Mustard Collard—*Brassica carinata* L.¹

James M. Stephens²

Mustard collard is a green leafy (somewhat stemmy) vegetable that, as the name implies, is a near relative of collards and mustard. The flavor of the cooked, canned, or frozen greens is somewhat milder than collards and without the pungency of mustard greens.

The plant was imported in 1957 from Ethiopia where it is grown in small fields near villages. In Europe, it is sold under the trade name of Ethiopian rapeseed. When tried in North Florida in the fall, it produced quite well.

In 1972 the Texas Agricultural Experiment Station released a selection of mustard collard named TAMU Tex Sel. In early growth the plant develops a rosette of leaves from a very short stem. As the plant matures, a single seed stem grows into a flower cluster. Plants may be 3 to 5 feet tall. In Texas it produced an average of 16 tons of greens per acre in 53 days. A decade or more after its release, Tex Sel has yet to become a popular vegetable even in Texas. For this reason, seeds are scarce.

---


2. James M. Stephens, professor emeritus, Horticultural Sciences Department; UF/IFAS Extension, Gainesville, FL 32611.

The Institute of Food and Agricultural Sciences (IFAS) is an Equal Opportunity Institution authorized to provide research, educational information and other services only to individuals and institutions that function with non-discrimination with respect to race, creed, color, religion, age, disability, sex, sexual orientation, marital status, national origin, political opinions or affiliations. For more information on obtaining other UF/IFAS Extension publications, contact your county's UF/IFAS Extension office.

U.S. Department of Agriculture, UF/IFAS Extension Service, University of Florida, IFAS, Florida A & M University Cooperative Extension Program, and Boards of County Commissioners Cooperating. Nick T. Place, dean for UF/IFAS Extension.