

# Vegetables



Vegetables want to grow in full sun ○ unless otherwise noted.



Bush bean

V001 **Accocha** *Cyclanthera pedata edulis* **NEW**  
Prolific and rambunctious vines produce edible cucumber-like fruits in late summer and create shade and windbreaks when grown on trellises. When young, fruits are eaten raw. When mature, a large seed cavity develops which is perfect for stuffing and baking. Leaves can be eaten as greens. In the same family as cucumbers, melons, and squash, but not affected by pests or mildew. An important agricultural plant in pre-Columbian South America, as frequently seen in Andean pottery. Also called lady slipper gourd and stuffing cucumber. **\$5.00—seed packets**

## Amaranth *Amaranthus*

Tasty cut-and-come-again greens can be eaten like spinach. If you fertilize, use only organic fertilizers, since a high level of nitrogen will concentrate nitrates in the leaves.

**\$2.50—4 plants in a pack:**

V002 **Lotus Purple** —100 days for grain. Reddish purple flower spikes full of purple-black seeds. Use young tender leaves in salad or as cooked greens, and seeds for grain. Heavy seed producer. 72–96”h

**\$5.00—6 plants in a pack:**

V003 **Yin Tsai** *A. viridis* —High in protein, Yin Tsai is commonly eaten in parts of Asia, Africa, and the Mediterranean. Strong-growing plants with flowers in spikes and red-veined leaves. 15”h

V004 **Arugula** *Eruca sativa*

40 days. Peppery greens. ○ **\$1.50—seed packets**

## Asparagus *Asparagus officinalis*

Asparagus is one of the few perennial vegetables and it will produce for many years. Prepare the soil well with plenty of composted manure; grows best in evenly moist soil. Harvest the third season after planting.

**\$2.00—3.5” pot:**

V005 **Mary Washington** —Heirloom variety that is open-pollinated and will reproduce in your growing bed, making more plants over the years. 2-year-old roots. 36–72”h

**\$9.00—1 gal. pot:**

V006 **Jersey Supreme**—Earlier than most asparagus and doesn’t make seeds, so the plant’s energy is used for vigorous growth and robust stalks instead of seed production. Begin picking stalks in the second year. Resistant to rust and tolerant to fusarium. 48–50”h

V007 **Purple Passion**—Considered sweeter and more tender than green asparagus, wild mild and nutty flavor. Stalks turn green when cooked. 36–60”h

## Beans *Phaseolus*

Best planted once the soil has warmed. ☞

**\$1.50—seed packets:**

V008 **Kentucky Blue Pole**—58–73 days. Tender 6–8” pods mature early. White beans. Dependable, heavy yields. Twines.

V009 **Kentucky Wonder**—60 days. Productive, tried-and-true bush bean known for its excellent flavor. Ideal raw, dried, canned, or frozen. Curved 8” pods are stringless when harvested early. Also known as Improved Commodore.

V010 **Top Crop**—50–60 days. Stringless, flavorful 5–7” pods retain their green color and pleasing texture when cooked. Early, abundant, and a top choice for freezing. Bush-type plants remain upright. Heirloom.

**\$2.50—seed packets:**

V011 **Auntie Wilder** **NEW**—65 days. Dark purple pods. Twining pole bean. Originally from Sweden. **ORGANIC**

V012 **Henderson’s Stringless Black Valentine**—50–53 days. Delicious whether eaten as snap beans or dried on the vine to harvest the black beans. Great in stews or soups, or for cooking, freezing, and canning. Easy and productive bush.

## Beans continued

**\$2.50—seed packets (continued):**

V013 **Purple-Podded Pole**—67–70 days. Purple pods are easy to spot while picking and then turn light green when blanched or cooked. Young pods are great eaten fresh, too. Vines produce a heavy, continuous crop of stringless 5–7” pods with round beans. Heirloom also known as Purple Peacock.

V014 **Beans, Chinese Red Noodle** **☞**

*Vigna unguiculata* Red Noodle

Leathery deep red 18” pods are delicious, full of nutrients, and keep their color when sauteed. This incredible variety will draw lots of attention. Fast cover for a chain link fence. Produces all summer once it gets started and does well under many conditions. Twines. 30”h ☞ **\$6.00—4.5” pot**

## Beets *Beta vulgaris*

Harvest the leaves early for greens, fresh or sauteed, or later for the roots. 35 days for baby greens. ○

**\$1.50—seed packets:**

V015 **Burpee’s Golden**—55 days. A beet that doesn’t stain. This yellow-orange beauty has tender flesh that is tasty raw, pickled, roasted, steamed, or boiled. Golden beets are slightly sweeter than reds. Heirloom.

V016 **Cylinder**—55 days. Long red beets. Danish heirloom also known as the Butter Slicer.

V017 **Detroit Dark Red**—55–60 days. Dependable, all-around beet that is excellent for canning, pickling, or cooking. Red-fleshed 3” roots grow pleasingly round and taste sweet. Plants tolerate heat. Heirloom.

V018 **Ruby Queen**—55 days. Round red roots with a buttery texture and dark red interior. Good for canning. Introduced in 1957 by the local company Northrup King.

**\$2.50—seed packets:**

V019 **Bull’s Blood**—40–60 days. Handsome burgundy leaves and a sweet root with rings of burgundy and pink. Most flavorful and tender when roots are pulled at 2–3”. Heirloom.

V020 **Bitter Melon** **☞NEW**

*Momordica charantia* Big Top

65–70 days. Early variety with shorter, heart-shaped fruit the size of a softball. Good for containers. Bumpy fruit is crunchy and moist in texture, similar to cucumber or green bell pepper. Used in soups, stir-fries, and teas. Vining. **\$2.50—3.5” pot**

V021 **Bok Choi** *Brassica rapa* Joi Choi **☞**

40–50 days. One of the oldest of the Asian greens. Stalks are mild and crunchy and the leaves pleasantly tangy; each has different cooking times, so it’s like getting two vegetables for the price of one. **\$2.50—4 plants in a pack**

## Broccoli *Brassica oleracea* var. *italica*

Healthful and tasty vegetables. ○

**\$2.50—3.5” pot:**

V022 **Premium Crop** —58 days. 9” heads. **ORGANIC**

**\$2.50—4 plants in a pack:**

V023 **Premium Crop** —58 days. 9” heads.

V024 **Romanesco** —90 days. Unusual bright lime green spiralling florets that form pinnacle heads with superb flavor. Harvest when the heads are approximately 4–6” wide.

**\$3.00—4 plants in a pack:**

V025 **Loose-Head, Di Ciccio**—50–60 days. So tender and sweet, you’ll want to eat it raw. A cut-and-come-again variety with one small head and lots of side florets for several weeks. Italian heirloom, pronounced dee-CHEECH-oh. 24–48”h

**\$5.00—6 plants in a pack:**

V026 **Mixed** —Three each Premium Crop and Packman (F1, 50 days), both with large heads.

V027 **Broccoli, Cabbage, Cauliflower Mix** *Brassica oleracea* **☞**

Two each of Premium Crop broccoli, Snow Crown cauliflower, and Stonehead cabbage.

**\$5.00—6 plants in a pack**

V028 **Broccoli, Chinese** **☞**

*Brassica oleracea* var. *alboglabra* Green Lance 45–60 days. Also called Chinese kale, *gai-lohn*, *kai-lan*, and *pak-kah-nah*. Great in stir-fries. 24–36”h ○

**\$5.00—6 plants in a pack**

V029 **Broccoli, Purple** **☞**

*Brassica oleracea* Violetta Italia

55 days. Royal purple heads, excellent for salads and dips. Cooks up green. ○ **\$2.50—4 plants in a pack**

## Brussels Sprouts *Brassica oleracea*

Cold-tolerant: frost actually improves the flavor. The leaves are edible, too. Cutting the top off the plant in late August encourages better sprout production.

**\$2.50—4 plants in a pack:**

V030 **Falstaff Red** —98 days. Purple-red sprouts with a milder, nuttier flavor than most green sprouts. Color retained when cooked.

V031 **Jade Cross** —85 days. Deep green sprouts. Compact plants.

**\$5.00—6 plants in a pack:**

V032 **Hestia** —100 days. Heavy yields of bright green 1” sprouts. Tolerates both hot and cold weather.

V033 **Mixed** —Three each Falstaff Red and Jade Cross.

## Cabbage *Brassica oleracea* ○

**\$2.50—3.5” pot:**

V034 **Stonehead** —60–70 days. Green heads, 4–6 pounds. **ORGANIC**

**\$2.50—4 plants in a pack:**

V035 **Caraflex** —60–70 days. Cone-shaped heads. Miniature size for smaller gardens and containers.

V036 **Copenhagen** —65 days. Green 7–8” heads.

V037 **Napa, Chinese Blue** *B. rapa* subsp. *pekinensis* —57 days. Tender and delicious. Elongated cabbage leaves are lighter in color than other Chinese cabbages. A staple of Chinese, Japanese, and Korean cooking. Slow bolting, F1 hybrid.

V038 **Napa, Minuet** *B. rapa* subsp. *pekinensis* —48 days. Miniature heads have green outer leaves, a yellow interior, and a light, sweet taste. One-pound, densely packed cabbages are the perfect size for a stir-fry or a side dish for two.

V039 **Ruby Perfection** —Beautiful in spring containers with flowers, too.

V040 **Savoy Green** —90 days. Crinkly-leafed beauty. Great for stuffed cabbage. Large-headed and sweeter than regular cabbage.

V041 **Savoy Purple** —75–80 days. Sweet dark green leaves tinged with purple. Heat-tolerant. 12”h

**\$5.00—6 plants in a pack:**

V042 **Mixed** —Two each Ruby Perfection (F1), Copenhagen Market (heirloom with 7” heads, 4–5 pounds), and Late Flat Dutch (heirloom, 10–15 pounds).

V043 **Cabbage Turnip** **☞**

*Brassica oleracea* Naone Gialle

84 days. The Italian common name, *Naone Gialle*, is quite similar to an Italian common name for rutabaga, *Navone Giallo* (a rutabaga is a hybrid between a cabbage and a turnip), but this is said to be a different member of the large and varied cabbage family. Grown for its large rounded root, this ancient vegetable has been cultivated in Italy for 2,000 years. The root looks gnarly on the outside, but when sliced, the flesh is tender and white with a sweet mild taste similar to kohlrabi. Delicious eaten raw or cooked. Give it plenty of space so the roots can grow. **\$2.00—3.5” pot**

**Cantaloupe** see Melon, page 14

## A note on days

Many of these vegetable descriptions begin with a number and the word “days.”

This is the number of days from when you plant it in the garden until you can expect to harvest a fully grown edible.

Or if the plant is sold as seed, it’s the number of days from when it sprouts until harvest.



Cabbage

## Community Service



## Some vegetables are better from seed

We sell some vegetables as seeds rather than as plants. We do this for several reasons:

1. **Early May is just too early** for some tender and fragile plants to be outside.
2. Plants like melons, cucumbers, and squash are actually **vines, which get tangled together** and are easily damaged before they can be sold.
3. It’s **cheaper for you** and just as reliable to plant these vegetables as seeds directly in the ground. The seeds come with instructions. It’s easy!
4. You’ll have access to **more varieties**, including plants like beans, peas, carrots, radishes, and beets that don’t transplant well.
5. You can **share and swap extra seeds** with your friends.
6. You might want to keep some seeds to **plant a late summer crop** (especially great for lettuce, carrots, radishes, beans, and peas).

We do sell some cold-sensitive vegetable plants (marked with a ☞), especially tomatoes and peppers, since they need more of a headstart in our short growing season. But keep them indoors or in a cold frame until night temperatures are above 55°.

# Vegetables

## Carrots *Daucus carota*

Carrots are best from seed.

**\$1.50—seed packets:**

V044 **Danvers Half Long**—75 days. Ideal for clay soil or shallow gardens, this blocky 6" heirloom carrot was developed in 1871. It has bright orange flesh and a fiber-rich core that keeps it from getting mushy when cooked.

