

2014 Heirloom Garden

Heirloom Vegetable Varieties

Bean

Arikara Yellow—Obtained from Arikara tribe of North Dakota; excellent for baking; dry (shell), bush habit.

Black Valentine—Introduced in 1897; dual-purpose (fresh or dry); bush habit.

Burpee's Stringless—Introduced in 1894 as "the only totally stringless bean;" bush habit.

Good Mother Stollard—Family heirloom; dry, pole habit.

Improved Tendergreen—Strong, vigorous plants with tender 5- to 6-inch pods, bush habit.

Lazy Housewife—Introduced around 1810; fresh or dry, pole habit.

Beet

Bull's Blood—Juice from beets used to make only red food coloring allowed in Sweden; sweet.

Cabbage

Copenhagen Market—Introduced in 1909; medium-sized plants ideal for small gardens.

Mammoth Red Rock—Introduced in 1889; solid, 8-inch diameter, round heads.

Carrot

Danvers—Developed in Danvers, MS, in late 1800s; stores well; nearly coreless, sweet, and tender, up to 8 inches long.

.St. Valery—Introduced in 1885; reported in 1924 as "the best and most handsome main crop

carrot;" 8 to 10 inches long, fine-grained, and excellent for storage.

Cucumber

Chicago Pickling—Introduced in 1888; blocky, cylindrical, medium-green fruit; grows 6 to 7 inches long, but can be picked smaller. Good for all types of pickles.

Garlic

Chesnok Red—Originates from Shvelisi, Republic of Georgia; rated high for baking or roasting; hardneck, 8 to 10 cloves per bulb.

Schumacher Farm—Grown by Schumacher family; variety unknown.

Lettuce

Amish Deer Tongue—Valued for ruggedness and heavy production; looseleaf.

Grandpa Admire's—Pre-Civil War variety; large, loose heads of bronze-tinged leaves.

Speckled—Dates from 1799 in Mennonite community; thick green leaves tinged with red.

Onion

Ailsa Craig—Named after a small island off the coast of England; introduced in 1887; best for fresh use.

Pepper

Buran—Sweet and productive Polish heirloom; 4-inch-long bells on 2-ft-tall plants; sweet even when green.

Potato

German Butterball—Russet skin and buttery yellow flesh; good for roasting and frying; stores well.

Pumpkin

Squash Omaha Pumpkin—Collected from Omaha Indians; matures early with tall, cylindrical, upright pumpkins.

Squash (Winter type)

Boston Marrow—Introduced in 1831; thick and flaky flesh, free from fiber.

Golden Hubbard—Introduced in 1898; starchy, nutty, fine-grained flesh.

Swiss Chard

Fordhook Giant—Introduced in 1934; abundant production all season.

Tomato

Unger's Hungarian—Cherry tomatoes borne in clusters on indeterminate vines.

Amish Paste—Frit vary in shape from oxheart to rounded plum; excellent for sauce or fresh eating.

Trucker's Favorite—Introduced around 1912; uniform 3-inch pink globes; blight resistant.

Turnip

Purple Top White Globe—Listed in 1885 catalog; sweet, mild, fine-grained flesh; tops make delicious greens.

