

# ***2011 Pumpkin Project List***

## ***Jennifer Bradley***

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#### ***Characteristics of Cucurbit Species***

***Argyrosperma/ Mixta:*** sister to *moschata*. Include *Silverseed*, *Callicarpa* (Cushaw-types).

***Maxima:*** soft stem (like soft cork). Originated in South America, include: *Australian Blues*, *Banana*, *Hubbard*, *Buttercup*, *Turban*, etc.

***Moschata:*** high in carotenoids, some are Central American, include *Japonica*, *Tropical*, *Cheese*, and *Neck* varieties.

***Pepo:*** oldest and most diverse group. Came from Americas, Europe, and Mexico. Include *Acorns*, *Scallop*, *Crookneck*, *Naked Seeded*

***Lagenaria siceraria:*** Native to Africa and Asia. Can be eaten when young, otherwise great gourds like *Apple*.

#### ***Pumpkins (44)***

##### ***American Tondo/Tonda (C. pepo)***

Old Italian variety-new to the United States. At maturity, this beautiful ornamental pumpkin has deep orange skin with green stripes between the heavy ribs and weighs 6-14 lb. When the fruits are young and small, they are more of a two-tone speckled green and can be eaten like squash.

##### ***Atlantic Giant (C. maxima)***

The Grand-Daddy of giant pumpkins! The present record for this amazing variety is now over 1000 lbs. This is the one to grow for giant pumpkin contests. It consistently produces 400 to 500 lb. fruits with proper growing procedures. Perfect for huge jack-o'-lanterns and fall displays. Fruit color varies from yellow to orange.

##### ***Autumn Crown (C. moschata)***

A superior *moschata* for taste and shape. It smells like melon when cut but tastes like butternut. Great orange flesh.

##### ***Baby Bear (C. pepo)***

Deep orange, 1 1/2-2 1/2-lb. fruits are about half the size of a normal pie pumpkin. With slender, sturdy, easy-to-grip handles, they are very appealing to

children. One of Baby Bear's parents was New England Pie and the other was a small "naked" seed pumpkin, so in addition to its decorative use, the flesh is good for pies and the semi-hull less seeds are good for roasted snacks.

***Baby Boo (C. pepo)***

Baby Bear is a unique size and shape, and is often called "the perfect mini pumpkin" by growers. Deep orange fruits are about half the size of a normal pie pumpkin. With slender, sturdy, easy-to-grip handles, they are very appealing to children. One of Baby Bear's parents was New England Pie, so in addition to its decorative use, the flesh is good for pies and the semi-hull-less seeds are good for roasted snacks. High yield potential

***Baby Pam (C. pepo)***

Plant produces small 4 lb deep orange pumpkins. This is a bright deep orange pumpkin with a thick handle. Excellent for decoration and one of the finest varieties for making pumpkin pies.

***Batwing Mix (C. maxima)***

Miniature black and orange pumpkins. Great for decorating.

***Big Max (C. maxima)***

Impressive pumpkins, 100 lbs. or more, have beautiful orange skin splashed with pink. Big Max pumpkins are great for canning, freezing or baking.

***Big Rock (C. pepo)***

A Howden-sized hybrid with blocky round shape and strong handles. Fruit weights can average mid 20lbs or larger.

***Champion (C. pepo)***

Blocky round pumpkins with slightly russet or deep orange color and tough green handles. Reduced-length vine and resists powdery mildew. Charisma is medium in size.

***Chucky (C. pepo)***

New, extremely uniform and productive. Chucky is an early-maturing, 'kid-size' pumpkin with nice handles. Semi-bush vines keep it compact in the field.

***Galeuse D' Eysines (C. maxima)***

This heirloom pumpkin was virtually unknown in the US until it was discovered at the 1996 Pumpkin Fair in Tranzault, France. The pumpkin is pink and shaped like a wheel of cheese, covered with beige scars or bumps that resemble peanuts, but are actually caused by sugar in the skin. When cooked, the flesh is sweet and very smooth. In France, it's traditionally used for soups and sauces, but it's also delicious fried in butter. The pumpkins weigh 15 to 25 pounds and keep for months.