V045 **Nantes Coreless**—Sweet with fine-grained bright orange flesh. Blunt-ended, cylindrical 6" roots grow well in heavier soils. Sparse foliage. An heirloom that's also known as Scarlet Nantes and Nantes Half Long.

**\$2.50—seed packets:**

V046 **Atomic Red**—Brighten up stir-fries and salads with this red, lycopene-rich carrot. Cooking sweetens its flavor and intensifies its color.

V047 **Black Nebula**—70–80 days. Near-black purple through and through. Does not lose color when cooked. Can be used eaten fresh or cooked, or used for dye. High in anthocyanins, its foliage has a purple tinge.

V048 **Cosmic Purple**—Striking violet skin with bright orange flesh. Slice these sweet carrots into carrot coins to show off their unique coloring. Color does not fade with cooking.

## Cauliflower *Brassica oleracea*

Great for roasting, mashing, and eating raw.

○●

**\$2.50—4 plants in a pack:**

V049 **Candid Charm**—65 days. White.

**\$5.00—6 plants in a pack:**

V050 **Graffiti**—80–90 days. Dark purple that intensifies in full sun. Keeps most of its color when cooked, especially if you add a bit of lemon juice or vinegar to the pot before cooking. 7–8" heads.

V051 **Mixed**—Three each of Violet Queen (7–8" heads, hybrid, 65 days) and Snow Crown (very early 7–8" heads, hybrid, 55 days).

## Celeriac *Apium graveolens*

Celery-flavored roots are excellent in soups and stews or in vegetable juice. Can be shredded for use in salads or slaws. While full of fiber, they are not fibrous. Long-storing. ○●

**\$2.50—4 plants in a pack:**

V052 **Giant Prague**—110 days.

Round, crisp white 5" roots.

**\$5.00—6 plants in a pack:**

V053 **Brilliant**—110 days.

Ugly, baseball-sized roots with a relatively smooth exterior and white interior. 20–24" h



Celeriac

## Celery *Apium graveolens*

Crunchy.

**\$2.50—4 plants in a pack:**

V054 **Giant Red**—85–95 days. Emerald green leaves with red stalks. This heirloom celery is said to be easier to grow than the green varieties. 12–18" h

V055 **Tall Utah**—110 days. Medium green stalks and leaves. 11–12" h

## V056 Celery, Chinese

*Apium graveolens* Tianjin Green

90–100 days. Large leaves with small stalks, used in Asian and French cooking rather than eaten raw. Prefers cooler weather. 12–18" h

**\$5.00—6 plants in a pack**

## Chard, Swiss *Beta cicla*

30 days. Ornamental dark green textured leaves with colorful stalks. Harvest can begin in four to five weeks for young salad greens. Cut mature leaves just above the soil line so that they can grow back for multiple harvests. ○●

**\$2.50—4 plants in a pack:**

V057 **Bright Lights**—Brightly colored stems in red, yellow, violet, pink, and orange. 20" h

V058 **Pink Lipstick**—Magenta-pink veins and stalks with dark green leaves. Beautiful in a flower garden or container. 18" h

**\$4.00—4 plants in a pack:**

V059 **Bright Lights**—Same as V057, plus 

## V060 Collards

*Brassica oleracea* var. *acephala* Blue-green

75 days. The classic dark green leafy vegetable, packed with vitamins and fiber. Big plants: allow lots of space in the garden. 12" h by 18–24" w ○● **\$2.50—4 plants in a pack**

## Corn, Sweet *Zea mays*

Plant two weeks after last frost as germination is poor in cool soil.

**\$2.50—seed packets:**

V061 **Blue Jade**—70–80 days. Dwarf sweet corn grows 36" tall and can be grown in a container. Steel blue kernels turn jade blue when cooked. Ears are about half the length of traditional sweet corn with full-sized kernels.

V062 **Stowell's Evergreen**—90–100 days. Sweet and tender. Known as the "King of All White Sweet Corn Varieties." Remains at the milk stage for a long time.

## Cucumbers *Cucumis sativus*

If provided with a trellis or cage, will produce longer, straighter fruit. Climbs by tendrils. ♣

**\$1.50—seed packets:**

V063 **Burpless Hybrid**—50–60 days. This slender cuke up to 12" long has a tender skin and is excellent for slicing or eating raw.

V064 **Homemade Pickles**—60 days. Bred for home pickling, these vigorous semi-bush plants produce an abundance of cucumbers that are up to 6" long. Flesh is crunchy, solid, and tasty. Suitable for container gardening, it benefits from staking. Excellent disease resistance to cucumber mosaic virus and mildews.

V065 **Lemon**—65 days. Unusual heirloom introduced in 1894. Fruits look like round lemons, but have a mild, sweet cucumber taste. Excellent for pickling, slicing, or eating straight from the garden. Needs less heat to ripen than most cukes and does well in cooler, shorter growing seasons like ours.

V066 **Spacemaster**—60 days. Ideal for small gardens, containers, or even hanging baskets. Compact bush plants produce abundant 7–9" fruits on 24" vines. Resistant to cucumber mosaic virus and scab.

**\$2.50—seed packets:**

V067 **Muncher**—60 days. Thin-skinned and crisp, these burpless cukes are perfect for eating right out of the garden. Mild-flavored 6–8" fruits on strong, productive vines. Resistant to cucumber mosaic virus.

V068 **Parisian Pickling**—50 days (gherkins), 70 days (slicing). Dark green fruits.

## V069 Cuke-nuts *Melothria scabra*

60–70 days. Lemony, crisp 1–2" cukes look just like miniature watermelons. Best eaten raw and whole, but also good for pickling. A delicate but productive vine that clammers through the garden or on a shrub. Prefers fertile, well-drained soil. Climbs by tendrils. Also known as Mexican gherkins and mouse melons. 48–72" h ♣ **\$2.00—3.5" pot**

## V070 Earth Chestnut

*Lathyrus tuberosus*

A climbing perennial member of the pea family that climbs by leaf tendrils. Pink flowers. The sweet, starchy 1–2" tubers are edible cooked or raw and have been grown since the 17th century. 12–30" h **\$2.00—2.5" pot**

## Eggplant *Solanum melongena*

Meaty fruits to roast, fry, or bake in a range of cuisines. ♣

**\$2.00—3.5" pot:**

V071 **Aswad**—80 days. Iraqi variety with tender, sweet flesh ideal for grilling or baking. Squat, teardrop-shaped fruits are purple-black, often lobed, and weigh up to 3 pounds. May need staking to help support the heavy fruits. Heat-tolerant.

V072 **Bangladeshi Long**—75–80 days. Cylindrical purple-gray fruit turns green with purple streaks when mature. Slightly curved 8" fruits are thin-skinned and perfect for grilling or stir-fries. From Bangladesh (of course).

V073 **Chi-Yei**—70 days. Early maturing, round dark purple variety is bigger than a tennis ball. Resistant to flea beetle infestations. From China.

V074 **Classic**—70 days. Large dark purple fruits.



## Eggplant continued

**\$2.00—3.5" pot (continued):**

V075 **Fengyuan Purple**—65 days.

Taiwanese heirlooms over 12" in length. Deep purple skin is so thin it requires no peeling. Creamy flesh lacks the bitterness of other eggplants. Cooking brings out its rich, sweet, and complex flavor.

V076 **Listada de Gandia**—80–90 days. Elongated, oval 8" fruits are white with lavender striping. Listada means striped in Spanish. Heirloom with heavy yields.

V077 **Neon**—60–65 days. Deep pink 3–4" fruits. Good flavor, and does well in cooler, short summer climates where most eggplant varieties don't grow.

V078 **Purple Pickling**—90 days. Pear-shaped 8" fruits with white flesh are prized by Italians for making relish, but also good cooked fresh.

V079 **Thai Lavender Frog Egg**—80 days. Dense, lavender and cream fruits are the size of cherry tomatoes. Perfect for curries.

V080 **Thai, Kermit**—60 days. Compact plant produces 2" round green fruit with white stripes.

**\$2.50—3.5" pot:**

V081 **Little Fingers**—68 days. Slim dark purple eggplants grow in clusters of three or more. They can be harvested when no longer than your little finger. However, you can also let them grow longer at no sacrifice to their mild, sweet taste. Delicious stir-fried, grilled, or even pickled. 

V082 **Swallow**—51 days. The earliest, Japanese-type eggplant with long, dark, narrow fruits. Very prolific.

**\$2.50—4 plants in a pack:**

V083 **Little Fingers**—68 days. Slim dark purple eggplants grow in clusters of three or more and can be harvested when no longer than your little finger. However, you can also let them grow longer at no sacrifice to their mild, sweet taste. Delicious stir-fried, grilled, or even pickled.

## V084 Eggplant, Red

*Solanum aethiopicum* Turkish

80 days. Heirloom with round 3" fruits that are always photographed as deep orange, but are actually best eaten when they begin to turn from green to cream. Very sweet and flavorful. If left to ripen fully, they turn deep red-orange with dark stripes and are excellent for stuffing. Small enough to grow in containers. Also known as Turkish orange, scarlet, or Ethiopian eggplant. **\$2.00—3.5" pot**

## V085 Flower Sprouts

*Brassica oleracea* Autumn Star

90–100 days. Open, ruffled florets with purple leaf ribs. Mild nutty taste, delicious sautéed, roasted, or in fall salads. Sweetest when harvested after the first few frosts. A new vegetable developed by crossing brussels sprouts and kale. Grows like brussels sprouts, but the leaves remain open rather than producing a ball shape. Pretty and nutritious! **\$2.50—3.5" pot**

## Forager's Mix

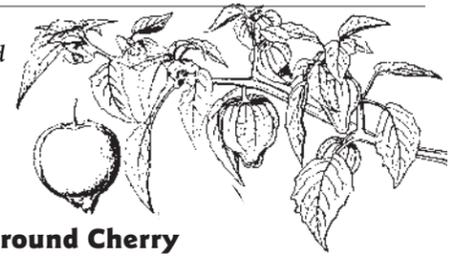
A mix of mostly wild plants that will make great picking in your container or vegetable garden.

**\$5.00—6 plants in a pack:**

V086 **Cool Season**—Includes Buckshorn Plantain (*Plantago coronopus*), Chicory (*Cichorium intybus* 'Italiko Rosso'), Miner's Lettuce (*Claytonia perfoliata*), Upland Cress (*Barbarea verna* 'Belle Isle'), Mache (*Valerianella locusta* 'Medalion'), and Dragon's Tongue Wild Arugula (*Diplotaxis tenuifolia*).

V087 **Warm Season**—Once the weather is milder, move into the summer with Catalogna Chicory (*Chicorium intybus* 'Clio'), Golden Purslane (*Portulaca oleracea sativa*), Magenta Spreen (*Chenopodium giganteum*), Red Orach (*Atriplex hortensis*), Polish Amaranth (*Amaranthus* sp.), and Vegetable Mallow (*Malva crispa*).

Ground cherry



## Ground Cherry

*Physalis pruinosa*

This cousin of the tomato grows in small bushes with fruits encapsulated in inflated pods. ♣

**\$2.00—3.5" pot:**

V088 **Ground Cherry**—70–80 days. Brown pods and yellow fruit. 20" h by 60" w

V089 **Loewen Family Heirloom**—70–80 days. A rich migration history that begins in the Netherlands in the 19th century. From there, the seeds traveled with Mennonites to Russia, Siberia, Canada, and finally Minnesota. Easy and prolific. Yellow penny-sized fruit. ♣

## V090 Jaltomata *Jaltomata sinuosa*

Sweet orange half-inch berries follow star-shaped white flowers with purple centers. Fuzzy leaves and stems on bushy, sprawling plants. Native to the Andes in Peru and grows at altitudes of 4,000–10,000 feet. Possibly a plant relic of Incan agriculture. 6–24" h ♣ **\$2.00—3.5" pot**

## Kale *Brassica oleracea* var. *acephala*

Kale is great in salads, as well as roasted or steamed. Very cold-tolerant, growing past frost (which improves flavor) into early winter. ○●

**\$2.50—3.5" pot:**

V091 **Madeley**—30 days. Vigorous English heirloom with abundant harvests of flat, collard-like leaves, tender and sweet. Set aside plenty of garden space. 24–36" h

**\$2.50—4 plants in a pack:**

V092 **White Russian**—50–60 days. Frilled pale green leaves with white veins. Tender and sweet, regarded as one of the best-tasting kales.

