MAKE NO BONES ABOUT IT - NORTH AMERICAN BATS ARE SPECTACULARLY MAGICAL! SERIOUSLY. THEY POOP GLITTER. BUT THESE FANG-TASTIC MAMMALS NEED YOUR HELP - THIS HALLOWEEN, DON YOUR SUPERHERO CAPE ON BEHALF OF BATS. HERE ARE JUST A FEW THINGS YOU CAN DO TO SUPPORT AND CELEBRATE BATS THIS HALLOWEEN, AND ANY TIME OF YEAR!

**PRESERVE CONSERVE**

BE A SPOOKTACULAR BAT CONSERVATIONIST - HELP US SPREAD THE MESSAGE ABOUT HOW FA-BOI-LOUS BATS ARE THROUGH SOCIAL MEDIA OR FUNDRAISING CAMPAIGN. DISCOVER BAT-TASTIC RESOURCES @ FIGHTWNS.ORG/BATIVITY-CENTER.

**BUILD SOMETHING MONSTROUS**

LIKE A GIANT BAT HOUSE OR INSECT-BEWITCHING GARDEN. CREATING SCREAM ECHolocation-WORTHY HABITAT SUPPORTS YOUR NEIGHBORHOOD BATS BY PROVIDING ROOSTING AND FORAGING OPPORTUNITIES.

**FOLLOW US**

FOLLOW FIGHTWNS ON SOCIAL MEDIA - FOLLOWING, LIKING, AND SHARING ARE SIMPLE BUT POWERFUL WAYS TO SHOW YOUR SUPPORT.

**GIVE BLOOD**

A ONE TIME GIFT OR MONTHLY DONATION SUPPORTS BATS - 100 PERCENT OF YOUR DONATION FUNDS WHITE-NOSE SYNDROME RESEARCH THROUGH THE 'MICRO GRANTS FOR MICROBATS' PROGRAM. DONATE NOW @ FIGHTWNS.ORG/DONATE-NOW.

YOU CAN ALSO SUPPORT BATS BY PURCHASING AWESOME BATSTUFF ONLINE AT ZAZZLE.COM/FIGHTWNS.
Find 13 hidden bats.
HELP LIL' BAT FIND HIS WAY BACK TO THE ROOST
Unscramble the Halloween words below, then use the circled letters to discover a batty message.

<table>
<thead>
<tr>
<th>OEWSDB</th>
<th>UOSCH SUPOC</th>
<th>SYAALNVRITN</th>
<th>RRPOSUHEE</th>
<th>ERARTUECS</th>
<th>THGOS</th>
<th>GOBSNU</th>
<th>NSOTREM HMSA</th>
<th>HIIGLITW</th>
<th>RCTKI OR RTTAE</th>
<th>LNAEOHDLW</th>
<th>CRADULNO</th>
</tr>
</thead>
</table>

Once you complete the 'word-find' below, fill in the blanks with the leftover letters to reveal some batty words of wisdom.

J L A N R U T C O N B G        BEWITCHING,        HAUNTED,
E A D D S K R S A M I E D     BROOMSTICK,        JACK-O-LANTERN,
M N C F E F E Y A Y W O      BONES,            MAGICAL,
P I C K R T D E G L I D       CANDY,            MASKS,
U N S H O N N I T T I        COSTUME,          MISCHIEVOUS,
M E T C A L I U C S C E       DEVILISH,         MOONLIGHT,
P I E C H N A I A O H S         ENCHANTED,      NOCTURNAL,
K B S M E I T N L H I E          EVENING,       PUMPKINS,
I M B V U O E E T G N N       GOODIES,        ZOMBIE,
USE THE PICTURE CLUES TO DISCOVER AN INSECT-MUNCHING BAT'S FAVORITE DESSERT
Have a spooktacular, hair raising, fang-tastic Howl-o-ween!
IN THE 1700S, CAROLUS LINNAEUS ESTABLISHED A HIERARCHICAL SYSTEM OF CLASSIFYING SPECIES USING "BINOMIAL NOMENCLATURE," WHEREBY INDIVIDUAL SPECIES ARE IDENTIFIED BY A GENUS NAME AND A SPECIFIC EPITHET. BOTH SCIENTIFIC NAMES, WHICH ARE UNIVERSALLY CONSISTENT, AND COMMON NAMES, WHICH MAY VARY GEOGRAPHICALLY, RANGE FROM CELEBRATORY TO SPOOKY. FOR THOSE BATS WITH THE FOLLOWING SEEMINGLY OMINOUS NAMES, WE LIKE TO THINK THEY’VE SIMPLY BEEN CELEBRATING HALLOWEEN FOR CENTURIES. AFTER ALL, BATS ARE MUCH TOO CUTE TO SPOOK.

