FREVILLE FARM 2020 PLANT SALE

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

We are offering unusual and hard to find heirloom vegetables, herbs and flowers for the home gardener. Building community one gardener at a time.

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.

Plants will be available by appointment only. If you send us your order, it will be ready for pickup as scheduled. PAYMENT: Cash, Credit Card or Personal Check.

FREVILLE
FARM

Plant photos and descriptions are adapted from various internet sources or from the seed catalogs of our suppliers. This includes Baker Creek Heirloom Seeds, Johnny's, Plants with Stories, Strictly Medicinal, Pepper Joe, Southern Seed Exchange, Row 7, and White Buffalo Trading. The information is provided so that you have an idea of what the plant will look like and how it should grow. Not all plants have illustrations.

We have added many hard to find varieties of eggplant, peppers, and tomatoes, and scads of new fascinating medicinal herbs!

ARTICHOKE

Colorado Red Star. A lot of research and work went into this variety. Keith Mayberry, developer of the Imperial Star variety deserves our thanks. The result is a 2-3 foot tall edible ornamental with purple globes.

Green Globe. An heirloom that has been "improved" and now rates as a showy ornamental as well as a tasty edible. Deeply lobed, silvery-green leaves grow in a giant rosette to as much as 4 feet tall.

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

CARDOON (a relative of the artichoke; but it's the stem that is eaten).

Gobbo Di Nozzia. Cardoons have been popular in Europe since ancient Roman times. This rare variety is from Italy, where it is often eaten raw, dipped in olive oil. The broad white stalks are also excellent fried, sautéed, or pickled. Try using the root as you would parsnips.

Porto Spineless. 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 flower arrangements.

ASPARAGUS

Conover's Colossal. A 19th century heirloom developed by NYC produce merchant, S.B. Conover. Forget about pencil thin asparagus spears, and think hardy 1 1/2 inch thick stems!

Martha Washington. The most popular asparagus in America for more than a century! A perennial that take a bit of patience. Light cutting in 2 years; regular cutting after.

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

Purple Passion. This variety is sweeter and more tender than its green relatives. You may want to try it raw in a salad. When cooked, the spears will turn green , but no flavor is sacrificed.

BEETS

Albino. A smooth, round, snowy-white heirloom beet from Holland is unlike the traditional beet. These beets are super sweet, and Baker Seed suggests slicing them thin for salads or just snacking. The tops can be used for a nutritious green, and the roots can also be used for making sugar. They never stain, and may be boiled, baked, pickled, or frozen.

Badger Flame. (From Row 7 Seed, a cooperative effort between chef and seed breeder). The appropriately named beet has 6-7 inch cylindrical yellow-orange roots. The flame-like color deepens as the season progresses. Taste: think mild and sweet. It can even be eaten raw. Each Badger seed sold supports public plant breeding research at UW-Madison.

Chioggia (**Bassano)**. Candy cane beet, from the Northern Italian town of the same name. Became popular in the 19th century. Deep pink/white spirals add interest to salads and soups. Does't bleed! Tastes good raw, and the greens are crisp.

Guardsmark. Highest quality Chioggia strain.

Cylindra. (Formanova). Cylindrical roots with sweet, fine-grained flesh, and uniform slices. A Danish heirloom also known as "butter slicer" because of its texture.

Detroit Dark Red Heirloom. Leaves great for salads or braising. Very sweet roots up to 3" across. Early producer. Good fresh, frozen, or canned. This reliable beet has been around since 1892.

Golden. Another oldie, but goody; it dates back to the 1820s or earlier. Tasty greens. Likes full sun. Grows 8-10 inches high. Unlike reds, it does not bleed.

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. An Italian heirloom that is more tender than most. Produces well over the whole season.

Romanesco Italia. Related to cauliflower. Another heirloomI from Northern Italy. Its apple-green head has superb flavor and remains a favorite with fine chefs and discerning home gardeners. Baker describes its "fractal form as a fascinating logarithmic Fibonacci spiral ". You don't have to be a math wizard to enjoy it.

BROCCOLI RAAB

Hon Tsai Tai Flowering. Dark green leaves, purple veins/stems give way to tender edible flower stalks. Harvest just as bids begin to open by cutting or by snapping stem and leaves. Use like raab—sauté all parts and flavor to taste.

Broccoli Raab (Spring Rapini). Italian specialty. Succulent stems and mild, tender florets. Prized by chefs for its pungent flavor. It's high in vitamins C, A, and Iron.

BRUSSELS SPROUTS

Catskills. Dwarf plants produce tasty uniform sprouts. Developed in 1941.
Long Island Improved. The standard since the 1890s. Heavy yields.

CABBAGE

Brunswick. A German heirloom introduced in 1924. The large drumhead shape is very cold hardy. Good cooked, as slaw, or for sauerkraut. Great choice for storage.
Early Jersey Wakefield. An old New England heirloom dating back to 1840. Favorite for early harvest, reliable and hardy- even under less than perfect conditions. 2-4 lbs.
Mammoth Red Rock. 1889 heirloom. Deep red heads with good flavor. Makes pink sauerkraut.

CAULIFLOWER

Purple or 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, CELTUS

Celtus. Botanically this southern China plant is a lettuce. It should be harvested when the edible stem thickens and is 8-10 inches in length. The flavor is mild to slightly bitter and works well in soups and stir fries. Young leaves may also be used in salads.
Chinese White. Delicate and delicious. Asian celery is more tender and flavorful, making it great for soups, stews, mirepoix, or anything calling for celery. It has been cultivated for over 800 years in the Chinese town of Liyang.

