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

Information and photos provided by
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