# **How to Pick the Perfect Pumpkin**

# Color:

- First, select a pumpkin that is completely orange. If it is somewhat green, it may not be ripe for Halloween.
- There are so many shades of orange! Pick your favorite!

# Size:

- Size is important!
  - Small pumpkins are better for cooking.
  - Medium pumpkins are best for pumpkin carving.
  - Large pumpkins may give you a backache! Don't pick a pumpkin that is too big for you to carry, you won't be able to get it back from the fields!

# Shape:

 Pick the shape you like! Some like tall pumpkins, others like round pumpkins, whatever makes you happy!

# **Condition:**

- Examine the pumpkin for soft spots. It won't last as long if you find soft spots already.
- Check the pumpkin for cracks and splits. It may mean it has mold inside that you can't see.
- Look for bugs and insects. Also, look for holes in the pumpkin which may mean it has insect damage!
- Press on the pumpkin with your thumb. If it indents, it may be decaying.

# Advice:

- Do not lift or carry a pumpkin by its stem. It may fall off by carrying it this way.
- Bring a wagon with you. It is handy to carry tired kids (and pumpkins!).
- Wear boots or old sneakers. It could be wet and muddy in the pumpkin patch.
- Pick a pumpkin that you can carry back with you. It is a long way back from the pumpkin patch.
- When children are carrying pumpkins, pick smaller pumpkins.