Chinese Pink. Easy to grow bright print celery from China, where it is popular in the high-end restaurants of Beijing. Baker Seed says its great for "beginner" gardeners because its easier to grow. Sure to be a winner in a child's garden because of visual appeal. Expect the best celery taste and texture, and it has good nutritional value.
Cutting Celery. This is celery seed expressly bred for leaf productions. When used in salads, cooked in soup, stew, or vegetables, the flavors are intensified.

Giant Red Celery. A standard for generations of English gardeners. A reliable grower, it is quite cold hardy, and its flavor seems to improve as the weather gets colder. The stalks are purple and turn pink when cooked.
Tango. Major advance over older types. Stalks less fibrous and great celery flavor. Grows well even in less than ideal growing conditions.
Utah Tall. Large plants with compact hearts. May reach a foot in height when well grown. Crisp medium-green. Best late summer crop. First introduced in 1953.

Celeriac, 'Giant Prague'. 110 days. Heritage (1871). Knob celery. Large white roots. Taste and texture are much like celery. Try it fried or in soups.

CORN, POPCORN

Chapalote. This may be the oldest corn variety grown in North America. Carbon dating reports it could be 4,000 years old! The long slim ears have kernels of luminous amber to dark brown. Drought and heat tolerant; thrives in southern latitudes. We hope it will in our areas as well. Try it popped or ground for corn meal.

Cherokee Long Ear Popcorn. Selected by the late Carl Barnes, the Cherokee corn collector from Oklahoma (per Baker Seed). 5-7 inch ears that are brightly colored. They make wonderful fall decorations. The best news--it makes great popcorn!

Dakota Black Popcorn. Another dual purpose corn. Use in a colorful fall plant arrangement or make popcorn for home movie night! It pops bright white with a small black hull still attached. It's easy to grow and does well in almost any climate. Bred by the Podolls of Prairie Road Organic Farm, seed growers in North Dakota.

Glass Gem. Another treasure bred from numerous Native varieties by Cherokee corn collector, Carl "White Eagle" Barnes. He devoted his life's work to preserving and sharing many Native corn varieties. 3-8 inch ears gleam with glass like kernels. So decorative, but edible and delicious as well. Plants can reach to 9 feet tall with side shoots if the season is long enough. The kernels can also be parched and ground into meal etc. Baker Seed rightfully call it the "world's most beautiful corn".

Mini Blue. Decorative, delicious shiny little Indigo or colonial blue ears just 2-4 inches long. Good yield per stalk (3-4 ears). Plants will grow 6 to 7 foot.

Montana Lavender Clay. A flour corn with long slender 8-12 inch long ears in an attractive pastel shade that produces silky, soft cornmeal. The lavender kernels show this blended variety descended from the lavender parching corn of the Mandan tribe. Thomas Jefferson received seeds from the tribe, via Lewis and Clark. They met members of the tribe on their expedition.

Strawberry. Only 2-3 inches long, ears look like big strawberries. Decorative or makes delicious popcorn. Plants about 4-foot tall yield 2-4 ears each.

CORN, SWEET

Stowell's Evergreen. This is among the oldest sweet corn still in production, predating 1849. A tasty white kerneled corn, it remains a favorite of many. Historically, the ripe plant was pulled up and hung upside down in a cool pantry, with the ears lasting well into winter. Nostalgia note: in 1873, seeds sold for 25 cents per pint.

CUCUMBER AND GHERKIN

7082 Cucumber. An experimental cuke that is "bold and complex", and green. From Row 7, whose seed sales support public plant breeding at Cornell University.

Armenian. Genetically a melon. Baker Seed calls it "yard-long" cucumber. 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 15-18 inches.

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

Cucumbers, con't...

Boothby Blonde. Unique plump cucumber with creamy yellow skin and black spines grows 3-4 inches, and has a sweet delicate flavor. Maintained by five generations of the Boothby family of Livermore, Maine. On the Slow Food Ark of Taste as an historic variety in need of preservation.

Crystal Apple. Small oval white fruit. Mild, sweet, tender and the size of a small apple. Eat it skin and all. This variety, introduced from Australia in 1930 from Arthur Yates & Co., has become almost extinct here. 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. This is a Baker Seed favorite garden crop. It was a favorite on grandparents farm. Backstory long; look it up.

Metki Painted Serpent. (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. Try some in a salad.

Miniature White. White-skinned, black-spiked cucumbers are great for fresh eating or pickling. 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, listed by seedsman J.H.Gregory. Use it to make tiny sweet pickles.

Poona Kheera. Unusual gourmet variety with sweet golden skin and juicy, crisp texture. A specialty variety from India. Potato-shaped fruit has light yellow skin when young, with rosy russeting at full maturity. Flavor is best when harvested as rosy blush begins. Heavy producer, disease resistant, and hardy. Climbs easily on a trellis to 5-6 feet. Indian street vendors sell it juiced as a snack to beat that country's intense heat.

EGGPLANT

Aswad. A delicious Iraqi variety. Satiny, dark-purple fruit gets very large—3 pounds or more! Shaped like a squat teardrop, the flesh is very sweet and tender. It's perfect for grilling or baking. Heat tolerant and very productive.

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

Eggplant, con't...

Diamond. 65-70 days. Standard eggplant for high yield. Brought from the 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. Fruit is about 6-9 inches by 2-3 inches. Firm flesh and great flavor.

Fengyuan Purple. Unique Taiwan heirloom. Very long, slim, 12-16" fruit are light lavender purple in color. This is the longest eggplant available. Thin skin means peeling is not necessary, and the creamy white flesh is not bitter. Great for grilling or try it in a stir fry!

