



BOO! 2025

How to...

Have the best Halloween ever

Try these ideas, recipes, and a fun craft to celebrate the holiday in a big way!

From choosing your costume to planning your trick-or-treat route, there are so many ways to make the Halloween holiday memorable. Here are a few tips for having a safe and fun celebration.

Get into the spirit

Leading up to the big day, you can set the mood by watching Halloween movies like *Hocus Pocus*, *Hotel Transylvania*, or *Frankenweenie*. Add a few decorations to your room, like mini pumpkins or glow-in-the-dark bats. You can also make your own decorations. See the craft instructions for paper tube ghosts on the opposite page.

Double-check your costume

Try on your costume ahead of time to make sure you have all the items you need, including accessories and makeup. Make or select a Halloween playlist to listen to when you're getting into costume. You can cue up classic songs like "Monster Mash," "The Purple People Eater," "Ghostbusters," and "The Addams Family Theme."

Make the day feel special

You can start Halloween morning with a festive breakfast, like the monster mash toast on the opposite page. If you're not wearing your costume to school, you can dress in orange and black or put on a fun Halloween shirt, a plastic spider ring, or spooky skeleton socks. If you'd like to pack a Halloween-themed lunch, try using a bat or ghost cookie cutter to make your sandwich a spooky shape. Draw a jack-o'-lantern face on a clementine for a sweet and fun addition.



Plan your trick-or-treat strategy

Pick a familiar neighborhood with lots of Halloween decorations—people who are in the Halloween spirit are more likely to give out candy. Wear comfortable shoes and stay with your group. You and your family and friends can bring flashlights and wear glowsticks so it's easier for you to see one another and for others to see you. End the day by sorting candy and making trades. You can use any leftover candy to make the candy bark below!

Halloween candy bark

What you need

- Baking sheet or tray
- Parchment paper
- Leftover candy (like mini chocolate bars, peanut butter cups, candy-coated chocolates, and candy corn)
- Knife and cutting board
- Heatproof glass or metal bowl
- 12 ounces of dark, milk, or white chocolate or chocolate chips
- Rubber spatula
- Optional: other toppings like pretzels, cookies, or sprinkles

Instructions

1. Line a baking sheet or tray with parchment paper.
2. Cut up your choice of leftover candy into smaller pieces for the bark.
3. Put 1–2 inches of water into a small saucepan and place a heatproof glass or metal bowl on top. The bowl should be large enough to sit above the water, not in it.
4. Heat the water gently (but don't boil it). Stir the chocolate until just melted. Keep the flame low so steam doesn't splash into the chocolate. Once melted, use an oven mitt to take the bowl off the heat and stir chocolate with the spatula.
5. Pour the chocolate onto the parchment-lined sheet. Spread it about ¼ inch thick (or whatever thickness you like). To smooth it, lift the pan and gently tap it on the table.
6. Sprinkle the chopped candy toppings evenly over the chocolate.
7. Let it cool and harden for at least 2 hours at room temperature (or about 30 minutes in the refrigerator).
8. Break the bark into pieces by hand or with a knife. Store in an airtight container in a cool place or in the fridge.

WARNING!
Ask an adult's permission before using the stove.





SWEET STAT

In 2024, M&M's were the most popular Halloween candy in the US, followed by Reese's Cups and Sour Patch Kids.

Recycled cardboard tube ghosts

What you need

- Scrap paper to protect your work surface
- Recycled cardboard toilet or paper towel tubes
- White acrylic craft paint, tempera paint, or acrylic primer
- Paintbrush
- Scissors (small detail series work best)
- Black paint pen or marker
- Optional, to make a garland: string and large sewing needle or pushpin

Instructions

1. Keep your work surface protected by covering it with scrap paper.
2. Paint the tubes white and let them dry.
3. Make a head: Use scissors to cut one end of the tube, so it slopes from a tall point in the front to a lower curve in the back.
4. Cut curvy or pointy "tails" at the bottom.
5. Draw on eyes and a mouth with a paint pen or a marker.
6. To make a garland (optional): Use a pushpin to poke a hole on each side of the ghost, near its eyes, as shown in the photo. Cut a piece of string as long as you'd like for your garland, plus a few extra inches for hanging. Thread the string through the holes using a needle or pushpin. Repeat with additional ghosts until the garland is as long as you would like.

Monster mash toast

Ingredients

- 2 slices of your favorite bread
- Kosher salt
- Black pepper
- 1 avocado, peeled and pitted
- Half a lemon
- 2 or 3 mini bell peppers
- 1 small sheet of nori seaweed snack
- Various toppings, such as shredded or sliced cheese, olives, cornichons, potato chips, cucumbers, and radishes

Instructions

1. Toast each slice of bread and set aside. Place the avocado in a small bowl and use a fork to mash it until mostly smooth. Season to taste with salt and pepper and add a small squeeze of lemon (this will prevent the avocado from browning quickly).
2. Trim the bell peppers into ears, horns, noses, or mouths as shown. Use the nori sheet to make eyelashes or a mouth.
3. Cut your other chosen toppings into more facial features. We made eyes with potato chips, cucumbers, cheese circles, and olives. We used shredded cheese for hair, radish slices for ears, and cornichons for eyebrows.
4. Spread a layer of mashed avocado on each slice of toast. Arrange a face on each with your prepared topping pieces. Eat immediately.

