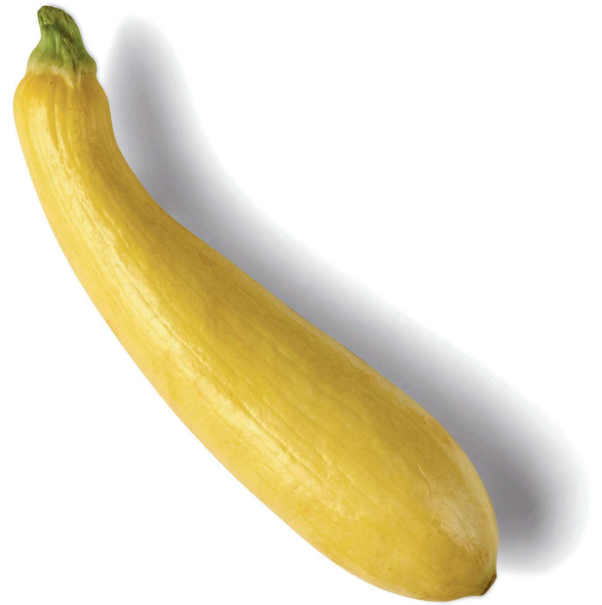


Yellow Squash

Squash was a staple for the Native Americans and a mainstay for early European settlers in America. New England colonists gave this vegetable its name from several Native American words, of which all meant “something eaten raw.” During the 19th century, merchant seamen brought new varieties of squash from other parts of the world to America, which would have been more of the winter squash variety. Pennsylvania, Ohio and West Virginia enjoy a great growing season for yellow squash from mid summer through early Fall.



Fun Facts

- Yellow Squash is available with a crooked neck and with a straight neck.
- Florida is the leading state for squash production in the country, which we see throughout the winter and spring months.
- Squash comes in two different varieties – summer and winter. Yellow Squash is a type of “summer squash.” This means that it is picked when the rind is soft and edible, unlike the thick inedible skin of winter squash.



Delicious
Squash
Recipes



What do you get when you mix godzilla and a vegetable garden? Squash

Yellow Squash seeds are planted in rows, which are spaced 5 to 6 feet apart. The plant is low to the ground with large leaves. The squash grows from the plant's flower. Farmers will place honeybee hives on the squash field edges to promote pollination and help the squash plants to grow.

The summer squash is hand harvested in the field and brought into packing barns where it is washed and cleaned of all dirt.

1. Kabocha
2. Butternut
3. Red Kabocha
4. Carnival
5. Pie Pumpkins (sugar)
6. Sweet Dumpling Squash
7. Spaghetti
8. Blue Hubbard
9. Delicata
10. Red Kuri
11. Buttercup
12. Acorn

