



Tip of the Week

Thank you for subscribing to ALCC's Tip of the Week and often writing back when you appreciate specific information we've shared. This week, we want to pause to say "Thank you readers," and to wish you a wonderful Thanksgiving holiday.



If you've never cooked a pumpkin . . .

Many gardeners grow pumpkins for the sheer fun of it and to see how big a pumpkin they can grow for jack-o-lanterns as well as for indoor and outdoor seasonal décor. This year, before you pitch those pumpkins, take a more sustainable approach and try roasting one for a pie that's 100% home-grown and home-made.

Here's what you need to know:

- For cooking and eating, smaller "pie pumpkins" are tastier than large pumpkins. Large pumpkins make better jack-o-lanterns, than pies. (Planning tip: put pie pumpkins on the seed list for next spring.)
- Cut off the top and stem and slice the pumpkin into wedges and then into smaller pieces.
- Remove the seeds, but leave the peel on.
- Roast the pumpkin slices on a cookie sheet in 350 degree oven for about 2 hours.
- After roasting, remove the peel and process the meat in a food processor. The pumpkin is ready to use for your favorite pie (or other) recipe.

Need help with fall landscaping projects? Go to www.alcc.com and click on *Find a pro*.

Photo courtesy ALCC photo library. Correction: Last week's Tip included an incorrect photo credit. The holiday lighting displays were courtesy Better Homes & Gardens.

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