

# Chantal Bean Trial

2014-2015

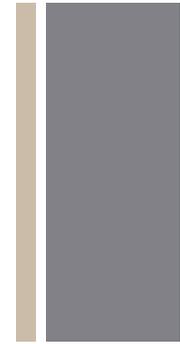
# + Purpose of Trial

- Looking for a range of colourful heritage beans that could be grown in NZ to sell as dried beans in retail outlets supplied by Chantal



# + Comparative trial

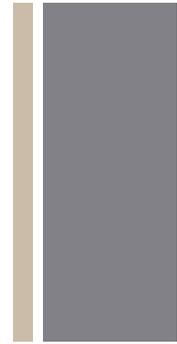
- 14 best guesses from the Koanga collection
- We choose a wide range of colours, shapes, sizes and markings
- We choose both dwarf and climbing cultivars
- We planted the beans after Xmas which was past ideal time....and we had an early Autumn.. So we saw how they performed in a less than ideal situation





## We looked for

- The height the plants grew
- Length of harvesting season
- Length of time to harvest (green, shellout, dried)
- Weight of dried bean per sq m
- Water and temperature requirements
- Flavour and potential end uses eg. soup, chilli, pasta, baked beans, refried beans





# Horticultural Bush Bean

NZH

- Pre 1850 cultivar thought to have come to USA from Italy
- Came to NZ with our ancestors, Koanga collection 25 years



# + Horticultural Bush Bean

NZH

- Water: Average
- Type: Bush
- Height: N/A
- Kgs per sq m: .54
- Season: Short
- Temperature: Cool
- Harvest: Shellout (60 days) Dried (80 days)

## End Uses

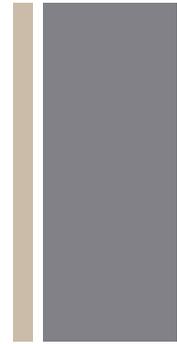
eaten as shelly or dry  
bean, Refried, soup, bean  
salad



# Horticultural Bush

2015 trial notes

- Dwarf, no support needed
- Super easy to grow and very reliable cropper and producer
- Pick all at once, two picks best
- .54 kgs per sq m when planted @30cm diagonal spacings in 1m wide bed, will try again at 20 cm diagonal spacings

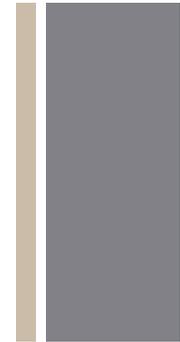




# Dalmatian Pean

NZH

- A part of the Koanga collection for 25 years. They came to us from several places including many in the South Island. The name suggests Dalmatian Peans they came with the gumdiggers from Yugoslavia. They were clearly a valued part of the diets of many of our ancestors.
- Known overseas as Pea beans or 'frost' beans. They require a long season and continue to produce after the first frosts and in very cool summers, explaining why they did so well in the South Island for many of our ancestors.





# Dalmatian Pean

NZH

- Water: Wet
- Type: Climber
- Height: Tall
- Kgs per sq m: .6
- Season: Long
- Temperature: Cool
- Harvest: N/A

## End Uses

*Mealy delicious texture  
and flavour*

Eaten as green beans  
when the pods are bumpy  
like a pod of peas.

(Outstanding at this stage)

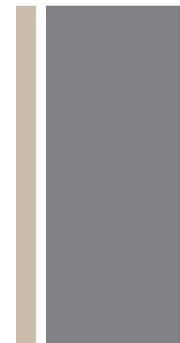
Dried beans- excellent  
for soup and baked beans



# Dalmatian Pean

2015 Trial Notes

- Dry season and not watered 100% perfectly.  
I think can produce a lot more.



