

Parsnips

[PS1-100 - All American Parsnip Seeds](#)

125 days. *Pastinaca sativa*. Open Pollinated. All American Parsnip. The plant produces excellent quality 12" long parsnips. It has a creamy sweet nutty flavor. Perfect boiled, fried, or sauteed in butter. Cook is like mashed potatoes. Just add a little butter. The plant grows similar to a carrot. The white roots are very tender and flavorful. Stores well. An excellent choice for home gardens and market growers.



[PS2-100 - Harris Model Parsnip Seeds](#)

130 days. *Pastinaca sativa*. Open Pollinated. Harris Model Parsnip. The plant produces excellent yields of flavorful 12 to 15" long parsnips. It has a sweet nutty flavor. Perfect boiled, fried, or sauteed in butter. This improved variety has tender, whiter, and smoother roots and is free of side roots. It can be left in the ground all winter without protection for spring use. Freezing improves the flavor. Cold Tolerant. An excellent choice for home gardens and market growers. United States Department of Agriculture, NSL 6128.



[PS3-100 - Hollow Crown Parsnip Seeds](#)

75 days. *Pastinaca sativa*. Open Pollinated. Hollow Crown Parsnip. The plant produces excellent yields of flavorful 12 to 15" long parsnips. It has a sweet nutty flavor. It is used like carrots and cooked in soups, stews, or steamed with butter and seasonings. Perfect boiled, fried, or sauteed in butter. Roots may be harvested in the fall or left in the ground until the next spring, by which time their flavor will have been improved. Stores well. An excellent choice for home gardens. An heirloom variety dating back to 1879.

