



Smith's Gardens, Inc.

Wholesale Container Nursery

2022 Vegetables and Herbs





Crop of Parsley 'Peione'



Mustard Greens 'Fizzy Mix'

Biological
pest
control



Tomato Basil Chives



Tatsu 'Red Cloud'



Marilyn planting squash seeds that look like Easter candy!

Vegetables and herbs are now available from Smith's Gardens!!! They are sold in 3.25" pots in trays of 18. Each pot will have 2 labels, one with a picture of the fruit, and the second has text and retail pricing.

<p>Pink Berkeley Tie-Dye Tomato <i>Solanum lycopersicon 'Berkeley Tie-Dye Pink'</i> \$X.99  Sustainably grown using clean practices - non-GMO Days to Maturity: 70 days Beefsteak type, 9 oz fruit with rich tomato flavor. Early producing, good disease tolerance, and eye catching. Compact indeterminate. <small>Grown in Smith's Gardens, Inc. 3.25" (4713) 501</small></p>	<p>Pink Berkeley Tie-Dye Tomato </p>	<p>Magda Zucchini <i>Cucurbita pepo 'Magda'</i> \$X.99  Sustainably grown using clean practices - non-GMO Days to Maturity: 48 Cousa/Lebanese type zuke, light green in color, with a sweet & nutty flavor. Harvest when fruit is 3-4" long. Heavy producer, full sun. <small>Grown in Smith's Gardens, Inc. 3.25" (4713) 501</small></p>	<p>Magda Zucchini </p>
<p>Flame Star Cauliflower <i>Brassica oleracea var. botrytis 'Flame Star'</i> \$X.99  Sustainably grown using clean practices - non-GMO Days to Maturity: 60 Pastel orange cauliflower that stands up to heat & stress. Rich sweet flavor, 7" heads. Full sun to light shade. <small>Grown in Smith's Gardens, Inc. 3.25" (4713) 501</small></p>	<p>Flame Star Cauliflower </p>	<p>Rattlesnake Bean <i>Phaseolus vulgaris 'Rattlesnake'</i> \$X.99  Sustainably grown using clean practices - non-GMO Days to Maturity: 65 Heirloom pole type. Harvest when 6-7" long. This variety has purple streaks and high heat tolerance. <small>Grown in Smith's Gardens, Inc. 3.25" (4713) 501</small></p>	<p>Rattlesnake Bean </p>

Our goal is to have cold tolerant selections, like broccoli, kale, and cabbage available in late March and April, with the more heat loving veggies and herbs to follow in mid-April and into early June.

We strive to provide you and your customers with thoughtfully selected varieties, suited to the home gardener. All of our offerings are non-GMO, organic seed when available, and sustainably produced using clean practices. But what does that mean? We've put many hours into researching varieties, gathering input and experiences from our customers. All seeding, sticking, and potting is done in house, by hand, and all of our vegetable seed is sourced from American companies. We use a bark based media in pots from a manufacturer located in Ohio, and biologicals like mites and nematodes to control insects.

A couple definitions...

Heirloom: variety is at least 100 years old.

Heirloom hybrid: most common amongst tomatoes, an heirloom is crossed with another heirloom or a newer selection to get the best of both varieties

Days to Maturity: Based on ideal conditions and grower observations. These are possibilities, not guarantees. They will always depend on weather and growing conditions. Cloudy, cooler or even hotter weather can all increase production time. Herbs can be harvested before fully mature, just take care to do it selectively and sparingly.

Beans

Exposure: full sun

Beans have been used as a food source for thousands of years, the oldest of which were found in Thailand, dating back to 7,000 BC. The word bean applies to many species including *Glycine*, *Cicer*, *Phaseolus*, *Vicia*, *Vigna* and more. All beans grow best in full sun and average garden soil. They are usually divided into two categories: bush and pole. The latter will need to be supported in some way.

Bush (determinate): a plant that grows and sets fruit, that fruit ripens all at once, and the plant is done. A few may set one more flush of fruit.

Pole (indeterminate): a plant that sets fruit and continues to grow and set more fruit until the first hard frost in autumn.

BLACK WAX BEAN

Phaseolus vulgaris 'Black Pencil Pod' - Bush type, heirloom. The stringless, curved, golden bean pods should be harvested when about the diameter of a pencil, around 5-7" long. If pods are left to dry on the vine, you'll find black, waxy beans inside. Plants reach 14-21" tall by 16" wide. Resistant to rust and mosaic virus. Not as productive as modern wax beans but is dependable under high heat. This bean was introduced in 1900, developed from a cross of 'Improved Black Wax' and 'Black Eyed Wax'. It's sometimes also sold as 'Eastern Black Wax'. 55 days to maturity.

CHINESE BEAN

Vigna unguiculata subsp. *sesquipedalis* 'Red Noodle' - This vining plant produces multiple clusters of lavender flowers followed by 2-4 burgundy red pods, reaching 18-21" long! The color fades slightly when cooked. Harvest the sweet, stringless pods when pencil thin and use in salads or stir-fries. Aka Asparagus bean or Yard long bean. 80 days to maturity.

EDAMAME

Glycine max 'BeSweet' - This high yielding variety produces numerous clusters of pods with 2-3 large sweet beans in each. The young green pods are boiled or steamed, and the beans popped out and eaten. The pods themselves are too fibrous to eat. Bushy plants grow to be 24-30" tall and wide. 90 days to maturity.

GREEN BEAN

Phaseolus vulgaris 'Amethyst' - Bush type reaching 18" tall by 12-18" wide. Brilliant purple stringless pods with green insides reach 5-6" long, and turn completely green when cooked. Performs exceptionally well under cool conditions. High resistance to Bean Mosaic virus. An Improved version of Royal Burgundy green bean. 55-60 days to maturity.

Phaseolus vulgaris 'Mascotte' - This compact bush type produces 5-6" long, slender stringless green beans that sit above the foliage for easy harvest. 16-20" tall by 12-16" wide. 2014 AAS Vegetable Winner. High resistance to Bean Mosaic Virus, Anthracnose, and Pseudomonas (halo blight). 50-55 days to maturity.

Phaseolus vulgaris 'Rattlesnake' - Pole type, heirloom. This vigorous heat lover is incredibly productive! Light purple flowers are followed by tasty green pods streaked with purple. Harvest when tender and stringless at 6-7" long, or let them mature fully on the vine for dried soup beans. Purple color will fade upon cooking. 65 days to maturity.

Phaseolus vulgaris 'Red Swan' - A newer bush type, the result of crossing a pinto bean with a purple podded bean. This open pollinated variety produces a nearly true red shaded green bean. Hues range from pale rose to deep magenta. Stringless beans reach 4-5" long with a deep earthy flavor, similar to a Romano bean. 55 days to maturity.



Chinese Bean
'Red Noodle'



Edamame
'BeSweet'



Black Wax Bean 'Black Pencil Pod'



Green Bean 'Amethyst'



Green Bean 'Rattlesnake'



Green Bean 'Red Swan' [prev. page]



Beet 'Detroit Dark Red'



Broccoli 'Artwork'



Broccoli 'DeCicco'



Broccoli 'Purple Peacock'

Beets (*Beta vulgaris*)

Exposure: full sun

Beets were first eaten for their greens, and are said to have grown in the Hanging Gardens of Babylon. The first recorded cultivation of the beet for root consumption was in 1542 and it looked more like a dark red parsnip. Today the round roots come in many colors, from white, yellow, candy cane striped, red, and deep purple. Some varieties can be harvested as cute babies (called bunching beets), while others should be allowed to fully mature (standard beet).

'Detroit Dark Red' - This heirloom standard type produces high quality tops for fresh greens and 3" round beets that are sweet and tasty. These beets are excellent for eating fresh or storing. Introduced in 1892. A cool weather crop for spring and fall, growing 10-14" wide. 55-60 days to maturity.

'Kestrel' - This dual purpose beet can be harvested early as a baby bunching beet, or left to fully mature. Tops reach 12" tall and it's slow to bolt. Intermediate resistance to Downy Mildew, Powdery Mildew, Cercospora Leaf Spot and Rhizoctonia. 50-55 days to bunching, 85 days to standard size. F1 hybrid.

Sprouting Broccoli (*Brassica sp.*)

Exposure: full sun

Broccoli is a large edible flower, harvested in the tight bud stage. If left to mature, they turn into tiny yellow flowers. The stems are also edible but the leaves are discarded as they are typically tough and bitter. Native to the Mediterranean, the Italian word *broccolo* means "the flowering crest of a cabbage," and broccoli was selected from a cabbage relative by the ancient Etruscans. Sprouting broccoli is typically harvested when the buds are smaller, and they continue to produce more side shoots for an extended harvest. Most broccoli grow best in the cool seasons of spring and fall.

B. oleracea var. *italica* 'Artwork' - Artwork is a unique and beautiful dark green stem broccoli that starts similar to a regular crown broccoli but about 10 days after harvesting that first crown, tender tasty long side shoots appear, and continue well into the season. Harvest shoots when the stem is around one inch in diameter. Produces 10-20 shoots per plant, plus the central crown. Plants reach 24-30" tall by 8-12" wide. Slow to bolt and a 2015 AAS Vegetable Winner. 85 days to full crown maturity. F1 hybrid.

B. oleracea var. *italica* 'DeCicco' - Italian heirloom introduced in 1890! First it produces a compact, 3-4" bluish-green central head followed by a prolific set of side shoots. Reaches 30-36" tall by 12" wide. DeCicco has a longer harvest period than other sprouting broccoli varieties, with more variation in shoot size. For spring or fall production. Aka Calabrese broccoli. 45-50 days to maturity.

