

# Real Adventures!



IN THE EVENING CHILDREN DRESS UP IN STRANGE COSTUMES AND PRETEND THEY ARE WITCHES OR GHOSTS. THEY GO FROM HOUSE TO HOUSE AND ASK PEOPLE, "TRICK OR TREAT?" MOST PEOPLE CHOOSE 'TREAT'. THEY GIVE CHILDREN SWEETS, FRUIT, CAKES OR MONEY. SOME PEOPLE DON'T GIVE ANYTHING AND KIDS PLAY A TRICK. THEY CAN MAKE A LOT OF NOISE OR SPILL FLOUR ON THE DOORSTEP!



to dress up ['dres'ʌp] наряжаться  
strange [streɪndʒ] странный, чудной  
costume ['kɒstjʊm] одежда, костюм  
to pretend [prɪ'tend] притворяться,

делать вид  
witch [wɪtʃ] ведьма  
ghost [ɡəʊst] привидение  
Trick or treat? детская игра



«Угостите или подшучу»

trick [trɪk] шутка

treat [tri:t] угощение

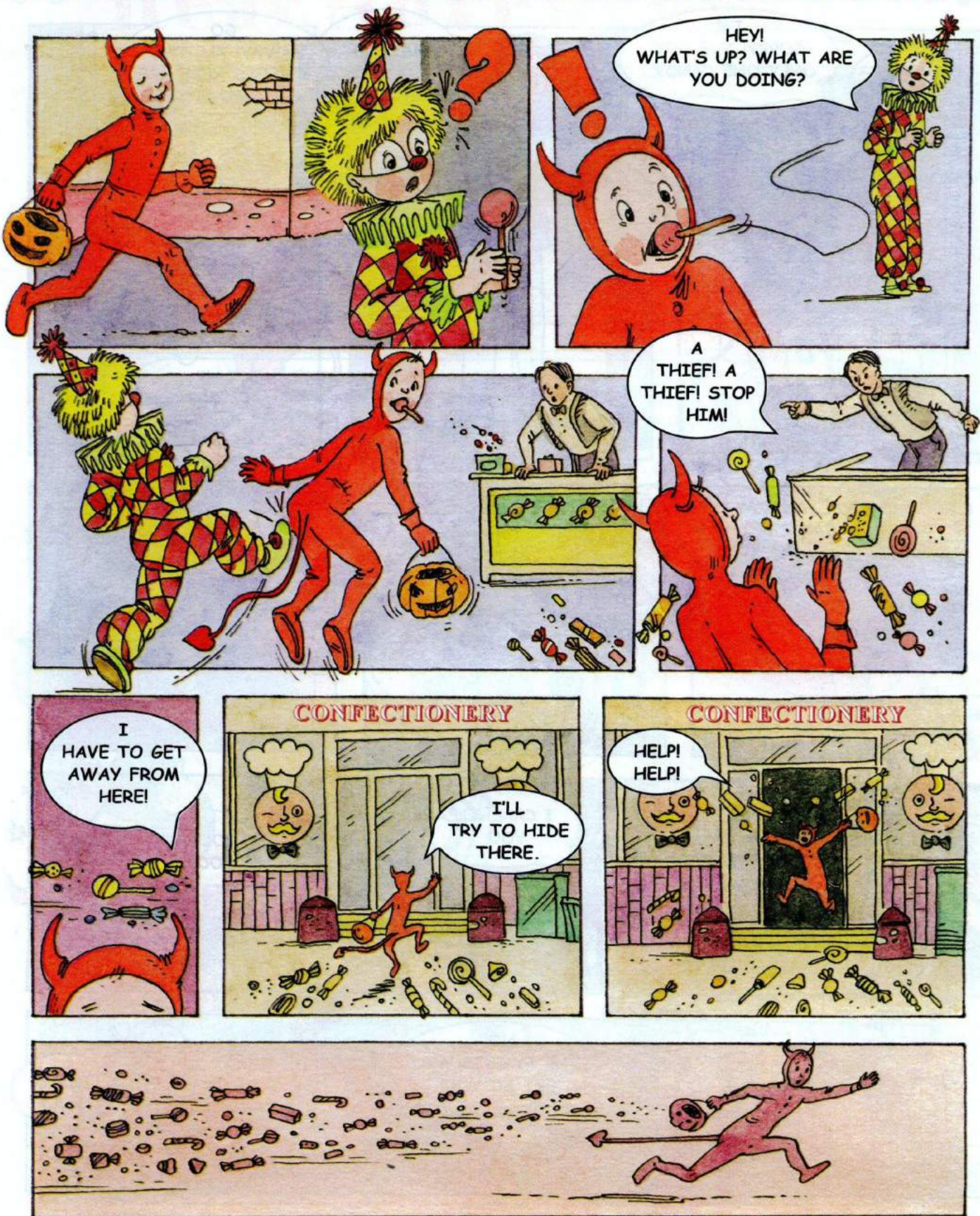
to spill [spɪl] рассыпать

flour [ˈflaʊə] мука

doorstep [ˈdɔːstɛp] крыльцо, ступенька

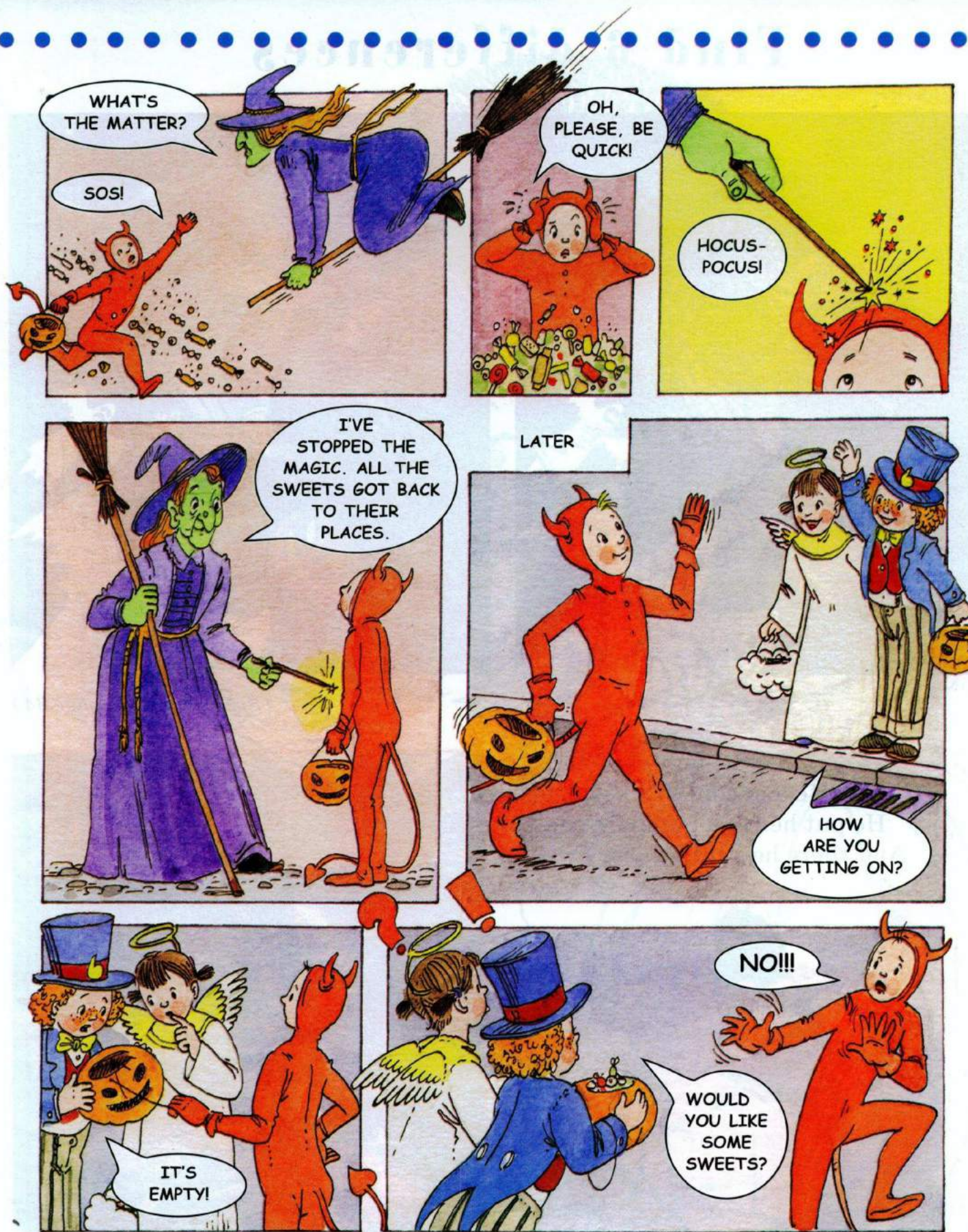
hocus-pocus [ˌhɒkəsˈpɒkəs] фокус-покус

to get to добираться до



