

广州蔬菜品种志

(1993)

广州市蔬菜领导小组办公室 编

主编 关佩聪 副主编 李碧香 陈俊权

广东科技出版社

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THE VEGETABLE GROUPS AND CULTIVARS OF GUANGZHOU

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GUANGDONG SCIENCE AND TECHNOLOGY PRESS

内 容 简 介

本志编入广州主要蔬菜 80 余种, 300 多个品种和杂种一代, 包括广州的名特产蔬菜品种, 度春淡和秋淡品种, 早熟、高产、优质、抗病以及北运、出口品种, 并编入一些稀少蔬菜和野生半野生蔬菜, 反映了 1974 年《广州蔬菜品种志》出版后近 20 年间广州蔬菜品种变化的新面貌。全部品种均有彩色照片。前言、编写说明、目录、各种蔬菜简介和品种名称均有英文对照。还附录广州市蔬菜产销概况、主要名特产蔬菜营养成分等。

本志可供国内外蔬菜生产、科研和教学及蔬菜种子经营、进出口等部门和个人参考。

Contents synopsis

More than 80 kinds of vegetables and 300 cultivars and F_1 hybrid in guangzhou region are selected in this book. The selected cultivars include the famous and special vegetable cultivars, cultivars for spring and autumn offseason, early-maturity, high-yield, good-quality and disease resistant cultivars, exported and northern transported cultivars. Some rare, wild and semi-wild vegetables are also selected. Thus, this book reflects the new features of vegetables cultivars variation in Guangzhou during nearly 20 years since "Record of vegetable cultivars of Guangzhou" was published in 1974. All cultivars have their colour pictures. Preface, explanation of compilation, the table of contents, brief introduction of each vegetable and cultivars' name are expressed in both Chinese and English. The appendices include: the General Survey of vegetable production and Market Consumption in Guangzhou City and the Nutritional Values of Some Speciality vegetables of Guangzhou etc..

This book can be used as reference by departments and persons engaged in vegetable production, scientific research and teaching, in management of vegetable seed, in vegetable export and import in home and abroad.

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前 言

《广州蔬菜品种志》1974年出版后,受到国内外蔬菜生产、科研和教学单位的欢迎。近20年来,特别是我国实行改革开放以来,广州的蔬菜产销体制不断深化改革,蔬菜的产供销面貌焕然一新,蔬菜品种结构与栽培技术也发生了很大的变化。一些不适应市场需要的品种逐渐被淘汰,本市新育成的及从国内外引进的许多优良品种迅速应用于生产,原有的蔬菜品种志已不能反映广州市蔬菜生产的新面貌。为了适应社会主义市场经济的需求,推动蔬菜生产向高产、优质、高效益方向发展,向国内外介绍广州的优良蔬菜品种,因而有必要重新编写。为与1974年版相衔接别,新编本名为《广州蔬菜品种志(1993)》。

本志由广州市蔬菜领导小组办公室组织编写和资助出版,邀请广东省、广州市的蔬菜专家教授及区、县(市)蔬菜科研、生产领导组成编辑委员会。参加编辑的单位有华南农业大学园艺系、广东省农业科学院经济作物研究所、广州市蔬菜科学研究所、广州市白云区、海珠区、天河区、芳村区、黄埔区、番禺市、花县、从化县和增城县蔬菜办公室。编辑过程首先对全市的蔬菜品种进行登记,然后编委会提出入编品种名录,由调查人员在产地观察记录,撰写品种说明初稿,编写组修改,并邀请经营蔬菜种子的业务人员座谈,最后编委会讨论定稿。品种彩照由专职摄影师到现场拍摄。

本志入编蔬菜按农业生物学特性分为14类80种308个品种,包括了广州的主要蔬菜和著名的特产蔬菜。保留旧品种志中164个品种,占总数的53.2%。新编入的品种144个,占总数的46.8%,其中新育成品种和杂种一代53个,引进品种61个,新发展的农家品种30个。品种结构的变化,是早熟品种,春、秋度淡品种,高产、优质和抗病品种,以及出口与北运品种增多,围绕周年供应的配套品种有所发展,展现出高产、优质和高效益的发展趋势。同时,还编入一些稀少蔬菜和野生半野生蔬菜,并附录了广州市蔬菜产供销概况,广州地区气候概况,广州主要名特蔬菜营养成分,广州蔬菜主要病虫害与防治简介。全部品种有彩照,共350余幅。前言、编写说明、目录、各种蔬菜简介和品种名称还有英文说明。实际上,广州菜区的蔬菜品种不止这些。因时间、人力和篇幅所限,有部分农家品种未能编入,有些正在试种的新选育品种和杂种一代也未编入。从国外引进不能自繁的品种,只在该种蔬菜简介中列出名称,不写品种说明。

