

- A good source of vitamin K which helps your blood clot.
- Cucumbers provide a great source of water.
- High in fiber which aids in digestion.

## **Selection and Storage**

- Choose cucumbers with dark green skin that are firm with smooth skin.
- Avoid those with shriveled skin or blemishes.
- Store in a cool and dry place for up to one week.
- Can be stored in the refrigerator in a plastic bag for up to five days.

## **Fun Facts**

- Originally came from India and has been grown by humans for over 3,000 years.
- Cucumbers have a 96% water content.
- Grow on vines with rough and large leaves.
- There are two categories of cucumbers slicing and pickling.
- Slicing varieties are Apple, Lemon,
   Japanese, Persian, and English.
- Pickling varieties are Heinz, Country Fair, and Miss Pickler.
- Cucumbers grow best in hot summer weather with lots of sun.
- They are available in Washington from June through October.



## **Recipes**

- Asian Salad USDA Recipe Child Nutrition Recipe Box
- Pasta Salad USDA Recipe—Child Nutrition Recipe Box
- Asian-inspired Chop Salad with Ginger Sunbutter
   Dressing Recipe Texas
- <u>Tabbouleh USDA Recipe- Child Nutrition Recipe Box</u>
- Vegetable Wrap USDA Recipe— Child Nutrition Recipe
   Box



## **Educational Resources**

- WSDA Educators Flyer Cucumbers
- Cucumber Lesson Plan Healthy South Dakota
- Food Hero has many nutrition education resources available to support your Harvest of the month. Check out their resources for Cucumber that include: <u>Cucumber Basics</u> <u>Information Sheet (Spanish)</u>, <u>Cucumber Coloring Sheet (Spanish)</u> and <u>Garden activity</u> (<u>Spanish</u>).
- Vermont Harvest of the Month
- Cucumbers Lesson Plan Arizona Department of Education (Pre K-8)
- <u>Cucumbers Lesson Oklahoma AG in the Classroom (3-5)</u>

For more ideas about what items you could feature as a Harvest of the month, visit <u>WSDA's</u> <u>Washington Grown Food & Recipe Kit and USDA's Seasonal Produce Guide</u>.