

Pumpkins, Pumpkins, Everywhere!

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Photo: (Wikimedia Commons)



This time of year, pumpkin flavored everything seems to have become almost a national obsession. According to <u>Panjiva</u>, an authoritative information source on global trade, shipments of pumpkin items have been increasing over the last several years, climaxing this year at 4,338 shipments, the highest since Panjiva starting tracking the data in 2008. On Twitter, it's a fast trending topic as well. The top 3 states who talk about pumpkins the most are Vermont, New Hampshire and Maine (and here's an interactive <u>map</u>, just in case you want to follow along). I'm also told that Pumpkin Spice Lattes (Or PSL, to those of us in the know) are talked about 4x as much this year than during the same period in 2011. There are also 3.7 x more Tweets about pumpkin spice lattes in Sept-Oct 2013 than there were during the same period in 2012. And the top pumpkin recipes searched? Pumpkin pie, pumpkin bread and pumpkin cake.

I get it. We really like pumpkin. In honor of National Pumpkin Day on 10/26 I've gathered some of the less typical orange tinted infusions to add to your pumpkin filled life:

- **Pumpkin Pancake Mix** from <u>Kerbey Lane Cafe</u> in Austin costs only \$5.00 and lets you bring that spicey sweet flavor home for holiday mornings.
- Planter's now offer almonds in a limited <u>Pumpkin Spice</u> edition (Each Pumpkin Spice Almond canister retails for \$6 at Target stores.)
- Cordon Bleu-certified chef, RD and author of *Clean Eating for Busy Families* Michelle Dudash offered this <u>recipe</u> for Oven Roast Pumpkin Fries with Feta Cheese and Pepitas.
- I'm dreaming about visiting the Carmel Valley Ranch, which has been described as a summercamp inspired 500-acre resort on the Monterey Peninsula in California. They offer *Pumpkin Pandemonium*, an 80-minute, spicy full body exfoliation & pumpkin massage, (\$185 a performed in their tree-top Spa Aiyana).
- thinkThin's new holiday flavored Lean Protein & Fiber bars now come in pumpkin spice, so you can feel virtuous while healthfully pigging out (\$20 for a box of 10 at <u>drugstore.com</u>)
- <u>He Said Pumpkin Beer</u> San Francisco's <u>21st Amendment Brewery</u> has a new four pack of pumpkin beer, which is actually a combination pack of a Belgian-Style Tripel and a Baltic-Style Porter (2 of each) that you can mix together for the ultimate in fall-flavored beer, or infuse one or botth into recipes such as Pumpkin Porter Brownies or a Pumpkin Cheese Soup.
- <u>Toasted Pumpkinseed Oil</u> <u>La Tourangelle's</u> artisan oil is a perfect flavor addition for autumn.
 Drizzle on top of vanilla ice cream with warm pie, add into a batch of freshly popped popcorn, or mix it into a homemade dressing or marinade.
- <u>Magic Pumpkin Chocolate Truffle</u> is handmade and painted by chocolatier <u>Chris Kollar</u>, this seasonal chocolate features spiced caramel and ground roasted pumpkin seeds, creating the perfect bite of sugar and spice and an ideal coffee companion.



- **Yoplait** has two limited edition pumpkin flavors, including the brand new Yoplait Greek Pumpkin Cheesecake yogurt and Yoplait Light Pumpkin Pie. Neither contain gelatin, so perfect for vegetarians (though check full ingredient list to be sure). And while you're at it- maybe try to
- make these <u>mini pumpkin yogurt cheesecakes</u> (and same one for me please!). Check the dairy case at grocers nationwide.
- If you're heading to friends for dinner, consider bringing along a bottle of <u>Stöger's</u> organic
 Pumpkin Seed Oil which looks elegant and adds a bit of sophisticated taste to everything from pancakes to grits. (\$15)
- Samuel Adams Fat Jack Double Pumpkin contains more than 28 pounds of real pumpkins per barrel, making it a very satisfying double pumpkin ale with a deep russet color. I'm not a beer drinker, but love that they included classic pumpkin pie spices like cinnamon, nutmeg and allspice.