***Gele Reuzen (C. pepo)***

This wonderful German heirloom pumpkin has round, nearly rib-less fruits are yellowish-orange, and can get huge, as much as 65 to 120 lbs. Very vigorous grower, and a wonderful eating type. Thick handles.

***Goosebumps Hybrid (C. pepo)***

This SUPERFREAK pumpkin is heavily warted. The fruits are 8-12 lbs and rounded. Good yielding vines produce lots of these great decorating and carving pumpkins.

***Howden Biggie (C. pepo)***

Developed in the early 1970's, by John Howden of Massachusetts. Howden has become the model jack-o'-lantern pumpkin by which others are compared. Howden Biggie is classic Howden quality, with extra size. The pumpkins average 40 lbs. and have rich dark orange color. Thick flesh helps maintain their uniform, upright shape. Strong, sturdy stem handles and a tough surface keeps them in top condition for a long time. They produce excellent yields.

***Jaune Gros De Paris (C. maxima)***

Large pie (culinary) French heirloom. Vines bear up to 100-pound, pinkish-yellow, round, flattened, lightly ribbed fruit. Good keeper. Delicious baked, in soups and pies. Still very popular in France.

***Kakai (C. pepo)***

Eye-catching, medium-small, avg. 5-8 lb., black-striped pumpkins. They have large, dark green, completely hull-less seeds, which are absolutely delicious roasted. Kakai is a variety of the Austrian type that yields the valuable green pumpkin seed oil that some European studies show promotes prostate health.

***King of Mammoth (C. maxima)***

A rare heirloom pumpkin dating back to pre-1824. This huge variety has been recorded at over 250 lbs. They commonly grow 40-100 lbs. Skin mottled pinkish-orange on yellow. Good for pies; huge yields.

***Knucklehead Hybrid (C. pepo)***

This is the largest of the SUPERFREAK series. Bred for a naturally heavily warted skin, the fruit is 12-16 pounds, slightly tall/rounded (great 'face' shape). Crazy and freaky, tons of fun for the home! The breeding for the warting has also created a harder shell, so extra work may be required if carving, but then your work will last longer!

***Lil' Pump-ke-mon (C. pepo)***

A rounder version of sweet lightening.

***Lumina, (or Casper) (C. maxima )***

Novel pumpkin is perfect for carving, painting and decorating. Mid-sized fruits grow 8-10 in. tall, weigh up to 12 lbs. Smooth and pure white outside; all fine-grained orange flesh inside

***Marina Di Chioggia (C. maxima)***

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 fruit weigh about 10 lbs. each and are produced on vigorous vines. Stunning! Pure Italian seed, from one of Italy's best heirloom growers.

***Musque de Provence (C. moschata) or Fairytale***

These gorgeous, big flat pumpkins are shaped like a big wheel 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 is a traditional variety from southern France.

***Naples Long (C. moschata)***

Beautiful, very old, Italian heirloom. Large, peanut-shaped squash can weigh 20-25 lb. The skin is a deep green that turns tan in storage. The flesh is bright orange, and the flavor is superb - rich and very sweet.

***New England Pie (C. pepo)***

Dark orange-skinned pumpkins in a range of small sizes, typically 4-6 lb. Although not as sweet as squash, the well-colored, orange flesh is relatively starchy, dry, and strings less. Classic pie pumpkin

***Omaha (C. pepo)***

Oscar Will Seed Company introduced this in 1924 but it was collected much earlier from the Omaha Indians, by Dr. Melvin Gilmore. Weighing 3 to 5 pounds, Omaha matures early with tall, cylindrical, upright pumpkins which make cute Jack o' Lanterns. The vines are vigorous, yielding even in short-season climates. Very sweet fruits store for a few months and are good baked or in pies.

