



SNAP-Ed

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Growing in Washington Radishes



Quick Garden Tips

- 1 Radishes are easy and quick to grow from seed. They are perfect for small gardens, raised beds and containers.
- 2 Sprinkle seeds over damp soil and cover with at least ½ inch of soil. Water seeds after planting and keep the soil moist.
- 3 After the seeds sprout and form a second set of leaves, thin them to leave 1 or 2 inches between each radish. Thin radishes by snipping the extra seedlings with small scissors at the base of the soil.
- 4 Rather than planting many seeds at one time, plant some radish seeds every 10 days for a longer harvest.

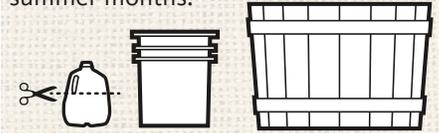


Season and Location

- ✿ Radishes grow best in cool weather. If summers are hot, try planting in spring and again in the fall.
- ✿ Plant in well-drained soil in sun or part shade.

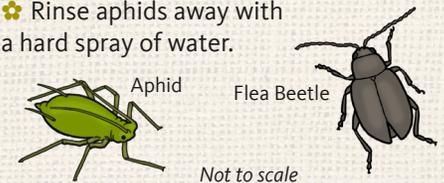
Container Gardening

- ✿ Choose containers at least 6 inches deep and with holes in the bottom for drainage.
- ✿ Keep soil evenly moist; never allow pots to dry completely.
- ✿ For better tasting radishes, move containers to cooler areas during hot summer months.



Key Pests and Diseases

- ✿ Flea beetles, aphids
- ✿ Control flea beetles with row covers.
- ✿ Rinse aphids away with a hard spray of water.



Washington Gardening Calendar for Radishes

Seedling



Transplant



Harvest



Adapted from WSU Extension Publication EM0575E.

Recommended Types to Grow

Red: Fuego, Comet, French Breakfast, Cherry Belle, Early Scarlet Globe, Champion

White: Burpee White, White Icicle, Early White Globe, Faribo White Snowball



When and How to Harvest

- ✿ Radishes are ready to pick 3 to 6 weeks after seeds are planted. Look at the seed packet for the estimated days to harvest for your variety.
- ✿ Pick radishes as soon as they are a useable size. When left in the ground longer, they may crack, become spongy or woody and have a hot flavor.
- ✿ Harvest radishes by pulling on the base of the green leaves near the soil.



Storage and Cooking

- ✿ Rinse and dry the radish roots and greens after picking.
- ✿ Cut the greens from the roots and refrigerate them in separate containers. The greens are best used within 3 days. The radish roots are best used within 2 weeks.
- ✿ Top salads, sandwiches, tacos or stews with sliced radishes for flavor and crunch.
- ✿ Roast radishes with other vegetables or add radish and radish greens to a stir-fry. Cooked radishes have a mellow and sweet flavor.

Radish and Cucumber Salad

Preparation Time: 10 minutes

Chill Time: 15 minutes

Makes: 5 cups

Ingredients

- ¼ cup nonfat plain **yogurt**
- ¼ teaspoon **garlic powder**
- ¼ teaspoon each **salt** and **pepper**
- 1 bunch **radishes** (about 10), thinly sliced
- 1 **cucumber**, cut into thin rounds

Directions

1. Wash hands with soap and water.
2. In a large bowl, mix together yogurt, garlic, salt and pepper. Add radishes and cucumber and stir to combine.
3. Cover and refrigerate for at least 15 minutes before serving.
4. Refrigerate leftovers within 2 hours.

Notes

Try adding more seasonings such as onion powder or dill.

