

## Pumpkin Varieties

When you think about pumpkins, immediately you think of the regular orange, oval or round Jack-o-Lantern varieties- perfect for carving and seed roasting. But did you know that Dan Schatz farms grow many different types? Here are a few popular varieties and their descriptions. Maybe this will get your creative (or culinary) juices flowing!



**White Pumpkins** – these ghostly pumpkins are attractive and easy to carve or paint. The creamy neutral skin allows you to accessorize it with any color. The artists at Dan Schantz Farms like to paint green leaves and pink roses on the top and front, giving it a porcelain look. They look nice also with a gingham blue ribbon with accent blue flowers. Of course, carving them is also nice- the orange flesh inside against the white gives off an eerie glow. They are edible, just like their orange skinned cousins.

**“Baby Boo”** (white Jack-Be-Littles) cute little pumpkins, can be cooked and eaten, (a friend of ours puts coconut and sugar in with them) a delicious treat !

**”Red Warty Thing”**- Hard skinned unique red pumpkin (a hybrid of a Hubbard squash and a pumpkin) with soft yet crisp delicious flesh inside. The skin can be tricky to cut into, try using a hacksaw to break through. If you are considering pumpkin soup, perhaps you could consider cutting just the top off, making [a soup tureen](#). Scoop out the insides and clean it well. Douse the insides with boiling water just before adding your soup, this will sanitize the shell and warm it for your soup. Makes for a beautiful and tasty presentation.



[Click HERE for soup recipe and photo](#)



**Fairytale**-This is an old time pumpkin from France. It is deeply ribbed and has a very smooth hard surface. It is dark green in color when immature, and as it cures it turns a gorgeous deep mahogany. It is fine grained and well suited for pies. Its true name is: Musque De Provence.

**Cutie Pies**- these small sized pumpkins are sized and feel just like a little cannonball. They are bright orange in color, have a super hard shell and strong handle. They are the perfect size for little ones to carry and are pretty indestructible.





**Jack- Be-Little** Small enough for a toddler's hand, these are popular pumpkins in classrooms everywhere. Not just for decorating though, they are wonderful baked or stuffed.

**Snake Gourd**-Wonderful long ornamental gourd that resembles a snake, easy to dry, fun to paint... but guess what!? They are edible! I've read it tastes like a cucumber, and there is a web page we found for you reading enjoyment...  
<http://www.motherearthnews.com/Real-Food/2005-04-01/Snake-Gourd.aspx>

Long Island **Cheese Pumpkin**- *Cucurbita moschata* is native to the Eastern US. Delicious pie or eating pumpkin, it also has decorative appeal before it's cooked!



**Red Eye**- Although this squash is tasty when cooked, it makes for an attractive fall decoration as well. Also called "One Too Many". Think about the way someone's eyes would look after a night of drinking one too many.....

**Cushaw Squash**- After searching the net for something new to say about Cushaw, we found this adorable site from this person who made pie from Cushaw squash- her site was too cute- and says it well.  
<http://www.myhomeamongthehills.com/2008/09/cushaw-pie/>



**Gator gourds** – (other names are “dolphin gourd”, but I think “caveman gourd” suits it best) thin long handled gourd is mainly used for crafts, birdhouses. Can be painted to resemble a swan as it lies on its belly nicely, with its neck and petite head curving backwards.

**Goose Gourd**- These lovely gourds are fun to have around and easy to dry. Dan Schantz offers plain, painted or decorated goose gourds. For years, people have been making birdhouses, dippers, bowls and limitless characters out of gourds. With a little internet research, you will find well over 1000 uses and craft ideas for these!





**Apple Gourd-** This unique gourd gets its name because it is shaped like an apple. It can be [dried](#) and painted or made into a bird house gourd. It's nice decorated for your favorite teacher!

**Acorn Squash** - Easily found in supermarkets. As its name suggests, this winter squash is small and round shaped like an acorn. One of my favorite baking squashes, it's easy to slice into halves and fill with butter. A small acorn squash weighs from 1 to 3 pounds, and has sweet, slightly fibrous flesh. Its distinct ribs run the length of its hard, blackish-green or golden-yellow skin. In addition to the dark green acorn, there are now golden and multi-colored varieties



**Brown Neck Pumpkin-** In our area the Pennsylvania Dutch swear by "neck pumpkins", which look like butternut squash with a longer neck, for making pies. They are delicious. One Brown neck pumpkin will usually make about 3 pies! Just delicious.

**Carnival Squash** Cream colored with orange spots or pale green with dark green spots in vertical stripes. Carnival Squash have hard, thick skins and only the flesh is eaten. It is sometimes labeled as a type of acorn squash.

The delicious yellow meat is reminiscent of sweet potatoes and butternut squash and can be baked or steamed then combined with butter and fresh herbs. Also great in soups.



**Butternut Squash** -a fruit that can be roasted and toasted and also be pureed or mashed into soups, casseroles, breads, and muffins It is also It is often cooked on a grill-Grilled butternut is normally seasoned with spices such as nutmeg and cinnamon.

**Crown of Thorns gourd**-Wonderful small fruits of creamy-white to green and yellow striped. Uniquely shaped, resembling a crown. Decorative for crafts and decorating.

**Dumpling squash** -Looking much like a Jack Be Little, these can be cooked the same way, in the oven or microwave. Nice to decorate with also. Bright orange flesh.





