

HALLOWEEN SPOOKTACULAR

Yorktown Screamer
Spook-quoson Post

Crawford Road, York County's Legendary, Deadly, Haunted Drive

By Colin Boyd

The area's rich colonial history leads to superstition and talk of those who have died long ago under our very feet. There is one location in Yorktown however, that has more reputation than others for having terrifying and even supernatural occurrences, including an actual homicide having occurred just this year. Crawford Road stretches from Goosley Rd. near Yorktown Middle School to Yorktown Rd. in Newport News. One guarantee during a drive, is that it is a hauntingly scenic through dense forest, seemingly unassuming on any given day, and by night a terrifying trip for any person who dares to take it.

On July 1st of this year Crawford Rd.'s dark history added another chapter after a Portsmouth, VA resident was found deceased on the road at midnight by a passerby. After an investigation by the York-Poquoson Sheriff's Office, an arrest was made for the murder, a potentially closed case from a police investigation standpoint, but another notch in a very

unsettling history. The legends of Crawford Road are well-known amongst York County residents. One, and the oldest of which is that soon-to-be wed woman hung herself from bridge for the tour road overpass. Witnesses report seeing a ghostly apparition standing on the bridge dressed in all white leaping from the bridge and floating back and forth as if hanging by a rope. The bridge now is absolutely coated in graffiti, tagged by those who consider themselves brave enough to stand under it.

Colonial Ghosts.com reports on another incident of the Crawford Road bridge having haunting powers late at night. According to their reporting a group of friends driving down the road late in the night, and when they reached the bridge, the CD they had playing emitted a high-pitched noise that refused to cease until they were away from the bridge. They say the group has refused to return since.

More conspiracy theories point to late 19th-early 20th century



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gatherings of the Klux Klan as contributions to ghostly sightings. Saying that bridge-area was the site of public lynchings. The existence of the Klan in York County history has been reported, however the bridge has not existed long enough for such acts to have taken place, so those worried can put those concerns to rest.

Lt. Dennis Ivey of the York Poquoson Sheriff's Office advises that locals not drive down the road at night because of all the incidents that have occurred.

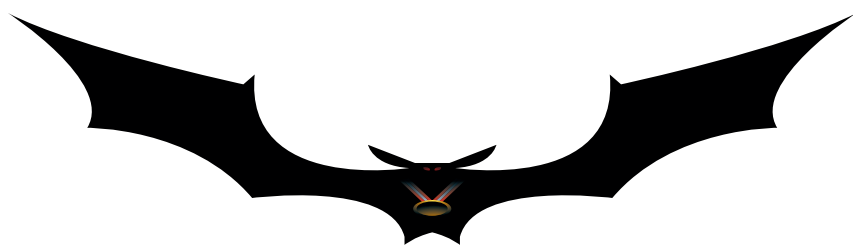
It is patrolled regularly to keep residents safe, more realistically from each other than the purported haunts.

The most likely theory for all of the scary reputation that the road has gained, is that it is all in the superstitious minds of York County residents. In an interview with Coastal Virginia magazine, York-Poquoson deputy asserted his unwavering commitment that the road has no supernatural haunted powers, "I rode down there at various times of day and night, and have

yet to see anything down Crawford Road or the bridge or anything like that. It's a creepy old road, but I think the stuff you hear is more of an urban legend."

While many of the legends of Crawford Road remain just that, legends, the real incident

that occurred this year has done nothing but confirm in the minds of York County residents what they've feared. This is why Crawford Road will continue to be the most haunted area that York County has to offer.



2nd Annual Halloween Quiz

Submitted by John Hamilton

Ah, Halloween. It is that creepy, scary, spooky time of year. It is a time for cozy hay rides and eating bowls of delectable candy. Of course, it is also a time for scary mummies and werewolves, but hey, you can't win 'em all. The first frost is coming soon, so you may as well grab that first warm mug of cocoa and your favorite pen and try another fun yet educational YTCPP quiz by JFH. Try to solve without Googling first. Spoiler Alert-Answers are at bottom of page.

