

# HARVEST *of the* MONTH in the CLASSROOM



## WINTER SQUASH

### HISTORY

Humans have consumed squash for over 10,000 years. Squash are native to Central America, between Mexico and Guatemala. Originally, squashes were cultivated for the consumption of their seeds only, as they had minimal, bitter-tasting flesh. Over time, fleshier, fruitier varieties were developed. In Aztec, Incan, Mayan, and Native American cultures, squashes were grown in companionship with corn and beans. Squashes are a member of the Cucurbitaceae family, also known as the gourd family, along with cucumbers, summer squash (pattypan, zucchini), and watermelon.

### FUN FACTS

The word squash comes from the Wampanoag word "askutasquash" which translate to "eaten raw or uncooked".

Butternut squash was developed in Massachusetts by Charles Leggett.

Winter squash got their name because they store well during long, cold winters.

Nearly every part of the squash plant is edible - leaves, flowers, seeds, and fruit!

### FARMER BIO



King Peart of Brooksby Farm grows many fruits and vegetables across 90 acres of farmland. Apples are his primary crop, but he also grows, pears, peaches, nectarines, cherries, raspberries, blueberries, summer squash, zucchini, cucumbers, pepper, eggplants, pumpkins, butternut squash. King's favorite type of squash is Delicata, which he likes to prepare by baking. He sells at Brooksby's farmstand, Whole Foods Market, Crosby Supermarket, local farmers markets, CSAs, schools, and invites people to the farm for "pick-your-own". King says to be a farmer, "you got to love what you're doing. It's like a baby. You have to check the fields, make sure everything is perfect. There is so much out there you have to protect the plants from."

# SQUASH TASTE TEST

Grades 3-5 • 45 minutes

**WINTER  
SQUASH**



## OBJECTIVES

Students will learn about the many varieties of edible squash, and how squash has evolved over time.

## ESSENTIAL QUESTIONS

What does it mean to have varieties of the same crop?  
What attributes do we like in squash?

## MA STATE FRAMEWORK(S)

- 3-5 ELA Standards

## MATERIALS

3 different varieties of squash, cooked whole  
Plates and forks  
Salt  
Maple syrup (optional) for tasting  
Seed Catalog, Squash (included)  
Graph paper, pencils, rulers

## PROCEDURE

### Introduction

Ask the class: Who has eaten a winter squash? Or a pumpkin? Is there just one type of squash? Pass out seed catalog pages to each student (or group) and ask students to read descriptions of several squash. Ask them if they recognize any varieties on the handout. Share that squash originated 8,000 years ago among Indigenous people from all over the Americas. Today, there are many varieties of squash, and each one has unique characteristics. The different varieties of squash have been developed for special reasons. Some squash are large to make big meals. Some squash are sweeter than others for use in pies.

### Activity

Do a taste test of the 3 different squash varieties. Students will use the attached chart to observe and make notes about the outside color, the inside color, what it tastes like, and if they would try it again.

*Activity details on following page.*

# SQUASH TASTE TEST

Page 2



## Activity, cont.

- Bring the each student group to the stations (tablecloths on 3 tables with 3 cutting boards).
- Cut each squash so students can observe the outer and inner colors on their taste test chart. For example: "This is a hubbard squash, what color is the outside? Now open, what color is the inside?"
- Scoop seeds into a large bowl. Continue to the next squash.
- Once all squashes are open and ready for tasting, cut up cubes of the squash and place onto small plates for each student to try.
- Be prepared for extremes, some will love it, some will hate it. Encourage students to use mild language to express their distaste ("I don't like it" vs. "This is gross!").
- Have students use the attached tasting wheel to help students find descriptive words of what they're experiencing.
- Ask for student volunteers to read the different squash descriptions from the seed catalog while tasting.
- Once students have tried all the squashes, ask them to circle their favorite squash.
- Have students take data from the squash taste test to create bar graphs of student preference for squash. How many people liked each variety? How many people didn't like each variety?

## Reflection

Was anyone surprised by the different squashes? How so?

## EXTENSION

What else could you do with the remaining squash we have? Roast seeds, add seeds to pemmican (a super nutritious Native American staple food - think home-made energy bars), dry the rest of the squash for use in soups, etc.

Visit <https://www.plimoth.org/learn/plimoth-online-historyhome-tm/recipes> for more ideas.

