

# Kale

## KL11-750 - Lacinato Kale

62 days. Brassica oleracea. Open Pollinated. This early maturing plant produces high yields of flavorful blue-green kale leaves. It is sweet and tender. Used fresh in salads, on sandwiches, in soups, or cooked. It is best eaten when leaves are small and tender. The flavor is enhanced by frost! Also known as Dinosaur Kale, Tuscan Kale, Black Cabbage Kale, Black Kale, Black Palm Kale, Cavolo Palmizio Kale, Nero di Toscana Kale, and Tuscan Black Palm Cabbage. Suitable for hydroponics gardening. Cold Tolerant. An excellent choice for home gardens, market growers, and open field production. Grown by Jefferson at Monticello, Virginia, USA. A 1700s heirloom from Tuscany, Italy.



## KL2-750 - Red Russian Kale

50 days. Brassica napus. Open Pollinated. This early variety produces excellent yields of flavorful red and blue-green kale leaves with pretty purple-red veins and stems. Very flavorful and tender. Perfect steamed, boiled, baked, soups, or stir-fried. Also a good freezing variety. Highly nutritional with powerful antioxidants. Very winter hardy, withstands colder weather, tolerates cold temperatures to -10 F. Cold-Tolerant. It will continuously produce greens throughout the season: spring, summer, fall, and winter. Also known as Buda Kale and Ragged Jack Kale. Suitable for hydroponics gardening. An excellent choice for home gardens, market growers, and open field production. A pre-1885 heirloom from Russia. United States Department of Agriculture, AMES 26645.