EPTEISICUS TATEI, SOMBRE BAT; FROM FRENCH SOMBRE, "DARK, GLOOMY"
MURINA TENEBROSA, GLOOMY TUBE-NOSED BAT; FROM OLD FRENCH TENERBRO, "DARK, GLOOMY"
VAMPYRUM SPECTRUM, SPECTRAL BAT; FROM LATIN SPECTRUM, "APPARITION, SPECTER"
GENUS NYCTIMENE, FROM ANCIENT GREEK NYXTEI, "NIGHT" AND MENE, "MOON"
NYCTIMENE DRACOILLA, DRAGON TUBE-NOSED FRUIT BAT; FROM LATIN DRACO, "HUGE SERPENT, DRAGON"
NYCTIMENE MASALAI, DEMONIC TUBE-NOSED FRUIT BAT; FROM TOLAI LANGUAGE MASALAI, "FOREST DEMON OR DEVIL"
PTERALOPHEX ANCEPS, BOUGAINVILLE MONKEY-FACED BAT; FROM LATIN ANCEPS, "HAVING TWO HEADS"
PTERALOPHEX ATRATA, GUADALCANAL MONKEY-FACED BAT; FROM LATIN ATRATUS, "CLOTHED IN BLACK"
PTEROPUS VAMPYRUS, LARGE FLYING FOX; FROM SLAVIC VAMPIR, MEANING "BLOOD-SUCKING GHOST OR DEMON, VAMPIRE"
HYPSIGNATHUS MONSTROSUS, HAMMER-HEADED BAT; FROM LATIN MONSTROSUS, "DIVINE OMEN; MONSTER, MONSTROSY"
DORYRHINA CYCLOPS, CYCLOPS ROUNDELAF BAT; FROM LATIN CYCLOPS, "ROUND-EYED;" REFERENCES THE ONE-EYED GIANTS OF GREEK MYTHOLOGY
MURINA BEELZEBUB, DEMON BAT; BEELZEBUB AND DEMON REFERENCE THE UNDERWORLD, SATAN
KERIVIOILA PAPILLOSA, PAPILLOSE WOOLLY BAT; FROM LATIN, PAPILLA, "NIPPLE-LIKE PROTUBERANCES" REFERENCES WART-LIKE PROJECTIONS ON INTERFEMORAL MEMBRANE
CHALINDOBUS MORIO, CHOCOLATE WATTLED BAT; FROM GREEK MOROS, "DOOM, FATE"
HISTOSTIS ALIENSUS, STRANGE BIG-EARED BROWN BAT; FROM LATIN, ALIENSUS "FOREIGN, STRANGE,"
HYPSURO DOLOCHODON, LONG-TOOTHED PIPISTRELLE; FROM GREEK DOLOCHOS AND OODONTOS, MEANING "LONG TOOTHED"
MYOTIS OCTULTUS, ARIZONA MYOTIS; FROM LATIN OCCULTUS, "HIDDEN, CONCEALED, SECRET"
LISIONYCTERIS NOCTIVAGANS, SILVER-HAIRED BAT; FROM LATIN NOCT- AND VAGANS, MEANING "NIGHT WANDERING"
MORMOPTERUS JUGULARIS, PETERS' GOBLIN BAT; GENERIC NAME MORMOPTERUS TRANSLATES TO "WINGED GOBLIN"
FURIPERTUS HORENSIS, THUMBLESS BAT; FROM LATIN HORENSIS, "TREMBLING"
GENUS NYCTERIS, "HOLLOW-FACED BATS"
AMETRIDA CENTURIO, LITTLE WHITE-SHOULDERED BAT; FROM GREEK AMETRIDA, "REAPER, DESTROYER," AND LATIN CENT, "ONE HUNDRED"
ARTIBUS OBSCURUS, DARK FRUIT-EATING BAT; FROM LATIN OBSCURUS, "COVERED, DARK"
ARTIBUS HIRSUTUS, HAIRY FRUIT-EATING BAT; FROM LATIN HIRSUTUS, "ROUGH, HAIRY, BRISTLY"
PLAYTRRHINOS UMBRATUS, SHADOWY BROAD-NOSED BAT; FROM LATIN UMBRA, "GHOST, SHADOWY"
trick or treat cupcakes

