

GET TO KNOW CUCUMBERS



EASY TO GROW

CONTAINER FRIENDLY

PLANTING

When: Weather conditions are above 65 degrees at night

Where: well-draining, acidic soil 6.5–7.0

How: Plant on hill or mound (three seeds per hill). Space 10–12 inches apart. Thin to one plant per mound. Keep the strongest plant. Cut the plant at the stem to avoid disturbing other roots.

TYPES

Vining: Vigorous vines shaded by large leaves and can be trained to grow up a trellis. A strong trellis can hold many cucumbers.

Bush: miniature version of large vining and require little space

HARVESTING

Do not let your cucumbers get **too big** or they will taste bitter. Do not let cucumbers get **yellow**.

Ready when they're green and crisp!



Cut off with knife at the **base** of the vine leaving stem on the cucumber to keep vine healthy. **Pick often** to encourage new growth. Wrap tightly in a plastic bag and **store in refrigerator** for up to 10 days

CARE AND KEEPING



Water consistently: 1–2 inches of water a week. Avoid getting **leaves wet** by using straw or mulch

Cucumbers need **6–7 hours of sun** per day



Fertilize one week after planting, then every 14 days

Plant **companion plants** at the base of the hill or around the area of the cucumber to keep pests at bay—**Radishes and marigolds**



Weed regularly to remove competition for nutrients

Watch out for aphids and cucumber (put orange peels and banana peels by your cucumber plant)



INGREDIENTS

- 2/3 cup water
- 1/3 cup white vinegar
- 2 tsp kosher salt (Do not use iodized table salt)
- Pinch of sugar
- 4 cloves garlic, peeled
- 1 tsp black peppercorns

Recipe Idea: Refrigerator Pickles

- 2 large sprigs fresh dill
- 2–3 small salad cucumbers (or 1 English cucumber), sliced into desired pickle shape
- Optional additions: crushed red pepper flakes, sliced jalapeños, sliced onions, mustard seeds, bay leaf, other fresh herbs, etc.
- 16-ounce mason jar or other clean jar with lid (or see notes for other options)

INSTRUCTIONS

1. Combine water, vinegar, salt, and sugar in a saucepan and mix to combine (this is your brine). Over high heat, bring to a boil until salt is dissolved. Turn off heat and set aside.
2. To your jar, add black peppercorns, garlic cloves, and sprigs of dill. If using any additional seasonings (see notes below), add now. Add cucumbers to jar.
3. Pour hot brine into the jar so the cucumbers are covered. Put on the lid and label with the type of pickles and the date.
4. Place jars in the fridge. They will be ready to eat within a few hours or the next day, however they will be at their best flavor after 2–3 days. (If you use the cucumber whole, they will need a few extra days to absorb the brine before eating)
5. Store pickles in the fridge for up to 2–3 weeks.