B. oleracea var. *botrytis* 'Purple Peacock' - A new hybrid, combining kale and broccoli in one plant! Frilly, fuchsia-striped blue-green leaves and neon-purple stems, similar to Red Russian Kale and can be cooked like kale. The plant does not produce a central head of broccoli. Instead it produces an abundance of loose heads with purple and dark green florets. Plant reaches 30" tall by 24-36" wide. This unique vegetable is courtesy of Frank Morton from Wild Gardens Seeds in Oregon. He created it by crossing Green Goliath Broccoli and two colorful kales, released around 2010. For spring or fall production. Does not appreciate the heat. Aka Eat Everything Brokali. Open pollinated variety, heirloom hybrid, somewhat variable. 70 days to maturity.

Brussels Sprouts

Exposure: full sun

(*Brassica oleracea* var. *gemmifera*)

Although Brussels Sprouts resemble a tiny head of cabbage, they're actually vegetative buds that form in the leaf axils, beginning at the base of the stem and marching upward. Thought to be a mutation of the Savoy cabbage and originally cultivated in ancient Rome, this vegetable grew in popularity when it became a widely cultivated crop in sixteenth century Belgium. Brussels Sprouts are a cool season crop that do best in the spring and fall.

'**Catskill**' - The best garden variety for sustained production. Reaches 18-24" tall by 8-12" wide. Produces a ton of 1-1.5" sprouts that are closely packed on the stem. When sprouts reach 1" or more in diameter, begin harvesting the lower sprouts and work up the stalk. Developed by Arthur White of Arkport, New York in 1941. Aka Long Island Improved. For spring or fall production. Does not appreciate the heat. 95 days to maturity.

'**Red Bull**' - A dark red Brussels sprout! Produces 1-1.5" sprouts that are closely packed on the stem. The red sprouts have a milder flavor than standard green type. It keeps its color when cooked, too! The color of the foliage and sprouts deepens with colder weather. Reaches 36" tall by 12" wide. Stake when taller to keep the top heavy plants from falling over. A slow growing variety that is extremely heat and cold tolerant. Plant in March to April for harvest in November to December. An improved selection of Rubine from England. 120 days to maturity.



Brussels Sprout 'Catskill'



Brussels Sprout 'Red Bull'

Cabbage (*Brassica* sp.)

Exposure: full sun

The cabbage is a vegetable with a long, broad history. Thought to be native to Asia Minor and the eastern Mediterranean, it has been in cultivation for over 4,000 years. They come in many colors, shapes, and sizes, like reds, greens, creams, and white; smooth, round hard-head types, crinkly savoy, and oblong napas. Cabbage is typically a cool season crop that performs best in spring and fall.

HARD-HEADING (*Brassica oleracea* var. *capitata*)

'**Kalibos**' - An heirloom from Eastern Europe, producing beautiful bright purple pointed cabbage. These store well, holding their crunch and mild sweetness. Heads grow to an average weight of 2-3 pounds. Plants reach 24-36" tall and 24" wide. 90-110 days to maturity. Harvest when heads feel solid under a light push.

'**Late Flat Dutch**' - This large cabbage is known for its solid head, excellent flavor, and great storability. The low-growing heads have a short core and excellent wrapper leaves, averaging 10-15 pounds! May grow poorly in hot weather but revives quickly with onset of cool, wet weather. This heirloom was brought to the US by German Immigrants in the 1840's. In the early 1900's, gardeners used this variety as a source of cut greens while the heads were forming. 100 days to maturity.

NAPA (*Brassica rapa* var. *pekinensis*)

'**Merlot**' - A red Napa cabbage that forms full, bulky, and dense heads averaging 11-12" long. An improvement of Red Dragon, with a darker red hue. Can be prone to internal tipburn (decay of inner leaves that is not visible in uncut heads), especially in hot weather. Somewhat susceptible to bolting under stressful conditions. Best for spring or fall production. 60 days to maturity. F1 hybrid.

'**Minuet**' - A mini Napa Cabbage with a light, sweet taste, producing one pound, vase-shaped heads, 9" tall by 7" wide. The dark green outer leaves surround a light yellow interior. Slow to bolt and highly resistant to downy mildew. Tolerant to bottom rot and black speck. 45-50 days to maturity. F1 hybrid.



Cabbage 'Kalibos'



Cabbage 'Late Flat Dutch'



Napa Cabbage 'Merlot'



Savoy Cabbage 'Perfection'



Carrot 'Colored Combo'



Carrot 'Parisian'



Cauliflower 'Flame Star'



Cauliflower 'Romanesco'

SAVOY (*Brassica rapa var. capitata*)

'Perfection' - This large cabbage has finely-crenated, heavily textured green leaves on the outside with a white interior. Savoy cabbages are sweet and mild in flavor with heads averaging 7-9" in diameter and 6-8 pounds. Plants reach 12" tall by 18-24" wide. Exhibits good heat tolerance, and does not smell like sulfur when cooking. It can be used in place of regular cabbage but Savoy has a softer leaf texture. First introduced in France in 1932, almost old enough to be an heirloom! 90 days to maturity.

Carrot (*Daucus carota ssp. sativus*)

Exposure: full sun

'Colored Combo' - A beautiful blend of colorful carrots! This mix from Holmes Seed includes white, yellow, orange, red and purple. Tops reach 8-12" tall. Carrots perform best when planted in compost amended, friable soil. Planting in poor, compacted, or clay soils will result in small, sad, misshapen carrots. 70-80 days to maturity.

'Parisian' - Heirloom developed and introduced in France in the 1850's, a true baby carrot! Each plant produces a round to drop-shaped carrot that is mild, sweet, and crisp. Parisian carrots will easily adapt to many types of garden soil that discourage the typical carrot, and they love containers as they were originally developed for window boxes. 60 days to maturity.

Cauliflower

(*Brassica oleracea var. botrytis*)

Exposure: full sun

Cauliflower is a relatively "new" vegetable. It originated on the island of Cyprus and was eventually introduced to Europe near the end of the 1400's. Like broccoli, the cauliflower vegetable is actually tightly clustered flower buds, sometimes referred to as "curds". Initially, the young curds are entirely covered by leaves. Typically these leaves need to be loosely tied in place to keep the cauliflower completely white (also called blanching). Like most other Brassicas, cauliflower is a cool season crop, performing best in spring and fall.

Note: When cauliflower experiences high stress, like a sudden temperature spike, the curds can become fuzzy. This is called ricing. The ricing itself is purely cosmetic, but other heat/stress issues that accompany the ricing usually impart a bitter flavor.

'Flame Star' - Smooth, dense 7" heads are pastel orange with a yummy buttery flavor! An improvement of Cheddar Cauliflower, with good tolerance to heat and stress. Upright plants reach 12" tall by 18" wide. Does not require blanching. 70-80 days to maturity. F1 hybrid.

'Graffiti' - Stunning, large, bright purple heads! Graffiti tolerates summer's heat and some drought, and its head intensifies in color with exposure to sun, needing less wrapper leaf protection than most others. The intensity of the purple color fades when cooked. Large, vigorous plants reach 24" tall and wide. Highly resistant to powdery mildew. Winner of the RHS Award of Garden Merit. Best planted in June for fall harvest, but can also be planted in early spring. 80 days to maturity. F1 hybrid.

'Romanesco' - This Italian heirloom, once grown exclusively around Rome, produces striking light green heads composed of numerous cone-shaped florets, each one growing in a logarithmic spiral. The pointed groups of buds are a cluster of branched meristems arising from a central stem in a spiral, creating a mesmerizing fractal pattern. Heads can be quite large, up to 5 pounds! Plants reach 24-36" tall by 18-24" wide. 100 days to maturity.

Corn (*Zea mays everta*)

Exposure: full sun

'Carousel' - This popcorn produces mini ears, 3-4" long. Plants can reach 8' tall, with 2 to 3 ears per plant. The tiny kernels of this heirloom are a wide range of vivid colors including, but not limited to: blue, purple, lavender, red, pink, mauve, peach, yellow, cream, white, and some with faint striping, making this a great choice for fall decorations. Do not plant near sweet corn to avoid cross pollination. Corn prefers full sun and should be planted after the last frost of spring. 105-110 days to maturity.



Cauliflower 'Graffiti' [prev. page]

Cucumber (*Cucumis sativus*)

Exposure: full sun

Cucumbers are native to India, where they have been in cultivation for over 3,000 years. They were grown in ancient Egypt, and later brought to Europe by the Romans. Cucumbers are heavy feeders and appreciate soils high in organic matter. The fruit is mostly water, so plants must receive adequate water for the best garden performance. Traditionally cucumbers grow on large vining plants that ramble through the garden, but advances in plant breeding are bringing more compact bush varieties that are perfect for containers and smaller gardens where space is at a premium. Cucumbers are divided into two major categories based on their use: slicing or pickling.

'Bush Pickle' - This prolific plant is the perfect choice for containers and small gardens. Vines only reach 24-30" tall, making it larger than Saladmore but smaller than Patio Snacker. Harvest the crispy, delicious cukes around 5" long. Excellent pickler, and tolerant to scab and mosaic virus. 45-50 days to maturity. F1 hybrid.

