

URBAN FARMER

LOVE THE EARTH

From Seed to Harvest: A beginner's guide to growing salsify

Salsify, also known as the oyster plant because of its light oyster flavoring, is a root vegetable not commonly found in grocery stores. The vegetable is similar to a carrot but with white flesh. The young roots can be eaten raw if finely shredded onto a salad, but the roots are usually cooked in stews. Salsify has a longer growing season but is relatively simple to grow and can be a unique addition to any garden. Although it looks similar to a carrot, salsify is actually related to the dandelion and chicory.



[Mammoth Salsify seeds available at ufseeds.com](http://ufseeds.com)

To plant:

Salsify can be grown over the winter in warmer climates or planted in the spring in cooler climates. If planted in the spring, salsify is harvested in the fall and if grown over the winter, salsify is harvested in the spring. The plants do best when started from seeds directly sown into the garden. Plant outdoors two weeks before the last spring frost for a fall harvest and plant $\frac{1}{2}$ inch deep and 1 to 2 inches apart in rows set 18 to 24 inches apart. Prior to planting the seeds, make sure you loosen the soil 12 inches deep and remove any debris such as rocks that could get in the way of the growing roots.

To grow:

Salsify requires frequent weeding, as the plants are such slow growers that fast-growing weeds can overtake them. Mulching around the plants can help deter weeds. Since it is a root plant, salsify also requires frequent, deep water. Salsify plants do best in soil with a pH of 6.0 to 6.8. In warmer months, the plants require shade during the hot parts of the day, so plant near

fast-growing vegetables that are tall enough to cast a shadow. The shade will encourage more tender roots. Carrot rust flies and wireworms can be pests that cause problems to your salsify plants. To deter carrot rust flies, spray insecticides or use outdoor sticky traps. For wireworms, leaving a cut piece of potato nearby will distract the pests from the salsify plants.

To harvest:

Salsify is ready to harvest when the roots are 12 inches in length. This can be up to 120 days after planting. Use a spading fork to harvest, as the roots grow deep and if they are broken, their storage time decreases. If harvesting in the fall, wait for the salsify to withstand a few frosts prior to digging up the root as it enhances the taste and makes the root sweeter. Once pulled from the ground, remove the tops and store in a cool, dry place for two weeks so the roots can dry.



100%
Non-GMO Seed



One Day
Shipping



100%
Satisfaction Guarantee



Family
Owned +Operated

URBAN FARMER

LOVE THE EARTH

What salsify craves:

Prior to planting, spread aged compost around the salsify planting site and work it into the soil several inches deep. Don't use manure or high-nitrogen fertilizer as this can cause the roots to split and fork. Although salsify has a long growing season, it doesn't require much fertilizing as over-fertilizing can fork the roots. Apply a general-purpose fertilizer at the time of planting and mid-season through the summer.

Where to buy salsify seeds:

Urban Farmer sells salsify seeds on our website at ufseeds.com!



[Mammoth Salsify seeds available at ufseeds.com](http://ufseeds.com)



100%
Non-GMO Seed



One Day
Shipping



100%
Satisfaction Guarantee



Family
Owned +Operated