***One Too Many (C. maxima)***

The pumpkin that looks like a bloodshot eyeball! These 20 pound round to oblong fruits have a white background accented with midribs and stippled veins of red. The productive vines have moderate to good powdery mildew tolerance plus some virus tolerance

***Pacheco (C. pepo)***

A pumpkin that has a beautiful yellow rind and is filled with delicious creamy yellow flesh; quite tasty! This heirloom is said to be collected at a rancho west of Chihuahua, Old Mexico.

***Polar Bear (C. maxima)***

Extra-large white pumpkin. Polar Bear retains its color after maturity in the field, at market, and in decorative displays. Long, vigorous vines produce fruit typically weighing 30-40 lbs

***Racer (C. pepo)***

Developed by University of New Hampshire and Johnny's Seed. Blocky, heavy, midsize pumpkin with a great-looking rib and big, dark green handle. Highly productive, vigorous, semi-bush vine.

***Red Warty Thing (C. maxima)***

This unusual pumpkin was brought back through seed provided by the U.S. Seed Bank. Its bright orange-red and warty skin makes it ideal for decorating. However, beneath the very hard, thick rind is fine-grained, dry, golden-orange flesh that matches the best Hubbard squash for flavor and quality.

***Rival (C. pepo)***

Big and beautiful with disease resistance. Rival is a round, medium-sized jack-o'-lantern type with intermediate resistance to powdery mildew. Medium length vines produce deep orange pumpkins.

***Rouge Vif D'Etampes (C. maxima)***

It is known as Rouge vif d'Etampes in France. "Rouge vif" means "vivid red". This is an attractive variety, actually a squash, for fall display. It has a flat shape, looking like a red cheese wheel. The moderately sweet, orange flesh is suited for pumpkin or squash pie.

***Snack Face (C. pepo)***

The roasted seeds are a delicious, healthy snack. Bright orange 1 to 2 pound pumpkins are backed with hullless seeds that can be roasted. Also great for pies and cute fall decorations. Semi-bush plants save garden space.

***Speckled Hound (C. maxima)***

Blocky shaped fruit that have an unusual pinkish-orange color with green and blue-green splotches on them. The thick, yellow-orange flesh is edible and is very tasty with a dry texture similar to a buttercup squash.

***Sweet Lightning (C. pepo)***

A great tasting variety with deep orange flesh and attractive creamy-orange striped skin. Blocky body. Specially bred to have high sugar content for that extra sweet flavor.

***Tom Fox (C. Pepo)***

Developed by New Hampshire farmer Tom Fox. The well-ribbed, medium-sized, avg. 12-20 lb., pumpkins have a deep orange color and fantastic handles: fat, long, dark green, and strong. The pumpkins are slightly smaller than Howden, and larger than Racer. They grow on long vines in a variety of shapes and are thick-walled and heavy for their size. An exceptional grower-developed pumpkin!

***Tours (C. pepo) Citrouille De Tourraine***

Grown in 19<sup>th</sup> century Europe to feed cattle. Beautiful, tall keg shaped fruit with pale green rinds marked with dark green lines. Best eaten when small but can reach up to 100lbs.

***Valenciano (C. pepo)***

Snow-white skin. Clearly the whitest pumpkin; it is unique for doorstep decorations and painting. It is slightly ribbed, with a smooth white skin. Thick orange flesh suitable for pies.

***Winter Luxury(C. pepo)***

This marvelous, small pumpkin has a unique, netted skin. Typical weight is 5-7 lb. Doing double duty, Winter Luxury is not only a gorgeous ornamental, but is also superb for eating.

***Wolf (C. pepo)***

Howden-size (avg. 25 lb.) with very thick and strong handles. Distinctive, round pumpkins are deep orange with moderate rib. Thick flesh helps prevent flat-siding. Wolf takes more room to grow than other pumpkin varieties.

## Squash (63)

***Akehime (C. maxima)***

A "baby-sized" or one-serving Japan winter squash, kabocha, is now available. Chefs in Japan find it a perfect kabocha for stuffing and for use in soups. The beautiful red-orange skin of this Japanese pumpkin squash is miniature in size, weighing only about 1 pound. The flesh of the fruit is brilliant yellow-orange and has powdery, soft texture when cooked. Its flavor is very sweet like a cross between a sweet potato and a pumpkin. Use in tempura, stir-fry or bake.