Little Fingers. Small purple-black fruit is produced in clusters on sturdy, compact plants. The blunt-ended fruit may be harvested when finger-sized, but may also be allowed to grow larger with no sacrifice of their mild, sweet taste, and tender texture.

Malaysian Dark Red. The tender and delicious violet-colored fruit is long and slender. This productive and tasty variety comes from the Southeast Asian country of Malaysia. A hard-to-find but very good variety for frying.

Mitoyo. Nearly black, large oval to teardrop shape. Tender and sweet flesh. All-purpose use, depending on personal preference- baking or roasted. It is even recommended for use without cooking. In its native Japan, it is often pickled.

New York Improved. Large black fruit on compact plants that stand up well under a heavy load of fruit. 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. Supposed to have fewer fruit calyx prickles.

Ping Tung. From Ping Tung, Taiwan. Purple fruit up to 18" long and 2" across. This variety is so sweet and tender, and considered one of the best Chinese eggplants on the market. Productive yield-up to 20 fruits/plant. Vigorous, stress tolerant. Stake for straight fruit.

Prosperosa. An Italian heirloom of very large, nearly round to teardrop shape. Dark purple glistens with satiny green sheen. There is a touch of cream coloring under the stem. Spectacular to see! Tastes great too. Slow to discolor.

Rosa Bianca. Light pink/lavender with white shading fruits. An Italian heirloom. Its creamy flavor, and rich mild flesh is popular with chefs and home gardeners alike. No bitterness!

Rosita. An heirloom developed at the Agricultural Experiment Station, Rio Piedras in Puerto Rico in the 40's. Neon lavender-pink fruit, with white shoulders, is tear-dropped shaped and grows to 8"x 4". It has a mild, sweet white flesh because the seeds develop late in the fruit. It has an excellent yield, and is a favorite of many gardeners.

Snake of Mugla. Gourmet variety from Mugla, Turkey. Plants produced an abundance of long, slender fruit. Fruits are dark purple, grow over 15" long and curl at the blossom end. Highly refined variety with a classic eggplant flavor. Baker Seed got it from Dr. Mehmet Oztan, founder of Two Seeds in a Pod (heirloom Turkish seed saver/grower, now of West Virginia.

Syrian Stuffing. Sourced to seed grower by a Syrian friend. The purple-black medium sized fruit is perfect for stuffing. Harvest at 4-6". Superb rich and complex flavor!

Eggplant, con't...

Thai Purple Ribbed. An exciting variety from Thailand. Lovely, highly ribbed, plum-colored fruit that has a delicious, strong eggplant flavor. The unique shape is similar to a mini fluted pumpkin- average width is about 4". White flesh with a very sweet taste. Productive and unique. Does well in containers.

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

EGGPLANT—GREEN and WHITE

Louisiana. Long-8" banana shaped. An heirloom from Louisiana. Tender, mild and prolific. For maximum flavor and optimal texture, pick the fruits when young. Tall plants produce high yields, and you can harvest in 70-80 days.

Thai Chao Praya. A matti-gulla (a region of India), where the brinjal* type eggplant, vigorous and prolific, grows. Round and creamy-green in color, and weigh 2-3 oz. Use in Thai dishes. *Brinjal is what eggplant are called in South Asia.

Casper. Medium, 5-6 " long Japanese type. Smooth ivory-white skin. Mild, meaty mushroom-like flavor. Ripens early. Fine choice for a specialty garden.

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-bulbing. Leaves are a nice addition to salads. Harvest leaves and stems for fresh use before plant begins to flower. Mature plants will have a stronger flavor

GREENS and ASIAN GREENS

We will have an assortment of the usual suspects; far too many to describe here. But think Arugula, 4-5 varieties of Chard, Chicory, Endive, Radicchio, and Lettuces in all shapes and shades of green; some with touches of crimson. That means loose leaves compact leaves, big and small head lettuces.

And don't forget Spinach! Here's a description of one of our latest finds.

Strawberry Spinach. Making a comeback; it is native to moist mountain valleys of North America. Dates back to 1600s in Europe, and the original seeds for Baker Seed came from a European monastery garden. In addition to little arrow-shaped leaves, the plant has small bright red berries. Underripe berries go well in salads; let fully ripen for juicy sweet snacking. **Consume in moderation as the seeds may have some toxic effects if consumed in large quantities**

Kale—Lots of it—because it's so good for you. As a lure, here's the scoop on two of our newest varieties of the popular superfood

Jagallo Nero. Considered the best tasting and most tender kale, making it ideal for raw preparations. Blue-green deeply cut leaves. Origin: Europe.

Scarlet Kale. Pretty looking and delicious. "Red" kale has lovely curly, frilly leaves. It should good in the garden as well as on your plate. Try baby leaves fresh in a salad. Vigorous with good cold tolerance; color becomes more vibrant as it weather cools.

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. Pre-1860 heirloom. A delicious cabbage-flavored bulb that grows above ground. Purple skin, sweet white flesh is good cooked or raw. High yield and cold hardy. Harvest at when tennis-ball sized bulbs. Peel, remove all tough, 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 form 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. The German heirloom hails from Schmelz in Saarland. Needs very rich soil and lots of space to get gigantic.

LEGUMES AND RICE

BEANS.

Guatemalan Black. Received from a friend.

Haricot Tarbais. A large, plump snowy-white bean. It has been grown for centuries around the southwestern village of Tarbais. A remarkably tender bean with thin delicate skin has a lower starch content than other types. It's a main ingredient of cassoulet.

