

Cauliflower

[CF13-25 - Cheddar Cauliflower Seeds](#)

68 days. Brassica oleracea. (F1) Cheddar Cauliflower. The plant produces excellent yields of 8" heads of orange cauliflower. The color deepens when cooked. It contains 25 times the beta carotene of white varieties! Add color to your salads and gourmet dishes. Holds well in the fields. Prefers moderate to cool temperatures and plenty of water. Do not wrap up leaves, heads should be left open for maximum color. An excellent choice for home gardens and market growers. A variety from the USA.



[CF16-25 - Graffiti Cauliflower Seeds](#)

80 days. Brassica oleracea. (F1) Graffiti Cauliflower. The plant produces large 7 to 8" heads of bright purple cauliflower. The color is retained when cooked. Great raw, boiled, steamed, or stir-fried. Tip: Adding a few drops of lemon to the water helps prevent color fading when cooked. Add color to your salads and gourmet dishes. Heads need full sunlight to obtain full purple color so no need to wrap heads. A must for any specialty market. An excellent choice for home gardens and market growers.



[BR16-100 - Romanesco Italia Broccoli Cauliflower Seeds](#)

75 days. Brassica oleracea. Open Pollinated. Romanesco Italia Broccoli Cauliflower. The plant produces good yields of lime green cauliflower/broccoli. This is a unique Italian variety with a better taste and texture than other cauliflower/broccoli. It is excellent raw or cooked, it boasts a milder, sweeter flavor than white cauliflower. It has beautiful apple green spiraling buds and is especially well adapted to the north. An excellent choice for home gardens. An heirloom variety from Italy. United States Department of Agriculture, PI 462221.



[CF17-25 - Veronica Cauliflower Seeds](#)

78 days. Brassica oleracea. (F1) Veronica Cauliflower. The plant produces 6 to 8" heads of lime green cauliflower. The heads have pointed spiral pinnacles. It is sweeter and milder than other varieties with a nutty taste. Excellent raw, cooked, or pickled. Heat Tolerant. Best if planted in summer for fall harvest. Also known as Veronica Romanesco Cauliflower. An excellent choice for home gardens. Disease Resistant: FW, FY.



[CF12-500 - Violetta Italia Cauliflower Seeds](#)

85 days. Brassica oleracea. Open Pollinated. Violetta Italia Cauliflower. The plant produces large heads of purple cauliflower. Delicious raw, cooked, or steamed. Turns green when cooked. This purple variety also boasts high levels of anthocyanin, which can slow clotting and prevent heart disease. An excellent choice for home gardens. An heirloom variety from Italy.