***Amish Pie (C. maxima)***

Heirloom obtained by James Robinson and Seed Saver Exchange from an Amish gardener in Maryland. Pale orange flesh measures up to 5" thick, and the largest fruits weigh 60-80 pounds. Firm moist flesh is excellent for making pies and for freezing. One will last you all season!!!

***Australian Butter (C. maxima)***

Heirloom prolific, tasty and versatile winter squash. It has a pale buff-orange, hard shell and sweet, dense, deep orange flesh that is dry with a very small seed cavity. When roasted, its custardy, silky-smooth texture is scrumptious! Weighing in at up to 12 to 15 pounds, this long-keeper may be stored and used throughout the winter.

***Batopilas Canyon (C. mixta)***

Collected at the bottom of Batopilas Canyon in the Sierra Tarahumara. A native cushaw-type that has large attractive bell-shaped fruit that is green and white-striped, or green with green stripes.

***Black Forest (C. maxima)***

Black Forest's dark green, flat-round fruits are of the kabocha type, but a bit smaller, averaging 3-4 lb - buttercup size without the button. The deep orange flesh is medium dry and sweet.

***Blue Ballet (C. maxima)***

A sweet, scaled-down and more marketable Blue Hubbard. Smooth-skinned, blue-gray fruits are medium size, avg. 4-6 lb., with sweeter, bright orange, fiberless flesh.

***Blue Hubbard (C. maxima)***

The big fruits are tapered at the ends and have a bumpy, blue-green, hard shell. Medium-dry, medium-sweet, yellow flesh.

***Boston Marrow (C. maxima)*** Lovely 15-lb fruit are hubbard-shaped and a brilliant red-orange in color. This variety was first documented back to 1831. 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; but 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!

***Buttercup, Burgess (C. maxima)*** Standard buttercup Dark green, blocky, with a gray "button" on the blossom end. The medium-small, 3-5 lb., fruits have deep orange, fiberless flesh with a rich, sweet flavor. A northern New England favorite.

***Butternut, Canesi (C. moschata)*** The earliest butternut squash to date. Smooth, tan-skinned fruits are large for an early variety, measuring 10 to 12 inches in length and weighing about 6 pounds each. The seed cavity is small, so you get more flesh per fruit. The "better" butternut with great tasting, bright yellow flesh it is - sweet, fine-textured and smooth.

***Butternut, Early (C. moschata)***

Compact vines with high quality butternut fruit. Earlier than Waltham, it still retains all the fine eating and keeping qualities of this time proven cultivar.

***Candy Roaster, North Georgia (C. maxima)***

Smaller strain of Candy Roaster from northern Georgia. This type of squash is famous among the people of the Southeast. Pink, banana-shaped fruit 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.

***Carnival (C. pepo)***

High quality and unique color. 85 Days. This is an unusual and colorful hybrid acorn squash. Their skin is uniquely flecked with shades of green, gold and yellow; each one is different. Carnival stores in fine condition for many months with excellent eating quality. Color expression is temperature sensitive. Carnival will have less yellow and gold and more green when grown during periods of high temperatures.

***Cha Cha (C. maxima)***

Best-eating midsize kabocha. Dark green, slightly flat-round, medium-sized, avg. 4-5 lb. fruits. Bright orange flesh cooks up dry, flaky, sweet, and delicious

***Chicago Warty Hubbard (C. maxima)*** Heirloom Hubbard Squash introduced in 1894. Dull olive green, deeply wrinkled and warted. Has the classic hubbard shape. Fine-grain sweet orange flesh.

***Chiriman/Chirimen (C. moschata)***

This Japanese heirloom was popular in the Edo period (1603-1867). It was first offered in the US by Aggeler and Musser Co., of Los Angeles, in 1922. Beautiful fruit weight about 5 lbs. This variety is flattened and ribbed and deep greenish-black in color. They turn more tan in storage. The flesh is deep orange, sweet and flavorful. A great little squash that has become quite rare.