Red. Avoid getting the leaves wet as this can promote fungus. Pick at full maturity as dry beans. This means allowing allowing good space between plants for ventilation. Red beans are native to Mexico. Avoid planting near onions or fennel, but mutually beneficial with corn, strawberries and cucumbers. Do not grow in the same spot more than once every four years.

PEANUTS.

Carolina African Runner. Thanks for Brian Ward of Clemson, this peanut is making a comeback after it was thought to be extinct in the 30s. Originally brought, in the 1600s, by slaves from West Africa, it could be the first peanut on US record. About half the size of modern cultivars, it is much sweeter, and has a higher oil content, making them not only great for snacking, but great for cooking and oil pressing.

Tennessee Red Valencia. An heirloom, grown since before 1930. Each pod holds 2-5 red-skinned, sweet kernels. Valencia type, earlier than Virginia strains. Superior for roasting or boiling (the preferred method in the Deep South).

RICE.

Duborskian. A upland short-grain hardy Russian variety. Well adapted to dry land production (no flooding necessary). The sturdy plants resist lodging and grow to 20-24" producing 12-18 tillers (stem) per plant, each bearing a rice pannicle (clusters of flowers that sprout from the top of the tiller).

Titanio Rose. Short-grain brown rice from Italy. Another upland variety that grow in drier conditions. This variety is used for risotto with a creamy texture and great flavor.

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. 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.

Kiwano Jelly Melon (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, 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 by Glenn Drowns of Sand Hill Preservation Center in Northern Idaho. Produces 9 inch round, dark green fruit with candy-sweet, red flesh. Does well in both hot and cool evening zones. Average weight is 8-12 lbs

Melon, con't...

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. Grows 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; shape may be round or some may be longer and oblong. An occasional plant will produce red fruit. Sounds like an interesting one to grow. 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! A good keeper.

Orangeglo. Oblong fruit grows to 25 pounds. Sugary, sweet, crisp orange flesh. Resistant to wilt and insects. Many taste-testers rate as best of ALL orange varieties. Introduced by Willhite Seeds prior to 1965.

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. Rated among best tasting.

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. Introduced by Henry Fields Seeds in the 50s-60s. Originally offered in three colors- red, yellow, and white. "Sweet as sugar" = Sugar Lump.

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 and LEEKS

(onions are defined by the hours of daylight required to develop bulbs; short, intermediate, and long. Our area may do best with long and intermediate).

Ailsa Craig. Long day. Sweet, mild, yellow onion with excellent size potential—jumbo to colossal! A five pounder would not be unusual. Round to tear drop shaped bulb with light skin, and mild, sweet flesh. Use fresh. Not good for storage. HISTORY: Introduced in 1887 by a gardener for the Marquis of Ailsa at his castle in Scotland.

Australian Brown. Intermediate day. Introduced by W. Attlee Burpee in 1897. Intermediate day; need 12-14 hours per day of sun to form bulbs. This variety produces extra fine large bulbs that have superb flavor. Excellent for storage.

Bianca Di Guigno. It's a late maturing cippolini type onion. The small flat shape makes it ideal for grilling and pickling. Cippolini types are sweeter than most, and this is an easy to grow variety.

Bulgarian Giant Leek. A long thin leek of the best quality, with light green leaves. This is a fine autumn variety that is popular in Europe. The picture tells it all; sorry I had to shrink it. Reviews claim an occasional 5 footer!

Carentan Leek. Long, thick (2" across) vigorous, and fast growing delicate. It has a delicate, deliciously mild flavor, and is great fresh or cooked. An old European favorite that is becoming very rare. Very adaptable and yields are good. The Carentan was first mentioned by Vilmorin in1885. NOTE: see below-Flat of Italy for Vilmorin info.

Dakota Tears. Long day. Medium-sized hard round bulbs with reddish-gold tinting. Often selected for vigor, size, and storability. Bulbs can weight up to 1 pound Honored as one of ten outstanding varieties by Organic Gardening Magazine in 2010. Bred in the 1980-90s by David Podoll (it was 20 years in the making).

Flat of Italy. Intermediate day. Beautiful red cippolini-type, flat gourmet onion from Italy. It is bright red in color and very flat—perfect for fresh eating or cooking. This is a very old Italian variety that has been mentioned by Vilmorin in 1885. (NOTE: we know you'll want to know that Vilmorin is a French seed producer that was family-controlled for two centuries. It is now a publicly traded company that is the largest plant breeding and seed companies in the European Union).

Giant Musselburgh Leek. An heirloom introduced in 1834 in Edinburgh, Scotland. Grows well in most locations. This old favorite has a huge size and is very winter hardy. Thick, white stalks 2-3 inches in diameter, it has mild flavor and smooth, tender stalks. No wonder it has been passed from one generation to the next.

Globo. Intermediate day. An award winning giant exhibition onion (per Baker). Looks beautiful and has a super sweet complex flavor. Flask shaped with pale straw-colored skin. Works well raw in salads and is perfect for cooking. Good storage onion.

He Shi Ko Bunching Onion. An heirloom Japanese perennial bunching onion (non bulbing). The stalks grow and divide from the base. Mild and tasty, these are an essential ingredient in both Oriental and American foods. Baker Seed can grow year round in Missouri, and says it can be done in most places. Northernmost growers should use cold frames or other winter protection. A Quebec grower reported success!

