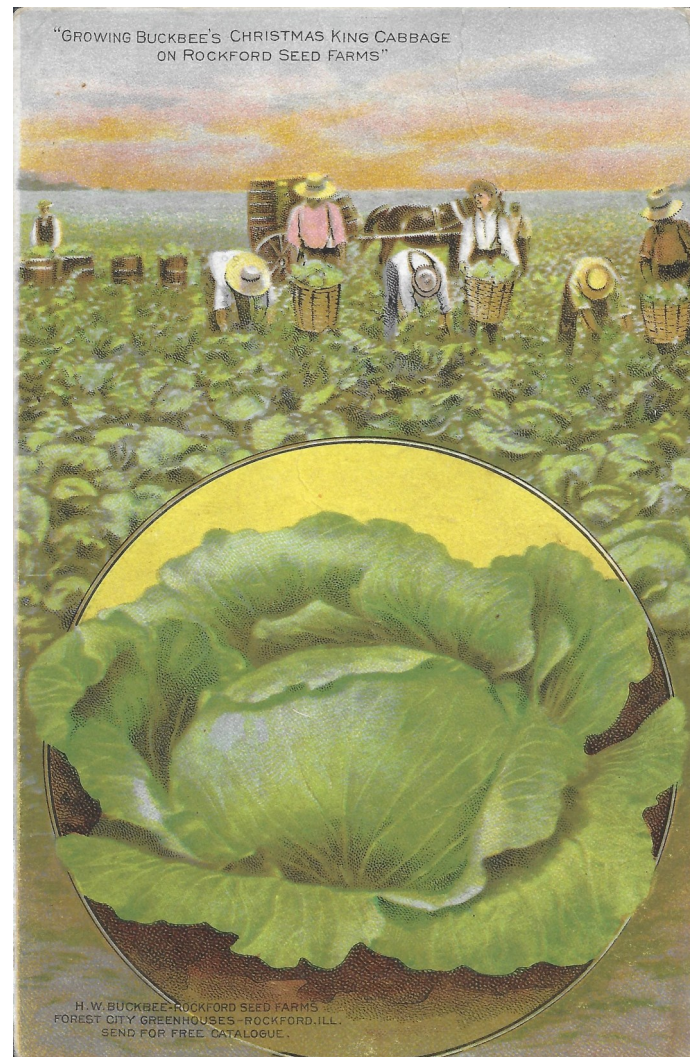


Whether you love or hate the taste, you have to agree that bright green cabbage is one of the most beautiful vegetables.



Advertising postcard, 1910, Buckbee Seed Co.

Americans eat it raw in coleslaw made with red and green cabbage.



Japan, above, and Israel.



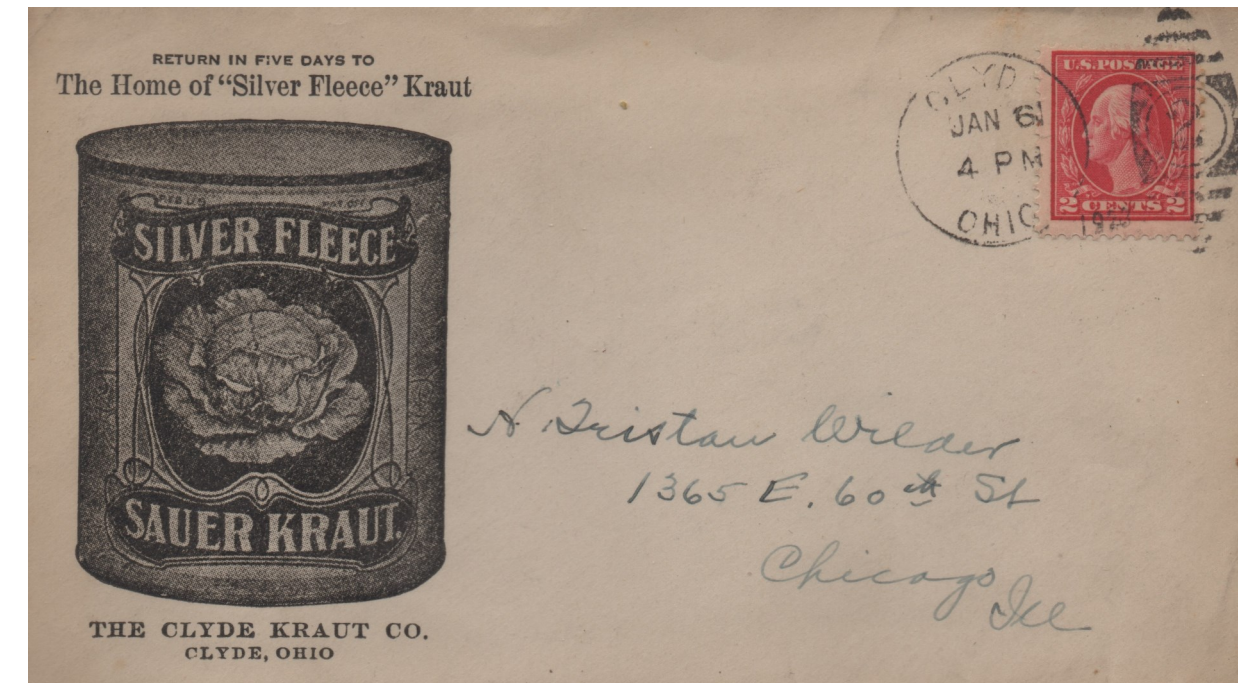
There are green, white and red (purple) cabbages.

