



Oregon State University
Extension Service
Master Gardener™

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 for Squash

Coast



Willamette Valley



Central/Eastern (as transplants)



Southern



↓ Plant ↑ Harvest

Recommended Varieties to Grow:

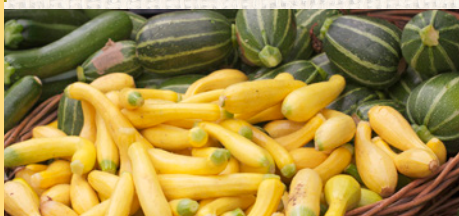
Yellow: Early prolific straightneck, Multipik, Superset, Fancycrook[†], Sunray, Yellow crookneck, Goldbar[†], Gentry

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 ½ teaspoon **garlic powder**
- ¼ teaspoon **black pepper**
- ½ 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.

