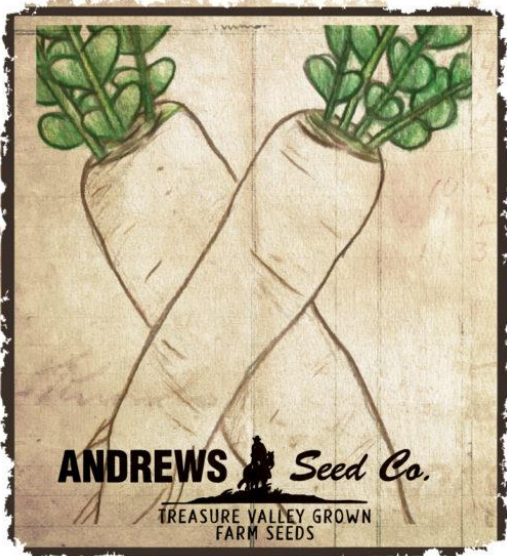


# DAIKON/MINOWASE

Radish

In the home garden, daikon has been grown for pickling, fermenting, relishes, stir-fries, salads, soups, and condiments. The tops are also edible and nutrient rich. Heirloom. Open-pollinated.



## NOTES

### VARIETY INFO

**Botanical Name:** *Raphanus sativus* "Daikon/Minowase"

**Days to Maturity:** 50 - 60

**Zone:** 3 - 9

### SOWING INFO

**Sow Outside:** RECOMMENDED. 8 to 10 weeks before your average first fall frost date. Optimal soil temperature is 65°–85°F. Successive Sowings: Every 10 days for about 3 weeks. In Mild Climates, successive sowings can be continued until temperatures are too cold (below 40°F) for germination.

**Start Inside:** Not recommended.

**Days to Emerge:** 5 - 10 days

**Seed Depth:** ½"

**Seed Spacing:** A group of 2 seeds every 5"

**Row Spacing:** 12"

**Thinning:** When 1" tall, thin to 1 every 5"

### GROWING INFO

**Harvesting:** Harvest at any size— tiny for hors d'oeuvres or large for cooking, but before the ground freezes (unless well mulched). Best harvested at 12"–18" long 2"–3" wide.

**Fruit:** 12"–18" long 2"–3" wide.