

Butternut - Plant



Butternut squash plants are a type of winter squash. Unlike its fellow summer squashes, it is eaten after it reaches the mature fruit stage when the rind has become thick and hardened.

Rating: Not Rated Yet

Price

Sales price R 1,063

Discount

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Description

Description for Butternut

Butternut squash, also known in Australia and New Zealand as butternut pumpkin or gramma, is a type of winter squash. It has a sweet, nutty taste similar to that of a pumpkin.

Its a great source of complex carbohydrates and fiber as well as high in potassium, niacin, beta carotene and iron. It stores well without refrigeration or canning and each vine will yield from 10 to 20 squash if properly maintained.

Common name	Flower colours	Bloom time	Height	Difficulty
Cucurbita moschata,butternut pumpkin ,gramma	green	May to June	40.00 to 60.00 feet	easy to grow

Planting and care

The butternut squash growing season begins when all danger of frost is past and the soil is well warmed by the sun, about 60 to 65 F. (15-18 C.) at a 4-inch depth. Butternut squash plants are extremely tender and the seedlings will freeze with the slightest frost and seeds will only germinate in warm soil.

Sunlight	Soil	Water	Temperature	Fertilizer
Full sun	well-drained soil	Medium	40F	Apply any organic fertilizer

Caring for Butternut

Plant in a location that enjoys full sun and remember to water moderately. Keep in mind when planting that Waltham butternut is thought of as tender, so it is imperative to wait until temperatures are mild before planting out of doors. Use USDA Hardiness Zone 3 - 12 as your guideline for the appropriate climate for this plant.

Typical uses of Butternut

Special features: Butternut is of interest to native plant enthusiasts and for those who wish to harvest the nuts.

Culinary use: One of the most common ways to prepare butternut squash is roasting. To do this, the squash is cut in half lengthwise (see pictures), lightly brushed with cooking oil or put in a thin layer of water and placed cut side down on a baking sheet. It is then baked for 45 minutes or until soft. Once roasted, it can be eaten in a variety of ways
The fruit is prepared by removing the skin, stalk, and seeds, which are not usually eaten or cooked. However, the seeds are edible, either raw or roasted, and the skin is also edible and softens when roasted.

Ornamental use: Preparing and Eating Decorative Squash and Pumpkins

Medicinal use:

References

- <http://www.missouribotanicalgarden.org>
- <http://momprepares.com/>

Reviews

Wednesday, 30 August 2017

Good one.. Good plant growth & good packing...

Shalini Dhanda

Sunday, 18 June 2017

Thanks Nurserylive. i could not get this product in my area without you!

Wasim

Monday, 29 May 2017

A happy customer ?? But like could the rate be a bit reasonably else all good ... thanks

Madhu Grover

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