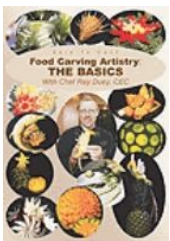


What's Great About Radishes?

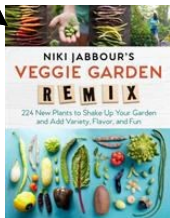
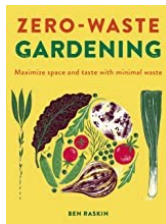
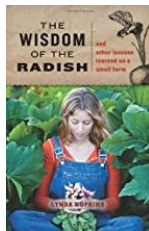


Radishes are a root vegetable, growing mostly underground with part of the bulb peaking out and a leafy green portion rising above. The seeds in this kit, an Easter Egg Blend, produce colorful bulbs in shades of pink, violet, fuchsia, and white.

Radishes have a crunchy texture and fresh, spicy flavor that give dishes a distinctive kick. All parts of the plant are edible.

Most commonly served raw, chopped, and added to salads, radishes can also be roasted, sautéed, or steamed.

Radishes can also be carved into different shapes and used as a garnish. Some people take this artistry to another level: The town of Oaxaca, Mexico, hosts an annual Night of the Radishes where oversized radishes are carved into elaborate scenes and judged for their creativity and beauty.



Learn more by checking out these titles at the library!

Craft: Natural Egg Dye

- Materials:**
- Hard-boiled eggs (white shell)
 - Dyeing agents (listed below)
 - White vinegar
 - Large pot
 - Pink/Red: 1 cup beets, grated
 - Orange: 2 cups yellow onion skins (3 onions)
 - Yellow: 2 Tbs ground turmeric
 - Green: 1 bunch parsley
 - Blue: chopped red cabbage



Instructions:

1. In a large pot, add the ingredients below with enough water to cover by about an inch and 2 tablespoons of vinegar. Bring the ingredients to boil, then simmer covered for about 30 minutes or until the liquid is a few shades darker than the desired hue.
2. Let liquid cool and strain into a bowl
3. Soak hard-boiled eggs in liquid for 1 hour, remove from solution and pat dry. For more intense color, soak them again or try soaking in refrigerator overnight.
4. Experiment with colors by soaking in one color for 1 hour and a different color for another hour.

Seed Kits:

Easter Egg Radishes (*Raphanus sativus*)



Image from Kitizawa Seed Co.

Easter Egg Blend Radish Seeds are native to regions in Asia and were grown in Europe around 5,000 years ago.

Easter Egg Blend Radish varieties thrive in cooler temperatures and will be one of the first colorful veggies to greet you in the garden.

Seed Package Instructions:

Days to Maturity: 30 days

Type: Spring/Summer

Attributes: Good for Containers. Plant in full sun to part shade.

Days to Emerge: 5–10 days

Seed Depth: ½" **Seed Spacing:** 1" **Row Spacing:** 12"

Thinning: When 1" tall, thin to 2" apart

Sow: 4 to 6 weeks before your average last frost date, and when soil temperature is above 40°F. Water and keep area moist until plants emerge.

Successive Sowings: Every 1 to 2 weeks until late spring. Sow again in late summer until 4 weeks before your average first fall frost date.

Harvest: when radish is no larger than 1 ½" in diameter.

Share your gardening experience with us for a chance to win a prize!



GRAB AND GO CRAFTS



PLANTING LOG

PLANT NAME _____

LATIN NAME _____

EXPECTED DAYS TO GERMINATION _____

EXPECTED DAYS TO MATURITY _____

Location of Planting:

Date Seed Planted:

Number of Seeds Planted:

Germination Date:

Date of First Harvest:

Date of Last Harvest:

Pests/Problems:

Notes:



Roasted Garlic Radishes and Potatoes

Yield: 4 Prep time: 10 minutes

Cook Time: 25-35 minutes

Ingredients

1 lb. radishes, halved	2 cloves garlic, minced
1 lb. Fingerling or baby potatoes halved	1 tsp. kosher salt
1/2 tsp. ground black pepper	1/2 tsp. red chili flakes
2 tbsp. parsley, chopped	2 tbsp. extra virgin olive oil

1. **Preheat oven to 400°. Wash potatoes and radishes. Cut off tops of radishes and slice in half. Slice potatoes in half. (The potatoes and the radishes should be about the same size)**
2. **In a bowl, combine radishes, potatoes, olive oil, garlic, salt, pepper, and chili flakes. Toss to combine.**
3. **On a sheet tray, lay out radishes and potatoes in a single layer, Roast in oven until fork tender, approximately 25-35 minutes.**
4. **Top with chopped parsley.**

