

**Copenhagen Market Cabbage***Brassica oleracea var. capitata 'Copenhagen Market'*

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 commonly 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 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.



Copenhagen Market Cabbage fruit  
Photo courtesy of NetPS Plant Finder