

Freville Farm 2018 Plant Sale



FREVI
FARM



Freville Farm 2018 Plant Sale

**18 Strawberry Hill Rd.
Pawling, NY 12564
(Enter thru farm entrance)**

**Consider a hanging
basket as a great
Mother's Day gift that
will last all Sumer!**



This season we offer unusual and hard to find heirloom vegetables, herbs and flowers for the home gardener.

Our plants are grown in Certified Organic potting mix from Vermont Compost Co. We use Non-GMO seed and never use synthetic herbicides, fungicides or pesticides. We are Certified Naturally Grown.

At Freville Farm we believe in building community, one gardener at a time.

Plant Sale Dates

May 11-12 Friday-Saturday (10 a.m.-4 p.m.)

May 13 Sunday (9 a.m.-1 p.m.)

May 18-19 Friday-Saturday (10 a.m.-4 p.m.)

May 20 Sunday (9 a.m.-1 p.m.)

May 25-26 Friday-Saturday (10 a.m.-4 p.m.)

May 27 Sunday (9 a.m.-1 p.m.)

CASH, CREDIT CARDS, AND PERSONAL CHECKS



Flowers

Our assortment of flowers will have something for every gardener—Asters, Cosmos, Dahlias, Echinacea, Marigolds, Sunflowers, Gomphrena, Zinnias and many more.

A great Mother's Day gift could be one of FF's hanging baskets planted with colorful vining plants—a gift that will last through the summer!

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Vegetables new for 2018

Row 7 SEEDS

Project of a chef and
a breeder

BADGER FLAME BEET

Vibrant orange-yellow interior and cylindrical shape. Years of research has produced a beet that has no “earthiness” taste that turn many people off. Think mild and sweet, AND it can be eaten raw!

ROBIN’S KOGINUT SQUASH

A marriage between two of the developer’s favorite squash resulted in a little pumpkin shaped squash with sweetness, smooth texture, storability, and a built-in ripeness indicator to assure it’s picked at peak flavor (turns from green to bronze).

HABANADA PEPPER

All the sweetness of the habanero, but minus the burn! They can be eaten green and unripe or wait for the full potential when it is bright orange.

898 SQUASH

Re-imaging of the butternut. The 898 has sweetness, flavor and beta-carotene in a squash that fits in the palm of your hand. Let it ripen for full sweetness. The rind will darken and the green lines around the stem recede.

7082 CUCUMBER

An experimental cuke that is “bold and complex”

ARTICHOKE AND CARDOONS

(A relative, but we eat the stem! Showy flower/leaves.)

Imperial Star. Earliest green annual for summer harvest. 6–8 buds are nearly spineless, and 3–4 inches in diameter and globe-shaped. Glossy green fruit. Same rich flavor as the old favorite Green Globe

Tavor. An improved Imperial Star-type. Nearly spineless plants produce 8 or more globes per year (4.5 inches in diameter). Artichokes are green with purple tips.

Wonder Fa Artichoke. A hybrid that really performs well! Thick, dense 5" heads with bright color. Very firm with a tender/delicious center. Spineless.

Porto Spineless Cardoon. Leaf stalks and midrib taste like artichoke when boiled. Commonly used as a side vegetable, in stuffing, soups or stews. The sharply lobed and serrated silver-green leaves are a unique addition to flowers arrangements.

ASPARAGUS

Martha Washington. Perennial. Light cutting in 2 years; regular cutting thereafter.

Precoce D'Argenteuil. Heirloom, favored in Europe for delicious stems and rose-colored buds that can be blanched white.

BEANS, BUSH

Tavera. Stringless, French filet bean with dark green round pods. Pick at 4–5 inches Compact and high yielding. Prefers full sun and well drained soil.

BEETS

Chioggia Bassano. Candy cane beet, from Northern Italy. Became popular in the 19th century. Deep pink/white spirals add interest to salads and soups. Doesn't bleed!

Guardsmark. Highest quality Chioggia strain.

Cylindra. Cylindrical roots with sweet, fine-grained flesh, and uniform slices.

Detroit Dark Red Heirloom. Leaves great for salads or braising. Very sweet roots up to 3" across. Early producer. Good fresh, frozen, or canned.

Golden. Another oldie, but goody. Likes full sun. Grows 8–10 inches high.

Touchstone Gold. Bright yellow flesh retains color when cooked. Sweet flavor.

BROCCOLI

De Cicco. Compact 3"–4" blue-green heads followed by many side shoots.

Hon Tsai Tai Flowering. Dark green leaves, purple veins and petite florets.

Romanesco Italia. Related to cauliflower. Apple-green head.

BROCCOLI RAAB

Spring Raab. Italian specialty. Succulent stems and mild, tender florets.

BRUSSELS SPROUTS

Catskills. Dwarf plants produce tasty uniform sprouts. Developed in 1941.

Long Island Improved. The standard since the 1890s. Heavy yields.

CABBAGE AND CHINESE CABBAGE

Brunswick. Introduced 1924. Large drumhead, very cold hardy.

Early Jersey Wakefield. Heirloom. Favorite for early harvest. 2–4 lbs

Mammoth Red Rock. 1889 heirloom. Deep red heads with good flavor. 90 days.

CAULIFLOWER

Purple of Sicily. 90 days. Brilliant purple. Cooks to brilliant green! 2–3 lb. heads.

Amazing. For late summer and fall. Self-blanching. Tolerates heat and cold stress.

Snowball. Self-blanching. Early maturer. 6" heads grow to 3–5 lbs. French origin.

CELERY, CELERIAC, AND CUTTING CELERY

Tango. Major advance over older types. Stalks less fibrous and great celery flavor.

Chinese White. Delicate and delicious. Asian celery is more tender and flavorful.

Utah Tall. Large plants with compact hearts. Crisp medium-green. Best late summer crop.

Cutting celery. This is celery seed expressly bred for leaf productions. Put it in with herbs. Use in salads, cooked in soup, stew, and veggies

Celeriac, "Giant Prague." 110 days. Heritage (1871). Knob celery. Large white roots. Try fried or in soups.

CORN, POPCORN

Mini Blue. Indigo or colonial blue. Ears petite 2–4 inches long. Good yield per stalk.

Strawberry. Only 2–3 inches long, ears look like big strawberries. Decorative or delicious popcorn.

CORN, SWEET

Buhl. 75 days. 7 ft. stalks bearing 2 ears per stalk. Old fashioned sweet-corn taste.

CUCUMBER AND GHERKIN

Armenian. Mild-tasting, deeply ribbed, light green fruit. Elongated fruit (up to 24 inches long) yields uniform, easily digestible, fluted slices. For straight, nice, fruit hang from a trellis. On the ground they are likely to twist and coil. Best harvested at 18".

Boston Pickling. An heirloom dating back to 1880. Vigorous vines give large yields of smooth green fruit. Excellent for pickles—very crisp.

