



Pleasant Valley Acres, LLC

Grain and Produce Farm in Pleasant Valley

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Acorn

Thick, orange, smooth and delicious flesh. Most popular squash on the market.



Carnival

Acorn hybrid with higher sugar content. If you like acorn, try carnival!
No butter or brown sugar needed.



Cream of the Crop

Acorn hybrid with deliciously mild flavor. Add just a little brown sugar.



Butternut

Smooth, orange and sweet flesh. The small seed cavity makes it easy to cook.



Delicata

Fine textured flesh that is incredibly sweet. Our family's second favorite.
No butter or brown sugar.



Spaghetti

Cream colored strands. Grate real parmesan cheese and add a little butter. Absolutely delicious!



Buttercup

Thick, dense, and dry flesh with a nutty flavor. Add milk and butter.



Sunspot

Buttercup hybrid with the same dry, nutty flavor but sweeter. Add milk and butter.



Sweet Lightning

The sweetest squash we grow. No need to add butter or brown sugar. If you like butternut, try this. Our family's favorite!

How to cook Squash:

1. Cut the squash in half
2. Clean out the seeds
3. Put the 2 halves together (cook acorn and carnival upside down on the flat top)
4. Bake at 350 degrees for 60 to 90 minutes in the oven (or 15 minutes in the microwave). Then mash until it is as soft as mashed potatoes. Taste before adding butter or brown sugar.