

## **Chef's Garden**

### **The Melda Snyder Teaching Garden**

**In our Chef's Garden you may find any of the vegetables listed here. Our criteria? Great taste.**

#### **Rutgers Tomato – 1934**

The 'Rutgers' Tomato was introduced in 1934 by Rutgers breeder Lyman Schermerhorn as an ideal canning tomato at the height of the canning industry in New Jersey. Not only did this provide a top performing tomato for New Jersey's canning industries Campbell's, Heinz and Ritter, but continued to be the preferred choice of 75 percent of commercial growers for the remainder of the twentieth century, with worldwide use.

Although no longer grown commercially, the Rutgers tomato has remained popular especially with home gardeners. The 'Rutgers' tomato is available through many home garden seed catalogues, although as an open-pollinated variety, there now are several strains available. Information on the Rutgers tomato appears from NJAES web site:

<http://njfarmfresh.rutgers.edu/WhatabouttheRutgersTomato.htm>

**Seed Source: Ferry - Morse Seed Company**

#### **Ramapo Tomato – 1968**

The Ramapo Tomato was developed at Rutgers NJAES in 1968 by Dr. Bernard Pollack. Many years ago it disappeared from seed catalogues. Seed companies were favoring varieties that produced higher yields for commercial growers. Despite its disappearance, Rutgers continued to receive many requests for this tasty tomato and produced small batches throughout the years. And now, the first commercial lot of organically grown genuine Ramapo F1 hybrid seed is available through an effort by Rutgers NJAES, <http://www.njaes.rutgers.edu>

#### **Yellow Squash – 1973**

The yellow "precocious" gene was developed through the breeding work of Dr. Oved Shifriss at Rutgers NJAES. The W. Atlee Burpee Seed Company was the first to deliver a yellow squash to gardeners in 1973. The Hybrid yellow zucchini "Butterstick" in the garden shares the lineage of the first yellow squash introduced in 1973. **Seed Source: W. Atlee Burpee Seed Co.**

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## **Heirloom Vegetables – From Near and Far**

### **Pole Beans**

#### **Mayflower – 1620**

This bean is said to come over from Europe with the pilgrims on the Mayflower; and was heavily cultivated in the Carolinas. This productive bean is prized for great flavor despite the strings. Matures in 100 days. **Seed Source: Seed Savers Exchange, 3094 North Winn Road, Decorah Iowa 52101**

### **Lazy Housewife – 1888**

First listed in the W. Atlee Burpee catalog in 1888. The name presumably came from the plant's productiveness and completely stingless nature; making it possible to cut down on the time necessary to harvest and prepare. Matures in 75 – 80 days.

**Seed Source: Seed Savers Exchange**

### **Climbing French – 1930**

As reported by *The Beans of New York* – the most reportedly widely grown French bean in England . Pods are 4-7 inches long and stringless. Matures in 65 – 75 days.

**Seed Source: Seed Savers Exchange**

### **Kentucky Wonder – 1864**

Was first offered as Texas Pole, then introduced in 1877 as Kentucky Wonder by James J. H. Gregory & Sons. The bean produces clusters of green flat-oval 7–10" stringless pods. Great flavor, an all-time favorite. Matures in 67 days.

**Seed Source: Ferry – Morse Seed Company, 601 Stephen Beale Drive, Fulton, Kentucky 42041**

## **Beet**

### **Chioggia - 1840's**

First introduced to American gardeners in the late 1840s from Italy. Uniquely beautiful flesh has alternating red and white concentric rings that resemble a bull's eye. Very tender, nice for eating and pickling. Retains markings if baked whole and sliced just before serving. Matures in 50 days

**Seed Source: Seed Savers Exchange**

### **Burpee's Golden - pre 1828**

Introduced by W. Atlee Burpee this beet has a dual purpose useage as it is grown for its roots and greens. The roots are globe-shaped and orange, turning golden yellow when cooked. Matures in 55-60 days. **Seed Source: Seed Savers Exchange**

### **Detroit Dark Red - 1892**

This variety is the standard for beets. The original selections were made from Early Blood Turnip by Mr. Reeves of Port Hope, Ontario, Canada. Nearly globe shaped blood red 3" diameter roots. Solid roots are great for canning and fresh eating. Very prolific and a good keeper. Matures in 60-65 days. **Seed Source: Seed Savers Exchange**

## **Cucumber**

### **Double Yield - 1924**

Developed by a home gardener and introduced in 1924 by Joseph Harris & Co. of Coldwater, New York. Harris said in 1924, "The remarkable thing about this new cucumber is its wonderful productiveness. For every fruit that is cut off, two or three more are produced." Very productive pickling type. Slender fruits, 5–6" long by 2" diameter, symmetrical, smooth and uniform. Matures in 50–60 days from seed. **Seed Source: Seed Savers Exchange**

