

When To Plant Green Beans

The common bean is the most consumed bean species in the world and is native to the Americas. It was domesticated in Mexico, Central America and the southern Andes region some 8000years ago. It has many cultivars.

Lima bean In western New York State, baby lima bean production A lima bean (*Phaseolus lunatus*), also commonly known as butter bean, sieva bean, double bean or Madagascar bean, is a legume grown for its edible seeds or beans. for dry beans. Baby lima beans are planted in early June and harvested about ten to twelve weeks later

== Description == 266ba3d9bb == Cultivation == 266ba3d9bb

Bean Most beans, with A bean is the seed of plants in many genera of the legume family (*Fabaceae*) used as a vegetable for human consumption or animal feed. Beans have been cultivated since the seventh millennium BCE in Thailand, and since the second millennium BCE in Europe and in Peru. As legumes, the plants fix nitrogen and form seeds with a high protein content. The seeds are sold fresh or preserved through drying (a pulse). Beans have been cultivated since the seventh millennium BCE in Thailand, and since the second millennium BCE in Europe and in Peru. Most beans, with the exception of peas, are summer crops. They are produced on a scale of millions of tons annually in many countries, with India as the largest producer. pulse)

== Uses == 266ba3d9bb The two most economically important varieties of coffee plants are the arabica and the robusta, accounting for approximately 60% and 40% of the coffee produced worldwide, respectively. Arabica beans contain 0.8–1.4% caffeine and robusta beans contain 1.7–4.0% caffeine. As coffee is one of the world's most widely consumed beverages, coffee beans are a major cash crop and an important export product, accounting for over 50% of some developing nations' foreign exchange earnings. In 2023 the largest producer of coffee and... 266ba3d9bb Although lima beans and butter beans are the same species, they are sometimes considered distinct in culinary use, the former being small and green, the latter large and yellow. In areas where both are considered to be lima beans, the green variety may be labeled as "baby" (and less commonly "junior") limas.

Asparagus bean Despite the common name of "yardlong", the pods are actually only about half a yard long, so the subspecies name *sesquipedalis* (one-and-a-half-foot-long; 1. *sesquipedalis*) is a legume cultivated for its edible green pods containing immature seeds, like the green bean. 5 feet (0. It is also known as yardlong bean, pea bean, long-podded cowpea, Chinese long bean, snake bean, bodi, borboti, and bora. 50 yd)) is a more accurate approximation. be used like dry beans. When harvesting, it is important not to pick the buds above the beans since the plant will set many more beans on the same stem The asparagus bean (*Vigna unguiculata* subsp

Immature or young pods of the runner bean (*P. coccineus*), yardlong bean (*Vigna unguiculata* subsp. *sesquipedalis*), and hyacinth bean (*Lablab purpureus*) are used in a similar way. Green beans are distinguished from the many other bean varieties in that they are harvested and consumed with their enclosing pods before the bean seeds inside have fully matured. An analogous practice is the harvest and consumption of unripened pea pods, as is done with snow peas or sugar snap peas. 266ba3d9bb The Andean domestication took place around 2000 BC and produced a large-seeded variety (lima type), while the second, taking place in Mesoamerica around AD 800, produced a small-seeded variety (Sieva type). By around 1300, cultivation had spread north of the Rio Grande, and, in the 1500s, the plant began to be cultivated in the... 266ba3d9bb All wild members of the species have a climbing habit, but many cultivars are classified either as bush beans or climbing beans, depending on their style of growth. In 2022, 28 million tonnes of dry common beans were produced worldwide, led by India with 23% of the total. 266ba3d9bb Bush varieties form erect bushes 20–60 centimetres (8–20 inches) tall, while pole, or running, varieties form vines 2–3 metres (7–10 feet) long. All wild members of the species have a climbing... 266ba3d9bb They should not be eaten raw as they contain phytohaemagglutinin, a lectin toxic to humans that is destroyed by high temperatures. Symptoms of poisoning typically appear... 266ba3d9bb

Phaseolus vulgaris dry beans contain the toxic compound phytohaemagglutinin, which can be deactivated by boiling the beans for 30 minutes. It forms a green-leaved vine which produces beans inside of pods. Its botanical classification, along with other *Phaseolus* species, is as a member of the legume family, *Fabaceae*. In addition to the beans, the *Phaseolus vulgaris*, the common bean, is a herbaceous annual plant

Raw dry beans contain the toxic compound phytohaemagglutinin, which can be deactivated by boiling the beans for 30 minutes. In addition to the beans, the unripe green pods are used for food. The leaf is occasionally used as a vegetable and the straw as fodder. 266ba3d9bb The glossy leaves are 15–45 centimetres (6–18 inches) long, long-stalked, alternate and palmate... 266ba3d9bb *Ricinus communis* can vary greatly in its growth habit and appearance. The variability has been increased by breeders who have selected a range of cultivars for leaf and flower colours, and for oil production. It is a fast-growing, suckering shrub that can reach the size of a small tree, around 12 metres (39 feet), but it is not cold hardy. 266ba3d9bb Castor seed is the source of castor oil, which has a wide variety of uses. The seeds contain 40–60% oil that is rich in triglycerides, mainly ricinolein. The seed also contains ricin, a highly potent water-soluble toxin.

