

## Cole Crops 2011

(Brassicaceae family, formerly called Cruciferae)

<b>Broccoverde Broccoflower</b>	68 days	Dense, yellow-green heads with sweet cauliflower flavor on heat-tolerant plants; great raw or cooked, chock-full of vitamins & minerals
<b>Minaret Broccoflower</b>	85 days	Romanesco type; striking lime-green heads, conical with small spiraling florets; mild flavor, nutlike texture; great fresh for salads & dips
<b>CMS Liberty Broccoli</b>	65 days	Tight, round, uniform heads; freezes nicely; adaptable plant, may reach 3'
<b>DeCicco Broccoli</b>	50-90 days	Old & reliable European variety; good yields of small, uniform blue-green heads, with prolific side shoot production; fine for freezing; grow 2-3', resists mildew
<b>Early Dividend Broccoli</b>	45 days	Compact & extra-early producer of large 8" heads & loads of side shoots
<b>Packman Broccoli</b>	50-55 days	Widely adapted hybrid, tolerates hot, dry conditions & most soil types; yields dense, uniform 6-8" heads & ample side shoots; grows upwards of 2'
<b>Premium Crop Broccoli</b>	58-65 days	Firm, compact, long-holding 7-9" domed heads with tender stems; tolerates downy mildew; AAS in 1975
<b>Waltham 29 Broccoli</b>	60-95 days	Blue-green, solid, medium-sized heads, plus plentiful side shoots; compact plant, grows 20" high or so; tolerates dry conditions; better as fall crop
<b>Sorrento Broccoli Raab</b>	40-55 days	Italian relative of broccoli with slightly stronger flavor; open-pollinated, extra-early producer of uniform, 1-3" wide florets on branching plant; especially good sautéed
<b>Jade Cross Brussels Sprouts</b>	85-90 days	High yields of firm, tight, blue-green sprouts; mild flavored and sweet. Vigorous plants, heat tolerant, resistant to bolting, resistant to yellows. Harvest after frost for best flavor. F1 hybrid, 1959 AAS winner.
<b>Long Island Improved Brussels Sprouts</b>	80-115 days	Produces heavy set of firm, dark green, 1-2" sprouts over extended season; freezes very well; harvest after frost for best flavor. Open-pollinated.
<b>Copenhagen Market Cabbage</b>	65-85 days	6-8", 3-4 lb heads on a compact plant; great for sauerkraut & the table; stands in field without splitting; stores well
<b>Danish Ballhead Cabbage</b>	90-100 days	Tight 7-10" heads weigh 5-6 lbs.; light-green interior flesh is mild & tender; very versatile, excellent for sauerkraut, slaw, cooking; keeps well, in field & storage

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<b>Dynamo Cabbage</b>	70 days	Bluish-green heads are dense, small, short-cored, about 2 1/2 lb; resists black rot; AAS in 1997
<b>Early Flat Dutch Cabbage</b>	75-85 days	Large, solid, 4-7 lb, 7-10" flattened heads on compact plant; good for sauerkraut; tolerates heat; one of the best for storage
<b>Late Flat Dutch Cabbage</b>	95-105 days	Firm, flattened green heads with white interiors reach 10-12" across & 8-12 lbs.; great for any cabbage dish; stores well
<b>Red Acre Cabbage</b>	75-100 days	Handsome, compact plant produces solid, deep purple-red heads, 5-7" & 2-4 lbs; crisp, tender leaves are good raw or cooked; best storing red; resists splitting, will last in field; resists yellows
<b>Savoy King Cabbage</b>	85-90 days	F1 hybrid; abundant yields of round to slightly flattened, 4-5 lb. heads with crinkled, bright-green leaves, tender interiors & short cores; vigorous, good resistance to heat & disease; 1965 AAS winner
<b>Stonehead Cabbage</b>	55-100 days	4-6 lb heads are round, dense, bright green, with crisp, creamy-white interiors & short cores; easy to grow, rarely splits, holds well in field; resists yellows, tolerates black rot; AAS in 1969
<b>Cheddar Hybrid Cauliflower</b>	58-68 days	4-7" wide, 2-3 lb light-orange heads; good raw, & color brightens when cooked; extra beta carotene; no tying of leaves required
<b>Early Snowball Cauliflower</b>	60 days	Heirloom; compact plants produce smooth white heads, 6-7" across; crisp & tender raw, good cooked too; freezes well
<b>Self Blanche Cauliflower</b>	68 days	Plant wraps itself with leaves (in cool weather) so you don't have to; snowball type, with uniform 3-4 lb, 7-8" heads
<b>Snow Crown Cauliflower</b>	50-55 days	Vigorous, reliable producer of dense, white heads, up to 2 lb & 6-8" wide; excellent fresh or cooked; AAS in 1975
<b>Symphony Cauliflower</b>	70-75 days	F1 hybrid; 6-7" domed heads with tight inner wrap on large, vigorous plants; partially self-blanching, which makes for short banding period; good fresh, for freezing & other processing
<b>Violet Queen Cauliflower</b>	55 days	F1 hybrid; each plant produces a beautiful royal purple broccoli-like head with cauliflower type leaves; great for salads and dips; turns green when cooked. Plants can be closely spaced (12 in.).
<b>Vates Collards</b>	75-80 days	Classic nonheading variety; broad, wavy, dark-green leaves w/ tender texture & mild cabbage-like flavor; adaptable, cold-hardy