Jaune Paille Des Vertus. Long day. Easy to grow long day onion. It was one of France's most widely cultivated onion, and in many parts of Central Europe in the early 1900s. Round shape getting flat on the roots side. About 3 inches in size, with yellow straw-like skin color (paille means straw in French). Inside it is a white to pale green.

New York Early. A classic yellow onion- productive and dependable early onion. An open-pollinated version of Early Yellow Globe grown commercially in Orange County. Medium sized, chunky, firm yellow onion. Suitable for medium term storage.

Red of Florence. Long day. Very rare. A delicious heirloom from Florence, Italy. The bright red onion is oblong-shaped (think torpedo). Adaptive plant, it seems to do well almost anywhere. Mild and sweet makes it great for salads and pickling. Looking for nutritious produce? Reds have lots of anthocyanin, a healthy antioxidant.

Red Welsh Bunching Onion. Super-hardy bunching onion that originated in northern China or Siberia, despite its name. Grown for its thick green stems and hollow leaves which possess a sharp onion flavor. This perennial never forms a bulb in the garden; new plants can be raised by replanting the abundant sides-shoots. May be blanched like leeks by earthing up the thatch stems as the plant grows. Widely used in Asian cuisines. Also grown among the Welsh, hence its name.

Southport Red Globe. Long day. First released in 1873, and still one of the best. Firm fleshed, medium sized, globes-shaped, deep red roots and one of the best keepers of any red onion. Some resistance to fusarium rot. A top-notch producer for the North.

Tropeana Lunga. Intermediate day. Big, bottle shaped red onion. An heirloom from Tropea, Italy, it is rare in America. Popular with Mediterranean chefs. Mid summer harvest. Reviews from gardeners were positive. Some compared with Red of Florence with favorite a toss-up.

Yellow Cippolini. Long day. Flattened yellow onion with great flavor. Strong flavor sweetens with cooking, making it an excellent choice for grilling, roasting and pickling. Stores 2-3 months.

Yellow of Parma. Long day. Large, golden onions are oblong-globe shaped. This late onion makes and excellent keeper. It's a rare and hard to find Italian variety. Long day. Reviews from Baker Seed buyers say this is the best onion they are growing. Best in full sun, and stores well.

Valencia. Day neutral. 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. Harvest when tops are brown and dry. Came to the U.S. from Valencia, Spain. A great cooking staple. Same origins as the Utah Yellow Sweet Spanish. Good keeper.

Walla Walla. Short day. 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. The official state vegetable of Washington. Brought from Corsica in the late 1800s.

Wethersfield Red. Long day. This onion dates to the 1700s, and is popular from New York to Bermuda. It was a source of much wealth to the onion growers of New England, as well as to the Yankee traders who sold ship-loads of it. The 1865 Comstock-Ferre catalog states, “It is the kind mostly grown at Wethersfield. It grows to large size, deep red, thick, approaching to round shape, fine-grained pleasant flavored, and very productive. It ripens in September and keeps well”. High praise from a 19th century seed grower. It is a slightly flattened, deep blood-red onion of renowned quality. A taste of horticultural Americana. Not widely grown, but Freville Farm has it. (PS. Wethersfield CT is about 66 miles from Pawling).

White Creole. Short day. Medium-sized bulbs have a translucent white flesh that is very firm. It forms perfect bulbs and has excellent storage quality. Tasty fresh or cooked. White Creole is a top choice for dehydrating and has a pungent flavor.

Zebrune Shallot Onion. A gorgeous heirloom French eschalion or banana type shallot yields plump, long, torpedo-shaped bulbs that are brown tinged with pink. Mild, very sweet flesh. Excellent keeping quality makes these gourmet shallots useful over a very long season.

PEAS, SHELL

Karina. 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.

King Tut Purple. Very rare and amazing garden pea! Fuschia purple flowers give way to tasty, fat, purple pods on strong and vigorous vines that prefer cool weather. A highly productive variety that makes a delicious soup pea or pickled young as a purple snow pea. HISTORY: According to Baker Seed, it is one of the most historical peas known; the story says that these seeds were taken from the tomb of the famous Egyptian pharaoh of the same name. The back story continues with a fascinating story. Check it out on their website. Baker actually got the seeds from Japanese seed collectors during their travels there.

Lincoln Garden. Introduced in 1908-“an old time pea”. Tightly filled pods are easy to shell; compact ones are great choice for small gardens. Does okay in warmer weather.

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

Beauregarde. Another great looking plant from the Row 7/Cornell collaboration. The goal is to bring more flavor and more purple to purple peas. These wavy-podded snow peas hold their color when cooked. Try to wait for small peas to develop to reach full flavor potential. Red, purple, and blue plants contain anthocyanins that may offer anti-inflammatory, anti- viral, and anti-cancer benefits.

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.

Golden Sweet. Produces beautiful, bright lemon-yellow flat pods that are great in stir-fries. Best flavor when 3-3 1/2 “. Trellis vines. The plant has purple flowers. A rare and tasty. SOURCE: not certain but may have come from India. And Gregor Mendel may have used it or something similar in his pea breeding experiments in the 1860s.

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” bush plants have 4 1/2 “ long pods. Resistant to pea virus. Huge crop producer with high percentage of two pods per cluster. Reviews suggest using trellises. Why Oregon? Developed by the late Dr. James Baggett, of Oregon State University, where he was head of the vegetable breeding program.

Trial Mix. A colorful duet from Row 7 that combines the purple Beauregarde pea with its green, wavy-podded one. Same process—wait for the small peas to enjoy maximum flavor. Every seed sold benefits Cornell University’s plant breeding research.

PEPPERS, HOT. (SCOVILLE HEAT UNITS-SHU- indicate level of heat in each variety).