- Which is the LEAST popular Halloween activity?
 - Visiting scary theme parks
 - Lighting fiery Jack-O'-Lanterns
 - Walking through foggy cemeteries
 - Running from ghouls and eating stale candy corn whilst trapped in a mousse maze in Donald Trump's hair
- Which queen was born on October 13th and died on Halloween?
 - Eleanor of Aquitaine
 - Eleanor Plantaganet
 - Eleanor Roosevelt
 - The Queen of Tarts
- Five years ago, on Halloween of 2011, what scary thing happened?
 - A large volcano in Iceland erupted
 - A fairly large earthquake struck Virginia
 - The world population reached seven billion
- Which arguably lovable and arguably talented musician was NOT born on Halloween?
 - Vanilla Ice
 - Vanilla Bieber
- What year was candy corn invented?
 - 1868
 - 1898
 - 1928
 - 1958
- Sadly, it was 90 years ago on Halloween of 1926, that which famous person died?
 - Annie Oakley
 - Harry Houdini
 - Claude Monet
- True or False-Halloween is now the number one card giving holiday, surpassing even Christmas card sales.
 - True
 - False
- The fear of Halloween is known as:
 - Samhainophobia
 - Ghostophobia
 - Hallowophobia
 - Candyophobia
- The birthplace of Halloween is believed to be in which country?
 - England
 - Germany
 - Ireland
 - United States
- True or False-In early America some people called Halloween "Cabbage Night."
 - True
 - False
- What year was the candy bar invented?
 - 1847
 - 1867
 - 1887
 - 1907
- Who is credited with inventing the candy bar?
 - Richard Reese
 - Steve Snicker
 - Marty Musketeer
 - Peter B. Cup
 - Joseph Fry
- The word Halloween is a contraction of the phrase:
 - All Hallows' Eve
 - I'll Call a Queen
 - Tall Shallow Bean
 - Wall Mall a Scene
- Halloween can be traced to the ancient festival of:
 - Samhain
 - Gourdain
 - Sugaria
 - Chocolotia

- 13) The word Halloween is a contraction of the phrase:
 - All Hallows' Eve
 - I'll Call a Queen
 - Tall Shallow Bean
 - Wall Mall a Scene
- 14) Halloween can be traced to the ancient festival of:
 - Samhain
 - Gourdain
 - Sugaria
 - Chocolotia

Scoring:
 14 correct - You are the Honorary Mayor of Halloweentown
 10-13 correct - You eat chocolate and sugar for breakfast
 5-9 correct - You like Halloween but miss the beach
 1-4 correct - You are ready for Turkey Day now
 0 correct - You must spend all of November in a bamboo hut with Taylor Swift and the Osmonds while they sing French folk songs and eat salted popcorn and debate which color is the best

Answers:
 1) d 2) b 3) c 4) b 5) b 6) b
 7) False 8) a 9) c 10) True
 11) a 12) e 13) a 14) a

York County's Own Haunted House

Submitted by John Hamilton



Photo by Granby Manor

Did you know York County has its very own haunted mansion of sorts? It is located at 206 Chinquapin Orchard, which is not far from Victory Boulevard and Calthrop Neck Road. According to the manor's official wixsite, it is only for persons age nine and older. The walk-through tour is ten to twelve minutes total time and costs only two dollars. Groups of no more than ten are permitted. The only two nights left for the tours will be on Friday, October 28th and Saturday, October 29th. The tours run from 7-9

p.m. but all groups in line when the tour closes will still be able to walk through it. Special effects include water, fog, loud noises, cobwebs, and complete darkness, so this scary tour is not a Disney ride, and is not for the faint of heart. The wixsite also details the sad demise of the family that lived there, and why there are so many ghosts.

If you are looking for a good scare this Halloween, Granby Manor is the place for you.

Trick or Treating Information

By Alice Minium

Trick or treating hours this Halloween are in effect from 5:30 to 8:00 pm on Monday, October 31st for York County and the City of Poquoson. Some reminders:
 1. Kids 12 and under may trick or treat.
 2. All kids should be accompanied by an adult.
 3. Bring

your flashlight, and watch for traffic as you walk from house to house.
 4. Drivers, be careful and watch for trick or treaters.
 5. If residents want to receive trick or treaters, make sure to turn on your porch lights.
 6. Be a good citizen so we can all have fun.

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Who Needs Regular Old Candy? Spice Up Your Halloween Treats With These Tips and Recipes

From Family Features



BRING AUTUMN COLORS TO SPICED SWEETS

FAMILY FEATURES

Cooler temperatures, beautiful changing leaves and the familiar scent of pumpkin pie spice are all signs of fall. Whether you're hosting a pumpkin carving party or decorating sweet treats with family, celebrate the season with maple-flavored leaf-shaped cookies, pumpkin patch cupcakes and hot apple cider.

"The crisp air seems to inspire us all to start baking again," said McCormick Executive Chef Kevan Vetter. "Create an autumn frosting palate with our new Color from Nature Food Colors, which are made from ingredients such as beets and turmeric. You can combine the trio of starter colors – berry, sunflower and sky blue – to make everything from a maroon glaze for an Autumn Leaf Cookie to orange frosting for a Pumpkin Patch Cupcake."

The Color from Nature Food Colors can be used in icing, beverages and other no-bake recipes for best results. For more tips and recipes for the fall and Halloween season, visit McCormick.com or look for McCormick Spice on Pinterest and Facebook.



Spiced Caramel Apple Cider

Prep time: 5 minutes
Servings: 4

- 4 cups apple cider
- 1/4 cup caramel topping
- 1 teaspoon McCormick Apple Pie Spice
- 2 teaspoons McCormick Pure Vanilla Extract

Bring apple cider, caramel topping and apple pie spice to simmer in medium saucepan. Stir in vanilla.

