

ROYAL OAK FARM WINTER SQUASH VARIETIES AND DESCRIPTIONS

Blue Hubbard



This squash was likely used by your great-grandmother and is a fall tradition still today in New England. Finely-textured, yellow-orange flesh that is medium sweet and medium dry with a very hard rind. It is also suited for soups and all of your holiday baking needs.

Cinderella



Cinderella Pumpkins are a unique French heirloom whose correct name is "Rouge vif d'Etampes." The source of their nickname is they resemble the pumpkin that Cinderella's fairy godmother transformed into a carriage. This pumpkin is recorded as possibly being the variety cultivated by the Pilgrims, and served at the second Thanksgiving dinner. This is our favorite pumpkin variety. There is something magical about them. Cinderellas make a delightful decorative accent for the fall season, but additionally their flavor is good for any pie or winter squash recipe.

Butternut



A Butternut has the longest storage potential of all squash varieties. The longer you store it, the sweeter and nuttier the flavor becomes. The flesh is orange, smooth-textured, and has a unique sweet flavor — particularly after 3 months of storage. It will easily store in a cool place through February. This squash is commonly used for soup, pies, and is even terrific as a stand alone entrée.

Delicata



Delicata is one of our favorite winter squashes. They aren't big, but they make up for it in flavor. Delicata has a very sweet light- orange flesh. Excellent for stuffing and baking. Prepare as you would an Acorn and eat right out of the shell.

Carnival



Isn't it attractive?!? The best part? It tastes as good as it looks! It will store for several months and still maintain an excellent eating quality. Their flavor is somewhere between an Acorn and a Delicata. This squash is also excellent stuffed with your favorite meatloaf recipe. Yummy!

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Acorn



Acorn squash have an orange-yellow flesh. The flavor is sweet and nutty with a smooth texture. For best sweetness, wait at least 2 weeks after harvest before you eat them. These are quick and easy to prepare. Slice in half, scoop out the seeds, place halves face down on a plate, place in a microwave, and zap them on high until fork tender. Flip them over and fill the center with butter, brown sugar or maple syrup. Eat them right out of the shell. An added bonus is that this squash is excellent stuffed. Yum!

Small Wonder



Spaghetti Squash makes a delicious pasta substitute. Prick the fruit with a fork all over, boil or bake until tender. Then scoop out the "spaghetti" and serve with sauce, butter or chilled in salads. Spaghetti squash stores extremely well. This variety of Spaghetti Squash is smaller and perfect for a family meal. The flesh is a bit darker in color, is high in vitamin A and has a mild buttery taste.

Amber Cup



A dry, sweet and refined squash. Suitable for almost any baking or soup purpose.

Celebration



This squash is very similar to a Carnival or a Festival. It has an acorn-shape. The fruit is cream-colored with orange speckling.

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Festival



This squash is very similar to a Carnival. It is like a cross between an Acorn and a Sweet Dumpling. In our growing conditions, it usually has a bit more green speckling than the Carnivals. Festival is a new carnival-type squash with mottled green-and-orange skin and a delightfully sweet flavor. Each fruit is perfect for 2 servings

Turban Squash



An old time favorite for traditional fall decorating. The red color will deepen as the fall progresses. It can be eaten and is terrific stuffed with meat loaf. Sadly today it's cooking qualities are overlooked and it is most often used as a decorative gourd.

Buttercup Squash



Buttercup Squash are part of the Turban squash family (hard shells with turban-like shapes) and are a popular variety of winter squash. This squash has a dark-green skin, sometimes accented with lighter green streaks. Has a sweet and creamy orange flesh. This squash is much sweeter than other winter varieties. Buttercup Squash can be baked, mashed, pureed, steamed, simmered, or stuffed and can replace Sweet Potatoes in most recipes.

Patty Pan Squash



Patty pan or scallop squash is a tender summer squash, like zucchini or yellow squash. The scalloped flying saucer shape makes them a bit of a novelty and a little difficult to figure out how to slice, but they cook and eat much like any other summer squash. Kids are sometimes more tempted to try them, because of their fun shape. You can begin to eat them when they are only a couple of inches in diameter, making them perfect for individual serving.

