



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 better luck finding a pumpkin with a greenish stem at a local farm, as opposed to the grocery store or big box store.

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!

