

# Cabbage

## [CB2-250 - Copenhagen Market Cabbage Seeds](#)

65 days. Brassica oleracea. Open Pollinated. Copenhagen Market Cabbage. The plant produces good yields of green cabbage. The heads average 6 to 8 inches in diameter and weigh 4 to 5 lbs. It is very flavorful and tender. Excellent for slow cooking, coleslaw, and sauerkraut! Heads rarely burst. Stores well. An excellent choice for home gardens and market growers. Introduced into the United States by H. Hartman & Company of Copenhagen, Denmark in 1909. United States Department of Agriculture, PI 662598.



## [CB47-250 - Danish Ballhead Cabbage Seeds](#)

110 days. Brassica oleracea. Open Pollinated. Danish Ballhead Cabbage. The plant produces large round blue-green cabbage. The heads average 7 to 10 inches in diameter and weigh 5 to 7 lbs. An excellent all-purpose cabbage. Excellent fresh for salads, coleslaw, and for making sauerkraut. One of the best storage varieties and is bolt and split-resistant. Also known as Amager Cabbage. Excellent choice for home gardens and market growers. Altee Burpee introduced the Danish Ballhead Cabbage in the United States in 1887. United States Department of Agriculture, PI 343585.



## [CB44-250 - Glory of Enkhuizen Cabbage Seeds](#)

95 days. Brassica oleracea. Open Pollinated. Glory of Enkhuizen Cabbage. The plant produces a solid round blue-green cabbage. The heads average 8 to 9 inches in diameter and weigh 8 to 10 lbs. It is tender and crisp. Excellent used fresh or cooked. Used in slaws, salads, soups, stir-fries, and for making sauerkraut. Stores well. Excellent choice for home gardens. Developed by Royal Dutch Sluis of Holland, one of the oldest seed houses in Denmark. An old heirloom dating back to 1899.

