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The Armenian Cucumber is an imprecisely named fruit which was first cultivated in Armenia in the 15th century. While this plant is properly named for its country of origin it is not, in fact, a cucumber. The Armenian Cucumber is actually a variety of muskmelon, one with many similarities to the cucumber. The general shape, coloration, and flavor of the fruit is often reminiscent of the cucumber. However, some varieties of the Armenian Cucumber can grow to be quite curly and may range in coloration from light yellowish green to dark green, giving the fruit a more distinctive appearance.

The Armenian Cucumber was introduced into the United States by Armenian immigrants, many of whom arrived in the United States as refugees fleeing from genocide in the Ottoman Empire in the late-1800s and early-1900s. Settling in Central California, many of these Armenian immigrants and their descendants made their livelihood farming and selling dry fruits, nuts, raisins, and, of course, the Armenian Cucumber.

The Metki Dark Green Armenian Cucumber is a hardy variety which is both healthy and tasty. A good source of potassium and rich in vitamins A, C, and K this Armenian Cucumber is always crisp and never bitter.

Craft: Upcycled Tin Can Vase

Supplies:

- Tin can (emptied, washed, and dried)
- Enough sticks to go around can, trimmed to size
- Hot glue gun (use with adult supervision)

1. Trim your sticks to the height of the tin can.
2. Carefully add a strip of hot glue along the first stick.
3. Place stick on can, lined up as straight as possible, and press firmly for a moment.
4. Repeat steps 2 & 3 for remaining sticks, using the initial stick as a guide.
5. Figure out what you want to put in your new vase! Try fresh flowers, an arrangement of natural items, or even a pencil cup!

Metki Dark Green Armenian Cucumber (*Cucumis melo*)



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Lovely, dark green and ribbed. Tends to grow in a curled form. Bitter-free, very mild, tasty and crisp.

Seed Package Instructions:

Culture: Tend to do best with direct sowing. Prefers warmer weather, so plant in late spring/early summer. Choose a sunny location with loose, rich soil. In the warmest areas, a little afternoon shade is welcome.

Place about 1/2" deep, with 2 or 3 seeds per foot. Thin to 1-2 feet apart after plants develop second leaves. Trellis vines to encourage growth and save space.

Water: Keep soil moist, but not saturated, until seedlings emerge in 7 - 14 days. Thereafter, provide even moisture on a regular basis to prevent over drying of soil.

Harvest: Reaches maturity in 50 – 70 days. Best when it reaches 12 – 18" long. Clip vine near top of cucumber. Harvest frequently to encourage growth of more fruit!

Culinary Tips: No need to peel! Just wash, slice and use in salads or on sandwiches.

PLANTING LOG

PLANT NAME _____

LATIN NAME _____

EXPECTED DAYS TO GERMINATION _____

EXPECTED DAYS TO MATURITY _____

Location of Planting:	Watering Log:
Date Seed Planted:	Date
Number of Seeds Planted:	
Germination Date:	
Date of First Harvest:	
Date of Last Harvest:	
Pests/Problems:	
Notes:	

Grandma's Marinated Cucumbers

Yield: 4-8 Prep time: 15 minutes Cook Time: 24 hours

Ingredients:

2 medium size cucumbers sliced	1/2 c. white vinegar
1 medium onion sliced	1 c. water
1 tsp. kosher salt	1/2 c. sugar
1/2 tsp celery seed	

Directions:

1. Slice cucumbers into thin slices.

 Cut the onion in half and cut into very thin slices
2. Place the cucumbers, onions, and celery seeds into mason jars.
3. In a medium saucepan, add vinegar, water, salt, and sugar. Over medium heat, stir to combine until sugar completely dissolves. Cool brine mixture to room temperature.
4. Pour the brine mixture over the cucumbers and onions are covered and submerged. Cover the jars with lids. Move to refrigerator for at least 24 hours before eating.
5. Marinated cucumbers can stay fresh for 3 -5 days in an air-tight container.

