

Grow an Heirloom Garden!

2017

These dozen heirloom varieties will be featured this year in the 19th Century Heirloom Garden at Rotary Botanical Gardens. Create your own 19th Century heirloom garden at home!

TOMATOES

‘Brandywine’

Color: pink

Size: 14 oz beefsteak

Solanum lycopersicum. This Pennsylvania heirloom dates from 1885 and is still very popular! Fine, sweet flavor with unusual potato-leafed vines. 85 days.

‘White Beauty’

Color: white

Size: 8 oz beefsteak

S. lycopersicum. Introduced as early as 1850, this parchment-white tomato has a sweet, citrus flavor. Great for making a white tomato sauce or eating fresh. 80 days.

PEPPERS

‘Bullnose’

Type: bell

Color: matures green to red

Capsicum annuum. Thomas Jefferson grew this pepper at Monticello in 1812. Excellent, crisp flavor. High yields. 55-80 days.

‘Jimmy Nardello’

Type: Italian

Color: matures from green to red

C. annuum. This heirloom was brought to the U.S. from Italy in 1887 by Jimmy’s mother. It’s one of the best frying peppers, and is also good eaten fresh. Slender 9” long peppers are sweet and fruity. Super-productive 2’ tall plants. 85 days.

‘Tabasco’

Type: tabasco

Heat: 30,000-50,000 SHU

C. frutescens. Introduced into Louisiana in 1848, this pepper became the main ingredient in the famous Tabasco sauce! Peppers are 1½” long, ripen from yellow or green to bright red, and have a hot, smoky flavor. Compact plants are 2’-4’ tall, great for containers. 90 days.

KALE

‘Nero di Toscana’

Brassica oleracea. A.k.a. Dinosaur kale. Old Italian variety blue-green 10” long highly savoyed leaves. Very ornamental in containers or borders, and very tasty in soups and stews! Becomes sweeter after frost. 50 days.

‘Red Russian’

B. oleracea. This Siberian heirloom kale was brought to Canada in 1885. Can be eaten as a baby leaf or fully mature – both stages are sweet and nutritious! Stems are purple and the frilled leaves are green with purple veins. Grows 18-36” tall. 55 days.

SWISS CHARD

‘Five Color Silverbeet’

Beta vulgaris. This Australian heirloom produces a technicolor mixture of plants in red, orange, purple, white, and green. Delicious flavor. 55 days.

CABBAGE

‘Perfection Drumhead Savoy’

Brassica oleracea. Introduced sometime before 1888, this drum-head type cabbage has fine, crinkled leaves with a blistered/crumpled appearance. Mild and sweet in flavor. Excellent keeper. 95 days.

CELERY

‘Pink Plume’

Apium graveolens. Introduced in 1894 by Henderson Seed, this heirloom produces a dark-purple color on the inner stalks and leaf tips. Compact plants produce an abundance of thin stalks that have a sweet, fennel-like flavor. 85 days.

EGGPLANT

‘Red China’

Color: red

Size: 1-2” wide

Solanum melongena. Originally called ‘Scarlet Chinese’ in an 1879 seed catalog, this ornamental edible produces loads of tiny fruit resembling tiny pumpkins! Fruit is slightly bitter which is milder when not fully red – great for Asian cooking. Long-keeping fruits are great for fall displays.

KOHLRABI

‘Purple Vienna’

Brassica oleracea. This heirloom develops purple above-ground bulbs that have sweet, crisp, white flesh. Excellent raw or steamed. Harvest at 2½” diameter. 55-70 days.