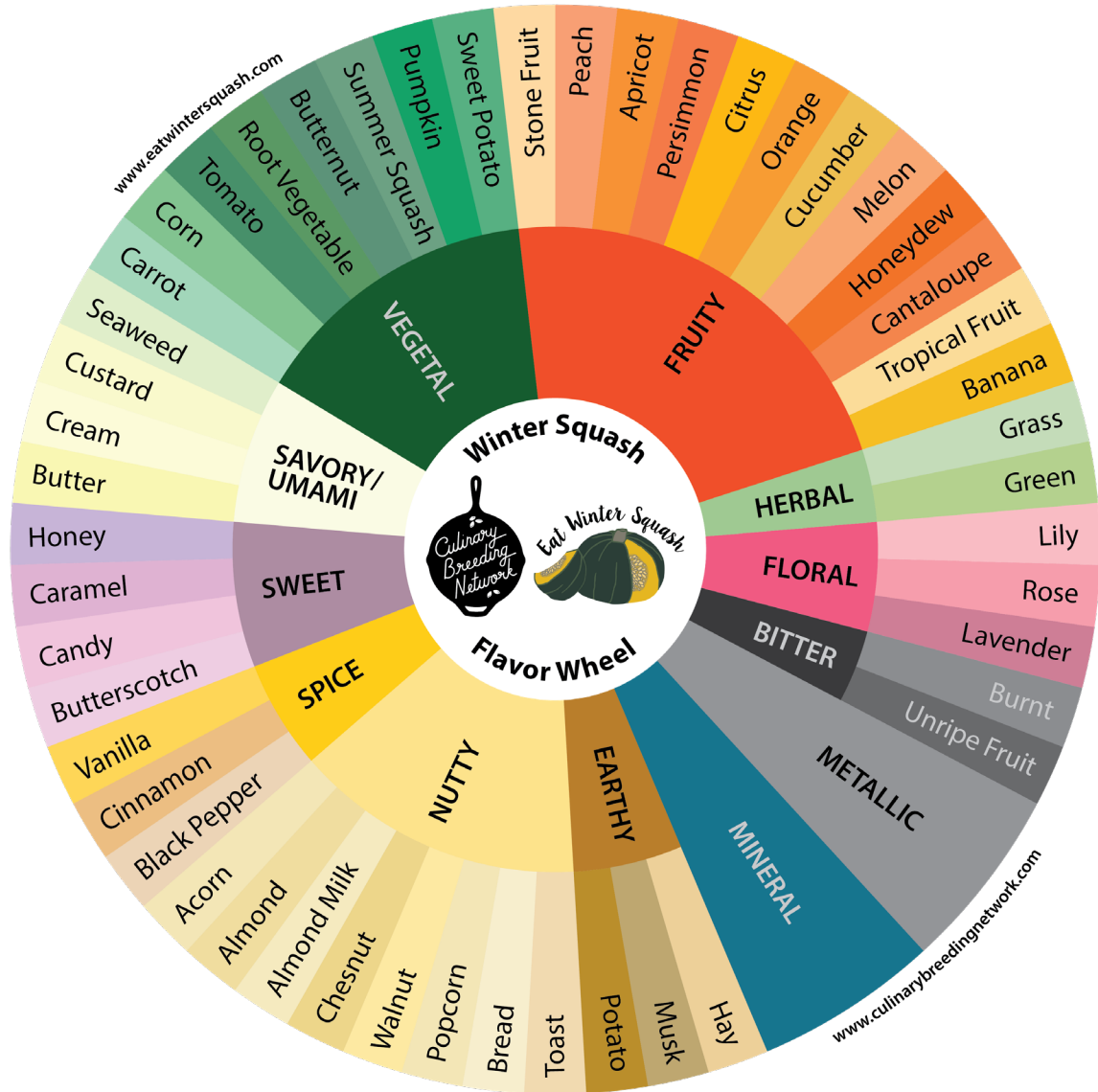
# Squash Taste Test Chart



Squash	Outside Color	Inside Color	Taste	Try It Again? (Yes, No, Maybe)

# SQUASH TASTE TEST

## WINTER SQUASH FLAVOR WHEEL



# SQUASH & PUMPKINS

FOR YEAR-ROUND GOOD EATING!

20-35 seeds per packet. Harvest in autumn when skins are too tough to be easily punctured with a thumbnail. Plant in spring or early summer; harvest in fall before a hard frost. Many types will store in cool, dry conditions for up to 1 year. Grow these for a wonderful year round healthy, food supply.



## ATLANTIC GIANT PUMPKIN #SQ179

(*C. maxima*) 110-125 days. Lovely, giant, pink-orange pumpkins can weigh over 500 lbs, and do so every year, with some select strains reaching over 2000 lbs! This variety was introduced by Howard Dill, of Nova Scotia in 1978, and has since broken all records. Pkt \$4.50



## BIG MAX #SQ123

(*C. maxima*) 110 days. Huge pumpkins can grow well over 100 lbs! Nearly round, bright orange fruit are stunning and are good for pies and canning. Very thick, orange flesh. Good for county fairs and displays. Anna Peach of [www.squashandawe.com](http://www.squashandawe.com) is holding medium-sized specimen. Pkt \$2.50



## BLUE HUBBARD #SQ180

(*C. maxima*) 110 days. Huge, teardrop-shaped fruit weigh 15-40 lbs and have sweet, fine-grained, golden flesh. Great for baking, pies, and soups. The hard, blue-gray shell helps these keep for long periods in storage. Gregory Seed Company introduced this fine New England variety in 1909, and Mr. Gregory considered this his best introduction. Pkt \$2.50



## GETE-OKOSOMIN #SQ317

(*C. maxima*) This is the squash that gained fame online and became known as the "800 year old squash" which, according to legend, seed was found in a "clay ball" at an historic site in Wisconsin. But, other stories state that this squash was found in a cave by the Miami Nation. Whatever the story is, we know that squashes of this type have been grown by Native people in North America for hundreds of years and likely came from the Guatemala area, possibly over 1000 years ago. This fabulous Native American squash first came to our attention in 2015, at the 5th annual Heirloom Exposition in Santa Rosa, California. The magnificent fruits run about 2-3 feet long and weigh up to 18 pounds. The color is a rich, bright orange, with lighter orange striping running the length of the banana-shaped fruits. The surface is mildly bumpy; the overall appearance is amazingly beautiful. Gete-Okosimin also proves to be delicious--sweet, with hints of melon, and possessing a wonderful smooth texture. We thank Roger Smith for bringing this squash to our attention. Pkt (10 seeds) \$6.00



## TOKYO BLUE #SQ139 **NEW!**

(*C. maxima*) 120 days to maturity. Nicknamed aromatherapy chestnut pumpkin for its incredible sweetly scented flesh, this traditional variety was so popular in Tokyo that it is known throughout Japan simply as the Tokyo pumpkin. Originally introduced by a farmer in Tachiwa City, Tokyo, it became a popular market variety thanks to early maturity, attractive blue skin and an exceptionally fine grained, aromatic, bright yellow flesh. Seeds were first made available by Watanbe Seeds of the Miyagi prefecture in 1931, and Tokyo markets were quickly filled with these signature scented squash. The virtues that made this an exemplary market variety of pre WWII Japan, from early maturity to exceptional eating quality, are exactly what makes a fantastic farmers market variety in today's slow food renaissance. Pkt \$4.00



## BOSTON MARROW #SQ221

(*C. maxima*) Lovely 15 lb fruit are hubbard-shaped and a brilliant red-orange in color. This variety was first documented back to 1831 by Fearing Burr, the author of *Field & Garden Vegetables of America*. This variety was first mentioned being grown by Mr. J.M. Ives of Salem, MA. Mr. Ives had received seeds from a friend in Northampton, MA, who had obtained his seeds from a friend in Buffalo, NY. This variety came to be grown in the Buffalo area after a tribe of Native Americans traveled through the area and distributed seed. From this historic introduction, Boston Marrow soon became one of the most important commercial squashes for 150 years. As the 21st century approached, nearly every seed company had dropped this unique treasure. In 1881 D.M. Ferry's catalog said, "Very dry, fine-grained, and for sweetness and excellence, unsurpassed; a very popular variety in the Boston market". It has rich, orange flesh that won it a place in Slow Foods' "Ark of Taste" for having superior flavor and taste! Pkt \$2.75 or 1 oz \$8.00