'Homemade Pickles' - A thin skin and extra crunchiness make this one of the best cucumbers for making homemade pickles! This cucumber can be eaten raw, but it is a little drier and crunchier than traditional slicing cucumbers. The blimp-shaped cucumbers are medium green with small white spines, on short 5' vines. Harvest anywhere between 1-5" long. Resistant to Anthracnose, Angular Leaf Spot, Cucumber Mosaic Virus, Downy Mildew, and Powdery Mildew. 60 days to maturity.

'Lemon' - This heirloom originated in India in the 1500's, and was introduced in the U.S. in 1894, as a cross between an actual orange and a green cucumber! While these are round, yellow and the size of a lemon, they are definitely just a cucumber. Vigorous plants are prolific producers with 5' long vines. Resistant to Rust. 60 days to maturity.

'Saladmore' - The smallest bush type we offer, vines grow 24-26" long making it a great choice for containers or small gardens. Harvest the sweet, crisp cucumbers when 7-8" long by 2" wide. Averages 10-12 fruit per plant. 2014 AAS Vegetable Winner. Resistant to Cucumber Mosaic, Scab, Anthracnose, and Powdery Mildew. F1 hybrid from Seeds by Design. 55 days to maturity.

'Salt and Pepper' - Developed at Cornell University's Organic Research Farm specifically for disease resistance. The 3-5" long fruit has a white skin with black spines, and a crisp, sweet flavor. Resistant to Angular Leaf Spot Downy Mildew, and Powdery Mildew. 50-60 days to maturity.

'Spacemaster Bush' - Long slicing cucumbers on small bushy plants, using just a third of the space normally needed. Dark green, slender, sweet and crisp cucumbers should be harvested at 7-8" long. Resistant to Cucumber Mosaic Virus. 60 days to maturity.



Popcorn 'Carousel'



Cucumber 'Bush Pickle'



Cucumber 'Lemon'



Cucumber 'Salt and Pepper'



Indian Eggplant 'Calliope'



Italian Eggplant 'Patio Purple Bush'



Japanese Eggplant 'Little Fingers'

Japanese Eggplant 'Millionaire'



Japanese Eggplant 'Orient Charm'

Eggplant

Exposure: full sun

(*Solanum melongena var. esculentum*)

Eggplant are native to Asia, where wild ones can still be found growing today. They were domesticated in the Indo-Burma region, and are mentioned in Sanskrit documents dated back to 300 BC. As the eggplant migrated North and East, they were selected for different traits. Eggplants now come in many different colors, shapes and sizes: deep, dark purples, pinks, white, bicolors, and greens; small and round, long and skinny, or fat and oblong. They are typically classified by the area of origin: Indian, Italian, Japanese and Thai.

INDIAN

'Calliope' - This small oval eggplant is a pretty purple with white streaks, and a green calyx. Spineless and high yielding, Calliope can be harvested as a baby, at 2" long by 1.5" diameter, or harvest when mature at 3-4" long by 2.5" diameter. Plants reach 30-48" tall by 18" wide. 60-65 days to maturity. F1 hybrid.

ITALIAN

'Patio Purple Bush' - Whimsical miniature eggplants that can be eaten in just one or two bites! Deep purple oval fruit are produced prolifically on compact plants. 55-60 days to maturity. From Seeds by Design.

JAPANESE

'Little Fingers' - Small, skinny, black-purple fruit are produced prolifically, up to 20 per plant! This eggplant can be harvested when finger sized at 3-4" long, but may also be allowed to grow a larger 6-7" long, without the veggie losing its sweet, mild taste and tender texture. Thin-skinned with few to no seeds, and great for grilling or sautéing. Smaller plants reach 16-26" tall by 12" wide, making them perfect for container gardening. 60-70 days to maturity.

'Millionaire' - An early variety, and highly productive, Millionaire produces shiny, slender, near black fruit 8-10" long. Soft skin with a tender sweet inside, cream to light green in color, with minimal seeds. The perfect choice for grilling and stir-frying. Upright, vigorous plants reach 24-30" tall by 16-20" wide and are very tolerant to high heat in the summer. 65 days to maturity. F1 hybrid.

'Orient Charm' - Light lavender to bright pink or purple eggplants are long and slender, 8-10" x 1.5-2.5" in diameter. Compared to Orient Express, the fruits are similar in shape but lighter in color, and mature about 2 weeks later. Thin-skinned, very few seeds, and a mild flavor. Winner of the best Asian type eggplant in Purdue University's 2008 Eggplant Variety Trial. Plants reach 24-30" tall and wide. 75 days to maturity. F1 hybrid.

'Orient Express' - Slim, glossy, dark purple to near-black eggplants with equally dark calyxes, grow 8-10" long. Highly productive with thin skin, tender flesh with few seeds and a delicate flavor. This variety matures an average of two weeks earlier than Orient Charm. Touted as "The most dependable eggplant." by Johnny's Selected Seed, setting fruit in both cool weather and during the peak heat of summer. Plants reach 24-30" tall and wide. 60 days to maturity. F1 hybrid.

Greens

The word greens is used to describe any leaves that are eaten as a vegetable, sometimes including petioles and shoots. The species of plants with edible leaves are innumerable, and that's not including forage crops that are technically edible but only eaten under famine conditions. Practically all greens grow best in full sun. Some perform better during the cool seasons of spring and fall, and even tolerate freezing temperatures, while others grow best during the heat of the summer. Greens can be collected by taking the whole plant. However, by using the "cut and come again" method you can greatly extend the bounty of your harvest. We will be listing the lettuce varieties separately, beginning on page 11.

BOK CHOY (*Brassica rapa var. chinensis*)
aka Pak Choi, Chinese Cabbage

'Purple Lady' - An adorable baby bok choy! This variety from China features shiny, dark plum purple leaves on bright lime green stems, averaging 6-7" tall. Crunchy and flavorful, a great addition to salads and perfect for grilling. Only 30-40 days to maturity!

'Rosie' - Bright reddish-purple leaves are held up by greenish-red stems. This uniform variety is vase shaped and quick to reach maturity in the garden. This colorful green is wonderful when mixed with other bok choy in stir-fries and the young tender leaves are great in salads. Grows 12" tall. 21 days to baby leaves; 45 days to full size. F1 hybrid.

CHINESE SPINACH (*Amaranthus dubius*)
aka Yin Tsai, Asian spinach, Jan choy

Chinese Spinach - A heat loving green that doesn't turn bitter in summer! Its striking leaves are bright chartreuse with a contrasting red center. Its young leaves are an excellent substitute for spinach, and packed with nutrition. Plants reach 30-36" tall. 45 days to maturity. Heirloom from China.

CHOY SUM (*Brassica rapa var. parachinensis*)
aka Gunsho, Yu choy, You cai, Cai xin

Improved ('Green 70 D Improved') - This popular Asian vegetable is a sweet crowd pleaser! Tender buds atop vibrant green stems are easy to harvest and will reflush. This choy sum will be a creative addition to your stir-fries, soups and sautés this summer. 21 days to baby; 42 days to full size.

KALE (*Brassica sp.*)

Red Russian (*B. napus*) - This heirloom has large, beautiful maroon-gray leaves that are ornate in shape and tender in texture. Its leaf is much larger than average kale varieties and are traditionally used in salads and light cooking. The large leaves become more flavorful when nipped by frost. This plant grows to be 2-3' tall. Johnny's Selected Seeds says "To extend storage life, dunk leaves in cold water post harvest". 30 days to baby leaves; 50-60 days to maturity.

B. oleracea var. palmifolia 'Black Magic' - This British introduction is a highly uniform and improved variety of Lacinato/Tuscan/Dinosaur kale. Slow to bolt and cold tolerant, this variety brings a lot to the table. The long, thin, crinkly leaves emerge a pleasing deep green color, then change to deep forest green as they grow. Enjoy fresh when leaves are less than 6" long. Full size leaves are usually sautéed or turned into homemade chips. Like the Red Russian kale, the flavor improves with frost. Grows 24-30" tall. 30 days to baby leaves; 60 days to maturity.



Japanese Eggplant 'Orient Express' [prev page]



Bok Choy 'Purple Lady'



Chinese Spinach



Choy Sum Improved



Kale Red Russian



Kale 'Black Magic' [prev page]



Mustard 'Frizzy Mix'



Mustard 'Ruby Streaks'



Swiss Chard 'Bright Lights'



Tatsoi

MIZUNA (*Brassica rapa var. nipposinica*)

aka Japanese mustard, Kyona, Water greens

'Miz America' - This cool season green will add great flavor to your dishes! This Asian green has upright, thick yet tender, striking red leaves with a slight peppery bite, reminiscent of a mild mustard green or arugula. The serrated, fringed leaves are sure to liven up any soup, salad, or stir-fry! Stalks are also pickled, and the leaves eaten with rice. Be sure to harvest before the first heat wave as the leaves will become bitter. 30 days to baby leaves; 60 days to maturity. F1 hybrid.

MUSTARD (*Brassica juncea*)

'Frizzy Mix' - This variety is a cool season lover that produces beautiful fringed and frizzy foliage. A mixture of purple and green leaves (Frizzy Joe and Frizzy Lizzy) that will add a colorful bite to any salad. This mustard is a vigorous grower. Harvest baby greens at about 3" tall or allow them to mature, as they are resistant to bolting. 21 days to baby; 40 days to full size.

'Ruby Streaks' - This mustard green has dramatically lobed, deeply cut, maroon leaves and green stems. It's mild in flavor making it a colorful addition to any salad. The incredibly tender young leaves can be harvested as early as 21 days. Grows 12-18" tall. 40-45 days to maturity.

