

Table (1): Average content of total or reduced sugar (mg/100g) of fresh leaves (30 days after sowing date) produced from untreated and imbibed pumpkin seeds for 24 or 36 h and chilled for 10 or 12 days at 4-5 °C during 2008 and 2009^(a).

Cultivars		Kafr El-Battikh (cv1)	El-Zarka (cv2)	Connecticut Field (cv3)	Mean	S.V.	D.F	F ^(b) (2008)	F (2009)	
						Replicates	3	n.s.	n.s.	
Chilling treatments	2008					Cultivars (cv)	2	**	**	
	Imbibed without chilling	Untreated	34.80	6.89	7.88	16.53	cv1 vs. cv 2 + cv 3	1	**	**
		24 h	35.10	6.75	8.22	16.69	cv2 vs. cv3	1	**	**
		36 h	35.31	6.96	8.12	16.80	Error a	6		
	Pooled reference treat.		35.07	6.87	8.08	16.67	Imbibing & Chilling	4	**	**
	Imbibed and Chilled	24 h/10 d	45.15	9.03	13.16	22.44	(chilled) vs. (non-chilled)	1	**	**
		24 h/12 d	56.85	10.72	14.67	27.42	(10 d) vs. (12 d)	1	**	**
		36 h/10 d	46.24	9.85	13.61	23.23	(24 h/ 10 d) vs. (36 h/ 12 d)	1	**	**
		36 h/12 d	58.05	11.02	14.71	27.93	(24 h 12 d) vs. (36 h 12 d)	1	**	**
	Mean		48.27	9.49	12.85	23.54	Cultivars x Imbibing & Chilling	8	**	**
	2009					(chilled) vs. (non-chilled) x cv	2	**	**	
	Imbibed without chilling	Untreated	36.34	7.19	8.23	17.25	(10 d) vs. (12 d) x cv	2	**	**
24 h		36.64	7.05	8.59	17.43	(24 h/ 10 d) vs. (36 h/ 10 d) x cv	2	n.s.	n.s.	
36 h		36.86	7.27	8.48	17.54	(24 h 12 d) vs. (36 h 12 d) x cv	2	**	**	
Pooled reference treat.		36.61	7.17	8.43	17.41	Error b	36			
Imbibed and Chilled	24 h/10 d	47.13	9.42	13.74	23.43					
	24 h/12 d	59.36	11.19	15.32	28.62					
	36 h/10 d	48.28	10.28	14.21	24.26					
	36 h/12 d	60.61	11.50	15.36	29.15					
Mean		5040	9.91	13.41	24.57					

^a variance of cultivar x chilling treatments x year interaction was significant.

^b n.s., *, ** nonsignificant and significant at P= 0.05 or 0.01, respectively.

^c differences among non-chilled seeds were not significant.

Table (2): Average sex ratio (%) produced from untreated and imbibed pumpkin seeds for 24 or 36 h and chilled for 10 or 12 days at 4-5 °C during 2008 and 2009^(a).

Cultivars		Kafr El-Battikh (cv1)	El-Zarka (cv2)	Connecticut Field (cv3)	Mean	S.V.	D.F	F ^(b) (2008)	F (2009)							
						Chilling treatments	Replicates	Cultivars (cv)	cv1 vs. cv 2 + cv 3	cv2 vs. cv3	Error a	Imbibing & Chilling	(chilled) vs. (non-chilled)	(10 d) vs. (12 d)	(24 h/ 10 d) vs. (36 h/ 10 d)	(24 h 12 d) vs. (36 h 12 d)
2008																
Imbibed without chilling	Untreated	6.40	0.00	4.60	3.67											
	Imbibed 24 h	6.50	0.00	4.63	3.71											
	Imbibed 36 h	6.55	0.00	4.63	3.73											
Pooled reference treat.		6.48	0.00	4.62	3.70											
Imbibed and Chilled	24 h/10 d	7.99	5.33	5.38	6.23											
	24 h/12 d	9.01	6.50	5.65	7.05											
	36 h/10 d	8.30	5.48	5.55	6.44											
	36 h/12 d	9.33	6.75	5.89	7.32											
	Mean	8.22	4.81	5.42	6.15											
2009																
Imbibed without chilling	Untreated	6.09	0.00	4.30	3.46											
	Imbibed 24 h	6.19	0.00	4.58	3.59											
	Imbibed 36 h	6.24	0.00	4.56	3.60											
Pooled reference treat.		6.17	0.00	4.48	3.55											
Imbibed and Chilled	24 h/10 d	7.68	5.03	5.31	6.00											
	24 h/12 d	8.70	6.19	5.35	6.75											
	36 h/10 d	7.98	5.14	5.25	6.12											
	36 h/12 d	9.00	6.43	5.59	7.00											
	Mean	7.90	4.56	5.20	5.89											

