



Cauliflower

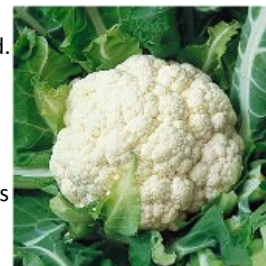
[CF13-25 - Cheddar Cauliflower](#)

68 days. Brassica oleracea. (F1) 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.



[CF2-50 - Early Snowball Cauliflower](#)

60 days. Brassica oleracea. Open Pollinated. Plant produces good yields of 6 to 8" heads of white cauliflower. It is very flavorful, solid, crisp, and tender. Good fresh or steamed. Freezes well. It is self-blanching variety, but many growers still tie the leaves up and around the head to protect it. Excellent choice for home gardens and market growers. A heirloom variety introduced to the United States in 1888 by the Peter Henderson & Company. United States Department of Agriculture, PI 303134.



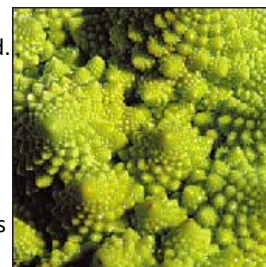
[CF16-25 - Graffiti Cauliflower](#)

80 days. Brassica oleracea. (F1) 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. Adds 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.



[BR16-50 - Romanesco Italia Broccoli](#)

75 days. Brassica oleracea. Open Pollinated. The plant produces good yields of lime green cauliflower/broccoli. This is a unique Italian variety with 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.



[CF5-50 - Self Blanche Cauliflower](#)

68 days. Brassica oleracea. Open Pollinated. Plant produces good yields of large 9 to 12" heads of white cauliflower. Great freezing and pickling variety. Leaves curl upward and cover head to keep sun from ruining white color. Plant early as it stops growing when it gets hot. Excellent choice for home gardens and market growers. A heirloom variety. United States Department of Agriculture, NSL 82635.



[CF6-50 - Snow Crown Cauliflower](#)

[1975 All-America Selections Winner!](#)

50 days. Brassica oleracea. (F1) The plant produces heavy yields of 7 to 8" heads of white cauliflower. Terrific quality and very flavorful. Great fresh or cooked. Leaves grow upright, protecting heads from sun scorch. It matures early and produces heads even under adverse conditions. Top choice of cauliflower growers. An excellent choice for home gardens and market growers. United States Department of Agriculture, G 24611.





CF15-50 - Snowball Self-Blanching Cauliflower

60 days. Brassica oleracea. Open Pollinated. The plant produces large 6 to 9" heads of white cauliflower. Great for freezing. The heads are pure white and the leaves curl upright. The leaves will self wrap during cool weather, but will not in warm weather. Good for both early and late season crops. An excellent choice for home gardens and market growers. An heirloom variety. United States Department of Agriculture, PI 225853.



CF18-25 - Verdi Cauliflower

88 days. Brassica oleracea. (F1) Plant produces good yields of medium size apple green color cauliflower. The color is retained when cooked. Flavor is milder than either broccoli or cauliflower. Add color to your salads and gourmet dishes. A good freezing variety. Excellent choice for home gardens and market growers.



CF17-25 - Veronica Cauliflower

78 days. Brassica oleracea. (F1) 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 variety. Best if planted in summer for fall harvest. Also known as Veronica Romanesco Cauliflower. An excellent choice for home gardens. Disease Resistant: FW, FY.



CF12-50 - Violetta Italia Cauliflower

85 days. Brassica oleracea. Open Pollinated. 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.

