





VERVE

60 Days From Transplant





KEY CHARACTERISTICS

- Verve is an improvement on the traditional "spring greens" anticipated as the first fresh greens in spring in the England.
- It is grown like a small cabbage spaced at 12" in-row spacing in a
 double row or 8" in a single row. The head will weigh roughly 2 pounds
 at harvest and holds well in the field or the cooler. To market, package
 in a sleeve like romaine (or a perforated plastic bag).
- It is grown like cabbage but it doesn't head. The flavor is very mild and sweet with a tender texture. The outside leaves are a rich dark green and it makes a slight heart of crisp bright yellow leaves when ready to harvest.
- Looking superficially like collards, it is distinctly different in that it cooks in about 5 minutes. The whole plant is cut and cooked - minus any dirty outside leaves.
- Verve is both tolerant to heat and cold and can be grown in all but the coldest seasons. Not only is Verve a delight to eat, the shelf life is remarkable and it will hold, even cut, without browning, for months.
- Leaves are mostly an even size and can be blanched and rolled around a rice or rice and meat stuffing, then cooked in a broth. For cooking ideas and recipes search for "Spring Greens UK".