^a variance of cultivar x chilling treatments x year interaction was significant.

^b n.s., *, ** nonsignificant and significant at P= 0.05 or 0.01, respectively.

^c differences among non-chilled seeds were not significant.

Table (3): Average length of plant (cm) produced from untreated and imbibed pumpkin seeds for 24 or 36 h and chilled for 10 or 12 days at 4-5 °C during 2008 and 2009^(a).

Cultivars		Kafr El-Battikh (cv1)	El-Zarka (cv2)	Connecticut Field (cv3)	Mean	S.V.	D.F	F ^(b) (2008)	F (2009)
						Chilling treatments	Replicates	Cultivars (cv)	cv1 vs. cv 2 + cv 3
2008									
Imbibed without chilling	Untreated	300.9	324.1	339.3	321.4		3	n.s.	n.s.
	Imbibed 24 h	299.4	322.5	337.6	319.8		2	**	**
	Imbibed 36 h	300.0	323.1	338.2	320.4		1	**	**
Pooled reference treat.		300.1	323.2	338.4	320.5		6		
Imbibed and Chilled	24 h/10 d	294.9	317.6	332.5	315.0	Imbibing & Chilling	4	**	**
	24 h/12 d	276.8	298.2	312.1	295.7	(chilled) vs. (non-chilled)	1	**	**
	36 h/10 d	285.8	307.9	322.3	305.3	(10 d) vs. (12 d)	1	**	**
	36 h/12 d	270.8	291.7	305.3	289.3	(24 h/ 10 d) vs. (36 h/ 10 d)	1	**	**
	Mean	285.7	307.7	322.1	305.2	(24 h 12 d) vs. (36 h 12 d)	1	**	**
2009									
Imbibed without chilling	Untreated	286.8	313.4	325.1	308.4	Cultivars x Imbibing & Chilling	8	**	**
	Imbibed 24 h	285.4	311.8	323.4	306.9	(chilled) vs. (non-chilled) x cv	2	**	**
	Imbibed 36 h	286.0	312.4	324.1	307.5	(10 d) vs. (12 d) x cv	2	**	**
Pooled reference treat.		286.1	312.5	324.2	307.6	(24 h/ 10 d) vs. (36 h/ 10 d) x cv	2	n.s.	**
Imbibed and Chilled	24 h/10 d	281.1	307.1	318.6	302.2	(24 h 12 d) vs. (36 h 12 d) x cv	2	n.s.	n.s.
	24 h/12 d	263.9	288.3	299.1	283.7	Error b	36		
	36 h/10 d	272.5	297.7	308.8	293.0				
	36 h/12 d	258.1	282.0	292.6	277.6				
	Mean	272.3	297.5	308.6	292.8				

^a variance of cultivar x chilling treatments x year interaction was significant.

^b n.s., *, ** nonsignificant and significant at P= 0.05 or 0.01, respectively.

^c differences among non-chilled seeds were not significant.

Table (4): Average number of fruits per plant produced from untreated and imbibed pumpkin seeds for 24 or 36 h and chilled for 10 or 12 days at 4-5 °C during 2008 and 2009^(a).