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<b>Lacinato Kale</b>	60-65 days	Tuscan heirloom, known generally as dinosaur kale; dark blue-green, straplike leaves, 10-20" long x 3" wide, with pebbled texture; widely considered best-flavored variety for light cooking, also excellent in salads, soups, stews; 3' tall plants produce over long season
<b>Redbor Kale</b>	55-65 days	Finely curled, deep reddish-purple leaves on erect, uniform plant; crisp & tender with mild, sweet flavor, great in salads; striking appearance, highly ornamental, 2-3' tall
<b>Tuscan Kale</b>	50 days	Long, narrow, crinkled, dark blue-green leaves; use fresh in salads, or cook lightly
<b>Winterbor Kale</b>	55-65 days	Dutch hybrid that can reach 3' tall; mild, sweet yet slightly tangy flavor; high yields of long, blue-green, tightly ruffled leaves; harvest baby leaves in 28 days; very cold-tolerant
<b>Grand Duke Kohlrabi</b>	50-55 days	Early variety, with mild flavor & crisp whitish flesh; harvest bulbs at 2-4"; good raw, sauteed or steamed; use young leaves in salad, cook older leaves a la Swiss chard; resists black rot; AAS in 1979
<b>China Express Chinese Cabbage</b>	65-80 days	Napa type; tight, uniform, barrel-shaped heads, 8-9" tall & 4-5 lbs.; mild, sweet, tender, crisp, terrific in stir-fries or raw in salads; vigorous plants with good bolt-resistance
<b>Michihli Chinese Cabbage</b>	70-80 days	Upright cylindrical heads, up to 18" tall & 3 lbs.; crisp & tender savoyed leaves have light, sweet taste; great fresh, exceptional in stir-fry; not a long keeper
<b>Edible Chrysanthemum</b>	30-60 days	Tender, lobed leaves with unique flavor; harvest at 3-6" & use fresh or braised; edible flowers can be used sparingly in salads or as garnish
<b>Osaka Purple Mustard</b>	30-45 days	Attractive purple & green, ruffled foliage, 8-14" long x 5-7" wide; spicy, pungent flavor; use young leaves & stems in salads & stir-fries, larger leaves as boiling greens
<b>Red Giant Mustard</b>	21-45 days	Japanese mustard with large, purple leaves and mustard taste; baby leaves (21 days) tasty in salads; larger leaves great for Asian cooking.
<b>Tah Tsai Mustard</b>	40-50 days	So-called "spinach mustard"; 6" long, spoon-shaped leaves are dark-green & glossy and form large rosette; mild flavor, great steamed or in stir-fries, salads, soups; easy to grow, adaptable, tolerant of heat & cold
<b>China Jade Pak Choi</b>	40-50 days	Bolt-resistant baby pak choi; superb sautéed, in soup & stir-fry; vitamin- & nutrient-rich

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<b>Joi Choi Pak Choi</b>	45-55 days	Tender, dark-green leaves & 10" long, crunchy, snow-white stems form compact bunch; adds slight mustardy flavor to stir-fry, nice as baby green in salad; more bolt-resistant than most varieties, performs well in heat or cold
<b>Summer Mustard Pak Choi</b>	40-65 days	Smooth, green, round leaves with white stalks in bunches of 8-12; mildly pungent flavor enhances salads (use young leaves), stir-fries
<b>Companions for Cole Crops</b>		Chamomile, garlic, mint, thyme, catnip, hyssop, rosemary, sage, nasturtiums, beets, bush beans, celery, cukes, lettuce, onion, potato, spinach. Do not like tomatoes, pole beans, strawberries.