What's up? Что случилось?  
thief [θi:f] вор

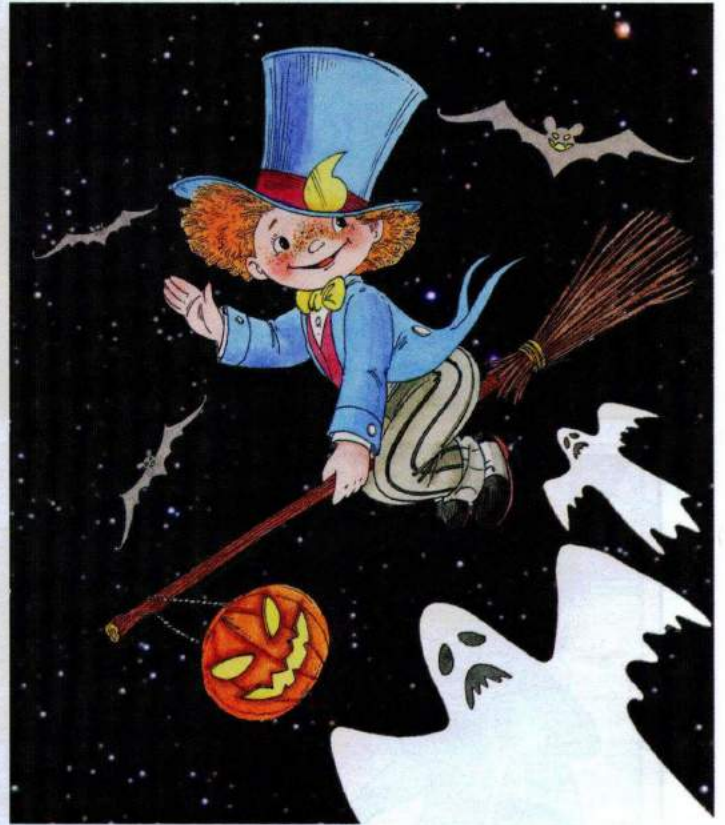
SOS! [ˌesəʊˈes] СОС, сигнал бедствия  
to get back вернуться



to get on *успевать, делать успехи*  
confectionery [*kən'fekʃnəri*] *кондитерская*

magic [*'mædʒɪk*] *магия, волшебство*

# Find 6 differences



(See answers on page 64)

Peter, Peter, pumpkin-eater,  
Had a wife and couldn't keep her;  
He put her in a pumpkin shell,  
And there he kept her very well.



