

Winter Squash and Pumpkins 2020 Varieties Bountiful Baskets Farm

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THE FOLLOWING VARIETIES MAY BE AVAILABLE DEPENDING ON WEATHER AND SEED QUALITY!



Acorn Table Queen aka "Danish, Pepper Des Moines". Heirloom. Origin Arikara Indians in early 1800's than through the Iowa Seed Co. 1913. The fruit are medium 5-6" size, average 2-4#, color is dark olive-green with orange and yellow spots, and have deeply ribbed thin hard-shell skin. The deep orange flesh is thick, sweet and dry with a fine textured. Use for baking, stuffing and immature fruit can also be used as a summer squash. Good for keeper!



Buen Gusto de Horno. Origin Spain here's a gorgeous and superbly flavorful squash. The translation is "good taste of the oven." This fruit is slightly flattened, ribbed and warted reaches to about 12" across and 7 to 15#. Colors run from deep green to pale sage, and the rinds are occasionally splashed in orange--outstanding in displays! The dense, firm, medium yellow-orange flesh is sweet and fine-grained, and definitely excellent for baking. Add excellent keeping quality, and you've got a real winner that everyone is sure to love!



Butternut Little Dipper. This is a miniature butternut squash. 2# Fruit are smooth and have a buff exterior and bright orange interior with a nutty flavor. This squash is easy to cook and is the ideal size for a small family dinner or batch of soup.



Butternut Ponca Baby. Origin University Nebraska 1976. These are smaller version of the butternut 2-4# has a small seed cavity has the same rich orange flesh and nutty flavor.



Heirloom, Italian Butternut-type squash, these have a violin shape and wrinkled tan skin. The flesh is deep orange and sweet, perfect for desserts, roasting, stuffing and baking. Wonderful flavor!



Butternut Waltham. Origin refined by B. Young Waltham, MA 1970. These fruits are Cylindrical shape 9-10" long 4-5" wide and average 3-6# they have thin tan skin with solid, dry, burnt- orange flesh and rich nutty flavor. A good keeper and the smooth light-tan skin can be peeled with a potato peeler.



Carnival. This fruit has festival color patterns of green and cream spattered with gold, orange and yellow acorn shape and flavor. Ranking among the best acorn squash for taste, its golden meat is smooth, nutty, and sweet.



Delicata aka "Delicatessen, Sweet Potato Squash, Delicata Sweet Potato, and Peanut". Heirloom 1894. The fruit are oblong shape are 7-9"x3" average 1-3# their ivory to rust-white skin with green stripes. Is incredibly sweet, high sugar content, with a sweet potato flavor the flesh is fine-grained and light orange color. Use for baking, boiling, steamed, baked, stuffed, in soups, or in any winter squash recipe.



Zeppelin Delicata. Heirloom 1894. The fruit are cylindrical shape 10x3, 2#, have creamed color skin with dark green stripes in the ribs the flesh is moist and super sweet. Use for roasting, baking and even desserts. This great strain was rescued a couple years back in the face of an industry-wide seed crisis. It seemed that one Colorado grower was growing just about the entire Delicata seed supply, supplying all the various seed companies and catalogues, and had accidentally crossed it with an ornamental gourd crop growing in a nearby field. The result was an occasional squash that was so bitter you could barely choke it down. Gathering Together Farm in Oregon had been maintaining their own line for a while and delved back into their pre-tainted supply to bring back this excellent strain.



Futsu Black. Heirloom. Origin Japanese. This fruit are blackish-green flattened, round and are heavy ribbing the flesh is golden has a rich flavor of hazelnut. Very unique, beautiful they turn chestnut color in storage are 3-8# popular with European markets.



Guicoy. Heirloom. Origin Central America. This ancient variety is depicted in late Mayan pottery and was featured on a major Maya archeology website. This fruit are ribbed, warted, flattened-squat fruit with colors ranging from green to deep yellow. This is used as a winter squash but may be used as summer squash.



Kogigu. This gem of traditional Japanese squash breeding! Fruit is oblate shaped, very deeply ribbed, with a rough texture and waxy bloom. The fruit starts out green, upon maturity mellowing to medium brown. They average 1-2#, ideal for smaller families. The dark orange flesh is sweet and fruity tasting, with a nutty flavor, and fine grained. Keeping quality is excellent, too; fruit can be stored for up to 8 months!



