



UNIVERSITY OF  
SASKATCHEWAN

# VEGETABLE CULTIVAR AND CULTURAL TRIALS 2007

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NANTES CARROTS 2007

Cultivar	Source	Harvest #	Marketable yields										% Unmkt yellow	% Aster yellow	Sweetness	Taste	Overall rating	Comments
			Total		Small		Medium		Large		Oversize							
			t/ha	000/ha	t/ha	000/ha	t/ha	000/ha	t/ha	000/ha	t/ha	000/ha						
Austria	OS, SW	H1	250.0	5.2	115.0	0.7	110.0	3.3	25.0	1.3	0.0	0.0	61.5	26.3	3.5	4.0	3.5	Average yield, good flavour (H1). Variable taste (H2). Bitter and tough (H3)
		H2	195.0	15.9	20.0	0.5	55.0	2.9	120.0	12.6	0.0	0.0	59.0	24.5	1.0	2.0	3.0	
		H3	195.0	18.9	45.0	1.7	60.0	4.7	80.0	10.4	10.0	2.2	57.5	18.2	2.0	3.5	3.5	
Bolero ***	EFG, ST	H1	125.0	5.4	20.0	0.2	95.0	4.4	10.0	0.8	0.0	0.0	49.3	16.1	2.0	1.0	2.0	Bitter, tough (H1).
		H2	115.0	12.4	0.0	0.0	35.0	1.2	40.0	3.8	40.0	7.4	64.9	16.5	4.0	3.5	2.0	Crunchy texture, sweet (H2). Piney flavour
		H3	80.0	10.4	10.0	0.1	15.0	0.8	15.0	2.0	40.0	7.6	69.8	30.2	2.5	3.0	1.5	
Coreless Amsterdam	ST	H1	105.0	1.6	75.0	0.5	25.0	0.8	5.0	0.3	0.0	0.0	50.0	30.6	1.0	1.0	1.0	Poor stand. Many small roots (H1). High yield by H3. Tough and piney (all harvests)
		H2	85.0	3.2	40.0	1.0	45.0	2.3	0.0	0.0	0.0	0.0	64.4	31.1	2.0	2.0	1.0	
		H3	240.0	12.2	95.0	2.3	100.0	5.2	40.0	3.8	5.0	0.9	60.3	11.4	1.0	2.5	3.5	
Envy	OT	H1	45.0	1.0	20.0	0.2	25.0	0.9	0.0	0.0	0.0	0.0	80.4	39.2	1.0	1.0	1.0	Poor stand (<30%).
		H2	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	100.0	60.2	1.0	3.5	0.5	Bitter taste (H1), Many split and aster yellow
		H3	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	---	---	---	---	---	(H2)
Evora	ST	H1	185.0	3.4	110.0	1.3	75.0	2.1	0.0	0.0	0.0	0.0	64.9	22.5	3.0	2.5	2.5	Bland but juicy, many small roots (H1). High yield by H3, but bitter and not sweet.
		H2	350.0	19.8	35.0	0.6	95.0	3.9	195.0	12.6	25.0	2.7	44.1	21.2	3.0	3.0	4.0	
		H3	350.0	21.8	115.0	2.2	115.0	6.6	120.0	13.0	0.0	0.0	67.2	24.6	1.0	1.0	2.0	
Forfo Selection ***	WDM	H1	155.0	5.2	65.0	0.6	75.0	3.2	15.0	1.4	0.0	0.0	60.7	26.0	1.0	2.0	2.5	Crunchy, juicy, bitter (H1). Excellent
		H2	100.0	12.3	0.0	0.0	10.0	0.3	45.0	3.7	45.0	8.4	59.8	24.0	4.0	3.0	2.5	sweetness (H2). Many split roots (H3)
		H3	125.0	12.7	25.0	0.6	20.0	1.2	55.0	6.3	25.0	4.7	72.4	18.2	3.5	3.5	3.0	
Joshi RZ F1	ZW	H1	145.0	4.2	75.0	0.6	45.0	1.7	25.0	1.9	0.0	0.0	44.3	29.5	2.0	2.0	2.5	Attractive, chewy, bitter (H1). Poor texture, variable sweetness (H2)
		H2	175.0	15.8	25.0	0.2	30.0	1.2	85.0	7.1	35.0	7.3	43.9	29.2	3.5	3.0	3.0	
		H3	125.0	16.1	15.0	0.5	35.0	1.7	55.0	8.1	20.0	5.9	65.8	38.5	4.5	4.0	2.5	
Little Finger	WH	H1	215.0	4.7	110.0	1.1	100.0	3.1	5.0	0.5	0.0	0.0	68.4	19.4	2.0	3.0	2.0	Juicy, bland, tough texture (H1). Many medium and large (H2).
