

## CUCUMBERS

*Cucumis sativus* (unless otherwise noted). These heirloom, pollinated cucumbers all pre-date 1950 and are diverse in color, size and shape. They are a vine crop that utilize a significant amount of room if grown on the ground or can be grown on a trellis if you are short on space. Cukes are warm season plants that require a warm, well drained, rich soil in a location that receives 8-10 hours of sun each day. Seeds can be directly sown in to the garden. Do not be hasty to get your cucumbers in the ground. Plant after any danger of frost has passed. Seeds need warm soil to properly germinate and grow. Cucumbers need one inch of water per week, taking care not to get water on the leaves if possible. Harvest cucumbers often for increased crop production.

### 'A. & C. Pickling'

Color: Dark Green

Fruit Length: 8-10 inches

Days to Maturity: 55

Introduced by Abbot & Cobb of Philadelphia in 1928, this heirloom variety is extremely productive with yields of uniformly straight dark green fruits that hold their dark color for a long period of time. An excellent variety for home gardens and can be used for salads or pickling.

### 'Boothby's Blonde'

Color: Creamy yellow with black spines

Fruit Length: 4-8 inches

Days to Maturity: 60-65

An heirloom variety introduced by the Boothby Family in Livermore, Maine in the early 1900's. Produces high yields of creamy yellow cucumbers. Best picked and eaten at 4 inches. Skin is tender and sweet, so there is no need to peel before eating. Excellent for bread and butter pickles.

### 'Boston Pickling'

Color: Medium Green

Fruit Length: 2-6 inches

Days to Maturity: 57

An old American favorite introduced in 1880. High yielder provided the cucumbers are harvested continually and are not allowed to over-mature and become yellow. Vines produce a large quantity of little blocky, green cucumbers that are just the right size for use as pickles and should be harvested when the cucumbers are 2 to 6 inches long. Resistant to Mosaic Virus and Cucumber Scale.

### 'Chinese Yellow'

Color: green initially, ripening to a yellow-orange

Fruit Length: 10 inches

Days to Maturity: 55-60

A very old heirloom cuke from Mainland China, the 10-inch fruits are as crisp as an apple, very mild and delicious. Great for slicing or for pickles.

### 'Crystal Apple'

Color: Light yellow

Fruit Diameter: 3 inches

Days to Maturity: 65

Originally from New Zealand around 1930, apple shaped when mature. Very tender, creamy white skin. Mild flavor, great for fresh eating, very prolific. Best used when small.

### 'Delikatesse'

Color: Pale Green

Fruit Length: 10 inches

Days to Maturity: 60

A rare variety from Germany. Superb taste, excellent for slicing or pickling; bears abundantly.

### 'Double Yield'

Color: Medium Green

Fruit Length: 5-6 inches

Days to Maturity: 50

Developed by a home gardener and introduced in 1924. For every pickle that is cut off, two or three more are produced, so keep picking! Best when picked at 4" long. Excellent pickling variety.

### 'Early Fortune'

Color: Medium Green

Fruit Length: 8 inches

Days to Maturity: 60

Introduced in 1910 and at that time, it was known as the earliest and best white spine cucumber ever offered. Good for slicing and abundant yields.

### 'Japanese Climbing'

Color: Light Green

Fruit Length: 9 inches

Days to Maturity: 58

Introduced to the United States from Japan in 1892. Early producing plant that produces high yields of slicing variety cukes best grown on a fence or trellis for easy harvest. Produces all summer long if consistently picked. Also good for pickling.

**'Lemon'**

Color: Lemon Yellow

Fruit Diameter: 3-4 inches

Days to Maturity: 65-70

An exceptionally nice variety for cool short season climates introduced to the United States from Australia in 1894. Cukes look like a round lemon instead of a cucumber. Sweetly flavored variety and ideal to use in salads or relishes. Harvest when golf ball size for best texture and flavor, when fruit is paler and not as bright yellow.

**'Long Green Improved'**

Color: Medium Green

Fruit Length: 10 inches

Days to Maturity: 60

Introduced in 1842, growing 12-13 inches long and 3 inches in diameter. Very popular for slicing and salting when mature, and when small, much esteemed for pickling.

**'Longfellow'**

Color: Dark Green

Fruit Length: 12-15 inches

Days to Maturity: 72

Introduced in 1920, this cuke is extremely long, slender and round-ended. Fruits are dotted with white spines and are a uniform dark green. Flesh is firm with few seeds. Perfect for slicing.

**'Marketer'**

Color: Dark Green

Fruit Length: 9 inches

Days to Maturity: 45-50

Old commercial variety introduced in 1942. High yields of long, smooth cucumbers that are "burpless" and excel for slicing and good for pickling when picked small. Resistant to powdery mildews.

**'National'**

Color: Dark Green

Fruit Length: up to 6 inches

Days to Maturity: 50-55

Developed in 1924 at the Michigan State Agricultural Experimental Station. Prolific cuke with disease resistant vine that bears classic shaped pickling cukes with white, crisp flesh that is good for Northern climates. Best used for pickling when picked small.

**'Parisian Pickling'**

Color: Medium Green

Days to Maturity: 50-60 days cornichons. 70-80 days for slicing.

Old french heirloom dating back to 1892. Known in Europe as *Amelioré de Bourbonne* and was used extensively for the manufacturing of gherkins or cornichons in the late 1800's. Fruits are suitable for fresh eating, or slicing when they become larger.

**'Ruby Wallace's Old Time White'**

Grown for over 50 years by Mrs. Ruby Wallace of Dallas, North Carolina. The Wallace family uses the fruits for pickles when they are very small. Or the family lets the fruit get a bit larger for slicers.

**'Snow's Fancy Pickling'**

Color: Dark Green

Fruit Length: 5 inches

Days to Maturity: 60

Plant produces good yields of short, slender pickling type cucumbers. This variety was introduced in 1905 by Vaughan's Seed House of Chicago. It was selected by J. C. Snow of the famous Snow Pickle Farm located in Rockford, Illinois.

**'Suyo Long'**

Color: Dark Green

Fruit Length: 16 inches

Days to Maturity: 60

Chinese variety this is delicious, tender, crispy, burpless, and non-bitter. Excellent for salads and bread and butter pickles. Widely adapted, grows well in hot weather and sets early. Trellis for straight fruits.

**'West India Gherkin'**

*Cucumis anguria*

Color: Light green and very spiny

Fruit Length: 1.5 inches

Known as a "burr" cucumbers, this is not a true cuke.

This heirloom arrived in the U.S. from Jamaica in 1793. Originally of African origin, the large vines have leaves very similar to watermelons, while the fruits are short, plump and prickly. A very unique fruit with a distinct "gherkin" flavor used for pickling.

**'White Wonder'**

Color: White

Fruit Length: 5-6 inches

Days to Maturity: 60

Introduced in 1893 by W. Atlee Burpee. Fruits are ivory- white when at the correct slicing stage and turn an ivory-yellow color when past maturity. High yields even during hot weather. Excellent for slicing or pickling.