



CARNIVAL SQUASH

**Sweet Dumpling/Acorn Hybrid*

Application

The Carnival squash can be **steamed, boiled** or **sautéed**. Although the **most effective** way to achieve optimal flavor and texture is **by roasting** it.

Bake at **400 degrees** for **30-35min**

- It can be roasted **whole, cut in half** or into **pieces**.
- It can also be utilized as an **edible vessel**, as its size often lends itself to individual sized serving portions.
- Carnival squash also **pairs well with**; pork, lamb, other roasted winter vegetables, maple syrup, toasted walnuts and pecans, and aged cheeses.

Best stored in a **cool, dark space** for up to a **month**.

Also, highly **ornamental** to any table or bowl display!

SWEET

**Soft with nutty
nuances.**

**Averages 4" - 5"
1.5 - 2 lbs**

**Maturity:
Yellow, Green and
Orange**

**Vitamin A, C,
Potassium,
Magnesium,
Calcium, Folate,
Omega 3 & 6
Fatty Acids**

THE PUMPKIN STAND

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Labor Day - Halloween**