Chilling treatments		Cultivars				Mean	S.V.	D.F	F ^(b) (2008)	F (2009)
		Kafr El-Battikh (cv1)	El-Zarka (cv2)	Connecticut Field (cv3)						
2008										
Imbibed without chilling	Untreated	6.3	0.0	0.0	2.1					
	Imbibed 24 h	5.8	0.0	0.0	1.9					
	Imbibed 36 h	6.4	0.0	0.0	2.1					
Pooled reference treat.		6.1	0.0	0.0	2.0					
Imbibed and Chilled	24 h/10 d	4.9	1.5	0.0	2.1					
	24 h/12 d	7.8	2.8	0.0	3.6					
	36 h/10 d	5.1	2.0	0.0	2.4					
	36 h/12 d	7.7	3.1	2.0	4.3					
Mean		6.3	1.9	0.4	2.9					
2009										
Imbibed without chilling	Untreated	4.0	0.0	0.0	1.3					
	Imbibed 24 h	4.5	0.0	0.0	1.5					
	Imbibed 36 h	4.4	0.0	0.0	1.5					
Pooled reference treat.		4.3	0.0	0.0	1.4					
Imbibed and Chilled	24 h/10 d	3.9	1.5	0.0	1.8					
	24 h/12 d	5.8	2.3	0.0	2.7					
	36 h/10 d	4.5	2.2	0.0	2.2					
	36 h/12 d	7.3	2.8	1.3	3.8					
Mean		5.1	1.8	0.3	2.4					
						Replicates	3	n.s.	n.s.	
						Cultivars (cv)	2	**	**	
						cv1 vs. cv 2 + cv 3	1	**	**	
						cv2 vs. cv3	1	**	**	
						Error a	6			
						Imbibing & Chilling	4	**	**	
						(chilled) vs. (non-chilled)	1	**	**	
						(10 d) vs. (12 d)	1	**	**	
						(24 h/ 10 d) vs. (36 h/ 10 d)	1	n.s.	n.s.	
						(24 h 12 d) vs. (36 h 12 d)	1	**	**	
						Cultivars x Imbibing & Chilling	8	**	**	
						(chilled) vs. (non-chilled) x cv	2	**	**	
						(10 d) vs. (12 d) x cv	2	**	**	
						(24 h/ 10 d) vs. (36 h/ 10 d) x cv	2	n.s.	n.s.	
						(24 h 12 d) vs. (36 h 12 d) x cv	2	**	n.s.	
						Error b	36			

^a variance of cultivar x chilling treatments x year interaction was significant.

^b n.s., *, ** nonsignificant and significant at P= 0.05 or 0.01, respectively.

^c differences among non-chilled seeds were not significant.

Table (5): Average weight of fruit (kg) produced from untreated and imbibed pumpkin seeds for 24 or 36 h and chilled for 10 or 12 days at 4-5 °C during 2008 and 2009^(a).

