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: Adults, Teens, Kids

Pumpkins!

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!

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.

Image from Johnny’s Selected Seeds
Recipe

Kaddo Bowrani (roasted pumpkin with yogurt sauce)

Serves: 4 +

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

<table>
<thead>
<tr>
<th>Amount</th>
<th>Ingredients</th>
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<tbody>
<tr>
<td>1</td>
<td>Sugar pumpkin (2 lb. – 2.5 lb. each)</td>
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<tr>
<td>2 Tbsp.</td>
<td>Olive oil</td>
</tr>
<tr>
<td>½ cup</td>
<td>Sugar</td>
</tr>
<tr>
<td>½ cup</td>
<td>Ground cinnamon</td>
</tr>
<tr>
<td>1 cup</td>
<td>Plain yogurt</td>
</tr>
<tr>
<td>1 clove</td>
<td>Garlic minced</td>
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<tr>
<td>½ tsp.</td>
<td>Kosher salt</td>
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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.