

Cucamelon

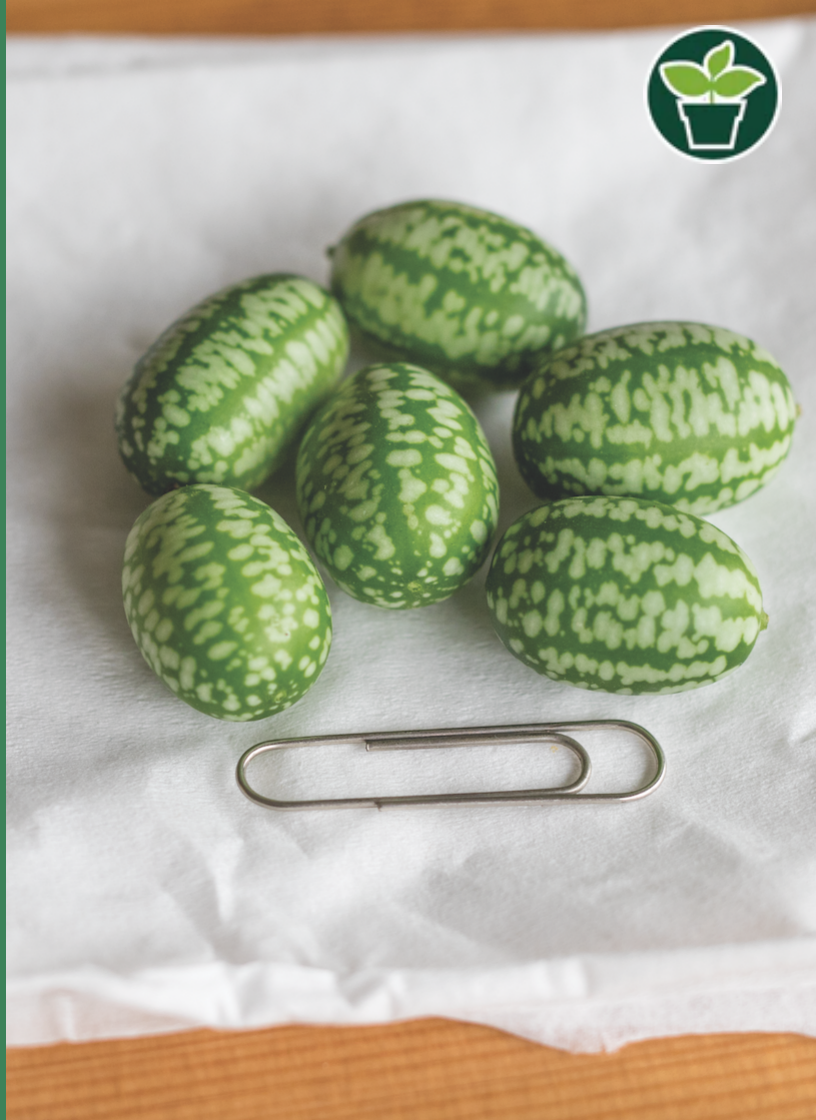
Also known as the Mexican Sour Gherkin, cucamelon plants are not quite as productive as cucumbers, but the fruits are very cute and novel. They look like tiny watermelons, but have a very appealing cucumber flavour with slight citrus notes. Harvest them at the 2cm (1") size, before the seeds develop.

Matures in 67 days

Season: Warm season

Exposure: Full sun

Difficulty: Easy



Growing

Sow 3-4 seeds 2cm (1") deep in each spot you want a plant to grow. Thin to the strongest seedling. Space plants 23cm (9") apart in rows 90cm (36") apart.

Choose warm, well-drained soil. Add compost and ½-1 cup of complete organic fertilizer mixed into the soil beneath each transplant. Keep plants well picked for better production. Try to water the soil only, keeping the leaves as dry as possible. Almost all cucumbers benefit from being trained onto a trellis of some kind as some vines can reach 7 or 8 feet in length.

Saving

Choose a couple cucamelons and allow them to fully mature until about 2.5 cm (91") long. Cut cucamelons in half to extract the seeds. Scoop out seeds and any surrounding pulp from the seed cavity. Place this mixture of seeds and pulp into a small bucket or jar with some water. The mixture needs to undergo fermentation for 1-3 days to remove the pulp from the seeds. When fermentation is complete, separate the pulp from the seeds and rinse and dry them. Put the seeds into a dated and labeled envelope and return to Brock!