












Squash Varieties










Fall / Edible / Decorative

These are all types we grow!

Fall / Edible		Acorn Squash This dark green to sometimes blue-green squash is acorn-shaped. Its golden orange colored flesh offers a mildly sweet flavor and a somewhat dry texture. Usually about 5 to 8 eight inches long and 4 to 5 inches across, the hardy rind has rather deep characteristic ridges with a splash of yellow-gold, considered a sign of maturity.
Fall / Decorative / Edible		Acorn - Starry Night Squash A delicious acorn that stores throughout the holidays. Easy to recognize for its unique, pixelated color pattern. Starry Night stays reliably smooth and sweet when stored through the New Year. The vigorous plants have intermediate powdery mildew resistance and a bush habit.
Fall / Decorative / Edible		Acorn – Tiptop Squash A visually striking, heirloom-style acorn squash with a dark green, almost black rind and deeply defined ribs. At 2–3 lb. each, these medium-sized fruits stand out. Inside, you'll find firm, sweet, vibrant orange-yellow flesh that's ideal for roasting, baking, soups, and mashes. Flavorful, long-keeping, and disease-resistant, Tiptop squash brings both beauty and practicality to your kitchen.
Fall / Decorative / Edible		Black Futsu Squash A rare Japanese heirloom with a bumpy, chestnut-colored rind and rich orange flesh. Sweet, nutty flavor that tastes like roasted chestnuts. Delicious roasted, baked, or in soups—and the skin becomes tender and edible when cooked. Stores well for months, and its flavor gets even better with time.
Fall / Decorative / Edible		Buttercup Squash Round with a drum-like shape and ranging from four to eight inches in diameter and two to three inches tall, narrow stripes run down its blocky sides. This squash sports a characteristic turban-like cap on its blossom end. Its dry thick deep-orange fine-textured flesh offers a sweet mild flavor, similar to that of a sweet potato.
Fall / Edible		Butternut Squash Producing a rich golden-yellow flesh with excellent texture, the classic butternut squash is one of the most popular varieties. Butternuts are a smooth bell-shaped squash encased with a pinkish-tan hard rind. Having a relatively small seed cavity in its bulbous end, its tender flesh offers a superb creamy flavor.
Fall / Decorative / Edible		Carnival Squash A dumpling type squash with patches and flecks of greens, oranges and yellows. Averages at 1.5 lbs each. This fun little squash is best when roasted, however it can be prepared any way. Also makes a festive edible bowl for fall dishes!
Summer / Fall / Edible		Crookneck Squash Bulbous shape with intensely warty yellow skin. When cut open, it reveals pale yellow flesh and seeds. The entire squash, including seeds and skin, is edible, and it has a sweet, slightly nutty flavor. A good choice for summer grilling, gratins, and similar dishes. Can also be eaten raw, and lends a nice texture to salads when grated.
Fall / Decorative / Edible		Cushaw Squash A crookneck squash with green and white striped skin. Flesh is light yellow and has a slightly sweet taste. Meaty in texture, this squash can be cooked in savory or sweet dishes. Adds variety to any fall display.



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Fall / Decorative / Edible		Delicata Squash Oblong and cylindrical, the Delicata squash is a creamy-yellowish color with green, sometimes orange, vertical stripes. These squash are generally 5-6 inches in length and 2-3 inches in diameter. The Delicata has firm, fine-grained, yellow to orange flesh that is sweet, rich, and moist, much like a sweet potato.
Fall / Decorative / Edible		Hubbard (Blue Hubbard) Squash Plump in the middle and tapered at the neck, wrapped in a very hard bumpy skin ranging anywhere from a dark bronze-green to light green to pale bluish-green. Inside this winter variety's tough skin is a tender golden, fine-grained, rather dry and mealy, thick dense flesh that offers an excellent unforgettable flavor.
Fall / Decorative / Edible		Jester Squash Similar looking and size to a carnival squash, but with better eating quality. This squash is oval, tapered at both ends, with small ribs. Fruits have an ivory background with green striping between the ribs.
Fall / Decorative / Edible		Kabocha Squash Kabocha is the general name for several different types of Japanese winter squash. Green skinned, orange skinned, beige, small, large, tender, crisp... kabocha comes in all sorts of shapes, sizes, and colors.
Fall / Decorative / Edible		Red Kuri (Red Hubbard) Squash Thick-skinned orange colored with delicate and mellow flavor similar to the taste of chestnuts. Can be baked, braised, pureed, or steamed to be served as a side dish or used as a base for soups.
Fall / Edible		Spaghetti Squash Large, oval and sunny yellow, this variety looks similar to a melon with a moist, mellow, nutty flavor. Known for its unusual, cooked, yellowish flesh that separates into long, translucent strings that resemble pasta.
Fall / Decorative / Edible		Sweet Dumpling Squash These little guys taste as sweet as they look! Weighing in at about 1 lb. each, they are light in color with green stripes like a Delicata, but in a smaller, round, single serve size. Very sweet and great for stuffing.
Fall / Edible		Stripetti Squash A very unique spaghetti squash, yellow with green markings. Flesh separates into pasta-like strands when scraped out of the cooked shell. Stripetti is a result of a cross between Delica Sweet Potato and Vegetable Spaghetti.
Fall / Decorative / Edible		Turkish Hat – Turban Squash Striking bright orange, trimmed in a dark ivy green color. At its blossom end is a turban-like cap, thus its name. Very ornamental; can measure 10 to 15 inches in diameter and even larger. Fine-textured orange flesh can vary from mild to sweet.