Chilling treatments		Cultivars				Mean	S.V.	D.F	F ^(b) (2008)	F (2009)																																																																																																									
		Kafr El-Battikh (cv1)	El-Zarka (cv2)	Connecticut Field (cv3)																																																																																																															
2008																																																																																																																			
Imbibed without chilling	Untreated	10.321	0.000	0.000	3.440																																																																																																														
	Imbibed 24 h	10.338	0.000	0.000	3.446																																																																																																														
	Imbibed 36 h	10.442	0.000	0.000	3.481																																																																																																														
Pooled reference treat.		10.367	0.000	0.000	3.456																																																																																																														
Imbibed and Chilled	24 h/10 d	9.495	1.395	0.000	3.630																																																																																																														
	24 h/12 d	6.425	1.363	0.000	2.596																																																																																																														
	36 h/10 d	9.289	1.419	0.000	3.569																																																																																																														
	36 h/12 d	6.073	1.250	0.461	2.595																																																																																																														
	Mean	8.330	1.085	0.092	3.169																																																																																																														
2009																																																																																																																			
Imbibed without chilling	Untreated	10.552	0.000	0.000	3.517																																																																																																														
	Imbibed 24 h	9.640	0.000	0.000	3.213																																																																																																														
	Imbibed 36 h	10.249	0.000	0.000	3.416																																																																																																														
Pooled reference treat.		10.147	0.000	0.000	3.382																																																																																																														
Imbibed and Chilled	24 h/10 d	9.566	1.412	0.000	3.659																																																																																																														
	24 h/12 d	6.762	1.039	0.000	2.601																																																																																																														
	36 h/10 d	9.494	1.171	0.000	3.555																																																																																																														
	36 h/12 d	6.609	1.086	0.391	2.695																																																																																																														
	Mean	8.516	0.942	0.078	3.178																																																																																																														
<table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2" rowspan="2">S.V.</th> <th rowspan="2">D.F</th> <th rowspan="2">F^(b) (2008)</th> <th rowspan="2">F (2009)</th> </tr> <tr> </tr> </thead> <tbody> <tr> <td colspan="2">Replicates</td> <td>3</td> <td>n.s.</td> <td>n.s.</td> </tr> <tr> <td colspan="2">Cultivars (cv)</td> <td>2</td> <td>**</td> <td>**</td> </tr> <tr> <td></td> <td>cv1 vs. cv 2 + cv 3</td> <td>1</td> <td>**</td> <td>**</td> </tr> <tr> <td></td> <td>cv2 vs. cv3</td> <td>1</td> <td>**</td> <td>**</td> </tr> <tr> <td colspan="2">Error a</td> <td>6</td> <td></td> <td></td> </tr> <tr> <td colspan="5"><hr/></td> </tr> <tr> <td colspan="2">Imbibing & Chilling</td> <td>4</td> <td>**</td> <td>**</td> </tr> <tr> <td colspan="5"><hr/></td> </tr> <tr> <td></td> <td>(chilled) vs. (non-chilled)</td> <td>1</td> <td>**</td> <td>**</td> </tr> <tr> <td></td> <td>(10 d) vs. (12 d)</td> <td>1</td> <td>**</td> <td>**</td> </tr> <tr> <td></td> <td>(24 h/ 10 d) vs. (36 h/ 10 d)</td> <td>1</td> <td>n.s.</td> <td>n.s.</td> </tr> <tr> <td></td> <td>(24 h 12 d) vs. (36 h 12 d)</td> <td>1</td> <td>**</td> <td>n.s.</td> </tr> <tr> <td colspan="5"><hr/></td> </tr> <tr> <td colspan="2">Cultivars x Imbibing & Chilling</td> <td>8</td> <td>**</td> <td>**</td> </tr> <tr> <td colspan="5"><hr/></td> </tr> <tr> <td></td> <td>(chilled) vs. (non-chilled) x cv</td> <td>2</td> <td>**</td> <td>**</td> </tr> <tr> <td></td> <td>(10 d) vs. (12 d) x cv</td> <td>2</td> <td>**</td> <td>**</td> </tr> <tr> <td></td> <td>(24 h/ 10 d) vs. (36 h/ 10 d) x cv</td> <td>2</td> <td>n.s.</td> <td>n.s.</td> </tr> <tr> <td></td> <td>(24 h 12 d) vs. (36 h 12 d) x cv</td> <td>2</td> <td>n.s.</td> <td>**</td> </tr> <tr> <td colspan="2">Error b</td> <td>36</td> <td></td> <td></td> </tr> </tbody> </table>							S.V.		D.F	F ^(b) (2008)	F (2009)	Replicates		3	n.s.	n.s.	Cultivars (cv)		2	**	**		cv1 vs. cv 2 + cv 3	1	**	**		cv2 vs. cv3	1	**	**	Error a		6			<hr/>					Imbibing & Chilling		4	**	**	<hr/>						(chilled) vs. (non-chilled)	1	**	**		(10 d) vs. (12 d)	1	**	**		(24 h/ 10 d) vs. (36 h/ 10 d)	1	n.s.	n.s.		(24 h 12 d) vs. (36 h 12 d)	1	**	n.s.	<hr/>					Cultivars x Imbibing & Chilling		8	**	**	<hr/>						(chilled) vs. (non-chilled) x cv	2	**	**		(10 d) vs. (12 d) x cv	2	**	**		(24 h/ 10 d) vs. (36 h/ 10 d) x cv	2	n.s.	n.s.		(24 h 12 d) vs. (36 h 12 d) x cv	2	n.s.	**	Error b		36						
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^a variance of cultivar x chilling treatments x year interaction was significant.