		H2	300.0	16.8	70.0	1.6	160.0	7.7	65.0	6.5	5.0	1.1	52.8	9.7	3.5	3.0	4.0	Low yields (H3)
		H3	90.0	6.6	10.0	0.2	35.0	1.9	40.0	3.6	5.0	1.0	85.0	16.6	1.5	2.0	1.5	
Magno RZ F1	ZW	H1	350.0	8.8	155.0	1.4	170.0	5.5	25.0	1.9	0.0	0.0	38.2	6.3	4.0	3.5	4.0	Good sweetness and flavour (H1). Excellent
		H2	415.0	27.4	110.0	1.7	145.0	6.6	120.0	12.0	40.0	7.1	50.7	11.1	4.0	4.0	4.5	yield (H2, H3)
		H3	355.0	33.1	130.0	3.3	120.0	10.1	70.0	11.1	35.0	8.7	49.3	16.9	2.0	2.5	4.5	

Magnum	Os, ST	H1	195.0	7.6	50.0	0.6	115.0	4.6	30.0	2.5	0.0	0.0	45.3	19.9	2.5	2.5	2.5	Lower yield, but average med. yield (H1). Terrible yield, high % of unmarketable (H3)		
		H2	55.0	7.0	0.0	0.0	20.0	0.7	25.0	3.9	10.0	2.5	71.0	34.8	4.0	3.5	1.0			
		H3	40.0	7.4	0.0	0.0	0.0	0.0	15.0	1.9	25.0	5.5	53.6	49.2	1.0	1.5	1.0			
Mokum ***	BI, Os	H1	85.0	4.3	0.0	0.0	75.0	3.1	10.0	1.2	0.0	0.0	64.1	24.9	3.5	3.0	1.5	Average flavour, OK sweetness (H1).		
		H2	175.0	18.3	0.0	0.0	40.0	0.9	70.0	6.6	65.0	10.9	40.3	22.5	3.5	3.0	2.5	Attractive shape, crunchy texture, many O.S. (H2)		
		H3	10.0	2.8	0.0	0.0	0.0	0.0	0.0	0.0	10.0	2.8	90.2	29.5	1.0	2.5	0.5			
Nantes Coreless ***	EFG, T+T	H1	565.0	21.5	130.0	1.6	380.0	15.2	55.0	4.7	0.0	0.0	48.6	10.4	3.0	3.0	4.0	Excellent yield, variable flavour, crunchy texture and juicy (H1).		
		H2	5.0	0.5	0.0	0.0	5.0	0.5	0.0	0.0	0.0	0.0	97.4	44.1	2.0	2.0	0.5			
		H3	140.0	21.1	20.0	0.3	30.0	2.1	45.0	6.9	45.0	11.9	67.8	14.6	1.5	2.0	3.0	Many O.S. (H2)		
Nantes Half Long ***	NE	H1	165.0	7.5	55.0	0.8	90.0	4.3	20.0	2.4	0.0	0.0	27.0	14.2	1.0	2.0	2.5	Average yield, but bitter flavour (H1). Tasty, sweet and crunchy, many OS (H3)		
		H2	125.0	16.4	20.0	0.4	0.0	0.0	55.0	4.8	50.0	11.3	53.7	37.4	2.5	3.5	2.0			
		H3	115.0	21.8	5.0	0.0	20.0	0.7	40.0	5.0	50.0	16.2	49.9	20.9	4.0	4.0	3.0			
Nantes Improved	NOR, DOM	H1	415.0	14.5	100.0	1.4	295.0	11.6	20.0	1.5	0.0	0.0	41.5	11.3	3.0	3.0	4.0	OK taste, sweetness, tough texture (H1).		
