Rutabagas are also referred to as swedes, Swedish turnips, and turnip-rooted cabbage. It, like the turnip, is a member of the Cruciferae or cabbage family. Thus, rutabaga is related to turnip, cabbage, and cauliflower.

**Culture**

Rutabaga is a cool season vegetable, which means that it may be grown best in the winter in Florida. Rutabaga will withstand frosts and mildly freezing temperatures. For the most part, it is found primarily in home gardens in this state.

They require a longer growing season (about 90 days) than do turnips. Culture is similar to that for beets. They are grown from seeds spaced 3-4 inches apart in 30-inch rows. The main varieties are ‘American Purple Top,’ ‘Macomber,’ ‘Purple Top Yellow,’ ‘Long Island Improved,’ ‘Sweet Russian,’ ‘Laurential,’ and ‘Zwaan’s Neckless Purple Top.’

**Harvesting and Use**

Rutabaga can be baked, diced, mashed, creamed, glazed, fried, added to casseroles, stews, or soups, or served raw in salads. While leaves are also edible, they are not highly regarded as a cooking green.