Radish, a member of the crucifer family, is a cool-season, fast-maturing, easy-to-grow vegetable. Garden radishes can be grown wherever there is sun, even on the smallest city lot. They usually grow best in the spring, but some late-maturing varieties can be planted for summer use. Winter radishes are slower to develop than spring radishes, but they grow considerably larger, remain crisp longer and are usually more pungent.

**Planting Time**

Plant spring radishes from late winter to mid-spring. Make successive plantings of short rows every 10 to 14 days. Spring radishes can also be planted in late winter in a protected cold frame, window box or container in the house or on the patio. Late-maturing varieties usually withstand heat better than the early-maturing varieties and are recommended for late spring planting for summer harvest. Winter radishes require a much longer time to mature than spring radishes and are planted at the same time as late turnips.
**Radishes**

### Spacing and Depth of Planting
Sow seed 1/4 to 1/2 inch deep. Thin spring varieties to 1/2 to 1 inch between plants. Thin winter radishes to 2 to 4 inches or even farther apart to allow for proper root development.

### Care
Radishes grow well in almost any soil that is well prepared, fertilized before planting and has adequate moisture. Slow development makes radishes hot in taste and woody in texture.

### Harvesting
Pull radishes when they are of usable size (usually 1 to 1 1/2 inches) and relatively young. Radishes remain edible for only a short time before they become pithy (spongy) and hot.

### Common Problems
Root maggots may tunnel into radishes. Apply a suggested soil insecticide before the next planting. Flea beetles and aphids may damage the leaves. When damage exceeds 10 percent of leaf area, apply an approved method of insect control.

### Frequently Asked Questions
**Q. What causes my radishes to crack and split?**
A. The radishes are too old. Pull them when they are young and small.

**Q. Why do my radishes grow all tops with no root development?**
A. There may be several reasons: seed planted too thick and plants not thinned, weather too hot for the spring varieties that do best in cool temperatures and too much shade. Radishes will not enlarge properly when forced to mature during temperatures above 80 degrees F.

**Q. What are winter radishes and how do they differ from regular garden radishes?**
A. Winter radish varieties produce large roots which may be round or elongated and white, red or black. ‘China Rose’ and ‘Round Black Spanish’ are two winter cultivars. They require a long season for full growth. The roots may be eaten raw with vinegar or cooked like turnips. The flavor of winter radishes is usually pungent and the texture more fibrous and less crisp than common garden radishes.

**Q. Sometimes my radishes have a hot, bitter flavor. What is the problem?**
A. Off-flavored radishes are caused by planting at the wrong time or poor cultural practices, such as low fertility or low moisture, resulting in slow growth. For highest quality, radishes should grow fast. Maintain adequate fertility and good soil moisture conditions to encourage fast growth. Radishes that are too old taste hot.

<table>
<thead>
<tr>
<th>Crop</th>
<th>Cultivar</th>
<th>Days to Maturity</th>
<th>Seed per 100 Feet of Row</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spring and Fall Radishes</td>
<td>Cherry Belle</td>
<td>25</td>
<td>1 ounce</td>
<td>1949 All-American Selections® winner. Round scarlet roots, best in cool weather.</td>
</tr>
<tr>
<td></td>
<td>Easter Egg Blend II</td>
<td>30</td>
<td>1 ounce</td>
<td>Blend of white, purple and red round radishes.</td>
</tr>
<tr>
<td></td>
<td>China Rose</td>
<td>55</td>
<td>1 ounce</td>
<td>Chinese heirloom, oblong roots, rose-colored skin and flesh.</td>
</tr>
<tr>
<td></td>
<td>French Breakfast or D’Avignon</td>
<td>22</td>
<td>1 ounce</td>
<td>French heirloom, oblong roots with red top, white tip and flesh.</td>
</tr>
<tr>
<td>Summer Radishes</td>
<td>April Cross Hybrid</td>
<td>60</td>
<td>1 ounce</td>
<td>Daikon type, sow midsummer for fall harvest, slow to bolt.</td>
</tr>
<tr>
<td></td>
<td>Champion</td>
<td>28</td>
<td>1 ounce</td>
<td>Round red radish, early or late plantings.</td>
</tr>
<tr>
<td></td>
<td>White Icicle</td>
<td>30</td>
<td>1 ounce</td>
<td>Long white radish with a short top.</td>
</tr>
</tbody>
</table>
Spurweed Control by Rex Herring, County Extension Agent-Staff Chair-Agriculture

Before long, I’ll start to receive calls about stickers in yards. Spurweed (Soliva pterosperma), also called lawn burweed, stickerweed, and sandbur has become quite a nuisance in many lawns. The stickers are the seeds that the plant has produced because it’s been growing since last fall. The time to apply a pre-emergent herbicide to kill spurweed is during October and November in this area of the state. Atrazine is the most commonly used pre-emergent herbicide available in our area. December thru February is the best time to use a post-emergence herbicide for spurweed control. Manor and Blade are most common used post-emergence herbicides available in our area.