**BUTTERNUT-WALTHAM #SQ112**

(C. moschata) 100 days. An old favorite. Good yields with excellent-tasting, rich, orange-colored flesh. Great baked! Pkt \$2.50 or **1 oz \$5.50**



**BUTTERNUT- ROGOSA VIOLINA "GIOIA" #SQ153**

(C. moschata) 100 days. An 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!** Pkt \$2.75



**CANDY ROASTER—NORTH GEORGIA #SQ240**

(C. maxima) Here is a smaller strain of Candy Roaster from northern Georgia. This type of squash is famous among the people of the Southeast. Pink, banana-shaped fruits have a blue tip and weigh around 10 lbs. Delicious, smooth orange flesh is perfect baked, fried and makes great pies; hard to find and quite beautiful. Pkt \$3.00



**FUTSU KUROKAWA #SQ311**

A very ancient Japanese variety, this dusty green moschata is no longer popular in Japan. We are excited to offer this piece of ancient Japanese culinary heritage! The fruits are ribbed and almost black (kurokawa means black in Japanese) and almost perfectly round. Try this incredible ancient squash in soups, pies and more! Pkt (10 seeds) \$3.00



**CONNECTICUT FIELD #SQ129**

(C. pepo) 100 days. The heirloom pumpkin of the New England settlers and Indians, several hundred years old. Golden fruit weigh about 20 lbs each. This is a truly old variety; can be used for pies; the traditional American pumpkin. Pkt \$2.50 or **1oz \$5.50**



**DELICATA #SQ111**

(C. pepo) 100 days. High sugar content. Fruits are 1-3 lbs each, and skin color is rust-white with green stripes. Delicate sweet flavor. This old heirloom was introduced in 1894 by Peter Henderson and Co. Pkt \$2.00



**GALEUX D'EYSINES #SQ156**

(C. maxima) 95-100 days. Possibly our most beautiful heirloom squash. This flattened, round, 10-15 lb fruit has gorgeous, salmon/peach-colored skin covered with large warts! The deep orange flesh is flavorful, smooth and sweet, making it good for baking. It's also popular among the French for making soup. This is one of the tastiest squash I have tried, and we are delighted to offer this French heirloom. Pkt \$3.00



**SOMEN KABOCHA OR KINSHI**

**(Japanese Noodle Squash) #SQ141 **New!****

(C. pepo) 85 days. We are excited to offer the true Japanese strain of this incredible squash introduced by Sakata Seed Company of Yokohama, Japan. It produces wheat-free, low-carb noodles in abundance on productive vines. According to some sources, Sakata Seed Co. in Japan developed an improved strain of a Chinese spaghetti type squash. It is said that Burpee picked up this seed and began selling it as Vegetable Spaghetti in 1936. In Japan, spaghetti squash is most commonly called 'Somen Kabocha' or 'Kinshi Uri.' Somen means skinny noodles and Kinshi means golden thread, and it is very popular to eat the 'noodles' cold during the hot summer. Pkt \$3.00



**FLAT WHITE BOER #SQ207**

Attractive, very flat, pure white pumpkins 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. We are glad to finally have seeds for this rare treasure. Fruits can grow to 30 lbs. Pkt \$3.00 or 1 oz \$8.00



**TABLE QUEEN**

**ACORN #SQ126**

(C. pepo) 80 days. Dark green Acorn-type fruit. Iowa Seed Co. introduced this variety in 1913 and is possibly of Native American origin. The small fruits have sweet, orange flesh. Pkt \$2.25



**GREEN STRIPED CUSHAW #SQ163**

(C. mixta) 95 days. Big, white fruit with small, green stripes; oblong with crooked necks and bulbous bottoms. The large vines are vigorous and are good for the South. A Native American squash that has an ancient history. Great for fall pumpkin sales. Pkt \$2.25



**HONEY BOAT DELICATA #SQ159**

(C. pepo) 105 days. One of the sweetest squash varieties in existence. Oblong, Delicata-shaped squash have tan skin with green stripes. Excellent quality and produces early. Developed by Dr. James Baggett, Oregon State University. Pkt \$2.50



**IRAN #SQ268**

(C. maxima) One of the most unusual and beautiful squashes you will ever see! We have been trying for several years to get this variety into the catalog. Collected in 1940 in the northeastern Iranian city of Torbat-e-Heydariyeh, and preserved at the USDA seed bank ever since. Not known to the public until a few years ago, when our friend Glenn Downs introduced it. This squash is super ornamental, with its unique, foam-green rind that's mottled in soft peachy orange. Round and slightly ribbed fruit are medium to large in size. It keeps for a year or more, and is perfect for fall decorating. Pkt (10 seeds) \$2.75

*"A good end cannot sanctify evil Means; nor must we ever do evil, that good may come of it."*  
-WILLIAM PENN



**HOPI PALE GREY #SQ202**

Here is a unique and colorful native Hopi Indian variety. The 10 lb round fruit have a lovely pale gray rind that is very hard, making this a great keeping variety. Orange flesh is both sweet and dry; large vines are quite vigorous. A Southwestern heirloom from the Hopi people that has nearly become extinct in recent years. A favorite for flavor! Pkt (10 seeds) \$3.00



**HOWDEN #SQ216**

(C. pepo) A large, more uniform Connecticut Field type pumpkin. A hard, orange rind makes this an excellent carving variety. The 22 lb fruit have thick orange flesh; a great keeper and popular commercial variety. Pkt \$2.00



**JACK BE LITTLE #SQ160**

(C. pepo) 90 days. This tiny, cute pumpkin weighs just 8 ounces; flat and ribbed. These are highly popular and a top-selling fall crop. The flesh is good to eat and the skin is bright orange. This type of squash may have been developed in the Orient as pumpkins of this type are offered to the 'Spirits' by many in Thailand, where they come in 4 or 5 colors. Pkt \$2.00



**JARRAHDALE #SQ119**

(C. maxima) 100 days. Slate, blue-grey, 6- to 10-lb pumpkins of superb quality. Their shape is flat, ribbed, and very decorative; also a good keeper. Popular in Australia, an excellent variety. Pkt \$2.75



**JUMBO PINK BANANA #SQ138**

(C. maxima) 105 days. Large, pink, banana-shaped fruit can weigh over 40 lbs. This variety is over 100 years old. We have grown this squash for many years. Fine-flavored, dry, sweet, orange flesh that is superbly fine tasting, one of my favorites. Popular on the West Coast; large yields. Pkt \$2.25 or 1 oz \$4.50



