



# RED OCTOBER SQUASH

Brilliantly colored fruits are uniform and both ornamental and edible. The fine-grained flesh is deliciously sweet and dry. Think Blue Hubbard!

## Application

Red Octobers are often cooked with their skin-on at **400\*** for **50-60min**, face down.

- Best **baked it in halves, face up and stuffed** with meats, cheese, grains or other vegetables.
- **Cut into slices** along the natural ribs; toss with oils, spices or herbs and bake or roast.
- Cooked squash may also be **pureed** and added to **soups, stews, curries, cakes** or other baked goods.

Keeps for 3-5 months. Best kept in a **cool, dry** place for winter storage.

**MILDLY SWEET**

**Somewhat Dry  
Fine Grain Texture**

**Averages:  
5-6 lbs**

**Maturity:  
Bright Orange with  
a cork like stem**

**Vitamin A, C,  
Calcium,  
Potassium, Iron**

## THE PUMPKIN STAND

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