

**Turnips – Red Round**

**Traditional Japanese turnip with semi-globed root, deep scarlet red skin with white flesh that is tender and crisp. It has a delicious, sweet flavor when harvested young to full maturity. Turnip tops are green with red veins and stems.**

**Asian turnips are mainly eaten when very young and are delicious raw with a dressing. The roots and young green tops can be sautéed, pickled or added to stew, curry and soup.**

**Culture: Plant after the hottest part of the summer. Germination temperature – 45-85°. Prepare fertile, well-drained soil. Sow seeds late summer/early fall for winter harvest or in early spring.**

**Spacing: Direct sow ¼ - ½****" deep, 3-4" apart. Plant every 2 weeks for continuous harvest.**

**Irrigation: Keep soil moist. At least 1 inch of water per week is vital for good root development.**

**Fertilizer: Fertilize turnips at planting and, only if necessary, six weeks after emergence with a low nitrogen fertilizer.**

**Mature in 50 days.**

**Harvest when about 3” in diameter.**

[**https://www.kitazawaseed.com/seed\_416-130.html**](https://www.kitazawaseed.com/seed_416-130.html)

**Turnips are natural aphid repellents, protecting a wide variety of garden crops that are vulnerable to aphid invasion. Squash, tomatoes, celery, cabbage, broccoli, Brussels sprouts, beans, onions, garlic, lettuce, Swiss chard, spinach, cauliflower, and radishes all flourish when planted interspersed with turnips. Gardeners plant turnips around the base of supports or trellises for sweet peas and pole beans. Incompatible with potatoes or other root vegetables that can compete for nutrients reduce crop size and yield. Other plants that do not do well with turnips are radishes and mustard.**