



Historic Gardens 2024 KITCHEN GARDEN

	Elecampane	Grand Portage Chives	Lovage	Victoria Rhubarb
West India Burr Gherkin				Sorrel
White Egg Turnip				Green Glaze Colewort
White Ebenezer Onion				White Ebenezer Onion
White Kuttiger Carrot				Oxheart Carrot
Tennis Ball Lettuce				Bulls Blood Beet
Rouge d'Hiver Lettuce				Bulls Blood Beet
Scarlet Runner Pole Bean				Arikara Melon
Lafayette Bush Bean				Prussian Blue Pea
Cups Potato				Bodega Red Potato
Dutch Flat Cabbage				Black Spanish/German Bier Radishes
White Ebenezer Onion				White Ebenezer Onion



Bere Barley

Heirloom Bere Barley originated in the Orkney Islands of Scotland and was also grown on this continent. Bere barley is an ancient variety reportedly brought to the British Isles in the 9th century by Viking farmers. This barley is good for colder climates near large masses of water. In more recent history (pre 20th century) it was widely grown on Bere Island, north of Britain. Today, only a few farmers still raise Bere Barley, being superseded by modern varieties. Traditionally Bere has been used for making bread, biscuits, and bannock. It was also used for animal feed and thatch. Aside from those uses, Bere has a long history as a malting grain for the production of beer and whiskey.

1801, January 1st: "Had barley broth for dinner and steaks for supper, shrub and water to wash it down."

– J. Porter, Athabaskan Country

Elecampane: Herb also known as elfwort or horseheal, used primarily as a medicinal for lung issues, also anti-bacterial. Tincture from the root used as a cough suppressant.

Chives: A unique variety found growing naturally on the Grand Portage Reservation

Lovage: also known as "mountain celery" this herb is a common 18th century flavor which has fallen to the side over time.

Rhubarb: Because of sugar becoming more available and cheaper in the late 18th century, we find rhubarb recipes appearing by 1800.

Sorrel: This perennial herb has a famed citrus taste. Used often when lemon is needed. Sorrel is common in our salads and soups. It is usually the first green we see in the GRPO garden.

Scarlet Runner Bean: One of the most beautiful and oldest heirloom pole beans known. A crowd favorite here with its bright red flowers.

White Ebenezer Onion: The most classic onion amongst early heirlooms available in 1812 and by the 1860s was considered an old variety.

Green Glaze Colewort: The Hudson Bay Company, a North West Company competitor often mentioned "colewort" in the gardens. "Cole" as in coleslaw. The Green Glaze is a variety of Collard (Cole...again) that is 200 years old.

White Egg Turnip: All white and the size and color of a goose egg, this variety goes back to atleast the 1820s.

Oxheart Carrot: Also called the Guerande Carrot, a very early 19th century French variety.

Prussian Blue Pea: The classic 18th century pea. The pea of the 18th century, grown also by Thomas Jefferson. This are seeds collected from the first growing of this variety at Grand Portage in 2022.

Black Spanish Radish: Visitor favorite, like a large black baseball, this 18th century variety always grows well here. A fantastic treat to slice a slab and fry in butter!

German Bier Radish: Small red radishes are just about to become a more popular option, but these bigger root vegetable radishes were popular for feeding men at a Fur Trade or Military Post. Eaten raw or treated as a potato and baked or mashed.

Bulls Blood Beet: The most beautiful and classic of the early heirloom beets.

Tennis Ball Lettuce: A classic small bundle of buttery tender leaves, a variety grown in the 1790s by Thomas Jefferson.

Rouge D'Hiver Lettuce: An early French romaine from the 1830s, likely older. A red leaf heirloom known in Canada.

Cups Potato: A small light brown to pink tuber with russet skin, Cups is one of the oldest documented British heirloom potatoes. Dating back to the 1770s, Cups survived the Irish Potato Famine. This variety may be better suited for agriculture than the dinner table. Grand Portage is one of a very few historic gardens in the U.S. growing an 18th century potato variety.

Bodega Red Potato: A rare early 19th century potato. Its history from South America Indigenous farmers to the United States is fascinating and includes becoming by the 1840s the "Official" potato of miners during the Gold Rush.

Arikara Melon: Mentioned being consumed by Lewis & Clark in North Dakota, this melon has been grown by the Mandan, Arikara, and Hidatsa people. It is debated if indigenous gardeners obtained these from 18th century traders coming up from St. Louis or early Spanish visitors to the Northern Plains.

Flat Dutch Cabbage: Brought to America by early Dutch travelers. This variety appears in Canada's first nursery catalogue of 1827. One of oldest cabbages in cultivation.

West India Burr Gherkin: Cucumber variety believed to be native to Africa, and introduced to the U.S. in the 1790s. Pickled and boiled by the 3rd president Thomas Jefferson (who was known to be a lover of pickled gherkins).

Kuttiger Carrot: A white European carrot variety dating back to the 15th century.

Lafayette Bush Bean: Came from France in 1776. Rumored to have been brought to North Americas by French General Marquis de Lafayette during the American Revolution.

Bere Barley: Common at Fur Posts, among the earliest known barley. 2024 is the first time growing it here at Grand Portage.