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| Cushaw Squash HistoryThe green-striped cushaw is a pear-shaped squash that is usually used fully ripe as a winter squash, but can be eaten when very young as a summer squash. Originally from tropical America (Mexcio), it has a mildly sweet taste and behaves like a pumpkin or delicata squash when it is cooked.Application Best **cubed** and baked on a baking sheet with olive oil at **400\*** for **25-30 min**.   * This rich flavor goes well with turkey, pheasant and venison. * Cushaws are also the favorite pumpkin pie filling throughout the South. * The nutritious seeds are toasted then ground into flour or eaten whole. * Good for baked goods such as muffins, brownies and cakes. They can be made into dairy products such as cushaw yogurt, cushaw puddings and even cushaw ice cream. * Leftover squash is a vitamin-rich feeder for livestock, including sheep and chickens.   Cushaw squash will keep at room temperature for many weeks. Best kept in a **cool, dry** place for winter storage. | |  | | --- | | Slightly SweetMild flavor with a hint of smokinessAverages: 12-18” Long 10-20 LBSMaturity: Typically Green & White StripesVitamin C & A (Which is good for the immune system!) | | The Pumpkin Stand 7844 State Rte 414  Ovid, NY 14521  www.ThePumpkinStand.com  OPEN Daily 10AM-6PM  Labor Day - Halloween | |