**\$3.00—4 plants in a pack:**

V093 **Dinosaur**—60–70 days. The flavor is sweet and mild, particularly after frosts. Highly nutritious and ornamental. Very dark blue-green leaves 10–18" long and curled under at the edges. Heavily corrugated texture, but smooth to the touch. Also known as lacinato or Tuscan kale. 

**\$5.00—6 plants in a pack:**

V094 **Dazzling Blue**—50–60 days. Blue-tinged leaves with bright pink midribs and veins. Survives sub-freezing temperatures better than other dinosaur (lacinato) kales.

V095 **Dinosaur**—See V093 above.

V096 **Garden Mixer**—Six varieties: Dinosaur, White Russian, Scarlet Curly, Halbhohrer Gruner Krauser, Russian Frills, and Red Urta.

V097 **Halbhohrer Gruner Krauser**—60 days. You think you love kale? In Germany, they love kale so much there are numerous kale clubs and kale festivals in which a kale king or kale queen is crowned, and even *Kohlfahrten* (kale tours) for traveling around and eating kale. This German variety (the name means half-height green frizzy) has heavily crinkled leaves. 18" h

V098 **Lark's Tongue**—55 days. Heirloom variety from Germany (*Lerchenzungen Grünkohl*) where it is still very popular. Long, tightly frilly, ornamental leaves resemble a bunch of green ostrich plumes and are tender. 36–60" h

V099 **Olympic Red**—55 days. Strong red stems and purple-frosted blue-green leaves with ruffled edges.

V100 **Redbor**—50 days. Deep red-purple extremely frilly leaves. Tastes good and makes a beautiful garnish, too. Often grown purely as an ornamental. Plant it with orange daisies or poppies. F1 hybrid. 36" h

## V101 Kale, Highland

*Brassica carinata*

20–40 days. The flavor, tenderness, and total lack of bitterness make this a versatile green that can be eaten fresh, mixed into salads, or cooked in oil with garlic. Use it in soups, adding it last so it retains its texture. Harvest the tender main shoot, with eight to 10 leaves, and the lower shoots will grow out for a second, third, and fourth harvest. Not a true kale, this African mustard is new to North America. Also known as Ethiopian blue mustard. 24–42" h **\$2.50—4 plants in a pack**

We accept cash, checks, Amex, Visa,  
MasterCard, Discover, and Apple Pay

# Vegetables



Vegetables want to grow in full sun ○ unless otherwise noted.

## Key

- Full sun
- ◐ Part sun/part shade
- Shade
- 🐝 Attractive to bees
- 🐦 Audubon-endorsed
- 🦋 Butterfly-friendly
- 🐦 Hummingbird-friendly
- 🌿 Attractive foliage
- 🍴 Culinary
- 🌸 Edible flowers
- 🌱 Ground cover
- 🏠 Medicinal
- 📄 Minnesota native
- 🪨 Rock garden
- ❄️ Cold-sensitive: keep above 40°F
- ☹️ Toxic to humans
- 🔄 Saturday restock

## Kohlrabi *Brassica oleracea* var. *gongyloides*

Kohlrabi is a bit of a mystery if you haven't grown or eaten it. Not a root vegetable, it's grown for its round bulbous stems, which taste like broccoli accented by radish. Eat it raw (with or without peeling), sliced or diced in salads, or on vegetable platters, grated into slaws, or steamed or boiled like broccoli. The fresh greens are also good cooked.

**\$2.50—4 plants in a pack:**

V102 **Early Purple Vienna** 🌱—60 days. Purplish outside with greenish white flesh.

**\$5.00—6 plants in a pack:**

V103 **Kossack** 🌱—65–80 days. Huge rounded bulbs grow up to 8–10" in diameter, yet remain delicately sweet and tender with no trace of woodiness. Provides a long season of excellent eating since smaller bulbs can be harvested earlier to make space for the giants. Will keep in cold storage up to four months.

V104 **Mixed** 🌱—Three each F1 hybrids Grand Duke (green, 50 days) and Kolibri (purple, 43 days).

V105 **Leeks** 🌱 **NEW**

*Allium ampeloprasum* King Richard

70–80 days. Early maturing, with long white stems and upright bluish green leaves. Mild, non-bulbing onion stalks. Many plants per pot; separate when planting. Leave some of this biennial to overwinter in the garden. Second-year plants will go to seed, creating an essentially perennial vegetable. Tolerates light frost. ○

**\$2.00—3.5" pot**

## Lettuce *Lactuca sativa*

Cool-season leafy plants that bolt (go to seed and get bitter) in summer heat. Plant seeds again in August for a fall crop. 45–60 days. ○○

**\$1.50—seed packets:**

V106 **Buttercrunch**—Forms loose-leaf heads with slightly crumpled dark green outer leaves and a creamy yellow interior. Tender texture. Good heat tolerance and bolt resistance.

V107 **Gourmet Salad Blend**—An assortment of at least five lettuces, both red and green, with textures varying from oak leaf to ruffled to heavily frilled.

V108 **Romaine, Parris Island**—68 days. Classic sweet, crisp romaine with a white heart. Slow to bolt. Tolerates even the heat of the South Carolina island it was named for.

V109 **Ruby Red**—Ruffled deep red leaves shade to bright green at the base. Crisp with a sweet flavor. Heat-tolerant and slow to bolt.

**\$2.50—4 plants in a pack:**

V110 **Amish Deer Tongue** 🌱—1840s heirloom named for its triangular, pointed leaves. Heat-tolerant and less prone to bolting. Thin midribs, good texture and pleasantly sharp flavor.

V111 **Bibb** 🌱—Early maturing, with small compact heads.

V112 **Forellenschluss** 🌱—55–65 days. Old Austrian heirloom, the name means "speckled like a trout," a gorgeous and tasty romaine splashed in deep red.

V113 **Grand Rapids** 🌱—Darker green leaves.

V114 **Merlot** 🌱—55 days. Frilly burgundy leaves. 6–8" h

V115 **Romaine** 🌱—Tall, dense heads with firm ribs.

V116 **Yugoslavian Red Butterhead** 🌱—58 days. Ruby-tinged leaves form loose, decorative 10–12" heads. Interior leaves are creamy yellow-green dappled with red. This heirloom has a sweet buttery flavor. 4–8" h

**\$3.00—4 plants in a pack:**

V117 **Mixed organic** 🌱—One each of Green Forest romaine, Tropicana green leaf, New Red Fire red leaf, Red Cross red butter. **ORGANIC**

V118 **Spretnak** 🌱—Mini-romaine with smooth dark green outer leaves and tender white hearts. Juicy and succulent with an almost nutty, never bitter, flavor. Heads grow to 8" wide. Heat-tolerant, but best for spring. High resistance to downy mildew. 6" h **ORGANIC**

V119 **Tom Thumb** 🌱—55–65 days. Miniature butterheads, about the size of a baseball, make neat and appealing individual salads. This English heirloom from the 1850s tolerates heat and resists bolting, allowing for a longer harvest. Mild, creamy taste. **ORGANIC**

**\$5.00—6 plants in a pack:**

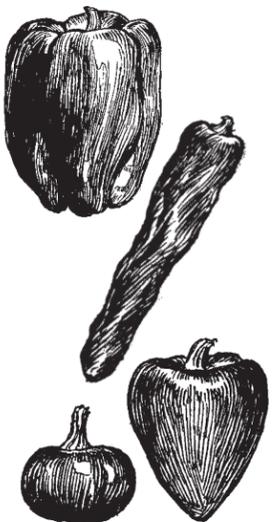
V120 **Grandpa Admire's** 🌱—60 days. Heat-tolerant butterhead with large, loose heads is slow to bolt. Bronze-tinged leaves. 6" h

V121 **Mixed** 🌱—Majestic Red romaine, Revolution red leaf, Royal Oakleaf, Monet curled green, Forellenschluss speckled romaine, and Sweet Valentine bibb.

V122 **Springtime Head Mix** 🌱 **NEW**—Mix of red and green butterhead varieties, including Bibb. Loose heads with soft, tender texture and mild, sweet flavor.



Kohlrabi



Peppers come in many shapes



The little truck means we'll be restocking this plant on Saturday morning.

## V123 Longevity Spinach, Green **NEW**

*Gynura procumbens*

A low-growing and spreading leafy vegetable cultivated throughout Southeast Asia for its edible leaves and young stems. Eat the greens in salads and soups, or drink them juiced or as tea. In spring, it produces abundant orange flowers that attract butterflies. The prostrate stems will root as they grow over the ground. Moist soil. Easy to propagate with cuttings, so try potting it up for the winter. 🌱 **\$4.00—3" pot**

## Malabar Spinach *Basella alba*

Unusual twining climber with edible, glossy leaves and stems. Use raw or cooked. In the heat of the summer when regular spinach turns bitter, Malabar spinach is at its best. The leaves taste remarkably like traditional spinach and can be harvested generously. White spikes of flowers are followed by dark purple berries. This is one of the plants used by Hmong cooks. Also nice in a container with annuals. 70 days. ○○

**\$2.50—3.5" pot:**

V124 **Green** 🌱 **NEW**—Green stems and leaves. 36–72" h

V125 **Red B. alba** var. *rubra* 🌱—Stems and veins on the undersides of the leaves are magenta to red. Ornamental, too. 36–72" h

## Melon, Cantaloupe *Cucumis melo*

Sweet muskmelons. Will climb by tendrils. 🌱

**\$1.50—seed packets:**

V126 **Hale's Best**—85 days. Heirloom with orange interior, green exterior, and fine golden netting.

V127 **Iroquois**—80 days. Bred by Dr. Henry Munger at Cornell University in the 1940s, this five to seven pound melon does especially well in the upper Midwest and Northeast. Sweet deep orange flesh is very aromatic. Ribbed rind is coarsely netted. The first melon bred to be resistant to fusarium wilt.

**\$5.00—seed packets:**

V128 **Kajari**—70–80 days. This eye-catching Indian melon is deep orange when ripe with contrasting dark green stripes outlined with creamy white. Two to three pound fruits have pale green to yellow flesh that tastes like honeydew. Unripe melons can be picked at first frost and will continue to ripen on the countertop. Long shelf life, especially if refrigerated. Open-pollinated.

V129 **Mesclun** 🌱

A mix of greens for interesting salads. ○○

**\$5.00—6 plants in a pack**

## Mustard Greens *Brassica juncea*

Spunky, peppery leaves, packed with vitamins and flavor. ○○

**\$2.50—4 plants in a pack:**

V130 **Green Wave** 🌱—50 days. Large, frilly leaves.

**\$5.00—6 plants in a pack:**

V131 **Dragon's Tongue** 🌱—40 days. Lovely light-green leaves with contrasting purple veins. Flavor is spicy-sweet. Slow to bolt.

V132 **Mizuna Frilly Mixed Colors** 🌱—40 days. Red, gold, and purple. Vigorous, easy to grow, and slow to bolt. 14–16" h

V133 **Red Kingdom** 🌱 **NEW**—14 days. A hybrid Japanese type with vibrant purplish red leaves that are green underneath. Contrasting colors are attractive in baby leaf salads and stir-fries, as well as when planted as an edible ornamental. Mild mustard flavor, withstands heat, and does not bolt as readily as other mustards. 10" h

## Okra *Abelmoschus esculentus*

Tall plants with beautiful flowers, almost like their hibiscus relative, followed by edible pods.