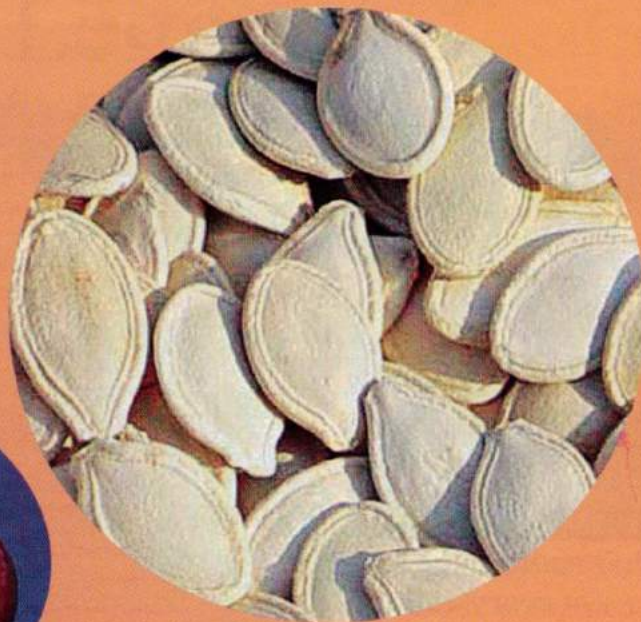
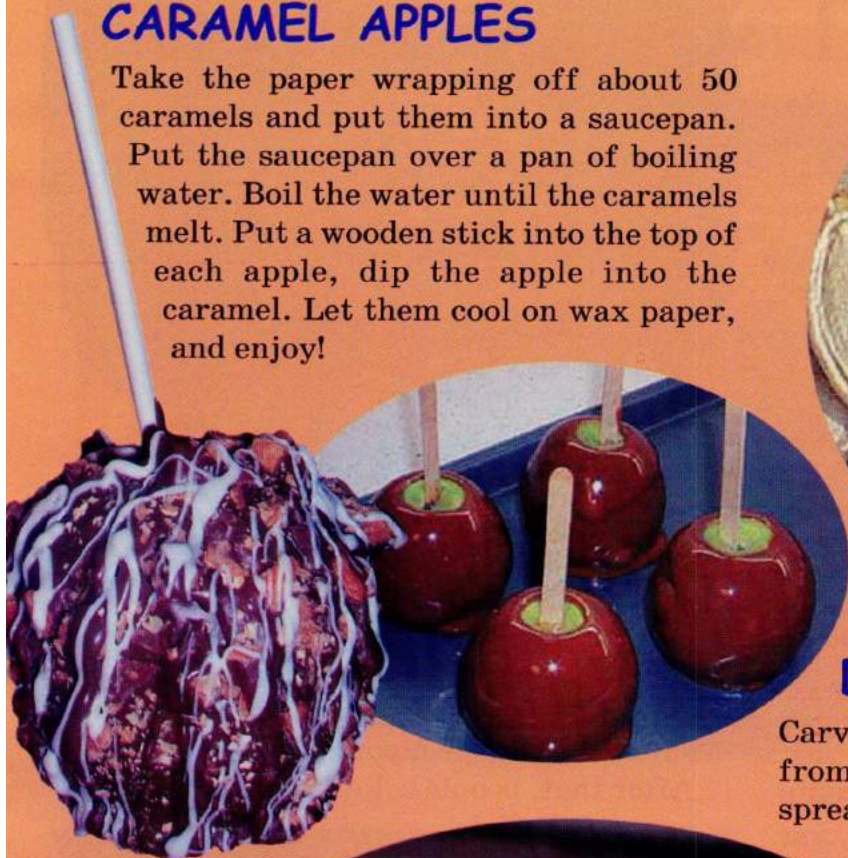
Make your own pumpkin with LEGO.



# Halloween Treats

## CARAMEL APPLES

Take the paper wrapping off about 50 caramels and put them into a saucepan. Put the saucepan over a pan of boiling water. Boil the water until the caramels melt. Put a wooden stick into the top of each apple, dip the apple into the caramel. Let them cool on wax paper, and enjoy!



## DRIED PUMPKIN SEEDS

Carve the pumpkin and separate the pulp from the seeds. Rinse the seeds and spread them out to dry. The next day, add enough melted butter or margarine to coat each seed. Spread the seeds onto a cookie sheet and bake in a 150-degree oven for 20 minutes or until they are slightly brown.