## Sweet Dumpling Squash

**Microwave:** The squash can be microwave whole. Just pierce the skin with a fork a few times, put it on a paper towel in the microwave and zap for 6 to 10 minutes on high. Once cooked, slice and remove seeds, taking care because it will be extremely hot.



**Or** slice in half top to bottom, scoop out seeds and place cut sides down in a microwave-safe dish with about a 1/2-inch of water. Depending on the size, it might take 5 to 8 minutes on High. Test with a fork. It should be tender but not mushy. Season to taste with salt and pepper.

**Conventional oven:** Preheat oven to 350 degrees. Bake whole or sliced in half, cut sides down on a cookie sheet. Bake for 35 to 45 minutes until tests tender with a fork.

**Variation:** For those with an insatiable sweet tooth, serve with a sprinkle of brown sugar and chopped pecans.



**Turkish Turban Squash-** (Mexican Hat Gourd) A colorful buttercup type winter squash used as much for its decorative value as for eating! Excellent for baking and stuffing. It is popular for centerpieces, and its top can be sliced off so it can be hollowed and filled with soup. A larger variety of the buttercup squash, the turban has a bright orange-red rind. Its flesh and storage ability are comparable to the buttercup squash. Use in recipes that call for pie or sugar pumpkin.

**Blue Hubbard Squash-** “Little it aint”, but it will make a bunch of food after you finished showing it off for the fall season. If unbruised, they can last for extended periods of time, so go ahead, display it until Thanksgiving, and then cut it up. (Some customers use an axe to chop it, I sawed mine)

“Hubbard squash was brought to New England in the late eighteenth century by a sea captain returning from the West Indies and South America. This large squash is wonderful either baked or used as a substitute for sweet potato in pies. Hubbard Squash can weigh up to 10 pounds or more.” (read this on the internet, copied the recipe too)



## Hubbard Squash Casserole

2 lbs. Hubbard squash, peeled and diced  
1/2 cup soaked and cooked brown rice  
1 cup grated mozzarella cheese  
4 tablespoons bulgur flour  
3 cloves of garlic, finely chopped  
5 tbsp fresh thyme, finely chopped  
salt and pepper  
4 oz. fresh bread crumbs  
coconut oil...(more)



Toss all the ingredients except the bread crumbs and oil until the squash is well coated. Put in a well-oiled casserole dish and cover with breadcrumbs. Drizzle with oil and bake at 325 degrees until deep caramel brown, about 30 minutes. (From <http://localnourishment.com/2009/10/08/blue-hubbard-squash-casserole/> )



**Jarrahdale Pumpkins-** beautiful blue grey skinned pumpkins with deep rich orange flesh. <http://lindaraxa.blogspot.com/2009/11/tracking-my-jardale-pumpkin-from-farm.html> has a great recipe- *check it out!*

*Of course we have more types, some varieties may be limited upon the weather/ growing conditions during the summer. All pumpkins and gourds Dan Schantz sells are grown locally, picked fresh daily throughout the season.*

## **Pumpkin Facts** *(this whole site was interesting)*

<http://extension.illinois.edu/pumpkins/facts.cfm>

- Total U.S. pumpkin production in 2008 in major pumpkin producing states was valued at \$141 million.
- Total production of pumpkins by major pumpkin-producing states in 2008: 1.1 billion pounds
- 496 million pounds of pumpkins were produced in Illinois in 2008.
- The top pumpkin production states are Illinois, Ohio, **Pennsylvania** and California.
- The top ten pumpkin producing counties in Illinois are Tazewell, Kankakee, Mason, Logan, Will, Marshall, Kane, Pike, Carroll and Woodford.
- Pumpkins are grown primarily for processing with a small percentage grown for ornamental sales through you-pick farms, farmers' market and retail sales.
- Around 90 to 95% of the processed pumpkins in the United States are grown in Illinois.
- Pumpkin seeds can be roasted as a snack.
- Pumpkins contain potassium and Vitamin A.
- Pumpkins are used for feed for animals.
- Pumpkin flowers are edible.
- Pumpkins are used to make soups, pies and breads.
- The largest pumpkin pie ever made was over five feet in diameter and weighed over 350 pounds. It used 80 pounds of cooked pumpkin, 36 pounds of sugar, 12 dozen eggs and took six hours to bake.
- Pumpkins are members of the vine crops family called cucurbits.
- Pumpkins originated in Central America.

- In early colonial times, pumpkins were used as an ingredient for the crust of pies, not the filling.
- Pumpkins were once recommended for removing freckles and curing snake bites.
- Pumpkins range in size from less than a pound to over 1,000 pounds.
- The largest pumpkin ever grown weighed 1,140 pounds.
- The name pumpkin originated from "pepon" – the Greek word for "large melon."
- The Connecticut field variety is the traditional American pumpkin.
- Pumpkins are 90 percent water.
- Pumpkins are fruit.
- Eighty percent of the pumpkin supply in the United States is available in October.
- In colonial times, Native Americans roasted long strips of pumpkin in an open fire.
- Colonists sliced off pumpkin tops; removed seeds and filled the insides with milk, spices and honey. This was baked in hot ashes and is the origin of pumpkin pie.
- Native Americans flattened strips of pumpkins, dried them and made mats.
- Native Americans called pumpkins "isqoutm squash."
- Native Americans used pumpkin seeds for food and medicine.

Happy Fall!