**\$2.50—3.5" pot:**

V134 **Evertender** 🌱—50–65 days. Heirloom, unbranched, spineless variety with little foliage. High yields of easy-to-harvest 7" green pods, which remain tender for a long period of time. 60–96" h

V135 **Jing Orange** 🌱—60 days. Beautiful reddish orange fruits, red-veined leaves, and red stems. For best flavor and texture, pick pods when 3" long. Drought-tolerant.

V136 **Red Burgundy** 🌱—60 days. Highly ornamental plants with green leaves and red stems. Flowers are soft yellow with a dark center, followed by 6–8" red okra pods. A visual treat, not just for the vegetable garden. 36–48" h



Okra

## Onion *Allium cepa*

Separate when planting. 🌱

**\$2.00—3.5" pot:**

V137 **Copra** *A. cepa* 🌱—100–120 days. Yellow. 40–50 plants per pot.

V138 **Red Mercury** *A. cepa* 🌱—100–120 days. 40–50 plants per pot.

V139 **White Sweet Spanish** *A. cepa* 🌱—100–120 days. 40–50 plants per pot.

V140 **Yellow Sweet Spanish Candy** *A. cepa* 🌱—105 days. Jumbo Spanish with light yellow skin, globe shape, and very sweet mild white flesh. Stores for a short time only. F1 hybrid. 40–50 plants per pot.

**\$5.00—6 plants in a pack:**

V141 **Borettana Cipollini** *A. cepa* 🌱—100–120 days. Small, disk-shaped, sweet yellow storage onions. When growing, tops of the bulb will not be exposed like round onions. Stems may not flop over when ready to harvest. Multiple plants per cell.

V142 **Long Red Florence** 🌱—100–120 days. Italian heirloom with a mild sweet flavor. Elongated red-purple bulbs. Multiple plants per cell.

V143 **Mixed** 🌱 **NEW**—Two each of Patterson (yellow storage, 105 days), Redwing (red storage, 100–120 days), and Whitewing (slicing, 105 days). Multiple plants per cell.

## V144 Onion, Egyptian Walking

*Allium cepa proliferum*

Non-flowering onion that produces small clusters of reddish, marble-sized bulbs (bulbils) at the tops of the stems. As these bulbils increase in size and weight the stems bend to the ground and the bulbils take root. This allows the plant to "walk" around the garden. The tops, underground bulbs, and bulbils are all edible. However, many people prefer to eat only the milder green tops and immature bulbils. Perennial (and fun). 18–24" h 🌱 **\$2.50—2.5" pot**

## V145 Onion, Multiplier

*Allium cepa aggregatum*

90–110 days. Sweet onions in clusters with coppery skin. Both bulbs and greens are edible. Hardy, productive heirloom perennial, also known as potato onion or mother onion. 🌱 **\$2.00—3.5" pot**

See also RAMPS, SCALLIONS, SHALLOTS, page 16

## V146 Orach

*Atriplex hortensis* var. *rubra* Red

40–60 days. Ornamental vegetable dating back to Roman times with thick, buttery-tasting dark purple-red leaves. Generally eaten like spinach, raw or cooked. Thrives in cool weather. Seen in many English flower gardens. Self-seeding. **\$2.50—4 plants in a pack**

## V147 Parsnip *Pastinaca sativa* Hollow Crown

100 days. White heirloom root. Harvest after frost or even very early the next spring for sweet, nutty flavor. **\$2.50—seed packets**

## Peanuts *Arachis hypogaea*

After the small yellow flowers drop, the developing seed dives into the ground to ripen. Delicious when roasted. High in protein. Try making your own homemade peanut butter. 🌱

**\$2.00—3.5" pot:**

V148 **Jumbo Virginia** 🌱—120 days. High yields of large plump peanuts. Good for northern climates.

**\$3.00—3.5" pot:**

V149 **Black** 🌱—100 days. Heirloom sweet and nutty tasting black-purple-skinned peanuts. Grows well in a container with lots of rich humus. 12–15" h

## Peas *Pisum sativum*

Snow peas are flat and eaten whole, while shelling peas are shelled, leaving only the peas to eat. Snap peas are eaten whole, like a green bean, when the peas are mature. Peas are usually planted in two crops, one in April and the other in August for fall harvest. Climbs by leaf tendrils.

**\$2.50—seed packets:**

V150a **Alaska**—50–60 days. Excellent early shelling peas for canning or freezing, but also good fresh or dried. Especially good for soup. Introduced in England in 1880 and known there as Earliest of All. Renamed in the U.S. after the record-setting steamship Alaska that was launched the same year.

V150b **Mammoth Melting**—68 days. This Burpee-bred snow pea produces not only sweet crunchy pods, but delights the eye with large white flowers. Trellising is required. Best harvested when pods are 3" long. Pick often for continued productivity. Resistant to fusarium wilt. 48–60" h

V151 **Sugar Snap** 🌱 **NEW**—Sweet, tender 3" pods can be eaten raw or cooked. Whole pod can be eaten, no need to shell.

# Vegetables



## Hot Peppers *capsicum annum* (exceptions noted) unless otherwise noted. Many shapes. Heat is measured in Scoville heat units (SHU).

### \$2.00—3.5" pot:

- V152 **Anaheim** —75 days. Mildly hot 7" fruits. Good for canning, stuffing, freezing, or drying.
- V153 **Bird's Eye Baby** **NEW** —80–100 days green to red. Attractive, with up-facing, gum-drop-shaped peppers. Can be grown as a bonsai. Peppers and leaves are edible. 500,00–100,000 SHU.
- V154 **Capezoli di Scimmia** **NEW** —Also known as monkey nipples. Small, round peach-colored peppers with fruity overtones and high heat. Native of South America. 100,000–150,000 SHU.
- V156 **Chimayo** —75–85 days. 300-year-old New Mexican heirloom that was almost extinct. The Chimayo Chile Project preserved the native seed reserves and revived farming of this medium-hot pepper. The 4–7" thin-walled chilis have a smoky, earthy flavor. Excellent for roasting and drying.
- V157 **Costeno Amarillo** —85 days. Small but hot 3.5" Mexican peppers ripen to brilliant yellow-orange. Thin-skinned with a lemony flavor. Eat fresh in stir-fries, salads, and soups or dry to make a yellow mole sauce.
- V158 **De Padron Pimento** —60 days. Small green peppers, generally mild, but occasionally one is hot, which accounts for its nickname: the Russian Roulette pepper. Originally from the Galicia region of Spain where they are fried in olive oil and sprinkled with sea salt and served as tapas. Heat increases as they ripen to red.
- V159 **Fish Pepper** —80 days. Pre-1870s African-American heirloom. Green and white variegated foliage. Fruits, 2–3" long, ripen from cream with green stripes to orange with brown stripes to all red. Perfect for salsa. Moderately hot. 18–24" h
- V160 **Ghost** —160 days. Fiery HOT! One of the hottest out there (1 million SHU). Red to orange 3" fruit with unusual rough, dented, and very thin skin. Also called *naga jolokia* and *bhut jolokia*. 48" h
- V161 **Ghost Chocolate** *C. chinense* —100–120 days. Used in extreme cooking: BBQ sauces, hot sauces, and marinades. Gloves and eye protection recommended. At first bite, the pepper's smoky sweetness comes through, but then the infamous slow burn begins and lasts up to 30 minutes before dissipating. Up to 1 million SHU.
- V163 **Medusa** —72 days. Narrow, upright, twisty 2" cones go from greenish ivory to orange to red. All colors at once, displaying up to 50 peppers. Edible and mild (only 1 to 1,000 SHU) but bred for its appearance. Happy in a sunny window. 8–12" h

### \$2.00—3.5" pot (continued):

- V164 **Pequin** —120 days. Brilliant red 1" peppers with medium heat. Good for soups, salsas, flavored oils, and hot sauce. Flavor is citrusy and smoky and when picked green, adds gentle heat to fresh salsas. Compact plants do well in containers.
- V165 **Peter** —95 days. Declared "The Most Pornographic Pepper" by *Organic Gardening*, it bears a marked resemblance to part of the male anatomy. Moderately to very hot (10,000–23,000 SHU), it makes for spicy conversation as well as eating. Matures to fiery red.
- V166 **Satan's Kiss** —85–90 days. Italian heirloom 2–4" pepper is round, red, sweet, and spicy (40,000–50,000 SHU). Traditionally stuffed with anchovies and mozzarella, and then grilled. 24–36" h
- V167 **Serrano** —80–85 days. Long, thin green fruits. 10,000–23,000 SHU.
- V168 **Super Chili** —75 days. Highly ornamental plants, spicy in the cayenne range.
- V169 **Tepin** —100–120 days. Tiny, round, bright red peppers pack intense heat (50,000–100,000 SHU), which quickly diminishes to a smoky flavor. The name means "flea." The native pepper of Texas, it's believed to be the "mother of all peppers," the original wild chili. Harvested in canyons along the U.S.-Mexico border as well as farmed, Tepins are pickled or sundried and added to soft cheeses and creamy sauces. Also known as *chiltepin*.
- V170 **Thai Dragon** —85 days. Up near the habanero on the heat scale; often grown as a potted ornamental.

### \$2.50—3.5" pot:

- V171 **Acı Sivri** —80–90 days. Turkish heirloom cayenne type with slender, curved, medium to hot fruit. 5–10" fruits ripen from yellow-green to red.
- V172 **Aji Cristal** —90 days. Originally from Chile, these 3.5" waxy fruits ripen from light green to yellow to red. Pods have a hot spicy citrus flavor. Many say they are best eaten before they turn fully red.
- V173 **Anaheim, Numex Joe E Parker** —70 days green, 95 days red ripe. Mild 8" fruits have thick, crisp walls and are perfect for grilling, stuffing, or roasting. Pick when green or at the mature red stage.
- V174 **Biquinho** —100–120 days. Scarlet 1" fruits with a pointed shape that gives them the name "little beak" in Portuguese. Fruity, smoky flavor, but very little heat. In Brazil, they're often preserved in a vinegar solution. Also known as little beak peppers or *chupetinho*.

### \$2.50—3.5" pot (continued):

- V175 **Brazilian Starfish** *C. baccatum* —90 days. Delicious and sweet, with a strawberry-apple flavor, the flattened 2" star-shaped fruits change from green to red. Adds a fruity taste to chilis and salsas. In Peru they flavor fish dishes; in Columbia and Ecuador they are made into a condiment. Plants have a weeping, vine-like habit. Heat varies from 5,000 to 30,000 SHU.
- Cayenne**—65–85 days. Heat: 30,000–50,000 SHU (hot!). Vigorous plants with slender fruits, good dried or pickled. Heat increases with length. Harvest when 4–6" long.
- V176 **Golden**
- V177a **Long Purple**
- V177b **Red**
- V178 **Ethiopian Brown** —90 days. Irregular, wrinkled peppers grow 3.5" long by 1" wide and turn from green to chocolatey red-brown. Hot (30,000 to 50,000 SHU) with a rich, smoky flavor good for chili powder as well as rubs and BBQ sauces.
- V179 **Fatalii** —80 days. Bright yellow, bonnet-shaped 3" fruits with an intense fruity-citrus flavor. Rivals habanero for heat.
- Habanero**—100–120 days. Small flattened bell shape. Green when immature. Heat: 200,000–300,000 SHU (very hot!)
- V180 **Chocolate**
- V181a **Orange**
- V181b **White**
- V182 **Jalapeño** —70 days. Prolific and early. 3" fruits go from dark green to red. Hottest when red. 2,500–5,000 SHU.
- V183 **Jaloro** —72 days. The first yellow jalapeño's name combines *jalapeño* with the Spanish word for gold, *oro*. Developed in 1992 by the Texas Agriculture Extension Service, meaty yellow fruits mature to orange, then red and can be eaten at any stage. Heat similar to jalapeño, but fruitier. Resistant to six pepper viruses.
- V184 **Korean Dark Green** —69–80 days. Heirloom with 3–4" green to red fruit and moderate heat. Great in kimchee.
- V185 **Numex Orange Suave** *C. chinense* **NEW** —70 days green. 90 days yellow-orange. Taste the habanero's citrusy flavor without setting your mouth on fire. Slightly larger than habaneros. Developed by New Mexico State University. 850 SHU.
- V186 **Pasilla, Holy Mole** —85 days. Mildly hot pepper matures from green to a warm brown. Excellent for making chili powder, sauces, and mole sauce.
- V187 **Poblano, Tiburon** —65 days. Moderately hot with sweet, thick-walled fruit. Disease-resistant.

