



Pumpkin Bottle Cooler

Welcome Thanksgiving guests with a festive beverage table. Our DIY Pumpkin Bottle Cooler is an easy way to keep wine or cider chilled in a delightful harvest setting.

What's Needed:

Seasonal Sparkling Wine or Cider (Chilled)
Funkin® Or Natural Pumpkin
Plastic Freezer Bag (gallon)- Zip Lock
Straight Pin (1 short)
Ice
Preserved or Silk Coloured Leaves
Glasses- Flutes or Wine Glasses
Garnish



Suggestions

Organic Apple Cider- Martinelli's
Pure Blueberry Spumante- Sorrenti (PA)
(local wines are a nice addition)
Freixenet- CAVA

Funkins® Or Pumpkin:



To create the Pumpkin Bottle Cooler, we are repurposing the Trick Caddy Blu Arlan featured for Halloween. Simply remove the Fun-Tak® label and spiders from the Funkin®.

If starting with a new Funkin® follow the cutting instructions for the Trick and Treat Caddies.

<https://www.bluarlan.com/wp-content/uploads/sites/5414/2019/10/Trick-Or-Treat-Caddies.pdf>

Real pumpkins can also be used. Prep pumpkins by cleaning the seeds and pulp out.

How To Make It:



Place cut Funkin[®] or pumpkin, wine, ice and plastic bag on the designated beverage area.

Note: For lengthy gatherings- refresh pumpkin bottle cooler by removing water and replace with fresh ice.

Place a plate under Funkin[®] or pumpkin to avoid a possible moisture ring on wooden table.



- 1- Open and place plastic bag in side. Leave 3" of the bag sticking out the top.
- 2- Fill bag with ice approximately half full in the Funkin[®] or pumpkin.
- 3- Spread ice evenly in the bag. Tuck the top of the plastic bag under the opening.



- 4- Place bottle in bag. Move bottle around so it sits at a slight angle.
- 5- Attach the top by placing the straight pin through the bottom of the stem.
- 6- Set lid slightly off the top. Press pin through the side at a slight angle to hold in place.



Tuck a leaf under the attached top.

Decorate beverage table with Autumn leaves, garnished stemware and mini chalk board or serving card.

