

Remarkable Roots Radishes and Turnips

Hensley's SEED CO. DENVER · COLORADO

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WELCOME

Chat questions will be collected for Q&A throughout the presentation.

Please submit questions before we begin the Q&A. Once Q&A begins, we may not see new questions.

All audience chat messages are private.

the original research farm

Trial site in USDA zone 5b

- **200 Acres Managed**
- **11 Farm Sites**
- **80+ Acres Consisting of:**
  - **Trial Crops**
  - **Breeding & Seed Production**
  - **Cover Crops**



the original research farm

Trial site in USDA zone 5b

3,225 Varieties planted and evaluated at our farm

30 miles Bed feet sown for our trials

175+ New varieties selected for the 2026 season

Note: Additional trialing occurs on partner farms across the country. The varieties planted and miles of bed feet listed above only represent the portion of trialing conducted on our home farm.




PRESENTED BY THE HENSLEY'S TEAM

Topics we will cover

- Different types of radishes
  - Small round types
  - Long and round Asian types
- Growing methods for best success
  - Field growing in warm and hot weather
  - Unheated tunnel growing
- Culinary uses for the various types



Major radish types

Small round and elongated French Breakfast types

- Usually red but can also be purple, pink and white
  - For consuming soon after harvest, not for storage
  - Usually eaten fresh but sometimes roasted, sauteed or stir fried
    - ✓Westerners consume modest amounts-1.5-3lbs annually being typical in the US and EU

Large/Specialty types-mostly Asian

- Nero Tondo-black Spanish type grown in Europe
- Asian
  - Long, half long or round
  - White, green, purple, red
    - ✓Very popular-in Japan, South Korea and China. Per capita consumption is 50-60lbs!
    - ✓Suitable for fresh use or medium to long-term storage



Small Round and French Breakfast Varieties







Small Round Types – Red



Small Round Types – Specialty Colors









French Breakfast Types



Nelson
21 days



French Breakfast
21 days
Available OG & Conventional

Growing Small Round Types in Hot Weather

- Radishes like cool weather with plenty of moisture and are thus easiest to grow and with better, sweeter and milder flavor in spring and fall.
- Small round types, especially open-pollinated varieties, are sensitive to heat and erratic rainfall
- Hot weather can cause the roots to become oval, malformed and unmarketable
- For best crops in warm weather:
  - Choose heat tolerant varieties
  - Irrigate regularly if rain is inadequate
- Pepito, Donato and Rover perform best in hot weather.







Unheated Tunnel Production

Radishes work well in unheated hoophouses for spring and fall crops. They also can be grown successfully in mild regions during the winter.

For successful crops and to maximize yield:

- Sow seeds1.5” apart at a depth of 0.5”
- Sow rows approximately 3.5” apart

Irrigation:

The goal is to irrigate *sufficiently* for a good crop. Too much water can result in cracked roots

- First week after sowing: Irrigate heavily for good stand establishment and taproot formation
- Weeks 2-4:Irrigate only if the soil is very dry or the plants look water stressed. Over-irrigating during this time can cause the roots to crack.
- Last week prior to harvest: Irrigate moderately to finish the crop











Large/Specialty Types–Mostly Asian

- This picture is from our fall 2024 radish trial at one of our research farms in USDA zone 5b.



