

VEGETABLE And Herb List Spring 2020

Squash Melons Pumpkins will be available 5-5-20

4” \$3.50

3.5” \$2.00

6 Packs \$3.00

4” Artichoke:

Green Globe -(H)- Produces 3-5" heads with wonderfully thick, flavorful hearts.

3.5” Cucumbers:

Max Pack- Pickling cucumber that is high yielding and disease resistant. Produces uniform fruits. Resists bitterness under stress

Lemon -(H)- Sweet, round cucumbers. Easy to grow.

Armenian -(H) Unusual, and slightly fuzzy, “S” shaped fruits are slightly ridged. Harvest from 8-18 inches. Delicious, sweet, not bitter. Highly recommended!

3.5” Eggplants:

Long Asian -(OP)- These long, rose-purple fruits are at their most tender at 8-10" long.

Long Purple -(H)- Clusters of 12” long purple fruit great for the BBQ grill or stir fry.

Black Beauty-(H) (OP)-Classic heirloom eggplant that has set the standard for over a century. Harvest 75-80 days.

Rosa Bianca-(H)- - round violet fruit, great flavor. Italian heirloom

3.5” Gourds:

Birdhouse -(H)- Large easy and fun to grow gourds that make great birdhouses.

Caveman Club- This unique gourd is edible when under 8” long, but also great for crafts.

3.5” Melons and Watermelons:

Arava - Green fleshed tropical-type melon. Uniform, sweet taste. Produces heavy yields

Casaba- Are large melons similar in shape to acorns with golden wrinkled skin. Casaba’s have little to no fragrance and the fruit has a mild sweet flavor.

Charentais-(H)- A famous superb heirloom melon, super sweet and very fragrant, produces smooth 2-3 pound with bright orange flesh. Always a favorite.

Congo-(H)- Extra sweet Watermelon that can grow to 30lbs and above. All American selection winner in 1950

Crimson Sweet Watermelon-(H)- Dark and light green striped red watermelon-bright red, sweet flesh.

Hale’s Best-(H)-(OP)- Jumbo Cantaloupe easy to grow harvest in 85 days.

Honey Rock-(H)- This very sweet Cantaloupe is a former All American winner and produces unusually large melons which can up to 7lbs each.

Sakata’s Sweet-(H)-(OP)- Famous Asian variety that is exotic and different than any other melon you’ll grow. 3”-4” melons can be eaten whole rind and all. Can be grown on a trellis

Sugar Baby Watermelon - Sweet, fine textured, medium sized round melon which grows 8” across. Fruits ripen early in the season.

3.5” Peppers, Sweet:

Anaheim – Commonly used for chiles rellenos. A mild, sweet chili. Fire roast for optimum flavor.

Antohi Romani- A delicious long orange sweet frying pepper.

‘Feher Ozon’ Paprika – Thick-walled with exceptionally sweet flesh. Mild heat. Mature peppers (red) can be dried and ground into a very flavorful powder.

Gypsy Hybrid - Award winning sweet pepper with thick, crisp, tasty flesh, good for frying or fresh sliced in a salad. The plants are very prolific!

Jimmy Nardello -(H)-Long thin peppers that have a delicious roasted apple flavor when fried. From the Basilicata region of Italy 1887.

Lipstick-(OP)- Green to red. Dependable, early, heavy yields. A delicious pepper.

‘Mini Chocolate’ Bell -(H) – Small, perfectly formed bells are the color of milk chocolate. Amazingly productive, stocky plants. Great for salads, pickling and canning. Adorable!

Padroñ -(H) – Originating from Spain, these are the craze with innovative chefs. Harvest when 1 ½ - 2” long and saute whole with olive oil and salt! One out of 20 may be spicy.

Pepperoncini-(H)- – the ultimate pickling pepper. Left on vine turns red and sweet! Good fresh also.

Purple Beauty-(H) (OP)- Highly productive sweet bell pepper. Crisp fruits with thick flesh to add color to your garden and dish. 70-75 days to maturity.

Sweet Banana -(H)- Mild yellow peppers that turn a brilliant red. This heirloom is a favorite for pickling.

Sweet Italian- (H) (OP)- sweet yellow to red pepper. 75 days to maturity. Good for pickling. Longer time on the vine lets them sweeten.

Yankee Bell –Sweet thick walled, medium size pepper good yield, great for stuffing. Turns red when mature

3.5” Peppers, Hot:

Anaheim–(H)- Mildly hot this high producing “Fresno-type” pepper is typically 8” long and 1 ½” with thick walls. Used green or ripened to a red.

Ancho Poblano-(H)-(OP)- Commonly known by 2 different names, Poblano is the fresh version used for stuffed or roasted peppers, Ancho is the dried version. Is a mild to medium pepper.

