

Controlled-Environment Greenhouse



Agriculture, Fisheries
and Conservation Department

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Growing White Bitter Cucumber



From the Editor

The white bitter cucumber gives a flavourous taste and its flesh is thick and crisp. This shiny vegetable is good to be eaten raw or cooked. If organically grown in a greenhouse, it will be more appealing to the consumers and of higher economic value.



Nursery and Planting

- Use plug trays to grow seedlings and it takes about 6 to 8 days for seeds to germinate.
- When they come into 3 to 4 true leaves, they can be transplanted to the cultivation medium with a spacing of 50 cm.



Application of Fertilizer and Irrigation



- Apply compost and organic fertilizer as basal dressing.
- Use drip tubes for application of fertilizer and irrigation.
- Apply diluted liquid organic fertilizer and fish meal alternatively as top dressing (once a week), and a mixture of bone meal and peanut cake in the proportion of 1: 1 (once every 3 weeks).



Other Cultivation Management

Training

- Support the stems by hanging method. Leave only the main stem for growing initially, and 2 to 3 side shoots from the intermediate stage.

Pollination

- Conduct artificial pollination by bringing the male and female flowers together in the morning.



Bagging

- When the young fruits grow to 8 cm, they have to be put into plastic bags (about 24 cm x 48 cm) that are impervious to light and open at both ends. One of the ends is tied to the stem while the other left open for better ventilation.



Harvesting

- Pick the fully grown ones after bagging the fruits for about 8 to 10 days.

Note: To have white fruits, it is necessary to put them into bags at the right time. Otherwise, they will turn light green, which will affect their market value.



Coming Next

Growing Organic
Strawberry

For more information and visits to greenhouses, please contact:

Corps Development Section, AFCD

(Tel: 2668 0295)

AFCD Home Page <http://www.afcd.gov.hk>