



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 pattypan 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 ("starts") take about 40 to 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 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.

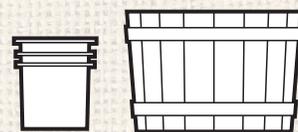


### Season and Location

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.
- ✿ Make sure your container has small holes near the bottom to allow water to drain from the soil. Otherwise, roots may become waterlogged.



### Key Pests and Diseases

Powdery mildew, cucumber beetles



## Oregon Gardening Calendar for Squash

Coast



Willamette Valley



Central/Eastern (as transplants)



Southern



JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC JAN

↓ Plant ↑ Harvest

## Recommended Types to Grow

### Yellow Squash

Early Prolific  
Straightneck  
Fancycrook†  
Gentry  
Goldbar†  
Multipik  
Superset  
Sunray  
Yellow Crookneck

### Patty Pan

Sunburst†

### Green Zucchini

Ambassador  
Aristocrat  
Cashflow  
Elite  
Floridor (round)  
Geode (round)  
Noche  
Raven†  
Seneca  
Tigress

### Yellow Zucchini

Butterstick  
Gold Rush

† These types can be grown in large containers.



## When and How to Harvest

- ✿ For best taste, harvest while the skin is still tender (not tough) and smooth (not bumpy).
- ✿ Gently but firmly grab the squash near the end away from the plant. Lift up and twist to remove.
- ✿ 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.



## Storage and Cooking

- ✿ You can remove the seeds of larger squash and add the raw, grated flesh to baked goods or pancakes. Or chop the squash and add it to soups.

## Hummus and Summer Squash

**Preparation Time:** 10 minutes

**Makes:** 1 cup

### Ingredients

1 cup cooked (drained) **garbanzo beans**  
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**  
2 **summer squash** (crookneck, zucchini, etc.), cut into strips for dipping

### Directions

1. Place all ingredients in a blender.
2. Blend until desired consistency (more time for a 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

- ✿ 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.

