



## HUBBARD SQUASH



The extra hard skins of Hubbards make them one of the best keeping winter squashes. They are very large and irregularly shaped with skin that is quite warty and irregular. They range from big to enormous, tapering at the ends, with blue-grey skin. Like all winter squash, they have an inedible skin, large fully developed seeds that must be scooped out, and a dense flesh.

The yellow flesh is very moist and longer cooking times in the oven are needed. Hubbards are generally peeled, cut up, and roasted. They can also be steamed or sautéed. This squash is perfect for pies.

Hubbard Squash, if initially in good condition, can be successfully stored 6 months at 50-55° with 70% relative humidity.