**KOGIGU #SQ304**

(C. moschata) Exquisite gem of traditional Japanese squash breeding! Fruits are oblate shaped, very deeply ribbed, with a rough texture and waxy bloom—the very picture of squash voluptuousness! Fruits start out green, upon maturity mellowing to medium brown. The fruits weigh a very practical 1-2 lbs, ideal for smaller families. The dark orange flesh is sweet and fruity tasting, with a nutty flavor, and fine grained. Quality is very high. Keeping quality is excellent, too; fruits can be stored for up to 8 months! Pkt (10 seeds) \$3.00





**LADY GODIVA #SQ217**

(C. pepo) 105 days. The popular naked-seeded pumpkin that produces seeds without the hard shell that develops on most pumpkin seeds. They are ready to eat straight from the fruit, or better yet, roast with a little olive oil and sea salt and enjoy! High in nutrition and protein, they are nature's perfect snack. The pumpkins themselves are quite attractive, with yellow-orange rinds that are striped with green; perfect for decorations. Pkt \$3.00



**LAKOTA #SQ245**

(C. maxima) This colorful variety was grown by the Lakota Sioux. It is pear-shaped, flame-red with green streaks at the bottom. So attractive for fall decorations. The flesh is fine-grained and sweet with a great nutty taste. A wonderful squash that ranks among the most beautiful. Pkt \$3.00



**LONG ISLAND CHEESE #SQ128**

(C. moschata) 105 days. A longtime favorite on Long Island, very popular for pies. Flat, lightly-ribbed fruit look like wheels of cheese, with buff-colored skin. A very good keeper, of excellent quality, 6-10 lbs each; a beautiful heirloom variety. Pkt \$2.50

**MORANGA #SQ505**  
(Cucurbita maxima) 95 days. We are so excited to at last have seeds for the wonderful "Pink Pumpkin". Very hard to find traditional squash from Brazil. Fruits are ribbed, light pink to salmon in color and weigh in at a modest 4-8 pounds. Traditionally used to make a dish called 'Camarão na Moranga' which means 'shrimps in a squash'. Pkt \$3.00



**MUSQUEE DE PROVENCE #SQ152**

(C. moschata) 120 days. These gorgeous, big, flat pumpkins are shaped like large wheels of cheese and are heavily lobed and ribbed. The skin is a beautiful, rich brown color when ripe. The flesh is deep orange, thick, and very fine flavored; fruit grow to 20 lbs each. This traditional variety from southern France is great for fall markets. Pure European seeds. Pkt \$2.75 or **1oz \$7.00**



**NEW ENGLAND SUGAR PIE #SQ131**

(C. pepo) 100 days. The noted small sugar pumpkin of New England. The orange fruits weigh 4-5 lbs and have fine, sweet flesh that is superb for pies. Described by Fearing Burr in 1863. Pkt \$2.25 or **1 oz \$5.00**



**MARINA DI CHIOGGIA #SQ133**

(C. maxima) 95 days. The heirloom sea pumpkin of Chioggia, on the coast of Italy. The large turban-shaped fruit are deep blue-green. It is one of the most beautiful and unique of all squash. A perfect variety for market gardeners. The rich, sweet flesh is a deep yellow-orange and of good quality, delicious baked or in pies. The fruits weigh about 10 lbs each and are produced on vigorous vines. Stunning! Pure Italian seed from one of Italy's best heirloom growers. Pkt \$3.00



**VICTOR or RED WARTY THING #SQ228**

(C. maxima) One of the most stunning squashes around! The big glowing, oblong globes are a glowing, brilliant orange-red and covered with fantastic bumps! This old variety was introduced by James J.H. Gregory of Marblehead, MA in 1897 as Victor. It was recently reintroduced as Red Warty Thing. Pkt (15 seeds) \$2.50



**RED KURI (HOKKAIDO) #SQ101**

(C. maxima) 92 days. A red-orange Japanese winter squash, fruit are 5-10 lbs each and teardrop-shaped. The golden flesh is smooth, dry, sweet, and rich; a great yielding and keeping variety. Pkt \$2.50



**KABOCHA #SQ206**

A popular green-skinned Japanese squash that's shaped like a buttercup, but without the "cup" on the bottom. Rich yellow-orange flesh is of excellent quality, being sweet, fine-textured and nutty tasting. Perfect for making delicious pumpkin curries, breads and baking. A leading type in much of Asia. One of the best eating squash of all time! Pkt \$3.50 or **1 oz \$7.50**



**YUXIJIANGBINGGUA #SQ308**

(C. moschata) 130 days. This amazing flat squash from China is causing quite a stir. The fruits possess amazing eye appeal—burnt-orange to chestnut-brown skin, covered in a waxy bloom. Each 3- to 8-pound fruit is incredibly deeply ribbed and most unusual of all is the way the top of each fruit dramatically recurves toward the stem, sometimes completely enfolding it. The orange flesh is sweet and of very high quality. Use in soups, purées, cakes, and sweet dishes of all types. They are great keepers, too, easily lasting 3-4 months. One of the most intriguing squashes we offer, and a new favorite here. We found seeds for this most beautiful variety from a Chinese seed seller, who had a small stand setup in Fang, Thailand. The most interesting squash we have found in years! Pkt (15 seeds) \$3.50



**BUTTERCUP #SQ110**

(C. maxima) 95 days. Very sweet, dry flesh of excellent quality. Deep orange flesh with green skin. Fruit are around 3 lbs each. Pkt. \$2.50



**SWEET DUMPLING #SQ137**

(C. pepo) 90 days. One of the sweetest; 1lb fruit has white skin with green stripes. The sweet, tender, orange flesh makes this variety the favorite of many. Pkt \$2.50



**YOKOHAMA #SQ108**

(C. moschata) Introduced to America about 1860 by James Hogg, of Yorkville, New York, from seeds his brother Thomas sent him from Japan. We are so happy to reintroduce this piece of American history. The beautiful fruit are very flat, ribbed and dark-green-to-tan in color. The orange flesh is dry, fine-grained and sweet. Listed by both Burr (1863) and Vilmorin (1885). RARE! Pkt \$3.00 or **1 oz \$8.00**



**MUSQUEE DE MAROC #SQ286**

(C. moschata) 90 days. This variety was a big hit at the Heirloom Expo in Santa Rosa, California. The stunning, round to bell-shaped fruits are terra-cotta to buff-colored, and warted very attractively. You'll want to use this one in centerpieces and displays before you consign it to the kitchen! A commercial variety in north Africa. Pkt (10 seeds) \$2.75