		H2	465.0	37.1	85.0	1.6	155.0	9.3	195.0	21.2	30.0	5.0	36.1	12.2	3.5	4.0	4.5	Excellent yield, good taste, sweetness (H2)		
		H3	325.0	35.5	45.0	0.8	85.0	4.5	135.0	16.9	60.0	13.4	47.2	12.1	2.0	2.0	3.5			
Nantes Strong Top	ABN	H1	260.0	6.2	105.0	0.9	145.0	4.6	10.0	0.7	0.0	0.0	59.3	16.7	3.0	4.0	3.5	Attractive shape.		
		H2	335.0	21.6	85.0	1.4	155.0	7.6	90.0	11.6	5.0	1.0	56.3	29.1	3.5	3.0	4.0	Crunchy texture (H2).		
		H3	335.0	27.2	105.0	2.3	125.0	8.9	100.0	14.9	5.0	1.1	56.9	28.0	1.5	2.0	3.5	Good medium and large yield		
Nates 2	NOR	H1	215.0	6.8	95.0	1.1	95.0	3.7	25.0	2.1	0.0	0.0	51.8	30.0	2.0	1.5	2.0	Bitter, piney, dry texture (H1). Bitter but sweet (H2). High aster yellow, purple shoulders (H3)		
		H2	135.0	14.0	0.0	0.0	80.0	5.8	55.0	8.2	0.0	0.0	75.5	9.6	3.0	2.0	2.5			
		H3	140.0	13.3	45.0	1.0	60.0	5.6	10.0	1.4	25.0	5.3	83.6	19.9	2.0	1.5	2.0			
Napa ***	NOR	H1	185.0	4.8	65.0	0.6	115.0	3.6	5.0	0.7	0.0	0.0	34.2	28.1	1.0	1.0	2.0	Bitter and piney flavour, tough texture (H1 H2).		
		H2	125.0	11.4	10.0	0.1	65.0	4.3	40.0	5.1	10.0	2.0	58.1	45.2	3.0	2.5	2.5	Crunchy texture, many aster yellow (H3)		
		H3	125.0	11.5	35.0	0.6	35.0	1.7	20.0	1.8	35.0	7.6	76.3	27.1	3.5	2.0	2.0			
Average		H1	225.2	7.3	77.3	0.8	127.4	4.9	20.5	1.7	0.0	0.0	50.5	20.4	2.6	2.6	2.6			
		H2	211.9	18.0	26.3	0.5	77.3	4.1	86.3	9.1	22.0	4.4	57.2	22.6	2.9	2.9	2.7			
		H3	168.6	17.9	37.7	0.8	47.3	3.1	53.0	6.7	30.6	7.3	65.6	22.2	2.4	2.6	2.5			
<b>Bold</b> = recommended in 2007			Sweetness: 1 - bland 5 - very sweet												Taste/overall rating: 1 - poor 5 - excellent			Unmarketable column includes aster yellow infected carrots		
*** Previously recommended																				
--- Data not available																				



Touchon ***	EFG	H1	90.0	1.2	70.0	0.4	15.0	0.6	5.0	0.3	0.0	0.0	80.2	21.5	2.0	1.5	1.5	Bitter flavour, soft texture (H1). Nice crunchy texture, bland (H2 H3).	
Touchon Deluxe	ST	H1	<b>505.0</b>	<b>9.4</b>	<b>265.0</b>	<b>2.0</b>	<b>225.0</b>	<b>6.4</b>	<b>15.0</b>	<b>1.0</b>	<b>0.0</b>	<b>0.0</b>	<b>49.3</b>	<b>13.8</b>	<b>3.0</b>	<b>3.5</b>	<b>4.0</b>	<b>Strong carrot taste, OK texture (H1). Poor flavour, piney (H2 H3)</b>	
		H2	425.0	25.8	120.0	2.3	180.0	9.2	120.0	13.0	5.0	1.3	49.1	23.9	1.0	1.5	3.0		
		H3	240.0	21.7	110.0	1.7	35.0	2.4	45.0	4.9	50.0	12.8	57.8	26.3	1.0	1.5	2.5		
Vitana	J, ST	H1	<b>610.0</b>	<b>19.9</b>	<b>150.0</b>	<b>1.8</b>	<b>425.0</b>	<b>15.5</b>	<b>35.0</b>	<b>2.6</b>	<b>0.0</b>	<b>0.0</b>	<b>30.1</b>	<b>4.0</b>	<b>4.0</b>	<b>4.0</b>	<b>4.5</b>	<b>Excellent taste (H1). Crunchy texture (H2). High yielding (H1 H2 H3)</b>	
		H2	370.0	31.9	0.0	0.0	245.0	13.7	120.0	16.4	5.0	1.9	48.0	3.7	2.5	3.5	4.0		
		H3	265.0	21.8	95.0	1.9	60.0	3.1	65.0	7.5	45.0	9.4	76.9	4.2	3.0	3.5	4.0		
Ya Ya ***	SW, WG, Os, WDM	H1	270.0	12.5	10.0	0.1	230.0	10.2	30.0	2.2	0.0	0.0	44.4	21.8	3.5	3.0	4.0	Chewy texture, mild carrot flavour (H1).	
