

mn 2000 YGRB
7/3/75 (1) Minn.

July 3, 1975

UM Horticulturists Say:

(0:20)

Harvest your vegetables at the proper stage of maturity to get the most out of your garden.

During the garden season, try to pick your vegetables just before you are ready to prepare them. Cook vegetables as quickly as possible, frequently preparing them in their skins. If you peel them, just scrape them or pare them thinly.

* * * *

Summer Squash

(0:35)

Summer squash are harvested in the early immature stage when the skin is soft and before the seeds ripen. Don't pare summer squash, but remove the stem and blossom ends.

Summer squash can be prepared quickly by washing, dicing and combining with ingredients in a skillet. Use three medium onions, slicing them thin; three tablespoons of butter; a half teaspoon of salt; a quarter teaspoon of pepper; and two pounds of summer squash. Cook in a covered skillet for about 20 minutes, stirring frequently. Serve when the squash and onions are tender.

* * * *

Snap Beans

(0:15)

Snap beans should be harvested before the pods are full size and while the seeds are about one-quarter developed or two to three weeks after the first bloom. Cooking time is shortened by cutting the beans lengthwise and cutting off the woody part.

* * * *



yard/garden
radio briefs



This archival publication may not reflect current scientific knowledge or recommendations.
Current information available from University of Minnesota Extension: <http://www.extension.umn.edu>