Copenhagen Market Cabbage

Brassica oleracea var. capitata 'Copenhagen Market'



Copenhagen Market Cabbage fruit
Photo courtesy of NetPS Plant Finder

Height: 18 inches

Spread: 24 inches

Sunlight:

Hardiness Zone: (annual)

Group/Class: Heirloom

Description:

A beautiful heirloom variety with large uniform heads; quick to grow, quick to harvest; heads grow up to 8" round; great for sun loving gardens or large containers; ideal flavor for fresh coleslaw; performs well in cooler weather

Edible Qualities

Copenhagen Market Cabbage is an annual vegetable plant that is typically grown for its edible qualities. The round green tightly-wrapped heads of foliage are usually harvested from late summer to mid fall. The heads have a pleasant taste.

The heads are most often used in the following ways:

- Fresh Eating
- Eating When Cooked/Prepared
- Cooking

Planting & Growing

Copenhagen Market Cabbage will grow to be about 18 inches tall at maturity, with a spread of 24 inches. This vegetable plant is an annual, which means that it will grow for one season in your garden and then die after producing a crop.

This plant is typically grown in a designated vegetable garden. It should only be grown in full sunlight. It does best in average to evenly moist conditions, but will not tolerate standing water. It may require supplemental watering during periods of drought or extended heat. It is not particular as to soil pH, but grows best in rich soils. It is somewhat tolerant of urban pollution. Consider applying a thick mulch around the root zone over the growing season to conserve soil moisture. This is a selected variety of a species not originally from North America, and it is considered by many to be an heirloom variety.