^b n.s., *, ** nonsignificant and significant at P= 0.05 or 0.01, respectively.

^c differences among non-chilled seeds were not significant.

Table (6): Total fruit yield (kg/m²) produced from untreated and imbibed pumpkin seeds for 24 or 36 h and chilled for 10 or 12 days at 4-5 °C during 2008 and 2009^(a).

Chilling treatments		Cultivars				Mean	S.V.	D.F	F ^(b) (2008)	F (2009)
		Kafr El-Battikh (cv1)	El-Zarka (cv2)	Connecticut Field (cv3)						
2008										
Imbibed without chilling	Untreated	10.240	0.000	0.000	3.413		3	n.s.	n.s.	
	Imbibed 24 h	10.449	0.000	0.000	3.483		2	**	**	
	Imbibed 36 h	10.554	0.000	0.000	3.518		1	**	**	
Pooled reference treat.		10.414	0.000	0.000	3.471		6			
Imbibed and Chilled	24 h/10 d	11.110	0.507	0.000	3.872		4	**	**	
	24 h/12 d	11.984	0.921	0.000	4.302		1	**	**	
	36 h/10 d	11.235	0.674	0.000	3.970		1	**	**	
	36 h/12 d	12.483	0.917	0.226	4.542		1	*	n.s.	
	Mean	11.445	0.604	0.045	4.031		1	**	**	
2009										
Imbibed without chilling	Untreated	10.650	0.000	0.000	3.550		8	**	**	
	Imbibed 24 h	10.868	0.000	0.000	3.623		2	**	**	
	Imbibed 36 h	10.978	0.000	0.000	3.659		2	**	**	
Pooled reference treat.		10.832	0.000	0.000	3.611		2	**	**	
Imbibed and Chilled	24 h/10 d	11.555	0.669	0.000	4.075		2	n.s.	n.s.	
	24 h/12 d	12.464	0.752	0.000	4.406		2	**	**	
	36 h/10 d	11.685	0.712	0.000	4.133		2	**	**	
	36 h/12 d	12.984	0.818	0.152	4.651		36			
	Mean	11.904	0.590	0.030	4.175					

^a variance of cultivar x chilling treatments x year interaction was significant.

^b n.s., *, ** nonsignificant and significant at P= 0.05 or 0.01, respectively.

^c differences among non-chilled seeds were not significant.

Table (7): Average total soluble solids (TSS %) of fresh fruit flesh produced from untreated and imbibed pumpkin seeds for 24 or 36 h and chilled for 10 or 12 days at 4-5 °C during 2008 and 2009^(a).

