Cabbage is one of the oldest vegetables.

The colors vary — presenting pale green, blue green, red, reddish purple, and nearly white.



The botanical name for cabbage is Brassica oleracea.



1/2 cup of cabbage provides 45% of the daily recommended amount of vitamin C.



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1 pound of cabbage is about 4 to 5 cups of raw shredded cabbage.



Cabbage can be steamed, baked, or stuffed, as well as eaten raw.



Spiced cabbage in vinegar was a staple food for sailors on long voyages,

not just for New Year good fortune, but because of the many vitamins, probiotics, and nutrients it provided.



Descended from cabbage grown wild in Mediterranean regions thousands of years ago,

the leaves in today's varieties sometimes have interesting dissimilarities.



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New Jersey ranks 9th in cabbage production across the United States.



Some cabbage are wide-spread and waffled, while others are smooth and tightly bunched.



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All cabbage have very short stems which, other than garden dirt on the very end, are just as delicious and nutritious as the leaves.

