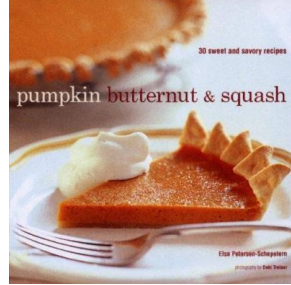
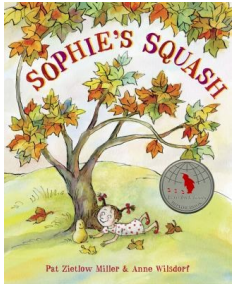


Learn More

Butternut squash is grown around the world. In the Bay Area, it grows best in the summer and is harvested in the fall. If possible, plant the seeds in an area large enough to accommodate this fruit's trailing vines, which can grow up to 15 feet long. The mature squash is so versatile that it can be enjoyed in dishes from salad to dessert or even used as home décor in a fall centerpiece.



Craft: Rainbow Nature Collage

Supplies: Natural resources such as leaves, flowers, rocks, seeds, fruits, or vegetables in every color of the rainbow.

Instructions:

- Get outside! Take a walk outside to search for collage materials (or check your refrigerator to make an edible version).
- Be respectful of plants and neighbors. Be careful not to damage plants and don't collect anything on private property without asking permission first.
- Collect leaves, flowers, rocks, seeds, fruits, and vegetables in every color of the rainbow.
- Get creative with your materials. Sort them by color, then arrange them into a rainbow (or another design). Deconstruct flowers to spread out the petals or place them whole into the arrangement.
- Enjoy the process of creating ephemeral (temporary) art and leave it for others to admire or snap a photo to share with friends (or the library!).



Seed Kits: Butternut Squash



Waltham Butternut Squash
Cucurbita moschata

This is the quintessential Winter Butternut Squash!

The tear-shaped fruit is a great source of vitamins and nutrients

Bake it and add a little butter for one of the tastiest treats a garden might hold.

Seed Package Instructions:

Culture: Plant outdoors 1 – 2 weeks after average last frost date. Prepare planting area with small mounds spaced 4-6' apart and measuring about 12" in diameter and 6-8" tall. Place 2 – 4 seeds in each mound about 3 – 4" apart and 1" deep. When plants are 5-6" tall, thin to 2 – 3 plants per mound.

Water: Keep soil moist, but not saturated, until seedlings emerge (10-14 days). Thereafter, provide even moisture on a regular basis to prevent complete drying of soil.

Harvest: Butternuts reach maturity in 100-120 days, and are ready to pick when the skin turns hard and is difficult to pierce with fingernail. Harvest by cutting the vine leaving a 2-3" stem. Allow to cure in the sun for a week and then store in a cool, dry area until ready for use.

Culinary Tips: Butternuts are a great substitute for pumpkin. Try in pie or kaddo!

Share your
gardening experience
with us for a chance to
win a prize!



**GRAB AND
GO CRAFTS**