## Carrot

### **Oxheart - 1884**

This hard-to-find heirloom also known as Guernade was introduced in 1884. The uniquely shaped short, very thick roots are 5–6" long by 3–4" in diameter and grow over 1 pound very rapidly. Excellent quality, stores well. Matures in 90 days from seed. **Seed Source: Seed Savers Exchange**

### **Dragon – Circa unknown**

The reddish purple is one of the finest, most refined purple carrot available. The exterior provides an amazing contrast with the yellowish-orange interior when peeled or sliced. Sweet, almost spicy flavor. Matures in 90 days from seed. **Seed Source: Seed Savers Exchange**

## Dill

### **Fernleaf - 1992 All America Winner**

Ok, not an heirloom but the flowers of this 18 inch plant are used to attract certain beneficial insects the adults of which, feed on the flower's pollen.

**Seed Source: W. Atlee Burpee Co., 300 Park Avenue, Warminster, PA 18974**

## Eggplant

### **Rosa Bianca – Circa unknown**

This Italian Heirloom is most sought after by chefs. The white skin brushed with lavender has a mild flavor that is rarely bitter. – Matures in 80-90 days from transplant.

**Seed Source: Seed Savers Exchange**

### **Pintung Long – Circa unknown**

The origin of this eggplant is Pintung, Taiwan. The plants are hardy and disease resistant. The dark lavender fruits can be up to 12" long and 1" in diameter. Excellent for use in stir fry meals. Matures in 65-75 from transplant.

**Seed Source: Seed Savers Exchange**

## Lettuce

### **Forellenschuss – Circa unknown**

Is an Austrian heirloom that translates literally as "trout, self-enclosing" meaning it's a speckled romaine. Gorgeous romaine lettuce with medium green leaves and splotches of maroon. Has superior flavor, holds very well in the summer heat as it resists bolting. Matures in 55 days.

**Seed Source: Seed Savers Exchange**

### **Grandpa Admire's – mid 1800's**

This Bronze-tinged butterhead leaf lettuce forms large loose heads. It has a mild fine flavor, slow to bolt, tender longer than most, even in extreme heat. George Admire was a Civil War veteran born in 1822. In 1977, 90 year-old Cloe Lowrey, Grandpa Admire's granddaughter, gave this seed to Seed Savers Exchange. Matures in 60 days from seed. **Seed Source: Seed Savers Exchange**

### **Slobolt -1946**

Developed by the USDA in 1946. A long-time garden standard. Large compact plants produce the entire summer. Thick clusters of light green frilled leaves. Extremely slow to bolt and the taste does not turn bitter even while bolting. Looseleaf, matures in 45–55 days from seed.

**Seed Source: Seed Savers Exchange**

### **Bronze Arrowhead - 1947**

This lettuce was awarded the All American Selections bronze medal in 1947. Originally introduced as Bronze Beauty by Germania Seed & Plant Co. At that time, it was hailed as “the finest, most colorful and most delicious loose leaf, oak leaf lettuce for the home garden.” Is slow to bolt. Matures in 40–50 days from seed. **Seed Source: Seed Savers Exchange**

## **Pepper**

### **Fish Pepper – pre 1870**

This is an African American heirloom pepper. The 18-24” tall plants have variegated leaves with 2-3 inch elongated fruits that ripen from cream to green stripes to orange and red to all red. This is medium hot pepper that was used primarily around the oyster and crab houses of the Chesapeake Bay. Matures 80 days from transplant. **Seed Source: Seed Savers Exchange**

### **King of the North -1934**

Joseph Harris & Company of New York first introduced this pepper in 1934. This Heirloom was touted to be the best red bell pepper for northern gardeners where the seasons are cool and short. Plant produces blocky fruits, which have a great sweet flavor. Matures in 70 days from transplant.

**Seed Source: Seed Savers Exchange**

### **Bull Nose Large Bell - 1863**

This Sweet bell pepper was grown at Monticello by Thomas Jefferson. Good flavor, crisp fruits ripen from green to red. Productive, sturdy plants. Matures in 55-80 days from transplant.

**Seed Source: Seed Savers Exchange**

## **Squash**

### **Black Beauty - 1957 All America Selections Winner**

This squash sets the standard for summer squash. The compact spiny ever bearing bush produces long, cylindrical fruits with dark greenish-black skin. They are best eaten when 6–8" long. This variety is excellent for freezing. Matures in 44–64 days from seed. **Seed Source: W. Atlee Burpee Co.**

#### **Chef's Garden prepared by**

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Mention of a plant variety or seed company does not constitute an endorsement by Rutgers Cooperative Extension and does not imply approval to the exclusion of other plants or seed companies. Internet search engines can provide additional sources for these seeds and others and other seed sources.

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