本志于1992年3月筹备,5月正式开展工作。经过一年多的努力,顺利完成编辑工作,除参加单位充分合作外,还由于得到广州市科学技术委员会、广州市蔬菜生产试验场、广东省农业科学院植物保护研究所、华南植物园、广州地区气象中心应用气象研究所、广东省种子分公司、广州市蔬菜公司菜种批发部等单位的热情支持,华南农业大学吴万春、林万涛、李秉滔教授对蔬菜学名进行校订。对他们的合作和支持,在此表示衷心的感谢。

由于我们的学识所限,调查和编撰时间较匆促,内容可能有误,有的照片也不够理想,恳请读者批评指正。

编 者

1993年7月

Preface

The original "Record of Vegetable Cultivars of Guangzhou" published in 1974 has been widely greeted by people who are either engaged in teaching and research work or vegetable production at home and abroad. Since then, 2 decades has passed and there is a tremendous changes in all phases in our country due to the reform and open-door policy. As to vegetable growing the adoption of new growing techniques, the release of new vegetable cultivars bring out a new era of vegetable production in the field and consumption supply in the market. It is unavoidable that some of the old cultivars are gradually to be discarded. Many better cultivars and new bred hybrid cultivars introduced from homeland and abroad are rapidly adopted for production use. Thus the original "Record" of vegetable cultivars seems to be out-of-date. It is no longer able to reflect the present situation of vegetable production of Guangzhou. And so it is necessary to revise the old "Record" in order to obtain an up-to-date "Record of Vegetable Cultivars of Guangzhou" to cope with the need of our socialistic market economy. This newly rewritten book introducing the best vegetable cultivars of Guangzhou to those growers at home and abroad, serves the purpose of obtaining higher yield, better quality and more significant benefit of vegetable growing.

This book is arranged, organized and financially supported by The Office of Vegetable Leading Group of Guangzhou City. Those personnel and units invited to form an editorial board include the following: Specialists and professors of olericulture in Guangdong Province and Guangzhou City, Heads of Vegetable Research and Production of Various Cities (county) and Districts. Those units are invited to take part in writing Department of Horticulture of South China Agricultural University, Research Institute of Industrial Crops of Guangdong Academy of Agricultural Sciences, Guangzhou Vegetable Science Research Institute, the Vegetable Offices of Baiyun District, Haizhu District, Tianhe District, Fangcun District and Huangpu District of Guangzhou City, Panyu City, Hua County, Conghua County and Zengcheng County. The procedure of writing this book is as following: Step 1: The all vegetable cultivars in Guangzhou are registered. Step 2: The cultivar record editorial Board suggests a catalogues of selected cultivars. Step 3: The investigators begin to write the data of cultivars (primary manuscript) after their actual observation and taking notes in the local vegetable producing area, the revision of primary manuscript is done by the Editorial Group. Step 4: The final manuscript is to be determined by the Editorial Board after discussion. The colour pictures were taken on the spot by the professional photographers.

According to their agricultural biological characteristics, the selected vegetables are classified into 14 groups, 80 species and 308 cultivars. The main vegetables and famous speciality vegetables in Guangzhou are included in it.

Of which, 164 cultivars belonged to the original "Record", 53.2% the total number of selected cultivars, while 144 cultivars newly added, 46.8% the total number. These newly added cultivars include: 53 F_1 Hybrids and other newly bred cultivars, 61 exotic cultivars and 30 newly developed farmer cultivars. The character of vegetable cultivars change is: Early cultivars, Spring and Autumn off-season cultivars, high-yield, better quality and resistant cultivars, exported and northern transported cultivars are increases gradually. The cultivar series for all seasons growing are developed, the trend of vegetable growing is appeared to obtain high yield, better quality and more significant benefit, some rare vegetable cultivars and wild, semi-wild vegetables also are selected. The appendices include: 1. The General Survey of Vegetable Production and Market Consumption of Guangzhou City. 2. The Annual Climatic Conditions of Guangzhou Region. 3. The Nutritional Values of Some Specialty Vegetables of Guangzhou. 4. A Synopsis of Vegetable Diseases and Insects of Guangzhou and Their Control Methods. There are 350 coloured pictures in this book. The items expressed both in Chinese and English include the following: the preface, compilation explanation, the table of contents, brief introductions of vegetables and common names of cultivars. As a matter of fact, this book can not include all the vegetable cultivars in Guangzhou area due to certain restrictions. Those excluded cultivars are: 1. Some of the farmers cultivars. 2. Those newly bred cultivars of F_1 Hybrids which are still at the trial stage. 3. Those exotic cultivars which we cannot propagate at local area.