Bangkok Thai- Small, very hot Thai chile. Big upright productive plants. Can be dried for hot pepper flakes. 75 days to green maturity, 95 days for red ripe maturity.

Big Jim- (H) (OP)- Medium hot pepper. 85 days to harvest. Great flavor, commonly used for green chile. Heavy producer and pest tolerant.

Carolina Reaper- CAUTION Officially the world's hottest pepper with an average of 1,641,000 scoville units. Said to have a sweet taste before the heat kicks in.

Ghost –Bhut Jolokia-(H)- Holds the Guinness book of records for the hottest pepper in the world at greater than **1,000,000** units on the Scoville scale!!!!!!!!!!!!!!

Habanero-(H) - Ultra-hot chile. Green ripening to orange. May be used fresh or dried

Hungarian Hot Wax -(H)- Yellow/Red when mature. Good for pickling.

Jalapeno ‘Early’ -(H)–Hot Jalapeno delivers an early crop.

Numex Joe E. Parker- Produces 8” peppers with thick crisp walls with mild heat and excellent flavor.

‘Red Rocket’ Cayenne – This quick drying, high yielding, dries to a bright crimson red. This is the pepper of the Kung Pao dishes.

Serrano -(H)– A small chili pepper. Perfect for pickling & salsas, ideal for making pico de gallo. A flavor similar to that of a jalapeno. Medium heat.

Thai Hot –(H)- Fiery red-hot that is perfect for Southeast Asian cooking or as an ornamental! Easy to dry to use later in the winter when HEAT is needed. ☺

3.5” Pumpkins:

Dills Atlantic Giant -Grow your own giant pumpkin!

Jill Be Little - Small Pumpkin - Charming little orange pumpkins, for table decorations. Can be carved cooked or painted. Has semi-bush habit and doesn't require a lot of space.

Winter Luxury - This is the one to grow if you love cooking with pumpkins.

Long Island Cheese –(H)- variety used to make pies and stores well.

3.5” Summer Squash:

Black Beauty Zucchini- Compact ever bearing bush type. Heavy yielding, loaded with fruits, best eaten when under 8”

Fordhook Zucchini-

Scallop Yellow Bush -(H) - Creamy and flavorful. Bright yellow skin. Patty-pan (small size, round and shallow shape, scalloped edges). Fry, steam, or eat fresh!

Yellow Crookneck -(H) - The best bright yellow summer squash with High yields.

3.5” Winter Squash:

Buttercup - (Burgess Strain) -(H)- The standard buttercup squash. Green fruits with orange flesh.

Spaghetti -(H)- - Yellow spaghetti-like flesh. Enjoy it steamed, baked or boiled.

Sweet Dumpling -(H)- very sweet tender orange flesh in a small, single serving size.

Table Queen Acorn- Sweet yellow flesh that turns orange in storage. Grows 6” dark green ribbed fruits, leave on vine until fully mature. Harvest before frost.

Waltham Butternut -(H)- Bush-type growth, very meaty, sweet, delicious and healthy.

3.5” Tomatoes:

Ace 55 -(H)- determinate, excellent taste, low-acid high yielding, large tomatoes, medium sized plants.

Amish Paste -(H)- – The ultimate paste tomato. Great for making sauces, and canning. A giant Roma-type tomato that is indeterminate.

Black Krim -(H)- Dark, deep red almost black with excellent flavor.

Brandywine -(H)- Heirloom. Rich, loud, spicy flavor. Large fruits over 1lb. each! Indeterminate.

Brown Berry -(H)- An unusual variety with cherry-type fruits. the fruits have very good flavor and are sweet and juicy. A very different look for fresh and cooked cuisine.

Cherokee Purple -(H)- Tall plants with dusky pink skin with flesh color ranging from purple to brown, to green. A most unusual variety with full flavor! Indeterminate.

Chocolate Cherry- Extremely flavorful, round uniform fruits on a plant that reaches 8’ tall. Fruits are about 1” diameter.

Costoluto Fiorentino -(H)- A super productive and early maturing variety Italian sauce and slicing tomato.

Dixie Golden Giant -(H)- A beefsteak type of tomato, clear lemon colored fruits.

Georgia Streak -(H)- Bi-color that is gold with red streaks inside and out. Large, 1-2 pounds. A sweet, yet hearty flavor.

Green Zebra -(H)- Bright green fruit w/ stripes of light green. Excellent flavor!

Indigo Cherry Drops -(OP)- Improved Indigo Type. Deep purple color 1 to 2 ounce fruits pack a sparkling flavor. High in antioxidants anthocyanin.

