

En gourd!

Surgeons, stylist, chef, butcher take blades to jack-o'-lanterns

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Pumpkins are tough. Yet every year, many of us set upon our jack-o'-lanterns-to-be with nothing more than a dull pocketknife. Or maybe we'll splurge at the discount store for a set of carving tools, the ones that resemble serrated toothpicks.

But what about people who use sharp tools for a living - do they have it easier? We asked two surgeons, a hairstylist, a chef and a butcher to carve pumpkins for us.

For these professionals, practice makes perfect.

Nicholas Theodore, M.D.

Neurosurgeon at Barrow Neurological Institute at St. Joseph's Hospital and Medical Center in Phoenix

Theodore was elated to discover that kitchen store Williams-Sonoma carries a high-speed pumpkin-carving drill (\$29.95 at williams-sonoma.com) - similar to a tool he uses in the operating room.

"Just like in the OR, I used the drill to hew out the brain parts of the pumpkin," he said. "Pumpkins are not thought of as the most intelligent of vegetables. I wanted to make a pumpkin with a mind of its own."



Tom Tingle/The Arizona Republic

Dr. Nicholas Theodore, M.D., left, from Barrow Neurological Associates, and Dr. Ross Bremner, M.D., Ph.D., from St. Joseph's Hospital and Medical Center, showed off their surgical skills by carving pumpkins.

