Village Halloween Parade in New York City; 22. A full moon; 23. A barmbrack; 24. Because they would be related to witches; they need to be different from demons and souls; 18. Around 4000 B.C.; 19. Festival of the Hungry Ghosts; 20. Anonka, Minnesota; exchange for soul cakes; 13. In 1927; 14. a scarecrow; 15 Snap-Apple Night; 16. he or she will see a witch at midnight; 17. Because or wife; 7. Mary Shelley; 8. Romania; 9. A fruit; 10. wise woman; 11. It means someone will die; 12. offer prayers for the dead in 1. Ireland; 2. All Saints Day (All Hallows Eve); 3. He has no sidekick; 4. Samhainophobia; 5. Turnip; 6. You will see your future husband



Roll the Frankenstein

A simple Halloween game focusing on the big green monster. It's simple to set up and fun to play.

Materials needed:

- Green, black and other colour card or paper
- Random objects for eyes, ears, nose etc.
- Roll a Frankenstein dice instructions
- Scissors
- Glue
- Dice



Cut a square piece of card/paper for the shape of Frankeinsten's face. Each player rolls a dice to see what they need to add on to their Franskenstein face. Play as many rounds as you like until you have a scary and freaky looking Frankenstein

Add the following depending on the roll of the dice:

1 – Add Hair 2 – Add 1 Eye 3 – Add 1 Ea

4 – Add a Mouth 5 – Add a Scar 6 – Add anything you want

Worm Pie

This is a messy but fun Halloween Game

Materials needed:

- Plenty of jelly worms
- Plenty of whipped cream
- Bowl for each player

Instructions:

To each bowl add some jelly worms and cover them well with whipped cream. Give each player their bowl full of worm pie and let them catch the worms - using no hands! The first player to eat all of their worms using only their mouths to catch them wins



Wrap the Mummy

In this Halloween game, teams are competing to be the first to wrap one team member up as a mummy. Generally the smallest on the team volunteers to be the mummy (as this will be quicker and uses less toilet paper). The rest of the team wrap the mummy around with toilet paper. The team that finishes first wins this creative Halloween game.



Pumpkin Jelly Toss

Materials needed:

- Small bowls/cauldrons
- Halloween Jellies



Set up the game by each player setting up their cauldrons in front of them and away from other players. Once everyone is set up, each player takes it in turn to toss their jelly into another player's cauldron for points. You can different point values for the different cauldrons depending on their place or size etc.



Halloween Jelly Separation

This is a really simple game

Materials needed:

• Packets of Halloween Jellies

Instructions:

Give each player a packet of Halloween Jellies. Tell them they to separate and organise the jellies by time as quick as they can! You can double up this game and use the same jellie as Pumpkin Jelly Toss.









Halloween Memory Game

Instructions:

Print 2 copies of the Halloween Memory Game and cut out the cards.

Shuffle them around and place them all upside down.

Each player takes a turn to choose 2 cards and try to find a matching pair. If a player makes a match, they can play another turn.

The person with the most pairs at the end of the game is the winner.

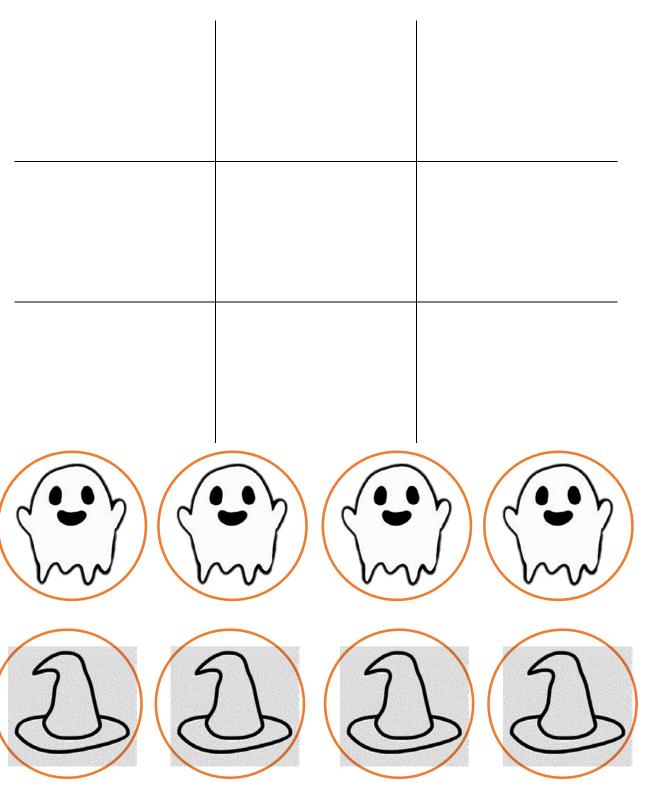


Spooky X's & O's Instructions:

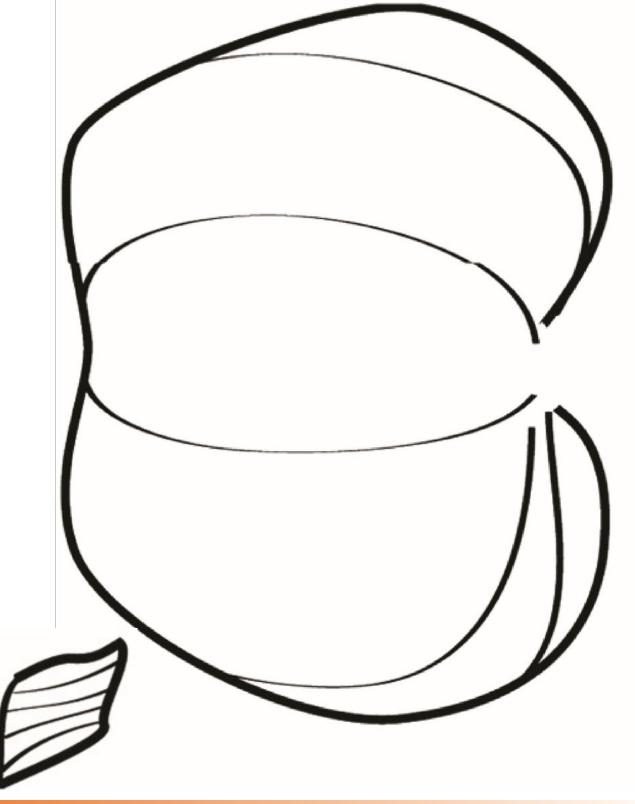
Print out the X's & O's Board and the counters and cut them to shape.

Players take turns in placing one counter at a time.

The first person to have 3 in a row, is the winner.



Pin the Stem on the Pumpkin
Colour and cut out the pumpkin and the stem. Tape the pumpkin to the wall and place a piece of tape on the stem. Here's the tricky part - close your eyes and try to place the stem on the right spot on the pumpkin!



Pumpkin Slime

Materials needed:

- 1/2 cup of Elmer's White Glue
- 3 Cups of Foam Shaving Cream
- 1/2 tsp baking soda
- Food Coloring
- 1 tbsp of saline solution



Add 3 cups of foam shaving cream to a bowl. Add food coloring as desired and gently stir in.

Mix in the glue

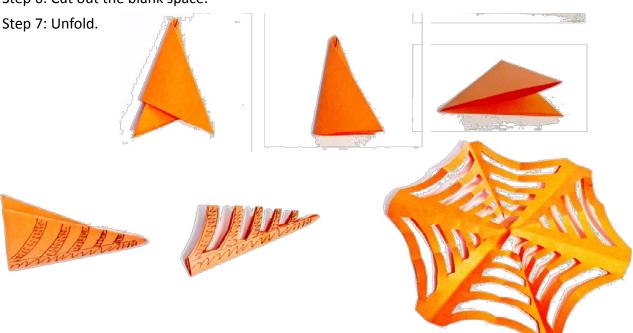
Next, add the baking soda

Mix in the saline solution and stir until it starts to form as slime and pull away from the sides.



Paper Spiderwebs

- Step 1: Fold a piece of paper over to make a large triangle. Cut off the excess strip.
- Step 2: Fold the triangle in half to make a smaller triangle.
- Step 3: This is the tricky part. Fold the sides of the triangle over almost like a blanket, so they look like the picture on the below.
- Step 4: Cut off the bottom of the above shape, so you have a triangle
- Step 5: Draw the design below on one side of the triangle.
- Step 6: Cut out the blank space.



ER HALLOWEEN ACTIVITY PACK

Scavenger Hunt

Print off the cards and place the next card in the location with a Halloween treat (candy or non-candy treat).

To find your very first treat, I'm where you get food to eat.

If you want to find a candy label, You must look under your dinner table.

It's too
early to
quit.
I'm on
something
you sit.

or the state of th

It's time
We stop
for a drink.
Now I'm
close to
the sink.

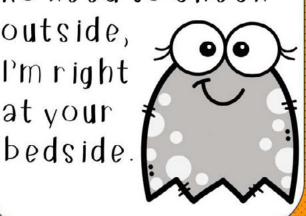


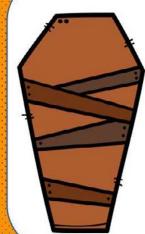
You still have more clues, The next one is by your shoes.

Imight
be hard
to see.
But I'm
close to
your TV.



No need to check outside, Pm right at your





Now I'm in your bed! I'm under where you put your head.



The next clue is what you need, I'm near the books you read.



door.

Findthe next clue, if you dare.

I'm where you keep your underwear.