Boothby Blonde. Unique plump cucumber with creamy yellow skin. Has a sweet delicate flavor. Maintained by five generations of the Boothby family of Livermore, Maine. On the Slow Food Ark of Taste as historic variety in need of preservation.

Crystal Apple. Small oval white fruit. Mild, sweet and tender. Had almost become extinct. Fruit throughout the season with regular picking.

Gagon. A rare Bhutanese cucumber that thrives in cool northern climates, and stands up to intense heat and humidity. Green when immature and great for raw eating or pickling at this stage. When mature it looks similar to the more common Indian variety, "Poona Kheera." But Gagon has darker skin (reddish) and grows up to 20" long. Mature fruit is reminiscent of melons, which are cousins of cucumbers. It can be eaten raw, pickled, or made into a delicious chutney.

Lemon. Small, rounded, pale yellow. Sweet and flavorful. Has reduced amount of the biochemical (cucurbitacin) that makes other cukes bitter and hard to digest. Usually served raw, it is a good pickling cucumber.

Metki Painted Serpent Melon. (See also under *Melons*). An Armenian cucumber. Sweeter than most cucumbers, but also a tad crisper. Fruits grows up to 3 feet long if left to freely climb a trellis. Some consider it a fruit, others a cucumber. In the latter category, try it roasted, sautéed, or even simmered in soup.

Mexican Sour Gherkin. A small specialty cucumber with the shape, size, and coloring of a mini 1" watermelon. Firm textured fruit that is great for pickling. Stake the long vines for easy harvesting.

Miniature White. White-skinned, black-spiked little pickling cukes. Production is high and begins very early on. Almost bush-like plants seldom run over three feet, making it a great container plant. Not bitter.

Parisian Pickling. Rare old French gherkin or cornichon pickle. In USA since 1892.

Poona Kheera. Unusual gourmet variety with sweet golden skin and juicy, crisp texture. A specialty variety from India. It has light yellow skin when young, with rosy russeting at full maturity. Flavor is best when harvested as rosy blush begins. Heavy producer. Climbs easily on a trellis to 5–6 feet.

EGGPLANT

Black Beauty. 1902 heirloom. Worldwide standard for large-fruited black eggplant. Prefers full sun. Fruit is 4–5 inches. Plants grow to 18–24 inches.

Diamond. 65–70 days. Standard eggplant for high yield. Brought to US from Ukraine in 1993 by Seed Savers Exchange. Elongated black globes. Good for northern climate. Fairly short

plants set fruit in clusters. Works well in less than optimal conditions.

Fengyuan Purple. Unique Taiwan heirloom. Very long, slim, 16" fruit are light lavender purple in color. Thin skin means peeling is not necessary. 65 days.

Little Fingers. Clusters of small fruits.

Mitoyo. Nearly black, large oval to teardrop shape. Tender and sweet flesh. All-purpose use, depending on personal preference. 85 days.

New York Improved. 75 days. Large black fruit on compact plants. Good fried or baked. Heirloom mentioned in an 1865 book!

Pandora Striped Rose. Teardrop-shaped fruit on strong, thornless plants. Tender, delicious, eye catcher with its lovely lilac-rose color and thin white stripes. Hi yield.

Ping Tung. From Taiwan. Purples up to 18" long and 2" across. Productive yield-up to 20 fruits/plant. Vigorous, stress tolerant. Stake for straight fruit. 70 days

Prosperosa. Massive nearly round to teardrop shape. Dark purple glistens with satiny green sheen. Spectacular to see! Tastes great too. Slow to discolor. 75 days

Rosa Bianca. Light pink/white Italian heirloom. Streaked white/violet. Creamy flavor.

Rosita. Developed in Puerto Rico in the 40's. Neon lavender-pink fruit, 8"× 4".

Syrian Stuffing. Medium sized. Harvest at 4–6". Superb flavor!

Ukrainian Beauty (Baking). Big purple-black fruit. 3–4 ft. bushy plants.

EGGPLANT—GREEN

Louisiana. Long 8" banana shaped. Tender, mild

and prolific. An heirloom from Louisiana.

EGGPLANT—WHITE

Casper. 5–6" long Japanese type. Ivory-white skin. Mild, meaty, mushroom-like flavor.

FENNEL

Florence. Fragrant bulb type fennel, eaten as vegetable. All parts are fragrant and may be used in culinary applications. Cultivation dates back to the Greeks and Romans, moving through the ages to Europe, the Middle East and Asia. Begin harvesting stalks when they are nearly ready to flower.

Bronze. Beautiful reddish-bronze color. Non-bulking. Leaves are a nice addition to salads. Harvest leaves and stems for fresh use before plant begins to flower.

GINGER

Bubba Baba (Blue Ginger). Dense, compact, pungent and low in fibers. Suggest using plenty of fertilizer. Interior is beige in color, and often has tinges of blue and purple as it matures. Perfect for making pickled ginger.

Khing Yai (a.k.a. Big Thai Yellow). A large yellow variety from Thailand. Mature, large rhizomes have a hot taste. More punch than Chinese white ginger.

Yellow Hawaiian. Pretty contrasts between bright pink scales and the rich yellow flesh. Mature product is much hotter than standard big gingers found in supermarkets. Handles hot and dry conditions well.

GREENS, ASSORTED

Arugula. Bitter, peppery tasty. Popular in salads.

Chard

Fordham Giant. Introduced in 1924. Large, green leaves and white stems.

Silver Beet. Rainbow chard-pink, yellow, orange, red, and white. Very mild, tasty and ornamental.

Chicory. Witloof Di Brunelleschi. Also known as Belgian endive. Planted in spring, and then dug and forced to grow in a cool, dark place.

Frisée (Endive). Also known as curly endive. Finely cut leaves add beauty and body to salads. Blanch by tying heads together with a broad rubber band, which yields a milder tasting green.

HERBS

Ashwaghandha (Garden Berry). Indian native plant indispensable in Ayurvedic medicine. Used as sleep aid and to ward off anxiety (always consult a medical specialist before using any medicinal plant). Root is the part traditionally used. The berries resemble tiny tomatillos (related), but are not edible. Has been used as a rennet substitute.

Basil, Genovese. Sweet basil, popular with all. Makes excellent pesto. Can tolerate numerous harvests. Large leaves are aromatic and tender.

Basil, Genovese Red Freddy. Same as above, but instead of green leaves, Red Freddy boasts deep Roman purple. Same intense aromatic flavors. Purple pesto anyone?

Basil, Siam Queen Thai. Very strong, clove-scented basil. A must for curry and all Thai cooking. Beautiful flowers. Improved variety.

Basil, Thai Sweet. Spicy, sweet. Nice licorice taste. Essential for Thai cooking.

