



October Habitat Hike Pumpkin Hide-n-Seek



1. Small pumpkins and gourds are in the shed (combination 0-22-32).
2. Have half of the kids who decided to participate in the hike stay in the shed while the other half hide the pumpkins and gourds about the Habitat.
3. While the pumpkins are being dispersed in the Habitat, one of the parents may want to read “All About Pumpkins” (below) to the kids who are in the shed.
4. After all the pumpkins have been hidden, have the kids who were in the shed go out and find them. No worries if some are hidden too well and not found. Other classes and wildlife are sure to find them.
5. Start over! Have the children switch places.

All About Pumpkins!

1. What is a pumpkin? Is it a vegetable? NO. Is it a fruit? YES. A fruit is defined as being the part of the plant that contains seeds. The average pumpkin contains about a cup of seeds. A pumpkin is definitely a fruit. Most pumpkins weigh 9-18 pounds.
2. Do pumpkins come in different shapes and sizes? YES. They can be green, yellow, red, white, blue, multicolored as well as orange. They can be huge, tiny, round, short, tall, pear, necked, smooth, ribbed and even warty. Some are used for eating; some just for carving and display.
3. Pumpkins are members of the cucurbit (gourd) family. The gourd family includes pumpkins, squash, cucumbers, watermelons and melons. Most of the plants in the family are vines. The word pumpkin comes from the Greek word “pepon” which means large melon.
4. References to pumpkins date back thousands of years to various parts of Europe as well as North and South America. Native Americans (Indians) roasted strips of pumpkin over open fire and ate them. They also dried strips and used them to make mats!
5. Pumpkin Pie: The origin of pumpkin pie occurred when early American colonists sliced off the pumpkin top, removed the seeds, and filled the insides with milk, spices and honey. They then baked the pumpkin in hot ashes.
6. Largest Pumpkin on Record: The current record holder is Christy Harp. Her 1,725 pound pumpkin won the Ohio Valley Giant Pumpkin Grower annual weigh-off in October 2009.
7. Recipe for Toasted Pumpkin Seeds: 2 c. Pumpkin seeds, 1 T. corn or sunflower oil, 1 T. butter and 1-2 t. salt. Separate the seeds from the pumpkin pulp. There is no need to wash them, just pull off the pulp. Leaving remnants of the flesh on the seeds gives them a wonderful pumpkin flavor. In a bowl, coat seeds with oil, butter and salt. Spread on a cooking sheet and bake 225 degrees until seeds are golden, crisp and dry (about an hour). Stir to keep from scorching. Cool and enjoy!!
8. There are many fun activities to do with pumpkins. They can be carved for Halloween. They can be painted with acrylic paints. They can be used in catapult competitions. They are used with cooking. You can even play “Pumpkin Hide- N- Seek”. HAVE FUN!!