This perfect British specimen may be headed for a dish with a funny name—Bubble and Squeak! It consists of potatoes, boiled cabbage and cold meat, not everyone's cup of tea.

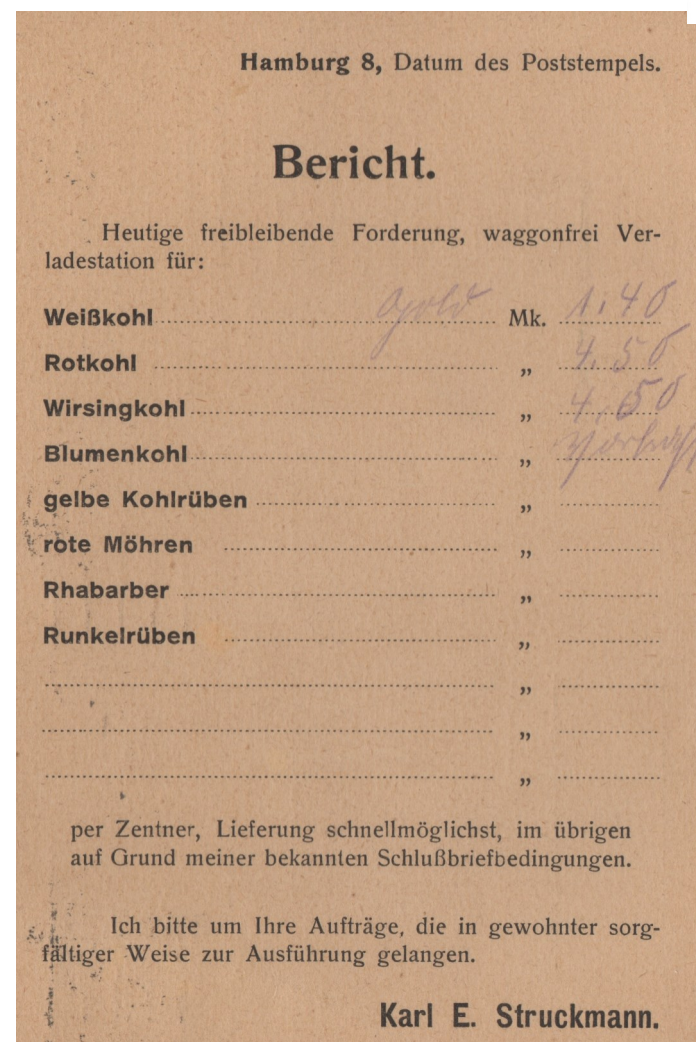


Cabbage

But the first thing that comes to mind is sauerkraut, made with finely cut, Cabbage fermented with lactic acid bacteria. Here's an attractive lithographed cover for Clyde Kraut Company's sauerkraut.



Sadly, the company burned in 1968, but their equipment was acquired by Hirzel Canning CO., which markets Silver Fleece under the brand di Fratelli.



There is a saying that girls come from roses and boys come from cabbage. In early 20th century France popular picture postcards featured babies "growing" in the cabbage patch. Undoubtedly, the Cabbage Patch Kids got their origin from this.



Made in France, circa 1910, lithography.



German invoice from a cabbage producer to a sauerkraut manufacturer for white, red and green cabbage. Sent in 1923 during the hyperinflation period, cost two billion marks to mail. Back reduced.