



# Kids IN THE Garden

UF | IFAS Extension  
UNIVERSITY of FLORIDA



## ~Radish~

### GLOBAL GARDENING

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## Let's travel across the world as we Global Garden

In this series of: Kids in the Garden - Global Gardening, we will explore the fun facts about herbs, vegetables and fruits in your garden. **Let's GO!**

**Radishes** — How many varieties are there? Where do they come from?

First, there are at least 20 different varieties, that are considered summer or winter radishes. They also are many different colors of radishes. I'll let you explore the various colors of radishes to choose which you would like to grow. Most can grow in containers and are great companion plants. Why? Because their pungent odor repels some garden pests like aphids, beetles and ants. Cucumbers and radishes are great friends in the garden. Origin: historians speculate that radishes come from China. There are records from 484 BC that indicate they were an important crop in Egypt. Radishes have been part of the Mediterranean diet for many years and were enjoyed by the Romans and Greeks.

**Another Fun Fact:** The radish is part of the Brassicaceae family. Can you think of another vegetable from that family? First two letters are a hint ...

There is more than one right answer as the Brassicaceae family has a number of familiar vegetables. What is the scientific name for radish?

Turn the page to learn how to grow *Raphanus sativus*.

# Growing Radishes

From Seeds and Tops

**Radishes** — Do you think Watermelon radish is a summer or winter radish?

Radishes like beets are another root vegetable. The tops are also edible and flavors can vary. Some can be quite hot and spicy. Most summer varieties are small and can harvest quickly. If you want a jumbo radish, try growing a Chinese Daikon\*. They can get up to 100 pounds! Most grown in the Florida garden can weigh 10-20 pounds, taking 6 months for maturity. Wow!

Watermelon Radish  
Pretty Cool &  
Refreshing!



<https://sustainableseedco.com/products/watermelon-radish>

Let's have challenge to see who can grow the largest Daikon Radish!

\*UF/IFAS EDIS: <http://edis.ifas.ufl.edu/mv120>



Radishes are commonly planted by seed. The depth is usually the diameter (size) of the seed. The Chinese Daikon can be planted 3/4 inch deep and space apart 4-6 inches in well-spaced (3 foot) rows. But you can just try growing one in a pot. Seeds can be collected by letting some radishes flower.

When planting by seed you will need to allow space for growth or thin crowded plants. You can eat the small plants, just add to your salad or cooking. All parts of the radish are edible plus you can grow more greens by placing cut tops in water—just as you did for your beets.

For more information on Radishes:

Refer to the University of Florida (UF)/ Institute of Food and Agriculture Science (IFAS), Electronic Data Information System (EDIS).

UF/IFAS EDIS: <https://gardeningolutions.ifas.ufl.edu/plants/edibles/vegetables/radishes.html>

[https://gardeningolutions.ifas.ufl.edu/mastergardener/outreach/plant\\_id/vegetables/radish.shtml](https://gardeningolutions.ifas.ufl.edu/mastergardener/outreach/plant_id/vegetables/radish.shtml)

## Radish Tzatziki — that sauce all love! (Part of a Pork Souvlaki recipe)

Recipe courtesy of Food Network – serving size 1 cup

### Ingredients:

- 6 medium radishes, scrubbed and trimmed
- 2 garlic cloves grated (zester)
- 1 ¼ cups plain Greek yogurt (10 ounces)
- 1 tablespoon olive oil
- 1 tablespoon freshly squeeze lemon juice
- ¼ cup minced scallions—white and green parts
- 2 ½ tablespoons julienned fresh mint leaves
- Salt and freshly ground pepper

Recipe courtesy of Ina Garten, Food Network

Pork Souvlaki with Radish Tzatziki Sauce

### Preparation:

Grate the radishes on a box grater. Place the radishes in a paper towel and squeeze out the liquid.

In a medium bowl, combine the radishes, garlic, yogurt, olive oil, lemon juice, scallions, mint, 1 ½ teaspoons salt, and 3/4 teaspoon pepper.

Cover, and refrigerate for at least 30 minutes or for up to 12 hours.



# Kids IN THE Garden

### References

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