**WINTER LUXURY PIE #SQ167**

(C. pepo) This beautiful pumpkin was introduced by Johnson & Stokes in 1893. Lovely 6-lb golden fruit have white netting and are perfect for pies. In fact, this is one of the best tasting pie pumpkins you can grow; with very sweet and smooth flesh, it's a favorite of all who grow it. Pkt \$2.75 or **1 oz \$6.00**



**VEGETABLE SPAGHETTI #SQ102**

(C. pepo) 88 days. This is the popular squash with stringy flesh that is used like spaghetti. Introduced by Sakata Seed Co. of Japan, in 1934. May have originated in China. Pkt \$2.50 or **1 oz \$4.75**



**THAI KANG KOB #SQ204**

(C. moschata) A lovely sea green-colored squash that turns chestnut color in storage; pumpkin-shaped, very ribbed and warted. Weighs about 6-8 lbs and a favorite here at Baker Creek; vines produced well and had good resistance to squash bugs and other pests. The orange flesh is richly flavored, sweet and fragrant; great for curries, soups, stir-fries and more. A favorite here and is sure to make you love squash! Pkt \$3.00



**ROUGE VIF D'ETAMPES #SQ118** (C. maxima) 95 days. Most beautiful, flattened, and ribbed large fruit are a gorgeous deep red-orange. A very old French heirloom, this was the most common pumpkin in the Central Market in Paris back in the 1880's. The flesh is tasty in pies or baked. Like summer squash, this one can also be picked small and fried. As a bonus, it's a good yielder, too. Pkt \$3.00 or **1 oz \$5.50**



### 0241-Anna Swartz Hubbard

(*C. maxima*) Given to SSE by Anna Swartz of Pennsylvania who originally received it 40 years earlier in the 1950s. Introduced commercially by SSE in 1999. Anna loved this variety because of its extremely hard shell and excellent storage ability. High quality flesh is the color of a sweet potato with similar flavor. Fruits weigh 5-8 pounds. 90-100 days.

Seed Packet (25 seeds) **\$2.99** | 250 seeds. \$10.00



### 1218-Australian Butter

(*C. maxima*) From our friends at Digger's Garden Club near Melbourne, Australia. A ribbed salmon colored drum-like pumpkin with wall-to-wall starchy high quality flesh. Excellent for baking, a great keeper. Fruits weigh 7-15 pounds. 90-100 days.

Seed Packet (25 seeds) **\$2.99**



### 1303 Black Beauty Zucchini

(*C. pepo*) A 1957 All America Selections winner developed by John Sarchuk at the Connecticut Agricultural Experiment Station. Compact everbearing bush plants are loaded with glossy green-black fruits with firm white flesh. Best eaten when under 8" long. Excellent variety for freezing. 45-65 days.

Seed Packet (25 seeds) **\$2.99**  
250 seeds \$7.50 | 1,000 \$25.50  
2,500 \$54.25



### 1433 Boston Marrow

(*C. maxima*) (aka Autumnal Marrow) Once the standard early squash, available in the U.S. since at least the 1830s. Excellent table quality: flesh is thick, flaky, and free from fiber. Striking red-orange skin, average fruits weigh 10-20 pounds. 90-110 days.

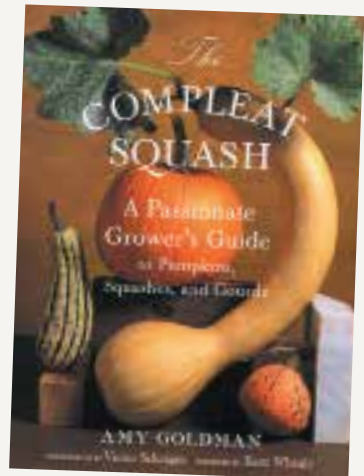
Seed Packet (25 seeds) **\$2.99**  
250 seeds \$10.00 | 1,000 \$36.00  
2,500 \$76.50



## · Squash ·

### Secrets to success

While squash thrive in rich, fertile soil, don't despair if yours is sandy, clay, or otherwise lacking. Amendments greatly improve the soil's nutrient content, as well as the soil's structure and tilth, leading to a healthy, robust crop. In the fall, apply well-rotted manure, leaf mold, or finished compost by the cubic yard. At spring planting time, a few shovelfuls of aged cow manure into the planting hole can also give squash a boost.



### *The Complete Squash*

BY AMY GOLDMAN. Another absolutely gorgeous book by Amy Goldman. Amy grew and evaluated hundreds of heirloom and foreign squashes to write this definitive book, which includes detailed descriptions of 150 squashes (and gourds). Stunning full-color photographs by Victor Schrage illustrate this large format book, featuring Amy's skillfully written histories, growing tips, hand-pollination and seed saving techniques, recipes, and seed sources. Nearly 200 color photos. Hardcover, 216 pages. Item# **RB0301 — \$40.00**



### 1344–Burgess Buttercup

(*C. maxima*) Introduced in 1952 by Burgess Seed & Plant Co. This is a bush version of the original Buttercup variety introduced in 1931. Flattened dark green turbans with a distinctive button on the blossom end. Typical fruits weigh 3-5 pounds. Super sweet brilliant orange flesh with very fine eating qualities. Rind is thin but very hard, medium length keeper. 85-100 days.

Seed Packet	250 seeds	1,000	2,500
\$2.99 (25 seeds)	\$10.00	\$36.00	\$76.50



### 0972–Cornfield Pumpkin

(*C. pepo*) First offered by SSE member Glenn Drowns in the 1984 Yearbook from USDA seed. Our top choice for use as both a carving pumpkin and for fall decorations. Fruits are flattened, light-colored, thin-skinned, and weigh 12-15 pounds. Very sturdy stems rarely break off. Traditionally grown as a dual crop planted with field corn. 90 days.

Seed Packet	250 seeds	1,000	2,500
\$2.99 (25 seeds)	\$10.00	\$36.00	\$76.50



### 0028–Dostal Cucumber

(*C. pepo*) This puzzlingly named squash variety can be eaten as a summer squash when young and creamy-white and green, or it can be used as a winter squash when it matures to dark green and has taken on a sweet buttery flavor. Dostal Cucumber squash was donated to Seed Savers Exchange by Arthur Dostal, whose parents grew it in Tama County, Iowa, after being given its seed by family friends. 60 days for summer squash, 90 days for winter squash.

