



Harvest of the Month promotes a different MA-grown crop from local farms each month in school cafeterias across the state.

To learn more, visit:

massfarmtoschool.org/hotm

Cucumbers are a good source of vitamin K, vitamin C and potassium, as well as other vitamins and minerals. They are also a great source of water, making them a refreshing and healthy snack in the summer heat!

Healthy Serving Ideas

- Make cucumber water or cucumber lemonade add a few slices to either drink.
- Make cucumber cups by chopping 1.5" slices and scooping out the seeds, then place tuna, chicken, or egg salad or a dip inside.
- Make easy quick pickles: Pour 1/2 cup of white vinegar over 1-2 sliced cucumbers in a bowl or mason jar and add water to just over slices. Add salt, pepper and dill and refrigerate for at least 1 hour.

Where to Find Local Cucumbers

MassGrown Map (MDAR) https://massnrc.org/farmlocator

Harvest of the Month Book Club

Gr. K-5: The Ugly Vegetables by Grace Lin

Gr. 6-8: <u>First Garden: The White House Garden & How It Grew</u> by Robbin Gourley

Gr. 9-12: Freedom Farmers by Monica White

Fun Facts

Mashed or sliced cucumber can provide relief for a sunburn (just like aloe vera!).

The inner temperature of a cucumber can be up to 20 degrees cooler than the outside air temperature.

At-Home Activity: Exploring Cucumbers

- 1. Gather a magnifying glass, 1-2 types of cucumbers, paper, and colored pencils.
- 2. Cut up the cucumbers into slices, do a taste test with the different types of cucumbers. How are they different? How are they alike?
- 3. Show images of cucumbers growing on vines; what other vegetables grow on vines?
- 4. Draw cucumbers growing and/or describe cucumbers with words; write a cucumber poem.

Source: Growing Minds (growing-minds.org)







Thank you to Blue Cross Blue Shield of Massachusetts and the Massachusetts Department of Agricultural Resources for helping make Harvest of the Month possible.

Cucumber Purchasing Pointers

Choose firm cucumbers that have smooth dark skin, avoiding ones with blemishes or shriveled ends.

Store them in a plastic bag in the refrigerator for up to a week. Shopping hint: thicker cucumbers have more seeds.

August Preview: Peaches!