

## WINTER SQUASH

**Winter Galeux Déysines**—95-100 days Beautiful 10-15lb salmon /peach-colored skin covered in sugar warts. Orange flesh is smooth and sweet. Bake or use for soup.

**Winter Squash, Atlantic Giant**— 100-1220 days. Huge! Can grow 200lbs. Feed well for best size

**Winter Squash, Big Max**— 110 days. Can grow over 100lbs! Bright orange pumpkin is good for pies and canning. Thick, orange flesh.

**Winter Squash, Burgess Buttercup** – Sub for sweet potatoes anyone? Flesh is firm and has a sweet creamy texture once cooked. Fruit has a turban top, dark green skin with deep orange flesh. 3-5lbs

**Winter Squash, Cinderella**— 105days. Up to 35lbs bright red and flat with strong ribbing. Excellent for soups and other savory dishes..

**Winter Squash, Long Island Cheese**— 100- days. Old classic with large, flattened, ribbed buff colored fruit. Fine textured orange flesh. Excellent keeper.

**Winter Squash, Morganga**— 95 days. 4-8lbs “pink pumpkin” from Brazil. Fruit is ribbed, light pink to salmon in color.

**Winter Squash, Spaghetti**— 88 days. 3-5lb oblong golden squash with noodle-like flesh. Bake or boil and fork out your gluten free pasta!

**Winter Squash, Sweet Dumpling**- Small, 4” teacup-shaped fruits are  $\frac{3}{4}$  - 1lb. Very sweet, tender orange flesh. Good for stuffing. 8-10 fruits/vine.

**Winter Squash, Tahitian Melon**— 120 days. Long-necked butternut type has high sugar content. Sweet, fine-textured flesh is excellent in pies and soups. 10-20lb

**Winter Squash, Waltham Butternut**- Delicious and sweet orange flesh in this stringless long-lasting squash. Steam, boil or bake. Wonderful winter soup!

**Winter Squash, Yugoslavian Finger** – Eat as a summer squash, or save for the winter. Texture is wonderful and makes a great vessel to stuff and bake

**Winter Squash, Styrian Hulless** - Grown for the yummy green hulless seeds. Eat seeds raw, dried or lightly roasted. 90 days