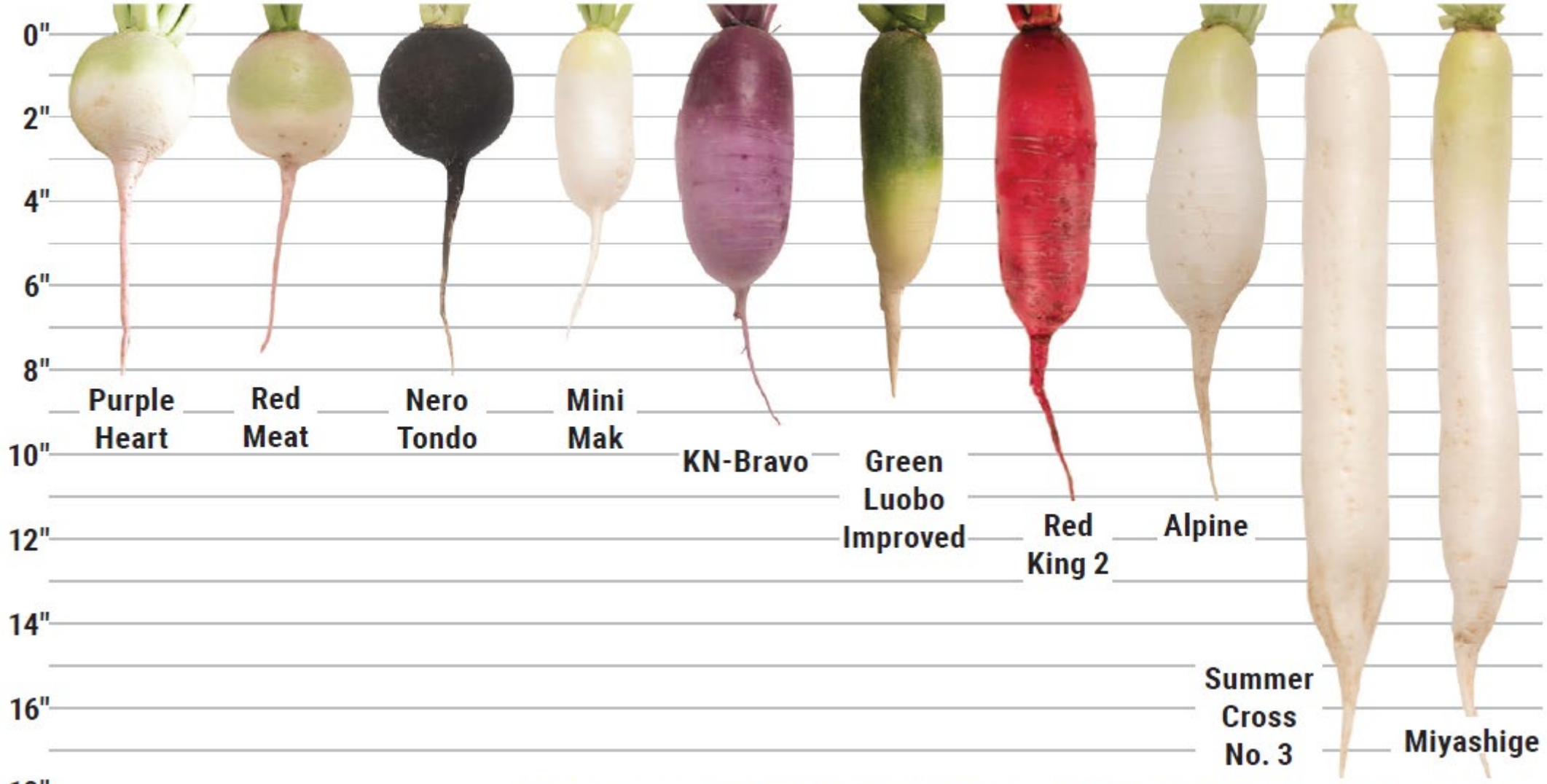
Large/Specialty Types–Mostly Asian

- These types are much easier to grow than the small round and French Breakfast types. They are much more tolerant of hot weather and erratic rainfall.
- Nero Tondo-black Spanish type grown in Europe
- Asian
  - Long, half long or round
  - White, green, purple, red
    - Very popular-in Japan, South Korea and China. Per capita consumption is 50-60lbs!





Relative Root lengths



Dimensions may vary significantly due to culture and environmental conditions.

Specialty Radish Succession Planting Program

Specialty & Daikon Radish Varieties Succession Planting & Harvesting Chart

Key: Plant | Harvest

Variety	Cool/Spring	Warm/Summer	Cool/Fall	Cold/Winter **
Specialty Radish Varieties & Features				
'Shunkyo Semi-Long'	Plant, Harvest	Plant, Harvest	Plant, Harvest	Plant, Harvest
'Purple Heart'	Plant	Plant, Harvest	Harvest	Harvest
'Nero Tondo'	Plant	Plant	Harvest	Harvest
'Green Luobo Improved'		Plant	Harvest	Harvest
'Red Meat'		Plant	Harvest	Harvest
Daikon/Korean Radish Varieties & Features				
'KN-Bravo'	Plant	Plant, Harvest	Harvest	Harvest
'Mini Mak'	Plant	Plant, Harvest	Harvest	Harvest
'Miyashige'		Plant	Harvest	Harvest
'Red King 2'	Plant	Plant, Harvest	Harvest	Harvest
'Alpine'	Plant	Plant, Harvest	Harvest	Harvest
'Summer Cross No. 3'	Plant	Plant	Harvest	Harvest

*When soil temperature is at least 60°F (16°C).
**In mild climates.