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Jester



Jester squash is as attractive and about the size of Carnival. Jester is better eating quality. Jester is an oval squash that is tapered on both ends. This variety features small ribs. Fruit has an ivory background with green striping. avg. 1 1/2 lb. average 5-7 fruits/plant, storage time is about 60 days.

Honey Bear



Honey Bear is just the right size for two people; the little 1-pound fruits are manageable in a single sitting, and easier to work with, too!

Highly disease resistant (goodbye, powdery mildew!) and vigorous, this compact plant grows vigorously up to 5 feet wide, setting between 3 and 5 fruits. Absolutely delicious, it is sweeter than many acorns and always tender and succulent. Chop it in half and bake it with a little brown sugar, and it's a solid pound of heaven!

You will find that Honey Bear outlasts most other winter squash in the garden, still growing robustly well into autumn.

Autumn Delight



Early variety of high quality fruit with butter-coloured flesh. The skin's colour is dark black/green.

Batwing



A hybrid specialty squash, uniquely multi-coloured, with orange and dark green streaks. Edible, and also ideal for novelty decorations.

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Cream of the Crop



White variety that is not only very decorative, but also well appreciated in cooking for its hazelnut aroma.

Heart of Gold



Sweet Dumpling shape with larger size. The flesh is thick, orange and fine-grained. Great flavour!

Cushaw Green Stripes



Very unique. Fine grained, sweet. Use for pies, canning. Very attractive.

Orange Cutie



A pumpkin really can't get any cuter than this! Mini, bright orange fruit are highlighted with pale, creamy orange streaks. Averaging about 6 inches across and 5 inches tall. They are perfect for autumn decorations as well as delightful individual serving dishes stuffed and baked, or served filled with pumpkin soup and topped with a dollop of sour cream.

Varieties of Winter Squash

Did You Know?

Winter squash is different from summer squash. Winter squash is harvested and eaten at the mature stage. This is when its skin becomes a tough rind.



Many varieties of winter squash are grown in Pennsylvania. Winter squash varies in size from small acorn squash to pumpkins that reach up to 200 pounds. Flavor differs widely from very mild to very sweet.

Acorn	<p><u>Appearance:</u> Dark green, hard skin</p> <p><u>Flesh:</u> Firm, yellow-orange flesh</p> <p><u>Flavor:</u> Sweet flavor</p> <p><u>Key Nutrients:</u> Good source of potassium, but not as high in Vitamin A as other varieties</p>	
Butternut	<p><u>Appearance:</u> Beige-tan skin that is not as hard as acorn squash</p> <p><u>Flesh:</u> Orange flesh</p> <p><u>Flavor:</u> Mildly sweet flavor</p> <p><u>Key Nutrients:</u> Excellent source of beta-carotene and Vitamin A</p>	
Delicata	<p><u>Appearance:</u> Long cylindrical shape; cream color with dark green stripes</p> <p><u>Flesh:</u> A creamy pulp that tastes a bit like sweet potatoes</p> <p><u>Flavor:</u> Very sweet</p> <p><u>Key Nutrients:</u> Contains Vitamin A</p>	
Hubbard	<p><u>Appearance:</u> Plump in the middle and slightly tapered at the neck. Their bumpy skin varies in color from dark green to light blue to orange</p> <p><u>Flesh:</u> Because of its fine-grained texture, the yellow-orange flesh is often mashed or pureed</p> <p><u>Flavor:</u> Mild flavor</p> <p><u>Key Nutrients:</u> Excellent source of Vitamin A, good source of potassium</p>	
Pumpkin	<p><u>Appearance:</u> Orange skin. Their size ranges from very small to very large</p> <p><u>Flesh:</u> Orange flesh</p> <p><u>Flavor:</u> Sweet mild flavor</p> <p><u>Key Nutrients:</u> Excellent source of beta-carotene and vitamin A</p>	
Spaghetti	<p><u>Appearance:</u> Bright yellow skin</p> <p><u>Flesh:</u> Golden yellow flesh with a crisp texture</p> <p><u>Flavor:</u> Mild nutlike flavor</p> <p><u>Key Nutrients:</u> Not as high in Vitamin A and beta-carotene as other varieties</p> <p><u>Note:</u> This type does not keep as long as other winter squash</p>	