

# GROWING BROCCOLINI

Presented By  
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# THE CORNUCOPIA



# WHY GROW BROCCOLINI?

WHAT QUESTIONS DO YOU HAVE?





# VARIETIES

We've experimented with several varieties over the last number of years.

SPRING/FALL

SUMMER

OTHERS

## NOBLE JADE

2024: transplanted on March 1 inside  
Very productive in May, handles spring temperature fluctuations well  
Gets very mustard-tasting if the temperature is too high for too long

## BC1611

2024: transplanted outside May 13  
Last transplanted on August 6- did not finish  
Not cold tolerant at all  
2025: last transplant date will be in July

## VARIETIES WE'VE TRIED

Sweet Stem: ?  
Happy Rich: before BC1611, Johnny's had no seed  
Sweet Bunch: ?  
Melody: transplanted inside for fall 2024  
September 24



# TRANSPLANTING

**Spring/Fall:** 4x4 (8 inches by 8 inches)

- 8x72s= 100 bed feet (578 plants/bed)

**Summer:** 3x3 (10 inches by 10 inches)

- 7x50s= 100 bed feet (350 plants/bed)

**Watering:** prefer drip tape over sprinklers

**Frequency:**

- high tunnel- once per season
- outside- every 2-3 weeks





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# YIELDS

BC1611: average 20# per harvest per 100' bed

Spring and Fall broccolini yields are very weather dependent

\*yield also depends on how it's harvested





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# HARVESTING

I harvest conservatively  
Harvest frequently- keep the plants from  
flowering  
Removing initial crowns vs pinching  
Different harvesting strategies for different  
varieties





# PACKAGING: 2 METHODS

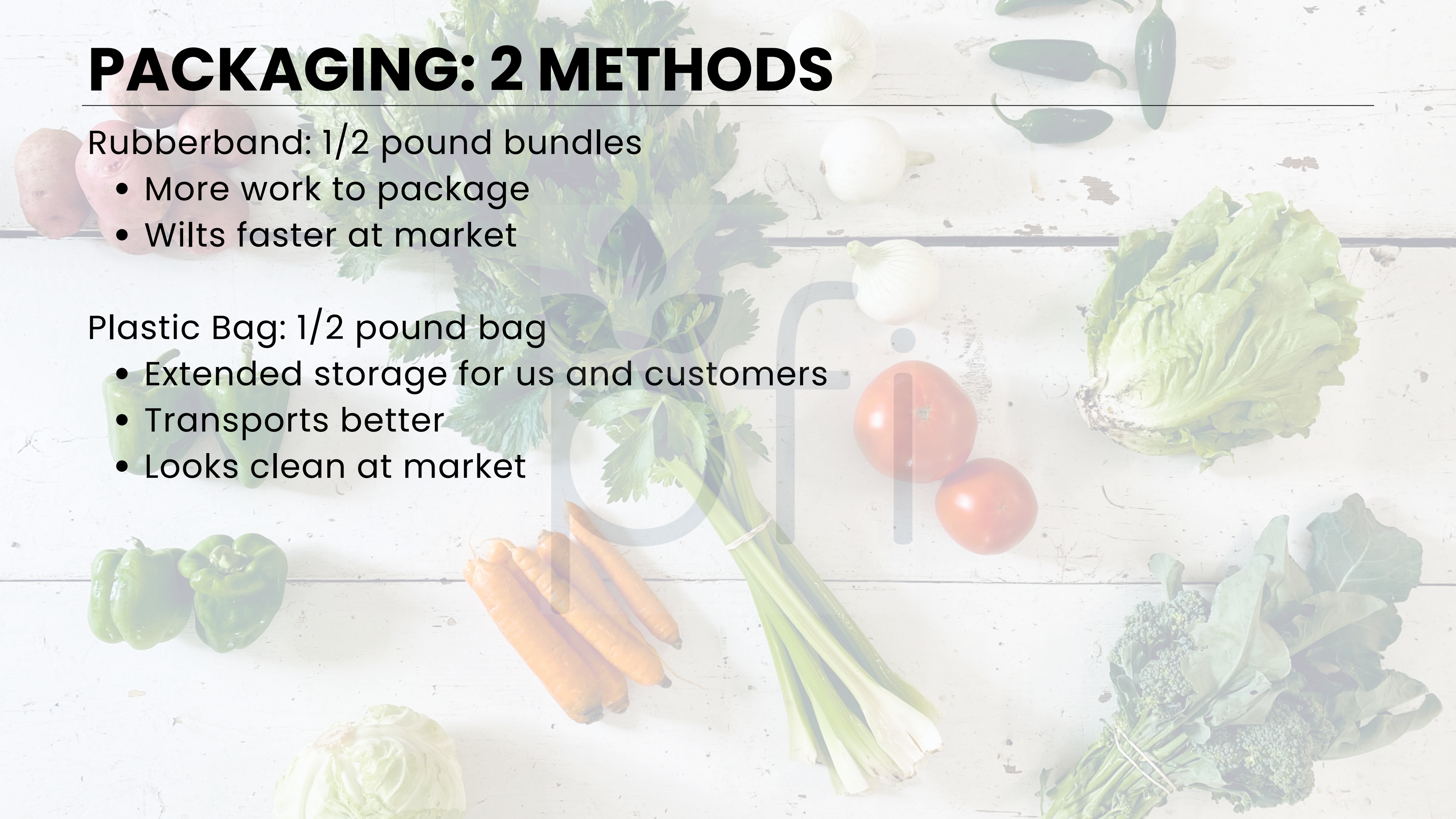
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Rubberband: 1/2 pound bundles

- More work to package
- Wilts faster at market

Plastic Bag: 1/2 pound bag

- Extended storage for us and customers
- Transports better
- Looks clean at market





# MARKETING

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## CSA

- More work to package
- Wilts faster at market

## Farmer's Markets

- The whole package is edible

## Wholesale