SPINACH (*Spinacia oleracea*)

'Nobel Giant' - Heirloom introduced in 1926 and 1933 AAS vegetable winner. Nobel Giant produces huge, dark green leaves with a great flavor. This variety is slow to bolt, and should be given plenty of space in the garden, reaching up to 24" across. 45 days to maturity.

SWISS CHARD (*Beta vulgaris*)

'Bright Lights' - With vibrant colors like crimson, gold, orange, purple, white and pink, Bright Lights is by far the most colorful green we'll be offering! This easy to grow variety is best harvested young while it is still tender, but mature stalks are great for braising. The stalks can be eaten steamed, sautéed or raw. The tops are eaten fresh or sautéed similar to spinach. Cold hardy, heat tolerant, and bolt resistant, Bright Lights can be grown from early spring to late fall. 1998 AAS vegetable winner. 28 days to young leaves; 55 days to maturity.

TATSOI (*Brassica rapa var. narinosa*)

aka Spinach Mustard

Tatsoi - Tatsoi is a vitamin rich green that forms low rosettes of tender sweet leaves on long stems so they resemble spoons. With a mild, mustard flavor, the leaves can be enjoyed raw or sautéed. Incredibly cold hardy, but will bolt in spring. However, harvest these stalks when the flowers buds are still tight and add them to a stir-fry! Plants reach about 6-8" tall and wide. 21 days to baby leaves; 45 days to full size. Asian heirloom.

'Red Cloud' - A deep burgundy leaf upon a green stem sets this hybrid tatsoi apart. Red Cloud is a very uniform and cold tolerant variety that maintains baby-leaf size for an extended harvest window. The young, tender, colorful leaves are a beautiful addition to any salad. Harvest the entire head or just young leaves all summer long. 21 days to baby leaves; 45 days to full size. F1 hybrid.

Lettuce (*Lactuca sativa*)

Exposure: full sun

Lettuce was first cultivated in ancient Egypt for the production of oil from its seeds. It was then selectively bred by the Egyptians into a plant grown for its edible leaves, with evidence of its cultivation appearing as early as 2680 BC. The original leaf lettuce looked a like a 30" tall version of romaine. Today's lettuce are broken into three main categories: loose leaf, head, and romaine. We'll only be offering loose leaf and mixes, as they best facilitate cut and come again harvest. Lettuce grows best in the cooler season of spring and fall. Intense summer heat typically turns the leaves bitter.

'Dark Lollo Rossa' - A head turner in the garden and your salad! Its ornately frilled, deep red leaves hold their color even under low light and stressful conditions. This compact plant is a cool season variety that should be in your first rotation of the vegetable gardening season. Slow to bolt but will turn bitter in the heat of summer. 30 days to baby leaves; 55 days to full size.

'Heirloom Cutting Mix' - From Holmes Seed, a well balanced mix of Baby Oakleaf, Bronze Beauty, Buttercrunch, Crisp Mint, Freckles, Ice Queen, Grandpa Admire's, Pablo, Outredgeous, Black Seeded Simpson, Speckled and Tennis Ball. 30 days to baby leaves; 60 days to full size.

'Mesclun Blend' - Tasty, attractive blend of herbs and greens including arugula, mizuna, tatsoi, endive, chervil, radicchio and kale. 30 days to baby leaves; 50-55 days to full size.

'Salad Mix' - Our own in house blend of 3 leaf lettuces: Dark Lollo Rossa, Sandy, and Black Seeded Simpson plus Ruby Streaks mustard greens. 30 days to baby leaves; 55-60 days to full size.



Tatsoi 'Red Cloud' [prev page]



Lettuce 'Dark Lollo Rossa'



Lettuce 'Mesclun Blend'

Melons

Exposure: full sun

Melons originated in Africa, as a bitter fruit with hard, green flesh. The ancient Egyptians began cultivating them because melons could remain edible for weeks or even months if stored properly. This trait was especially helpful during the dry season, or on long journeys. The oldest watermelon seeds discovered by archaeologists dated back to 3,000 BC! Wait to plant until after the last frost in spring.

CANTALOUPE (*Cucumis melo*)

'Aspire' - A French-type cantaloupe, also known as a Charentais. These small melons only reach 1-2 pounds in size, with a beautiful pale green smooth rind accented by distinct dark green stripes. Inside you'll find extra sweet, deep orange flesh. 30" semi compact vines can fit in any size garden or large container. This selection is determinate and will set its fruits all at once. 100 days to maturity. F1 hybrid.

'Sugar Cube' - A personal sized melon on equally compact plants! Softball size fruits have an intensely sweet flavor (14% sugar content) with deep orange, aromatic flesh perfect for single servings. Harvest when a gentle tug removes the fruit from the vine. These widely adaptable plants produce early and abundantly, thriving where most melons struggle. An incredibly disease resistant F1 hybrid, compact vines only spread 36-48". 80 days to maturity.



Cantaloupe 'Aspire'



Cantaloupe 'Sugar Cube'



Watermelon 'Cal Sweet Bush'



Watermelon 'Sugar Baby'



Pea 'Royal Snap II'



Pepper 'Goddess'



Pepper 'Candy Cane Chocolate Cherry'

WATERMELON (*Citrullus lanatus var. lanatus*)

'Cal Sweet Bush' - 2019 AAS Vegetable winner. A breakthrough in breeding has brought us a "true short internode" watermelon. The vines of Cal Sweet Bush only grow 14-18" long. Each plant yields 2-3 very sweet melons, measuring 10-12" across, weighing 10-12 pounds each. 65 days to maturity. From Seeds by Design.

'Sugar Baby' - These small, 8-10 pound round watermelons grow to reach 6-8" across. A solid, dark green to near black rind surrounds the bright red, super sweet interior. Vines spread out 12 feet or longer, producing 2-3 melons per plant. 70-80 days to maturity.

Peas (*Pisum sativum*)

Exposure: full sun

'Royal Snap II' pypaf - A gorgeous purple snap pea, with the same great taste of the original. Purple pods hide beautiful green peas. Remove strings from pods before cooking, which will turn the peas to a green color. Pods average 3" long, with 2 pods per node, on 24" long vines. 60 days to maturity.

Peppers (*Capsicum sp.*)

Exposure: full sun

Peppers are native to South America, where they have been eaten since 7,500 BC! They then spread to Central America sometime around 4,000 BC. There are conflicting accounts regarding the introduction of the pepper to Europe, but it then quickly made its way to Africa and Asia. Today peppers are used all around the world and come in an incredible range of colors, sizes, shapes, and flavors. They are usually classified by their shape (ie bell and banana) or flavor (hot vs sweet).

BANANA (*Capsicum annum*)

'Goddess' - Due to its mild, sweet flavor Goddess is a great choice for pickling and eating fresh. The thick walled fruits average 8-9" long, mild in flavor when yellow, and sweeter when allowed to ripen to red. The large plants are widely adaptable and highly resistant to bacterial leaf spots 1-3. F1 hybrid. 65 days to yellow, 85 days to red.

BELL (*Capsicum annum*)

'Candy Cane Chocolate Cherry' - A variegated pepper! Green leaves are splashed and streaked with cream and white. Mini bell peppers begin green with white to yellow stripes and ripen to chocolate with cherry red. Deliciously crisp, sweet fruit can be eaten at any stage of ripeness. 60 days to green/white, 75 days to chocolate/red.

'Chocolate Beauty' - Shiny green bell peppers ripen to a gorgeous chocolate brown. They taste like a typical bell pepper when green, but develop an extremely sweet flavor when fully ripe. 70 days to green, 85 days to chocolate.

'Cupid' - Sweet mini bells are only 1.5-2" tall and wide! The blocky peppers begin green and are the sweetest when allowed to ripen to shiny red. 55 days to green, 75 days to red. F1 hybrid.

'Emerald Giant' - Bred by the USDA and introduced in 1963, this variety has been selected for its heavy yields and strong plant structure, to support a lot of giant peppers! Huge, blocky fruits begin green and ripen to red, reaching 4-5" long. 70 days to green, 90 days to red.

'Lunchbox Mix' - A variety of red, yellow, and orange miniature peppers 2-3" in size. The plants are strong and tall, growing 24-36" tall, yielding remarkably cute, sweet and flavorful peppers. Makes for a delicious healthy snack! Each plant produces one color, so plant multiples to ensure a range of colors. 55-60 days to green, 75-85 days to red, yellow, or orange.

'MexiBell' - This bell pepper looks sweet but packs a punch! The flavor of MexiBell is similar to an Anaheim pepper, and the pungent heat can be mellowed by removing the seeds and ribs. Short, blocky peppers average 3.5" across. 1988 AAS Vegetable winner. Tolerant of Tobacco Mosaic Virus. 120 days to green, 140 days to red. F1 hybrid.

'Yellow Monster' - Large plants are vigorous growers, producing huge peppers that can be 8" long and 4" wide. Very sweet, with a meaty texture, can be eaten fresh, fried or roasted. Peppers turn bright yellow when mature. 70 days to green, 90 days to yellow.

HOT (*Capsicum sp.*)

C. chinense 'Carolina Reaper' - A beautiful bright red pepper with a rough surface and a long stinger. Bred in South Carolina and once crowned the world's hottest chile. Its flavor has been described as sweet, fruity, with a hint of cinnamon with chocolate undertones. Uses include hot sauces, salsas, and cooking. It can be eaten fresh - but do so with caution. 2 times hotter than a ghost pepper! 90-100 days to maturity.

