

Zucchini, Oriental

Varieties

Contact Manitoba Agriculture's Vegetable Specialist for variety information.

Spacing

Recommended seeding rate is 4.5 lb/acre. In row spacing 36 inch (90 cm) and between row spacing 60-72 inch (150-180 cm) at a depth of 0.50-1 inch (1.25-2.5 cm).

Planting

Delay seeding until the risk of frost has passed. Direct seeding is preferred since zucchini is very sensitive to transplant shock. Do not seed until minimum soil temperature is 17°C as seed will not germinate in cool wet soil conditions and is prone to rotting. Can be sown in two-to-three-week intervals for a continuous supply.

Soil and Fertility Requirements

Zucchini squash grows best on fertile, well drained soils with organic matter. The optimum soil pH is 5.5-7.5.

For specific fertility recommendation have your soil tested. Samples should be taken at depths of 0-6 inches (0-15cm) and 6-24 inches (15-60cm).

If required, contact your Ag Supply agronomist, Manitoba Agriculture agronomist, or fee for service agronomist for fertilizer recommendations.

Irrigation

Approximately 1 inch (25mm) of water per week is recommended. Lack of adequate moisture at flowering and fruitset can result in misshapen fruit, while excess moisture can aggravate root and stem rot diseases.

Pest Management

Insects and Diseases

Zucchini squash is susceptible to a number of insects. Use only recommended pest control products.

Weeds

Competition from weeds can reduce yield and also make harvesting more difficult. For If required, contact your Ag Supply agronomist, Manitoba Agriculture agronomist, or fee for service agronomist/consultant for weed control recommendations.

Harvest and Post Harvest

Approximately 50 to 55 days for maturity from date of seeding. Cut or twist off fruit from vine, being careful not to damage soft skin. Fruit is generally harvested immature when they are 5-8 inch (15-20cm) long and 1.25-2 inch (3-5cm) in diameter. Harvest marketable and oversized fruit every other day to promote continuous fruit set. Remove from field as soon as possible and cool. Store at 12°C at 95% relative humidity, to maintain quality and extend shelf life. Zucchini is chill sensitive to temperatures below 10°C and moderately sensitive to ethylene gas.