Japanese Black Trifele -(H) – An indeterminate variety from Russia with good flavor heavy yields with a dark pear shape.

Mortgage Lifter -(H) - W. Virginia. Legend has it that Radiator Charlie paid off his mortgage selling this variety he developed himself, with no formal training. Good yields of large pink fruit. Indeterminate.

Moskvich -(H)- An early tasty heirloom, round red fruit

New Girl- Better flavor and more disease resistant than the Early Girl variety, 4-6 oz. fruits. Harvest in 62 days

Orange Oxheart -(H) - Heirloom variety from Virginia. Meaty heart-shaped fruit. Indeterminate.

Oregon Spring -(H)- Short vine variety that produces early and produces fruit in cooler weather than other tomatoes. Determinate plant from Oregon State University.

Purple Tomatillo-(OP)- Unusual deep purple tomatillo is perfect for salsa. Has a sweet tart flavor. 70 days to harvest

Red Zebra-(OP)- Said to be the best looking and tasting of all striped tomatoes on the market today, Red on the outside with orange stripes, and dark red on the inside. Produces 3” fruits, harvests in 85 days.

Roma-(H)- The classic sauce and paste variety, meatier and less juicy than other types, making them perfect for canning, salsa, and sauces

Rutgers Select -(H)- - Fine flavor. Developed by Rutgers University for the Campbell Soup Co. in the 1920's. Determinate.

San Marzano- This is a very large 10-12 oz plum type, has real tomato flavor and good to eat fresh. Make sauce can or dry. Indeterminate

Stupice -(H)- an extra early variety with good flavor. From the Czech Republic. Indeterminate.

Sungold -(H) - Orange colored cherry with intense, tropical flavor. Indeterminate.

Super Sweet 100 - Extremely productive, super sweet flavor, disease-resistant, cherry type. Grow this on your patio for the kids to munch on like grapes. Indeterminate.

Yellow Pear -(H)- Petite, distinctive salad tomato. Tall vine, mild flavor. Indeterminate.

3.5” Okra:

Clemson Spineless -(H)- Extra-long meaty pods. Spineless, so harvest is pain-free.

Herbs:

Basil 3.5”

Basil Cinnamon -(H)- – Works well as a garnish. A spicy, fragrant aroma and flavor that goes good with fruit as well as with Asian, Italian, and Indian cuisines.

Basil Genovese -(H)- Sweet, broadleaf, definitive taste for Pesto, “the classic basil”.

Basil Napoletano -(H) - Giant wrinkled leaves. Outstanding producer, bolt resistant.

Basil Red Rubin -(H) - Dark purple leaves and stems are very attractive. Sweet scent.

Basil Sweet Thai- (OP) commonly used as a flavorful garnish for sweet dishes. Intense spicy basil flavor with hints of clove and anise. 64 days to maturity.

Basil Mrs Burns- Lemon -(H)- Small, yet strong lemon scented leaves. Excellent for use in fish dishes and herb vinegars.

Basil Tuscany- (OP) Large ruffled bright green leaves with a mild basil flavor and a hint of licorice. Tolerant to downy mildew. 75 days to maturity.

6 Pack Borage –(OP)– Flowers and leaves have cucumber-like flavor and are used in salads.

6 Pack Calendula Alpha 10 –(OP)– Aromatic annual grown for ornamental or medicinal purposes. Flowers are in the

anytime.

6 Pack Calypso Cilantro –(OP)– Popular in Mexican cuisine, balancing fiery chili peppers well. Helps aid digestion.

6 Pack Dill Bouquet –(OP)– Early to flower, with large seed heads. Excellent in making pickles.

4” Heirloom Spearmint- Sweetest of all mints, can be used fresh or dried. Used in tea’s salads and many other dishes. **Caution will spread vigorously.**

6 Pack Italian Flat Leaf Parsley- Specially developed as a spice that can be used strait from the garden, more nutritious than it’s curly cousin.

4” Stevia- (OP)- Extremely sweet leaves used as an alternative to sugar. Bushy, high yielding plants. Used fresh, dried, powdered, or as a liquid.

4” Marjoram Zaatar–(OP)– This is a new spice you just must add to your garden, used to flavor bread and meats. Combines flavors of Marjoram, Oregano, and Thyme.

6 Pack Moss Curly Leaf Parsley –(OP)– This mild flavored parsley Moss Curled Parsley is an extremely dark green parsley and used in a number unlimited dishes.

4” Tarragon- (H) (OP)- Aromatic pale green leaves used to flavor chicken, fish, or to infuse oil or vinegar.

4” Thyme –(OP)– A fresh herb used in many Italian dishes. Aromatic flavor.

(H) = Heirloom

(OP) = Open Pollinated