C. annuum 'Dragon's Toe' - An unusual F1 hybrid from Southern China. These contorted peppers are typically eaten green but will ripen to red if allowed. The flavor is sweet and hot, but milder than a Jalapeno. 65 days to green, 85 days to red.

C. annuum 'Early Jalapeño' - Sets fruit in cooler temperatures! These peppers will be smaller than traditional jalapenos, averaging 2" long. Small plants produce peppers earlier than any other jalapeno, but with lower yields. Use this variety to start the season, and a later maturing variety for peppers in late summer. Prone to checking. 60 days green, 80 days red.

C. chinense 'Ghost Pepper Mix' - A mix of red, peach, and yellow ghost peppers. Ripe peppers average 3" long with red being the smallest and peach is the largest, with a rough wrinkly surface, and 3 times hotter than a Habanero! pepper flavor tends to have a smoky, earthy taste with a somewhat fruity aftertaste. Plants can reach up to 4' tall by 12-24" wide. 120 days to maturity.

C. chinense 'Habanero' - A super hot pepper from South America dating back to 6500 BC! It's most famous for being used in Caribbean cuisine and the name Habanero translates to "from Havana". Small peppers average 2" long, mature to a salmon orange and have a unique citrusy taste. When picked green the heat is less pronounced. 80 days to green, 100 days to orange.

C. chinense 'Hot Paper Lantern' - A type of Habanero that's earlier, spicier, and more productive! Elongated peppers with a lantern-like shape are 3-4" long. 70 days to green, 90 days to red.

C. annuum 'Hungarian Hot Wax' - A Hungarian heirloom that is excellent for short seasons. It looks like a banana pepper, growing 5-6" long by 1" wide, but has the heat of a jalapeno! Flavorful peppers have a sweet tangy taste and ripen to red. 60 days to pale yellow, 85 days to red.



Pepper 'Lunchbox Mix'



Pepper 'Yellow Monster'



Pepper 'MexiBell'



Pepper 'Dragon's Toe'



Pepper 'Hot Paper Lantern'



Pepper 'Cubanelle'



Pepper 'Habanada'



Radish 'Bacchus'



Radish 'Nero Tondo'



Radish 'Gumball Mix'

HOT PEPPERS continued...

C. annuum 'Jalafuego' - Vigorous plants with very high yields! 4" jalapeno peppers are resistant to checking and the plants are incredibly disease resistant. F1 hybrid, 70 days to green, 95 days to red.

C. annuum 'Sriracha' - Large, uniform dark green jalapenos ripens to red with a smooth skin. This is the pepper used in the famous Sriracha sauce. 80 days to green, 95 days to red.

SWEET (*Capsicum sp.*)

C. annuum 'Cubanelle' - Averaging 6" long by 2" wide, this pepper is prized for its sweet, mild flesh, with just a touch of heat, and rich flavor. The thin-walled pepper is especially suited for quick cooking and has a low water content. Typically harvested when yellow-green, but they will mature to a bright orange-red. Can be used in place of bell peppers and they're great for stuffing as well. Similar to, but sweeter than a banana pepper. 65 days to green, 80 days to red.

C. chinense 'Habanada' - A sweet, no heat habanero! These exceptional snacking peppers have all of the fruity and floral notes of the habanero without all the spice (even the seeds are sweet and add to the flavor). The 2-3" long fruit tapers to a point. It begins green and matures to a beautiful glossy orange. Developed at Cornell University. 75 days to green, 100 days to orange.

Radishes (*Raphanus sp.*)

Exposure: full sun

Some say radishes most likely originated somewhere between the Mediterranean and Caspian Sea. Others argue that it came from the wild radish native to southwest China, and it's possible that both are right, because their genetics point to 2 distinctly different ancestors. The radish was an important crop in ancient Egypt, and is depicted on the walls of 4,000 year old pyramids. It has been in use in China for at least 2,000 years, where it then migrated to Japan around 1,000 AD. Radishes are typically round red roots with a bright white center, but they also come in all white, pink, purple and yellow. Like most root vegetables, radishes prefer friable soil to get those perfect round globes.

R. sativus 'Bacchus' - A truly stunning radish with a rich purple-red exterior surrounding a snow white center. Harvest when the radishes are about 1.5" wide. The strong, reliable plants can grow up to 6" tall and spread to 4" wide. Recommended for early spring and fall harvest as the flavor becomes quite hot in the heat of summer. F1 hybrid. 25 days to harvest.

R. sativus 'Nero Tondo' - An improvement of the original black Spanish radish, this variety is more uniform and bolt resistant, producing large 2 - 4" (depending on harvest date) black-skinned, round roots with crisp, hot, white flesh, reminiscent of horseradish. The spicy bite mellows with cooking. Average height of plants is 6-12" and spreads around 6-9". 50 days to maturity.

R. sativus 'Gumball' - A beautiful blend of red, purple, pink, white, and yellow radishes, all with crisp white insides. 30 days to maturity.

RADISHES continued...

R. sativus var. *longipinnatus* 'Alpine' - This traditional Korean radish (sometimes called daikon) has green shoulders, delicious, firm white flesh that is sweeter than its counterparts, and smooth skin. The radish grows 5-6" long by 2" wide. Excellent for Kimchi, but can be enjoyed raw as well! Plants are resistant to Fusarium Wilt, root cracking, and are slow to bolt. Alpine is a better choice for gardens with rocky or clumpy soil. F1 hybrid. 55 days to maturity.

R. sativus var. *longipinnatus* 'Red King' - This smooth, brilliant red daikon-type radish stays mild, crisp, and juicy into late maturity. It has tall, upright tops with red and green petioles. The root size is variable depending on plant spacing, and can produce radishes over 1 pound, 5-8" long x 2-2.5" wide. Slow bolting and good field-holding ability allow for both spring and summer sowings. F1 hybrid. 55 days to maturity.



Radish 'Red King'



Zucchini 'Billiard Ball Blend'

Squash (*Curcubita* sp.)

Exposure: full sun

Squash are one of the oldest known crops, native to the Americas, and estimated to have been in use for over 10,000 years! They were originally implemented as containers and utensils. Later the seeds and flesh became an important part of the natives diet, both in North and South America. Squash come in a multitude of colors, shapes, and sizes. Some are best eaten fresh (summer squash), while others can be stored for months (winter squash).

SUMMER (*Curcubita pepo*)

'Billiard Ball Blend' - A playful blend of 3 round zucchini - Cue Ball F1 (light green with subtle flecking), One Ball F1 (vibrant yellow), and Eight Ball F1 (shiny dark green). Harvest when zucchini are 2-3" in diameter. Intermediate resistance to watermelon mosaic virus and zucchini yellow mosaic virus. 50 days to maturity.

'Juane et Verte' - A French heirloom dating back to 1856! These are most tasty when harvested young, at 3" across and light green in color. However, if left to mature on the vine, they change color to creamy white with green stripes, becoming a decorative gourd. 50 days to young and edible, 75 days to ornamental.

'Magda' - Middle Eastern or Cousa type zucchini, light green in color, with a sweet and nutty flavor. Shorter and fatter than your typical zucchini, harvest when fruit is 3-4" long. Heavy producer, F1 hybrid. 50 days to maturity.

'Noche' - High yielding, spineless plants produce classic, shiny, dark green zucchini. Harvest when zucchini are 6-8" long. Intermediate resistance to watermelon mosaic virus and zucchini yellow mosaic virus. F1 hybrid. 50 days to maturity.

'Safari' - Prolific plants produce tons of slender, dark green zucchini with contrasting white to pale green stripes. Plants are nearly spineless. Harvest when zucchini are 6-8" long. F1 hybrid. 50 days to maturity.

'Zephyr' - This colorful squash is a hybrid of crookneck, delicata, and acorn squash. Two toned fruits are pale yellow with light green bottoms that will vary in size and hue. Harvest when 4-6" long for a delicate, nutty flavor and firm texture. Flowers are edible and can be stuffed, fried or sliced. In very hot weather the fruit will have less green, while early in the season, the first couple of fruit might be mostly green. F1 hybrid. 55 days to maturity.



Summer Squash 'Juane et Vert'



Zucchini 'Magda'



Summer Squash 'Zephyr'



Pumpkin 'Black Futsu'



Acorn Squash 'Celebration'



Pumpkin 'Cinnamon Girl'



Tomato 'Indigo Rose' [next page]



Tomato 'Sunrise Bumblebee' [next page]

WINTER (*Cucurbita sp.*)

C. pepo 'Angel Hair' - A mini spaghetti squash! These squash are slightly darker yellow than your typical spaghetti squash, and average 1.5 - 2 pounds each, with a sweet, nutty flavor. Plants have long vines, producing 14-15 fruit per plant! F1 hybrid. 90 days to maturity.

C. moschata 'Black Futsu' - Japanese heirloom, dating back to the 1600's, with an unforgettable appearance and irresistibly sweet flesh. Fruit are bumpy and textured with frosted gray to russet skin when ripe weighing 2-5 pounds each, with 3-5 squash per plant on long vines. Skin is thin and edible, so there is no need to peel, with bright orange flesh inside. It can be eaten raw in salads, or cooked like a traditional pumpkin or squash. Fruit will continue to ripen in winter storage where it will keep for up to 5 months. This pumpkin is the ripest when the green halo between the flesh and skin disappears and skin turns from black to chestnut. 105 days to maturity.

C. moschata 'Butterbaby' - A true mini butternut squash! Each fruit is 4-6" long, weighing 0.5 to 1.5 pounds. These squash have tan colored skin, deep orange flesh, wonderful flavor, and store for 3-4 months. Semi-bushy plants with short vines. Intermediate resistance to powdery mildew. F1 hybrid. 100-110 days to maturity.

