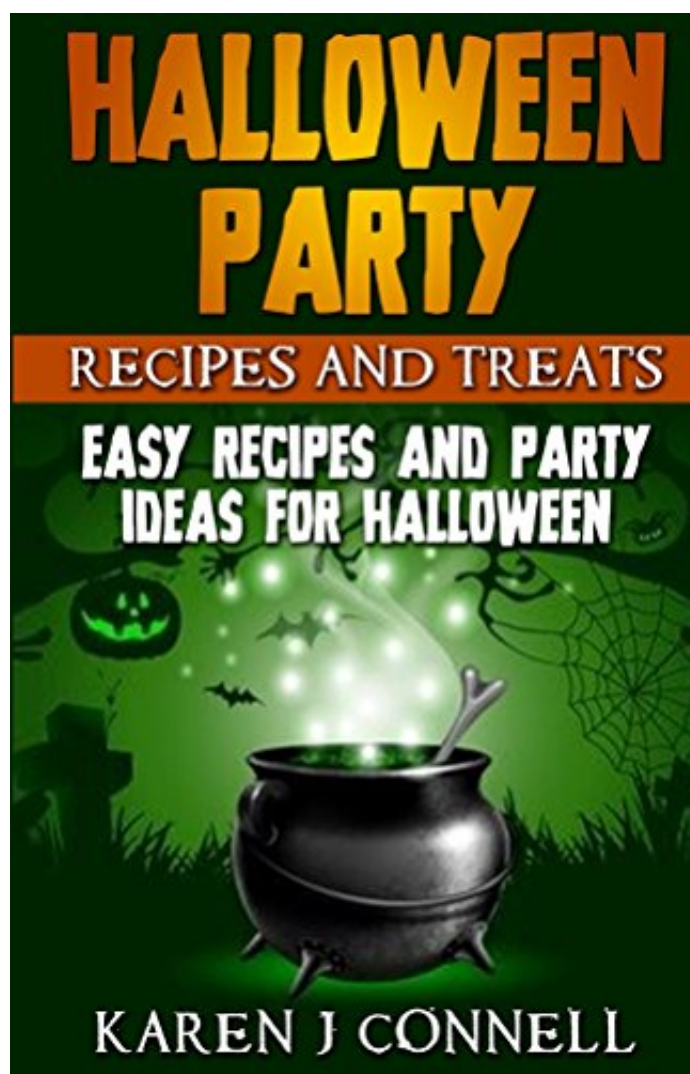


Halloween Party Recipes and Treats: Easy Recipes and Party Ideas for Halloween

by

Susan Evans



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Synopsis

Halloween Party Recipes and Treats ~ Halloween time is all about fun food and scary treats. Whether your party is for a large crowd or just a spooky time for your family, it's easy to turn everyday food into scary food. This book contains some super easy Halloween recipes for you to try. From Scary Brain Dip to Goblin Goo Drinks, it's all in this book. You can plan your party and have the scariest food in the neighborhood. The good thing is that it doesn't matter how spooky the food looks, it always taste wonderful so that your Halloween party will be a hit. So get out your cauldron and start cooking your spooky party treats.

Sort review

From the Publisher ISECOM (Institute for Security and Open Methodologies) is an open, nonprofit security research organization established in January 2001 with the mission to make sense of security. The research project team involved in the making of this book is also involved in other ISECOM projects such as the Open Source Security Testing Methodology Manual, Hacker Highschool, and the professional security certifications and trainings: OPST, OPSA, OPSE, and OWSE. About the Author ISECOM (Institute for Security and Open Methodologies) is an open, nonprofit security research organization established in January 2001 with the mission to make sense of security. The research project team involved in the making of this book is also involved in other ISECOM projects such as the Open Source Security Testing Methodology Manual, Hacker Highschool, and the professional security certifications and trainings: OPST, OPSA, OPSE, and OWSE.

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Look inside the book

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What people say about this book

Navyguyk1, "Definitely using these on Halloween!. Halloween is also my birthday, so always a fun party. Now I have a child too, I'm certainly using these!Written for the US market, it's easy to get the conversions or the replacements. Plus their is a chart in the back of the book too!Love the maggots recipe and the eyes made from donuts."

Jon, "A party in a book. A nice collection of easy to follow and relatively inexpensive recipes for food and drink. The instructions are clear and concise for adults and kids alike.With plenty of suggestions for games and music this book is a one stop shop to help ensure that your Halloween party stands out."

The book by Susan Evans has a rating of 5 out of 4.5. 11 people have provided feedback.

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Book Information

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Text-to-Speech: Enabled

Screen Reader: Supported

Enhanced typesetting: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Sticky notes: On Kindle Scribe

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