# + Norridgewock Pean

NZH

- Collected originally from Elizabeth Miller of Norridgewok, ME who said the variety went back to pre civil war times deep roots in area indeed she believed it might have originated in the original Abnaki village that was destroyed by British soldiers in the 1700's.
- Pea bean or 'Frost' bean commonly eaten both as a green bean or dry bean



# + Norridgewock Pean

NZH

- Water: Wet
- Type: N/A
- Height: Tall
- Kgs per sq m: 0.75
- Season: Long
- Temperature: Cool
- Harvest: Green, Shellout and Dried

## End Uses

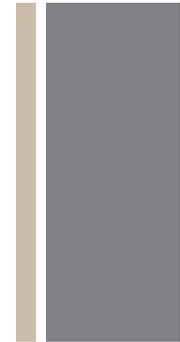
Eaten as green beans,  
shelly and dried



# Norridgewok Pean

2015 Trial Notes

- Grew very tall, and produced late as beans do
- Pick over long season
- Produced .75 kgs per sq m which was our highest weight for all beans when planted in 1.2m wide beds with two rows 50c, apart and 10cm apart in rows
- Have a stronger flavour than Dalmatian Peans





# Borlotti Stoppa

NZH

- Borlotti beans originated in Columbia and are known there as Cranberry beans. They are a kind of Kidney bean . They were then bred in Italy to have thicker skins and called Borlotti beans, and were specifically bred to be eaten as shelly beans, and are commonly sold in their pods in markets in Italy.
- An Italian bean from an elderly Italian gardener who passed Kay the beans in 1986 with his recipe which was to eat them fresh as shelly beans in bean salad, with onion rings and olive oil (fresh pressed). Beans that could not be eaten when beans were ready were frozen at the shelly stage, after blanching to eat in salads later. Of course they can also be grown to the dry stage and kept as dry beans and then soaked and cooked to make bean salad, where they are at their best.





# Borlotti Stoppa

NZH

- Water: Average
- Type: Climber
- Height: Low
- Kgs per sq m: 0.53
- Season: Short
- Climate: Average
- Harvest: Shellout and Dried

## End Uses

Traditional bean salad and soups, stews and any kind of bean dish

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# Borlotti Stoppa

## 2015 Trial Notes

- They are not a vigorous growing bean and are quite happy on a 1.5m trellis
- The pods are stunning at the shellout stage bright almost iridescent red and yellow
- Huge crops that can be picked over a short period
- We harvested .53 kgs p sq m when grown the same way as other climbing beans above





# Mother In Law

NZH

- This is a tiny white very unusual bean, sent to Koanga by H.M. Dodson of Inglewood many years ago, who said they use it for baked beans.





# Mother In Law

NZH

- Water: Dry
- Type: Dwarf bush
- Height: N/A
- Kgs per sq m: 0.2
- Season: Short
- Temperature: Average
- Harvest: Dried

## End Uses

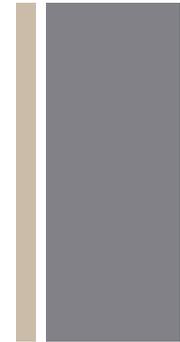
Outstanding dried bean, easily digested, ultimate for children's baked beans.



# Mother In Law

2015 Trial Notes

- Doesn't like rain when pods are near mature, pods rot easily. We had rain and this affected production of useful seeds a lot
- This bean doesn't like a wet climate or heavy clay but is outstanding in light soils and dry climate.
- .2 kgs per sq m which could be more without rain



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## Gila Indian

NZH

- Gifted to the Koanga Collection 30 years ago these are an internationally endangered cultivar that have come from the peoples of the Gila River in Central America. The beans are either red and white or black and white patterns, and are a flat kidney bean shape. They are drought tolerant but need a long season.





