

{Enter: Halloween Boogie}

{Enter: Intro}

Shelby: All saint's day, hallow tide, All Hallows Eve... Halloween.

Zach: Countries ranging from Mexico to Spain to Ireland all celebrate Halloween.

Shelby: In the United States it is a holiday of laughter, screams, and lots of candy; which is why Halloween is and always will be my favorite holiday.

Shelby: Welcome to Two do the New. This episode is a part of our two-part series of Two do the Boo! All focused on the upcoming holiday, Halloween.

Zach: The idea of getting candy for free just by ringing someone's door bell and saying three words is amazing but there is so much more to Halloween than just the candy.

Shelby: The origin of the holiday comes from an ancient pagan festival celebrated by Celtic people over 2,000 years ago called Samhain (SOW ehn). The Celts believed that Samhain (SOW ehn) was a time when the dead could walk among the living.

Zach: The idea of trick-or-treating came from areas of the United Kingdom and Ireland. People went house-to-house "souling" - asking for small breads called "soul cakes" in exchange for prayer. Adults also went door-to-door asking for food and drinks in exchange for a song or dance.

Shelby: My all-time favorite part of Halloween is making Jack-O-Lanterns. Although the traditional American way of creating Jack-O-Lanterns is with pumpkins, people in Ireland and Scotland originally used beets or turnips.

Zach: So today we are going to be carving some pumpkins. First we're going to go to the store and find a pumpkin and some carving supplies then we're going to go home, carve it, and make some pumpkin seeds.

{Exit: intro}

{Exit: Halloween Boogie}

(At Store)

{Enter: Meijer Party}

Shelby: Gotta find a pumpkin

Zach: They're all humungous

Shelby: They're so big

Zach: They have really lame pumpkins at the store.

Shelby: I was expecting really tiny ones

Zach: That's the softest pumpkin that I've ever felt in my life

Shelby: No its not

Zach: Knock on it

Shelby: Omg it's squishy

Zach: I know, I don't want a squishy pumpkin

Zach: This one

Shelby: Punch it, punch it first

Shelby: Don't we want it to be squishy so it's easier for us to carve it

Zach: No if it's squishy that means it's gonna be gross on the inside

Shelby: They're buy one get one free so we have to get another one. Grab that one, the big one

Zach: This one

Shelby: Yeah. Zach this shouldn't be this hard. Go with that one, grab one of those

Zach: Those look like the pumpkins that are left out, Woah this actually looks like a good one

Shelby: It's such a pretty pumpkin though

Zach: That's the heaviest pumpkin I've ever felt

Shelby: Put it down we need to hurry up, Now I'm not touching any of these pumpkins, you go Zach you do it

Zach: We need to get this to my house, this one is not good

Shelby: Put it down

Zach: Why

Shelby: I don't like that pumpkin, no actually its okay, spin it, spin it, perfect, pumpkin #1

Shelby: Come on, people hide these pumpkins, people try to hide the good ones you know, Perfect

Zach: You think it's okay?

Shelby: Yes

{Exit: Meijer Party}

{Home}

{Enter: Pumpkin Passion}

{Enter: Carving 1}

Zach: So we just got back with the pumpkin and we are going to take the insides out now because we already took the top off, and we're gonna make pumpkin seeds

Shelby: So do you want to stick your hand in their first

Zach: I wish we had gloves or something

Shelby: This would be so nice with gloves, that is so cold

Zach: We definitely have them if you need them

Shelby: Zachary, Zachary

Zach: What

Shelby: This doesn't feel fresh

Shelby: We're just throwing all of the pumpkin seeds and all of the pumpkin smush into the bowl and we're separating them from the pumpkin

Zach: Are you almost done

Shelby: Yeah! There's like nothing in this one

Shelby: Reach yo hands in there

Zach: I'm trying not to get all the goop at this point because it's just all seeds

Shelby: But that's the fun part we get to separate it later, ooh there's some on top of the pumpkin

Zach: Yeah throw that in there, that's where the bugs were

Shelby: Ew, no they weren't stop saying that

Zach: Did I just miss

Shelby: Oh my gosh there is so much

Shelby: How are you feeling Zachary

Zach: This is really gross

Shelby: I agree this is very nasty

Zach: I feel like everyone that's listening to this is gonna be like it's just a pumpkin stop

