Cucumbers come in 2 types: slicing (or salad) “cukes” & pickling “cukes.” Everyone loves them for their cool, mild, delicious fresh flavor!

Slicers have dark, shiny skin; plump, medium-sized (4” - 10”) slicers have the best flavor & texture. They are used in many recipes (including soups & stir-frys) in addition to salads.

Picklers are medium green, with light green “stripes” &/or “freckles.” Use smaller (2” - 4”) picklers to make sweet, dill, garlic sour or bread-&-butter pickles -- & they’re great for salad, too.

(above, l. to r.; perfect little gherkins, just right for sweet or dill pickles; larger multi-use picklers (pictured with dill heads for pickling, & radishes for salad !); traditional slicing cukes for salad. All on sale at an early-summer market ...)