Now if you follow this path, You'llfind me where vou take a bath.

This is your last clue. There won't be anymore. Foryourfinal treat, check thefront

Pumpkin Soup

Ingredients

2 tbsp olive oil

2 onions, finely chopped

1kg pumpkin or squash (try kabocha), peeled, deseeded and chopped into chunks

700ml vegetable stock or chicken stock

150ml double cream

For the croutons

2 tbsp olive oil

4 slices wholemeal seeded bread, crusts removed

handful pumpkin seeds

Method

STFP 1

Heat 2 tbsp olive oil in a large saucepan, then gently cook 2 finely chopped onions for 5 mins, until soft but not coloured.

STEP 2

Add 1kg pumpkin or squash, cut into chunks, to the pan, then carry on cooking for 8-10 mins, stirring occasionally until it starts to soften and turn golden.

STEP 3

Pour 700ml vegetable or chicken stock into the pan and season with salt and pepper. Bring to the boil, then simmer for 10 mins until the squash is very soft.

STEP 4

Pour 150ml double cream into the pan, bring back to the boil, then purée with a hand blender. For an extra-velvety consistency you can pour the soup through a fine sieve. The soup can now be frozen for up to 2 months.

STEP 5

To make the croutons: cut 4 slices wholemeal seeded bread into small squares.

STFP 6

Heat 2 tbsp olive oil in a frying pan, then fry the bread until it starts to become crisp.

STEP 7

Add a handful of pumpkin seeds to the pan, then cook for a few mins more until they are toasted. These can be made a day ahead and stored in an airtight container.

STFP 8

Reheat the soup if needed, taste for seasoning, then serve scattered with croutons and seeds and drizzled with more olive oil, if you want.

Why do demons and ghouls hang out together?

Because demons are a ghouls best friend!



The maker of this product does not want it, the buyer does not use it, and the user does not see it. What is it?

A coffin

Caramel Apples

Ingredients

8–9 cold apples 1 and 3/4 cups (420ml) heavy cream

1 cup (240ml) light corn syrup

2 cups (400g) packed light or dark brown sugar

1/4 cup (4 Tablespoons; 60g) unsalted butter, at room temperature

1/2 teaspoon salt

1/2 teaspoon pure vanilla extract



Prep the apples: Rinse the apples with water, then wipe completely dry. Removing the slippery waxy coating will help the caramel seal to the apple. Remove the apple stem and insert a caramel apple stick about 3/4 down into the apple.

Line a large baking sheet with a silicone baking mat (preferred) or grease the pan with butter. Caramel usually sticks to parchment or wax paper.

Make the caramel: Combine the heavy cream, corn syrup, brown sugar, butter, and salt in a 3-quart heavy-duty saucepan over medium heat. Do not turn the temperature up or down—keep at medium the entire time the caramel cooks. Stir constantly with a wooden spoon until the butter is melted. Once melted, brush down the sides of the pan with a water-moistened pastry brush and attach a candy thermometer to the pan, making sure the bulb is not touching the bottom of the pan (as you'll get an inaccurate reading).

Without stirring, let the mixture cook and bubble until it reaches 235°F (113°C). Some readers have been cooking to 240°F (116°C) and saying the caramel sticks much better to the apples that way. Stick with anywhere between 235°F - 240°F. Reaching this temperature should take about 15 - 20 minutes, though don't use time as your guide because it depends on your stove. Don't be alarmed if your caramel is taking longer, just use the candy thermometer as your guide. The temperature will heat up slowly, then move quickly, so keep your eye on the pot. Once at 235°F - 240°F, remove caramel from heat and stir in the vanilla. Avoid over-stirring which can create air bubbles in the caramel (and then on the apple). Allow caramel to cool for 10-15 minutes until slightly thickened. If caramel is too thin to coat apples, let it cool and thicken for 5-10 minutes longer.

Dip the apples: Holding the caramel apple stick, dip the apple into the warm caramel, tilting the pot as needed to coat all sides of the apple. Lift the apple up and swirl it around or gently tap it against the side of the pot to let excess caramel drip off. Place coated apple on prepared pan. Repeat with remaining apples. Enjoy immediately or allow caramel to set, about 45-60 minutes. If you want to wrap the caramel apples in cellophane treat bags for travel/gifting, wait until the caramel has completely set.

If desired, you can add toppings. Immediately after coating in caramel and before the caramel sets, roll the caramel dipped apples in finely chopped nuts, toffee pieces, mini M&Ms, sprinkles, or coconut. You can even drizzle with melted chocolate or white chocolate, too.

For displaying or serving, I recommend placing on wax paper or another nonstick surface. Even when the caramel has completely set, caramel apples may slightly stick to a serving dish. To eat a caramel apple, you can bite right into it or sit it upright on a cutting board and cut slices around the stick. (Or pull out the stick and slice.) These are great for sharing!