Pour into serving cups. Serve topped with whipped cream, additional

caramel topping and apple pie spice, if desired.

Flavor Variations: For the variations below, use the following extract in place of the vanilla:

- Spiced Caramel Orange Cider:** Use 1/4 teaspoon McCormick Pure Orange Extract.
- Spiced Caramel Maple Cider:** Use 3/4 teaspoon McCormick Maple Extract.
- Spiced Caramel Rum Cider:** Use 3/4 teaspoon McCormick Rum Extract.

Pumpkin Patch Cupcakes

Prep time: 30 minutes
Servings: 24 cupcakes

- 2 cups (4 sticks) butter, softened
- 4 teaspoons McCormick Pure Vanilla Extract
- 2 boxes (16 ounces each) confectioners' sugar, sifted
- 3 tablespoons milk
- 1 1/2 teaspoons Sunflower color from McCormick Color from Nature - Assorted Food Colors, divided
- 1/4 teaspoon Berry color from McCormick Color from Nature - Assorted Food Colors
- 1 teaspoon Sky Blue color from McCormick Color from Nature - Assorted Food Colors
- 24 unfrosted cupcakes
- 12 regular marshmallows, halved crosswise
- 12 small chocolate flavored taffy rolls (Tootsie Roll), halved crosswise

Beat butter and vanilla in large bowl with electric mixer on medium speed until light and fluffy. Gradually add confectioners' sugar, beating well after each addition and scraping sides and bottom of bowl frequently. Add milk; beat until light and fluffy.

Remove 2 cups of the frosting into medium microwavable bowl. Tint frosting orange using 1 teaspoon Sunflower color and 1/4 teaspoon Berry color. Set aside.

Tint remaining frosting green using 1 teaspoon Sky Blue color and remaining 1/2 teaspoon Sunflower color. Spread top of cupcakes with green frosting. Using a fork, gently touch frosting in different directions to resemble grass spikes.

To make the pumpkins, microwave the orange frosting on HIGH 10 to 20 seconds or until runny. Using a fork, dip marshmallow halves into frosting mixture, then place on top of frosted cupcakes. Let stand until pumpkin frosting has dried. Press a tootsie roll half in center of each pumpkin for the stem. Decorate leaves and vines with remaining green frosting, if desired.

Glazed Autumn Leaf Cookies

Prep time: 30 minutes
Cook time: 10 minutes
Servings: 36 cookies

- 2 3/4 cups flour
- 1 teaspoon salt
- 1 teaspoon McCormick Ground Cinnamon
- 1/2 teaspoon McCormick Ground Nutmeg
- 1 cup (2 sticks) butter, softened
- 1 1/2 cups sugar
- 1 egg
- 2 teaspoons McCormick Pure Vanilla Extract
- 2 teaspoons McCormick Maple Extract

Preheat oven to 325°F. Mix flour, salt, cinnamon and nutmeg in medium bowl. Set aside. Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy. Add egg, vanilla and maple extract; mix well. Gradually beat in flour mixture on low speed until well mixed.

Roll dough on generously floured surface to 1/4-inch thickness. Cut out leaves with 2- to 3-inch leaf-shaped cookie cutters. Place on ungreased baking sheets.

Bake 8 to 10 minutes or until edges start to brown. Cool on baking sheets 1 minute. Remove to wire racks; cool completely.

Prepare desired colors of glazes.

Glaze Variations: For the variations below, dissolve the designated amount of the Color from Nature Food Colors with water in small bowl. Stir in any remaining ingredients until smooth.

To glaze cookies, hold a cookie by its edge and dip the top into the glaze. (Or spoon the glaze onto cookies using a teaspoon.) Place iced cookies on wire rack set over foil-covered baking sheet to dry. (The foil-covered baking sheet will catch drips.) Let stand until glaze is set.

Maroon Cookie Glaze: Use 1/2 teaspoon Berry color from McCormick Color from Nature - Assorted Food Colors, 3 tablespoons water (plus additional to dissolve color), 2 cups confectioners' sugar and 1 teaspoon cocoa powder.

Forest Green Cookie Glaze: Use 1/2 teaspoon Sky Blue color and 1/4 teaspoon Sunflower color from McCormick Color from Nature - Assorted Food Colors, 3 tablespoons water (plus additional to dissolve color), 2 cups confectioners' sugar and 1 teaspoon cocoa powder.

Pumpkin Cookie Glaze: Use 1 teaspoon Sunflower color and 1/4 teaspoon Berry color from McCormick Color from Nature - Assorted Food Colors, 3 tablespoons water (plus additional to dissolve color) and 2 cups confectioners' sugar.

Test Kitchen Tips:

- Use glaze soon after preparing. Do not refrigerate glaze, as it will begin to harden.
- Allow glaze to dry before storing cookies in airtight containers.