The preparation of this book was began in March, 1992 and our actual editorial work started in May, 1992 and accomplished during 1993. In writing this book, we obtain timely cooperations and kind supports from 1. the Guangzhou Science and Technology Committee, 2. the Guangzhou Vegetable Production Experimental Farm, 3. the Plant Protection Research Institute of Guangdong Academy of Agricultural Science, 4. South China Botanic Garden, 5. the Applied Meteorology Research Institute of Guangzhou Region Meteorology Centre, 6. Guangdong Provincial Seed Company, 7. the Whole-sale Vegetable Seed Department of Guangzhou Vegetable Company. The scientific names of vegetables were checked by professor Wu Wanchun, Lin Wantao and Li Bingtao in South China Agricultural University. We thank them for their cooperations and supports.

Defects are unavoidable in such a short time to finish this book, such as omission of some cultivars, careless mistakes and photographs selection. Corrections should be made in the future revised edition. Any comment and suggestions are sincerely welcomed.

The editor

July, 1993

编写说明

一、本志入编的蔬菜品种，是截至 1993 年 6 月在本市辖区内收集到的有一定栽培面积的农家品种，新育成品种和杂种一代，国内引进的品种，以及从国外引进能自繁的品种。有发展前途的外来品种则有选择地编入。

二、入编蔬菜依农业生物学特性分类，并按其在广州市蔬菜生产的重要位置、兼顾植物学科属关系编排。每种蔬菜的品种，一般以早、中、晚熟次序编排，同一熟性的品种按农家品种、新育成品种和引进品种次序编排，引进品种中先国内品种，后国外品种。

三、每种蔬菜用中英文介绍科属、种名（学名）、别名、染色体数、主要植物学特征、历史和分布、品种演变和栽培季节等。每个品种有彩照、名称、来源、分布地区、特征特性和栽培要点。

四、各种蔬菜的名称以国内外通用名称为正名，其他为别名。品种名称则以本地惯用的为正名。正名排前，别名排后，并以字体大小相区别。其英文名称，属特征性为意译，其他为音译。

五、品种来源：栽培久远的统称农家品种，新育成和引进品种说明其来源和年代。

六、分布地区：按各区、县（市）调查结果列出。

七、品种特征：描述品种的植株高度、开展度，根、茎、叶、花、果实和种子的形状、大小、重量与颜色，其中着重商品部分的特征。数据为代表性 10 株的平均值或是一般的变幅。

八、品种特性：介绍品种的熟性，播种至初收的生长期，适应性，品质，食用方法、加工、贮藏等。

九、栽培要点：介绍本地的播种期、株行距、田间管理、收获期、产量等。产量以中等水平计算。

十、年份用公历。面积用公顷（ hm^2 ）。长度用厘米（ cm ）、米（ m ）。重量用克（ g ）、千克（ kg ）、吨（ t ）。彩照内标尺为 10 厘米。

Explanation of Compilation

1. Vegetable cultivars compiled in this book are the farmer's cultivars, newly-bred cultivars, F_1 hybrids, domestic cultivars from other places and exotic cultivars which can be propagated locally. Some cultivars with potential utilization value are also selectively recorded.

2. Vegetables are arranged in such an order according to 3 factors: (1) classification based on agricultural biological characters, (2) the important position in vegetable production of Guangzhou and (3) plant classification into families and genera. Cultivars of each kind of vegetable are arranged in the order of early maturity, mid-maturity and late maturity. When the cultivars are of the same maturity, they are arranged in the order of (1) the farmer's cultivars, (2) newly-breds, (3) introduced domestic cultivars and (4) exotic cultivars.

3. Expressed in both Chinese and English (Latin) are the following items of each vegetable: plant family, genus and species, synonyms, chromosome number, prominent botanical features, history & distribution, cultivars evolution & growing season etc. Each cultivar is shown by its colour picture, name, origin, distribution region, feature, character and the cultivated gist.

4. The generally used name is the common name of each vegetable, all the other names of the same vegetable are synonyms. The English common name of each vegetable is literally translated (in case of characteristics) or translated by sound.

5. Origin of cultivar: The era and the origin of farmer's cultivars (as such cultivars with a long history of growing are so called), newly-bred cultivars and introduced cultivars are to be noted and explained.

6. Distribution areas are listed based on investigation results of each district or county (city).

7. Item of cultivar special features: height of plant, growth divergence, shape, size, weight and colour of root, stem, leaf, flower, fruit and seed are described, especially edible (commercial) parts. The number represents the average of 10 typical plants or general variable.

8. Items of cultivar characters: maturity of cultivar, growth period from sowing to first harvest, adaptability, quality, edibility processing, handling and storage etc. are described.

9. Gist of vegetable growing: local sowing date, row and plant spacing, field management, harvesting date, optimum yield etc. are introduced.

10. Calendar, units of weight and measurements: Gregorian calendar is adopted, hectare for area, centimeter, meter for length measurement, gram, kilogram, ton for weight. The length of scale in the colour pictures is 10 centimeter.

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