



100% Certified Organic, Non-GMO Project Verified Seeds



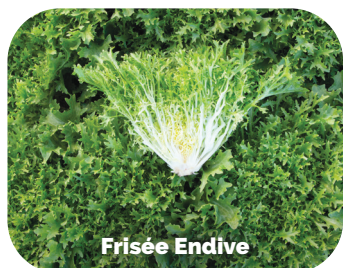
Organic Chicories

Chicory has become a staple component of salad mixes due to its exciting texture and bold flavor. Today, whole head production of this bitter vegetable is trending, and growers are adding these beautiful crops to their assortment. Cultivated Chicory is derived from wild chicory, *Cichorium intybus*. In the United States, the term "chicory" refers to all vegetables in the *Cichorium* genus including radicchio, escarole, endive, and puntarelle. Within each type of chicory, there are several sub-types.



Scan this QR code for growing instructions.

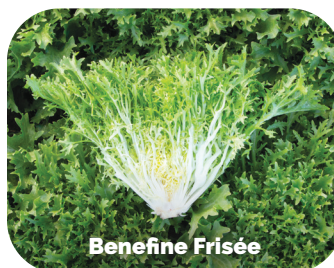
ENDIVE AND ESCAROLE are members of the *Cichorium* genus. They are cold hardy crops which most resemble lettuce in production. They can accentuate any typical garden salad by adding their unique array of texture and taste. At harvest, remove the entire head with a knife just above the root. To preserve quality, place in cool water, drain and place in cooler.



Frisée Endive

Frisée Endive

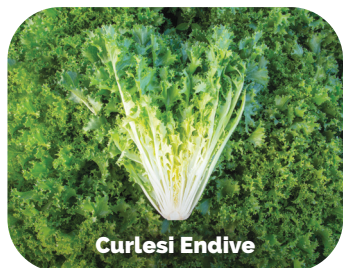
- 35 days baby, 60 full size
- Frilly-leaved endive suited for salad and salad mixes. Planting this variety densely can ensure well-blanched, tender hearts.



Benefine Frisée

Benefine Frisée

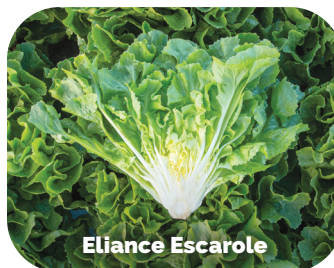
- 48 days full size
- Très Fine Maraîchère Frisée-type with deeply cut leaves and self-blanching creamy hearts. Excellent for summer production with bolt tolerance and resistance to tip burn.



Curlesl Endive

Curlesl Endive

- 52 days full size
- Compact and perfect for tight spacing. Heat tolerant and grows upright with curly heads and is self-blanching at maturity.



Eliance Escarole

Eliance Escarole

- 50 days full size
- Smooth-leaved escarole that grows well in field and greenhouse due to its bolt resistance and early maturity. Boasts excellent flavor and a distinctive tenderness.

PUNTARELLE is a Catalogna-type chicory and has a halo of toothed leaves surrounding hollow flower shoots that resemble octopus tentacles. In Italy these are referred to as pinecones. This is due to the fact that the commercial product is not the leaves (like in the other radicchios,) but the stems. The growing process is a controlled bolting that starts and stops forming a firm pinecone. The shoots are typically cut very thin, soaked in ice water, seasoned, and eaten raw.



Fiamma Verde Puntarelle

Fiamma Verde Puntarelle

- 65-70 days full size
- Upright 4-6" heads
- Tender texture with a refreshing bitterness that makes it perfect for fresh eating. Highly uniform in plant habit.

HIGHMOWINGSEEDS.COM | toll free **(866) 735-4454** | **Free Shipping!** on orders over \$200



RADICCHIO is a type of chicory that forms a tight head. It is the most recognized of all the chicories, as well as the most widely used throughout the world. The types of radicchio are named after the Italian regions where they originate. For autumn crops, the flavor is changed by the onset of cold weather. The earliest leaves produced by plants will become tough, bitter and potentially damaged. A later set of tender, sweeter leaves will develop inside the head. At harvest, cut the whole head with a knife carefully without cutting into the head itself, and remove exterior leaves to reveal the clean, tender center.

ROSSO DI CHIOGGIA is one of the most commonly grown radicchios in the U.S. This type is also known as Palla Rossa, or "red ball" because of its shape and color. It is commonly used in mixed salads and has a mild bitterness. The gorgeous deep burgundy purple leaves intertwined with white midribs can be eaten raw or grilled.



Leonardo F1 Radicchio

- 85 days full size
- Round 4-5" heads
- Dense heads of burgundy leaves and white midribs. Color and taste improve in cooler temperatures making this a great fall/winter crop.



Rubro F1 Radicchio

- 145 days full size
- Round 8" heads
- Great flavor and exceptional hardiness. Grown through the winter in PNW with harvest starting in January. Can be kept in cold storage for up to 1 month.

ROSSO DI TREVISO PRECOCE is the least bitter of all the red radicchios and is typically grilled, steamed, or sauteed. It has a distinctive football shape and grows upright showcasing its beautiful deep burgundy accented leaves.



Braci Ardenti Radicchio

- 60-70 days full size
- Upright 7.5-9" heads
- Uniform heads with deep burgundy leaves, white mid-ribs and short core. Tight leaves and bitterness make it perfect for grilling or as a base for risotto.



Fiero F1 Radicchio

- 85 days full size
- Upright 6-7" heads
- Elongated heads with green outer leaves, burgundy interiors and white ribbing. Mild bitterness; best when grilled. Can store for several months.

VARIEGATO DI CASTELFRANCO is known as the "Flower of Winter" in Italy for its shape and likeness to a flower. Delicate wisps of pink and purple accent the pale green outer leaves that surround a yellow and cream-colored heart. In markets these leaves are traditionally opened to display the heart, a practice that has been followed for over a century. This type is mostly eaten raw and has a sweeter flavor than other radicchios with barely any bitterness. Its flavor adds a depth and color to salads that can't be achieved with lettuce alone.



Notte Stellata Radicchio

- 65 days full size
- Teardrop 3.5-6" heads
- Light green outer leaves that protect pink speckled leaves and a cream-colored heart. A reliable producer with a balance of bitterness and sweetness.

VARIEGATO DI LUSIA is a distinguishable type because its leaves are thinner and more abundant than other types of radicchios and have gorgeous variegation. Its leaves are a white color and share a similar speckling of pink with the Castelfranco type. It is tender and has a delicate bitter and sweet flavor that can be served raw or grilled.



Rosa Scarlatta Radicchio

- 55 days full size
- Round 4-6" heads
- For all season production. Early and reliable with sweet flavor and a silky texture. It is uniform, productive and more flexible than other radicchio varieties.

SUGARLOAF, OR THE PAN DI ZUCCHERO is a type that has tight, green leaves arranged in a long cylindrical head like the appearance of a York Cabbage. It is sweet and is usually enjoyed grilled or in a crunchy salad.



Virtus F1 Radicchio

- 60 days full size
- Upright 8-10" heads
- Dense, elongated cylindrical heads comprised of delicate curled green leaves. It is sweet and mildly bitter, lending itself well to salads and fresh eating.