Miss Witch can’t see anything! Silly Bat may have sneaked some of his favorite snacks into the cupcake batter! Are you daring enough to try this TRICK OR TREAT?

1/2 cup unsalted butter
2 oz semi-sweet baking chocolate
2 large eggs @ room temperature
3/4 cup granulated sugar
2 tsp. vanilla extract
1/2 cup sour cream @ room temperature
1/2 cup unsweetened cocoa powder
3/4 cup all-purpose flour
1/2 tsp baking soda
1 tsp baking powder
1/4 tsp salt
12 oz semi-sweet chocolate chips or chopped
1 1/2 cups unsalted butter
8 oz cream cheese @ room temperature
2 cups confectioners’ sugar
1/4 cup unsweetened cocoa powder
4 - 5 tablespoons brewed hot coffee
1 1/2 cups sugar
1/2 cup water
3/4 cup light corn syrup
1 tsp vanilla extract
1 cup freeze-dried crickets
1 tbsp butter unsalted
3/4 tbsp salt
1 tsp vanilla extract

Preheat the oven to 350F. This recipe makes 12-14 cupcakes, so prepare one pan (or maybe two) with cupcake liners.
Melt the butter and chocolate together in the microwave. Microwave in 30-second increments, stirring in between each time. Set aside.
In the bowl of a stand mixer with the whisk attachment, add the eggs, sugar, vanilla, and sour cream and whisk on medium speed until smooth (about 1 minute).
In a medium sized bowl, sift the cocoa powder, flour, baking soda, baking powder, and salt together until thoroughly combined.
Add the cooled butter/chocolate to the stand mixer and whisk until smooth, about 30 seconds.
Slowly add in the flour mixture, about 1/4 cup at a time with the stand mixer on low.
As soon as you are done adding the flour turn the mixer off. (You do not want to over-mix)
Melt chocolate in the microwave, stirring every 30 seconds. (should be about 1 1/2 minutes total)
Place room temperature butter and cream cheese in a stand mixer, starting on low, then increasing speed to medium-high.
Cream together until light, fluffy, and a pale yellow.
In a separate bowl, add 4 tablespoons of hot coffee to cocoa and stir. If the mixture is still very thick, you can add 1 more tablespoon of hot coffee.
Turn the mixer off and add in cooled chocolate and cocoa/coffee mixture.
Turn mixer on to the lowest setting and add in confectioners sugar, 1 cup at a time. Once incorporated, turn mixer on high for 1-2 minutes.
Make sure cupcakes are cool before frosting.
Melt sugar, water and corn syrup over medium heat. Stir until sugar is fully dissolved.
Turn up your burner to medium-high and cook your mixture until you reach 260F.
Once it reaches temperature, add in your butter and salt and stir well.
Turn the temperature down to medium. Continue to cook the candy (stirring frequently) until it reaches 295F/146C. As you cook it, the color will darken to a rich gold and you should be able to smell a sweet caramel aroma coming from the pot. As soon as the candy reaches temperature, remove from heat. stir in your vanilla an crickets before pouring on to a greased baking tray to cool.
Take the cricket and peanut brittle and break into small pieces before sprinkling over the top of the muffins.