Swiss chard is not from Switzerland.
It is from the Mediterranean region.



The Greek philosopher
Aristotle wrote
about chard in the
fourth century B.C.



Chard acquired its common name from another Mediterranean vegetable, the cardoon,

a celery-like plant with thick stalks that resemble those of chard.

The French got the two confused and called them both "carde."



Swiss chard tolerates inattention, poor soil, and withstands frost and mild freezes.



At Rutgers, scientists experimented with Swiss chard as a salad crop for moon or space stations.



Swiss chard stems may be red, yellow, creamy white or even multi-color.



Plant Swiss chard early in the spring, and harvest all year. A four to six foot row will feed a family — with some left over to share.



Chlorophyll is a major contributor to the rich green color of Swiss chard.



Swiss chard is high in vitamins A, K and C and in calcium.



Swiss chard is a member of the chenopod family, which includes beets, spinach, and quinoa

(pronounced KEEN-wah).

