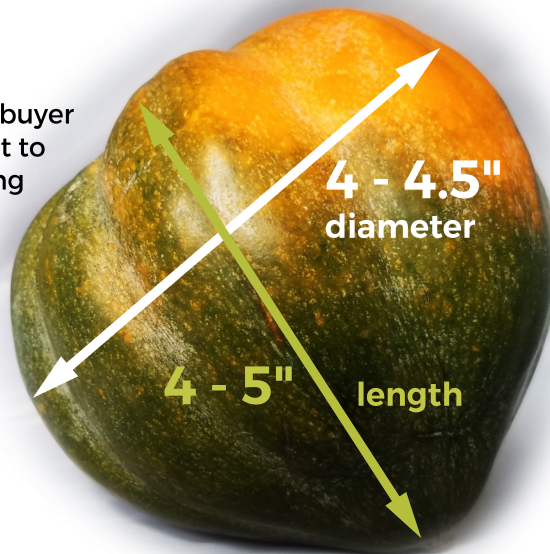


ACORN SQUASH

Grade: U.S. #1

- ✓ Squash should be dark green with the portion that was in contact with the ground to be orange
 - For fresh market, ~80 days to maturity
 - For storage, up to 100 days to allow for curing
- ✓ Harvested squash needs to be firm and clean
- ✓ Stems are generally left on unless otherwise noted by the buyer
 - If stems are left on, care should be given during harvest to placement in containers to avoid scratching or breaking off of the stems.
 - If stems are to be removed, stems should be clipped off of the plants, not broken off. Additional curing time is needed for the stem scar to heal over.
- ✓ For storage, ideally squash should be laid out in single layer. Air temperature 50-55°F with relative humidity between 50-70%. Do not keep squash too cold or chilling injury will occur. For maximum storability, avoid temperatures above 55°F.
- ✓ Usually packed in 1 1/9 bushel boxes (~50 lbs)



AVOID

- ✗ Excessive orange coloring and blemishes



- ✗ Stem rot



- ✗ Storage rot



NEED HELP?

Contact your local Cornell Cooperative Extension office or a CCE regional agriculture team for more information.
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Information and photos provided by
Robert Hadad, CCE Cornell Vegetable Program, based on standards set by the USDA
Prepared by
Angela Ochterski, CCE Cornell Vegetable Program, August 2018

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