Seed Packet (25 seeds)	\$2.99
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0876

### Fordhook Acorn

(*C. pepo*) (aka Early Fordhook) Introduced in 1890 by W. Atlee Burpee of Philadelphia. Belonged to the Fordhook Group of squashes which includes Delicata, Perfect Gem, and Table Queen. Vining plants produce 1½ pound acorn squashes that are grainy but not coarse and mildly sweet. Good shelf life. Once thought to be extinct. 85 days.

Seed Packet (25 seeds)	\$2.99
250 seeds	\$7.50
1,000	\$25.50
2,500 seeds	\$54.25



0973

### Galeux d'Eysines

(*C. maxima*) (aka Galeuse d'Eysines, Cource Brodée Galeuse) A French historic variety squash from the Bordeaux region; noted in Vilmorin's *Les Plantes Potageres* (1883). Seed carried by La Ferme de Ste. Marthe and collected by SSE member Amy Goldman at the 1996 Tranzault Pumpkin Festival. Attains weight of 10-20 pounds. Best used for beautiful table centerpieces or eaten in stews and soups. Harvest squashes when slightly immature as they tend to crack. 90 days.

Seed Packet (25 seeds)	\$2.99
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### 0410–Golden Hubbard

(*C. maxima*) (aka Golden Warty Hubbard, Red Hubbard) Introduced by D. M. Ferry in 1898 but attributed to J.J. Harrison of Storrs & Harrison Co. of Painesville, Ohio. Starchy, nutty, fine-grained flesh—good for baking and roasting. Fruits are 8-12 pounds and store well. An all-time American favorite. 90-100 days.

Seed Packet	250 seeds	1,000	2,500
\$2.99 (25 seeds)	\$10.00	\$36.00	\$76.50



### 1345–Golden Zucchini

(*C. pepo*) Introduced in 1973 by W. Atlee Burpee of Philadelphia, bred from genetic material supplied by Dr. Oved Shifress. This vivid yellow fruit was the first commercial B (bicolor gene) cultivar. Crisp and mild-flavored zucchinis are borne prolifically on bush plants. 50-55 days.

Seed Packet	250 seeds	1,000	2,500
\$2.99 (25 seeds)	\$7.50	\$27.00	\$57.50



### 1219–Guatemalan Blue Banana

(*C. maxima*) Belongs to the Banana group of squashes, noted for their fine table quality. This selection is dark "blue" with light stripes; golden-yellow flesh is thick and firm. Fruits range up to 20 inches in length and average 5 pounds. We like to keep this one in the refrigerator after the initial cutting and continue to slice off small rings that can be either baked or roasted. 90-95 days.

Seed Packet	250 seeds	1,000	2,500
\$2.99 (25 seeds)	\$12.50	\$36.50	\$73.00



Kikuza



Marina di Chioggia



Musquee de Provence



Pennsylvania Dutch Crookneck



Potimarron



Long Island Cheese

### 1293-Kikuza

(*C. moschata*) (aka Sweet Kikuza) A pumpkin of Japanese origin offered by the Oriental Seed Co. of San Francisco in 1927. Orange-cinnamon rind is ribbed and somewhat wrinkled; flesh is thick, sweet, rather spicy, and tender. The small size (4-7 pounds) makes it ideal for baking and roasting. 90-95 days.

Seed Packet	250 seeds	1,000	2,500
\$2.99 (25 seeds)	\$7.50	\$27.00	\$57.50

### 1050-Long Island Cheese

(*C. moschata*) East Coast historic variety long remembered as a great pie squash by people in New York and New Jersey. Mentioned as early as 1806 by Bernard McMahon of Philadelphia. Named for its resemblance to a wheel of cheese. Flattened, ribbed, buff-colored pumpkins average 6-12 pounds. Sweet deep orange flesh. Good keeper. 90-100 days.

Seed Packet	250 seeds	1,000	2,500
\$2.99 (25 seeds)	\$8.50	\$29.00	\$58.00

### 1308-Marina di Chioggia

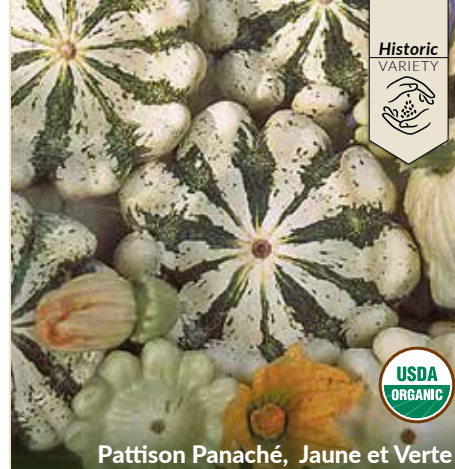
(*C. maxima*) Beautiful Italian winter squash named for the fishing port near Venice. Large grey-green bumpy turbans average 10-12 pounds. Sweet dry flesh, excellent in soups and pastas. Good keeper, flavor improves with storage. Consistently a heavy producer. 95-100 days.

Seed Packet (25 seeds)	\$2.99
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### 1309-Musquee de Provence

(*C. moschata*) (aka Potiron Bronze de Monthéry) An historic cheese pumpkin from the South of France, available in the U.S. as early as 1895 from Vaughan's Seed Store in Chicago. Gorgeous squashes, up to 20 pounds in weight, look like wheels of cheese, and ripen from green to burnt sienna. Deep orange flesh is dense and of superb table quality. Very long shelf life. Intolerant of cold. 110 days.

Seed Packet	250 seeds
\$2.99 (25 seeds)	\$7.50



Pattison Panaché, Jaune et Verte



Pattison Panaché, Verte et Blanc

### 1221-Pattison Panaché, Jaune et Verte

(*C. pepo*) (aka Variegated Scallop, Yellow and Green) Described in Vilmorin's *Description de Plantes Potageres* (1856). Sent to SSE by French member Bruno Defay. Creamy white scallop squash with green stripes, borne on bush plants with high yields. Good eating qualities when young, rock-hard ornamental when fully mature. 55-70 days.

Seed Packet	250 seeds	1,000	2,500
\$2.99 (25 seeds)	\$7.50	\$25.50	\$54.25

Conventional bulk seed available online.

### 1222-Pattison Panaché, Verte et Blanc

(*C. pepo*) (aka Variegated Scallop, Green and White) Described in Vilmorin's *Description de Plantes Potageres* (1856). Excellent eaten young when fruits are sea foam green; dark green stripes appear as they continue to mature. Keep picked clean for best yields. 60-70 days.

