

# 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.



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# Pests and Harvest

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- 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

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- 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.
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# Salsify Dug Out From Bed with Trenching Shovel





# Roots Over 12" Long.



# Roots Are White Fleshed After Peeling





# Digging Roots from Raised Bed






# Scorzoneria

- Scorzoneria 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.
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# 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