***Confection (C. maxima)***

Like fine wine, this hybrid winter variety actually develops a deeper, richer flavor the longer it's stored—for up to several months. Because of its outstanding sweetness and texture, this Kabocha squash is a favorite of cooks. Yields smooth fruits with attractive slate gray rind and rich orange.

***Crown Squash (C. maxima)***

Brought to the U.S in 1930's, discovered in Cape Town, South Africa, originally from Australia(150yrs ago). Turban-shaped fruit are light blue in color. The flesh is bright orange, sweet, and of good quality. Great for pies, baking, and soups.

***Cushaw, Green Striped (C. mixta)***

Big, white fruit with small, green stripes. Oblong shape with crooked necks and bulb-like bottoms. The large vines are vigorous. A Native American squash that has ancient history – Cushaws came from the West Indies, earlier than 1700.

***Delicata (C. pepo)***

This old heirloom was introduced in 1894 by Peter Henderson and Co. High sugar content, fruit are 1-3 lbs. each and skin color is rust-white with green stripes.

*Delicate* sweet flavor.

***Fairy Hybrid (C. moschata)***

Beautiful variety with flesh like a potato. The skin is a muted orange and variegated green alternating loosely in vertical stripes. Great for soups and pies and even stuffed!

***Fordhook Acorn (C. pepo)***

Acorn from the Fordhook grounds in Pennsylvania. Skinnier than normal acorn. Flesh similar to other acorns.

***Fortna White (C. mixta)***

A unique pear-shaped pumpkin with lovely white skin. Creamy yellow flesh makes great pies. An heirloom that has been grown by the Fortna Family of Pennsylvania for more than 50 years. Rare and unusual.

***Gelber Englischer Custard (C. pepo)***

This unique variety originated in Gatersleben, Germany. Clear lemon-yellow fruits are a patty-pan type, but with a bizarre twist. It looks like Mushroom hat from Fat Albert and the Gang!!! Recommended for cooler climates.

***Gill's Golden Pippin (C. pepo)***

Heirloom from Gill Bothers Seed Company in Oregon. Great tasting. Yellow acorn shape.

***Golden Hubbard (C. maxima) or 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. The flesh is fine grained, nutty and starchy which is great for baking and roasting. Fruits are 8-12 pounds and store well.

***Greek Sweet Red (C. moschata)***

Delicious long neck reddish-tan fruit a filled with sweet, deep orange flesh . amazing deep flavor. Baker Creek Heirloom Seed Company is the only source.

***Guatemalan Blue Banana (C. maxima)***

Heirloom from Guatemala. Rare variety with blue skin. Firm and tasty flesh.

***Heart of Gold (C. maxima)***

A pretty dumpling-type squash, its creamy-white skin decorated with mottled dark green striping. Thick golden-orange flesh is sweet and fine-grained. Semi-bush plants yield an abundance of 2 to 3 pound fruits.

***Hopi, Pale Grey (C. maxima)***

A Southwestern heirloom from the Hopi people that has nearly become extinct in recent years. The 10-lb round fruit have a lovely pale gray rind that is ridged and very hard, making this a great keeping variety. Orange flesh is both sweet and dry.

***Illinois (C. mixta) or White Crookneck***

Large white-to-ivory, club-shaped fruits reach 30 inches long and weigh 18-25 lbs. The flesh is pale yellow, and the fruits keep well. The variety was widely grown in southern Illinois. Often grown in cornfields and used in pies. Baker Creek Heirloom Seeds received their seed from Kevin McCarty. The variety was grown continuously on a particular Illinois farm from 1830 to 1980, the original seed having been provided by Abraham Lincoln's parents!

***Iron Bark (C. maxima)***

Ironbark is an Australian heirloom variety of pumpkin prized for its hard, grayish-green skin and fine-textured, orange flesh.

***Japanese Pie (C. mixta)***

An heirloom variety. Beautiful 12 lb. black fruit have creamy white flesh. Samuel Wilson, Mechanicsville, Pennsylvania, introduced this variety in 1884, and it quickly became popular because of its novelty and advertising. The seeds are "curiously marked or sculptured in the manner of Chinese letters." The unique-looking seed led to it being called Chinese Alphabet squash.

