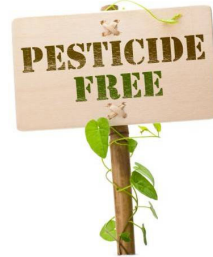


# Chioggia Beets



The candy-cane striped roots have a crisp crunch when eaten raw in salads. Those who are averse to that signature earthy beet flavor will appreciate this variety, as the flavor is remarkably mellow. The flesh is very tender, mild, and sweet.

## *Beta vulgaris* 'Chioggia' (pronounced kee-OH-gee-uh)

- **Use:** The most whimsical veggie in the patch! Slice the roots open to reveal concentric rings of pink and white, and this fun variety adds pop to salads and pizzazz to pickles. Chioggia beet originated in the historic fishing town of Chioggia, Italy, just across the lagoon from Venice. Dubbed “Little Venice” for its canals and ancient charm, local Venetians know that Chioggia is the town to visit for authentic family-style food. It also has a reputation among Italians for retaining food traditions and quality cuisine. Chioggia beet was first mentioned by legendary French seedhouse Vilmorin in 1840. When introduced in the U.S., Chioggia beet was considered a gourmet oddity, primarily sold at upscale markets. The unusual rings were a startling departure from the typical red beet, and so the variety was not immediately embraced by the public. Today the Chioggia beet remains a popular choice for market farmers; the roots are alluring and have the culinary stamp of approval from top chefs the world over.
- **Exposure/Soil:** Full/part sun; well-draining soil and appreciates slow release fertilizer.
- **Growth:** Grows 21-26” tall.
- **Hardiness:** Zone 5-9; Annual, winter hardy
- **Foliage:** The greens are crisp and high quality.
- **Flowers:** Not known for flowers.

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