Free Workshops

Did you know? KCCG offers 40+ free gardening and cooking workshops each year. With topics ranging from an introduction to vegetable gardening to tips and tricks for pest management and cooking demonstrations with fresh garden produce, we welcome everyone from beginner gardeners to seasoned pros.

See the schedule and register at: kccg.org/workshops

Online Resources

KCCG's website offers guide sheets on a wealth of gardening topics, including watering, fertilizing, pest management and more!

Find them at kccg.org/gardening-guidesheets

Our vast library of online videos can help you with most anything including planting, maintenance, harvesting, and cooking.

Find them at kccg.org/how-to-videos

Together We Grow

KCCG provides seeds, plants, resources and education that help more than 42,000 households to grow more than 1.5 million pounds of healthy food each year.



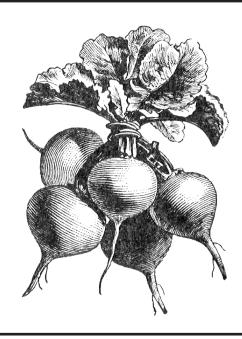
Kansas City, MO 64132

Volunteer

Volunteers help to fill seed packs, start transplants, build raised garden beds, and more! We have opportunities for everyone.

To join the fun, visit **www.kccg.org/volunteer**

Growing Terrific Turnips





KCCG's Turnip Varieties

Hakurei - 38 days - considered by many to be the best tasting turnip variety, this early maturing Japanese turnip is sweet and tender and is often eaten raw in salads. The roots are white 2" round globes with smooth skin. The greens are smooth (not hairy) and may be eaten raw or lightly cooked. (hybrid)

Purple Top - 60 days - Produces round, purple topped 4" roots and abundant greens for early summer harvest.

Seven Top - 145-50 days. Used only for greens as roots are tough and woody.

Planting:

Plant 3/20-5/1 or 7/20-8/15 (Guidelines for planting in raised beds)

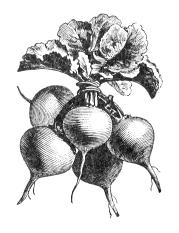
Seeds: Sow seeds in rows 4-6" apart.

Fun Facts:

• Turnips are classified as a starch vegetable, but they contain only 1/3 of the amount of calories of potatoes.

• Turnips contain a large amount of Vitamin C.

- Turnips contain a hardy amount of potassium, magnesium, and folic acid.
- Turnip greens are aslso edible and are actually more nutrient dense than the root.
- The greens contain a large amount of calcium, folic acid, Vitamins A, B6, C, E, and fiber



Care:

Seeds: Water regularly with a gentle spray. Keep the soil moist, so that the seeds will germinate.

Young seedlings: Water when top 1" of soil dries out. Thin plants to stand 2-3" apart in each row. Mulch plants with cotton burr compost to keep soil moist.

Harvest and Storage:

Turnips are best harvested once the bulbs are 1.5-2" in diameter. If you are unsure of the size of your turnips, harvest one to check.

Loosen the soil around the turnips with a garden trowel. Turnips should come out easily by either using the trowel to dig them up or pulling at the base of the plant with your hand.

Once turnips are harvested, lightly brush off the dirt and allow to air dry prior to storing. Turnips can be stored in the refrigerator for 2 weeks.