

Really Big Pumpkins

This is the time of year when there are giant pumpkin contests all over the world. Evidently, Europe is where the biggest pumpkins in the world are grown.

In 2016, Mathias Willemijns, from Belgium, set a new world record for the largest pumpkin ever grown. His pumpkin was entered in a contest in Ludwigsburg, Germany, and weighed 2,624.6 pounds.



In 2016 a Rhode Island man, Richard Wallace, set a new North American record for giant pumpkins with his 2,261.5-pound pumpkin. The year before his son, Ron Wallace, set the previous record with a 2,230-pound pumpkin.

This year, 2018, Steve Geddes won the prize for the largest pumpkin grown in North America with this 2,528 pound beast.



Steve Geddes' 2,528 pounds

The prize for these giant pumpkin contests is often correlated to the winning pumpkin's weight. One of the latest grand prizes was \$7.00 for every pound of pumpkin.

1. How much would Steve Geddes have won if he were paid \$7.00 for every pound of his pumpkin?

Sadly, the Deerfield Fair in New Hampshire offered a flat \$6,000 as the prize for the heaviest pumpkin.

2. A medium-sized (4-pound) sugar pumpkin should yield around $1\frac{1}{2}$ cups of mashed pumpkin. So, if a 4-pound pumpkin will yield about 1.5 cups of mashed pumpkin (pumpkin puree), how many cups of pumpkin puree will Steve Geddes' 2,528-pound pumpkin yield? Please show your work.
3. My pumpkin pie recipe (which is listed at the end of this post) is really good. If you want to make my pumpkin pie you will need $1\frac{3}{4}$ cups of pumpkin puree. How many pies would the 2,528-pound pumpkin be able to make?
4. What size pumpkin (weight) would you need to use to make 1,000 pumpkin pies?

Actually, Giant pumpkins aren't as tasty for pies as sugar pumpkins. So don't use a giant pumpkin for your pie.

Leslie's Sour Cream Pumpkin Pie recipe

- | | |
|------------------------------------|---------------------------------------|
| 1 $\frac{3}{4}$ cups pumpkin puree | 3 eggs separated |
| 1 cup sugar | 1 cp sour cream |
| $\frac{1}{4}$ tsp salt | $\frac{1}{4}$ tsp nutmeg |
| 1 tsp cinnamon | 1 9-inch $\frac{3}{4}$ baked piecrust |
| $\frac{1}{2}$ tsp ginger | whipping cream |

Combine $\frac{1}{2}$ cup sugar, salt, spices, pumpkin, sour cream, and egg yolks. Beat egg whites until stiff. Fold in remaining $\frac{1}{2}$ cup sugar and fold into pumpkin mixture. Turn into pie shell and bake for 45 to 55 minute ... until the top is browned. Serve chilled with whipped cream.

