

# Controlled-Environment Greenhouse



Agriculture, Fisheries  
and Conservation Department

Newsletter-December 2003

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).



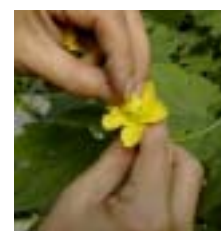
## **Other Cultivation Management**

### **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.

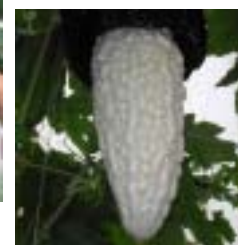
### **Pollination**

- 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>