

2025 Cultural Garden Asian Diaspora



Originating in East, Southeast, and South Asia, these vegetables were first cultivated by ancient civilizations and spread through trade routes like the Silk Road. In the 18th and 19th centuries, Asian immigrants brought many of these crops to the Americas. In South Carolina, they were introduced by immigrant communities and later embraced by local farmers for their adaptability to the region’s climate.

Today, these crops enrich South Carolina’s agricultural diversity and culinary landscape, reflecting a continued legacy of cultural exchange and innovation.

VEGETABLES: Red Noodle Beans, Tankuro Edamame, Bok Choy, Daikon Radish, Lotus Root, Shiitake Mushrooms, Choy Sum, Tatsoi, Snow Peas, and Chrysanthemum Leaves (Tong Ho)

PERENNIALS & HERBS: Lemongrass, Ichiban Eggplant, Thai Basil, Garlic Chives, Perilla, and Galangal

Red Noodle Beans



The Red Noodle Pole Bean is an eye-catching and productive heirloom variety, known for its striking burgundy-red pods that can grow up to 18 inches long.

The beans have a tender, crisp texture and a mildly sweet flavor, perfect for stir-fries, salads, and steaming.

Tankuro Edamame



Edamame are young soybeans, typically harvested while still green and tender, and often boiled or steamed in their pods.

They are a popular snack and ingredient in various cuisines, known for their nutritional value and mild, slightly nutty flavor.

Ichiban Eggplant



The Eggplant is a delicate, tropical perennial plant often cultivated as a tender or half-hardy annual.

Eggplant is nutritionally low in macronutrient and micronutrient content, but the capability of the fruit to absorb oils and flavors through cooking expands its use in the culinary arts.

Join us on September 20th for our
Third Cultural Garden Celebration.
For more information about the celebration
and cultural garden, scan the QR code.