Mongoco Du Guatemala. Heirloom, Origin Guatemalan. This 4# fruit are pumpkin-shaped with big ribs, with golden yellow and dark green-striped skin. The young fruit are good fried as summer squash, and mature fruit can be made into pies and preserves. Their pretty for fall decorations and almost extinct in the USA but still sold commercially in Europe.



Piena di Napoli. Heirloom, Origin Italian. This is a long, thin fruit shaped cylindrical with gray-green smooth skin and intense orange hard and sweet pulp has few seeds. This Mediterranean favorite is used in soups, special dishes - stuff, slice and fry, roast, sauté and is famous for combining with pasta, pasta e cucozza, gnocchi and other Italian dishes. The flowers can also be fried or added to soup Very delicate flavor.



Queensland Blue. Heirloom, Origin Australian variety introduced to the U.S. in 1932. This fruit is blue-gray thick skin turban shape, deep ribbing, average 6-10#, has sweet deep orange flesh. Has a good flavor semi-sweet is flavorful roasting, soup and is a good keeper?



Red Kuri. Heirloom of Kanazawa, Japan area. A red-orange Japanese winter squash, average 5-8# are teardrop-shaped. The golden flesh is smooth, dry, sweet, and rich. It is said that Saichiro Matsumoto of Kanazawa brought this squash back from Fukushima in northern Japan, in 1933. It is one of the Kaga (old name of Kanazawa) traditional vegetables.



Spaghetti. Heirloom. Origin China to Japan 1934. This fruit is cylindrical shaped 8-10"x5-6" yellow to orange skin with pale yellow flesh that break, apart like spaghetti when cooked. The taste is nothing like spaghetti it has a slight sweetness and, if not overcooked, is crunchy and somewhat watery, something like a cucumber. Contains many nutrients including folic acid, potassium, vitamin A, and beta carotene delicious and healthy! To cook cut fruits in half and microwave face down until skin is tender, rake out "spaghetti" and top with your favorite sauce. Very low calorie alternative to pastas, boil whole for 20-30 min. or bake.



Kaho. Heirloom was originally brought to Japan from China around the year 1912. The Kaho melon has gorgeous salmon-orange flesh that is delicious right up to the super thin rind, making this one of the most unique watermelons. It was considered one of the best we've tasting melon at taste testing contest. Elongated fruit weighs about 2-4# and is perfect for 2 servings.



Speckled Hound F1 Hybrid. This fruit is blocky shaped with unusual pink-orange color with green and blue-green splotches on them. The thick, yellow-orange flesh is edible and is tasty with a dry texture similar to a buttercup squash.



Sweet Dumpling aka "vegetable Gourd". Origin Yokohama, Japan 1976. They are teacup in shape small 4", average 1/2#, ivory colored with green stripes attractive orange tender flesh of this hard-shelled is extra sweet. They are delicious baked and stuffed! Excellent keeper will keep in storage for up to 3-4 months.



Sweet Fall. Heirloom, Donated to SSE in 1998 by Ortha and Wallace Broeker of Nebraska. Wallace remembers his uncle Rob growing this variety back in the 1930s. This Hubbard type squash has teardrop-shaped fruit and attractive salmon and blue-green skin. Fruits average 4 lbs. and are very sweet, with a unique flavor.

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Tennessee Sweet Potato- Heirloom- Origin Very popular in seed catalogs from the 19th and early 20th centuries; this variety was then praised as the best for pies among many Seed's men, who had been impressed by this squash. The squash is very large pear-shaped, a little ribbed; color creamy white, sometimes striped with green. This type of squash can really be great when fried in a skillet with onions, garlic and a little salt, and they kind of taste like regular potatoes, only more flavorful and delicious. Now they're mainly used for ornamental.



Triamble aka "Triangle, Tristar, Shamrock"- Heirloom, Origin Sydney, Australia 1918. This is a rare squash uniquely lobed sea-green like a three-leaf clover skin is hard, making it highly unusual in appearance. They average 6-10#, have a sweet dense orange, fine-grained flesh with a small seed cavity leaving lots of room for sweet flesh. This can be used for all your winter squash recipes and even eat it raw. Is an excellent storage squash it holds its flavor and texture for many months.



Victor aka "Red Warty Thing"- Heirloom James J.H. Gregory of Marblehead, MA 1897. This fruit is oblong-globes and are a glowing, brilliant orange-red and covered with bumps. Their string-less, fine-grained flesh is of excellent eating quality, comparable to that of the Hubbard squash. The fruit can average 5-20#, keep well into the winter. Use for fall decoration and enjoy later for soup, baking and roasting.