Aji Charapita. Tiny pepper native to Peruvian jungle; its a wild bushy plant which produces hundreds of hot, small round Tepin-like peppers (the size of a pinky tip). One pepper crushed with the back of your spoon, will perfectly heat your meal. Considered the world’s most expensive pepper. It has a distinct fruity, citrus aroma and is equal in heat to a cayenne. Due to its rarity and hefty prices, it is often known as the “Mother of All Chilis”. It is very hard to source outside of Peru. But thanks to Baker Creek, we have it for you. Try it in your salsa or a sauce for a unique tropical taste. Often used as a powder in various dishes. Popular in Peruvian kitchens, where it is harvested as needed. SHU:30,000-50,000.

Aleppo. (Halaby). Blunt-bottomed red pepper growing less than 2 feet tall. The plant's leaf cover protects the fruit from sun damage. Aleppo pepper is used mainly in the dried, crushed form. They dry quickly and do not go bad on the drying rack. And they do not tend to mold. Peppers are very thin-skinned and walled which makes them easy to proces in a blender or through an herb cleaning screen. The taste-described by the seed purveyor- is slightly smoky, salty, sweet, warming-sounds appealing. HISTORY: native to Syria and Turkey. It is named after the ancient city of Aleppo, which was on the famed Silk Road of old. SHU: 10,000 (moderate).

Apocalypse Scorpion. Is this the ugliest pepper you've seen? It's also a contender for the "world's hottest pepper" title. It took more than 5 years of breeding, by the Italian Pepper Lovers' Association, to get the desired heat intensity. Does this super hot scorpion type type pepper stands a chance to be a record breaker? Initial tests gave the pepper a 1.22 million SHU. Baker Seed's goal is for a SHU rating of more than 1.5 million They are adapting how it is grown, and subsequent seasons will show the results; they hope to surpass the current world record holder- Trinidad Scorpion. Good luck to all the contenders. We suggest making your own decision by growing some of our hottest offerings. Plants reach 4 feet tall, and produce lots of fiery peppers.

Bhut Jolokia, Chocolate. 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. Reviews by growers note heavy yield and complex flavor. Described as difficult to germinate, FF will do its best to grow sturdy, healthy plants for your enjoyment. SHU-1,001,304.

Black Hungarian. Unique, black-colored fruit shaped like a Jalapeño. Mildly hot with delicious flavor. Tall, ornamental plants have beautiful purple flowers. Rare and colorful. Reviewers suggest using them in a stir fry. SHU:5,000-10,000. Median heat:7,500SHU.

Brazilian Starfish. The unique star-shaped fruit originated in Peru, but was domesticated in Brazil. Expect surprises when eating this pepper. It varies in heat, but can vary from medium spicy to hotter than jalapeños. It's always juicy and quite sweet. Plants are vigorous and unusual, having an almost weeping, vine-like habit. Slow to yield; but amazingly prolific by the end of the season. The fruit reaches 2" in width, and is a brilliant red at maturity. SHU-30,000-50,000.

Buena Mulata. Fascinating backstory (abbreviated). Originally acquired, by William Woys Weaver's family 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. Great as ornamental. SHU-80,000-100,000.

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. Described as having an addictive citrusy smoky flavor. SHU-300,000-475,000.

Peppers, con't...

Candlelight Ornamental Hot. Dwarf 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. SHU:1,000-5,000.

Carolina Reaper, Hot. Another contender for the hottest pepper title. It is a serious scorcher, not intended for the faint of heart or tongue. For the less adventurous, they make a great conversation piece in the garden. The little, fiery red peppers have a scythe shaped tail at the base of many fruit, hence the name "reaper". SHU:2,200,000.

Cayenne. Native to South America. Fruit is long, thin, and very dark red. Usually ground to powder and used on food to enhance flavor. Cayenne is used as a medicinal herb as well. And traditional usage care for circulation stimulant, antibacterial, fight off colds, cough remedies, etc. May be used topically for relief of muscle pain. SHU:30,000 - 50,000.

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. SHU:30,000-50,000.

Chocolate Habanero. Not only beautiful, but hot- 300,000 Scovilles units. The chocolate-brown lantern shaped fruit are about 2" long and very ornamental. Hot pepper enthusiasts love the heat and flavor of this pepper. But be careful, and use in moderation. SHU:300,000.

Craig's Grande Jalapeño. A big, fat jalapeño that is perfect for making salsa. This is the one for Jalapeño lovers! It has thick, flavorful, hot flesh. A Baker Seed favorite from Redwood Seeds, a west coast provider of heirloom and open-pollinated seeds. SHU: 2,000-4,500.

Datil. (Capsicum Chinense). Renowned pepper originally from St. Augustine, Florida. Local legend says the peppers were brought there from Spain, where they enjoy a following in Minorca. However, they may also have originated in Chile. Blazing HOT, blunt little 3.5 inch fruit ripens to a brilliant orange-yellow. Vicious heat comparable to habanero types, but the flavor is more complex, sweeter and more fruity. SHU:100,000-300,000.

Death Spiral. The death pepper is a new strain that emerged from the UK a few years ago. A super hot chili loaded with capsaicin oils dripping between its inner walls. It's inner layer is brown. Flavor varies from fruity to floral. Ripens differently from other hots; light green to peach and ending in a vibrant red and orange. A new strain, so expect the unexpected. Estimated SHU: 1.3 million plus!