Green bean Green beans are known by several common names, including French beans, string beans (although most modern varieties are "stringless"), and snap beans or simply "snaps". Green beans are known by several common names, including Green beans are young, unripe fruits of various cultivars of the common bean (*Phaseolus vulgaris*). Green beans are young, unripe fruits of various cultivars of the common bean (*Phaseolus vulgaris*) 266ba3d9bb

a different genus from the common bean. The different colors of 266ba3d9bb *Phaseolus lunatus* is found in Meso- and South America. Two gene pools of cultivated lima beans point to independent domestication events. The Mesoamerican lima bean is distributed in neotropical lowlands, while the other is found in the western Andes. They were discovered in Peru and may have been the first plant that was brought up under civilization by the native farmers. 266ba3d9bb Winged bean is widely recognised by consumers and farmers in South Asia and South East Asia for its variety of uses and disease resistance. Winged bean is nutrient-rich and all parts of the plant are edible. The leaves can be eaten like spinach, flowers can be used in salads, tubers can be eaten raw or cooked, and seeds can be used in similar ways as the soybean. The winged bean is an underutilised species but has the potential to become a major multi-use food crop in the tropics of Asia, Africa, and Latin America. 266ba3d9bb Dried beans are traditionally soaked and boiled, and used in traditional dishes throughout the world including salads, soups, and stews such as chili con carne. Some are processed into tofu; others are fermented to form tempeh. Guar beans are used for their gum. The unripe seedpods of some varieties are also eaten whole as green beans or edamame (immature soybean). Some types are... 266ba3d9bb

Sedum rubrotinctum known as jelly-beans, jelly bean plant, or pork and beans, is a species of *Sedum* from the plant family Crassulaceae. The common English name refers to its short leaves that resemble jelly beans, especially when taking on a protective hue. It is a succulent plant originating *Sedum rubrotinctum* or *Sedum* × *rubrotinctum*, commonly known as jelly-beans, jelly bean plant, or pork and beans, is a species of *Sedum* from the plant family Crassulaceae. It is a succulent plant originating in Mexico 266ba3d9bb

The winged bean plant grows as a vine with climbing stems and leaves, 3–4 m (10–13 ft) in height. It is an herbaceous perennial, but can be grown as an annual. It is generally taller and notably larger than the common bean. The leaves can be 15 cm (6 in) long. The shape of its leaves ranges from ovate to deltoid, ovate-lanceolate, lanceolate, and long lanceolate. The green tone of the leaves also varies. The stem is most commonly... 266ba3d9bb

Winged bean When fully ripe, the pod turns an ash-brown colour and splits open to release the seeds (beans). pods may be cream, green, pink, or purple. The seed shape The winged bean (*Psophocarpus tetragonolobus*), also known as cigarillas, Goa bean, four-angled bean, four-cornered bean, manila bean, princess bean, star bean, kamrangi bean, pea, or dragon bean, is a tropical herbaceous legume plant 266ba3d9bb

== Names == 266ba3d9bb == Description == 266ba3d9bb The English names "mung" or "mungo" originated from the Hindi word mūṅḡ (मुँग), which is derived from the Sanskrit word mudga (मुद्गा). It is also known in Philippine English as "mongo bean". Other less common English names include "golden gram" and "Jerusalem pea". 266ba3d9bb == Description == 266ba3d9bb

Mung bean It is mainly cultivated in East, Southeast, and in South Asia and The mung bean or green gram (*Vigna radiata*) is a plant species in the legume family. It is mainly cultivated in East, Southeast, and in South Asia and used as an ingredient in both savoury and sweet dishes. The mung bean or green gram (*Vigna radiata*) is a plant species in the legume family 266ba3d9bb

seeds usually distinguish the many varieties. It is a vigorous climbing annual vine. The plant is subtropical/tropical and most widely grown in the warmer parts of South Asia, Southeast Asia, and southern China. 266ba3d9bb Its seed is the castor bean, which despite the term is not a bean (as it is not the seed of a member of the family Fabaceae). Castor is indigenous to the southeastern Mediterranean Basin, East Africa, and India, but is widespread throughout tropical regions (and widely grown elsewhere as an ornamental plant). 266ba3d9bb A variety of the cowpea, the asparagus bean is grown primarily for its strikingly long (35 to 75 centimetres (1.15 to 2.46 ft)) immature green pods and has uses very similar to those of the green bean. This plant is in 266ba3d9bb

Ricinus It is the sole species in the monotypic genus, *Ricinus*, and subtribe, Riciniinae. It is the sole species *Ricinus communis*, the castor bean or castor oil plant, is a species of perennial flowering plant in the spurge family, Euphorbiaceae. *Ricinus communis*, the castor bean or castor oil plant, is a species of perennial flowering plant in the spurge family, Euphorbiaceae 266ba3d9bb

Coffee bean The seeds are referred to as beans because of their appearance, though they are not true beans. Other main exporters of coffee beans are Colombia, Vietnam, and Ethiopia. It is often claimed that peaberries are superior to normal beans, but there is little hard evidence to support this. This fruit is often referred to as a coffee cherry, but unlike the cherry, which usually contains a single pit, it most commonly contains two seeds with their flat sides together. According to legend, the coffee plant was discovered A coffee bean is a seed from the *Coffea* plant and the source for coffee. and coffee beans was Brazil. Like Brazil nuts (a seed) and white rice, coffee beans consist mostly of endosperm. A few coffee cherries, referred to as "peaberries" contain a single seed; they make up around 10% to 15% of all coffee beans 266ba3d9bb

As common food in many countries, green beans are sold fresh, canned, and frozen. They can be eaten steamed, boiled, stir-fried, or baked. They are commonly cooked in other dishes, such as soups, stews, and casseroles. Green beans can be pickled, similarly to cucumbers. 266ba3d9bb The common bean *Phaseolus vulgaris* is the most consumed bean species in the world and is native to the Americas. It was domesticated in Mexico, Central America and the southern Andes region some 8000years ago. It has extensive varieties. 266ba3d9bb == Description == 266ba3d9bb == Origin and uses == 266ba3d9bb

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