



# Pleasant Valley Acres, LLC

Grain and Produce Farm in Pleasant Valley

W939 Northey Road • Sullivan, WI 53178



## Acorn

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



## Carnival

If you like acorn, try carnival: a sweeter acorn hybrid! 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. *Microwave for 6 min.* 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 butter or brown sugar. Our family's favorite! *Microwave 6 minutes.*



## Sweet Dumpling

Incredibly sweet, smooth flesh. Just add butter.

### How to cook squash:

1. Cut squash in half
2. Clean out the seeds
3. Put the top back on
4. Bake at 350 degrees for 45-60 minutes, or until as soft as mashed potatoes.
5. Delicata and Sweet Lightning can be microwaved for 6 minutes and eaten right from the shell. The rest of the squash varieties will take closer to 15 minutes in the microwave.