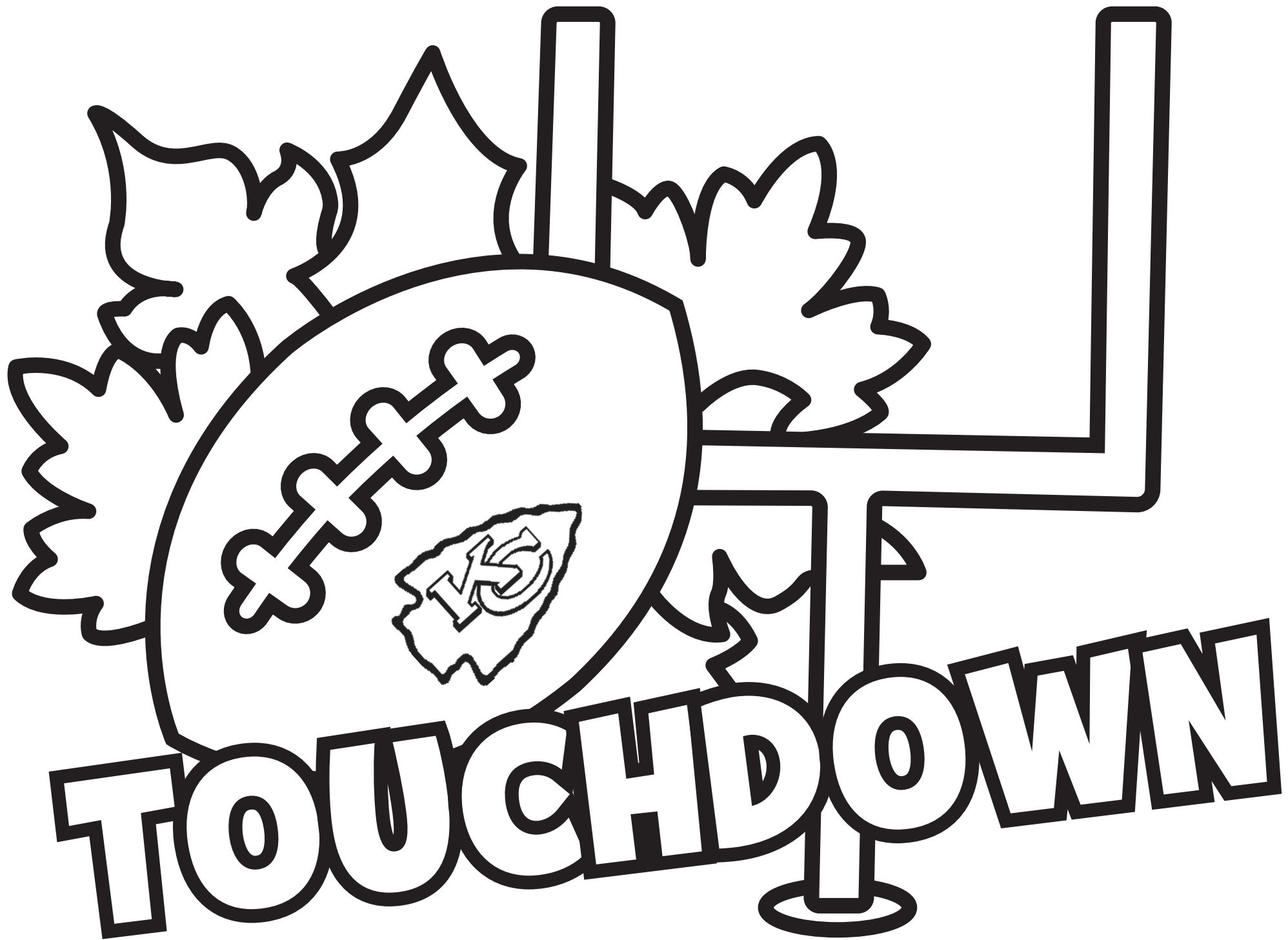








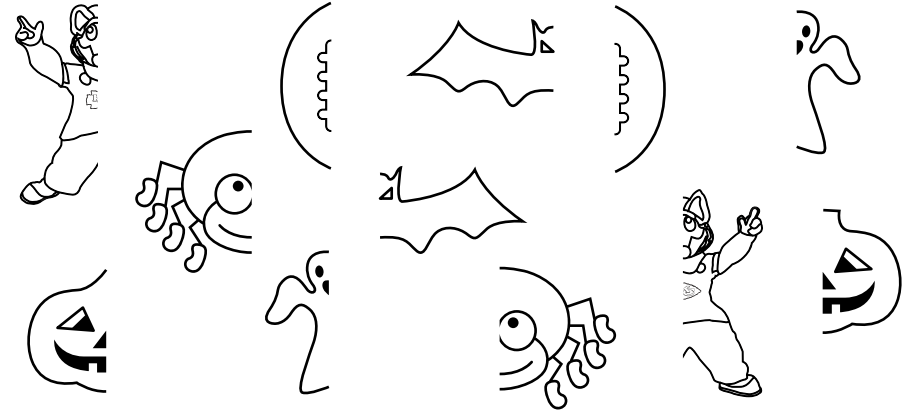
Happy Halloween



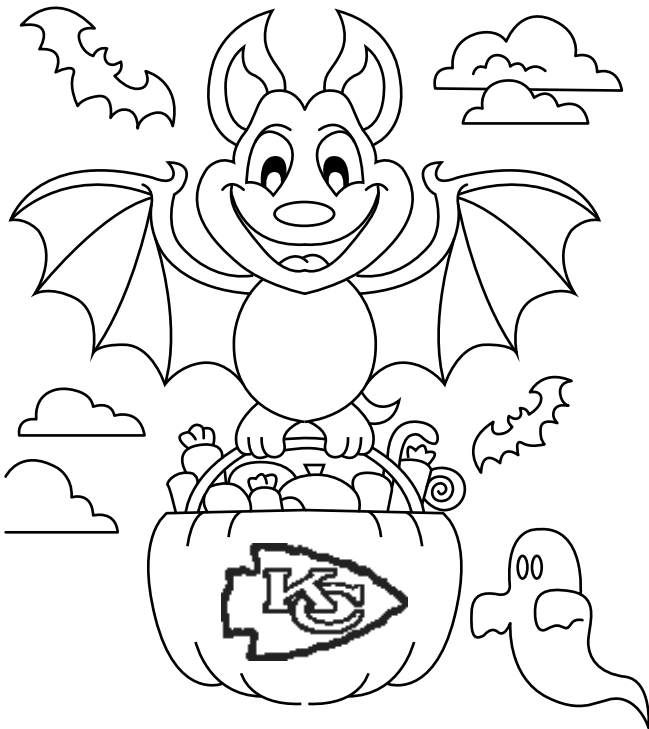
Halloween Word Search

T	F	Z	M	D	Y	B	C	B	L	TRICK
R	O	Q	F	U	N	R	A	A	E	FUN
I	S	P	O	O	K	Y	N	T	M	TREAT
C	T	R	E	A	T	C	D	V	G	CANDY
K	W	I	T	C	H	K	Y	X	R	WITCH
										SPOOKY
										BAT

Draw a line to match one picture to its other half



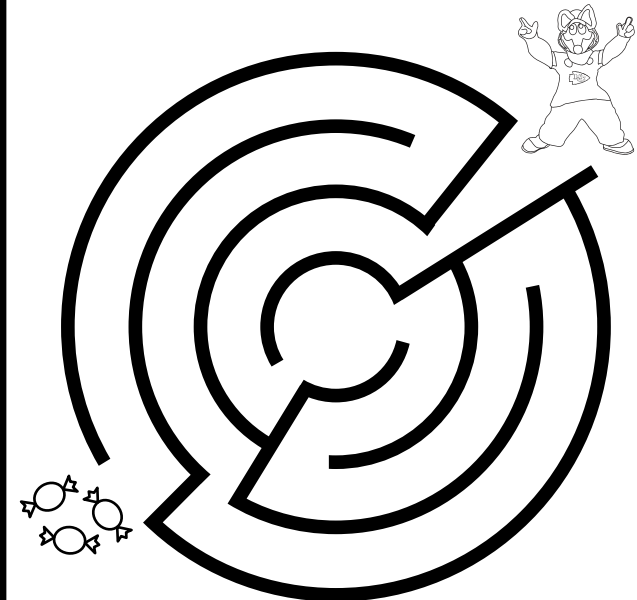
Color this picture



Unscramble the words given below

pSiedr	_____
obmieZ	_____
aLnetnr	_____
oemsaMh	_____
upPmink	_____
nMstoer	_____

Help KC Wolf find the way to the Halloween candies.





Pumpkin Spice Popcorn Recipe

Ingredients:

- 10 cups plain popped popcorn (from kernels or plain microwave bags)
- $\frac{1}{4}$ cup butter
- $\frac{1}{4}$ cup granulated sugar
- 1 teaspoon pumpkin pie spice
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{4}$ teaspoon salt

Instructions:

1. Preheat oven to 250°F. Line a large baking sheet with parchment paper.
2. Combine wet ingredients. In a small saucepan over medium-low heat, melt the butter.
3. Create the glaze. Stir in the sugar, water, salt, and pumpkin pie spice. Cook and stir until the sugar is dissolved, about 3–4 minutes. Remove from heat and stir in the vanilla extract.
4. Toss and bake. Pour the butter mixture over the popcorn in a large bowl and toss gently to coat. Transfer the popcorn to the prepared baking sheet.
5. Bake and crisp. Bake for 20–25 minutes, stirring every 5 minutes to prevent sticking and ensure even crisping.
6. Cool completely. Let the popcorn cool before breaking it into pieces and serving.

Did you know?

October 1st is National Pumpkin Spice Day, and the whole month is National Popcorn Poppin' Month—perfect timing for this tasty treat!