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Salanova Lettuce (*Lactuca sativa*)

Salanova® is higher yielding than traditional salad mix even though it is grown as single heads, the same way that head lettuce is grown. Its unique core structure allows fully mature heads to be easily cut into uniform leaves once harvest, increasing efficiency. To protect the genetics that took more than 20 years of traditional plant breeding to develop, Salanova is protected under Utility Patent 6,320,104. Some individual varieties have *Nasonovia* resistance; Utility Patent 5,977,443.

CULTURE:

Lettuce is a cool-weather crop, preferring temperatures of 60–65°F/16–18°C, and so can be planted as early as the soil can be worked. It grows best in loose, well-drained soil with a pH of 6.2–6.8. Sow every 2-3 weeks for a succession harvest.

THERMAL DORMANCY:

High temperatures may cause lettuce seed to enter thermal dormancy – a condition when germination is prohibited. All of our Salanova is pelleted, and many pelleted seeds undergo a priming process to aid in breaking thermal dormancy. Irrigation can also assist in overcoming thermal dormancy by reducing the temperature of the soil and through evapotranspiration, when heat is drawn from the soil when the moisture in it evaporates.

TRANSPLANTING:

Starting seeds indoors is recommended and should be done 3–4 weeks prior to transplanting. Sow 3–4 seeds per inch in a 20-row flat or 1–2 seeds per cell in 128-cell plug flats, 1/8 inch deep. To keep soil temperatures below 75°F/24°C in order to prevent the seeds from entering thermal dormancy, shade the flats on warm, sunny days.

If sown into 20-row flats, transplant the seedlings into 50- or 72-cell plug flats. If sown into 128-cell plug flats originally, thin to 1 seedling per cell.

Harden seedlings off by reducing water and temperatures 2–4 days before transplanting out. Seedlings are ready to transplant when they can be pulled out of the cell with a full rootball without the soil crumbling. When ready, transplant seedlings 6–8 inches apart in rows 18–24 inches apart.

DIRECT SEEDING:

Direct seeding can be effectively done with a precision seeder. Sow in spring as soon as the soil can be worked, 3–4 seeds per foot, in rows 18-24 inches apart. Cover lightly with 1/8 inch of soil, firm gently, and keep the soil surface moist until germination. Pelleted seeds require adequate moisture in order to split or dissolve the pellet.

After seedlings have developed 2–3 sets of true leaves, thin to 6–8 inches apart.

HARVEST AND PREPARATION:

Salanova® can be harvested as whole heads or for the production of salad mix. One of the many advantages of Salanova® is that the leaves are thicker and have greater loft than traditional salad mix, allowing them to better withstand washing and handling and have a longer shelf life.

To harvest as whole heads, cut the heads at the base in the same way as you would any head lettuce. If you intend to sell the heads, it is beneficial to explain to your customers how to release the leaves for salad mix.

The process for cutting heads into salad mix varies slightly between Cored types and Incised types.

- Cored types: Harvest as whole heads and then use the Salanova Cutter Tool or a knife to release the leaves. Full instructions on how to use the Salanova Cutter Tool are included with each cutter.



Using the Salanova Cutter Tool to release the leaves of a cored-type Salanova head

- Incised types: The whole heads can be harvested like the Cored types, but they can also be harvested as salad mix right in the field. Cut the heads slightly above the base for harvesting using this method.



Harvesting using the whole-head method

MARKETING:

Salanova® is a unique and versatile lettuce with multiple market opportunities. Listed below are a few of the many ways in which you can market your Salanova® lettuce.



Salad Mix: Salanova® is easily processed as salad mix. Sell prebagged or loose as a mix or by individual type.



Whole Heads: Sell as you would regular head lettuce, educating customers about the benefits of the unique growth habit.



Pairs: Combine whole or processed heads with different colors and leaf types.



Cases: Cases of heads can be sold to restaurants. Chefs will appreciate the ability to purchase and store heads, then quickly prep before serving.

REV 08/15/2016 RC, SR