**caramel** ['kærəmə] карамель  
**wrapping** ['tʌpɪŋ] обертка  
**saucepan** ['sɔ:spən] кастрюля  
**pan** [pæn] миска, кастрюля  
**to boil** [bɔil] кипятить  
**to melt** [melt] таять  
**to dip** [dɪp] макать  
**wax paper** ['wæks 'peɪpə] вощеная бумага, пергамент

**to dry** [draɪ] сушить  
**seed** [si:d] семя, семечко  
**to carve** [kɑ:v] разрезать  
**to separate** ['sepəreɪt] отделять  
**pulp** [pʌlp] мякоть плода  
**rinse** [rɪns] полоскать  
**to spread** [spred] разложить  
**melted** ['meltɪd] расплавленный  
**to coat** [kəʊt] покрывать

**cookie sheet** ['kʊki fi:t] противень для выпечки  
**to bake** [beɪk] печь  
**slightly** ['slaɪtli] слегка  
**refreshing** [rɪ'freʃɪŋ] освежающий  
**gingersnap** ['dʒɪndʒəsnæp] имбирное печенье  
**cookies** имбирное печенье  
**puree** ['pjʊəreɪ] пюре

# Thanksgiving Menu

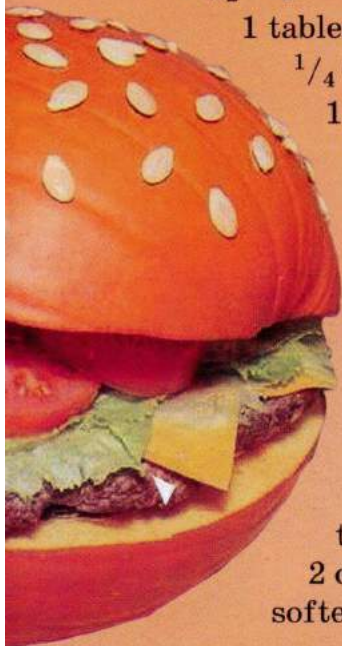
## FROZEN PUMPKIN PIE

A new version of the traditional pumpkin pie with vanilla ice cream. Cool and refreshing!



## INGREDIENTS

- 1 1/2 cups crushed gingersnap cookies
- 1 tablespoon white sugar
- 1/4 cup butter, melted
- 1 cup pumpkin puree
- 1 cup white sugar
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1 1/4 teaspoon ground nutmeg
- 2 cups frozen whipped topping, thawed
- 2 cups vanilla ice cream, softened



## DIRECTIONS

1. Preheat oven to 300 degrees F (150 degrees C).
2. In a small bowl mix together 1 1/2 cups crushed gingersnaps and 1 tablespoon sugar. Stir in melted butter or margarine. Press mixture evenly into a pie plate. Bake for 15 minutes. Allow to cool.
3. In a medium bowl, combine pumpkin, 1 cup sugar, salt, ginger, cinnamon, and nutmeg. Stir until thoroughly mixed.
4. Spread ice cream in an even layer in bottom of cooled gingersnap crust. Pour pumpkin mixture over ice cream. Freeze at least 2 hours before serving. Garnish with whipped topping and crushed gingersnaps if desired.



**ground** [graʊnd] молотый  
**ginger** ['dʒɪndʒə] имбирь  
**cinnamon** ['sɪnəməŋ] корица  
**nutmeg** ['nʌtmeg] мускатный орех  
**whipped** [wɪpt] взбитый  
**topping** ['tɒpɪŋ] глазурь  
**thawed** ['θɔ:d] размороженный  
**softened** ['sɒfnd] размягченный

**direction** [dɪ'rekʃn] руководство  
**to preheat** [ˌpri:'hi:t] предварительно нагревать  
**to stir** ['stɜ:] размешать  
**to press** [pres] (здесь) распределять  
**mixture** ['mɪkstʃə] смесь  
**evenly** ['i:vnlɪ] равномерно

**to allow** [ə'laʊ] давать  
**to combine** [kəm'baɪn] объединять  
**thoroughly** ['θɜrəʊli] как следует  
**to spread** [spred] намазать  
**crust** [krʌst] корка  
**garnish** ['gɑ:nɪʃ] украшать  
**to desire** [dɪ'zaɪə] желать

All right, bring out your orange paper and let's begin...