### \$2.50—3.5" pot (continued):

- V188 **Sriracha** **NEW** —65–70 days for green, longer for red. Hybrid jalapeño-type with firm, thick-walled fruits. To make sriracha sauce, ripen to red (5,000–8,000 SHU).
- V189 **Sweet Heat** **NEW** —56 days. Early and prolific, this pepper blends sweetness and gentle smoky heat (230–330 SHU) with the nutritional bonus of having 65 percent more vitamin C than the average pepper. Fruits are 3.5" by 1.5" on a compact bushy plant, well-suited to containers.
- V190 **Tangerine Dream** —70 days. Shiny red-orange 3" pods with a hint of heat.
- V191 **Thai Yellow Chili** —70–80 days. Gold-orange, very hot and flavorful.

### \$2.50—4 plants in a pack:

- V192 **Hungarian Wax** —6–8" long and 2" wide, sets fruit even in cool weather. Also called hot banana.
- V193 **Jalapeño** —See V182.

### \$3.00—3.5" pot:

- V194 **Black Cobra** —90–100 days. Slender 2" green pepper fingers pointing up to the sky turn black and then scarlet. Silver, fuzzy leaves and stems plus the colorful fruit make this a popular ornamental as well as a source of hot peppers (20,000–40,000 SHU). Native to Venezuela.
- V195 **Shishito** —60 days. Bright green and 3" long with wrinkled thin walls. Suspenseful eating because one in 10 has a real kick of heat, though they are generally mild-flavored. To prepare, sauté in a bit of oil until blistered and sprinkle with your favorite gourmet salt. Also delicious grilled, deep-fried in tempura batter, or sprinkled on pizza. Prolific.

### \$4.00—4 plants in a pack:

- V196 **Rezha Macedonian** —80 days. Remarkable corking or (as the name translates) "engraving" of horizontal stripes on the dark red skins. Sweet flavor with variable heat; the more corking, the more heat. Traditionally dried or roasted. Also known as *vezeni piperki*.

### \$6.00—3.5" pot:

- V197 **Carolina Reaper** —100 days. A cross between ghost pepper and habanero. Some claim it gets up to 2,200,000 SHU. Red, with the signature "scorpion's tail" of the habanero.

V198 **Mixed Hot Peppers** —One each cayenne, habanero, jalapeño, poblano, serrano, and Thai hot.

\$5.00—6 plants in a pack

## Sweet Peppers *capsicum annum*

### \$2.00—3.5" pot:

- V199 **Aconagua** —70–80 days. Long peppers, up to 11". Good yields over a long season. Sweet and delicious. Great for grilling and frying as well as general use.
- V200 **Carmen** —60 days. Italian horn-shaped fruits are 6" long with wide shoulders and medium-thick walls. Great fried or raw: one of the sweetest. Good for containers.
- V201 **Chocolate Beauty** —80–90 days. Ripens to a rich brown color.
- V202 **Golden Summer** —72 days. Bell-shaped yellow fruits. F1 hybrid.
- V203 **Gypsy** —58 days. Sweet 3–4" peppers, recommended for cooler climates like ours. Fruit matures from light yellow to orange to red. F1 hybrid.
- V204 **Lady Bell** —72 days. Sweet green maturing to red. F1 hybrid.
- V205 **Purple Beauty** —70–75 days. Blocky 3" by 3" peppers that mature to eggplant purple with thick, crunchy walls.
- V206 **Ramiro, Red** **NEW** —80–90 days. Extremely sweet, long, pointed 8–10" pepper. Hearty flesh makes it a great choice for grilling. Also good raw. Prolific.
- V207 **Ramiro, Yellow** **NEW** Pair with red Ramiro for a colorful meal.
- V208 **Takii Ace** —50 days. A red Japanese selection with excellent yield and flavor. Small to medium fruits are a favorite in our region. Flavor is sweet and delicious.

### \$2.00—3.5" pot (continued):

- V209 **Tequila** —Thick-walled 4" fruits start a dark purple then lighten to a light red. Good flavor.
- V210 **Valencia** —70 days. Large green fruits ripen to orange.

### \$2.50—3.5" pot:

- V211 **Candy Cane Red** **NEW** —60–65 days. Ripens from green with creamy stripes to solid red. Variegated foliage. The 3" elongated fruits have thin, crispy walls. Sweet flavor at any stage of ripeness.
- V211b **Flavorburst** **NEW** —72 days. Yellow-green long peppers finish a lovely shade of goldenrod. Citrusy flavor beat hundreds of peppers in the Burpee taste test.
- V212 **Jimmy Nardello** —80–90 days. Long, thin, gnarly peppers ripen bright red. Brought to the U.S. by Guiseppe Nardello from Ruoti, a village in the Basilicata region of southern Italy. Small and productive.
- V213 **Lipstick** —53–70 days. Pimiento-type with sweet, tapered green fruits ripening to a glossy red. Medium-thick juicy flesh. Pick fruits either green or red. Heavy producer even in a cool summer season.
- V214 **Lively Italian** —75 days green, 100 days orange. High yields of thick-walled bright orange 6–8" fruits.
- V215 **Lunchbox Mix** **NEW** —55 days for green, 75 days for colors. Red, orange, or yellow mini-peppers perfect for snacking, but also delicious sautéed or in salads.

### \$2.50—3.5" pot (continued):

- V216 **Odessa Market** —70–85 days. A Ukrainian heirloom found at an Odessa farmers market in 1965. Cone-shaped 4–6" fruits ripen from light green to gold to bright red. Compact plants, good for pots.
- V217 **Purple Marconi** —72 days. A deep purple Italian heirloom with a mild, sweet flavor. Ripens to a deep wine red. Good producer. Tapered 6" fruit. Traditionally used for frying, Marconis are also wonderful eaten fresh, so try some in a salad.
- V218 **Spanish Mammoth** —90 days. Very sweet, cone-shaped peppers up to 7" long. Introduced in Spain and Southern France around 1859. Green fruits are sweet and crisp with a hint of aniseed, maturing to sweet red. Great for salads, roasting, frying, or stuffing. Also known as *doux d'Espagne*.
- V219 **Sweet Banana** —65 days. Pale yellow to orange.
- V220 **Violet Sparkle** —75 days. Wedge-shaped fruits are purple with lemon yellow streaks, ripening to bright red. Very sweet at the red stage. Russian heirloom.
- V221 **Yellow Monster** —90 days. Meaty 8" by 4" fruits ripen to a golden yellow. Good eaten fresh, stir-fried, or stuffed. Staking advised for this heavy yielder.

### \$2.50—4 plants in a pack:

- V222 **Golden Summer** —72 days. Golden, bell-shaped fruits. F1 hybrid.

### \$2.50—4 plants in a pack (continued):

- V223 **Golden Treasure** —80 days. Large tapered Italian heirloom, 8–9" long and 2" at the shoulder. Ripens to shiny yellow. Sweet medium-thick flesh and tender skin.
- V224 **Lady Bell** —See V204.
- V225 **Sheepnose Pimento** —70–80 days. A pumpkin-shaped Ohio heirloom. Extremely flavorful, with sweet, thick, juicy flesh. Good for canning. Will keep in excellent condition for weeks in the refrigerator.
- V226 **Sweet Banana** —See V219.

### \$3.00—3.5" pot:

- Mini Bell**—60 days. Colorful fruits on compact plants that fit nicely into small garden spaces or patio planters. The peppers are 1.5" long. 16" h
- V227 **Chocolate**
- V228 **Red**
- V229 **Yellow**

### \$3.00—4 plants in a pack:

- V230 **King of the North** —57 days green, 68 days red. Reliably early with heavy yields of thick-walled blocky fruits. Sweet flavor improves as peppers ripen to red.

V231 **Mixed Sweet Peppers** —One each Purple Beauty, Valencia (orange), Early Sunstation (yellow), white, Red Knight, and Sweet Chocolate.

\$5.00—6 plants in a pack

We accept cash, checks, Amex, Visa,  
MasterCard, Discover, and Apple Pay

# Vegetables

Vegetables want to grow in full sun ○ unless otherwise noted.



## Key

- Full sun
- ◐ Part sun/part shade
- Shade
- 🐝 Attractive to bees
- 🦉 Audubon-endorsed
- 🦋 Butterfly-friendly
- 🐦 Hummingbird-friendly
- 🌿 Attractive foliage
- 🍴 Culinary
- 🌸 Edible flowers
- 🌱 Ground cover
- 🏠 Medicinal
- 🇺🇸 Minnesota native
- 🪨 Rock garden
- ❄️ Cold-sensitive: keep above 40°F
- ☠️ Toxic to humans
- 🌿 Saturday restock

## Potato *Solanum tuberosum*

Potatoes as single plants in pots or as seed potatoes for a larger number of plants.

**\$2.00—3.5" pot:**

V232 **All Blue** 🌿—90–110 days. Deep blue skin and flesh with a thin white layer just under the skin. Good for baking or frying, or to make lavender mashed potatoes. Easy to grow. Good keeper.

V233 **Yukon Gold** 🌿—65–75 days. Yellow-skinned, firm golden flesh. Early-bearing potato.

**\$2.50—3.5" pot:**

V234 **Rose Finn Apple Fingerling** 🌿—90–110 days. Thin pink skin and yellow flesh make these fingerlings as good to look at as they are to eat. Very popular in restaurants and gourmet markets. The 2–5-ounce spuds are delicious boiled, baked, or fried. Stores well. **ORGANIC**

**\$3.00—1 pound of seed potatoes:**

V235 **Adirondack Red**—75–85 days. Bred at Cornell University, this early to mid-season oblong potato has red skin and flesh that holds its color when cooked. **ORGANIC**

V236 **Magic Molly**—90–110 days. Large 6" fingerling with purple skin, purple flesh, and firm, slightly waxy texture. Excellent earthy flavor, especially when roasted. **ORGANIC**

V237 **Oneida Gold**—Variety from the University of Wisconsin with yellow skin and flesh. Resistant to both hollow heart and common scab. **ORGANIC**

V238 **Purple Sun** **NEW**—95–110 days. Bred by the USDA for high vitamin C and carotenoid levels, this potato is also dramatic-looking and delicious. Round to oblong tubers with dark purple skin contrast with yellow flesh. Eat with skin on for best effect. Very tasty roasted, boiled, or fried. Described by a New York Times food critic as having a "full earthy flavor that hints of hazelnuts."

Firm but not waxy, stores up to five months.

V239 **Superior** **NEW**—85–100 days. Reliable producer. Uniform, round to oblong, and smooth, with buff skin and white interior. Firm, dry flesh that's delicious mashed, baked, or fried into chips. Stores through winter. Highly resistant to scab.

## Pumpkin *Cucurbita pepo* 🌿

Sprawling vines, so give them room.

**\$1.50—seed packets:**

V240 **Connecticut Field**—120 days. An heirloom variety grown by Native Americans in the Northeast before 1700. Thin, hard gold-orange skin and a flat bottom made it the original Halloween pumpkin. Can be used for pies. 15–20 pounds and 12" diameter.

V241 **Howden**—95 days. Great for jack-o'-lanterns.

V242 **Jack-o-Lantern**—110 days. Round to oblong. Orange with a thick strong stem. Bred for carving, but the sweet flesh can be used in cooking as well. About 10" in diameter and 7–18 pounds.

V243 **Jarrahdale**—100 days. Dramatic blue-gray skin and deeply ribbed drum shape make this a stand-out ornamental. The bright orange flesh is firm, nutty, and sweet with a melon-like aroma. Each plant yields two to three fruits 10" in diameter and eight to 10 pounds. A good keeper. Named for Jarrahdale in western Australia.

