Persians believed turnips were beneficial in treating the common cold.

The turnip is grown for both the enlarged root and the top. The common type is mostly white turning purple at the top of the root.

Turnips grow best on cool area climates.

The first jack-o-lanterns were carved out of turnips. Only when the Irish tradition reached America did turnip carving turn into pumpkin carving.

Stories about turnips: “The Turnip” Brothers Grimm Fable and “Gigantic Turnip” Aleksei Tolstov.

The turnip is only 28 calories and a good source of vitamin C and antioxidant.

The roots have been cultivated as staple food during ancient Greek and Roman periods.

In Turkey turnips are used to flavor salgam, a juice made from purple carrots and spices.

In Lebanon turnips are pickled.