Bee Balm, Lemon. Superb tea plant with

striking pink-purple flowers. Lemon flavored variety that is beautiful and tasty.

Catnip. Make a cat happy. And you might try it in an herbal tea, using the edible flower petals (not the entire flower head). Pinch off individual leaves as desired. Perennial in zones 4–10. Natural insect repellent.

Chervil. Slightly anise-like flavor enhances eggs, vegetables and fish dishes. Traditionally used in French cooking. Small white flowers atop 15–20 inch stems. AKA as French Parsley. Add leaves during last minutes of cooking to preserve delicate flavor.

Chives, Garlic (a.k.a Chinese Leeks). Flat leaved with mild garlic flavor. Attractive umbels of delicate white flowers. Grows to about 12 inches.

Chamomile, German. Aromatic flowers make a soothing tea. Also used in cosmetic products. Plants grow to 30 inches, and have a lovely fragrance.

Cilantro. Popular in Mexican cuisine, a must for salsa and chili recipes. Harvest leaves as needed until plant sets seeds. Seeds can be dried for coriander.

Dill, Bouquet. Early to flower with large seed heads. Great for pickling and to flavor many other foods.

Echinacea Purpurea. A group of herbaceous flowering plants, “Asteraceae” that includes daisies, asters, coreopsis, echinacea and sunflowers. A perennial, it lasts for many years. Herbalists use it to reduce symptoms of colds and flu. Always consult your physician before using any herbal product. *See also under Flower section.*

Hyssop, Blue. Great for attracting bees and butterflies. Hyssop has bright blue flowers, and is purported to be a strong antiviral plant that many use to treat the flu, etc. Its dark green leaves are used to flavor salads, soups, liqueurs and stews. Remember to consult your physician before using medicinally.

Lavender, Munstead. Origin: Surrey, England. A dwarf English lavender that is early flowering with blue color and sweet fragrance. Consider using as a path edging.

Lemongrass, East Indian. Grows in grass-like clumps to approximately 4 1/2 ft. An edible herb that is easy to grow.

Lemongrass, West Indian. The preferred variety for culinary use. Compared with seed grown East Indian lemongrass, the stalks are larger and more bulbous at the stem base. Container or field. Each plant will produce 6–12 harvestable stalks.

Milkweed. A great plant for butterflies (monarchs). An insect that feeds exclusively on milkweed accumulates enough of its poison in its body to make it distasteful to predators. Once used in a number of natural remedies, the plant is *mildly toxic*. Proceed with caution when using.

Oregano, Greek. A flowering plant in the mint family. Strong oregano aroma and flavor. Great for pizza and Italian cooking. Attracts beneficial insects.; Edible flowers can be used in the same manner as the herb. Try them in green or pasta salads.

Oregano, Vulgare. Widely used in Greek and Italian cooking. Often combined with basil as the main flavoring ingredients of Italian food.

Has small white or purple flowers

Oregano, Zaatar. Grows wild in Israel, Jordan, and surrounding areas. Doubtless a common herb in Biblical times, and still one of the tastiest. Has a great flavor that blends hints of oregano, thyme, and marjoram.

Parsley. Considered by some to be one of the world's healthiest foods! We offer curled and flat Italian

Pipicha. Mexican culinary herb. Upright plant with narrow leaves. Flavor reminiscent of cilantro and arugula.

Purslane, Golden. Peppy, bright yellow green. Excellent addition to salads. Popular green in Mexico. Purslane has the highest concentration of healthy omega-3-fats of any crop. Rich in anti-oxidants. Sometimes pickled for storage.

Purslane, Green. Low, crawling plant with tender stems and juicy leaves. Popular in Mexico. Used in herbal healing. High in omega-3-fats and rich in anti-oxidants.

Roselle. Jamaican Hibiscus is probably native to West Africa. It is often used for tea. Can interact with some medications. Always consult your doctor before using frequently. The Rose of Sharon flower can be toxic to dogs.

Rosemary, Blue Rain. Uses include culinary, aromatic, medicinal and beverage. A fine variety for hanging baskets or patio pots. Light blue flowers are long lasting.

Rosemary, Mrs. Howard. A creeping version that grows to a height of 14–28 inches. Large, wide, medium-green leaves have upright stems on thick trailing stems. Flat-leaved upright rosemary with light blue blossoms. As a superb

culinary herb, it can be used in just about any recipe. Pairs beautifully with lamb and garlic.

Sage, Pineapple. Native to Mexico and Guatemala, it is also known as *salvia elegans*. Its pretty flowers can be eaten and look great in salads! Leaves are often used dried or fresh in teas. As other garden plants are beginning to fade in late summer and early fall, pineapple sage will burst into bloom.

Sage, Berggarten. AKA garden sage. Large oval leaves make this an atypical sage. Purple flowers are attractive to butterflies. Sage is a commonly used culinary herb, but is also used as an ornamental perennial. Violet-blue flowers appear in early summer.

St. John's Wort. This short-lived perennial is a well investigated medicinal herb. Always check with your physician before using medicinal herbs.

Stevia. A hard to find herb that is grown for its leaves which, when dried, are used to sweeten drinks and desserts. Much sweeter than sugar, but non-caloric and does not promote tooth decay. Becoming more popular among health-conscious individuals. Heat stable. To sweeten a hot beverage, just drop a leaf into the cup. At 12–32 inches, it makes a perfect house plant. Origin: Brazil and Paraguay.

Tarragon, French. Cultivated for its leaves as an aromatic culinary herb. Plants grow 47–59 inches tall. This variety seldom produces any flowers or seeds.

Valerian Root. Perennial flowering plant with heads of sweetly scented pink or white flowers. The root is used to prepare teas, tinctures, and

capsules for herbal treatment of insomnia and anxiety. Always consult your physician before using any herbal products. There are often interactions between the herb and other medications. Its pungent odor is unpleasant to many (think sweaty socks), but highly attractive to cats.

Winter Savory. Grows to around 12 inches. The perennial cousin to summer savory, it has thicker and shinier leaves, and a more pungent aroma.

Yarrow. Perennial Native to North America. Abundant tiny, bright white flowers bloom above fragrant, deep green, needle-like foliage. Good butterfly attractor. Beautiful as a dried flower. Yarrow is purported to have some beneficial health benefits. Always consult your physician before using any herbal product as treatment.

KALE

Green Curled Dwarf. Compact tightly curled leaves. High yielding and frost tolerant.

Lacinato. Dark blue-green, bumpy texture. Cold hardy.

Kale, Red Russian. Tender slate green leaves with purple stems.

Scarlet. Dense purple leaves. Color intensifies in cooler temperature.

White Russian. Tender, fringed, sage green leaves with white ribs.

KOHLRABI

Delicacy White Kohlrabi. Light, minty green skin. Best harvested at tennis ball size, but remains tender if grown larger. Great on a veggie platter or grated in a slaw.