## V244 Pumpkin on a Stick 🌿

*Solanum integrifolium*

50–72 days. Clusters of fruit that look like miniature pumpkins on thorny purple stems. Remove the leaves, hang the stem upside down and let the fruit dry for several weeks to use as decoration or in flower arrangements. The bitter fruit is also used in stir-fries. Fertilize and water well. 36–48" h **\$5.00—6 plants in a pack**

## V245 Purslane, Garden 🌿

*Portulaca oleracea* var. *sativa*

Perennial succulent that's a great source of vitamins and omega 3. Crunchy and good raw in salads or lightly steamed as a side vegetable. This variety is four times larger and much more succulent than wild purslane. Very upright form keeps the leaves clean. 18" h **\$2.50—4 plants in a pack**

## V246 Radicchio *Cichorium intybus* Indigo 🌿

70 days. Dark purple 4–5" heads. Bitter accent leaves, great for salads, stir-fries, and grilling. F1 hybrid.

**\$5.00—6 plants in a pack**

## Radish *Raphanus sativus*

Great for salad greens and spicy, crunchy roots. Best sown in early spring and again in mid-summer for fall harvest.

**\$1.50—seed packets:**

V247a **Cherry Belle**—22 days. Round, smooth, and red. Best harvested when roots are less than 1" in diameter. Crisp, mild bright white flesh.

V247b **French Breakfast**—26 days. Heirloom introduced in 1879, oblong in shape and deep pink at the top lightening to white at the bottom. Crisp and mildly spicy when young.

**\$2.50—seed packets:**

V247c **Chinese Red Meat**—55–60 days. A light green 4" globe with a bright pink interior, like a tiny seedless watermelon. Very spicy when small, but sweet and juicy when mature. Known as *shinrimei* in its native China. Formerly called Watermelon.

## V248 Ramps *Allium tricoccum* 🌿

These perennial wild leeks, usually found growing in shaded woodlands, have inspired cooks for generations. Garlic-flavored with broad green leaves and deep purple to burgundy bulbs. The entire plant is edible though if only leaves are harvested, the plant will produce a cluster of small, white flowers in June. Harvest in early spring, but allow several years to establish before harvesting. Sow the shiny black seeds about 1" deep to increase your crop. West Virginia source. 8–12" h 🌿🌿🌿 **\$5.00—6 plants in a pack**

## V249 Rutabaga

*Brassica napobrassica* American Purple Top

90 days. Introduced before 1920, the fine-grained bright yellow flesh is firm and mild. Round 4–6" roots have bright purple shoulders. Some of the young leaves may be picked for greens. Harvest roots after the first frost for extra sweetness, but don't allow them to freeze. Excellent for cold storage. **\$1.50—seed packets**

## Scallions *Allium fistulosum*

One of the first fresh foods in April. 🌿

**\$2.00—3.5" pot:**

V250 **A. fistulosum** 🌿—White with green shoots. 40–50 per pot. Separate when planting.

**\$5.00—6 plants in a pack:**

V251 **Deep Purple** **NEW** 🌿—30 days. Reddish purple stems remain vibrantly colored throughout the growing season. Multiple plants per cell.

## V252 Shallots *Allium ascalonicum* 🌿

A connoisseur's onion with gentle flavor. Multiple plants per pot; separate when planting. 🌿

**\$2.00—3.5" pot**

## Squash, Summer *Cucurbita*

Will climb by tendrils.

**\$1.50—seed packets:**

V253 **Zucchini**—50 days. Dark green, shiny fruits. Best harvested at 8" or smaller.

**\$2.50—seed packets:**

V254 **Black Beauty Zucchini**—50 days. Shiny black-green fruits with white flesh, best picked at 8" or less. Introduced in the 1920s and still popular. Open habit makes picking easy. **ORGANIC**

V255 **Early Prolific Straightneck**—45–50 days. Early and abundant with firm, tender flesh. Yellow heirloom that was a 1938 AAS winner. The straight shape makes slicing easy. Best picked when fruits are 4–7" long.

V256 **Patisson Panache Jaune et Verte**—55–70 days. Round, flattened white and green cartwheel fruits with scalloped edges. Highly productive. Harvest for eating while young, or allow to fully mature for ornamental use.

## Squash, Winter *Cucurbita*

Fall vegetables that are best after a touch of frost. Will climb by tendrils. 🌿

**\$1.50—seed packets:**

V257 **Acorn, Table King**—80 days. Bush variety with high yields of five to eight fruits per plant is good for urban gardens. Dark green shell with pale orange flesh. Flavor improves with storage.

V258 **Buttercup, Burgess** *C. maxima*—95 days. Turban-shaped squash has thin, hard dark green skin, but the flesh is deep orange, fiberless, and sweet. Introduced in 1932 by Burgess Seed & Plant Co. of Bloomington, Illinois, and still a widespread favorite. Each vine will produce four to five fruits that are 3–5 pounds each. Stores for several months. 72" h

V259 **Butternut** *C. moschata*—110–120 days. Beige, long-necked fruits.

## Squash, Winter continued

**\$1.50—seed packets (continued):**

V260 **Spaghetti**—90 days. When cooked, the flesh separates into strands like spaghetti. Oblong yellow fruits are 3–5 pounds. Introduced by Sakata Seed Co. of Japan in 1934. Stores for a few weeks.

**\$2.50—seed packets:**

V261 **Delicata**—80–100 days. This oblong cream-colored heirloom with deep green stripes has a flavor very similar to a sweet potato but is easier to grow. Excellent for stuffing and baking right after harvest. Up to seven fruits of 1–3 pounds each.

V262 **Lakota**—85–105 days. Pear-shaped orange squash streaked with dark green, 3–7 pounds each. Sweet, nutty orange flesh is good for baking. Stores well. An heirloom traditionally grown by the Lakota.

V263 **Red Kuri** *C. maxima*—95 days. Smooth, onion-shaped red-orange 3-pound globes have gold flesh with a sweet chestnut flavor. Delicious baked, steamed, or stir-fried in savory dishes. Also good for making pies or breads. Stores up to three months. Also known as *potimarron*, onion squash, Japanese squash, orange Hokkaido or *uchiki kuri* squash.

## V264 Sunchoke 🌿

*Helianthus tuberosus* Stampede

Sunflowers with edible tubers. Harvest in spring or fall to cook or roast like potatoes or eat raw for their crunchy sweetness. Bright yellow daisy flowers in late summer smell like chocolate. Cultivar of a perennial Minnesota native that will spread, so plant where it's contained unless you plan to harvest it heavily. Great on the alley side of a garage. 96–120" h 🌿🌿 **\$4.00—3.5" pot**

## V265 Sweet Potato 🌿

*Ipomoea batatas* Beauregard

100 days. Copper-colored, inside and out. Needs a warm location. Yummy mashed or baked. Good for northern growing, but wait until the soil is fully warm to plant in June or early July. Keep them warm in the meantime. You can plant as is, but it's best to take slips from the plant and stick directly into the ground, keeping the soil very moist for the first week or so. A new plant will grow from each node planted. 🌿 **\$2.00—3.5" pot**

## Tomatillo *Physalis*

Round fruits with a papery husk; remove husk before eating. Vining plants, easy to grow. Sweet-tart flavor great in salsas and sauces. 🌿

**\$2.00—3.5" pot:**

V266 **Giant Yellow** *P. ixocarpa* 🌿—70 days. Large, mild-flavored, juicy pale yellow fruit. Good producer.

V267 **Purple** *P. ixocarpa* 🌿—90 days. Slightly smaller and sweeter than green tomatillos. Makes beautiful purple salsa and is great grilled. Grow more than one plant for good pollination.

V268 **Tomate Verde (green)** *P. lanatus* 🌿—75 days. Excellent for salsa verde.

## Tomatoes see pages 17 and 18

## V365 Turnip

*Brassica rapa* Purple Top White Globe

65–90 days. Round white heirloom with a pink to purple crown. **\$1.50—seed packets**

## V366 Watercress *Nasturtium officinale* 🌿

Used in soups and salads. Keep it picked: it gets bitter if flowers are allowed to form. Rich in vitamins and minerals. Winter-hardy perennial aquatic or semi-aquatic plant, native to Europe. ○🌿 **\$2.50—2.5" pot**

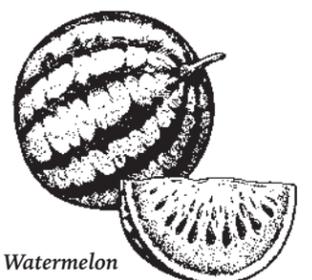
## Watermelon *Citrullus lanatus*

Large vining plants with sweet, juicy fruits. 🌿

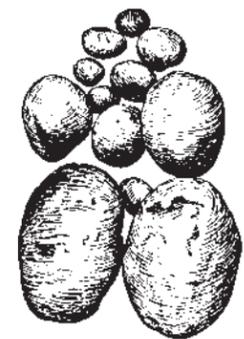
**\$1.50—seed packets:**

V367 **Crimson Sweet**—85 days. 20-pound blocky fruits have deep crimson flesh famous for high sugar content and great taste. Beautiful pale green rind with dark green striping. Resistant to fusarium wilt and anthracnose.

V368 **Sugar Baby**—80 days. Round heirloom with 6–10-pound fruit. Dark green exterior with dark red interior.



Watermelon



Potatoes



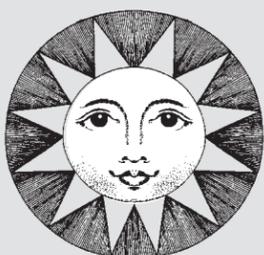
Pumpkin

## A general rule about vegetables and light:

If we eat the fruit, the plant needs 8+ hours of light.

If we eat the root, it needs 5–6 hours.

If we eat the leaves or stems, 4 hours will do.



# Vegetables

## Heirloom Tomatoes *Lycopersicon esculentum* 🍷

Tomatoes need to grow in full sun; they are tropical plants. Until the weather warms up, they would prefer a sunny windowsill, coldframe or indoor growlights.



These varieties were cultivated around the world decades or centuries ago. All are open-pollinated, meaning you can save seed from year to year. Heirloom tomatoes are indeterminate unless marked otherwise.

