Salsify and Scornozera
Salsify

- Roots are long and tapered like carrots, averaging 8-10" long and 1" in diameter with off-white skin and white flesh. The upright, grass-like leaves and purple flowers the second summer distinguish it from scorzonera. Biennial. Also known as oyster plant.

- Seeding Rate: 1 oz./130', 7.7 oz./1,000', 10.5 lb./acre at 20 seeds/ft. in rows 24" apart.
Production

For long straight roots, it is desirable to have a deep, friable, well-drained soil. Raised beds are good if they are deep. Direct seed in mid- to late spring in a 2" band about 1" apart (20 seeds/ft.), ½" deep, in rows 18–24" apart. Keep soil moisture during germination. Don’t let it dry out. Roots like consistent moisture Thin plants to 2–3" apart.
Pests and Harvest

- Insects: avoid following sod. Wireworms can be a problem.
- Diseases: Rotate away from root crops for at least 3 years
- To get big roots, dig roots out in late fall before the ground freezes. Frosts enhance the flavor.
- Due to their length, undercutting with a tractor or digging with a trenching shovel is recommended.
Storage

- Store in root cellar or refrigerator at 32°F (0°C) and 95% relative humidity.
- Salsify is cold-hardy and can overwinter in the ground if protected with a thick layer of straw mulch or packed with snow. Watch for rodent damage.
Salsify Dug Out From Bed with Trenching Shovel
Roots Over 12” Long.
Roots Are White Flesheled After Peeling
Digging Roots from Raised Bed
Scorzonera has a very distinctive flavor for a root vegetable. A great addition for fall and winter mixed vegetable soups and stews, or cooking alone. A great crop for chefs.

These vigorous roots are long and tapered, averaging 9-11" long and 3/4" in diameter. The skin is black and the flesh is white. If left to overwinter, there are edible yellow flowers the second summer.

Direct seed: 1 oz./120', 8.3 oz./1,000', 11.5 lb./acre at 20 seeds/ft. in rows 24" apart
Production

Like salsify, scorzonera likes a deep, friable, well-drained soil. A deep raised bed is recommended. Use trickle irrigation.

Follow the same directions to seed out like salsify. Scorzonera seedlings look like grass so be cautious when weeding.
Harvest and Storage

- Dig roots in late fall just before the ground freezes. Flavor is best after several frosts. In mild areas, a portion of the crop may be left in the garden for spring harvest, as salsify is cold hardy.

- Apply a mulch or row cover in cold regions to overwinter. Store in root cellar or refrigerator at 32°F (0°C) and 95% relative humidity.
Black Roots are Distinctive
Can Grow Long Roots Over 14”
White Flesh