Chilling treatments		Cultivars				Mean	S.V.	D.F	F ^(b) (2008)	F (2009)
		Kafr El-Battikh (cv1)	El-Zarka (cv2)	Connecticut Field (cv3)						
2008										
Imbibed without chilling	Untreated	5.4	0.0	0.0	1.8					
	Imbibed 24 h	5.6	0.0	0.0	1.9					
	Imbibed 36 h	5.5	0.0	0.0	1.8					
Pooled reference treat.		5.5	0.0	0.0	1.8					
Imbibed and Chilled	24 h/10 d	6.4	5.6	0.0	4.0					
	24 h/12 d	7.0	6.3	0.0	4.4					
	36 h/10 d	6.5	6.1	0.0	4.2					
	36 h/12 d	7.3	6.4	6.3	6.6					
	Mean	6.5	4.9	1.3	4.2					
2009										
Imbibed without chilling	Untreated	5.5	0.0	0.0	1.8					
	Imbibed 24 h	5.7	0.0	0.0	1.9					
	Imbibed 36 h	5.6	0.0	0.0	1.9					
Pooled reference treat.		5.6	0.0	0.0	1.9					
Imbibed and Chilled	24 h/10 d	6.4	5.7	0.0	4.0					
	24 h/12 d	7.1	6.3	0.0	4.4					
	36 h/10 d	6.6	6.2	0.0	4.2					
	36 h/12 d	7.4	6.4	6.3	6.7					
	Mean	6.6	4.9	1.3	4.3					
						Replicates	3	n.s.	n.s.	
						Cultivars (cv)	2	**	**	
						cv1 vs. cv 2 + cv 3	1	**	**	
						cv2 vs. cv3	1	**	**	
						Error a	6			
						Imbibing & Chilling	4	**	**	
						(chilled) vs. (non-chilled)	1	**	**	
						(10 d) vs. (12 d)	1	**	**	
						(24 h/ 10 d) vs. (36 h/ 10 d)	1	n.s.	n.s.	
						(24 h 12 d) vs. (36 h 12 d)	1	**	**	
						Cultivars x Imbibing & Chilling	8	**	**	
						(chilled) vs. (non-chilled) x cv	2	**	**	
						(10 d) vs. (12 d) x cv	2	**	**	
						(24 h/ 10 d) vs. (36 h/ 10 d) x cv	2	n.s.	n.s.	
						(24 h 12 d) vs. (36 h 12 d) x cv	2	**	**	
						Error b	36			

^a variance of cultivar x chilling treatments x year interaction was significant.

^b n.s., *, ** nonsignificant and significant at P= 0.05 or 0.01, respectively.

^c differences among non-chilled seeds were not significant.

Table (8): Average content of carotene (mg/100g) of fresh fruit flesh produced from untreated and imbibed pumpkin seeds for 24 or 36 h and chilled for 10 or 12 days at 4-5 °C during 2008 and 2009^(a).

Chilling treatments		Cultivars				Mean	S.V.	D.F	F ^(b) (2008)	F (2009)
		Kafr El-Battikh (cv1)	El-Zarka (cv2)	Connecticut Field (cv3)						
2008										
Imbibed without chilling	Untreated	17.5	0.0	0.0	5.8					
	Imbibed 24 h	18.1	0.0	0.0	6.0					
	Imbibed 36 h	17.9	0.0	0.0	6.0					
Pooled reference treat.		1.8	0.0	0.0	5.9					
Imbibed and Chilled	24 h/10 d	20.6	16.3	0.0	12.3					
	24 h/12 d	22.6	18.1	0.0	13.6					
	36 h/10 d	21.0	17.7	0.0	12.9					
	36 h/12 d	23.6	18.4	19.6	20.5					
	Mean	21.1	14.1	3.9	13.0					
2009										
Imbibed without chilling	Untreated	17.6	0.0	0.0	5.9					
	Imbibed 24 h	18.3	0.0	0.0	6.1					
	Imbibed 36 h	18.0	0.0	0.0	6.0					
Pooled reference treat.		18.0	0.0	0.0	6.0					
Imbibed and Chilled	24 h/10 d	20.7	16.3	0.0	12.4					
	24 h/12 d	22.8	18.2	0.0	13.7					
	36 h/10 d	21.2	17.8	0.0	13.0					
	36 h/12 d	23.8	18.6	19.3	20.6					
	Mean	21.3	14.2	3.9	13.1					
						Replicates	3	n.s.	n.s.	
						Cultivars (cv)	2	**	**	
						cv1 vs. cv 2 + cv 3	1	**	**	
						cv2 vs. cv3	1	**	**	
						Error a	6			
						Imbibing & Chilling	4	**	**	
						(chilled) vs. (non-chilled)	1	**	**	
						(10 d) vs. (12 d)	1	**	**	
						(24 h/ 10 d) vs. (36 h/ 10 d)	1	n.s.	n.s.	
						(24 h 12 d) vs. (36 h 12 d)	1	**	**	
						Cultivars x Imbibing & Chilling	8	**	**	
						(chilled) vs. (non-chilled) x cv	2	**	**	
						(10 d) vs. (12 d) x cv	2	**	**	
						(24 h/ 10 d) vs. (36 h/ 10 d) x cv	2	n.s.	n.s.	
						(24 h 12 d) vs. (36 h 12 d) x cv	2	**	**	
						Error b	36			

