Project Goal:
Increase the sales and consumption of locally grown and stored squash during the period December through March

Alex Stone, Jenny Wetzel, Lane Selman, and Chef Tim Wastell, OSU Horticulture
What Makes a Good Deep Winter Squash?

1. High Yielding
2. Resistant to Storage Rots
3. Long Storing
4. Excellent Flavor and Texture
5. Easy to Prepare
6. Attractive to Customers and Chefs
### Kabocha and Buttercup Trial Varieties 2016

- Bagheera
- Blue Kuri (gray)
- Bon Bon (b’cup)
- Burgess (b’cup)
- Cha Cha
- Crown
- Delica
- Eastern Rise (red)
- Gold Nugget (red)
- Shokichi Shiro (gray mini)
- Sunshine (red)
- Sweet Mama
- Thunder (kab/b’cup)
- Uncle David (b’cup)
- Tetsukabuto (max/moschata)
- Winter Sweet (gray)

### Long-storing Varieties 2016

- Sibley
- Georgia Candy Roaster
- Small Wonder Spaghetti
- Black Futsu
- Silver Bell
- Delicata Zeppelin
- Butternut JWS
- Butternut
- Early Remix Butternut
- Gill’s Golden Pippin
- Red Kuri
Irrigated: 2015 and 2016 (and 2017)  
4 densities and 4 replications (kabocha-types)  
Rows on 5 ft centers  
2.5 ft, 1.7 ft, 1ft and 9 inch in-row spacing

<table>
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Dryland: 2016 (and 2017)  
4 densities and 3 replications (kabocha-types)  
Rows on 7.5 ft centers  
3.75, 2.4, 1.5 and 1 ft in-row spacing
OSU 2017 Research Farm: Irrigated and Dryland Trials

This moisture data is from 2017!!! Yield data is from 2015 + 2016....
Yield: Kabocha/Buttercup Types (2015 and 2016)

average yield (highest-yielding density, OSU trials)

powdery mildew epidemic started in July instead of end of August
Yield: Others (2016 only)

average yield (single density, OSU trials)
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Extension Bulletin Storage Recommendations

- winter squash will experience chilling injury when stored below 50F
- squash should be stored 50-55F and 60-70% RH

Walk-In Cooler
Walk-in: 60% RH, 50 F

Closed Barn Bay
Enclosed bay >35F (reefer in next room)
Yield on January 27th (stored in closed barn bay)

Dryland Yield at Best Density (tons/acre)  Irrigated Yield at Best Density (tons/acre)
Losses to Storage Rots: effects of production and storage environments

Sunshine

- Yield (tons/acre)
- Dates: 8/18/16 to 3/16/17
- Environments: Dry Closed, Dry Walk In, Irr Closed, Irr Walk In
Tastings!

2016-2017
- Raw and roasted squash tasting: North Willamette Horticultural Society Conference
- Raw and pureed squash tasting: Organicology
- Pureed squash tasting: Farmer-Farmer Exchange
# Farmer to Farmer Exchange Tasting (Pureed)

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It is difficult to find information on winter squash production and storage. This page aggregates resources relevant to Oregon winter squash growers.

Production and Storage


2015 OSU Kabocha/buttercup production and storage trial results, Alex Stone, Jenny Wetzel, Taz Thenell, Gabby Boyer, Lane Salman and Tim Wastell, 2016

Maximizing Yield & Eating Quality in Winter Squash, Brent Loy, Univ. of NH 2011
eatwintersquash.com
Delicata “eggs in a basket”
Steamed kabocha glazed with white miso and maple
Winter squash coconut curry with bok choy and sweet herbs
Squash Quesadillas
Squash Fries
Black Futsu Salad with Radicchio
SQUASH VIDEO CONTENT

Chef Timothy Wastell in squash action! Videos by Jeremy Fenske at jeremyfenske.com. Thank you Tim and Jeremy!