



## History of the Jack O'Lantern

The Irish brought the tradition of the Jack O'Lantern to America. But, the original Jack O'Lantern was not a pumpkin. The Jack O'Lantern legend goes back hundreds of years in Irish History. As the story goes, Stingy Jack was a miserable, old drunk who liked to play tricks on everyone: family, friends, his mother and even the Devil himself. One day, he tricked the Devil into climbing up an apple tree. Once the Devil climbed up the apple tree, Stingy Jack hurriedly placed crosses around the trunk of the tree. The Devil was then unable to get down the tree. Stingy Jack made the Devil promise him not to take his soul when he died. Once the devil promised not to take his soul, Stingy Jack removed the crosses and let the Devil down. Many years later, when Jack finally died, he went to the pearly gates of Heaven and was told by Saint Peter that he was too mean and too cruel and had led a miserable and worthless life on earth. He was not allowed to enter heaven. He then went down to Hell and the Devil. The Devil

kept his promise and would not allow him to enter Hell. Now Jack was scared and had nowhere to go but to wander about forever in the darkness between heaven and hell. He asked the Devil how he could leave as there was no light. The Devil tossed him an ember from the flames of Hell to help him light his way. Jack placed the ember in a hollowed out Turnip, one of his favorite foods which he always carried around with him whenever he could steal one. For that day onward, Stingy Jack roamed the earth without a resting place, lighting his way as he went with his "Jack O'Lantern".

On all Hallow's eve, the Irish hollowed out Turnips, rutabagas, gourds, potatoes and beets. They placed a light in them to ward off evil spirits and keep Stingy Jack away. These were the original Jack O'Lanterns. In the 1800's a couple of waves of Irish immigrants came to America. The Irish immigrants quickly discovered that Pumpkins were bigger and easier to carve out. So they used pumpkins for Jack O'Lanterns.



## Frozen Witch's Hand

**Description:** They say a witch's hand is as cold as a her heart. A floating, frozen hand adds just the right decorative touch to the witches brew in your Halloween punch bowl.

**Ingredients:**

Food Coloring  
Medical/cooking safety glove  
Water

**Preparation Directions:**

1. Fill a latex glove with cold water.
2. Add a couple of drops of food coloring. Select colors to contrast with the color of punch in the bowl.
3. Tie the end of the glove tightly.
4. Place in the freezer 2-3 days before the party.
5. When ready to use, cut the glove where it is tied, and carefully peel away the latex glove. Float the hand in the punch bowl along with your favorite witch's brew!

**Note:** Some people are allergic to Latex. So, let your guests know.



## Halloween Fun Facts

1. Halloween, often known as all Saints Day was originally observed May 13.
2. Bats are the only mammal that can fly.
3. A pumpkin is a fruit, not a vegetable.
4. Bats are considered nature's best bug control. A single little brown bat can catch 12,000 mosquito-sized insects in 1 HOUR!
5. The Largest pumpkin ever grown weighed 1,140lbs.
6. The largest bat has a wingspan of 6-foot long; the smallest weighs less than a penny.

## How do you preserve a Jack-o-lantern?

To keep a pumpkin from drying out, cover it with a damp towel when it is not on display. To make your pumpkin last longer, wait for half an hour after you finish carving, then rub the cut areas and inside with a dry cloth and apply a protective coating such as petroleum jelly, clear furniture wax, or vegetable oil painted on with a brush. Some expert pumpkin carvers use several coats of lacquer or hair spray, which gives it a nice glossy finish.



# Pumpkin Recipes

## Pumpkin Pie Fudge

**Description:** This fudge is a creamy pumpkin-pie flavored treat, perfect for fall.

**Yield:** approximately 4-5 dozen pieces.

**Ingredients:**

1 1/2 cups	granulated sugar
2/3 cup	evaporated milk
1/2 cup	mashed pumpkin (canned)
2 tablespoons	butter or margarine
1/4 teaspoon	salt
1 1/2 teaspoons	pumpkin pie spice
1 package (12 ounces)	vanilla flavored baking chips
2 cups	miniature marshmallows
1/3 cup	chopped nuts (optional)
1 1/4 teaspoons	vanilla extract

**Preparation Directions:**

1. Using butter or margarine, lightly grease the sides and bottom of a medium saucepan.
2. Place the sugar, evaporated milk, pumpkin, butter, salt, and pumpkin pie spice in the saucepan.
3. Stir constantly over medium heat.
4. Bring the mixture to a boil and boil for 12 minutes.
5. Remove from the heat and stir in the baking chips and marshmallows until melted.
6. Stir in the nuts and vanilla.
7. Pour into an 8-inch square pan that has been lined with foil and greased.
8. Chill mixture until set.
9. Cut into small squares to serve.
10. Cover and store in refrigerator.

## Pumpkin Dip

**Description:** Spice up crackers, gingerbread, veggies, and more!

**Ingredients:**

2 cups	Pumpkin Puree- canned or fresh
1 cup	Brown Sugar
1 Tsp.	Ground Cinnamon
1/2 Tsp.	Ginger
1/2 Tsp.	Nutmeg
1 Package	Cream Cheese, softened

**Preparation Directions:**

1. Place pumpkin puree and cream cheese into a large bowl and mix together.
2. Add all other ingredients.
3. Mix ingredients together until smooth and creamy.
4. Refrigerate at least four hours or overnight.

Serve with Crackers, gingerbread, celery, carrots, etc.

**Tips:** For a lighter dip, substitute sour cream for cream cheese

## Pumpkin Spice

**Description:** Why look for it at the store. Make your own Pumpkin Spice. It's quick and easy. And, now, it's no secret!

Makes 8 teaspoons of Pumpkin Spice

**Ingredients:**

4 Tsp	Ground Cinnamon
2 Tsp	Ground Ginger
1 Tsp	Allspice
1 Tsp	Nutmeg

**Note:** After you have used this recipe a couple of times, you can vary it to suit your taste.

**Two Easy Steps:**

1. Mix ingredients in a bowl.
2. Store in Tupperware