

THE SPACE CO.

Celebrating 37+ years of service



TRICK
OR
TREAT

HALLOWEEN

SAFETY TIPS!

From the candy to the costumes, Halloween is a fun-filled time for kids and parents. These safety tips for parents, children and homeowners will help keep everyone safe and happy this Halloween.

WALK SAFELY!

- Cross the street corners, using traffic signals and crosswalks
- Always walk on sidewalks or paths. If there are no sidewalks, walk facing traffic as far to the left as possible. Children should walk on direct routes with the fewest street crossings.



KEEP COSTUMES CREATIVE AND SAFE

- Choose a light-colored costume that's easy to see at night. Add reflective or glow-in-the-dark tape to the costume and to the trick-or-treat bag.
- Only buy costumes labeled "flame-retardant." This means the material won't burn. If you make your own costume, use nylon or polyester materials, which are flame-retardant.
- Put a nametag – with your phone number – on your children's costumes.



TRICK OR TREAT WITH AN ADULT

- Children under the age of 12 should not be alone at night without an adult supervision. If kids are mature enough to be without supervision, they should stick to familiar areas that are well lit and tric-or-treat in groups



DRIVE EXTRA SAFELY ON HALLOWEEN

- According to Safe Kids Worldwide, the risk of kids being hit by a car is higher on Halloween than on any other day of the year. Drive slowly, anticipate heavy pedestrian traffic and turn your headlights on earlier in the day to spot children from greater distances.





Recipe of the Month

PUMPKIN & BACON SOUP

Directions

1. In a large, heavy-bottomed pan, heat the oil with 25g butter. Add the onion and a pinch of salt and cook on a low heat for 10 mins or until soft. Add 60g bacon and cook for a further 5 mins until the bacon releases its fat. Then increase the heat to medium, add the pumpkin and stock and season. Bring to the boil, then reduce the heat to a simmer, cover with a lid and cook for about 40 mins until the pumpkin is soft. Pour in the cream, bring to the boil again and remove from the heat. Set aside some of the liquid, then blend the remaining pumpkin until smooth and velvety, adding liquid back into the pan bit by bit as you go (add more liquid if you like it thinner). Strain through a fine sieve, check the seasoning and set aside.
2. Melt the remaining butter in a pan over a high heat and fry the rest of the bacon with black pepper for 5 mins. Divide the bacon between four bowls, reheat the soup and pour over. To serve, sprinkle over the pumpkin seeds and drizzle with maple syrup.

Ingredients

- 1 tbsp vegetable oil
- 50g butter
- 1 onion, finely chopped
- 150g maple-cured bacon, cut into small pieces
- ½ Crown Prince pumpkin or onion squash, peeled, deseeded and cut into medium chunks (you need about 500g pumpkin flesh)
- 1l chicken stock
- 100ml double cream
- 3 tbsp pumpkin seeds, toasted
- Maple syrup, for drizzling

Mark
YOUR
Calendars



November 2023 EVENTS

- **James Island Town Market Fall Festival, November 3, 2023**

Evening fall market in James Island, with local businesses, makers and food trucks.

- **LOWVELO, November 4, 2023**

Annual series of cycle rides (10-80 miles) in the Charleston area to benefit MUSC Hollings Cancer Center.

- **Harvest Festival, November 4, 2023**

Annual fall festival at Johns Island County Park, with local bluegrass bands, pumpkin decorating, craft activities, hayrides, barbecue and other festival foods, and vendors.

- **Mead-ival Festival, November 11, 2023**

Annual festival at Deep Water Vineyard, Wadmalaw Island, featuring locally-produced mead, renaissance-themed food, vendors and more.

- **Thanksgiving November 23, 2023**

- **Turkey Day Run & Gobble Wobble 5K, November 23, 2023**

Annual Thanksgiving run/walk through downtown Charleston, with start and finish lines at Marion Square

[Click here for more November Events](#)

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