Early Purple Vienna. A pre-1860 heirloom. A delicious cabbage-flavored bulb that grows above ground. Purple skin and sweet, white flesh tastes good cooked or raw. High yield and cold hardy. Harvest bulbs when tennis-ball sized. Peel and remove all tough and woody parts before slicing. Kissing cousin to broccoli, cabbage, and cauliflower.

Early White Vienna. Grows to 12" high. An early maturing bulb with a nut-like flavor. Pale green, flattened globe-shaped bulbs are smooth and firm above the ground. Uniquely flavored white flesh is best when bulbs are 3" in diameter. Matures earlier than the Purple Vienna. An heirloom plant.

Superschmelz. Giant white kohlrabi! Spectacular light green kohlrabi makes the largest bulb of any variety—up to 10 inches across, and can weigh up to 10 pounds! The flesh remains tender and never gets fibrous.

LETTUCE

Brentwood. Blazing red to bright coloration. Silky, deeply lobed, flouncy leaves that make a uniform and disease-resistant one-cut lettuce. Good bolt tolerance.

Buttercrunch. Forms a small, open but tightly bunched 6" rosette that is fan-shaped rather than round. Dark green leaves and small, compact hearts that blanch to an appetizing yellow color. Crisp and sweet.

Ezbruke. An eazyleaf variety. Stunning red Mini Romaine lettuce with an open habit for either one-cut or whole head harvest. Heads form many 7" leaves that are green at the base and deep cherry red on the top. For whole head

harvest, space 6" apart. For one-cut harvest 4" spacing is recommended.

Freckles. An unusual bright green romaine with crimson splashes. Upright growth, early coloring and crisp texture make this an excellent choice for both baby leaf and full-sized heads. Heat tolerant.

Garnet Rose. Spectacular Romaine type. True bright garnet red and savoy leaves. Colored right through to the center. Also works well as a container plant.

Gourmet Blend. A tasty and attractive mix that features a wide variety of lettuces, including romaine, green leaf, red leaf, and more. A signature blend with unique shapes and colors.

Merlot. Dark red frilly leaves, one of the darkest grown. Open headed leaf stands upright. Very high in antioxidants and bitter free. Ideal salad lettuce.

Midnight Ruffles. One of the darkest loose leaf lettuces around. Midnight Ruffles is a delicious new lettuce variety that has extra crinkled leaves, with toothed edges. Hearts are very densely packed for a leaf type. Sweet and delicious

Red Planet. Stunning all-lettuce mix of spectacular reds and a few greens for contrast. A great blend for spring or summer. Varieties were chosen for a mix that tastes great and makes a statement on the plate.

Rouge D' Hiver. (Red of Winter). Compact red romaine type. Brings color and zest to salads. An heirloom, red Romaine-type from France, dating back to 1885. Color varies from reddish-bronze to deep red on the tips. Does particularly well in cool conditions of fall and winter.

Speckled-Leaf. Beautiful apple-green leaves speckled and splashed with deep red. Brought from the Netherlands to Ontario by a Mennonite immigrant in 1799. Has a pleasant, muddy flavor, which is similar to watercress.

Tennis Ball. A black-seeded lettuce that was one of the most popular lettuces at the turn of the 20th century. It grows in small tight rosettes which have light green leaves that are silky with a slippery texture. Petite, 6-8 inches in diameter, Bibb or Butterhead type. Traditionally, Tennis Ball lettuces were pickled in salt brine and eaten as a side dish to many meals. Documented as grown by Thomas Jefferson, at Monticello, who noted that it did not require so much care and attention as other types.

MUSTARDS AND ASIAN GREENS

Southern Giant Curled Mustard. An old heirloom from the Southern US. Large upright plants with crumpled leaves that have a delicious mustard taste. Slow to bolt and very easy to grow. Bright green leaves are tinged with yellow at harvest. Remains a standard among many gardeners for rich flavored, utterly dependable greens. Also works well as a companion in flower beds. Try it next to pansies.

Chinese Pak Choi. Widely grown Asian green, aka bok Choi. It has smooth green leaves and thick white leaf stalks. AKA Chinese cabbage. It is one of the most popular Asian vegetables and a main ingredient used in Asian cooking.

Japanese Giant Red Mustard. Beautiful large purple and chartreuse leaves. Grows best in full sun, but tolerates partial shade. Eat it raw and get a sinus-clearing punch! Tossed in a salad the

peppery pungency tones down. Mature leaves are ideal for juicing, pickling or used in Asian dishes. Try a single leaf on a sandwich and get an unexpected kick. Can also be prepared like traditional Southern greens. Good as ornamental. Also works in flower beds and containers.

Japanese Komatsuma Tendergreen. Long slender stems with large, bright green spoon-shaped leaves that can be harvested as a micro green, a fully mature leaf, and even after the flowering head develops. Leaves become deeper green as the plant ages and the delicate stems grow wide, coarse and pale in color. In its young state, it is tender and delicate with a sweet flavor and mild mustard bite. As it ages it develops a more fibrous, hardy texture with an assertive crunch and peppery mustard finish. Related to cabbage, rapini and bok choy. Common plant to Japan, Taiwan, Korea, and Vietnam, where it is pickled and known as chai chua.

Mizuna. A delicious Japanese green. Cook like spinach. Vigorous plant produces many thin stalks, very mild and tasty. Popular addition to salad mixes. A staple in many Asian countries. A cross between arugula and mustard, mizuna has a mild peppery taste. It has feathery serrated edges and a glossy surface adding visual appeal. Has a special role in Japanese culture. Rich in vitamins A,C, and K.

Pak Choi Hong Tae. Seeds collected in Thailand. Plant is compact, medium-sized and very tasty. Crisp and refreshing stalks, with a mild flavor. The leaves are dark and nutritious with a slightly spicy flavor.

Tatsoi. Also known as “spinach mustard.”

Broad-leafed green vegetable varying in color from pale green to dark green. Spoon shaped leaves have a creamy texture and a distinctive flavor. Sometimes called spoon mustard. Considered similar to bok choy and can be eaten fresh or cooked.

RADICCHIO (A cultivated form of leaf chicory)

Radicchio di Treviso. Size ranges from a small red Belgian endive to a large head of romaine lettuce. Deep purple to red leaf with white rib. Leaves overlap one another to make a compact bunch.

Rassa di Verona Dragon. Has solid, round compact head. Bitter, spicy taste. Mellows after roasting or grilling.

SPINACH

Abundant Bloomsdale (long standing).

Popeye’s favorite heirloom variety. Large, spreading spinach with dark green, savoyed curled leaves.

Butterflay. Very large glossy, dark green leaves with rich flavor.

Matadors. Fast growing, high yield variety with large leaves.

New Zealand. First brought to Europe by Captain Cook in the 1770s. Good source of vitamin C. Grows to 2 feet, and has 1–2 inch arrowhead-shaped lime green leaves. Spinach like taste.

