



Cucumber, Melon and Squash

Janet Waagen - UCCE Master Gardener
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Growing Similarities	Plant Similarities
<p>Best site: Need open site with full sun, and plenty of space</p> <p>Soil type: likes rich, well draining soil, clay soil benefits from the incorporation of well-rotted manure or compost</p> <p>When to plant: All are warm season plants. Do Not Plant outdoors until all danger of frost has passed-March 15th guideline Soil Temp 60-70 degrees (usually MAY)</p> <p>Start seeds indoors: 2 weeks before the average frost date, and transplant 2 weeks after frost date (March 15th)</p> <p>Spacing: Can be planted in rows 2-4 feet apart Or in "hills" (circles) for easier irrigation, stake at time of planting</p> <p>Care: Keep free of weeds, irrigate, fertilize Monthly after start of vigorous growth</p>	<p>Seeds: Flat, one end oval, the other pointed Germinate quickly in right conditions</p> <p>Do not allow transplants to get too large in containers or they will not transplant well</p> <p>Plants: Sprawling vines, semi-vining or bush Tendrils</p> <p>Flowers: yellow 4-5 points Male and Female flower on the same plant Insect pollinated May need to hand pollinate Same Species will cross-pollinate (interbreed)</p> <p>Leaves: large</p>

Common Problems Cultural	Common Problems Insects	Common Problems Diseases
<p>Misshapen Fruit Poor pollination Or low fertility, and uneven watering</p> <p>Failure to Set Fruit Inadequate pollination, no pollinating plants for gynocious hybrid Changes in temperature</p>	<p>Cucumber beetles Yellow-green With black stripes or spots Holes chewed in leaves Spread Bacterial Wilt</p> <p>Squash bugs Leaves have small specks that turn yellow then brown. Vines wilt from point of attack</p> <p>IPM website ipm.ucdavis.edu</p>	<p>Powdery Mildew White coating that may enlarge to completely cover leaf</p> <p>Mildew Spray Mix: 1 Gal Water 4 tsp Baking Soda 2 ½ Tbsp horticultural oil (or cooking oil)</p> <p>Lightly spray leaves with mixture</p>

<u>Cucumber</u> Cucumis sativus	<u>Melon</u> Cucumis melo <u>Watermelon</u> Citrullus lanatus	<u>Squash</u> *Cucurbita pepo **Cucurbita maxima ***Cucurbita moschata
<p><u>Long Green Slicing</u> Tasty Green, Marketmore 76 Straight 8</p> <p><u>Long Green Slicing (compact)</u> Bush Crop, Fanfare, Salad Bush</p> <p><u>Pickling</u> Bush Pickle, County Fair</p> <p><u>Gynocious & Parthenocarpic</u> Diva</p> <p><u>Parthenocarpic - Burples</u> Sweet Success, Sweet Slice, Tasty Green</p> <p><u>Bush</u> Spacemaster, Salad Bush</p>	<p><u>Orange-Fleshed</u> Ambrosia, Bush Star, Galia Saticoy</p> <p><u>Green Fleshed</u> Rocky Sweet</p> <p><u>Hybrid Honeydew – Type</u> Limelight</p> <p><u>Other Specialty Melons</u> Casaba Golden Beauty Early Crenshaw, Honeyshaw</p> <p><u>Watermelon</u> Bush - Sugar Baby Vine - Charleston Gray Seedless - Cotton Candy</p>	<p><u>Summer Squash</u> <u>Scallop (Patty pan)*</u> Peter Pan hybrid, Sunburst hybrid <u>Yellow*</u> Early Prolific Straightneck Golden Summer Crookneck <u>Zucchini*</u> Aristocrat</p> <p><u>Winter Squash</u> <u>Acom*</u> Table King bush <u>Spaghetti*</u> Stripetti <u>Buttercup**</u> Bush Buttercup <u>Butternut***</u> Waltham <u>Pumpkin</u> Buckskin - good flavor Jack-o-Lantern – carving</p>

