

# Snowball Y Improved Cauliflower



Cauliflower is easily digested and is eaten raw in salads or fondue, but most often cooked. It may be added to soup, souffles, salads, purees and pickled. We love to roast them and top with parmesan.

## *Brassica oleracea var botrytis 'Snowball Y Improved'*

- **Use:** Cauliflower is a popular open pollinated variety! This cauliflower is known for its vigorous, rapid growth and long harvest. Its head is snow-white. Give this cauliflower fertile soil, full sun and steady moisture and you'll be rewarded with large, delicious heads that are high in vitamin C. Snowball cauliflower is not only an excellent source of fiber and vitamins, but it is a garden staple as well. It is easy to grow in the cooler months, when other crops have already been harvested and are off to the market.
- **Exposure/Soil:** Plant in full sun. Prefers moist, but not wet soils. Transplant into soil rich in humus or compost that has been adjusted to a pH of 6.5-7.
- **Growth:** Measures 7-8" inches across. Space rows about 10' long with plants 18" apart and rows 24" apart.
- **Hardiness:** A cool-weather crop, it can be grown in spring and fall everywhere, and even in winter in mild-weather areas. We recommend using a frost cloth to protect from hard freezes.
- **Foliage:** Not typically eaten.
- **Flower:** Self-blanching cauliflower strain that needs no tying! The smooth white heads with smooth curds reach 7" in diameter. Store at 34°F and 95% relative humidity.

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