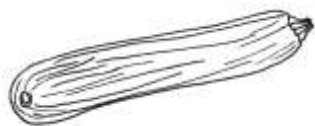


Cocozelle Zucchini



An heirloom Italian-type of bush zucchini,

Cocozelle is dark green with lighter green stripes.

Zucchini is also known as summer squash – which are basically winter squash eaten at the immature stage. Zucchini is a multi-purpose vegetable that can be steamed, fried, BBQ'd, baked or shredded into baked goods, sliced and eaten raw, or stored by canning or freezing.

Fun Fact: Cocozelle used to be grown for its prolific edible blossoms. Fancy chefs stuff blossoms with ricotta cheese (mix in herbs for more flavour), dip them in batter and deep or pan fry. Think there's a fancy chef in you?

Happy Planting!



Notes:

Scientific Name: *Cucurbita pepo*

Days to Harvest: 50 days. Harvest no larger than 20cm (8 inches) for tastiest zucchini. Check your plants a few days after you notice it blooming and check often – zucchini tends to grow quickly. To extend the harvest, be sure to pick some zukes young. This will stimulate new fruiting.

Where to Plant: Plant in full sun (although partial shade is okay).

How to Plant: Start seeds indoors about 3 weeks before planting outside. Plant in 5cm (2 inch pots) so plants have lots of room to grow. Use a basic potting soil mix, place your trays or containers in a warm place and make sure the soil stays moist for germination. Zucchini is sensitive to frost, so don't plant them out too early. If seeding directly outside, wait about two weeks after your last frost so they soil has time to warm up. Plant seeds 1.5-2.5cm (1/2-1 inch) deep. Leave about 1.5m (5 feet) spacing between plants.

Mulching plants helps retain moisture and suppress weeds. Mounding soil around the base of the plants will help warm and drain the soil early in the season.