***Jarrahdale (C. maxima)***

Drum-shaped fruit with heavy, rounded ribs and slate-gray skin. Medium-sweet, thick orange flesh of good quality. Long storage. Most appealing squash for fall displays and decorative and food use. Several strains are maintained by amateur seed savers.

***Kikuza (C. moschata)***

Japanese heirloom. Personal sized squash. Small tan heavily ribbed pumpkins. Orange sweet and spicy flesh. Hard to find!!!

***Kogiku (C. moschata)***

Very sweet Japanese heirloom. Two lb. fruit great for baking and savory cuisines.

***Kuri, Red (Hokkaido) (C. maxima)***

Japanese squash. Red-orange and tear drop shaped. Golden rich flesh.

***Lady Godiva (C. pepo)***

This variety is specifically grown for its naked, hullless, greenish seeds. Seeds are nutritious and rich in protein, great roasted or raw. Flesh is not suitable for eating, but they do make nice Jack-O'-Lanterns!

***Long Island Cheese (C. moschata)***

A beautiful oldie! Medium-large, flattened, medium-ribbed, suggesting a wheel of cheese. Smooth, tan skin, slender woody stem. Moderately sweet flesh for pie. Long storage.

***Marina di Chioggia (C. maxima)***

Blistery, bubbled, slate blue-green rind this bumpy squashes make a wild yet subdued ornamental statement for fall. Amy Goldman in her book, *The Compleat Squash*, describes this Italian seaside specialty as “deliziosa”, especially for gnocchi and ravioli.

***Minnesota Sweet (C. pepo)***

Introduced by John Olson of Blue Earth, Minnesota, who grew the variety at least 40 years ago. Small, flat pumpkins run 4-5 lbs. Thick-fleshed fruits are very sweet and flavorful, making great pies.

***Mooregold (C. pepo)***

Orange buttercup. Sweeter than other buttercups, it has thick, smooth flesh.

***Noob Taub (C. moschata)***

Originated among the Laotian Hmong people. Fascinating and extremely rare variety. 6-8 lb spotted fruits start out grey-green, turning yellowish when ripe. Shapes vary from a round, slightly flattened pumpkin to a more unusual bottle shape. Flesh is very thick, grading from intense orange nearest the skin to very pale in the interior. Not very sweet but good for savory dishes.

***North Faulkland Island (C. moschata)***

Unique, pear-shaped fruit are mostly white, some with greenish yellow and orange stripes; 2-4 lbs. with pale yellow flesh.

***Orange Cushaw (C. mixta)***

Large, beautiful fruit with crooked necks, light golden orange color. The large vines are vigorous.

***Pasta Hybrid (C. pepo)***

Spaghetti squash. Yellowish cream fruit.

***Patisson Golden Marbre Scallop (C. pepo)***

A unique French scallop squash; fruit is a beautiful bright golden-orange color, very beautiful. Young fruit are very tender and well flavored! Also makes good winter squash.

***Patisson Strie MeLange (C. pepo)***

French Scallops, fruit in many colors, with many being striped and warty. One of the most ornamental varieties. Fruit are good picked young and cooked, or used when hard for decorations.

***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. Similar to Butternut Squash it has sweet dark orange flesh, excellent for pies or soups. Keeps well.

***Pink Banana, Jumbo (C. maxima)***

Banana shaped fruit. Pink with dry sweet orange flesh.

***Pipian From Tuxpan (C. argyrosperma )***

A lovely 6-lb round squash that has fine white and green stripes. Baker Creek Heirloom Seed collected this variety near Tuxpan, Mexico. They collected it from a roadside stand. Like ***Silver Edge*** it has great seeds for eating!

***Queensland Blue (C. maxima)***

Popular in Australia, this heirloom was introduced to the U.S. in 1932. Beautiful blue turban-shaped 10-20 lb. fruit, deeply ribbed. Very fine, deep golden flesh that is sweet and fine flavored. Keeps well.