LEEKES

Bulgarian Giant. A long thin leek of the best quality. Light green leaves. A fine autumn variety that is popular in Europe.

Carentan (a.k.a. Improved Swiss Giant). An old European variety that is hardy and suitable for fall and winter use. Long, thick stems (2" across); vigorous and fast growing. Delicate with a deliciously mild flavor. Mentioned as early as 1885.

Giant Musselburgh. Scottish heirloom dating back to 1830s. One of the best winter hearty leeks grown. Thick, white stalks 2–3 inches in diameter, it has mild flavor and smooth, tender stalks. No wonder its been passed from one generation to the next.

MELON AND BITTER MELON

Charentais. Famous heirloom French melon. Super sweet, and very fragrant. Light gray green skin, smooth round 2–3 lb. fruit with bright orange flesh.

Golden-Honeydew (Green). Similar in shape and texture to the common honeydew. The most obvious difference is its bright golden-hued skin. When ripe, the skin is firm, thin and smooth. Its flesh is velvety and sweet. A melon can weigh an average of 4-8 pounds.

Jelly Melon Kiwano (African Horned Cucumber). The fruit has horn-like spines. Green-yellow skin turns a bright deep orange when ready to harvest. The pulp inside resembles lime green Jell-O. Fruit has a sweet-sour tropical fruit taste. It is good juiced and sweetened. Delicious in yogurt. Native to Africa, it's hardy and easy to grow. Turning up more frequently in US markets.

Melon Metki Painted Serpent. (*Also described under Cucumbers*). Botanically it's a muskmelon, but it's called an Armenian cucumber. An

heirloom first introduced to Italy from Armenia. The skin has subtle dark and light green striae with a soft and slightly fuzzy skin that never needs to be peeled.

MELON AND WATERMELON

Ali Baba. Origin: Iraq. 12–30 pound melons have hard light-green rinds that make them perfect for storage. Light color makes them resistant to sun burning. Plants are large, vigorous and have a heavy yield of oblong fruit. Superb flavor, crisp texture. A best seller and acclaimed online as “the best tasting” watermelon

Blacktail Mountain. Developed in Northern Idaho. Produces 9 inch round, dark green fruit with candy-sweet, red flesh. Does well in both hot and cool-evening zones

Crimson Sweet. A pretty light green melon with dark stripes, it is famous for its high sugar content and great flavor. Seeds are small and dark. Vines are resistant to anthracnose and fusarium wilt.

Cypriot. A Cypriot heirloom that was, at one time, grown by only one village. Considered one of the most endangered of Cypriot's heirloom plants. Thin black-green skin with rich, bright red flesh. Melons weigh from 5 to 10 pounds, depending on soil fertility. Can be grown successfully on trellises or netting and will bear several fruits on one vine.

Hopi Yellow. Bright, golden-yellow flesh that is very sweet, crisp and flavorful. Medium to large size. Origin: Native American Hopi people.

Kleckley's Sweet. Bright red, high sugar content fruit. An heirloom favorite, first

introduced by W. Attlee Burpee in 1897, and named for the developer WA Kleckley. Fruits are large and somewhat oblong. Dark green rind. If you want to try it, grow it. Not likely to be found in local supermarkets as it is not a good shipper.

Moon & Stars. A legendary heirloom rediscovered in Macon, Missouri. Can grow to over 40 pounds. Dark green rind has bright yellow spots. Leaves are also specked in yellow. Flesh is bright red and very sweet. It is becoming one of the most popular heirloom melons.

Navaho Red. Drought tolerant variety grown by the Navaho Nation. Medium sized melon. It will stand out in the garden with its chartreuse skin and randomized emerald striping. The flesh is pearly pink and the seeds are bright red!

Orangeglo. (*Cantelope-like*). Oblong fruit grows to 25 pounds. Sugary, sweet, crisp orange flesh. Many taste-testers rate as best of ALL orange varieties.

Stone Mountain. Introduced in 1923 by an Atlanta, GA seed grower. It went on to become one of the top commercial melons of the 1930s and 1940s. But now it is almost extinct due to mass production and hybrids. Dark green split-resistant rind and sweet, juicy red flesh. May weigh over 30 lbs.

Strawberry. A Florida heirloom. Flesh is strawberry pink, ripening to within a half-inch of the rind, and usually has very few seeds. Fine grained, distinct flavor and super sweet. Oblong, striped fruits reach 15–25 pounds.

Sugar Baby Bush. Ideal plant for gardeners with limited space. The vines only reach 3–3 1/2 feet in length. An early producer, the juicy and

sweet fruit will weigh 6–12 pounds. Medium red flesh with dark green skin.

White Sugar Lump. Creamy white flesh with sweet taste. Fruits weigh 5–10 lbs. Thin-striped rind.

OKRA

Burgundy. Bred at Clemson University and introduced in 1988. 4 ft plant with burgundy accents and tender burgundy pods up to 6" long. Edible flower. Deep fry.

Clemson Spineless 80. Spineless variety with beautiful emerald green pods. 80, an improved variety, is more productive and earlier than its 1939 All-American Selection winning predecessor, Clemson Spineless. Plants reach 4–5 in height and have an open habit, making harvesting very easy. Pods are 3–4 inches. Clemson knows okra.

ONIONS

Ailsa Craig. Sweet, mild, yellow onion with excellent size potential—jumbo to colossal! Round to tear drop shaped bulb with light skin. Okay for short term storage.

Dakota Tears. Medium-sized hard round bulbs with reddish-gold tinting. Often selected for vigor, size, and storability. Bred in the 1980–90s by David Podoll.

New York Early. A classic yellow onion that is one of the more productive and dependable early onions. Medium sized, chunky, firm yellow onion.

Red of Florence. Very rare. A delicious heirloom from Florence, Italy. The bright red onion is oblong-shaped. Mild and sweet makes it great for salads and pickling.

Tropeana Lunga. Big, bottle shaped red onion. An heirloom from Tropea, Italy, it is rare in America. Popular with Mediterranean chefs. Mid summer harvest.

Yellow Cippolini. Flattened yellow onion with great flavor. Strong flavor sweetens with cooking, making it an excellent choice for grilling, roasting and pickling.

Valencia. A mild, sweet onion. A Utah strain of the yellow sweet Spanish onion. Warm yellow and brown skin with a bulb 4"–6". Excellent bunching onion when young.

Walla Walla. Sweet, mild yellow spring crops will not be as big or sweet as overwintered crops, but still milder and juicier than other spring planted varieties.

Zebrune Shallot Onion. French heirloom, banana type shallot yields plump, long, torpedo-shaped bulbs that are brown tinged with pink. Mild, very sweet flesh. Gourmet shallot has good keeping quality.

