

Learn More

The Watermelon Radish is an heirloom variety of daikon radish native to Northern China. The daikon radish was first introduced into China from the Mediterranean around 500 BCE. The history of the Watermelon Radish is not well documented, however it is believed that the variety was first cultivated near Beijing and may have been valued for its medicinal properties.

The Watermelon Radish is named for its distinctive appearance. Featuring a white and light green exterior and a vibrant pink or magenta interior, this radish resembles a watermelon when cut. However, the Watermelon Radish does not taste like its namesake. Instead, the Watermelon Radish has a mildly sweet, slightly peppery flavor. The Watermelon Radish has been known by many names, each highlighting its unique appearance. In Mandarin it is xīnlǐ měi luóbó, which roughly translates to “beautiful-at-heart radish.” When the variety was first imported to North America it was called the “Red Meat Radish” and was later renamed the “Beauty Heart Radish” and then finally the “Watermelon Radish.”

The Watermelon Radish is a highly nutritious root vegetable, rich in vitamins A and C and it is also an excellent source for calcium, magnesium, phosphorus, and potassium!

Craft: Vegetable Stamps

You'll Need:

- Vegetable ends (Bok Choy, carrot, halved onions, celery, etc.)
- Paper plate
- Paint Cardstock/paper

What to do:

1. Put down newspapers to protect your workspace. Cut the base off of the vegetables, saving the useable parts for dinner! Pour a small amount of paint on your paper plate. You can also try mixing colors for different effects.
2. Dip the cut vegetable ends into your paint—don't use too much paint or the image won't be clear. Take the stamp and firmly press the cut end onto the paper. Lift the stamp straight up so you don't smear the image.
3. Create leaves for your roses with a small sponge or paintbrush. Let your roses dry before hanging them up to enjoy!



Radish – Watermelon (*Raphanus sativus*)



Grab & Grow Seed Kits



Share your
gardening experience with us!
Send your pictures and
stories to: seeds@aclibrary.org

This variety forms large 2 – 4 inch roots with pale green exterior and rose-red interior, similar to its namesake the watermelon. Flavor is sweet and peppery, and tends to mellow as it matures.

Seed Package Instructions:

Culture: Matures best in cool weather, so plant in mid-summer for a fall harvest. Prefers full sun and loose, well-drained soil.

Sow seeds about 1/2" deep and about 1" apart in rows spaced about 6" apart. Thin to 3" apart after seedlings reach 1 – 2" in height.

Water: Keep soil moist, but not saturated, until seedlings emerge in 3 - 7 days. Thereafter, provide even moisture on a regular basis to prevent over drying of soil.

Harvest: Reaches maturity in 60 - 65 days. Harvest when root begins to show 1 – 2" above the soil and interior is reddish in color (sample one plant to determine if crop is ready).

Culinary Tips: Shred for use in salads or slice thinly for a colorful garnish or for crudité. The young stems and leaves are also edible! Prepare as you would collard or other greens and serve with butter or vinegar.

PLANTING LOG

PLANT NAME _____

LATIN NAME _____

EXPECTED DAYS TO GERMINATION _____

EXPECTED DAYS TO MATURITY _____

Location of Planting:	Watering Log:
Date Seed Planted:	Date
Number of Seeds Planted:	
Germination Date:	
Date of First Harvest:	
Date of Last Harvest:	
Pests/Problems:	
Notes:	

Pickled Watermelon Radishes

Yield: 4-8 Prep time: 15 minutes Cook Time: 5 minutes	
Ingredients	
4 bunches watermelon radishes	1 c. rice wine vinegar
1 c. water	2.5 tbsp. sugar
2 cloves garlic peeled	½ tsp. mixed peppercorns
½ tsp. mustard seeds	1 tbsp. kosher salt

1. Wash radishes and slice thinly.
2. Place the sliced radishes into mason jars.
3. In a medium saucepan, add salt, sugar, rice wine vinegar, water, garlic, peppercorns, and mustard seeds. Over medium heat, stir to combine until sugar completely dissolves.
4. Pour the brine mixture over the sliced radishes until they are covered and submerged. Let radishes cool to room temperature. Cover the jars with lids. Move to refrigerator. The pickled watermelon radishes will store in the refrigerator for up to 2 weeks.
5. Pickled watermelon radishes can be added to tacos, burgers, salads or grain bowls.