***Scallop Bush Pattypan Mix (C. pepo)***

Its fun shape (almost a flying saucer with scalloped edges) makes it irresistible for kids to try, especially when they help grow it themselves. Some varieties come in a bright, beautiful, yellow color too. Pattypan squash mixes well with tomatoes, onions, mushrooms, cheese, and many fresh herbs (marjoram, rosemary, dill, thyme, parsley, etc.).

***Shishigatani (C. moschata)***

Unique and rare Japanese pumpkin that was developed in the Bunka era of the Edo period (1804-1818). The fruit are uniquely shaped, like a bottle gourd and are ribbed and very warty. They are dark green, turning to tan at full maturity. The fine-grained flesh has a delicious nutty flavor. It is used in Shojin Ryori (simmered in fish stock with sugar and soy sauce), a type of vegetarian cooking eaten by Buddhist priests. Traditionally, it is believed to keep people from getting paralysis if eaten in the hottest part of summer.

***Silver Edge (C. argyrosperma)***

Very popular in Mexico and very unique. Grown for its beautiful, delicious seeds that are very large and white with silver edges, thus the name!! The fruit are round-to-pear-shaped, and are white with green stripes.

***St. Petersburg (C. moschata)***

According to Amy Goldman it is the sweetest of the *moschata*. High in Beta Carotene. Collected at the St. Petersburg Flower Market in 1993. Dark olive and tan.

***Strawberry Crown (C. moschata)***

Beautiful brown bicolor squash with a blush of salmon at the crown. Mary Schultz of Monroe, Washington found this variety in Brazil in the late 1980s. It was introduced to Seed Savers Exchange in 1991.

***Sunshine Kabocha (C. maxima)***

Beautifully colored, deep scarlet to persimmon orange fruits are slightly flat-round, avg. 3-5 lbs. Vigorous, short vine. Very tender and incredibly tasty! One of the most vitamin packed veggies!!

***Sweet Dumpling (C. pepo)***

The small flattened ribbed 1 lb. fruit has a white skin with green stripes. The sweet, tender orange flesh.

***Thai Kang Kob (C. moschata)***

Andrew Kaiser brought back this great variety from Thailand in 2006. It is a lovely black squash that weighs 6-8lbs and turns chestnut color as it cures. It is a ribbed flat pumpkin shape. Its orange flesh is richly flavored and sweet. It is very fragrant and great in savory dishes and stir-fry.

***Triamble/ Shamrock (C. maxima)***

Common in Australia but originally from Uruguay. Rare. Light sea green. Lobed like clover. Sweet orange flesh.

***Tuffy (C. pepo)*** A unique, delicious acorn squash for baking, with thicker, sweeter, drier yellow flesh than others. Holds up better than other acorns. Black-green skin, distinctive heavy ribbing and very sweet!!!

***Turk's Turban (C. maxima)***

A very old variety from France (pre-1820). A squash within a squash. Looks like its name and very unique.

***Yokohama (C. Moschata, Japonica)***

Introduced in 1860, by James Hogg of Yorkville, New York. His brother sent him the seeds from Yokohama, Japan. The beautiful fruit are flat and ribbed. They start from dark green to black. They cure to a tan color. The orange flesh is dry, fine-grained and sweet.

## ***Gourds (22)***

***Autumn Wings Blend (C. pepo)***

These unique gourds are produced in many vibrant colors and unusual shapes. All display wings, many are warty. Some are in the shape of 12 inch swans; others may be small spoons, pears, and small to large bottles.

***Big Apple (Lagenaria siceraria)***

Fruits are just the right size for birds like bluebirds, wrens and many others. Harvest when the smooth, greenish rind starts to turn tan. Allow to dry to make birdhouses.

***Bule (Lagenaria siceraria)***

A rare French heirloom that is shaped like an Apple gourd and are covered in attractive warts. A great farmer's market item.

***Bushel Basket (Lagenaria siceraria)***

Huge, round gourds with thick hard shells can grow up to 24 inches across can be used for all kinds of art work and as storage containers.