Shelby: It's not though, and I'm not even being dramatic, this is so nasty, and it smells so gross

Zach: We actually have a good amount in there

Shelby: I know there's nothing left, so we got all of the seeds out there's really nothing left in there, there's like one or two, but I'm not gonna be stingy about it

Zach: Okay so now we're gonna carve it

Shelby: So which side

Zach: That one right there

Shelby: What is that supposed to be, is that an eye

Zach: Yeah. So there's the first eye

Shelby: Nope, we thought it was done but it wasn't done. Ooh, look at that pumpkin

Zach: That does look pretty good.

Shelby: Look at that pumpkin, that is a quality eye

Zach: It really is, it really is

{Exit: Carving 1}

{Enter: Seedy Business}

Shelby: So we're done with a pumpkin, we got all the little seeds out, so now we're gonna rinse them so we can make the roasted pumpkins seeds or whatever.

Zach: Pumpkin seeds

Shelby: People probably call them roasted pumpkin seeds, Okay

Zach: So now we have to spray the tray, Okay that's good

Shelby: Is it though

Zach: Just a little bit more

Shelby: Okay so now we're moving the dry pumpkin seeds onto the cooking sheet and I'm gonna gently pour them in here evenly, that's definitely gentle, so we have to evenly shake it, that's pretty even

Zach: Okay that looks good

Shelby: They like glide across the sheet, so now I have to spray the pumpkin seeds, do you want to spray, I sprayed the first time

Zach: Yeah, is that when we put pinches of salt

Shelby: Can we add random stuff on there.

Zach: Yeah, that's why I got this

Shelby: Red Robin Seasoning!

Zach: We should spread them out into little quadrants so we know which ones which, so we're gonna spray a little bit

Shelby: Omg that's so close to it, back up, back up even more

Zach: Okay that's good right

Shelby: A pinch of salt

Zach: So we've got to do it on all of them

Shelby: Okay, so now you're using the what

Zach: This is the red robin seasoning

Shelby: So the next one we're doing is the cinnamon and sugar, so do it in that little quadrant

Zach: So the last one is pumpkin spice

S+Z: It's pumpkin pie spice

Shelby: Should I use the teaspoon one or should I just kinda go for it

Zach: Do the smaller one

Shelby: The one with the holes

Zach: Yeah, so now we're gonna put them in the oven for twenty minutes, right?

Shelby: Yes, and then we preheat the oven to 350 and yeah so we're gonna go ahead and slide those in there

Zach: Alright, so they're done

Shelby: That was so hot. I think that's done. So we're trying salt first. That's hot {weird sound}

Zach: Alright, I like this a lot

Shelby: You put too much salt on them Zach, okay next one

Zach: Red Robin

Shelby: Red Robin Yum {Singing}

Zach: Alright, ready?

Shelby: That's flame, I thought that one was gonna be nasty

Zach: I want another one

Shelby: No you can't eat all of them, it's really salty though

Shelby: Was this one Red Robin too

Zach: This is cinnamon sugar; this is probably gonna be the best one

Shelby: There's two stuck together

Zach: It doesn't really taste like anything

Shelby: It tastes like kettle corn

Zach: It really does taste like kettle corn

Zach: It doesn't taste like how I wanted them to taste

Shelby: Okay so what's this one

Zach: This is the pumpkin pie spice

Shelby: Okay ready go

Shelby: I think it might have just been that seed, it doesn't even taste like anything

Zach: Yeah, there's no flavor

Shelby: Plain.

Shelby: Okay so overall...

Zach: The best ones were definitely the Red Robin ones

Shelby: The Red Robin ones were the best and then it went to the salty ones, then the cinnamon and sugar, and then last was the pumpkin spice because it doesn't taste like anything

Zach: So I wouldn't make dessert ones any more, I'd just make these

Shelby: The plain like original ones are the best ones

Zach: They are so good

Shelby: Good Halloween activity, it was super easy

Zach: It was easy, okay that's good

Shelby: 10 out of 10 would definitely do it again

Zach: Would definitely do it again.

Shelby: I'm about to eat all of these, Nom, Nom, Nom

{Exit: Seedy Business}

{Exit: Pumpkin Passion}

