

Cucumber

Cucumber season lasts about 8 weeks in our climate. Enjoy every week of cucumber season by incorporating more of this crisp refreshing crop in your daily meals.

VARIETIES

We currently grow four varieties of cucumber: pickling, lemon, green slicer, and silver slicer.

STORAGE

Store in a plastic bag in fridge 1-2 weeks. Peeled/sliced 5 days in covered container in fridge.

PREP

Peel and slice and store in the fridge for the perfect simple side dish for lunch and dinner, or for taking along on a hike or afternoon at the lake.

BEYOND A SIDE DISH

Cucumbers can go 'beyond' a side dish and take center stage as gazpacho, tzatziki sauce, savory yogurt bowl, cucumber sandwich, cucumber watermelon smoothies, cucumber-mint infused water, quick relish, spiralized 'noodles'. The season is short for cucumbers; it's fun to experiment with this delicious refreshing vegetable.

LITTLE EXTRA

Small amounts of extra cucumbers make an excellent petite batch of quick pickles.

DEEP STORAGE

It seems there can never be enough pickles in the fall and winter. Ferments, properly stored, will keep 3 months. Or get out your water bath canner for a year's supply of dilly pickles, relish, and more.

CROP AVAILABILITY

Early July - Mid September

LVFarm Vegetable A-Z Guide

lowervalleyfarm.com