# Gila Indian

NZH

- Water: Dry
- Type: N/A
- Height: Tall
- Kgs per sq m: 0.28
- Season: Long
- Temperature: Hot
- Harvest: Dried

## End Uses

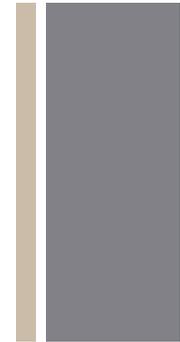
Refried beans



# Gila Indian

## 2015 Trial Notes

- We've never grown these beans in a comparative trial before, they have been so endangered
- We learnt that they need a lot of heat to crop well, and they need a long growing season to crop well
- Harvest of seed was only .28 kgs per metre of bed grown as other climbing beans were grown way way less than all others in our situation
- Clearly selected as a dry bean possible that nutrition per acre is just as much, feel very nutrient dense



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# Sinton

NZH

- Dwarf, green, dry beans sent in by Jim Farley from his neighbour at Brighams Creek. In overseas catalogues known as Hutterite Soup Bean, Ireland Creek Annie, Arikara Yellow. This bean has been in our collection for years and we've known it was a good soup bean, but recently we realised that it has many other names and is obviously a well known and very much sought after quality soup bean for many people, and also great eaten as a green bean. We guess the original name is Arikara, an indigenous tribe of North America which tells us where it came from and they have spread from there. They are a kidney shaped mustard yellow colour with a dark brown patch around the eye where they were attached to the pod.





# Sinton

NZH

- Water: Average
- Type: N/A
- Height: N/A
- Kgs per sq m: 0.4
- Season: Short
- Temperature: Average
- Harvest: Green, Shellout and Dried

## End Uses

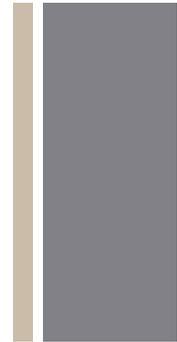
Dried beans



# Sinton

## 2015 Trail Notes

- Relatively easy to grow
- Reliable croppers
- Specific soup bean, which is how many dry beans were traditionally eaten
- .4 kgs per sq m planted at 30cm diagonal spacings, will try 20cm next year





# Pink Seeded Kaiapoi

NZH

- This dwarf bean originated in Canada pre 1873, and is now very rare and endangered in Canada/USA. They came to NZ with many of our ancestors as it was common in England at the time they came here, and also common in the USA where many of the boats stopped over on their way. They came to the Koanga collection from multiple sources over both North and South Islands. One of the most common dwarf beans in this land 100 years ago





# Pink Seeded Kaiapoi

NZH

- Water: Average
- Type: Bush
- Height: N/A
- Kgs per sq m: 0.56
- Season: Short
- Temperature: Cool
- Harvest: Green (75 days) and Dried (95 days)

## End Uses

Eat like red kidney beans when dry

# + Pink Seeded Kaiapoi

2015 Trial Notes

- Prolific bush bean that produces heavy crops of green or dry beans in a cool climate
- Easy to grow





# Selugia Bean

NZH

- Another special New Zealand heritage bean
- Brought to us by Willow of Tapuaetahi Beach in Kerikeri. Willow said it had originally come in with an Italian family in the north after the war.
- It has come in from many places around Northland since then as well





# Selugia Bean

NZH

- Water: Average
- Type: Climber
- Height: N/A
- Kgs per sq m: N/A
- Season: N/A
- Temperature: Average
- Harvest: Dried

## End Uses

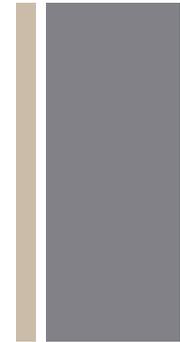
It is a specialty drying bean. The Koanga team thinks it has outstanding flavour and is great for re-fried beans.



# Selugia Bean

## Trial Notes

- We included this bean in the trial because we felt it had potential and also because it needed to be grown out before we lost it. We only had a few seeds that were still alive but it they grew well and we saved it as part of this trial
- It is very unusual looking bean and we believe it could be great potential bean to be sold as awry bean, but we still need to evaluate yields per sq m





# King George Bean

NZH

- Grown in New Zealand since early settlers' days. Sent to me by Mrs Patterson of Howick who has its history right back in her family to when it was stolen by a gardener from King George the 5th or 6th garden.