Asian Type Radish Names

Every different country in Asia has their local names for radishes such as:

- **Daikon** - Japan
- **Mu** - Korea
- **Lo Bok** - China (Cantonese)
- **Luobo** - China (Mandarin)
- **Mooli** - India

I'll use Daikon in this presentation, as it is most familiar to Americans.

Black Spanish Type

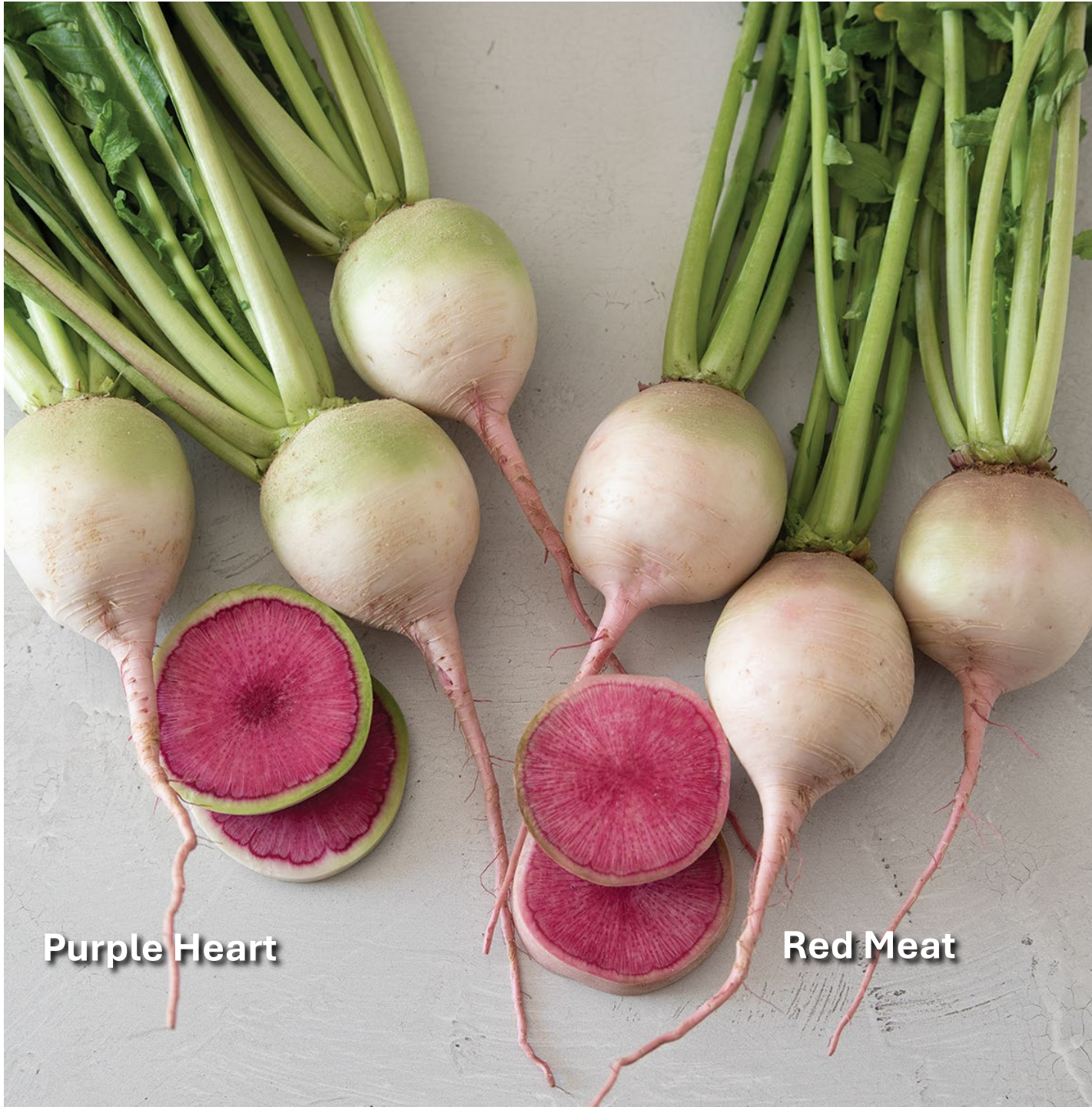
Nero Tondo OG

- European
- Beautiful charcoal black skin with pure white flesh and 2” diameter roots
- Best sown mid-spring to late summer to avoid bolting
- We offer an elite, bolt tolerant, organic strain
- Best flavor in fall and winter in mild climates
- Will store for a few months at 32 deg F and 95 % relative humidity (RH)



