PLANT FACT SHEET

Brassica rapa subsp. pekinensis (Lour.) Hanelt

GENUS *Brassica* **FAMILY** Brassicaceae

COMMON NAMES Pe Tsai, Celery cabbage, Chinese cabbage

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Seeds, Vegetable

The leaves are stir-fried, boiled, pickled or braised.
They are also fermented into a spicy, sauerkraut-like vegetable.
The seeds can be sprouted and eaten in salads and sandwiches.

DESCRIPTION

A cabbage family herb. It is a robust leafy plant. The leaves are toothed. It usually forms an oblong head. The leaves are densely packed and pale yellowish-green. Wong bok varieties have narrow leaf stalks and do not form heads.

HABITAT

It is a subtropical plant. In PNG it grows best from sea level to 2,300 m above sea level. It suits hardiness zones 9-11.

PRODUCTION

Cultivation

Plants are grown from seed. They are usually sown directly.

NOTES

There are about 30 Brassica species and many cultivated varieties.

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