

Cucumber Beetle

**This is what my cucumber plant
looks like now!**

Cucumbers:

HOW TO!

A Cucumber Beetle ____

What to do when you find a
beetle in your garden.



A
caretakers guide

By:

How to care for Cucumber plants.

When seedlings emerge, begin to water frequently, and increase to a gallon per week after fruit forms.

Water consistently; put your finger in the soil and when it is dry past the first joint of your finger, it is time to water. Inconsistent watering leads to bitter-tasting fruit. Water slowly in the morning or early afternoon, avoiding the leaves.

Harvesting

- Cucumbers are best picked before they seeds become hard and are eaten when immature. Do not let them get yellow. A cucumber is of highest quality when it is uniformly green, firm and crisp.
- Any cucumbers left on the vine too long will also get tough skins and lower plant productivity.
- At peak harvesting time, you should be picking cucumbers every couple of days.

Keep them picked. If you don't, as plants mature, they will stop producing.

Recipe

Creamy Cucumber Salad

- 1 pound English cucumber (about 1 medium cucumber), sliced 1/8 inch thick
 - 3/4 teaspoon kosher salt
 - 1/2 cup sour cream
 - 2 tablespoons finely chopped fresh dill, chives, or a mixture of both
 - 1 tablespoon white wine vinegar
 - 1/4 teaspoon freshly ground black pepper
1. Place a colander or fine-mesh strainer over a large bowl. Add the cucumbers and 1/2 teaspoon of the salt and toss to combine. Let sit at room temperature for 1 hour.
 2. Line a work surface with 1 layer of paper towels. Using your hands, remove the cucumbers from the strainer and arrange them in a flat, even layer on the paper towels, top with another layer of paper towels, and gently press to absorb any moisture. Discard the liquid in the bowl and wipe it dry (no need to wash).
- Combine the sour cream, herbs, vinegar, pepper, and remaining 1/4 teaspoon of salt in the bowl. Add the cucumbers and stir to evenly coat. Serve immediately or refrigerate in an airtight container for up to 24 hours.