***Caveman's Club (Lagenaria siceraria) or Maranka Gourd***

One of the most attractive, hard-shelled gourds you can grow. These dipper style gourds are veiny and knobby. They can grow to 10-16 inches long.

***Daisy Gourd (C. pepo)***

Mix colored gourds with unique daisy pattern on the stem end of the fruit.

***Gakhaa (Lagenaria siceraria)***

This rare heirloom variety was collected in the late 1980's in an oasis in Algeria, Northern Africa. The unique fruit are a thick, bowling pin shape, and are an attractive green, with white spots. The fruit are great picked young and used like zucchini, or harvested at maturity and used as bottles or for craft projects.

***Gremlins (C. pepo)***

Wild mix of orange, green, white and yellow gourds with stripes, speckles, spots and solids. Gremlins are 5-7 inches and have bumpy, knobby skins and mutant-looking forms.

***Harrowsmith Select (C. pepo)***

Warty pear, dumplings, patty pans, cheese wheels and other shapes in a range of colors.

***Jack be Little (C. pepo)***

A member of the acorn group. Cute tiny orange pumpkin. Jack-Be-Little is great for autumn decoration and crafts. They produce up to 20 fruits per plant, and stores up to 12 months if properly cured.

***Luffa Sponge (Luffa acutangula)***

Make your own sponges for use in the kitchen, bath or outdoors. After drying remove the peeling and the fibrous internal structure converts into sturdy, durable sponges 12 inches long and 4 inches around.

***Mayo Bule (Lagenaria siceraria)***

Rare, hard to find pear-shaped, gourds are covered with large “warts” even when small. The mature fruits have very hard shells and make great containers.

Collected in Sonora, Mexico.

***Palee Melon, (Momordica charantia)***

Bitter melon or Bitter Gourd. Narrow shape gourd with teeth like projections.

Used in Southeast Asian cuisine. Stems and tendrils used as greens as well.

***Shenot Crown of Thorns (C. pepo)***

An unusual gourd with unique, thorn-like projections in colors of white, yellow, orange and green, with and without stripes.

***Snake (Lagenaria siceraria))or Serpent Gourd***

A tropical or subtropical vine raised for its strikingly long fruit used as a vegetable, in medicine, and for crafting didgeridoos. Has soft skinned fruit, similar to Luffa. Shoots and tendrils are used in Southeast Asian cuisine.

***Speckled Swan (Lagenaria siceraria)***

Swan shaped green gourd.

***Spoon Platoon (C. pepo)***

A unique mix of spoon gourds that have a dark green and golden yellow color. The 4-5” can be smooth, some have wings and others having wings and warts. Bush plants produce fruit with good color retention and the winged types resist breakage better than other winged varieties

***Tiny Bottle (Lagenaria siceraria)***

This is a miniature version of the birdhouse gourd.

***Turban, Mini Red (C. maxima) or Bonnet Rouge***

Small turban squash with red base and cream colored cap.

***Warty Mix (C. pepo)***

A colorful mix of heavily warty small and medium gourds in pear, spoon and other shapes

***Wooly Bear (Lagenaria siceraria)***

Low-growing vines bear small, soft, bright-green, elongated, spiny fruit. Shelf-life shorter than hard-skinned gourds once harvested. These plants are among the oldest in cultivation, grown around the world by various cultures for ornamental purposes.

*Yugoslavian Fingers (C. pepo)*

This is a most unique and unusual gourd! The large, slightly oval gourds bear 8-10 fingers that extend toward the blossom end, forming ribs on the sides of the fruit.

***Ornamental Corn (12)***

*Autumn Explosion*

*Carousel*

*Hopi Blue*

*Earth Tones, Dent*

*Fiesta*

*Oaxacan Green*

*Rainbow*

*Painted Mountain*

*Shades of Blue*

*Smoke Signals*

*Strawberry Popcorn*

*Wades Giant*

***Broomcorn***

***Sorghum (2)***

*Colored Uprights*

*Mennonite*