

Turnips



Turnip Varieties



Purple Top

Purple top turnips get their names because of their color gradient; the white part on the bottom of the turnip grows below the ground while the purple part on top sticks out. Both the turnip root and the greens on top can be eaten. This variety of turnip has a mild, yet spicy flavor.

.....



Hakurei (a.k.a. tokyo market)

Hakurei aka tokyo market aka Japanese turnip. Lots of names and lots of flavor! These small, round turnips have a sweet and slightly fruity flavor. Like other turnips, the greens attached to the root are also edible and have a taste similar to mustard greens.

.....



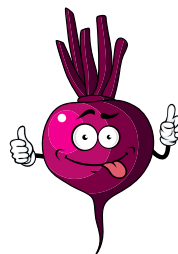
Scarlet

Scarlet turnips have a crisp flavor and are much sweeter than their purple top relatives. They are often eaten raw in salads or cooked into soups or stews.



**What did the
scarecrow say during
the garden party?**

...Lettuce turnip the
beet!



Fun Facts

During the Roman Empire, people used turnips as weapons, throwing them at unpopular public figures.

In the 1700's Charles Townshend, nicknamed "Turnip Townshend" introduced the turnip into a crop rotation of wheat, turnips, barley, and clover, which allowed for greater availability of milk and meat, as the turnips, since they store so well, were fed to animals during the winter. This boom in food production contributed to the rise of the Industrial Revolution.

Turnips are a root vegetable. However, their greens are commonly eaten too, especially in the south, where some varieties of turnips are grown for the leaves only.

Before jack-o-lanterns were carved on Halloween turnips were carved to frighten away evil spirits.

Turnip Jokes

Q: What vegetable never gets lost in the fridge?

A: Turnips because they always turnip!

Q: What's the greatest thing about a vegetable party?

A: You never know who'll turnip!

Q: How do farmers party?

A: They turnip the beets

Children's Books

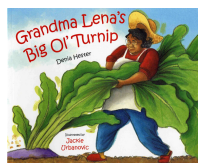


The Gigantic Turnip

Aleksei Tolstoy &
Niamh Sharkey

El Nabo Gigante The Giant Turnip

Henriette Barkow



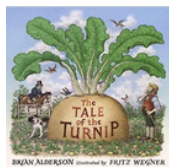
Grandma Lena's Big Ol' Turnip

Denia Hester



Digger Pig and the Turnip

Caron Lee Cohan



The Tale of the Turnip

Brian Alderson



Picking Turnips

Xu Zhou



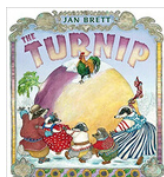
Tom Turnip's Plant Food Adventures

Crunchy Tubie Mama &
Shelby King



Lettuce Turnip the Beet

Kelly Nogoski



The Turnip

Jan Brett

Recipe

Shredded Turnip, Apple and Carrot Salad

Ingredients:



6 small purple-top turnips,
peeled, ends trimmed

2 small carrots, peeled



1 large Granny Smith apple,
peeled and cored

1 tbsp lemon juice



1 tbsp onion, finely chopped

3 tbsp vegetables oil



1 tbsp apple cider vinegar

1-1/2 tsp sugar



1 tbsp fresh parsley, chopped

Salt and pepper to taste



Directions:

Prepare the turnips, carrots, and apple using the shredding disk of a food processor or the largest holes on a box grater and combine in a large mixing bowl.

Add the lemon juice and toss to coat. Add the onion, oil, vinegar, sugar, and parsley. Mix well. Season to taste with salt and freshly ground pepper. Cover and chill for one hour before serving.