Elephant Trunk. This spicy cherry red heirloom pepper with roots in Central America was saved from a 1930 seed collection. Mentioned as a novelty pepper in an 1898 catalog, it remained popular with the New Jersey canning industry. The curving pods are 10-12 inches long and taper to a point or a three-lobed "nose", like an elephant's trunk. They literally drag on the ground so plants should be well staked. The bushes are small, about 1 1/2 feet tall; they are well suited to pot culture. It was popular with canning companies because it is fleshy, sweet, and yet pleasantly hot. Try it yourself for pickling, catsups, and bottled sauces. Late season pepper, with peak production in late August and early September. SHU:6,000.

Peppers,con't...

Filius Blue. A perfect ornamental/edible plant. Use in landscaping or in pots. Heavy production makes it hard to miss in any garden. Compact plants have a wonderful bluish tinge and produce lovely, small violet-blue fruit that is quite hot. SHU:50,000.

Fish Pepper. A chili pepper known for its unique heritage. An African-American heirloom popular in the Philadelphia/Baltimore region. Fish pepper plants are unique, with striated and speckled white and green leaves, the compact 2 foot tall plants stand out. They start as a solid creamy white, developing into a light green with dark green striating, turning orange with dark brown striating until they finally mature into solid red peppers of flavorful culinary fire. You'll be checking your garden more than once a day! The fish pepper probably originated in the Caribbean and was first introduced to the mid-Atlantic region in the 1870s, where it became popular in the seafood restaurants in that area. Kept as a "secret" ingredient in these dishes, its use in recipes was handed down orally. SHU:5,000-30,000. Medium-heat pepper.

Grandpa's Home. Said to have come from Siberia. Medium-hot pepper with very high yield. Brilliant red 2 inch fruit are upright on tidy plants. Super container plant, consider for overwintering indoors. Will bloom and set on fruit even under low-light. SHU: figures vary. Might be as low as 1,000 or as high as 40,000.

Lemon Drop. This seasoning pepper from Peru ripens to a clear lemon yellow; sometimes it has a dark purple blush. Our seed source says the flavor is very clean, uncomplicated, with a slightly citrusy-heat. The 2 foot plants are covered with the thin-walled, conical fruits which reach 2-3 inches in length and have very few seeds. SHU:15,000-30,000.

Leutschauer Paprika. Very rare 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 (think Gourmet Paprika Powder). SHU: 1-1,000.

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! SHU:5,000.

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. SHU:325,000

Orange Spice Jalapeño. Colorful new "heirloom" introduced by New Mexico State University. The tangerine-orange variety was bred using natural backcrossing techniques. The result? An extra rich tasting and eye-catching fruit. It was created in response to our increasing appreciation for eating a rainbow of nutrition. It's ornamental as well as extremely prolific. The fruity-citrus taste is packed with nutrition, and it's only moderately spicy. SHU:25,000-80,000.

Peppers, con't...

Pimiento De Padron. Small-fruited peppers that originated in Galicia, northwestern Spain. Found there in tapas bars where they sauté bite-sized green fruit in olive oil and serve with coarse-ground sea salt. Most of the peppers are relatively mild, but an occasional unpredictable hot one led a New York Times writer to warn all eating the dish that it was a game of "Spanish Roulette"! Grow it and decide for yourself. Also fine for pickled peppers. The heat increases as they ripen to red. SHU:500-2,500.

Rezha Macedonian. Seed grower received its initial supply as a donation from school children from the villages of Kalugeritsa and Zieovo. Its name means "engraved". In Macedonia it is also called "Vezeni Piperki, which means "embroidered". Both names refer to the curious lines on the skins of tapering, long, thin peppers. It is, apparently, a common sight to see great clusters of fruit hanging to dry in Macedonia's warm, late autumn sun. The flavor ranges from mild to very pungent. Seeds saved by traditional farmers also show the pronounced striating. SHU: wide range 1,000-24,000.

Ring-O-Fire. Glossy sheen, fire engine red. A newer variety that's an improvement over the Cayenne. Similar heat, but earlier and more productive. Peppers average 4" long, and are great for drying. SHU:50,000.

Serrano Tampequino. Sourced from the mountains of Mexican states Hidalgo and Puebla. Large plant bears green club-shaped fruit. Very hot and pungent; it has a distinctive flavor; second only to jalapeños in popularity. This chili is easy to grow and prolific. SHU:6,000-23,000. Medium-hot to not.

Seven Pot, Chocolate. A supremely spicy take on the super hot Seven Pot pepper club. It is believed that the darker the color, the hotter the pepper. This makes the Chocolate Seven pot one of the rarest and hottest pepper. Originally bred in Trinidad, it is now popular among home pepper breeders who are competing to make the world's hottest pepper. Want to join the competition? Start with our plants, and Good Luck! SHU:923,000-1,800,500.

Seven Pot, Red. 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". SHU:800,000-1,000,000!

Tabasco. A famous heirloom introduced into Louisiana in 1848, and became the main ingredient in Tabasco Pepper Sauce. It is very hot and has a delicious flavor. Plants grow up to 4 feet tall and are covered with small, thin peppers, that ripen from green to orange, then red. Needs a warmer summer or it can be grown as a potted plant. SHU:30,000-50,000.

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. SHU:3,500.

Thai Red Chili. Hot heirloom from Thailand, also known as Burapa. Used in almost every dish in old Siam. Small pointed fruit with thin flesh are easy to dry; bright red in color. Ornamental plants (tall, bushy plants) are loaded with fruit. Perfect for Asian cooking. SHU:300,000.

Peppers, con't...