“Watermelon” Types

- Avg 3-4” round white roots with tinges of green and/or pink and bright red flesh
- Excellent for quick pickles, condiments, fermented and grated on salads
- Long term storage-will store from fall harvest to April-May
- Excellent flavor. Mild and sweet for fall crops
- **Red Meat** is our best tasting variety
- **Purple Heart** is less tasty but more uniform
- Best for summer sowings to avoid bolting pressure but will perform reasonably well sown in spring



‘Green Luobo Improved’

- Avg 5-7” round green roots with white tips and green flesh
- Excellent for quick pickles or fermented
- Very strong and spicy flavor makes it a good condiment
- Good cooked in soups
- Long term storage-will store from fall harvest to April-May
- Summer sowing for fall harvest only-it will bolt if sown in the spring



‘KN-Bravo’

- My favorite radish and one of our most popular radishes-try it!
- Works well for spring and summer sowings as it is very bolt tolerant
- Excellent for fresh use, quick pickles, condiments, fermented or grated on salads
- Long term storage-will store from fall harvest to April-May
- Excellent flavor-mild, slightly sweet and juicy, even in hot weather
- A good “hiking/backpacking/camping” radish!



‘Mini Mak’

- Korean specialty
- When the roots are small it may be pickled whole with tops as is done in Korea
- Good cubed and made into radish kimchee when the roots reach 4-5”
- Good for spring and summer sowings
- Short term storage



‘Alpine’

- Korean type-pale green shoulder and dense, sweet flesh
- Our best tasting white daikon- Excellent, sweet juicy flavor,
- Dense flesh makes it an excellent choice for fresh use, quick pickles, condiments, fermented or grated on salads
- Medium term storage



Japanese Daikons

Summer Cross No. 3

- Big, uniform roots avg. 16” x 2.5”
- For late spring and summer growing
- Typical long “Japanese” type daikon
- Medium storage
- Mild, juicy flavor-more juicy and not quite as sweet as Alpine

Miyashige

- Very large, uniform roots average. 16–18” x 2.5–3”
- For July and early August sowing
- Typical long “Japanese” type daikon





Recipe Suggestions

- **Radish kimchee** - very popular in Korea
- **Soups** - white daikon is sometimes used in miso soup in Japan
- **Fresh radish salad**
- **Fermented radish pickle**
- **Condiment** - finely grated daikon, called *Daikon Oroshi*, is eaten with fried and grilled food as well as sashimi in Japan



Radish Salad

Ingredients

4 cups of grated or julienned Asian type radish
2 tbs. ginger, grated or minced
3 large cloves of garlic, grated or minced
1 tsp. of salt
2 tsp. of sugar
4 tbs. rice vinegar
1tbs. of Umeboshi plum vinegar (optional)
1 tbs. crushed, toasted sesame seeds
1 tbs. sesame oil
1 tsp of hot pepper powder

Instructions

Mix 1 tbs. of salt into the grated or julienned radish and let it sit for 30 minutes, then rinse it in two changes of cold water and squeeze it dry.

Mix radish with remaining ingredients and refrigerate.



Turnips

Purple Top White Globe
- Traditional purple type for cooking
- Rich, delicious turnip flavor

Hirosaki Red
- Attractive, red skin
- Cooking or fresh use

Hakurei
- Available at many farmers' markets and often sold by name
- Our best turnip by far for fresh eating
- Excellent stir fried or steamed
- Our most popular turnip, by far!
- If you have not tried it, please do!
- standard since 1994









RESOURCES

Original-source Radish Varieties

Radishes - Key Growing Information

Daikon/Korean & Specialty Radishes - Key Growing Information

Specialty Radish Succession Planting Program

Original-source Turnip Varieties

Turnips – Key Growing Information

Glossary of Growing & Gardening Terms

Video: Growing resources

Variety trialing

About Our Seeds



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