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

Coast

Willamette Valley

Central/Eastern (as transplants)

Southern

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Plant  Harvest
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.

Recommended Varieties to Grow:

Yellow:
- Early prolific straightneck, Multiplik, 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.

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 ⅛ teaspoon garlic powder
- ¼ teaspoon black pepper
- ⅛ teaspoon ground cumin

Preparation
1. Place all ingredients in a blender.
2. Blend until desired consistency (more time for smooth dip, less for a chunky dip).
3. If hummus seems too thick, add 2 teaspoons of water.
4. 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.

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