

SUMMER SQUASH: A few of our favorites

Peter Pan's saucer- shaped, green tinted fruit are meaty and delicious. 2½ to 3 inches across at harvest, it can be cooked whole for single servings. Larger fruits can be sliced or cut into wedges.



Koosa Summer squash: The light green fruit have a sweet, nutty flavor and is a staple in many Middle Eastern diets.



Supersett Yellow Crookneck

An appealing, tasty favorite with a classically crooked shape and a rich yellow rind.



Flying Saucer's fruits are a stunning mix of bright yellow and dark green. They're dense, nutty, and flavorful.



Sunburst Squash: An All America Winner, the soft skin has a delicate buttery flavor. The young squash (2 in.-3 in. diameter) can be cooked whole while the larger squash should be sliced and cooked



Summer Squashes taste great sauteed, grilled, pan-fried with your favorite batter, and roasted. Try stuffing the smaller ones for single servings with dressing, or grains, or meatloaf. We'd love to hear your recipes! Send them to info@trimpines.com

Zucchini is a classic summer squash with lots of possibilities. Choose a classic, straight zucchini or one of the specialties here!



Eight Ball is the first ball-shaped zucchini with a true zucchini color. Great for stuffing, try it with rice, basil and sun-dried tomatoes!

