

2015 Heirloom Vegetable Varieties

Bean

Calypso – (aka Yin Yang) originally from Caribbean, best for baking and soups; bush habit.

Good Mother Stallard – Rich, meaty flavor, great for soups; pole habit.

Kent Wonder Bush – (aka Improved Commodore) tender, stringless, round, fleshy pods are a standard for home and market gardens; bush habit.

Beet

Detroit Dark Red – Introduced in 1892; great for canning and fresh eating.

Carrot

Red Cored Chantenay – Popular early 20th-century heirloom with sweet orange flesh, great for soups, canning or fresh eating.

Cucumber

Early Fortune – (aka Special Dark Green) introduced in 1910; fruits measure 8" long.

Garlic

Schumacher Farm – Grown by Schumacher family; variety unknown.

Pea

Amish Snap – Reportedly grown in the Amish community long before present snap pea types; delicate and sweet even when the seeds develop.

Dwarf Gray Sugar – Introduced in 1892; edible podded and well suited for steaming or stir-fry.

Radish

French Breakfast – A very early market garden radish of French origin, listed in 1875; oblong and blunt.

Rutabaga

Joan – Refined strain of "American Purple Top"; flesh is dense and crunchy with a delicate sweet flavor.

Squash (Winter type)

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

Winter Luxury – (aka Livingston's Pie Squash) introduced in 1893; flesh is smooth, sweet and fiber-free.

Swiss Chard

Five Color Silverbeet – (aka Rainbow Chard) tender and delicious Australian heirloom

Tomato

Brandywine – Introduced in 1889; large vines produce deep red 8-12 ounce fruits.

