

2024 Cultural Garden Latin America Diaspora



Native to Mexico and Central America and first domesticated by civilizations like the Maya and Aztecs, these crops spread through indigenous trade networks into North America. The arrival of Europeans in the late 15th and early 16th centuries accelerated this spread, with Spanish explorers incorporating these crops into their diets and transporting them to Europe during the Columbian Exchange. By the 17th and 18th centuries, European settlers and enslaved Africans in the English colonies, including South Carolina, began cultivating Mesoamerican crops such as black beans and tomatoes, which adapted well to the local climate.

Today, these crops are integral to South Carolina's agriculture and cuisine, highlighting a cultural exchange and innovation legacy.

VEGETABLES: Tomatillos, Black Beans, Cilantro, Tomatoes, Jalapeños, Bell Peppers, Cucumbers, Marigolds, Basil, Spearmint, Mayo Indian Amaranth, and Sunflowers

PERENNIALS: Rosemary, Mexican Oregano, Lemon Thyme, Pineapple Sage, and Egyptian Walking Onions

Tomatillos



Tomatillos, or *little tomatoes*, is an herbal, tangy, citrusy, bright green fruit surrounded by a papery husk.

Tomatillos are a staple ingredient in Mexican cuisine, especially for authentic salsa verde.

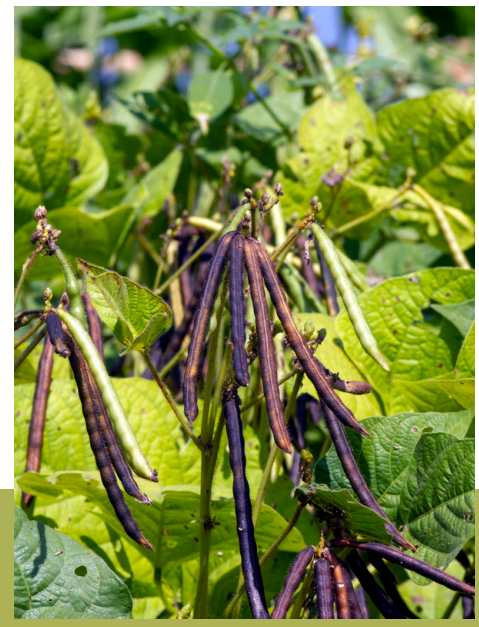
Pineapple Sage



Pineapple Sage is an herbaceous shrub that produces tubular scarlet-red flowers attractive to hummingbirds.

The common name of pineapple sage comes from the scent of the leaves when crushed.

Black Beans



Dating back to over 7,000 years ago, black beans are also known as *turtle beans*, *caviar criollo*, and *frijoles negros*.

Black beans have a satiny black skin with a white center, enjoyed by many cultures around the world.

Join us on September 21st
for our second cultural garden celebration.
For more information about the celebration
and cultural garden, scan the QR code.

