



# Growing in Oregon

# Summer Squash

## Quick Garden Tips:

- 1 Summer squash come in a range of shapes and colors: green zucchini, yellow-neck squash and patty pan squash are just a few!
- 2 This warm season crop grows best when soil temperatures have warmed to 70 degrees F. Don't be in a rush to plant in the spring. Transplants or "starts" take about 40-50 days to mature.
- 3 These plants require regular, deep watering. The soil 4" beneath the surface should be moist, but not soaked. Shallow watering promotes shallow or short roots.
- 4 To avoid powdery mildew, water the base of the plant. Do not water the leaves.
- 5 To ensure you have enough blossoms open for pollination, you may choose to grow 2 to 3 plants.

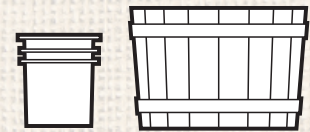


### Season and Location:

Summer

### Container Gardening:

- ✿ Many varieties of summer squash require a lot of space, but some bush varieties can be grown in large containers (see recommended varieties on the other side).
- ✿ Bush varieties need about 12" of space around them, when growing.
- ✿ Make sure your container has small holes that allow water to drain from the soil. Otherwise, roots may become waterlogged.

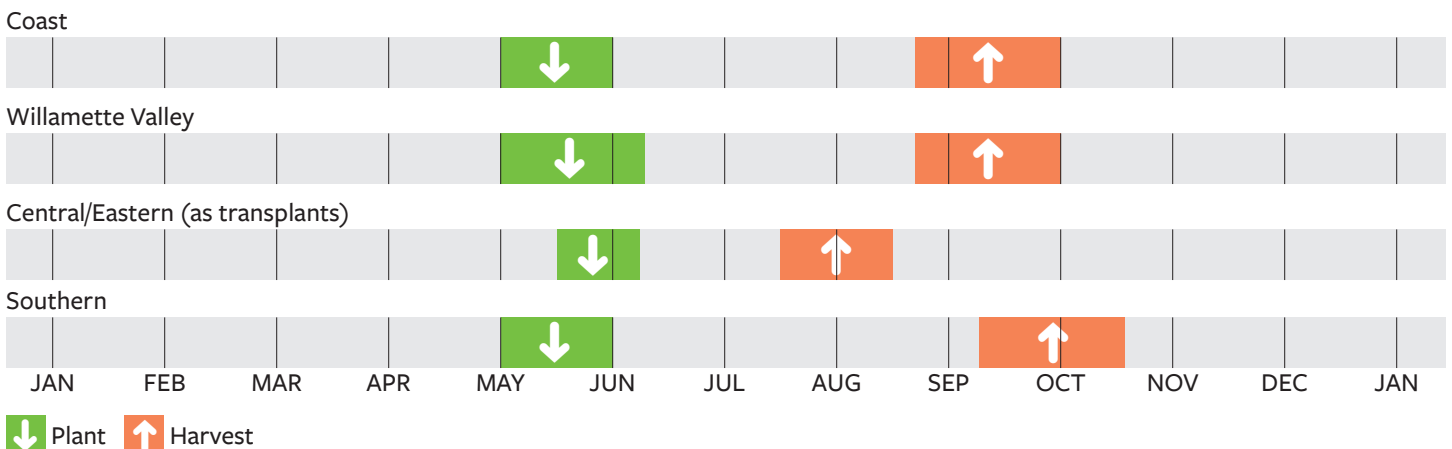


### Key Pests or Diseases:

Powdery Mildew, Cucumber Beetles



## Oregon Gardening Calendar





## Recommended Varieties to Grow:

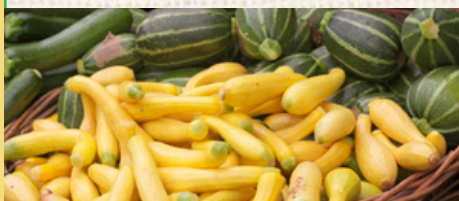
**Yellow:** Early prolific straightneck, Multipik, Superset, Fancycrook\*\*, Sunray, Yellow crookneck, Goldbar\*\*, Gentry

**Green Zucchini:** Ambassador, Seneca, Elite, Tigress, Aristocrat, Raven\*\*, Cashflow, Noche, Geode (round), Floridor (round)

**Yellow Zucchini:** Gold Rush, Butterstick

**Patty Pan:** Sunburst\*\*

Varieties with \*\* can be grown in large containers.



## When to Harvest:

- For best taste, harvest while the skin is still tender (not tough) and smooth (not bumpy).
- Harvest often, to encourage the plant to produce more squash.
- If you missed picking a squash, and it grows large, remove it. This helps the plant put its energy into growing new squash.
- You can remove the seeds and use the flesh of larger squash in baked goods, pancakes, or soups.



## Prepare to Eat:

Gently but firmly grab the squash near the end away from the plant. Lift up and twist to remove.

## Hummus and Summer Squash

Preparation Time 10 minutes

### Ingredients

- 1 cup cooked garbanzo beans (drained)
- 2 tablespoons lemon juice (fresh or bottled)
- 2 teaspoons vegetable oil
- ½ cup nonfat plain yogurt
- 1 clove garlic, or ⅓ teaspoon garlic powder
- ¼ teaspoon black pepper
- ½ teaspoon ground cumin

### Preparation

- Place all ingredients in a blender.
- Blend until desired consistency (more time for smooth dip, less for a chunky dip).
- If hummus seems too thick, add 2 teaspoons of water.
- Refrigerate leftovers within 2 hours.

### Notes

- Vegetables, such as different types of summer squash, taste great dipped in hummus.
- Change the flavor of the hummus by adding chili powder, chopped cilantro or parsley, or hot sauce.