C. pepo 'Celebration' - One of the most ornamental and tastiest acorn squash available! The fruits average 1.5 pounds and measure 4" tall by 5" wide. Its coloring is variable, but they typically sport yellow skin that's highlighted with orange stripes with green and orange speckles. The golden interior is smooth, nutty and sweet. The bushy, compact plants are also resistant to powdery mildew. F1 hybrid. 80-90 days to maturity.

C. pepo 'Cinnamon Girl PMR' - This petite pumpkin is perfect for making pies and breads! Each compact plant yields 3-4 deep orange fruits, with each fruit averaging 3-5 pounds. Intermediate resistance to powdery mildew. F1 hybrid. 85 days to maturity.

C. maxima 'Heart of Gold' - This unique acorn squash is striped with green and white! The creamy orange to pale yellow interior is sweet and flavorful. The semi-bushy, compact plants produce good yields of fruit averaging 2-3 pounds each. F1 hybrid. 90 days to maturity.

C. pepo 'New England Sugar' - An heirloom dating back to at least 1863! This is the classic pie pumpkin, with deeply colored flesh that is starchy, dry, and stringless. Fruits average 4-6 pounds, with 3-4 pumpkins per plant. 100-120 days to maturity.



Tomato 'Japanese Black Trifele'
[next page]



Tomato 'Berkeley Tie Dye Pink'
[next page]

Tomatoes (*Solanum lycopersicum*) Exposure: full sun

Tomatoes come in an infinite range of shapes, textures, and colors. Our goal is to provide both unique, hard to find varieties, along with more well known selections. Below they are divided into groups based on their size. Tomatoes are heat loving plants and should be planted after the threat of frost has passed.

Determinate (bush): a plant that grows and sets fruit, that fruit ripens all at once, and the plant is done. A few may set one more flush of fruit. The top of the plant ends in a fruiting cluster and does not continue to grow. They tend to be shorter plants, at 4 feet or less, and good for growing in containers.

Indeterminate: a plant that sets fruit and continues to grow and set more fruit until the first hard frost in autumn.

Indeterminate short internode: combines the controlled growth of a "determinate" with the continual production potential of an "indeterminate".

CHERRY < 1.5" in size

'Indigo Cherry Drops' *pp#af* - Deep, rosy-red with a black-purple cast, bursting with pure tomato flavor! Vigorous, indeterminate, and incredibly productive, bearing large clusters of crack resistant 1" fruits. 70-75 days to maturity.

'Indigo Rose' *pp# 201100302* - Unique, dark purple tomato unusually high in antioxidants! Less vigorous than Cherry Drops, with a semi-determinate habit. Developed by Oregon State University using traditional breeding techniques (no gene splicing), originating from wild species of tomatoes found in Chile and the Galapagos Islands. 75 days to maturity.

'Sunrise Bumblebee' - Sweet and tangy! The sweetest of the 3 varieties we're growing. These cute tomatoes are marbled yellow and red. Bred by Artisan Seeds for high vigor and adaptability to stressful conditions. Indeterminate, 70 days to maturity.

SALAD 1.5 to 3" in size

'Black Prince' - An heirloom from Siberia that is excellent for cooler climates. Fruit ripen to deep garnet red with chocolate brown shoulders. 2-3" round tomatoes are very juicy and rich in flavor. Indeterminate, 75 days to maturity.

'Fireworks' - sweet, meaty and flavorful! High yields of round, red tomatoes, 2-3" across. Indeterminate, 60-65 days to maturity.

'Japanese Black Trifele' - Heirloom with unusual pear shape and green-streaked shoulders, deepening to a burnished mahogany and finally to a darkened, nearly black base. Harvest when shoulders are still green for the best complex and rich flavor. Indeterminate, 75-80 days to maturity.

'Valencia' - This heirloom is packed full of tomato flavor, but harbors very few seeds. Round, smooth, meaty fruits are sunny orange. Indeterminate, 75-80 days to maturity.

'Wagner Blue Green' - 3" round tomatoes have beautiful bluish-purple shoulders that feather into a green base, with a green interior too! Developed by renowned breeder Tom Wagner (who also brought us Green Zebra). Indeterminate, 70-80 days to maturity.

SLICER 3 to 5" in size

'Berkeley Tie Dye Pink' - an early tomato with an excellent tomato flavor that is described as deep and rich. Dark pink fruit are flecked with metallic green stripes. Compact indeterminate, 70 days to maturity.



Tomato 'Indigo Cherry Drops'



Tomato 'Black Prince'



Tomato 'Valencia'



Tomato 'Fireworks'



Tomato 'Wagner Blue Green'



Tomato 'Bush Early Girl'



Tomato 'Indigo Blue Beauty'



Tomato Orange Blossom Improved



Tomato 'Cherokee Carbon'



Tomato 'Cherokee Purple'

SLICERS continued...

'Boxcar Willie' - Produces heavy yields of flavorful, old-fashioned red tomatoes. Very crack resistant, indeterminate. 80 days to maturity.

'Bush Early Girl' - Amazingly compact, self-supporting plants bear early ripening, 4", tasty, firm red tomatoes. 36" tall by 18" wide. High yields, great disease resistance, F1 hybrid, determinate. 65 days to maturity.

'Early Doll' - the earliest variety we offer! Produces heavy yields of 3" wide, bright red tomatoes with excellent flavor. F1 hybrid with good disease resistance. Determinate, 48-60" tall, 55-60 days to maturity.

'Indigo Blue Beauty' - Deep blue-black shoulders feather into a rich rosy red bottom. The colors deepen when in full sun. These tomatoes are high in anti-oxidants thanks to the blue and purple hues, crack resistant, and are dense and meaty with a great taste. Open pollinated heirloom hybrid. Indeterminate, 80 days to maturity.

Orange Blossom Improved ('BHN 871') - golden orange tomatoes with excellent disease resistance and higher yields. A mild tomato flavor with less acidity. F1 hybrid. Determinate, 75 days to maturity.

BEEFSTEAK > 5" in size

'Beefsteak' - The original, classic heirloom variety from 1890. Massive red fruit are solid, meaty, and ribbed, reaching 1-2 pounds each, with a classic juicy tomato flavor. Indeterminate. 90 days to maturity.

'Big Beef' - Large round, ruby red tomatoes are full of flavor and ripen earlier than most beefsteak tomatoes. This tried and true variety was a 1994 AAS Vegetable winner. An F1 hybrid with excellent disease resistance. Indeterminate, 70-75 days to maturity.

'Cherokee Carbon' - An F1 hybrid of two heirloom tomatoes, Carbon x Cherokee Purple, developed by PanAm Seed and marketed as an "Heirloom Marriage". When compared to its parents, Cherokee Carbon has improved vigor and higher yields of purple tomatoes with less blemishes that mature earlier. Indeterminate, 75-80 days to maturity.

'Cherokee Purple' - An heirloom from Tennessee, dating back to the late 1800's. Its large fruit is dark pink to dusky purple, with a dense juicy texture and rich flavor. Indeterminate, 85-90 days to maturity.

'German Johnson' - This pink heirloom has it all: earlier, more productive, and more uniform than Brandywine, the typical go to heirloom. Fruits have a deep acidic flavor and creamy texture. Their shoulders are typically striped with green, even when ripe. Indeterminate, 75-80 days to maturity.

'Great White' - Large, creamy white to palest yellow tomatoes, sometimes blushed with pink, said to taste very fruity, "delicious and exotic". Touted as the best white tomato available, low in acid and seeds. Indeterminate, 80-85 days.

'Italian Goliath' - an excellent choice for the home garden, with good disease resistance and good yields of bright red beefsteaks that are sweet, juicy, and flavorful. Indeterminate F1 hybrid. 75-80 days to maturity.

'Kellog's Breakfast' - This massive heirloom tomato is the color of orange juice! The fruit is meaty and has few seeds, making it the perfect addition to your morning BET. Originated in West Virginia, indeterminate, 85-90 days to maturity.

BEEFSTEAKS continued...

'Mortgage Lifter' - Not quite old enough to be an heirloom, Mortgage Lifter was developed in the 1940's by a West Virginia auto mechanic. His resulting tomato plants sold so well, he was able to pay off his mortgage. This plant produces large, smooth pink tomatoes averaging 1 pound each. An open pollinated, heirloom hybrid. 90-95 days to maturity.

'Mr. Stripey' - An heirloom discovered in Georgia in the 1990's. Mr. Stripey fruit looks similar to the Pineapple tomato, but these are red tomatoes with orange-yellow stripes, and a higher acid content. Juicy flavorful fruits average 1-2 pounds, indeterminate, 80-85 days to maturity.

'Old German' - A mid 1800's Mennonite heirloom from Virginia's Shenandoah Valley. Not as heavy of a producer, but the color and flavor are impressive. Large golden yellow tomatoes are marbled and striped with red and pink. They're sweet, meaty, and juicy. Indeterminate, 85 days to maturity.

'Pineapple' - An heirloom originating from Appalachia, this vigorous grower produces large yellow-orange tomatoes with red blushing, reaching up to 1lb. A thin skin makes this variety more susceptible to cracking. Indeterminate, 90 days to maturity.

PASTE / ROMA

'Big Mama' - incredibly meaty and flavorful with very few seeds. Larger than most plum tomatoes, averaging 5" long by 3" wide. One of the best performers in our at home trials. Indeterminate F1 hybrid. 80 days to maturity.