### \$2.00—3.5" pot:

- V269 **Aunt Ruby's German Green** 🍷—80 days. Some say the best-flavored green tomato. Sweet, yet spicy, these large, beefsteak tomatoes ripen to a pale green with a hint of yellow.
- V270 **Big Rainbow** 🍷—80–90 days. Large yellow and red bicolored beefsteak tomato. Fruit can be 2 pounds each.
- V271 **Bison** 🍷—65–75 days. Heavy producer of 3" deep red fruits. Grown by a Seed Savers Exchange member from Buffalo, South Dakota, from 1937 through the 1980s. Determinate.
- V272 **Brandywine, True Black** 🍷—80–90 days. Large mahogany tomato with black shoulders, ideal for salsas, cooking, and eating fresh. Potato leaf foliage. Heavy yields, thrives in heat.
- V273 **Cherokee Purple** 🍷—80 days. This Tennessee heirloom is extremely productive and has a very rich tomato flavor. Vines produce a large number of medium-sized, 10–12-ounce fruits. The flesh is a unique brick red with a rose-purple skin.
- V274 **Chocolate Stripe** 🍷—75–80 days. Dark red exterior with olive green stripes and a red interior. Produces large, full-flavored, beefsteak tomatoes.
- V275 **Costoluto Genovese** 🍷—78 days. Large, heavily ridged and lobed, deep red Italian tomato with a wonderfully complex flavor. Delicious raw or cooked down to a rich, hearty sauce. Great for stuffing.
- V276 **Dixie Golden Giant** 🍷—80–85 days. Large gold beefsteak tomatoes, some with a pink blush on the blossom end, can weigh up to 2 pounds. Amish heirloom from the 1930s. Good slicer with a sweet fruity taste.
- V277 **Emerald Evergreen** 🍷—72–80 days. Bright green even when ripe, this medium-sized beefsteak has a rich sweet flavor. Good slicer.
- V278 **Fischietto di Manduria** 🍷—65–70 days. Italian heirloom that means Flask of Manduria has plum-shaped red fruit, pointed at the end. Good for sauces and canning. Excellent for drying in the sun or oven. Determinate.
- V279 **Garden Peach** 🍷—71 days. 100-year-old heirloom. Small, 2-ounce fruits are blush pink when ripe and look more like apricots than peaches. Sweet, prolific, and stores well in autumn for winter ripening indoors.
- V280 **Gold Medal** 🍷—75–85 days. Renamed from Ruby Gold in 1976, this yellow and red beefsteak has a blush of red on the interior. Past winner of the Seed Savers Exchange taste test.
- V281 **Hillbilly Potato Leaf** 🍷—85 days. Absolutely gorgeous slicing tomato. Sweet, juicy 4–6" flattened fruits are yellow streaked with red on the blossom end. About a pound each. Heavy producer.
- V282 **Iglehart Yellow Cherry** 🍷—70 days. Sweet, rich, half-inch fruit. Vining and early maturing. Past winner of the Seed Savers Exchange taste test.
- V283 **Isis Candy Cherry** 🍷—70–80 days. Gorgeous fruits are gold, marbled with red, each with a starburst on the blossom end. Rich flavor is a complex blend of sweetness and fruitiness. Loads of 1.5" fruits on short trusses.
- V284 **Italian Red Pear** 🍷—80 days. Prolific bearer of 6-ounce paste tomatoes, meaty with few seeds. Somewhat ribbed with thin skins and a slightly sweet flavor. Good enough to eat fresh, but also perfect for fragrant tomato sauce.
- V285 **Jaune Flamee** 🍷—70 days. Baseball-sized orange fruits are good for fresh eating and the best for roasting. Early and high-yielding.
- V286 **Mallorcan Winter** 🍷—Long-keeping yellow and pink 2" fruit with pink centers from Spain. Do not harvest while growing on vine. At the end of the growing season, hang cut vines with tomatoes still on them indoors to continue ripening.
- V287 **Mirabell** 🍷—75 days. Cherry tomato with clusters of orange-yellow fruit.
- V288 **Moonglow** 🍷—80 days. Medium-sized bright orange fruits. Solid orange meat, few seeds and wonderful flavor. Past winner of the Seed Savers Exchange taste test.

### \$2.00—3.5" pot (continued):

- V289 **Mr. Stripey** 🍷—80 days. Large, lightly ridged, vibrantly colored red-and-yellow striped tomato with a mild, low acid taste.
- V290 **Mt. Vesuvius** 🍷—Cherry-sized red fruit is pear-shaped with a pointed tip. Thick skin and firm flesh. Can be eaten off the vine, or is commonly tied into a bunch that is hung up for a long time. Flavor becomes more intense over storage time. Also called *Vesuvio piennolo*.
- V291 **Rosso Sicilian** 🍷—80 days. Deeply ribbed and bright red, these smaller, thin-skinned tomatoes were introduced from Sicily in 1987. Makes richly flavored sauces and paste. When sliced, their ribbing makes them look like beautiful red-petaled flowers on the plate.
- V292 **Stupice** 🍷—55–68 days. Czech heirloom that produces red 2.5" fruits.
- V293 **Sweet Pea** 🍷—62–75 days. Looking just like tiny ruby peas, these are more than a cute novelty. They have an intense, complex, sweet flavor that's great for snacking and salads. Huge, productive, vining plant.
- V294 **Ten Fingers of Naples** 🍷—75 days. Large paste tomato grows in bunches that, with imagination, look like hands with fat red fingers. Heavy yields of pointy-ended fruits up to 5" long have a rich, sweet taste. Ideal for canning and cooking into sauces. From Naples, Italy. Determinate.
- V295 **Trace of a Flying Dragon** 🍷—70 days. Cherry-sized, plum-shaped orange tomatoes. Very sweet.

### \$2.50—3.5" pot:

- V296 **Black Cherry** 🍷—65 days. Cherry-sized fruits the color of dark chocolate continue to ripen after light frost. Flavor is rich and sweet; a favorite of many. Vigorous. (Organic version is V323.)
- V297 **Blondkopfchen** 🍷—75 days. The name means "little blonde girl." Heavy yields of clustered, half-inch golden cherry tomatoes. Very sweet. Sprawling vines. From the Gatersleben Seed Bank in Germany.
- V298 **Brandywine** 🍷—78 days. Amish heirloom. Deep pink color. One pound or more, with exquisite taste. Very rich and distinctively spicy. **ORGANIC**
- V299 **Cherry Roma** 🍷—75–80 days. Plum-shaped red 1–2" tomatoes. Past winner of the Seed Savers Exchange taste test. **ORGANIC**
- V300 **Coyote**—65 days. Tiny light yellow cherry tomatoes with translucent, soft skins. Distinctive flavor. Extremely long vines produce heavily until frost.
- V301 **Dester's Amish** 🍷—80–90 days. Large red-pink beefsteaks, 16–24-ounce, full sweet flavor. Very smooth with good crack-resistance. Past winner of the Seed Savers Exchange taste test. **ORGANIC**
- V302 **German Pink** 🍷—85 days. Brought to the U.S. from Bavaria in 1883 by the great-grandfather of Diane Ott Whealy, co-founder of Seed Savers Exchange. This was one of the first two tomato varieties in their Iowa seed bank. Two-pound beefsteaks are nearly seedless with a rich, sweet flavor. Great all-purpose tomato. Potato-leaved. **ORGANIC**
- V303 **Glacier** 🍷—55–65 days. Very early, medium-sized, red-orange; more cold-tolerant. Determinate. **ORGANIC**
- V304 **Grandpa's Minnesota** 🍷—75 days (some sources say fewer days). Abundant red 1" cherries with mild sweet flavor.
- V305 **Green Sausage** 🍷—75–80 days. Beautiful, elongated 4" fruits that are green with yellow stripes. Rich, sweet flavor. Short bushy plants are good for containers and produce fruit in great abundance. Also called Green Sleeves. Determinate.
- V306 **Matt's Wild Cherry** 🍷—70 days. Volumes of marble-sized fruits in clusters; great for frequent picking. Tart flavor early, sweeter late in the season. Vigorous vines. Many modern cherries were bred from this original, truly wild type found in eastern Mexico.
- V307 **Mini Bicolor**—70 days. Flattened 1" tomatoes are yellow with red marbling throughout. The same interior fruit structure as a large beefsteak tomato, just scaled way down.
- V308 **Moskvich** 🍷—60 days. An early producer from Russia that yields many red, 6-ounce, round, cold-tolerant fruits with luscious taste. **ORGANIC**
- V309 **Omar's Lebanese** 🍷—80 days. Mammoth pink fruit as large as 3–4 pounds. One of the largest tomatoes you can grow. Superb flavor; sweet, perfect tomato taste. Good yields on vigorous plants.

### \$2.50—3.5" pot (continued):

- V310 **Orange Russian 117** 🍷—80–90 days. Large, meaty, bicolor oxheart tomato with thick, gold flesh marbled with reddish pink.
- V311 **Paul Robeson** 🍷—75 days. A Russian heirloom named after the singer who won acclaim as a U.S. civil rights advocate. Beefsteaks, purple-black with dark green shoulders, to 4" wide. Dark red inside. The flavorful fruits with a good acid to sweet balance are a favorite of many.
- V312 **Rimac** *L. pimpinellifolium* 🍷—70–80 days. This wild tomato, native to Peru and Ecuador and named after the Rimac River that flows through Lima, produces large clusters of 20 or more small orange-red fruits. Also known as the currant tomato, it is resistant to many of the diseases and pests of cultivated tomatoes, and is often used in developing new tomato hybrids.
- V313 **Salvaterra's Select** 🍷—70–80 days. Red 2–3" fruits. Excellent for sauce. Winner of Seed Savers Exchange 2017 Tomato Tasting in the Paste and Sauce division.
- V314 **White Ox**—80 days. White oxheart-shaped tomato, sometimes with a bit of pink on the blossom end. Large fruit with meaty flavor.
- V315 **Wild Galapagos** *L. cheesmanii* 🍷—50–60 days. A Galapagos native with ornate, frilly leaves and profuse flowers that set clusters of yellow-orange fruits. The sweet currant-sized fruits are favored by the Galapagos tortoise. Because of its resistance to many standard tomato pests and diseases, it is used in crossbreeding new hybrid tomato varieties.
- V316 **Yellow Pear** 🍷—70 days. Gold miniature pears (cherry-size). **ORGANIC**

### \$2.50—4 plants in a pack:

- V317 **Amish Paste** 🍷—80 days. Bright red medium tomatoes with meaty and juicy flesh. Excellent for sauce and eating fresh.
- V318 **Bonny Best** 🍷—72–75 days. Medium-sized red tomato, resistant to cracking; few seeds. Good for canning and slicing.
- V319 **Early Annie** 🍷—60 days. Round, meaty 3" fruits with few seeds on short plants. Particularly good for canning. Determinate.
- V320 **Grandma Mary's Italian Paste** 🍷—70–85 days. Heavy yielding, with large, meaty, plum-shaped red fruits. Good for sauce, paste, and eating fresh.
- V321 **Martino's Roma** 🍷—75–85 days. Heavy-producing Italian heirloom with meaty, pear-shaped 3" red fruit. Has few seeds and is good for paste, sauce, and salsa. Determinate.
- V322 **San Marzano** 🍷—80–90 days. Elongated 3" fruits. This is a classic Italian paste tomato. Chefs call it the premium tomato. Large plants with heavy yields.

### \$3.00—3.5" pot:

- V323 **Black Cherry** 🍷—65 days. Cherry-sized fruits the color of dark chocolate continue to ripen after light frost. Flavor is rich and sweet; a favorite of many. Vigorous. **ORGANIC**

### \$4.00—4 plants in a pack:

- V324 **Brandywine, 4 pack** 🍷—78 days. Amish heirloom. Deep pink color. One pound or more, with exquisite taste. Very rich and distinctively spicy. **ORGANIC**
- V325 **Christmas Grape** 🍷—75 days. Better by the bunch. Highly productive plants yield a steady stream of 1" fruits in clusters of 10 to 20. Incredibly sweet tomato flavor. **ORGANIC**
- V326 **Red Robin** 🍷—55 days. Very small cherry tomato plant, ideal for smaller pots or hanging baskets. Could be grown indoors all year round. Good harvest of 1" red fruits with a mildly sweet flavor. Determinate. 12" h **ORGANIC**
- V327 **Seed Savers Italian** 🍷—70–80 days. Plants are loaded with fruits weighing up to a pound, one of the most productive varieties. Excellent full tomato flavor and almost any use. Easy to peel, so ideal for canning, with very little waste. **ORGANIC**

V328 **Mixed Heirloom Tomatoes** 🍷—Can't decide? Get one each of Brandywine, Striped German, Aunt Ruby's German Green, and Black Krim. **ORGANIC**

## Tomato Terms

**Indeterminate** tomatoes are vining and tend to ripen fruit over an extended period of time. These are traditionally staked or supported.

**Determinate** tomatoes tend to be bushier and to ripen their crop all at one time, a feature that canners and freezers might note. They are also better for container growing.

Heirlooms are **INDETERMINATE** unless otherwise noted.



## DETERMINATE TOMATOES AT THE SALE:

- Bison
- Dakota Gold
- Early Annie
- Fischietto di Manduria
- Glacier
- Green Sausage
- Little Napoli
- Martino's Roma
- Minibel
- Mixed Hybrids
- Northern Delight
- Red Robin
- Roma Long
- Sunrise Sauce
- Ten Fingers of Naples



We accept cash, checks, Amex, Visa, MasterCard, Discover, and Apple Pay

# Vegetables



## Other Tomatoes *Lycopersicon esculentum* 🍅

### Tomato Terms

#### Indeterminate

tomatoes are vining and tend to ripen fruit over an extended period of time. These are traditionally staked or supported.