		H2	270.0	26.0	10.0	0.2	40.0	1.8	220.0	24.0	0.0	0.0	45.9	15.6	4.0	4.0	4.0	Excellent flavour and texture (H2).	
		H3	265.0	32.9	30.0	0.8	65.0	5.1	125.0	17.5	45.0	9.7	51.0	17.1	1.0	3.0	3.0		
<b>Novelty Carrots</b>																			
Parmex	Os, NOR	H1	180.0	2.8	85.0	0.5	70.0	1.1	25.0	1.2	0.0	0.0	22.5	19.7	2.5	2.0	3.0	Novelty carrot. Round shape. Sweet (H1). Tough texture (H2). All are O.S (H3)	
		H2	90.0	9.1	0.0	0.0	20.0	0.7	15.0	1.0	55.0	7.5	51.5	41.3	2.5	3.5	2.0		
		H3	55.0	10.8	0.0	0.0	0.0	0.0	0.0	0.0	0.0	55.0	10.8	55.1	38.2	---	---	1.0	
White Satin F1	BJ, TL	H1	45.0	3.4	10.0	0.2	10.0	0.5	25.0	2.7	0.0	0.0	64.4	42.6	2.5	2.0	1.0	Green shoulders, piney flavour (H1). Variable but poor flavour, sweetness (H2 H3).	
		H2	90.0	12.6	15.0	0.2	20.0	1.3	30.0	3.0	25.0	8.1	59.9	16.7	3.5	2.0	1.5		
		H3	25.0	5.8	0.0	0.0	0.0	0.0	0.0	5.0	0.5	20.0	5.4	88.9	23.8	1.0	1.5	0.5	
Average		H1	<b>225.2</b>	<b>7.3</b>	<b>77.3</b>	<b>0.8</b>	<b>127.4</b>	<b>4.9</b>	<b>20.5</b>	<b>1.7</b>	<b>0.0</b>	<b>0.0</b>	<b>50.5</b>	<b>20.4</b>	<b>2.6</b>	<b>2.6</b>	<b>2.6</b>		
		H2	<b>211.9</b>	<b>18.0</b>	<b>26.3</b>	<b>0.5</b>	<b>77.3</b>	<b>4.1</b>	<b>86.3</b>	<b>9.1</b>	<b>22.0</b>	<b>4.4</b>	<b>57.2</b>	<b>22.6</b>	<b>2.9</b>	<b>2.9</b>	<b>2.7</b>		
		H3	<b>168.6</b>	<b>17.9</b>	<b>37.7</b>	<b>0.8</b>	<b>47.3</b>	<b>3.1</b>	<b>53.0</b>	<b>6.7</b>	<b>30.6</b>	<b>7.3</b>	<b>65.6</b>	<b>22.2</b>	<b>2.4</b>	<b>2.6</b>	<b>2.5</b>		
<b>Bold</b> = recommended in 2007 *** Previously recommended --- Data not available Date seeded: May 11 Date of first harvest (H1): Aug. 8 Date of second harvest (H2): Sep. 6 Date of third harvest (H3): Oct. 5 Spacing: In row - 5 cm Between row - 10 cm Between bed - 1 m Sweetness: 1 - bland 5 - very sweet Taste/overall rating: 1 - poor 5 - excellent																			
Unmarketable column includes aster yellow infected carrots																			