<p>Cucumber</p>	<p>Slicing Cucumbers grown to be eaten fresh, unripe, green form Usually 6-8" or longer for extra long varieties.</p> <p>Pickling Cucumbers shorter and thicker than slicers. Skin somewhat thinner. Usually 5-6" long for dill pickles and 2" long for sweet pickles, "Gherkin"</p> <p>Flowers Male flowers appear 1st For every female flower, 10 to 20 male flowers are produced</p> <p>Gynoecious new variety that have ONLY Female flowers! These flowers are pollinated by male flowers from another plant which must be planted near by. Seed included in pkg</p> <p><u>Broadest range of Disease Resistance</u></p> <p>Parthenocarpic Nearly seedless and have delicate skin. Said to be burpless. Usually Grown in greenhouses or kept from pollinators Shrink-wrapped in plastic Ex: English cucumber</p> <p>Trellise for substantial yield increase and fewer disease Problems</p> <p>Try for Two Crops Plant 2nd Crop 4-5 weeks after first Cucumbers produce in as little as 50 days</p> <p>Harvest Pick any time after flower drops off end of fruit Tastiest when young before seeds fully ripen, pick when proper size for variety. Cut with ¼" of stem. Over mature yellowing cucumber STOPS production</p> <p>Storage Perforated plastic bag In the refrigerator Seal in saran wrap Preserve as pickles</p> <p>Bitterness "Cucurbitacins" impart Bitter flavor to cucumber Found at stem end & just under skin. "Elatease" inhibits bitterness</p> <p>Environment extremes enhance bitterness</p>
<p>Melons</p>	<p>Melons need 75 - 100 days of high temperatures to produce fruit</p> <p>Crucial Care: Check maturity dates before buying seeds Start seed for transplants 3-4 weeks before last frost to extend growing season. Plant In individual containers so as not to disturb roots.</p> <p>Care: Cucubits benefit from the incorporation of well-rotted manure before planting. Use starter fertilizer when transplanting. Fertilize when they begin to run: a week after blossoms set ; 3 weeks later</p> <p>Trim Excess Flowers and Fruit Pinch the main growing tips of vine. This concentrates energy on fruit production. (6 melons per vine – 2 -3 large watermelons) Denser foliage will prevent sun burn of fruit.</p> <p>Set Fruits on a Throne: Prop up melons off the soil to keep them clean, discourage rot and encourage faster ripening</p> <p>Manage Watering for Sweetness Maintain steady soil moisture until 2 weeks before you expect to harvest melons. Stop watering. This will boost sugar content as they ripen.</p> <p>Harvest: Cantaloupe rind turns from green to tan between netting Stem "slips" or separates easily from vine. Once picked cantaloupe soften but do not sweeten further.</p> <p>Honeydew, etc. Do not "slip" Cut off vine when completely yellow. Blossom end slightly soft to pressure. Will ripen more at room temperature.</p> <p>Watermelon Ground spot turns light yellow, adjacent tendril wither, thumping produces a hollow sound.</p>
<p>Squash</p>	<p>Summer Squash Grows on nonvining bush type plants. Harvested before the rind hardens and fruit matures. Produces abundant yields Varieties: Zucchini Scallop/Patty Pan Crookneck or Straightneck</p> <p>Squash Blossoms are edible raw or cooked.</p> <p>Harvest only the male blossoms unless the goal is to reduce production. Always leave a few male blossoms for pollination Harvest at mid-day when petals are open. Leave 1" of stem Rinse in cool water and store in ice water in refrigerator up to 2 days</p> <p>Harvesting Summer Squash Squash grow rapidly, ready to pick within 4 to 8 days <u>after</u> flowering Check plants every other day. Pick Long varieties 2" by 8" Patty Pan 3-4" in diameter Fruits are easily scratched or bruised Use a sharp knife to harvest and wear gloves as leafstalks and stems are prickly</p> <p>Storage unwashed fruit in plastic bags in crisper drawer of refrigerator up to 2-3 days</p> <p>Winter Squash Harvested when skin hardens, and seeds have matured. Can be stored for use throughout the winter.</p> <p>Harvest when the stem begins to shrivel, fruits have turned a deep solid color and rind is hard. (Sept. or Oct. before the 1st frost)</p> <p>Cure by letting squash sit in the sun for at least 3 days, turn daily.</p> <p>Store in a cool, dry place in a single layer if possible. Squash will keep up to 5 months</p>