^a variance of cultivar x chilling treatments x year interaction was significant.

^b n.s., *, ** nonsignificant and significant at P= 0.05 or 0.01, respectively.

^c differences among non-chilled seeds were not significant.

Table (9): Average dry matter (DM %) of fresh fruit flesh produced from untreated and imbibed pumpkin seeds for 24 or 36 h and chilled for 10 or 12 days at 4-5 °C during 2008 and 2009^(a).

Chilling treatments		Cultivars				Mean	S.V.	D.F	F ^(b) (2008)	F (2009)
		Kafr El-Battikh (cv1)	El-Zarka (cv2)	Connecticut Field (cv3)						
2008										
Imbibed without chilling	Untreated	6.6	0.0	0.0	2.2					
	Imbibed 24 h	6.8	0.0	0.0	2.3					
	Imbibed 36 h	6.7	0.0	0.0	2.2					
Pooled reference treat.		6.7	0.0	0.0	2.2					
Imbibed and Chilled	24 h/10 d	7.8	6.7	0.0	4.8					
	24 h/12 d	8.5	7.4	0.0	5.3					
	36 h/10 d	7.9	7.3	0.0	5.1					
	36 h/12 d	8.9	7.6	7.3	7.9					
	Mean	7.9	5.8	1.5	5.1					
2009										
Imbibed without chilling	Untreated	6.6	0.0	0.0	2.2					
	Imbibed 24 h	6.8	0.0	0.0	2.3					
	Imbibed 36 h	6.8	0.0	0.0	2.3					
Pooled reference treat.		6.7	0.0	0.0	2.2					
Imbibed and Chilled	24 h/10 d	7.7	6.5	0.0	4.8					
	24 h/12 d	8.6	7.2	0.0	5.3					
	36 h/10 d	7.9	7.0	0.0	5.0					
	36 h/12 d	8.9	7.3	7.4	7.9					
	Mean	8.0	5.6	1.5	5.0					
						Replicates	3	n.s.	n.s.	
						Cultivars (cv)	2	**	**	
						cv1 vs. cv 2 + cv 3	1	**	**	
						cv2 vs. cv3	1	**	**	
						Error a	6			
						Imbibing & Chilling	4	**	**	
						(chilled) vs. (non-chilled)	1	**	**	
						(10 d) vs. (12 d)	1	**	**	
						(24 h/ 10 d) vs. (36 h/ 10 d)	1	n.s.	n.s.	
						(24 h 12 d) vs. (36 h 12 d)	1	**	**	
						Cultivars x Imbibing & Chilling	8	**	**	
						(chilled) vs. (non-chilled) x cv	2	**	**	
						(10 d) vs. (12 d) x cv	2	**	**	
						(24 h/ 10 d) vs. (36 h/ 10 d) x cv	2	n.s.	n.s.	
						(24 h 12 d) vs. (36 h 12 d) x cv	2	**	**	
						Error b	36			

^a variance of cultivar x chilling treatments x year interaction was significant.

^b n.s., *, ** nonsignificant and significant at P= 0.05 or 0.01, respectively.

^c differences among non-chilled seeds were not significant.