PEA, SHELL

Green Arrow. Heirloom main-crop pea with slim, densely packed pointed pods. High yielding variety often bearing two pods per stem, each stuffed with up to 11 peas.

Karina Shell Peas. Earliest dwarf shell pea. A dark beauty with dark green pods. Gives high yield of 3" pods with 4–6 peas per pod. Support not required.

PEAS, SNAP

Sugar Ann. Stringless and early! Beats Sugar Snap by weeks. Dwarf plants grow 10–12 inches. No staking needed. Sweet, crisp, and delicious.

Sugar Magnolia Tendril. First ever purple podded sugar snap pea. Vigorous vines can reach up to 8 feet tall. Covers a trellis nicely making an incredible edible ornamental. Flavor not too sweet, with a great snap!

PEAS, SNOW

Carouby De Maussane. Time-honored variety produces some of the largest pods, often reaching 5–6 inches in length. Robust plants vine to 5 feet. Bicolored flowers, borne in pairs, are pink and burgundy, maturing through purple to nearly sky blue. Robust flavor may vary from plant to plant which makes for taste interest in stir-fries and salads. Origin: Provence region in France.

Corne De Belier. French snow pea that pre-dates 1860! Large flat pods are perfect for steaming, sautéing, and nibbling on fresh from the patch. Creamy-white blooms.

Mammoth Melting. Large, sweet-flavored pods. 4 foot tall plants. Needs cool weather for good yields. Pods are tasty stir-fried or in salads. Pick before peas start to swell. Popular heirloom.

Oregon Sugar Pod II. Vigorous 28" plants have 4 1/2" long pods. Resistant to pea virus. Huge crop producer with high percentage of two pods per cluster

PEPPERS, HOT

Aji Charapita. Tiny pepper from Peruvian Amazon region. Grows to size of a pinky tip. One pepper crushed with the back of your spoon, will perfectly heat your meal. Popular as kitchen house plant in Peru. Considered world's most expensive.

Black Hungarian. Unique, black-colored fruit shaped like a Jalapeño. Mildly hot with delicious flavor. Tall plants with beautiful purple flowers that make it very ornamental. Rare and colorful.

Buena Mulata. 1944 class acquired in 1944 from African-American folk artist Horace Pippin. Long, narrow pods change color from purple, to pin, pale yellow, orange, brown and finally to dark red. High-test heat balanced by complex flavors. Ideal for salsa morada or Caribbean style cookery. 24" bushes should be planted 15 inches apart.

Caribbean Red Habanero. Hot! Can be twice as spicy as common orange habanero. Use with caution. Lantern-shaped 2" fruit. Heavy producer. Will make a killer hot sauce.

Candlelight Ornamental Hot. Ornamental edible. Clusters of smooth-hot 1" long peppers that ripen in a range of colors: green to yellow to orange to fire red. Heat of fruit can vary, but generally mild. Good in containers or along walkways.

Cayenne Long Thin. Slender, long peppers turn bright-red and are very hot. 2 foot tall plants are vigorous and productive. Heirloom plant popular for drying, using as spice and also medicinally.

Chocolate Bhut Jolokia. Ripens red-brown to rich milk chocolate. Considered sweeter than the red Bhut, but with a wicked heat level. Fruit is longish and wrinkled skin.

Grandpa's Home. Medium-hot pepper with very high yield. Brilliant red 2 inch fruit are upright on tidy plants. Super container plant, consider for overwintering indoors. It will boom and set on fruit even under low-light conditions.

Origin: Siberia.

Jalapeño, Craig's Grande. Big, fat jalapeño perfect for salsa. Thick, flavorful, hot flesh.

Leutschauer Paprika. Drying pepper from Hungary. Grown there since the 1800s when it was brought from Slovakia. Medium-hot paprikas have great flavor and make a delicious spicy powder. Very rare!

Lightning Mix. Very hot habanero type developed by noted Mennonite grower James Weaver. Crinkled fruit come in a rainbow of colors, including red, yellow, green, peach, brown, orange, mustard and coffee tones. Lightning bolt shape. Attractive in addition to great taste!

Mustard Habanero. Colorful and unique hot pepper starts out as light green with purple blush. Ripens to unique mustard color and finally to fiery orange. Plants bear fruits of all colors simultaneously. Another find by Mennonite James Weaver. An offshoot of some conventional variety. Weaver collected the seed and developed a stable new variety. Super hot.

Red Seven Pot. Name may refer to pepper's outrageous heat, capable of flavoring seven successive pots of chili! Intense heat accompanied by fruitiness characterize this relative of the Scorpions and Ghost Pepper (Bhut Jolokia). Ripens to wrinkled, deep red. Shape may show the infamous scorpion "tail."

Ring-O-Fire. Hot, Hot, Hot. Glossy sheen, fire engine red. Peppers average 4" long.

Tam Jalapeño. Developed at Texas A&M. It is way milder than its relatives. If you like the taste of jalapeños, but not the heat, this is the one for you! Disease resistant and productive. Great

for stuffing or grinding to make chili powder. Thai Red Chili. Hot heirloom from Thailand. Used in almost every dish in old Siam. Small pointed fruit are easy to dry; bright red in color. Ornamental plants are loaded with fruit.

PEPPERS, SWEET

Ajvarski. 80 days. Outstanding roasting pepper from Macedonia. Two 1-foot stocky plants get 6–7 inch broad wedge-shaped pods that ripen green to deep, rich red.

Canary Bell. Sweet, medium-sized thick-walled green fruits ripen to bright yellow. Sets early and produces all summer. Use in salads and great type for grilling.

Chocolate Beauty. Medium to large fruits ripen to chocolate brown. Green fruit is good, but spectacular when fully ripe.

Chocolate Bell, Miniature. Heirloom from Ohio. Small well-formed bells start as milk chocolate in color ripening to rich red. Stocky plants with great production. Great stuffing pepper.

Criolla de Covina. Rare sweet pepper from Nicaragua. Grows wrinkly looking fruit the size of baseballs. Ripen from dark green to red. Thin walled. Use in sauces, roasting, stuffing and frying. Plants are just under three feet tall.

Emerald Giant. USDA bred, introduced 1963. Heavy yield of large 4–5 inch by 3–4 inch fruit. Vigorous, prolific with long season. 26–36 inch upright plants.

Figitelli Sicilia. Sweet and juicy with an occasional hint of heat. Often pickled.

Golden Cal Wonder. Early producer, good for North. Good for fresh eating as well as

general culinary use.

Golden Marconi. Big yellow 7" tapering fruit. This late season Italian heirloom is great for frying.

Himo Togarashi. Slightly spicy, rich green pepper taste. 4–6 inch long, pencil thin peppers hang on the plant like pieces of string (Himo means string in Japanese). In Japan, fruit is sautéed in sea salt or featured in traditional dish Ohitashi.