#### Determinate

tomatoes tend to be bushier and to ripen their crop all at one time, a feature that canners and freezers might note. They are also better for container growing.



### DETERMINATE TOMATOES AT THE SALE:

- Bison
- Dakota Gold
- Early Annie
- Fischietto di Manduria
- Glacier
- Green Sausage
- Little Napoli
- Martino's Roma
- Minibel
- Mixed Hybrids
- Northern Delight
- Red Robin
- Roma Long
- Sunrise Sauce
- Ten Fingers of Naples

These tomatoes are either F1 hybrids, bred for productivity and disease resistance, or other recently created varieties.

If you save seeds from hybrids, they will NOT produce the same kind of fruit next year. Open-pollinated varieties will “come true” from saved seeds.

#### \$2.00—3.5” pot:

- V329 **Big Zac** 🍅—80–90 days. Win the Biggest Tomato contest with this hybrid of heirlooms, developed by New Jersey gardener Minnie Zaccaria in her quest for the most mammoth tomato. Red beefsteak weighs a pound or more, up to 6 pounds with TLC. Big taste, too. Hybrid, indeterminate.
- V330 **Black Beauty** 🍅 **NEW**—75–80 days. One of the darkest varieties available. Medium-sized fruit with dark bluish purple-black exterior and a deep red interior. High in anthocyanins. Indeterminate and open-pollinated.
- V331 **Carmello** 🍅—75 days. Productive, yummy red salad tomato. Open-pollinated and indeterminate.
- V332 **Indigo Kumquat** 🍅 **NEW**—70–80 days. Cherry-sized, oval orange fruit with purple shoulders. High in anthocyanins. F1 hybrid, indeterminate.
- V333 **Jelly Bean** 🍅—66–72 days. Flavorful red grape tomato. Good producer. Open-pollinated and indeterminate.
- V334 **Margold** 🍅 **NEW**—80 days. Medium-sized fruit is marbled red and yellow. High resistance to leaf mold, tomato mosaic virus, and verticillium wilt. F1 hybrid, indeterminate.
- V335 **Minibel** 🍅—65–70 days. Compact, bushy, short, red cherry tomato requires no support. Perfect for containers. Determinate, open-pollinated.
- V336 **Pineapple Pig** 🍅—90 days. Large creamy yellow tomatoes, some with faint green striping or mottling, can weigh up to a pound. Low acid, sweet, and meaty fruits occasionally develop a hint of rosy blush on the bottom when ripe. Released in 2013 by Wild Boar Farms in California. They describe the fruits as “late but worth the wait.” Open-pollinated. Indeterminate.
- V337 **Purple Dragon** 🍅 **NEW**—70 days. Larger than cherries, this oval orange-red fruit has patches of purple. High in anthocyanins. Open-pollinated and indeterminate.
- V338 **Red Rose** 🍅—85 days. This cross between two heirlooms combines the intense tomato taste of Brandywine with the improvements of Rutgers, which resists cracking and diseases like wilt and stem canker. Medium-sized dark pink fruit. Open-pollinated and indeterminate.
- V339 **Sungella** 🍅—70 days. Orange-red golf balls are super sweet and tasty. Heavy trusses of 2-ounce fruits. Open-pollinated and indeterminate.
- V340 **Sungold** 🍅—60 days. Sweet-tart gold-orange cherry tomato develops in clusters. Open-pollinated, indeterminate.

#### \$2.50—3.5” pot:

- V341 **Barry's Crazy Cherry** 🍅—75 days. Produces enormous bunches of pale yellow cherry tomatoes, up to 40–60 per bunch. Sweet fruits are oval-shaped with a tiny point on the blossom end. Released in 2014. Open-pollinated, indeterminate.

#### \$2.50—3.5” pot (continued):

- V342 **Blush** 🍅—60–70 days. Shaped like a large olive, this cherry tomato's bright gold skin flushes with pink streaks when ripe. Prolific plants produce low-acid, sweet fruits with a gold interior marbled in coral red. Tropical pineapple flavor. Open-pollinated, indeterminate. **ORGANIC**
- V343 **Boronia** 🍅 **NEW**—65–75 days. Developed by the Dwarf Tomato Project and introduced in 2014, this tree-type tomato combines the characteristics of determinate and indeterminate plants. Although technically indeterminate, the thick central stem and slow growth keep the plant compact, while producing fruit throughout the growing season. Sweet and meaty 4- to 16-ounce fruits ripen to a rosy dark purple. Perfect for small spaces and containers. Open-pollinated. Indeterminate 36”h
- V344 **Brad's Atomic Grape** 🍅—70–80 days. Streaked in green, reddish brown, and blue-black, this elongated cherry was released in 2017 by Wild Boar Farms. Interior flesh is green blushing to red when very ripe. Fruits grow in clusters and are crack-resistant. Indeterminate and open-pollinated.
- V345 **Dakota Gold** 🍅—70–85 days. Round, golden 10-ounce fruit. Heavy producer developed by North Dakota State University for growing conditions typical there. Open-pollinated. Determinate.
- V346 **Dark Galaxy** 🍅 **NEW**—70–80 days. Golf-ball-sized green fruits with dark blue shoulders ripen to striped orange-red with deep purple shoulders and yellow speckles. High in anthocyanins. Open-pollinated and indeterminate.
- V347 **Little Napoli** 🍅 **NEW**—60–65 days. High yields of meaty paste tomatoes on an exceptionally compact plant. Bright red 2–3-ounce fruits have a rich tangy flavor perfect for canning as well as eating fresh. Ideal for containers, but will need support due to abundant fruit, which sets all at once. Resistant to fusarium and verticillium wilts. Determinate hybrid. 12–18”h by 24–36”w
- V348 **Lucid Gem** 🍅—Mid- to late-season harvest, ripening to orange splashed with black. Attractive beefsteaks taste fruity and sweet. Slicing shows off the beautiful yellow and red marbled interior. Stores well after picking. Released in 2015 by Brad Gates of Wild Boar Farm. Open-pollinated, indeterminate.
- V349 **Lucky Tiger** 🍅—70 days. Elongated fruits tell you when they're ripe: dark green skin lightens and becomes streaked with orangey red and green. Pale flesh is mottled with dark red and tastes sweet and tangy. Open-pollinated and indeterminate. **ORGANIC**
- V350 **Mushroom Basket (Gribnoe Lukoshko)** 🍅—75 days. Large, heavily ribbed, irregular rosy pink tomatoes grow as a mass in the center of the plant. Very sweet with few seeds. A commercial Russian variety introduced to the U.S. in 2010. Indeterminate, open-pollinated.
- V351 **Northern Delight** 🍅—60–65 days. Juicy red 2” fruits with a sweet and tart flavor. Fast-growing with high yields, it was developed for the short northern growing season by Dr. Art Boe and released in 1991 by NDSU. Determinate and open-pollinated. 24–48”h

#### \$2.50—3.5” pot (continued):

- V352 **Peacevine** 🍅—75 days. Numerous clusters of 1” sweet and tasty cherry tomatoes. A dehybridization of Sweet 100 cherry, it is very high in Vitamin C and gamma amino butyric acid, which is said to have a calming, peaceful effect. Vigorous vines. Open-pollinated and indeterminate. **ORGANIC**
- V353 **Red Pearl** 🍅—58 days. Masses of grape-sized red fruit grow in large clusters. Thin-skinned, juicy, and sweet. Resistant to cracking. Intermediate resistance to fusarium wilt and late blight. Open-pollinated and indeterminate. **ORGANIC**
- V354 **Solar Flare** 🍅—75 days. Beautiful red beefsteak tomato streaked with gold. Developed by Brad Gates, California's “Tomato Man,” for its full rich tomato flavor, earlier harvest, and scab resistance. 6–10-ounce fruits. Open-pollinated and indeterminate.
- V355 **Sungella** 🍅—70 days. Orange-red golf balls are super sweet and tasty. Heavy trusses of 2-ounce fruits. Open-pollinated and indeterminate. **ORGANIC**
- V356 **Sunrise Sauce** 🍅 **NEW**—55–60 days. Orange paste tomato. Great for containers. High resistance to fusarium and verticillium wilt. F1 hybrid, determinate.
- V357 **SuperSauce** 🍅—70 days. Billed as “the world's largest sauce tomato,” this is a tasty, easy-peeling, and meaty paste tomato perfect for hard-core canners. Also a great slicer for hamburgers and sandwiches. Heavy yields of fruits weigh around a pound and grow up to 5” long. Indeterminate hybrid.
- V358 **Sweet 100** 🍅—70 days. Tiny cherry, indeterminate. F1 hybrid. **ORGANIC**
- V359 **Valentine** 🍅 **NEW**—50–60 days. Grape-sized red fruit introduced by Penn State. High in lycopene. F1 hybrid, indeterminate. **ORGANIC**

#### \$2.50—4 plants in a pack:

- V360 **Roma Long** 🍅—70–75 days. A plum tomato with few seeds that is good for canning and sauce. Open-pollinated and determinate.
- V361 **Sweet 100** 🍅—70 days. Tiny cherry, indeterminate. F1 hybrid.

#### \$3.00—3.5” pot:

- V362 **Purple Bumblebee Cherry** 🍅—60–70 days. Reddish purple cherry tomato with lime green striping. Open-pollinated and indeterminate. **ORGANIC**
- V363 **Sunrise Bumblebee Cherry** 🍅—70 days. Gorgeous one-ounce cherry tomatoes with swirls of gold and red inside and out. Sweet and tangy. Resists cracking. Indeterminate, open-pollinated. **ORGANIC**

V364 **Mixed Hybrid Tomatoes** 🍅—One each beefsteak, Celebrity, cherry, Early Girl, Mountain Gold, and Roma. All determinate, all F1 hybrids.

\$5.00—6 plants in a pack

### Certified Organic Vegetables

All plants in the Vegetables section are grown without chemical pesticides or herbicides, and from greenhouses operated with sustainable practices.

We also carry a more limited line of edibles that are certified organic, and at customer request have summarized them below.

The New symbol used in this box indicates the variety is new as certified organic. We may have carried a noncertified variety at the sale in the past (or even this year).

- |                                      |                                    |
|--------------------------------------|------------------------------------|
| V011 Beans, Auntie Wilder <b>NEW</b> | V093 Dinosaur Kale                 |
| V022 Premium Crop Broccoli           | V254 Squash, Black Beauty Zucchini |
| V034 Stonehead Cabbage               | <b>Lettuce</b>                     |
| V059 Chard, Swiss                    | V117 Mixed                         |
| V081 Little Fingers Eggplant         | V118 Spretnak                      |
|                                      | V119 Tom Thumb                     |

#### Potato

- V235 Adirondack Red
- V236 Magic Molly
- V237 Oneida Gold
- V234 Rose Finn Apple Fingerling

#### Hot Peppers

- V197 Carolina Reaper
- V182 Jalapeño
- V196 Rezha Macedonian
- V195 Shishito

#### Sweet Peppers

- V230 King of the North
- V214 Lively Italian
- V227 Mini Bell, Chocolate
- V228 Mini Bell, Red
- V229 Mini Bell, Yellow
- V219 Sweet Banana

#### Tomato, Heirloom

- V323 Black Cherry
- V298 Brandywine
- V324 Brandywine in a four-pack
- V299 Cherry Roma
- V325 Christmas Grape
- V301 Dester's Amish
- V302 German Pink
- V303 Glacier
- V328 Mixed
- V308 Moskvich
- V326 Red Robin
- V327 Seed Savers Italian
- V316 Yellow Pear

#### Tomato, Other

- V342 Blush
- V349 Lucky Tiger
- V352 Peacevine
- V362 Purple Bumblebee Cherry
- V353 Red Pearl
- V355 Sungella
- V363 Sunrise Bumblebee Cherry
- V358 Sweet 100
- V359 Valentine **NEW**

