

# PUMPKIN AND SQUASH

## VARIETIES

Here are some different varieties of pumpkins and squashes that we recommend growing. Some taste great, others look unusual and there are even some that do both!

### KEY



#### Summer squashes

These have softer skins, don't store as well and can be harvested when the fruits are smaller



#### Winter squashes

These have harder skins, are good for storing and should be harvested when the fruits are at their full size (but before the first frosts)



#### Crown Prince

A squash with bluish-grey skin and orange flesh. Great to cook with - it tastes delicious and stores well over winter!

*Cucurbita maxima* 'Crown Prince'



#### Dill's Atlantic Giant

A large pumpkin that has produced some world record-breakers in the past. And, it can also be used for pies.

*Cucurbita maxima* 'Dill's Atlantic Giant'



#### Golden Nugget

These fruits are mainly used for ornamental purposes. The plants are compact and bushy, so good for limited spaces.

*Cucurbita maxima* 'Golden Nugget'



#### Hubbard Baby Blue

This variety has a sweet flavour and can be baked, used in soup or mashed. You can tell when the fruits are ready to harvest as you will not be able to pierce the skin with your fingernail.

*Cucurbita maxima* 'Hubbard Baby Blue'



#### Marina di Chioggia

This Italian heirloom variety is certainly unique in appearance. The rich, sweet flesh is a deep yellow-orange and great for baking or in pies.

*Cucurbita maxima* 'Marina di Chioggia'



#### Pink Banana Jumbo

Related to an old Native American variety, this squash has an unusual elongated shape. The plants are vigorous and productive. The flesh is bright orange and sweet.

*Cucurbita maxima* 'Pink Banana Jumbo'



#### Turk's Turban

Although this unusual looking pumpkin is mainly grown for ornamental use, it is also good to eat! Records suggest that it has been grown in Europe since 1818.

*Cucurbita maxima* 'Turk's Turban'



#### Uchiki Kuri

Sometimes known as 'Red Kuri' or 'Onion Squash', this small variety was first raised in Japan. It has smooth-textured flesh and a good flavour.

*Cucurbita maxima* 'Uchiki Kuri'



#### Tromba d'Albenga

Originally from Liguria in the North of Italy. This variety climbs, so you can train it up a fence, rather than taking up lots of space on the ground.

*Cucurbita moschata* 'Tromba d'Albenga'



#### Yugoslavian Finger

This heritage variety is grown more for its unusual shape than for flavour. It can be eaten like a summer squash or left to mature on the plant like a winter squash.

*Cucurbita moschata* 'Yugoslavian Finger'



#### Harlequin

Attractive, ridged, speckled pumpkins are produced by this variety. The flesh is firm and very sweet, making it perfect for pan frying or roasting.

*Cucurbita pepo* 'Harlequin'



#### Jack be Little

This variety produces mini pumpkins in huge numbers. They are great for baking whole or decorating.

*Cucurbita pepo* 'Jack be Little'



#### Patty Pan

The fruits of this variety are flat and disk-like, with pretty scalloped edges. Their texture is firmer than courgettes but the flavour is similar.

*Cucurbita pepo* 'Patty Pan'



#### Rouge Vif d'Etampes

A French variety from the 1830s. The plants can produce up to four pumpkins each. These pumpkins were used as the inspiration for Cinderella's coach in the classic fairy tale!

*Cucurbita pepo* 'Rouge Vif d'Etampes'