Jimmy Nardello. Named for Italian immigrants who brought seeds when immigrating to Connecticut in 1887. Fruit grows to 10" long and ripens to glossy red. Sweet frying pepper.

King of the North. Short season. Nice, blocky fruit with good flavor picked green or red.

Marta Polka. Large elongated bells ripen to golden yellow. Very compact plant but very productive. Very popular Polish variety. Early and late season. Container planting.

Orange Bell. Among the best tasting. Super sweet, bright orange fruit. Plants produce large yield.

Paradicsom Alaku Sarga Szentes. A great Hungarian pepper. Yellow, flat, ribbed pumpkin-shaped fruit. Flesh is thick, crisp and juicy—a trait peppers from Hungary are famous for.

Shishito Japanese Sweet Pepper. Finger-long fruits prized by chefs and restaurants. Usually used green, but fine as red. Compact plants, perfect for containers. One per 18" pot.

Tequila Sunrise. Small plant with lots of unique, glowing golden-orange carrot-shaped fruit that are born upright on plants. Could be

used in flower garden or as a container plant. 6" fruit is crisp and usually sweet but can develop a slight sharpness.

PUMPKIN

Baby Pam. Pie perfect. Smooth 4–5 pound for painting or pies. Sweet flesh. Nice thick, tan handle and a good keeper.

Long Pie Pumpkin. Looks like an overgrown zucchini. Fruits about 1 ft. long by 4 inches in diameter. Dates back to around 1832 when grown in Maine. Great for pies.

Musquee De Provence. Big flat pumpkins are shaped like a big wheel of cheese. Skin is heavily lobed and ribbed. Skin is a rich brown when ripe. Flesh is deep orange, thick and very fine. Grows to 20 pounds each.

New England Sugar Pie. Small sugar pumpkin of 4–5 pounds. Fine sweet flesh superb for pies. Described by Fearing Burr in 1863.

Winter Luxury Pumpkin. Heirloom 6 lb. pie pumpkin. Sweet flesh for cooking.

RHUBARB

Victoria. Perennial. Pick permanent location. Winter hardy and drought resistant. Leaves are toxic!

SQUASH, SUMMER

Crookneck-Early Golden Summer. An heirloom and one of the oldest types of squash, dating back to pre-Columbus times. Remains popular to this day. Early variety is a prolific bush type plant that yields delicious, buttery yellow squash with a crooked neck and knobby texture. Best picked at 4–6 inches. Pick often for continuous harvest. Eat raw, pickled, roasted, or

used in bread recipes.

Ronde de Nice. An heirloom French zucchini. Pretty pastel green round zucchini with an especially rich flavor. Harvesting suggestions: as 1–2 inches for quick cooking til tender. Or let grow to 4–5 inches for stuffing with its own flesh and favorite stuffing ingredients.

White Scallop. Patty Pan type. One of the best-tasting and highest-yielding varieties that has been around since the 1500s! Grown by Native Americans for hundreds of years. Flat fruit with scalloped edges. Great fried or baked.

Zucchini, Golden. Bright golden color and a delicious distinctive zucchini flavor. Fruits are medium-long, slender and cylindrical in shape. Fruits are best when 6–8 inches. Grows on 3–4 ft bush plant. Yellow leaves okay.

SQUASH, WINTER

Butternut Orange. Delicious butternut squash with orange rind. Used in savory soups, sweet desserts, side dishes; or fried (Medallion shaped slices). High in beta-carotene.

Canada Crookneck. Old New England variety preserved at Old Sturbridge Village. Bottle shaped with curved neck reaches 2–4 pounds. Once common, it has become difficult to find. We have it!

Delicata. Small, oblong fruits with fine edible striped skin and sweet flesh.

Red Kuri, Winter. Bright orange teardrop-shaped fruit averaging 3–6 pounds with sweet, versatile flesh.

Spaghetti Squash. Oblong yellow fruits with mildly sweet flesh that separates into long noodles. Bake or boil for alternative to pasta.

STRAWBERRIES

Italian Alpine-Everbearing. Produces aromatic delightful miniature berries the size of your middle finger tip. Compact growth producing few runners. Excellent,

Edible ornament. Similar to wild strawberries. More flavorful than full-sized cousins.

Elan-Everbearing. Field or container. Elan is a high yielding, day-neutral variety with vigorous plant habits (many runners). Medium sized conical berries with excellent flavor.

Mara Des Bois-Everbearing. Unstoppable producers. Perfect for containers or raised beds. From June until frost, this French variety produces a nonstop harvest of fragrant, lusciously sweet plump strawberries.

TOMATILLO (Staple in Mexican food)

Grande Rio Verde (D). Special selection of seed yields large, apple-green fruit. Medium sized plants need no staking. Fully rip when it fall from plant.

Purple (SD). Rare to find. Small and round like a golf ball. Papery husk turns from green to brown. Fruit splits open as fruit matures. Starts as pale green ripening into deep violet. Tangy-sweet tasting flesh. Plant is heavily branched with dark green leave and purple veins. Height averages about 3 feet. Good source of antioxidants.

Verde (I). Deep green fruit, a standard. Huge yield as with most tomatillos. Think salsa.

TOMATOES

Abu Rawan (D). Red, of Iraqi origin. The plant yields fruit that is sweet with solid, all-purpose flesh.

Brandywine (I). Potato shaped leaf. Not heavy yielding but fruit is large. Up to 7" across. Sweet, rich, and slightly spicy flavor

Bread and Salt (D). Named for Russian tradition of giving special guests a loaf of bread and salt as they arrive. Forget the bread! Just give guests this tomato. Big sweet fruit are round to slightly wedge-shaped and pink in color. Fruit may weigh 1 to 2 pounds.

Cherokee Purple (I). Thought to have been passed down by the Cherokee tribe. Heirloom variety that ranks very high in taste tests. Rich, dark color and sweet, rich taste. Great on sandwiches or in salads. Let fruit ripen on vine for best flavor. Purple cast with green shoulders when ripe.

Costoluto Florentino (I). Productive and early maturing Italian sauce and slicing tomato. Deeply ruffled fruit—a vigorous, hardy heirloom. Looks beautiful on a sandwich.

Creole Original (I). Heritage not verified, but reported that seeds trace back to the late 1700s. Medium sized fruits ripen to a bright red color. Large yields with production lasting late into season. Flavor has just the right blend of sweet and tart.

Gold Medal (I). Large yellow fruit is very early for its size, and has an interior blush of red. Can weigh over 1 pound, with some reaching 2 pounds. Sweet, low acid flavor.

Mortgage Lifter (I). Developed by a man known as “Radiator Charlie” in 1922. He tinkered with cars, farm equipment, and tomatoes. The plant produces good yields of 1 to 2 pound beefsteak tomatoes that have a sweet rich flavor. They turn deep pink when mature.