Yokohama- Heirloom, Origin Japan introduced 1860 in Yorkville, New York. These are beautiful flat fruit, are ribbed and dark-green-to-tan in color. The orange flesh is dry, fine-grained and sweet. James Hogg of Yorkville, New York received seeds from his brother Thomas from Japan.

PUMPKINS

Pumpkins- Cheese pumpkins are one of the oldest squashes to be domesticated.



Australian Butter- Heirloom a Pumpkin-shaped found by the Aussie company responsible for saving Rainbow Chard from extinction. The fruit is a tasty and versatile, averaging up to 15# with pale buff-orange, hard shell and sweet, dense, deep orange flesh that is dry with a very small seed cavity. When roasted, its custardy, silky-smooth texture is scrumptious or alongside with potatoes with roasted meat, fowl or in a melange of roasted root vegetables sparked with herbed olive oil, balsamic vinegar and citrus zest. One of my longest keepers I have used in April.



Baby Boo- These are a tiny little pumpkin similar in shape and size to Jack-be-little only they are white in color. If not protected from the sun after they have been harvested, they turn a soft yellow in color.



Candy Roaster- Heirloom not to be confused with North Georgia Candy Roaster, this large Appalachian heirloom, possibly originating in North Carolina, is peerless as a baked squash, boasting superb eating quality worthy of its name. Highly esteemed by market grower Paul Hauser of Lincoln University, Pa., The fruit matures averages 5-25#, somewhat warty pinkish-orange enlarged buttercup-shaped fruits of variable size with blue-green markings. Warmth brings out its sweetness and it does not reach full flavor potential in cool summers.



Casper- Heirloom- This fruit is smooth white with less bluing oblong to round only slightly ribbed, averages 15#. The flesh is super sweet making it perfect for baking, pies and is excellent for carving or painting. They grow gray and orange pumpkins too for a colorful decorative Halloween.



Chinese Miniature White- Heirloom- Origin China. This fruit is tiny 3"-4" flat white pumpkins are about the same size and shape as "Baby Boo" great for fall decorations and are also edible.



Chirimen-Heirloom- Origin Japan popular in the Edo period 1603-1867, Aggeler & Musser Seed Company of Los Angeles in 1922 was the 1st to offer in US. These fruit are flat globed-shaped, ribbed-green with bronze-orange markings, warty skin between 6-8" average 5-8#. These turn beautiful dull bronze-orange to tan as they mature deep-orange, moist, sweet flesh have very nice flavor!



Galeux D'Eysines aka "Peanut"- Heirloom, Origin France its names mean "embroidered with warts from Eysines" the small city it hails from. This fruit is flattened, round average 10-15# fruit has a gorgeous salmon-peach colored skin that is covered with tan peanut looking warts. The flesh sweet, creamy, and smooth orange flesh is used in France for soups and also can be baked. The longer these fruits mature, the more warts appear. The warts are from expanded fractures in the skin that occur because of the fruit's high sugar content and thin skin.



Flat White Boer- Heirloom South Africa, this is a very attractive, very flat, pure white pumpkins can reach up to 30# that are unique and tasty. Very sweet orange flesh is perfect for pies and baking. A wonderful decorating and eating variety that was historically popular in South Africa and was named for the Dutch Boers, who were once the colonial power.



Jack-Be-Little-Heirloom- Origin Japan? - Miniature, old-fashioned pumpkins are 3x2, 8 oz. flat, ribbed, and bright orange. Great for decorations and the flesh is good to eat. Different colored pumpkins of this type are offered to the "spirits" by many Thais



Jarradale- Heirloom, Origin New Zealand/Australia. This fruit has ornamental hard slate blue, ribbed exterior and a deep delicious orange flesh is dry, string-less, sweet with a complex flavor that will have you hooked after one bite. Pumpkins grow 10-14", 9-10# that are excellent for eating, or in pies. The taste is similar to sweet meat!



Kakai Hulless- Heirloom, Origin Austrian. This fruit is orange-green hard smooth skin pumpkin medium 5-8# you'll find "naked" seeds they don't need shelling. Use for snacking and cooking a high-protein treat, with many health benefits used for pressed for oil.



Lady Godiva "Naked Seed, Hulless"- Origin- USDA's Agricultural Research Service in 1972. This unique ornamental pumpkin is green and yellow striped 5-8# with gorgeous green seeds, which need no hulling. Make a great snack food and are best roasted. Flesh is not suitable for eating, but they can be made into jack-o'-lanterns.



