

# 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.

