



**Nichols Garden Nursery**  
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**Herbs, Seeds & Goods  
For the Gardener Cook**

**Serving Home Gardeners  
For 65 Years**

**CUCUMBERS** - *Cucumis sativus*. Best grown in fertile, light, well-drained soil. Secret of growing crisp mild cucumbers is to keep them growing rapidly. Slow growing cucumbers become bitter and pithy. Trellis for straighter cucumbers and better production. Water frequently and plant in very fertile soil. Pickling Cucumbers are prolific bearers of small fruits. Typically they are black spined but with new breeding developments occurring there are exceptions.

**Planting Recommendations:** Sow seed in spring after all danger of frost is past and the soil temperature is between 60° to 95°. Cucumbers are a warm weather crop, soil should be warm and stay consistently warm when planting. Wait to plant until it has warmed up and stays warm. A cooler spell at germination time will reduce germination. Plant seed 1/2" to 1" deep in hills of 4-6 seeds spaced 2-3' apart. Prepare the soil in early spring incorporating rich compost or a general garden fertilizer as soil requires. Sow transplants indoors 4 weeks before setting out in the garden. Regular, generous watering after the blossoms appear boosts yields and produces uniform, non-bitter fruits.

**History:** Cucumbers grew in the wild in Ancient India around 3000 BC. 1000 BC when India started trading goods with the Middle East and Europe the cucumber went as well. Cucumbers were widely grown and used during the Roman Empire where they remained popular for centuries. When the Roman Empire fell so did the popularity of cucumbers. They arrived in England in the 14th century but were not immediately popular. Again in the 17th century cucumbers were introduced in England and this time were successful. Columbus took cucumbers to Haiti in 1494 where they were grown by Spanish settlers and distributed throughout the New World. The use of cucumbers and vegetables that were not cooked was discouraged by several medicinal journals in the 18th century. After the bad press died down the use of cucumbers began to rise in the 1800's in the United States. Now it is one of the most widely grown and used vegetables.

**Planting Info:**

Planting Depth: 1/2 to 1"  
Germination Temp: 60°- 95°  
Days to Germinate: 4-7  
Growing Soil Temp: 70°- 80°  
Spacing: 24"-36"  
Planting Location: Full Sun

**Seed Notes:**

Seeds per ounce: Approx. 700-850  
Seeds per gram: Approx. 25-30  
1.5 gram packet plants 10 ft.  
8 grams plants 30 to 40 ft.

**KEANE'S FRESH REFRIGERATOR PICKLES**

We often double or triple this recipe and enjoy it for several days. You can never make too much. Use long cucumbers, short ones or even the round lemon types, adjusting for size. If firm seeds have developed, scoop out the centers with a spoon before slicing.

3 long cucumbers or 5 medium, peeled  
1 sweet green pepper  
1 sweet red pepper  
1 medium onion  
1 tablespoon salt  
2 teaspoons celery seeds  
3/4 cup sugar  
1/2 cup cider vinegar

Cut cucumbers into 1/8" thick slices. Cut pepper in half, remove seeds and thinly slice pepper. Peel onion, cut in half and thinly slice. Mix cucumber, pepper and onion slices with salt and celery seed. Let stand for one hour. Combine sugar and vinegar, pour over vegetables, mix well, cover and refrigerate. Pickles are ready to eat in about a day. Store in refrigerator for up to one month. This makes about 5 cups of delicious bread and butter type pickles. Sometimes, Keane reduces the sugar, uses fresh dill instead of celery seed or adds a spicy pepper to the mixture. It's wonderful to have a jar of these to pull out of the refrigerator on a summer day. It's good enough for lunch, especially with a scoop of cottage cheese on the side.