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**Turnips – Kanamachi**

**One of Japan's best open pollinated Japanese turnip that has tender, smooth white flesh. The roots are slightly flattened and have great flavor. This early variety is good for growing in both spring and fall. Can be harvested small or left to mature to 2" in diameter. Young greens are delicious.**

**Use in soup, salad, pickle or stir-fry. They can be eaten raw with a dressing or added to stews and curries. The young green tops are stir-fried or used in soup. Small roots with tops are often lightly sautéed together. Both can be eaten fresh or cooked.**

**Culture: Prepare fertile, well-drained soil. Keep soil moist. Germination temperature 45-85°F. Cool temperatures improve the quality and flavor of turnips.**

**Spacing: Direct sow ¼-½****" deep, 3-4" apart. Plant every 2 weeks for continuous harvest.**

**Irrigation: At least 1 inch of water per week is vital for good root development.**

**Fertilizer: Fertilize turnips at planting and, only if necessary, six weeks after emergence with a low nitrogen fertilizer.**

**Mature in 24-45 days. Best flavor and texture when roots are harvested up to 2" in diameter. Turnip greens can be harvested any time after they reach four inches tall. If you don't harm the top of the bulb, the greens will continue to regrow.**

[**https://www.kitazawaseed.com/seed\_568-132.html**](https://www.kitazawaseed.com/seed_568-132.html)

**Turnips are natural aphid repellents, protecting a wide variety of garden crops that are vulnerable to aphid invasion. Squash, tomatoes, celery, cabbage, broccoli, Brussels sprouts, beans, onions, garlic, lettuce, Swiss chard, spinach, cauliflower, and radishes all flourish when planted interspersed with turnips. Gardeners plant turnips around the base of supports or trellises for sweet peas and pole beans.**

**Turnips are incompatible with potatoes or other root vegetables that can compete for nutrients reduce crop size and yield. Other plants that do not do well with turnips are radishes and mustard.**