



MARINA DI CHIOGGIA SQUASH

This dark orange and sweet fleshed squash was introduced to **Venice, Italy** in the late 1600s. Popular along the canals of Venice, **grilled** with **olive oil** and served as a **whole wedges**.

This squash can be added to **risotto, minestrone, sauces and stews**. Diced and roasted squash will complement **warm salads** and **pasta** preparations. When **pureed**, it is an ideal **filling** for **ravioli, tortellini** and can be added to **gnocchi batter**. It is also an excellent dessert pumpkin for **pies, tarts, muffins** and **quick bread**.

Bake at **425 degrees** for **55 – 60 min.**

- To prepare, cut like a pie from bottom.
- Lay on a baking sheet covered in foil or bake in a baking dish with lid.
- Cook until edges are golden brown and flesh is soft.

Store in a **cool, dry place** for up to a **6 month**.

SWEET

**Smooth with
Nutty Flavorful
(Similar to Buttercup)**

**Averages
10 – 12 lbs**

**Maturity:
Firm Dark Green
Skin with Sugar
Warts and Corky
Stem**

**HIGH in Beta
Carotene/Vitamin A**
(healthy skin, mucus membran,
immune system and vision)

THE PUMPKIN STAND

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