Pierce's Pride (I). Stabilized cross from Baker Creek Heirloom with medium-sized fruit. Flavorful and rich. Nicely shaped, deep, dark black-red in color.

Pineapple (I). Heirloom beefsteak. Golden-orange fruit that can weigh 1–1 1/2 lbs. Very rich, sweet pineapple like flavor.

Pink Elephant (I). Thought to have come from Russia. A perfect pink tomato. Bears large, 6–12 ounce fruits, full of sweetness. Good for all standard uses.

Pink Oxheart (I). Big, oval pointed fruit. Sweet old-fashioned flavor. Good all-purpose variety.

Purple Calabash (I). Most purple of all purple tomatoes. Very colorful. Interesting shape—3" fruit is flat, ribbed, and ruffled. Intense, sweet and tart, with a lime or citrus taste. Plant resembles some pictured in 16th century herbal diaries.

Rutgers (D). Good fresh or for canning. Large, red, 8 oz. globes. Good yields and strong flavor on large vines. A fine New Jersey heirloom.

St. Pierre (I). Beautiful French heirloom. Large, tender fruits with full, rich tomato flavor are great for fresh eating or canning. Deep red, excellent producers.

True Black Brandywine (I). Fine variety passed down from Quaker family and dates back to the 1920s. Potato leaf plant produces extra large fruit full of deep, earthy and sweet flavor that makes blackish-purple tomatoes so popular. Excellent for salsa and cooking.

Pilcer Vesey Yellow Tomato (I). Classic, huge, yellow beefsteak from Russia. Lemon yellow fruit are flattened and ribbed. Fantastic flavor

and thick flesh. Has become a favorite.

TOMATOES, MIXED VARIETIES (Cherry, Paste, Pear, etc.)

Cream Sausage (D). New, stunning tomato. Elongated paste tomato that is cream white to pale yellow in color to create new colors in sauces.

Goldman's Italian-American (I). Beautiful and large with a squat, ribbed and pleated pear shape. Intense red when ripe. Flesh perfect for sauces and preserves. Brought to USA from an Italian roadside stand.

Martino's Roma (D). Fantastic yields of richly flavored plum-shaped tomatoes on compact plants, requiring little staking. Paste-type fruit weigh in at 2–3 ounces. Very meaty with few seeds.

San Marzano Lungo #2 (I). Newer selection of the famous Italian cooking tomato. Long, cylindrical fruit filled with thick dry flesh and few seeds. Heavy producer.

Black Cherry (I). Truly black bred in Florida. Perfectly round, dark fruit with rich, sweet dynamic flavor. Great for kebabs, salads or just eating in the garden. Vigorous vines, use a tall cage.

Black Vernissage (I). 2–3 ounce saladette variety excellent for fresh eating, salads, drying or making sauce. Healthy, highly adaptable and very productive over a long season. Deep mahogany, striped with green. Flavor is pleasingly rich.

Brad's Atomic Grape (I). Elongated multi-colored large cherries grow in clusters. Lavender and purple striped when immature, turning to

green, red/brown with blue stripes when fully ripe. Interior is green with a blushed red when ripe. Delicately sweet. Holds up well on the vine.

Chocolate Pear (I). Delivers huge crops of black pear-shaped tomatoes over a very long season. Has the rich tomato flavor that made heirlooms so popular. Very unusual to look at and one of the best.

Dr. Wyche's Yellow (I). Golden yellow and tangerine-orange fruits grow to about a pound. Meaty flesh with good flavor. One of the best heirloom orange types.

Glacier (SD). Round, 2–3 inch red to slightly orange fruit clusters on compact potato-leafed plants to 3 feet tall. Tasty early type that is great in salads.

Green Zebra(I). Green with yellowish tint. Medium-size round fruit average 4–5 ounces. Heirloom.

Green Vernissage (I). 2–3 ounce saladette variety good for fresh eating, salads, drying or making sauces. Pale green fruits with dark green stripes. Pick when fruits just begin to soften.

Jaune Flamme (I). French heirloom bears clusters of sweet fruits like grownup Sungolds. Golden color.

Orange Banana (I). Unique orange color and banana shaped. Good for drying, canning and paste.

Pink Bumblebee (I). Stunning cherry tomato, of recent breeding within the heirloom community. Bright, sweet in flavor and the color is fire-engine red with golden orange striping. Vigorous vines yield crack resistant fruit over a long season.

Purple Bumblebee (I). Slightly elongated little cherries with outrageous striping in lime green and bronze-purple. Crack-resistant fruit all season long on plants unfazed by temperature.

Complex but sweet flavor. Good holding quality.

Riesentraube (I). German name translates as “giant bunch of grapes.” First offered in Philadelphia in the mid 1800s. Compact plants produce clusters of 20–40 red fruits.

Snow Fairy (D). Dwarf variety with a large yield of small globe-shaped red fruit. Tart flavor. Plants grow to a little over one foot tall.

Sun Gold (I). Hybrid cherry tomato with beautiful tangerine-gold color. Considered by many to be the best of all cherries.

Stupice (I). Great early tomato that originated in Czechoslovakia. Produces lots of red, small to medium sized fruit over a long season. Potato leaf variety.

White Current (I). Tiny, creamy white fruit with yellow tint to skin. High yield plants with fruit in clusters. Large vining plants. Superb flavor.

TURMERIC (*Curcuma Longa*)

A tropical plant in the same family as ginger. Not a dainty plant, turmeric has large green leaves, and grows three or more feet tall. As it matures, each stem sends up a spike of greenish-white and occasionally pink flowers. Turmeric is considered to be effective as an herbal medicine. *Always consult your physician before using.*

Black Turmeric (Indian-Kali haldi). An exotic variety native to India and Southeast Asia. Flowers are pink or maroon, and the leaf has a maroon streak in the midrib. The rhizomes start out as light pink and turn blue

during maturity. Root scent is camphor and it is intensely bitter. More suitable for medicinal use than cookery. In Northern Thailand, a root kept in your pocket makes you smell nice and is believed to make you more attractive.

Red Hawaiian Turmeric. Sweet taste that does not make finished products bitter.

White Mango Turmeric. Has the taste of green mango. This variety is highly desirable for culinary uses. There is also good research pointing to its medicinal potential. In India, it's used to make pickles, and in Thailand, it's eaten with fish or used to make a spicy salad.

Indira Yellow Turmeric. Indian variety. Perfect for authentic Indian style spice blends like masalas or curries. It has a bright yellow interior and a more assertive turmeric flavor. Matures quickly. The flower is also unique. Flowers have a pink tinge to them, while other varieties have white flowers.

BKK Turmeric. A Southeast Asian variety with small rhizomes that are rich in curcumin (7–10%) per growers research. Dark orange in color. Fingers are 1/3 the size and yields are less than half of the Hawaiian Red. Medicinal use or for authentic Thai or Burmese cooking.