Twister 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 'Twister'

- <u>Use:</u> Superior wrap and adaptability. The big, heavy, well-domed heads have large wrapper leaves that protect them from the sun, resulting in excellent color and head quality. 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.
- **<u>Exposure/Soil</u>**: 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.
- <u>Growth</u>: Measures 7-8" inches across. Space rows about 10' long with plants 18" apart and rows 24" apart.
- <u>Hardiness</u>: 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.
 - **<u>Flower:</u>** Gorgeous, medium to large, snow-white heads with tight curds form with exceptionally well-developed wrapper leaves. These leaves spiral around, enclosing the head in a secure teardrop-shaped swirl that protects the cauliflower from sun and weather for pristine harvests. Store at 34°F and 95% relative humidity.

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