# Paper



With a square orange paper, fold it in half like so:



Then, fold the paper into half again:



Open it up and you should see this:



Then fold the paper diagonally into a triangle like so:



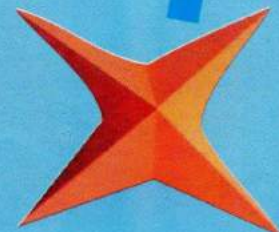
And fold that in half to get a smaller triangle:



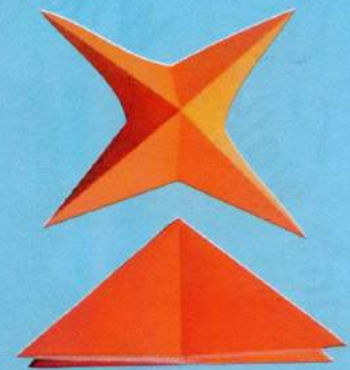
Open up the paper and you should see the following:



Now start to collapse the pre-folded piece of paper.



Now fold each of the four corners upwards as shown in the next three photos:



You will end up with the folded triangle shown below. This piece occurs so often in origami that it has its own name, the **BALLOON BASE**.

**square** [skweə] квадрат  
**to fold** ['fəʊld] складывать, сгибать  
**like so** таким образом, вот так  
**diagonally** [daɪ'ædʒənəli] по диагонали  
**triangle** ['traɪæŋɡl] треугольник  
**following** ['fɒləʊɪŋ] следующие  
**to collapse** [kə'læps] сворачивать, сплющивать

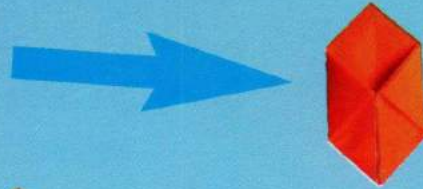
**pre-folded** ['pri:fəʊldɪd] предварительно сложенный  
**piece** [pi:s] кусок  
**end up** заканчивать  
**below** [bi'ləʊ] ниже, дальше  
**to occur** [ə'kɜ:] встречаться  
**balloon base** [bə'lu:n beɪs] основа воздушного шара



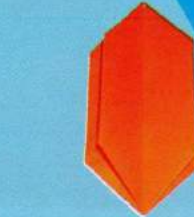
# and Pumpkins



Now fold and tuck in the other three flaps.



Now fold the front facing 2 flaps together so that the plain side is showing like below:



Now draw your pumpkin face on this plain side:

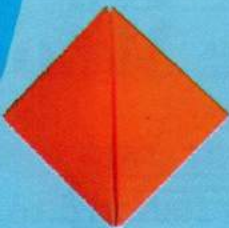
This sequence shows the flap folded, then tucked in.

Finally expand the balloon as shown below...

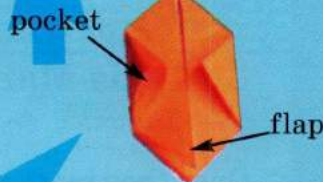
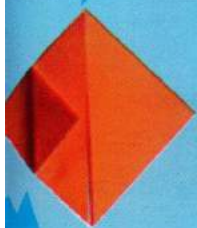


Blow here

Now fold the four horizontal corners into the center as shown:



and Voila! a pumpkin!



Add a "stem" to complete your own pumpkin:

Use your finger to expand the little pocket as shown below. You are going to tuck the flap into the pocket. However, the flap must first be folded in two to make it small enough for the pocket.



Happy Halloween!

**upward** [ʌpwəd] выше  
**horizontal** [hɒrɪ'zɒntl] горизонтальный  
**to expand** [ɪk'spænd] расширять, расправлять  
**to tuck** [tʌk] прятать, засовывать  
**flap** [flæp] клапан  
**however** [haʊ'evə] при этом

**sequence** ['si:kwəns] последовательный ряд кадров  
**front face** [frʌnt feɪs] лицевая сторона  
**plain side** [pleɪn saɪd] гладкая сторона  
**Voila!** Вуаля! Вот так!  
**to add** [æd] добавлять  
**stem** [stem] стебель  
**to complete** [kəm'pli:t] заканчивать