

Pumpkins are known as cucurbits. This is another name for the gourd family which also consists of cucumbers, melons, and squash.

Pumpkins come in all different sizes with different purposes. Small pumpkins (4-6lbs) are best for cooking and pies. Medium (8-15lbs) and large pumpkins (15-25 pounds) are good for cooking and jack-o'-lanterns. Lastly, jumbo pumpkins (50+ lbs) are the best for showing at fair and using in exhibits.

Indiana averages growing over 6,000 acres of pumpkins annually. With this, Indiana stays positioned in the top 5 nationwide for pumpkin production.



SCAN THE QR CODE TO
HEAR FROM AN
INDIANA PUMPKIN
PRODUCER.

OR VISIT: bit.ly/IASpumpkin



PUMPKIN PIE IN A CUP

Ask an adult for help.

INGREDIENTS:

- 1 Vanilla pudding cup
- 2 Graham crackers
- 2 Tbsp of pumpkin pie filling
- Whipped cream
- Cinnamon

MATERIALS:

- Cup
- Spoon

DIRECTIONS:

1. Use a spoon to crush up the graham crackers in your cup.
2. Open the pudding cup and add the pumpkin pie filling to the pudding cup.
3. Carefully mix the pudding and pumpkin pie filling together.
4. Pour the pudding and pumpkin mixture into your cup on top of the graham cracker crumbs.
5. Add a spoonful of whipped cream and a dash of cinnamon to the top. Enjoy!





PUMPKIN SLIME

Ask an adult for help.

MATERIALS:

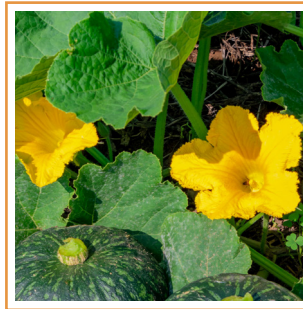
- Small baking pumpkin
- ¼ cup liquid starch
- ½ cup clear washable school glue
- ½ cup water
- Measuring cup
- Spoon
- Knife

DIRECTIONS:

1. Cut off the top of the pumpkin.
2. Make room in the pumpkin by loosening up all the seeds and guts.
3. Mix the water and glue in a separate bowl and stir completely.
4. Pour the starch into the pumpkin directly.
5. Pour the glue and water mixture into the pumpkin.
6. Using your hands, mix everything together.
7. Have fun playing with this new creation.

WHAT CAN I DO WITH MY PUMPKIN?

Match the pumpkin part to its picture!



FLOWERS AND LEAVES:

- Salads
- Pancake batter
- Fried

GUTS:

- Compost it
- Broth
- Puree

SKIN:

- Soup
- Scones
- Pasta

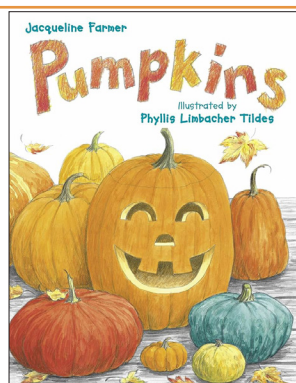
SEEDS:

- Roast them
- Add to hummus
- Replant them

READ ABOUT IT!

Learn more about pumpkins by reading **Pumpkins**, written by Jacqueline Farmer.

Listen to the book on YouTube:
bit.ly/IASpumpkinbook



DID YOU KNOW?

There are many different pumpkin varieties. Each with their own fun name, like Cinderella, Long Island Cheese, or Baby Boo.

What would you name a pumpkin variety?

Indiana Activity Sheets are provided by Indiana Farm Bureau Agriculture in the Classroom.

For more information, please contact inaite@infb.org or visit www.infb.org/aitc.



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