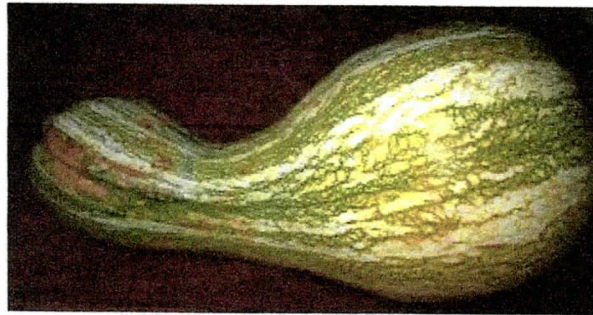




CUSHAW SQUASH



This large squash has such a rich flavor it is used in place of canned pumpkin for making pies. It can be eaten in any typical squash recipe - steamed, cubed, baked, sautéed - but it makes an exceptional pie, considered by some to be better than pumpkin. The Cushaw comes in green, orange and white. It is beautiful as part of a Fall centerpiece e. The neck is solid, rich-flavored flesh, with the seed pod on the larger end.

These are bulb-shaped, with a slightly sweet yellow flesh, exceptional for baking.