'San Marzano' - the most famous heirloom paste tomato from Italy, where they are grown in rich volcanic soil at the base of Mount Vesuvius. Legend has it that the original San Marzano seeds came to southern Italy in 1770 from royalty of Peru as a gift to the Kingdom of Naples. Indeterminate, 80 days to maturity.

'Speckled Roman' - bright red tomatoes covered in faint yellow and orange stripes, 5" long. Introduced in 1999, plants are very productive, producing meaty fruit with few seeds. Indeterminate, 85 days to maturity.



Tomato 'German Johnson' [prev page]



Tomato 'Pineapple'



Tomato 'Great White' [prev page]



Tomato 'Big Mama'



Tomato 'Kellog's Breakfast' [prev page]



Tomato 'Speckled Roman'



Tomato 'Old German'

HERBS

Basil (*Ocimum basilicum*)

Exposure: full sun



Basil 'Mrs. Burns'



Basil 'Round Midnight'



Basil 'Rutgers Devotion DMR'



Basil 'Red Rubin'



Basil 'Rutgers Obsession DMR'

Basil is thought to have originated in India, where it's been in use for over 5,000 years. Basil is used around the world in both savory and sweet dishes, teas, cocktails, and it has a strong history in traditional medicines. With over 150 cultivars worldwide, its flavors include sweet, spicy, lemon, licorice, cinnamon, and clove. Leaves come in both green and purple. Basil is very sensitive to the cold and should only be grown outdoors after the threat of frost has passed. Site in light shade to full sun. Do not let the plants flower, as this will halt leaf production. Harvest frequently to ensure an endless supply of fresh, tender leaves.

Note: Basil Downy Mildew (*Peronospora belbahrii*) was first identified in Uganda in 1930 and finally made its way to Florida in fall of 2007. It has caused significant economic damage to commercial growers everywhere and made growing sweet basil in the home garden even more difficult. With this in mind, we've tried to choose varieties that are more disease resistant, including 3 of the famous Rutgers DMR varieties.

'Mrs. Burns' Lemon - A 1920's heirloom from New Mexico, this is technically a sweet basil with an extremely lemony flavor, usually preferred over the true lemon basil like Sweet Dani. Bright green leaves with white flowers. 60-65 days to maturity.

'Red Rubin' - Dark reddish purple large leaf Italian type, with a stronger, spicier flavor than sweet basil. Smooth flat leaves reach 3-4" long, while plants reach 12" tall by 8-10" wide. 70 days to maturity.

'Round Midnight' - Stunning, glossy dark purple leaves with a silver overlay. Aromatic leaves are reminiscent of nutmeg and allspice. Flavor is described as mild anise and savory, with a mild pungency. If left to bolt, you'll find purple flowers. F1 hybrid, 60-75 days to maturity.

'Rutgers Devotion DMR' ^{usup# 10159212} - An aromatic sweet Genovese-type basil with unrivaled disease resistance, bred by Rutgers University. It sports a uniform upright habit of green leaves and is slow to bolt. Compared to Obsession, it grows faster with larger cupped leaves, reaching 18-20" tall. 80 days to maturity.

'Rutgers Obsession DMR' ^{usup# 10159212} - More compact, and a bit slower growing than Devotion, but also bolts later. Thick, glossy, dark green leaves have a classic spicy Italian basil flavor. Also bred by Rutgers University to have excellent disease resistance. Plants reach 16-18" tall. 85 days to maturity.

'Rutgers Passion DMR' ^{usup# 10159212} - A vigorous, sweet, large leaf Italian type, with a high leaf to stem ratio. Compared to Devotion, its leaves are slightly more cupped, larger, and it's slower to bolt. Also bred by Rutgers University to have excellent disease resistance. Plants reach 16-18" tall. 75 days to maturity.

Calendula (*Calendula officinalis*)

Exposure: full sun

'Bon Bon Mix' - A compact plant with fully double flowers! This variety reaches 12" tall and wide, and produces 2-3" blooms ranging in color from light cream to pumpkin orange. Sometimes called pot marigold, the edible flowers have been used for centuries as an addition to healing salves or in tea. 55-60 days to maturity.



Calendula 'Bon Bon Mix'

Cat Grass (*Hordeum vulgare*)

Exposure: full sun

'Tabby' - This cat grass is technically a variegated barley! Cat grass is a great nutritional snack for cats, and may even lure them away from nibbling on other plants in the house. Mature and ready for cats at 4" tall.



Cat Grass 'Tabby'

Catnip (*Nepeta cataria*)

Exposure: full sun

Technically a perennial to zone 3, but its requirement of excellent drainage usually means winter death in our heavy Midwest soils. Vigorous plants reach 24-36" tall and wide and are topped by white flowers in summer. The pleasantly fragrant gray-green leaves are used to make medicinal teas that promote relaxation and soothe sore throats and upset tummies. As a culinary herb, the fresh leaves add a minty flavor to soups, sauces, vegetables and pasta. Catnip is most famously known for being incredibly attractive to house cats, whether fresh or dried, and as a garden plant it can repel aphids and squash bugs. 85-100 days to maturity.



Samuel L. Catson always enjoyed a warm fluffy flat of catnip

Chives (*Allium schoenoprasum*)

Exposure: full sun

'Dolores' - an improvement on the classic chive. Dolores produces slender upright dark green "leaves" that stand-up to rain and wind, with excellent flavor. Harvest selectively in a cut and come again style, or prune back the whole bunch, and watch it vigorously reflush. Once established, this perennial will come back year after year. Classic pom-pom light lavender flowers bloom in early summer. Plants reach 12-18" tall x 4-6" wide. 75-85 days to maturity.



Chives in flower

Cilantro (*Coriandrum sativum*)

Exposure: full sun

'Calypso' - The slowest bolting Cilantro to date! This prolific variety holds out at least 3 weeks longer than the straight species. This herb produces large, uniform leaves that taste great. Plants reach 12-18" tall and wide. 50-55 days to leaf harvest; 120-150 days to seed.

'Confetti' - Attractive, thin, ferny leaves makes chopping this herb a breeze! Its flavor is milder than typical cilantro and is best when plants are young, making this variety more suited to cut and come again harvesting. It's also slower to bolt than typical cilantro. 30-35 days to baby leaf harvest; 80-100 days to seed.

Dill (*Anethum graveolens*)

Exposure: full sun

'Bouquet' - this is the most widely grown cultivar of dill for a reason... It vigorously produces a ton of leaves, and then flowers early, so you have seed in time to pickle your garden cucumbers. Dill is also loved by swallow-tail caterpillars, but Bouquet produces enough leaves that there's plenty to share. Plants reach 24-36" tall by 18-24" wide. 40-45 days to leaf harvest, 85-105 days to seed.



Dill seed head



Fennel 'Bronze'



Feverfew



Lavandula Anouk Double



Lavandula 'Blueberry Ruffles'



Lavandula Bright Luxurious

Fennel (*Foeniculum vulgare*)

Exposure: full sun

'Bronze' - this vigorous, non-bulbing fennel has gorgeous, reddish bronze, finely textured foliage. Plants grow 36-48" tall (in flower) by 24-36" wide, and are slow to bolt, producing yellow flowers in mid-summer. Fennel is highly aromatic and flavorful, with a sweet anise flavor, traditionally used in salads and dressings. 50-60 days to maturity.

Feverfew (*Tanacetum parthenium*)

Exposure: full sun

T. parthenium - Feverfew features cute mini daisy flowers that average 3/4" across, held above ferny foliage, blooming in mid-summer. When crushed its leaves have a citrus-like aroma or pungent camphor odor depending on who's doing the sniffing. This herb is can be used both fresh and dried. It has been used medicinally for thousands of years in teas and compresses, and today it is taken in capsule form throughout the world. This upright plant grows to 24-36" tall by 18" wide, it's hardy to zone 5, flowers its first year, and it can easily reseed. 90-110 days to maturity.

'Golden Moss' - This is a compact version of the straight species, but with golden yellow foliage. 6-12" tall and wide. 90-110 days to maturity.

Lavender (*Lavandula stoechas*)

Exposure: full sun

Commonly called Spanish (and sometimes French) Lavender, this aromatic herb has gray-green needle-like foliage. Plants have beautiful fragrant blooms all summer, in shades of pink, blue, or purple. Plants require well-drained soil and detest overwatering. Lavender is most famous for its calming fragrance, but it also has medicinal and culinary uses.

Anouk Double ('Anouk Deluxe 1205') pp# 28,264 - Dark violet flower spikes topped by double purple flags, reblooming. 14-18" tall by 12-14" wide.

'Blueberry Ruffles' pp# 18,305 - Early flowering, blueberry colored flowers with lilac-pink flags. 16-20" tall by 12-18" wide.

Bright Luxurious ('Anouk Deluxe 1956') pp# 26,496 - Dark blue flowers with purple flags, reblooming. 14-18" tall by 10-12" wide.

Lemon Balm (*Melissa officinalis*)

Exposure: full sun

This perennial herb is a member of the mint family with an incredible lemony flavor and scent. This plant grows 24-36" tall by 24"+ wide. Small white to pale pink flowers bloom in summer. This herb is not a runner like mint, but it freely reseeds if allowed. Lemon Balm has been used for thousands of years as a medicinal herb in teas, topical treatments, and capsules. Besides tea, it's also used to make pesto and flavor ice cream. Leaves can be harvested at anytime as long as you don't harvest more than two-thirds of the plant. 70 days to flowers.

