



Watermelon radishes are an heirloom variety of daikon radishes and originated in China, where they are called shinrimei. They're root vegetables and member of the Brassica family, which also includes arugula, broccoli, and cabbage. Watermelon radishes are larger than regular radishes and can range from the size of a golf ball to that of a softball. They're firm and crisp with a mild taste that's a blend of slightly peppery and slightly sweet. The watermelon radish doesn't actually taste like watermelon. Like most radishes, it has a mildly peppery flavor and a crisp texture. The watermelon radish gets its name from

its appearance, which is green around the exterior with a deep pink to bright red center. It bears quite a resemblance to its namesake.



The **Easter Egg radish** is a spring radish harvested early in the growing season resulting in a smaller radish. The winter radishes grow slowly, are harvested later in their growth, and result in a more elongated-shaped or larger round vegetable. The term Easter Egg is not a botanical name but a marketing descriptor for multiple cultivars of globe radishes to create a colorful blend. Easter Egg radishes are commonly made up of varieties such as Cherry Belle, Pink Beauty, White Beauty, and Purple Plum radishes. The varieties are an early-season blend suitable for cool-season planting. Easter Egg

radishes are popularly grown in the spring, marketed as a visually appealing bunch with a crisp, mild, and peppery flavor. Easter Egg radishes are versatile, consumed fresh, or utilized in cooked preparations.