With a few easy changes, you’ll have a GREEN Halloween, and you’ll extend the fun by spending time on your homemade costumes, treats, and crafts.

Ditch the store-bought costumes and come up with your own. Thrift store finds, upcycled materials, and things you already have in your closet or around the house can be turned into a great costume. You can even have a costume swap with friends and trade pieces of old outfits to make a new costume. By reusing clothes or other supplies to make your costume, you’re bypassing the purchase of a one-time disposable costume and giving a second life to materials that might otherwise be thrown away.

Give out eco-friendly candy. To make the trick-or-treaters in your neighborhood happy while staying green, try to buy candy with better packaging. This could be candy that comes in boxes (which can be recycled) rather than plastic wrappers, or bulk candy with minimized packing. If you’re taking someone trick-or-treating, make sure they collect their candy in a reusable bag.

Put up homemade decorations. Instead of buying store-bought decorations, try making your own. With things you already have around — empty food containers and bottles, the string of twinkle lights in your room, scrap paper and scissors — you could make a jar lid pumpkin, head in a jar, tin can luminaries, ghost jugs, vials of poison, or silhouetted lampshades. Tons of other ideas are just a Google search away. If you don’t have all the supplies called for in the craft instructions, don’t worry! See how you can make do with what you already have.

Zero-waste your party. If you’re having a Halloween party, think about baking sweets instead of buying candy. No one will miss the mini chocolate bars when they’re eating a homemade cookie. If you can, use reusable cups and plates; if not, opt for compostable or recyclable. And don’t forget to put out a recycling bin!

Use all of your Jack-O-Lantern. If you carve a pumpkin for Halloween, don’t just throw away the insides you scoop out! Save the pumpkin seeds for a snack. Rinse them off, toss in oil and salt, or other seasonings (cinnamon and brown sugar, curry powder — maybe even Old Bay!), and bake them in a 300° oven for 30-45 minutes, until golden brown. Once Halloween is over, compost your pumpkin. To be extra sustainable, buy your pumpkin from the farmers market!

It’s the creepiest holiday of the year, but you don’t have to be scared of your environmental footprint. Check out these ways to make your Halloween celebration more sustainable.