Lemon Verbena (*Aloysia triphylla*) Exposure: full sun

A plant of many names! Other synonymous names include Lemon Beebrush, *Aloysia citriodora*, *Lippia citriodora*, *Lippia triphylla*, *Verbena citriodora*, and *Verbena triphylla*. The leaves of this herb have a strong lemon scent and flavor, even after drying. In tropical locations plants can reach up to 7-10' tall, but this annual will likely top out at 3' tall before winter comes. It also flowers in tropical locales, but will likely be flower-less due to our shorter growing seasons. Lemon Verbena leaves are used to add a lemon flavor to foods and beverages. Harvest leaves once the plant reaches at least 10" tall and has multiple leaves on each stem.



Lemon Verbena

Lemongrass (*Cymbopogon citratus*) Exposure: full sun

This frost tender herb is native to coastal islands of southeast Asia, where both the leaves and stems are widely used in cooking. It adds a flavor reminiscent of lemon, but without any tartness. Lemongrass is also used in traditional medicine throughout the world. In fall, before the first frost, harvest the entire plant and freeze the stalks for later use. Studies have shown that lemongrass is effective at repelling mosquitoes, house flies, and stable flies. 75-100 days to maturity.



Lemongrass

Mint (*Mentha sp.*)

Exposure: full sun

Mints are widely distributed throughout the world, with species native to Eurasia, North America, Africa and Australia. Mint has been in use for thousands of years. It has been found in the burial tombs of ancient Egyptians and was loved by the Romans. There are over 600 varieties of mint, whose uses are many, including flavoring foods, both savory and sweet, hot teas and cold cocktails, herbal medicine, perfumery, and pest repellent. Mints are quite vigorous perennials that can spread quickly via runners. Their small flowers are typically white and borne on spikes above the plant in summer. Because they are so vigorous, mints can grow where other herbs will not. It's a great plant for building confidence in the beginning gardener.



Mint 'Chocolate'

M. x piperita citrata 'Chocolate' - leaves have a distinct chocolately aroma, reminiscent of Thin Mint cookies! Great for both hot and cold teas. It can also be added to salads for an unexpected bite of flavor and of course, desserts. This is a lower growing variety, with smooth, dark green leaves on contrasting maroon stems, reaches 12-24" tall. Its spread: indefinite.

Mojito (*M. x villosa*) - native to Cuba, this is the original inspiration and ingredient for its namesake cocktail. Plants have fuzzy, quilted, lighter green leaves on darker stems. Its flavor is of classic, refreshing mint. Plants reach 24" tall and quickly spreads in the garden.



Mint Mojito

M. x piperita citrata 'Orange' - highly aromatic leaves have a citrusy scent, and their flavor is stronger than most. Great for both hot and cold teas and desserts. Similar in appearance to chocolate mint, its leaves are smooth and dark green on contrasting maroon stems. Plants reach 24" tall and readily spreads.



Mint Orange



Nasturtium 'Alaska Mix'



Oregano 'Variegatum'



Rosemary 'Tuscan Blue'



Sage 'Purpurascens'

Nasturtium (*Tropaeolum sp.*)

Exposure: full sun

Native to the west coast of South America, where Incans used it as a salad vegetable and medicinal herb. Nasturtiums quickly spread through Europe after they were brought home by Spanish conquistadors. They arrived in the US as early as 1759 and Thomas Jefferson planted them in his vegetable garden at Monticello. The entire plant is edible. Leaves and flowers have a sweet, peppery flavor and are always eaten fresh. The tight buds and seeds can be pickled and used in place of capers. Nasturtium are cold sensitive, and should be protected from frost, and perform well in average garden soils.

'Alaska Mix' - green leaves are splashed and blotched in white. Single, 2" wide flowers are a mix of yellow, crimson, cherry, salmon, and orange. Plants reach 12-14" tall and wide. These will be sown 2-3 per pot to ensure a mix for your customer. 55-65 days to maturity.

'Bloody Mary' - unique bicolor flowers shift colors as they mature. Buds open to reveal pale yellow to deep red flowers with red flecking and streaking, exhibiting multiple flower colors on the same plant. Plants reach 16-20" tall and trail over the sides of containers. 55-65 days to maturity.

'Jewel Mix' - Extremely vigorous plants quickly reach 14-16" tall by 12" wide. It has a tidier, mounding habit. Blooms are held above the green foliage and the colors include yellow, red, orange, mahogany, pink, and rose. These will be sown 2-3 per pot to ensure a mix for your customer. 55-65 days to maturity.

Oregano (*Origanum vulgare*)

Exposure: full sun

'Variegatum' - Small green leaves are edged in white and have a bold and earthy flavor with a slight bitterness. Used most frequently in Italian cuisine. 45 days to maturity.

Parsley (*Petroselinum crispum*)

Exposure: full sun

'Peione' - an improvement on the industry standard, Italian Giant. Peione is more vigorous, and has larger, sweeter, darker green leaves on thick upright stems, making harvesting a breeze. Strong regrowth allows for more frequent harvests, but plants prefer that you cut and come again rather than harvesting it all at once. Plants reach 18-20" tall by 8" wide. Bolt tolerant with improved disease resistance. 75 days to maturity.

Rosemary (*Rosemarinus officinalis*)

Exposure: full sun

Rosemary has gray green needle-like leaves and white, pink, or blue flowers in early summer. It's typically hardy to zone 8, prefers well-drained soil, full sun, and it is fairly resistant to most pests and plant diseases. The leaves have a pungent, slightly bitter taste, used fresh or dried, usually to season food.

'Salem' - Supposedly the hardiest rosemary available with excellent tolerance of hot humid summers. One source says the name is Salem because this rosemary is hardy as far north as Salem, Massachusetts, while others say it was bred in Salem, North Carolina. Plants can reach 24-36" tall by 12-24" wide, with light blue flowers in late spring. 80 days to maturity.

'Tuscan Blue' - A vigorous upright grower with deep blue flowers, blooming longer than your typical rosemary. 80 days to maturity.

Sage (*Salvia officinalis*)

Exposure: full sun

Sage has been cultivated for thousands of years for both medicinal and culinary purposes. Usually hardy to zone 4, but only if sited in well-drained soil. Strongly aromatic leaves average 5" long. Color ranges from blue-gray to bright green, and the foliage is usually soft and fuzzy or smooth and pebbled. Plants can reach 24" tall, with blue flowers in early summer.

'Grower's Friend' - This sage is an outstanding choice because it rarely, if ever, blooms! No need to fret over plants bolting. Velvety gray-green leaves have a nice clean sage flavor. Plants grow 18-24" tall. 75 days to maturity.

'Purpurascens' - New growth emerges dark purple and shifts to gray-green as it matures. This variety is not as hardy as the straight species and will need extra protection to reliably overwinter. Plants grow 18-24" tall. 75 days to maturity.



Thymus 'Archer's Gold'

Salad Burnet (*Sanguisorba minor*)

Exposure: full sun

This perennial herb forms loose mounds of finely cut foliage, reaching 12-15" tall by 12-24" wide. Its small leaflets have a nutty, cucumber-like taste and are used in salads, herbed butters, sauces and more. It's best to use the newer, more tender leaves. Tiny flowers rise above the plant in early to mid-summer. It's recommended to remove them so the plant focuses on foliage growth rather than seed production. 60 days to maturity. A more well known version of this plant is *Sanguisorba* 'Little Angel', a variegated variety with larger, showier flowers.



Thymus 'Spicy Orange'

Thyme (*Thymus sp.*)

Exposure: full sun

There are almost 350 species of Thyme, but only a handful are used as an herb. Culinary thyme is suspected to have originated in the Mediterranean, and has been in use since the time of the ancient Egyptians, who valued it for its disinfectant and antiseptic properties. All of the thymes we're offering are perennials, as long as they have decent winter drainage. 90 days to maturity.

T. citriodorus 'Archer's Gold' - This is low-growing, mat-forming variety with brilliant gold leaves in spring and early summer. In shade, the plants are green. Pink flowers bloom in mid to late summer. Archer's Gold is a form of lemon thyme, with a great citrusy-thyme flavor, perfect for chicken and fish recipes. This selection is more upright than the Spicy Orange thyme.

T. citriodorus 'Spicy Orange' - As the name suggests, this thyme smells of orange spice. The fine, green, needle-like leaves are a great addition to poultry, fish, or pork dishes. Compared to Archer's Gold, Spicy Orange has a more trailing habit, eager to cascade over the edge of its container. Pink flowers bloom in early to mid-summer.

T. citriodorus 'Variegata' - Variegated Lemon thyme has incredibly cute, small green leaves that are vividly edged in bright white. Lemon scented and flavored, this herb is great for adding to salads and fish dishes.

Lavender (*T. thracicus*) - aka Woollystem Thyme. Close your eyes and smell this plant... it smells exactly like lavender! Not recommended for savory dishes as the flavor can be overpowering, but can be used sparingly in desserts and teas. This plant has a low, ground hugging habit, only reaching 4-6" tall, with a spread up to 18". Dark gold stems are covered in mini leaves. Pale violet flowers bloom in early summer.

T. x 'Rose Scented' - this thyme has an undeniably sweet, floral scent. Like lavender thyme, avoid use in savory dishes as the floral flavor can be quite strong. Try making a rose-scented tea. It's growth habit is semi-upright, forming cute tufts up to 3-5" tall. Lavender-pink flowers bloom in summer.



Thymus 'Variegata'



Thymus thracicus (Lavender)



Thymus 'Rose Scented'