Long Island Pie aka "Cheese"-Heirloom early 1800', Origin New York/New Jersey - This fruit is a squash or pumpkin is medium-large, flattened shape, medium-ribbed, smooth, tan skin with deep orange flesh averages 6-10#, suggesting a wheel of cheese. Is moderately sweet flesh for pie or dessert, soups, and is a long keeping pumpkin I have used one still in April. Was favorite for pie making in-till the 1960 is high sugar levels, beta carotene and nutrients.



Long Pie aka "Nantucket Pie"- Heirloom 1832. These are not your standard looking round pie pumpkin these are elongated 8-10"x4-5", 5-8# green with orange spots. They are practical string-less, smooth and brilliant orange meat! In storage it will ripen further and turn completely bright orange outside and get even better inside great keeper.



Lumina- This fruit is smooth white-bluish skin that makes it ideal for autumn decorating. White skin will last for weeks as a jack-o'-lantern compared to days for orange skinned fruits. Fruits weigh about 18-20# flesh is good for pureeing and soup.



Marina Di Chioggia- Heirloom, Origin Chioggia on the coast of Italy. This fruit is large turban shaped, average 10# fruit are deep blue-green with pebble skin. It is one of the most beautiful and unique of all squash. The rich, sweet flesh is a deep yellow-orange and of good quality, delicious baked or in pies. Or try on the grill brushed with olive oil and rosemary.



Moranga- Heirloom Brazil. This fruit is a wonderful "Pink Pumpkin" which are ribbed, light pink to salmon in color and weighs in at a modest 4-8#. Traditionally used to make a dish called 'Camarão na Moranga' which means 'shrimps in a squash'.

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Musquee De Maroc- Heirloom, Morocco, North Africa- This fruit is round to oblong in shape, lightly ribbed with a rind that starts out green, then turns tan at maturity. This rind has rows of large warts that run end to end and are the last thing to change color. Pumpkin warting is usually caused by sugar deposits just under the skin. The flesh is bright orange, medium firm, moist and sweet with a lovely aroma. The flesh color and seed arrangement make it look exactly like a rockmelon when cut. You'll want to use this one in centerpieces and displays before you consign it to the kitchen!



Musquee De Provence aka "Fairytale"- Heirloom introduced in 1899 Chicago, Origin from the South of France- This fruit is large flattened shaped averages 10-20# they look like big wheel of cheese that heavily lobed and ribbed. Green when immature, they turn a lovely deep brown when fully ripe. The deep orange thick flesh is a particular favorite of chefs for its fine flavor. They are traditionally eaten fresh excellent cooked cut like a slice of cheese the flavor is complex, sweet with a nice crunch.



Rouge Vif D'Etampes aka "Cinderella"- Heirloom, Origin French- This pretty pumpkin is nicknamed name after Cinderella coach. The shiny, red-orange to bright red, flat 8-30# fruits are only 6x18". They have narrow, deeply ribbed sections, rough bumpy skin. Their classically beautiful has a thick, rich custard-like flesh that is sweet and moist. Excellent for eating, pies, soups, and freezes well.



Scheherazade "warty"- This fruit is beautiful, warted, orange and green striped fruit weighing 5-10#. This is a great choice for fall decorations. This was developed as an oil seed pumpkin, so the seeds can be pressed to yield a dark nutty oil perfect for salad dressings or as accents in squash soups. Also, the flesh is good to eat. You can bake it like spaghetti squash because it has a similar texture.



Silver Edge aka "Pipian from Tuxpan"- Heirloom, Origin Native American- These pumpkins are medium size, 5-8# round to pear shaped, white with green stripes with silver-edge seeds. They are grown for its beautiful, delicious seeds that are very large and white with silver edges, hence the name. Their very attractive for decorations are still popular in some parts of Mexico used in roasted pipits or in papain sauce.



Strawberry Crown aka "Crown Prince, Crown"- Heirloom in the US 1930, Origin Austria- Found in Cape Town, South Africa and Brazil. This fruit is stunning, turban-shaped fruit are light blue-grey color with white stripe in the rib area, weigh about 6-10#. The flesh is bright orange, sweet, and of good quality. Use for pies, baking, roasting, saluting, grilling and soups. Blue squash can be traced back for more than 150 years in Australia and are among the best for eating. For the 'ultimate' chop into 1½" squares drizzle with olive oil and slow roast for a couple of hours before incorporating into a risotto - truly wonderful.



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