

## October 18, 2022

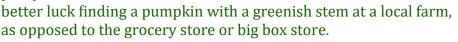
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## THE GREAT PUMPKIN

Halloween is nearly here and some of us may be considering carving a pumpkin for the holiday. Although our weather has been cooler, a warm day could ruin your creation. There are several suggestions as to how to keep your pumpkin fresh for a longer period of time than the usual 3 days.



1. Pick a pumpkin with a greenish stem. The better the green hue, the fresher your pumpkin is. You will have



- 2. Wash your pumpkin on the outside with soap and water before you carve it.
- 3. Make sure your tools are clean.
- 4. Carve the opening on the *bottom* of your pumpkin. Keep the carved circle so you can replace it. Carving from the bottom has a few advantages:
- a. You can carve the hole a bit bigger which will make hollowing out the pumpkin easier.
- b. Carving the hole in the bottom leaves more room for the design at the top.
- c. If carved from the top, the lid often drops in as the
- d. pumpkin deteriorates.

  Lighting the candle is a lot easier when you can lift the pumpkin up as opposed to sticking your hand in from the top.
- 5. Scoop out the inside making sure to smooth the sides and remove all loose pulp.
- 6. Create your masterpiece.

## Enjoy your creation and Happy Halloween!