Seed Packet	250 seeds	1,000	2,500
\$2.99 (25 seeds)	\$7.50	\$25.50	\$54.25

### 1359-Pennsylvania Dutch Crookneck

(*C. moschata*) Gorgeous and enormous—fruits weigh 10-20 pounds. Very easy to prepare since the seeds are all contained neatly in the bottom bulb of the fruit. Simply cut the long curved neck into rings and bake. Sweet dark orange flesh, excellent for pies or soups. Good keeper. 100-110 days.

Seed Packet	250 seeds	1,000	2,500
\$2.99 (25 seeds)	\$7.50	\$27.00	\$57.50

### 1352-Potimarron

(*C. maxima*) (aka Courge Châtaigne) A small winter squash from France, inversely pear-shaped, with a flavor like chestnuts. The name is derived from the French: *potiron* (pumpkin) and *marron* (chestnut). Superb table quality in a small (3-4 pounds) manageable size. 85-95 days.

Seed Packet	250 seeds	1,000
\$2.99 (25 seeds)	\$10.00	\$36.00



Rouge Vif d'Étampes



Sibley



Queensland Blue

**0877-Queensland Blue**

(*C. maxima*) An "Australian Blue" squash directly imported into the United States in 1932 from Arthur Yates and Company of Sydney. Dark blue-green ribbed rind with flesh that is meaty, sugary, brilliant orange, and abundant. Striking gray foliage. Late to mature, long shelf life. 110-120 days.

Seed Packet	250 seeds	1,000
\$2.99 (25 seeds)	\$10.00	\$36.00

**1511-Ronde de Nice**

(*C. pepo*) (aka Round Nice) Described in Vilmorin's 1904 book, *Les Plantes Potagères*. A French "summer pumpkin" from Provence, traditionally eaten when very small and tender. Can be grown as a "fall pumpkin" but the rind is not intensely orange. Beautiful large leaves mottled with silver. 50-55 days.

Seed Packet	250 seeds	1,000	2,500
\$2.99 (25 seeds)	\$5.00	\$27.00	\$57.50

**0411-Rouge Vif d'Étampes**

(*C. maxima*) (aka Bright Red Étampes, Cinderella) Beautiful French pumpkin introduced in the United States by W. Atlee Burpee in 1883; documented by Vilmorin the same year. Very flattened red-orange fruit with wide ribs, weighs up to 20 pounds. Favored by French chefs for rich soup stock. 95 days.

Seed Packet	250 seeds	1,000	2,500
\$2.99 (25 seeds)	\$10.00	\$36.00	\$76.50

**0660-Sibley**

(*C. maxima*) (aka Pike's Peak) Introduced by Hiram Sibley & Co. of Rochester, New York in 1888. Superb banana squash with thick sweet flesh. James J. H. Gregory found it simply "magnificent." Winner of the SSE staff taste test in 2014. Hard-rinded, inversely pear shaped, excellent keeper. 110 days.

Seed Packet	250 seeds	1,000	2,500
\$2.99 (25 seeds)	\$10.00	\$36.00	\$76.50



Ronde de Nice

**1528-Silver Bell**

(*C. maxima*) A selection from Blue Banana bred and introduced by Ferry-Morse Seed Co. in 1956. Small bell-shaped squash average four pounds. Silvery gray-blue shell turns pink in storage. Delicious deep orange, dry, sweet flesh. Good keeper. 100-105 days.

Seed Packet	250 seeds	1,000	2,500
\$2.99 (25 seeds)	\$7.50	\$27.00	\$57.50

**1529-Strawberry Crown**

(*C. maxima*) Mary Schultz of Monroe, Washington found this variety in Brazil in the late 1980s. She gave it to Glenn Drown who introduced it to SSE in 1991. Beautiful brown bicolor squash with a blush of salmon at the crown. Fruits average 6 pounds. 90 days.

Seed Packet	250 seeds	1,000
\$2.99 (25 seeds)	\$12.50	\$45.00

**0412-Summer Crookneck**

(*C. pepo*) An American institution, listed in some of our first seed catalogs from the early 1800s. Bush plants produce copious amounts of yellow summer squash with warted rinds that are best harvested and eaten young; at maturity the fruits are very ornamental. 55-60 days.

Seed Packet	250 seeds	1,000	2,500
\$2.99 (25 seeds)	\$7.50	\$25.50	\$54.25

**1619-Sweet Fall**

(*C. maxima*) 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. 100 days.

Seed Packet (25 seeds)	\$2.99
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Silver Bell



Strawberry Crown



Summer Crookneck



Sweet Fall



### 0244-Table Queen

(*C. pepo*) (aka Des Moines, Danish) Set the standard for Acorn squash; started the rage for small individual fall squashes. Introduced by the Iowa Seed Company of Des Moines, Iowa in 1913. Petite (1 pound), furrowed, soft shelled, high quality fruits with sweet orange flesh. Excellent for baking. 80-90 days.

<b>Seed Packet</b>	<b>250 seeds</b>	<b>1,000</b>	<b>2,500</b>
<b>\$2.99 (25 seeds)</b>	<b>\$5.25</b>	<b>\$18.00</b>	<b>\$38.25</b>



### 1224-Thelma Sanders

(*C. pepo*) (aka Thelma Sanders Sweet Potato) Originally from Thelma Sanders of Kirksville, Missouri. The seed was passed from Evert Pettit to Sue and Tom Knoche, Ohio squash collectors. All these seed stewards were among SSE's earliest members. Wonderful cream-colored acorn squash. Sweet chestnut flavor, enormously productive. Thelma described this good keeper as 'better than sweet potatoes.' 85-90 days.

