

Radish pods do not split (shatter) when mature so cut stalks when two-thirds of the seed pods appear brown and brittle.

Allow the stalks to dry for 1-5 days and open by hand or thresh by treading on stalks laid on a tarp or in a bucket.

Separate the seed from the chaff by screen or winnowing.

When stored under cool, dry conditions, seed will remain viable for up to 5 years.



CREDITS

<https://www.seedsavers.org/french-breakfast-organic-radish>

<https://www.seedsavers.org/learn#growing-guides>

<https://www.johnnyseeds.com/vegetables/radishes/daikon-radishes/miyashige-radish-seed-625.html>

Seeds: <https://coffeetocompost.com/2014/05/19/how-to-save-daikon-radish-seeds/>



RADISH

“French Breakfast”

(*Raphanus sativus*)

“Miyashige” Diakon

(*Raphanus sativus* var. *longipinnatus*)

RPLMN.ORG/SEED

Plan a seed.



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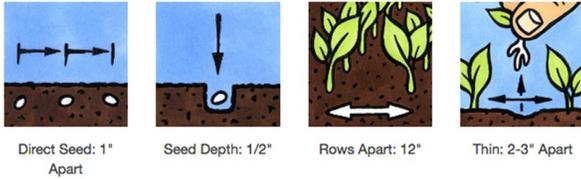
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HOW TO GROW



“French Breakfast” is a cool season radish that grows best in full sun in cooler temperatures of early spring and fall.

Provide shade during the hottest hours for container grown radishes.

Radishes may be planted every 2-3 weeks for extended harvest.

Temperatures between 80-90°F along with dry conditions produce woody radishes. Keep soil consistently moist.

“Miyashige” radishes are best as a fall crop. Plant in full sun, in mid-summer and in garden soil loosened to 12-15 inches deep.

Provide deep pots and partial shade for container-grown radishes.

Keep moist and lightly mulched.

Due to the large size of the roots, these radishes are sometimes grown to loosen compact soil.

HOW TO HARVEST

“French Breakfast”: Harvest spring radishes early when tops are ½ inch across, about 20-30 days after planting.

Pull with a gentle tug, or dig carefully to expose the root tip.

Remove the green tops before storing in the refrigerator for up to two weeks.

“Miyashige”: Harvest about 50-70 days from planting. Radishes are generally sweeter after a frost.



HOW TO EAT

Enjoy “French Breakfast” radishes fresh in salads or on their own.

“Miyashige” radishes are served raw or added to soups, stews and stir-fries. They may be fermented or pickled as in kimchi, the Korean national dish.

Radish greens are also used as cooked greens or in stir-fries. Do not freeze.



HOW TO SAVE SEED

RATING: EASY

“French Breakfast”: annual, insect pollinated.

“Miyashige”: biennial, insect pollinated.

Flowering occurs for as long as a month so grow different varieties together by staggering bloom times to help prevent cross-pollination.

Flower stalks may grow 3-5 feet tall so will require staking.

Annual radishes bloom in the same year, while biennials must be dug and stored indoors under cool, moist conditions before replanting in early spring.