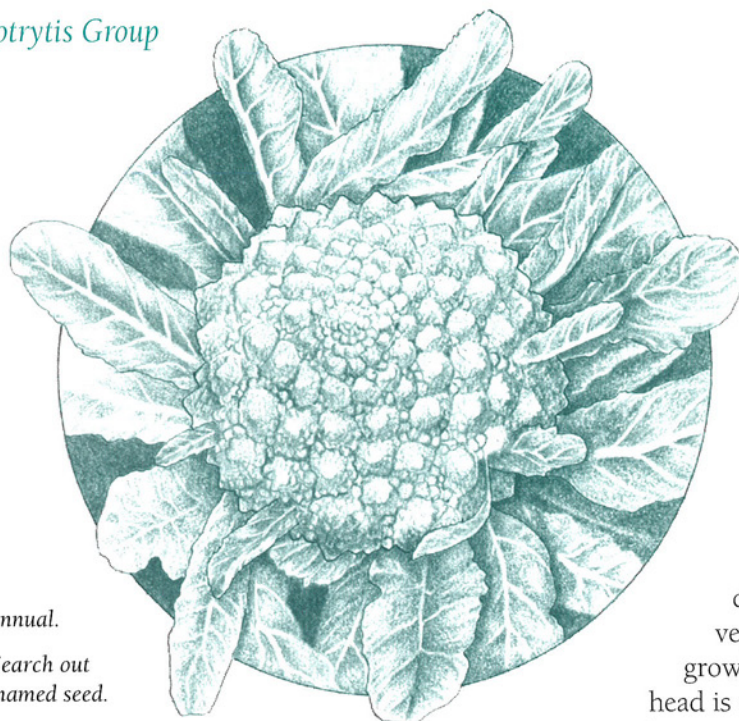


'Romanesco'

Brassica oleracea, Botrytis Group



Treat as an annual.

Grow from seed. Search out 'Romanesco'-named seed.

In cold winter areas, sow in early spring in a cold frame; in mild winter areas, seed mid-summer. Transplant when three to four inches tall.

Requires fertile, well-tilled soil with regular watering and occasional feeding.

Dip the roots of the transplants in a solution of beneficial nematodes to thwart the cabbage root maggot.

Stake if the plants become very large.

*Watch for cabbage butterfly caterpillars; pick off caterpillars or control with *Bacillus thuringiensis* (See Crabapple).*

If the *Star Wars* crew were to design a vegetable, 'Romanesco', sometimes called 'Green Point', would be it. 'Romanesco' is, perhaps, the most lovely colored and sculptural vegetable any gardener can grow. The pointy, spiraled head is a fascinating chartreuse—a clear, never muddy tint. The large

heads, up to 18 inches wide and a foot tall, are composed of many spiral florets, each a reflection of the cone shape of the overall head. Both the spiral pattern within each floret and the spiral arrangement of the florets themselves have the same curves as a nautilus shell or the pattern of the seeds in a sunflower head.

'Romanesco' also has a special flavor. Even though the plant is not really a broccoli or a cauliflower, and tastes like neither, the seed is usually found under the broccoli section of seed catalogs. People who dislike cauliflower and broccoli, however, find the delicate texture and mild, complex taste of 'Romanesco' pleasing.

This "new" vegetable is actually an heirloom variety with a long tradition in Italy. It has only recently been rediscovered by the culinary