

ECHO Asia Seed Fact Sheet

Scientific name – *Cucumis sativus* L.

English common name – Cucumber

Asian common names –

- Burmese: thakhwa
- Chinese: 黄瓜 huang gua (huang kwa, Cantonese wong gwa), 青瓜 qing gua (Cantonese Tseng kwa)
- Hindi: kheera (khira), kakri, kakdi, tihu
- Japanese: キュウリ kyu uri, きゅうり kyu uri, moro kyu
- Khmer: trâsâk
- Korean: 오이 oh ee (oi)
- Laotian: tènèng
- Malay: timun (Malaysia), ketimun (Indonesia), mentimun (Java)
- Nepalese: asare kankro, airelu kankro, kakro, khira
- Sinhalese: pipinya (pipingha), pipingkai
- Tagalog: pipino
- Thai: แตงกวา taeng kwaa , taeng om (ChiangMai), แตงร้าน taeng raan (Northern Thailand)
- Visayan: kalabaga



Variety – **Khmer**

General description and special characteristics – The cucumber is an annual herbaceous plant trailing or climbing from 1.5 – 4.5 m (5 to 15 ft.) by means of simple tendrils. “The stems are angled; the leaves are cordate with 3-5 lobes, and are rough” (Herklots [1972](#)).

Crop uses (culinary) – The young leaves and stems of cucumber may be cooked as a green vegetable. The fruit is eaten raw, pickled, or cooked in soups, stews, and stir-fried dishes.

Crop uses (companion planting and weed suppression) – Cucumbers grow well together with corn, beans and sunflowers. A substance from cucumber roots released into the soil deters the growth of many types of weeds (L. and Fern [2010](#)).

Other uses – Cucumber seeds are sometimes consumed as a diuretic. The fruit are used commercially in lotions to soften facial skin, heal and soothe damaged skin and as a natural sunscreen.

Seasons of production – In Southeast Asia, cucumbers can be grown all-year-round; however, with irrigation, the cool dry season may prove to be the best season for fruit production.

Length of production and harvest period – In general, the length of production for cucumbers ranges between 40-180 days. Fruit is generally ready around 40 days if being-harvested for consumption, whereas fruit to be saved for seed should be left on the plant until about 100 days (FAO). The Khmer variety of cucumber takes approximately 30 days from seed to flowering with fruit ready for consumption between 40-50 days. Fruit to be harvested for seed should be ready at approximately 140 days (fruit will be no longer green but yellow).

Pollination – Cucumber plants contain both male and female flowers. Cross-pollination will occur with the help of bees.

Planting distance – Space plants at about 45-60 cm (18-24 in.) apart and provide trellis support.

Production methods – In gardens, sow cucumber seeds and thin the seedlings to the single strongest plant in each hill or transplant seedlings from nurseries to garden sites at around 2-3 weeks of age. Avoid disturbing cucumber roots as much as possible during transplanting. Plants require regular moisture and warm soils. Stress from irregular watering can cause

bitter fruit. Harvesting cucumbers frequently will encourage more blossoms to form. Harvest by cutting the stem or breaking with a quick, upward snap.

Environmental conditions for production – Cucumbers are not suited to high mountain climates or very dry seasons. Daytime temperatures of no lower than 15° C (60°F), humidity of 80-90%, and rainfall of 100-200 mm (4-8 in.) per month produce the best results. Organic manures, mulch, full sun, cages or trellises all encourage lush foliage and blossoms.

Soil requirements – Loose, well-drained soils amended with organic matter, having a pH range of 4.5-8.7 are ideal for the Khmer cucumber.

Pests - Cucumbers are susceptible to many viruses, bacteria, molds and insects. An all-purpose mixture of 3.8 L (1 gal.) of water, combined with a medium spoonful of baking soda, a drop of liquid dish soap and a drop of mineral oil sprayed on both sides of the leaves, every 3-4 days, will discourage some diseases. Sterile soil for germinating seeds will prevent “dampening off.” Nematode damage is less prevalent when plants are grown in soil rich in organic matter.

Seed saving – When fruits are fully mature, split them lengthwise, scoop the seeds into a container, and cover with water to ferment for three days. Good seed should settle to the bottom of the container. Rinse and then dry the seeds on a screen or absorbent paper either indoors or out. Store dried, viable seeds in an airtight container located in a cool place for up to five years.

References

FAO. (2007). "Cucumis sativus." *Ecocrop* ~~(2007)~~. *Ecoerop*. Web. 21 May 2012.
<http://ecocrop.fao.org/ecocrop/srv/en/cropView?id=817> .

Herklots, G.A.C. (1972). *Vegetables in Southeast Asia*; ~~1972~~. p. 296-301.

L., and Ken Fern. (2010). "Cucumis sativus L." ~~(2010)~~. *Plants For A Future*. Web. 21 May 2012.
[http://www.pfaf.org/user/Plant.aspx?LatinName=Cucumis sativus](http://www.pfaf.org/user/Plant.aspx?LatinName=Cucumis%20sativus) .