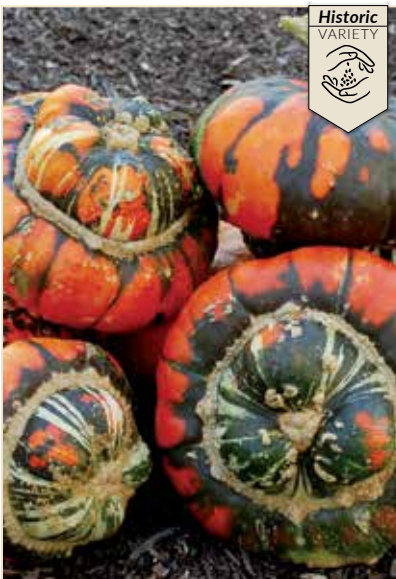
<b>Seed Packet</b>	<b>250 seeds</b>	<b>1,000</b>	<b>2,500</b>
<b>\$2.99 (25 seeds)</b>	<b>\$10.00</b>	<b>\$36.00</b>	<b>\$76.50</b>



### 1512-Tours

(*C. pepo*) (aka Citrouille de Touraine, French Tours) An historic French field pumpkin, named for its place of origin, and listed by Vilmorin as early as 1856. Large-fruited (17 pounds), with distinctive large oil seeds with wide margins which were once used in the manufacture of sugar-coated pills and as a remedy for tapeworm. Great for displays and carving. 90-100 days.

<b>Seed Packet</b>	<b>250 seeds</b>	<b>1,000</b>	<b>2,500</b>
<b>\$2.99 (25 seeds)</b>	<b>\$10.00</b>	<b>\$36.00</b>	<b>\$76.50</b>



0413

### Turk's Turban

(*C. maxima*) (aka French Turban, Turk's Cap) Predates the 1820s; may be the ancestral form of American Turban. Distinctive turban-shaped fruits grow up to 12" in diameter and weigh an average of 5 pounds. Beautiful bright orange skin streaked with light and dark olive green. Great decorative squash for fall displays. Thick flesh is mildly sweet. 80-100 days.

<b>Seed Packet (25 seeds)</b>	<b>\$2.99</b>
<b>250 seeds</b>	<b>\$10.00</b>
<b>1,000</b>	<b>\$36.00</b>
<b>2,500 seeds</b>	<b>\$76.50</b>



### 0245-Waltham Butternut

(*C. moschata*) This butternut, an AAS winner in 1970, was the result of years of patient refinement and selection by Professor Robert Young of the Massachusetts Agricultural Experiment Station in Waltham. Prized for its straight necks, rich dry yellow-orange flesh, nutty flavor, and high-yielding vines. Fruits are 3-6 pounds and exceptional keepers. One of the most popular types of baking squash. 83-100 days.

<b>Seed Packet</b>	<b>250 seeds</b>	<b>1,000</b>	<b>2,500</b>
<b>\$2.99 (25 seeds)</b>	<b>\$7.50</b>	<b>\$25.50</b>	<b>\$54.25</b>



1608

### Winter Luxury

(*C. pepo*) (aka Livingston's Pie Squash) Introduced in 1893 by Johnson & Stokes of Philadelphia. Amy Goldman, author of *The Compleat Squash*, says it is "the finest pie stock in the land." Fruits average 6 pounds, making them the perfect size for two pies. Orange rind is covered in delicate netting; flesh is smooth, sweet, and fiber-free. Not the best keeper, so enjoy it for Thanksgiving or early winter. 85-100 days.

<b>Seed Packet (25 seeds)</b>	<b>\$2.99</b>
<b>250 seeds</b>	<b>\$10.00</b>
<b>1,000</b>	<b>\$36.00</b>
<b>2,500 seeds</b>	<b>\$76.50</b>



· Gourd ·

**Decorative addition**

While harvested gourds are excellent for crafting and decorating, they can also be ornamental in the garden when allowed to grow up a trellis or across an arbor.



**1202-Apple**

(*Lagenaria siceraria*) Large hard-shelled gourd shaped like an apple. Mottled green skin dries to brown; very long shelf life. Gourds are 6-8" tall and 4-6" across. Best used for crafting and birdhouses. 100-120 days.

Seed Packet	250 Seeds	1,000
\$2.99 (25 seeds)	\$12.75	\$31.00

**1298-Autumn Wings**

(*Cucurbita pepo*) A great mixture of winged brightly colored gourds. One of the most diverse ornamentals that we offer. Easy to grow and durable. 90-100 days.

Seed Packet	250 Seeds	1,000
\$2.99 (25 seeds)	\$13.75	\$35.25



**0770-Birdhouse**

(*L. siceraria*) Light-green fruits with rounded necks and bowls grow 14" tall and 12" in diameter. Dried gourds make excellent birdhouses. Vigorous 15-35' vines. 95-110 days.

Seed Packet	250 Seeds	1,000
\$2.99 (25 seeds)	\$12.75	\$31.00

**1406-Chinese Miniature**

(*C. pepo*) (aka Jack Be Little, Munchkin) From Ohio SSE member Ken Stoller. Small 3" fruits weigh 4-5 ounces. A type of acorn squash which is delicious roasted as miniature squash or used as long lasting holiday decorations. 100 days.

Seed Packet	250 Seeds	1,000
\$2.99 (25 seeds)	\$12.75	\$31.00

**0104-Dinosaur**

(*L. siceraria*) (aka Maranka, Swan) Given to SSE years ago by a Cherokee member from Louisiana. Traditionally used to decorate sweat lodges. Solid green gourds have curved necks and distinctive ridges, perfect for gourd-craft swans. Total length of 18-24" with an 8" bowl. Best when grown on a trellis. 125 days.

Seed Packet	250 Seeds	1,000
\$2.99 (25 seeds)	\$12.25	\$25.00



**1049-Gourd Mixture**

(*C. pepo*) Beautifully diverse ornamental gourd mixture with equal portions of Cou-Tors Hative, Orange Warded, Ten Commandments, Nest Egg, Flat Striped, Striped Pear, Orange Ball, Spinning Gourd, and Warded Mixture. Beautiful fall decorations; great moneymaker for roadside stands. 90-100 days.

Seed Packet	250 Seeds	1,000
\$2.99 (25 seeds)	\$9.75	\$30.00

**0867-Spinning**

(*C. pepo*) (aka Dancing) Sent to SSE by member Junior Gordon whose seeds were from his brother in Hickman County, Tennessee. Years ago children would carry these gourds in their pockets to play with at school where they would spin them on their desks. Hard shelled when dried, great ornamental. 90-100 days.

Seed Packet	250 Seeds	1,000
\$2.99 (25 seeds)	\$7.50	\$11.75

**1053-Ten Commandments**

(*C. pepo*) (aka Crown of Thorns) Softball-sized gourds have ten fingers that point towards the blossom end. Select mixture of bright striped, mottled, multicolored decorative gourds. Excellent for fall displays. 95 days.

Seed Packet	250 Seeds	1,000
\$2.99 (25 seeds)	\$9.25	\$30.00