

Beacon: A Hill of Beans!

El Centro de la Raza Planter Box Demonstration Garden 2013

Box	Variety	Notes
1*	Amethyst	Dwarf French bean, stringless purple pods, good for containers
2	Cherokee Trail of Tears	Native American origin. Carried over the forced march to Oklahoma in 1838-39 where over 4000 died. 6"pod, shiny black seeds, good eaten as a snap or a dry bean
3	Dragon's Tongue	Dutch origin, wax bean is crisp and juicy. Cream with purple stripes.
4	Blauhilde	German origin. Stringless round purple pods up to 11" long
5	Serpador	Dwarf pale yellow stringless Roma type. Good for containers.
6	Fasold	Early producer, good raw or cooked, mauve flowers, black seeds.
7	Black Valentine	Introduced in 1897. Black seeds in 6" pods, Use as fresh snap or dry soup beans. Tolerant of cool weather
8	Fire Tongue	Italian origin. Stringless pale green pods with red streaks. Crisp and juicy. Use young pods fresh or for shell beans.
9	Calypso (Yin-Yang)	Beautiful black and white dried bean. Originally from the Caribbean. Good for baking or in soups.
10	Lazy Housewife	Introduced around 1810, first stringless bean. Heavy yields. White seeds, use as a snap or shell bean
11	Golden Wax	Grown since the 1870's. Golden yellow stringless pods, buttery flavor, freezes well
12	Rattlesnake	Dark green 8" pod streaked with purple. Fine flavor use as a fresh or dried bean
13	Midori Giant	Soybean. Early maturing edamame. Vigorous plants to 15" tall, 2-3 seeds/pod
14	Henderson Lima	From 1889. Hardy, productive, disease resistant. Good for canning (pressure cooker)
15	Belcampo	Dark green stringless pods.
16	Monte Cristo	Similar to Blue Lake, 10" straight pods, white seeds. Use fresh or for preserving.
17	Agate	Soybean. Rare heirloom from New Mexico. Introduced from Japan in 1929, high yields
18	Tiger's Eye	Originally from Chile or Argentina. Rich flavor, smooth texture. Great for chili or refried beans.
19	Bird Egg	Brought to Missouri via covered wagon in the 1880's. Use as a dry bean.
20	Bingo	Borlotto type. 5" pods, cream/green streaked with pink. Good dried for soups and traditional Italian recipes (pasta e fagiole)
21	Black Coco	Good eaten as a snap, shell or quick cooking dry bean. 6" pods
22	Shriofume	Soybean Plump pods large pale green seeds, can be substituted for limas. Very productive.
23	Flambo	Beautiful cream and fuchsia pods. Good for freezing. Flavor like a fresh lima. Good in soup or pureed in hummus
24	Papa de Rolo	"Breast of the Dove" from Portugal. Good fresh snap bean and as dried bean for soups.

* Planter Box #1 is located nearest the gazebo