Winter Squashes & Pumpkins

We grow several varieties of winter squash, assorted shapes & colors, including: acorn, butternut, carnival, sweet dumpling, delicata, buttercup, hubbard. All have a hard skin; most have golden or orange flesh, with unique, hearty flavors: sweet, savory, nutlike, mellow.

“Sugar pumpkins” are small pumpkins for baking.

How to cook? What to make? Bake, roast or steam; make soup, pie, bread or muffins, cookies, even lasagna or ravioli! Smaller squashes can be halved, stuffed & baked. Rich taste with all the benefits of any orange vegetable: Vitamin A, beta carotene & more. Roast/toast squash or pumpkin seeds for a tasty, nutritious snack!

Our other winter squash is spaghetti: pale yellow outside & in. Bake or steam it, & scoop out the strands of flesh like - spaghetti! Its texture & mild flavor are perfect for adding spices or sauce; or, make it into a casserole with cheese &/or other veggies.

(Above, the winter squash gallery: top, l. to r.: acorn (front) & butternut (back): close-up of delicata; big blue hubbards with little delicata & dark green buttercup; bottom, l. to r.: a box of colorful carnival; a heap of little sweet dumplings; sugar pumpkins set aside for pie-baking or soup)