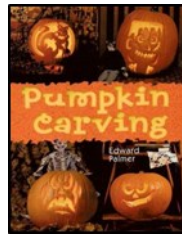
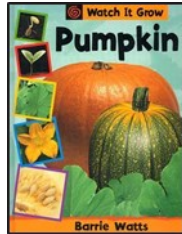
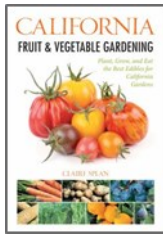
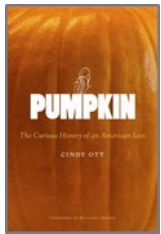


## Learn More

Find gardening books at the library! Go to <https://aclibrary.org/> and search the catalog using terms such as: **Gardening** or **Vegetable Gardening**.



More information can also be found on the web at:

The California Garden Web: <http://cagardenweb.ucanr.edu/index.cfm>

UC Master Gardener Program of Alameda County: <http://acmg.ucanr.edu/>

Pumpkins and More, University of Illinois Extension: <https://web.extension.illinois.edu/pumpkins/history.cfm>

## Craft: Tissue Paper Pumpkin

### INSTRUCTIONS:

1. Take the ½ sheet of yellow paper and draw a pumpkin with a stem.
2. Tear pieces of orange tissue paper and a bit of green paper. Glue pieces on to your pumpkin! Let dry.



### SHARE YOUR EXPERIENCE!

Share a story and a picture of your craft!

Text us at 510-806-7868

## Seed & Garden Starts This kit is designed for:

### Pumpkins!

### Adults, Teens, Kids



Image from Johnny's Selected Seeds

### Cinnamon Girl Pumpkin

Good for eating or ornamental use. Organic seeds. Matures in about 85 days. Pumpkins average 3 – 5 lbs.

### Seed Package instructions:

**Culture:** Ideal for a large container or garden. Prefers full sun. Spade or till soil before sowing. Sow late spring after danger of frost has past. Plant seeds ½-1" deep and thin to 1.5 – 2 ft. apart after 4 leaves appear. Recommended row spacing is 6 ft.

Water as needed to keep soil moist, but not saturated, until germination (7-14 days). Control weeds and avoid soil compaction near plants. Squash and pumpkins are susceptible to powdery mildew and insect pests. Water near base of plant and provide good air circulation.

**Harvest:** Harvest pumpkins when color is fully developed. Clip vine leaving some stem.. Do not handle by stem as it may break off. Allow to cure in sun outside for 5-7 days or indoors in a warm (80-85 degrees) area.

### SUPPLIES IN YOUR KIT

- Pumpkin Seeds
- Planting log
- Recipes
- Coloring sheet
- Craft instructions
- Craft paper and tissue paper

### SUPPLIES AT HOME

For planting:

- Soil
- Container and/or garden plot
- Water

For Pumpkin craft:

- Glue
- Marker and/or imagination!

Share a story and a picture of your garden with us!



GRAB AND GO CRAFTS



## PLANTING LOG

PLANT NAME \_\_\_\_\_

LATIN NAME \_\_\_\_\_

EXPECTED DAYS TO GERMINATION \_\_\_\_\_

EXPECTED DAYS TO MATURITY \_\_\_\_\_

Location of Planting:

Date Seed Planted:

Number of Seeds Planted:

Germination Date:

Date of First Harvest:

Date of Last Harvest:

Pests/Problems:

Notes:

## Recipe

### Kaddo Bowrani (roasted pumpkin with yogurt sauce)

Serves: 4 +

Prep time: 10 minutes    Cook Time: 30 – 45 minutes

Amount	Ingredients
1	Sugar pumpkin (2 lb. – 2.5 lb. each)
2 Tbsp.	Olive oil
½ cup	Sugar
½ cup	Ground cinnamon
1 cup	Plain yogurt
1 clove	Garlic minced
½ tsp.	Kosher salt

1. Preheat oven to 350F/175C. Cut the pumpkin into quarters. Remove seeds and string. Peel the skin with a vegetable peeler. Cut into 2" pieces lengthwise.
2. Heat the oil in a skillet on medium heat. Brown the pumpkin pieces on each side until golden brown (about 5 minutes each side)
3. Place pumpkin in a roasting pan. Mix sugar and cinnamon, and sprinkle over pumpkin. Cover with foil and bake for 30 - 45 minutes until tender.
4. Mix together yogurt, garlic, and salt.
5. Serve pumpkin with yogurt sauce on top.