Loosely cover and store the leftover dipped apples in the refrigerator for up to 1 week.



Halloween Tea Brack



What you need:

225g/8oz Odlums Self Raising Flour 350g packet of Shamrock Fruit Mix 300ml/½pt Cold Tea 125g/4oz Shamrock Golden Caster Sugar 1 Egg, beaten Good pinch Goodall's Mixed Spice Ring or other Charms Rowse Honey (for decoration)



How to:

- 1 Place fruit and tea in a bowl and leave to soak overnight.
- 2 Add sugar, egg, flour and mixed spice and mix well.
- 3 Wrap ring and any other charms in greaseproof paper and stir into mixture.
- 4 Transfer to a greased and base lined 20cm/8" round cake tin or 900g/2lb loaf tin.
- 5 Bake in a preheated oven 170°C/325°F/Gas 3 for approx one hour or until risen and firm to the touch.
- 6 Cool on a wire tray. When cold, wrap in greaseproof paper and keep for two days before cutting.
- 7 Melted honey may be brushed over brack before cutting.



Boxty

Makes 6 to 8 pancakes

INGREDIENTS

Potatoes, peeled, boiled and mashed - 1/2 pound, or 1 cup Potatoes, peeled, finely grated and squeezed dry 1/2 pound

Flour - 3/4 cup

Egg, beaten - 1

Milk - 1/2 cup

Salt and pepper - to season

Oil for frying



METHOD

- 1. Mix the potatoes, flour, egg, milk, salt and pepper together well in a large bowl.
- 2. Heat a generous amount of oil in a skillet or saute pan. Drop about 1/4 cup of the batter at a time into the hot oil and spread out into a round about 1/2-inch thick. Fry until underside browns, then flip and brown the other side.
- 3. Remove to a paper towel-lined plate and repeat with the rest of the batter. Finished boxty can be held in a warm oven until serving.

BOXTY VARIATIONS

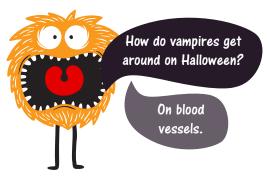
Boxty Cake:

Preheat oven to 475°F. Place a greased 8 or 9-inch cake pan or skillet in the oven to get hot. Follow the recipe above, cutting the amount of milk to 1/4 cup. Spread the batter out into the cake pan or skillet and place in the oven for 15 minutes. Reduce heat to 400°F and bake for another 45 minutes to an hour. Serve cut in wedges and serve hot.

Boxty Dumplings:

Drop spoonsful of the batter into simmering stews.

Add 1 teaspoon of baking powder to the batter if you like to make the cakes puff a bit more. Large, plate-sized boxty are often made and folded over meat, fish or vegetable fillings.









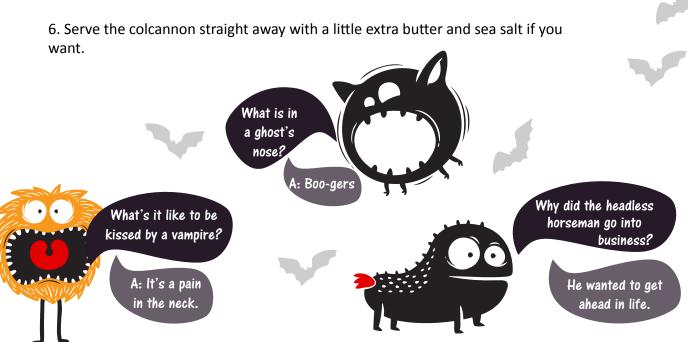
Colcannon

Ingredients

1kg potatoes, peeled and diced
250g savoy cabbage, finely sliced
1 bunch of spring onions, finely sliced
2 tablespoons of butter
75ml of milk
A good pinch of sea salt and black pepper



- 1. Add the peeled and diced potato to a pot of cold water, cover, place over a high heat and bring to the boil. Reduce heat and simmer until the potato is tender when pierced with a fork.
- 2. Place a metal steamer into another pot, add a little water and bring to the boil. Place the cabbage into the steamer and steam cook until it is tender.
- 3. When the potatoes are cooked, remove from the heat, drain into a colander, then add back into the pot with the butter and milk.
- 4. Using a potato masher, mash the potatoes until smooth and creamy. You may want to add a little bit more or less milk and butter, it is up to you!
- 5. Add in the spring onion, steamed cabbage, sea salt and black pepper and stir through with a spoon until evenly combined.







6-9 year olds

Toy Story of Terror

The Nightmare before Christmas

Coco

Hotel Transylvania

9-12 year olds

Hocus Pocus

Casper

Goosebumps

The Addams Family

Dracula

Coraline

12-15 year olds

Beetlejuice

Ghostbusters

Buffy the Vampire Slayer



