<table>
<thead>
<tr>
<th>Variety</th>
<th>Description</th>
<th>Pest and Disease Resistance</th>
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</thead>
<tbody>
<tr>
<td>Blue Hubbard</td>
<td><strong>Heirloom</strong>, blue-gray, teardrop-shaped fruit with a lumpy texture, bright orange interior. Can be used as a sweet potato substitute. <strong>Long</strong> vines, 1–2 fruit per plant, 10–30 lbs. each; stores up to 5 months. <strong>110 Days to Maturity</strong></td>
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<tr>
<td>Burgess Buttercup</td>
<td><strong>Heirloom</strong>, dark green, blocky, round, slightly ridged exterior with stringless, golden yellow, creamy flesh. Sweet and nutty flavor. <strong>Medium</strong> length vines, 4–5 fruit per plant, 3–5 lbs. each; stores up to 4 months. <strong>100 Days to Maturity</strong></td>
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<tr>
<td>Delicata Honey Boat</td>
<td>Cylindrical, ridged yellow rind speckled with dark green, golden orange interior. Said to be one of the sweetest winter squash in existence. <strong>Medium</strong> length vines, about 5 fruits per plant, 3/4–1 1/2 lbs. each; stores up to 2 months. <strong>90 Days to Maturity</strong></td>
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<td>Gold Nugget</td>
<td>Rounded pumpkin-colored exterior, tapered at the ends, ridged. All-America Selections winner in 1966 with a sweet potato flavor. This <strong>heirloom</strong> is also called Oriental pumpkin; excellent for small space production. Long storage and early maturing for short season areas. <strong>Compact bush</strong> habit, 4–6 fruits per plant, 1–3 lbs. each; stores up to 6 months. <strong>85 Days to Maturity</strong></td>
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<tr>
<td>Lakota</td>
<td><strong>Heirloom</strong>. Lakota Sioux staple variety, almost lost. Colorful crimson and deep green exterior on teardrop-shape fruit, with deep orange flesh. Very long storage. Fine, sweet, nutty flavor. <strong>Long</strong> vines, 3–6 fruits per, 4–8 lbs. each; stores up to 5 months. <strong>85–100 Days to Maturity</strong></td>
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<td>Pink Banana</td>
<td><strong>Heirloom</strong> enjoyed by the American pioneers. Very large, long, ridged salmon-pink colored fruits have a yellow-orange interior. Excellent baking quality. <strong>Medium-long</strong> vines, 4–10 fruits per plant, 10–12 lbs. each; stores up to 3 months. <strong>100 Days to Maturity</strong></td>
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<td>Red Kuri</td>
<td>Reddish-orange teardrop-shaped fruit with a similarly vibrant interior. <strong>Kuri</strong> is Japanese for chestnut, as this <strong>heirloom</strong>’s flavor suggests. Also called Orange Hokkaido and Baby Red Hubbard. Excellent variety for small space production. <strong>Medium-short</strong> vines, 3 fruits per plant, 3–4 lbs. each; stores up to 4 months. <strong>95 Days to Maturity</strong></td>
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<td>Sweet Dumpling</td>
<td>Cream, with yellow and green coloring along the ridges on blocky, small fruit. Decorative and delicious, single serving squash. Thin skinned, it is easier to cut. <strong>Medium</strong> length vines, 6–10 fruits per plant, 8–10 oz. each; stores up to 3 months. <strong>82—100 Days to Maturity</strong></td>
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<td>Sweet Meat</td>
<td>Slate gray, lumpy skin with a squat pumpkin shape. Fine-grain, orange, sweet flesh <strong>heirloom</strong> is excellent in all applications: baked, canned, and savory. Flavor even rivals pumpkin for pie. <strong>Medium</strong> length vines, 2 fruits per plant, 10–15 lbs. each; stores up to 6 months. <strong>80 Days to Maturity</strong></td>
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<td>Sweet REBA Acorn</td>
<td>Glossy, dark green acorn-shaped fruits with deep ridges and yellow-orange interior. Compact plants with traditional acorn squash flavor. Acorn squash do not need to be cured for sweetness. <strong>Short</strong> vines, 4–5 fruits per plant, 1 1/2–2 lbs. each; stores up to 3 months. <strong>90–100 Days to Maturity</strong></td>
<td>Powdery Mildew</td>
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<tr>
<td>Table King Acorn</td>
<td>Glossy, dark green acorn-shaped fruits with deep ridges and yellow-orange interior. 1974 All-America Selections winner. Compact vines and early production. Acorn squash do not need to be cured for sweetness. <strong>Short</strong> vines, 5–8 fruit per plant, 2 lbs. each; stores up to 3 months. <strong>80 Days to Maturity</strong></td>
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<td>Vegetable Spaghetti</td>
<td><strong>Heirloom</strong>, savory squash with unique spaghetti noodle texture. Cylindrical pale yellow, with pale yellow interior. <strong>Long</strong> vines, producing 5–7 fruits per plant, 3–5 pounds each; stores up to 3 months. <strong>90 Days to Maturity.</strong></td>
<td>Squash Vine Borer resistant</td>
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<td>Waltham Butternut</td>
<td>1970 All-America Selections winner. Rich, sweet flavor similar to pumpkin, also with smooth texture. Long time garden and chef favorite. <strong>Long</strong> vines, 4-5 fruits per plant, 3-6 pounds each; stores up to 6 months. <strong>100 Days to Maturity.</strong></td>
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