There are numerous formulations of two and three-way mixes of 2,4-D, dicamba and MCPP. Make sure you read the label before purchasing to see if they are safe on different grasses. Many will give reduced rates of application for Centipede and St. Augustine. You do want a fairly calm, sunny day with temperatures above 55 for best application and control. Spray once and then monitor your weed population and you may need to re-apply two weeks later.

Time to Plant Cool-Season Crops by Janet Carson, Extension Horticulture Specialist

While it is too early to plant tomatoes and other warm-season vegetables, it is the ideal time to plant all the cool-season crops: lettuce, radishes, turnips, kale, cabbage, broccoli, spinach, potatoes, onions and more. Cabbage, broccoli and cauliflower are planted as transplants - small plants, not seeds. Onions are planted using sets or transplants, rarely seed. Transplants are usually the most common method. Most feed stores carry them in bundles of small plants, which are then set out in the garden. I usually plant them two inches apart, and as they grow, I use every other plant for green onions, giving the remaining onions plenty of room to grow. Onion sets are small, dry onions that are often bundled in a bag. While many gardeners use this method, try to pick sets that are smaller than a dime in diameter. The larger sets tend to bolt and go to seed before setting a big onion. They can be used for green onions. Remember to fertilize at planting and then side-dress six weeks later. Cool-season gardens are the easiest gardens to grow. You tend to have more energy now, and we often have ample moisture. Diseases and insects haven’t gotten firmly entrenched, either, so grab your shovel and start planting. If you don’t have space for a large garden, plant some vegetables in pots or in among your flowers. A minimum of six hours of sunlight is all you need.

Growing Herbs by Janet Carson, Extension Horticulture Specialist

If you are new to growing herbs you may want to start out with some of the easier herbs. Annuals include basil, dill and cilantro. Easy perennials include chives, rosemary and thyme. Most herbs do best in a sunny, well-drained location. Placing them in a location close to your kitchen makes it easier for a quick harvest and use in the kitchen. Herbs are also an easy addition to the container garden. Either a mixed pot of herbs or mixed in with summer annuals, they grow and produce an abundant supply of fresh herbs. Herb gardens are becoming a beautiful as well as functional addition to the home landscape. Herbs come in a variety of colors, heights, and textures. Many have pleasing blooms along with their wonderful fragrance. If you don’t want all herbs, mix them in with traditional landscaping. Take some precautions if mixing in with other plants -- avoid pesticide usage near herbs. With herbs, you are eating entire plant parts, and many have fuzzy or crinkled leaves. Don’t plant herbs for culinary uses near pesticide-needy plants. Probably the best part of herb growing is the harvesting. The beauty lies in the fact that you don’t have to wait months to reap your rewards, since you can start harvesting the day you plant. Snip some off the top and keep doing that all season (unless you are going after seeds) and this will keep the plant spreading out, and give you a continuous supply of fresh herbs. The best time to cut fresh herbs is in the morning after the dew dries, yet before mid day heat hits. If you set off for work too early, you haven’t missed out, since you can also harvest in the evening after the sun has set.
Caring for Your Lawn by Janet Carson, Extension Horticulture Specialist

Lawns are beginning to green up, but it is too early to fertilize. Many pre-emergent herbicides come as a weed-and-feed combo. Applying fertilizer now before the grass is fully awake will be a waste. You will actually end up fertilizing all those winter weeds that are in your lawn now. There is still time to use a pre-emergent herbicide, but do so soon, and try to find a stand-alone product without fertilizer. Your first fertilizer application should be no sooner than mid-April, when the lawn is totally green. Waiting until May is not a bad idea, either. Winter weeds got an early start and seem to be quite prolific this year. There is still time to use an herbicide to kill them, but it is getting a little late. The larger they are, and the more they are flowering, the harder they are to kill. Try to keep them mowed to prevent seed set.