# King George Bean

NZH

- Water: Average
- Type: Climber
- Height: up to 1.2m
- Kgs per sq m: N/Z
- Season: Short
- Temperature: Average
- Harvest: Green snap, Shellout, Dried

## End Uses

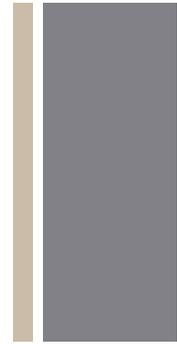
The beans are flat at the green eating stage and below with red-light red streaks on them. They get stringy when left too long. They then fatten out the seeds, and become an incredible bright scarlet streaky colour, at this shell out stage .... these beans are excellent eaten as shellout beans, as well as dried beans when the seeds very and become darker coloured



# King George Bean

## Trial Notes

- An excellent addition to any home garden.
- We saved this seed from potential extinction in this trial
- Only 6 seeds left alive so we didn't evaluate the weight yield per sq m

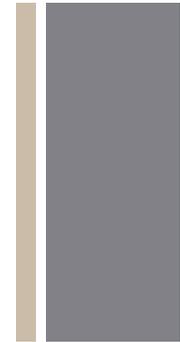




# Good Mother Stallard

Overseas Heritage

- OSH that has come into the Koanga Collection from Mark Christensen's work bringing in overseas heritage seed with nutritional potential
- Stunningly beautiful large oval seeds, roundish tan coloured with complex maroon markings with lots of variability
- Obviously been picked up by the organic industry in USA looking for quality food with flavour and nutrition rather than quantity only from more modern selections, every body is raving about them and paying high price  
<http://sacramentofoodways.com/2014/05/15/heirloom-legumes-good-mother-stallard-beans-co-op/>





# Good Mother Stallard

Overseas Heritage

- Water: Dry
- Type: N/A
- Height: Very tall
- Kgs per sq m: 0.42
- Season: Long
- Temperature: Hot
- Harvest: Green, Shellout and Dried

## End Uses

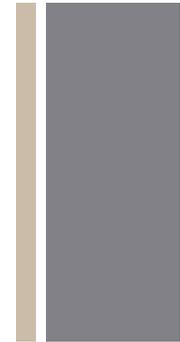
Outstanding creamy texture, hearty rich nutty flavour in all dishes



# Good Mother Stallard

2015 Trial Notes

- Grew very tall, requiring 2m plus support
- They need a very long season to mature well 90 day bean.
- Need several picks to get all pods at right time
- .42 kgs per sq m, more if had had a longer growing season. We planted late and had an early Autumn
- 5-6 beans in a pod
- Outstandingly productive. In a long hot season
- Drought tolerant

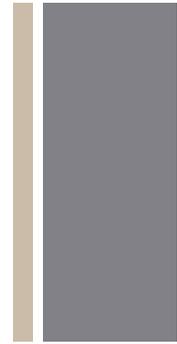




# Peruvian Goose

Overseas Heritage

- OSH came to Koanga Collection from Mark Christensen's collection of beans
- History unclear, said to have come from the mouth of a goose shot in flight
- Stunning looking, round seeds with cream background covered with a shiny metallic brownish grey colour including spots and irregular markings
- Creamy texture, thin skinned





# Peruvian Goose

Overseas Heritage

- Water: N/A
- Type: N/A
- Height: Very tall
- Kgs per sq m: 0.58
- Season: Long
- Temperature: N/A
- Harvest: Shellout and Dried

## End Uses

Outstanding flavour and texture



# Peruvian Goose

## 2015 Trial Notes

- Grew to 1.5 m and down again and across to the next bed
- Require very long growing season 120 days!!!
- Pick over long period
- Produced .58 kgs per sq m (2m of trellis) would be more with longer season, second highest production in trial
- Would smother corn and grow to 4m tall if it could although did quite well on 1.5m bamboo poles