Trinidad Scorpion. Former record holder for heat-nearly the hottest chili on the planet! Wrinkled, lantern-shaped fruit ripens to a searing red-orange. Take note of the infamous scorpion "tail". Was named as the world's hottest pepper by the New Mexico Chile Institute, edging out the previous record holder, Bhut Jolokia. Trinidad Scorpion averaged at 1.2 million SHU. Who needs pepper spray?

Trinidad Scorpion, Yellow. Yellow to orange fruit often bears the infamous scorpion "tail". A natural variant of the class Trinidad Scorpion (see above), but with considerably less heat. Its fruit is pleasantly citrusy, but still plenty hot. More productive than other Scorpion types. SHU:1.2 million. Some were over 2 million.

Tunisian Baklouti. Large red, tapering pods have a wonderful hot flavor, but tend to get milder with cooking. It's perfect with couscous and other North African dishes. It's is one of the best hot peppers for roasting and drying. BTW, did you know that Tunisia, on the Barbary Coast, was once considered the "bread basket" of the Roman Empire? SHU:1,000-5,000.

West Indies Red Habanero. Comes from Antigua and Barbados where it is grown for commercial production. Dependable and productive. Comparable heat and flavor as the Red Savina, but more aromatic. Dark red pods grow up to 2" long by 2" wide. Baker Seed describes it as fiery, scorching, and essential in Jamaican jerk and Caribbean hot sauces. SHU:300,000-445,000.

PEPPERS – SWEET

Ajvarski. Outstanding roasting pepper from Macedonia. Two-foot stocky plants get 6-7 inch broad wedge-shaped pods that ripen green to deep, rich red. Baker Seed original supply was a gift from students in Kalugeritsa and Zleovo. There it is often roasted, peeled and ground into a traditional relish called AJAR. These are also great on the grill-the neighbors will suddenly be dropping by with plates in hand.

Albino Bull Nose. Blocky 3-4 inch peppers are a lovely cream color. They have a nice mild, sweet flavor and ripen to a beautiful reddish-orange. Good producer of fruit from early summer until frost on very compact, dwarf plants. Baker Creek's restaurant uses it in their cuisine and says it is very popular. An heirloom variety.

Arroz Con Pollo. ORIGIN: Eastern Cuba. Another Caribbean "seasoning pepper". It looks like a habanero, but remove the seeds, and the heat is gone. Plants have a high yield and are best harvested when orange to red. For an authentic Cuban dish—sauté pepper with onion, garlic, annato (an orange-red condiment). Add with fresh chopped cilantro to a pot of beans.

Banana. A classic, sweet wax pepper that has been grown by generations of gardeners. Its sleek, tapered fruit reaches 6-7 inches long, to 2 inches wide, and are a translucent ivory color when immature, ripening quickly to a stunning red-orange. Superb stuffed, in salads, or pickled.

Peppers, con't...

Canary Bell. Sweet, medium-sized thick-walled green fruits ripen to bright yellow. Sets early and produces all summer. Generally milder in flavor than the traditional red or green. Use in salads, stir fry, fajitas; a great type for grilling.

Chocolate Beauty. Medium-large fruits ripen to chocolate brown. Green fruit is good, but "average" flavor. They not only look spectacular when fully ripe, but the sweetness increases and becomes delectable. You will have to grow it to see/taste for yourself! 3-4 lobed fruit is crisp, juicy and very sweet.

Chocolate Bell, Miniature. Heirloom from Ohio. Lucina Cress grew them by saving seeds from the smallest plants. Small well-formed bells start as milk chocolate in color ripening to rich red. Stocky plants with great production. Great for salads.

Corbaci. A unique and wonderful sweet pepper with very long 10 inch curved and twisted fruit that is very slender, like a Turkish sabre. This is a rare heirloom from Turkey that has a rich flavor. Try it pickled or fried. One of the most productive of all peppers according to tests by the University of California.

Corno Di Toro Giallo. The traditional favorite in Italy. Long 8" tapered, bull-horn shaped golden-yellow peppers and sweet and spicy. They are great fresh or roasted. Large plants yield well. Reputed to have some heat (500 Scovilles), but some say no. Commonly known as "Yellow Bull's Horn".

Criolla de Cocina. Rare sweet pepper from Nicaragua (collected from a farmer in 1988). Grows wrinkly looking fruit the size of baseballs-4 inches. Ripen from dark green to red. Thin walled. Use in sauces, roasting, stuffing and frying. Plants are just under three feet tall, and it's wrinkly skin is unique looking.

Cubanelle Sweet. Also know as "Cuban pepper", it is a variety of sweet pepper commonly used in Cuban, Puerto Rican, and Dominican cuisine. Many cooks prefer it to bell types. They can sometimes be slightly hot, but only with a touch of heat. This 6-8 inch pepper is prized for its sweet, mild flesh, rich flavor and pretty colors. Its thin wall makes it well suited for quick cooking, and it has a low water content. For roasting, stuffing or as a pizza topping pick when yellow-green. Try it fried, or in a yellow mole sauce. It is also a traditional ingredient in sofrito**. Left to mature, it becomes bright orange-red. In addition to their famed taste and color, the Cubanelle is known for unique, imperfectly curled, wrinkled, and twisted shapes. **Sofrito is a sauce used in Spanish, Italian, Portuguese, and Latin-American cooking.

Emerald Giant. USDA bred, introduced 1963. Heavy yield of large, blocky 4-5" x 3 1/2-4" fruit. Fruit is thick-walled, turns dark-green to red. They taste sweet, crisp and juicy. A vigorous and productive plant with a long season.

Figitelli Sicilia. Sweet and juicy with an occasional hint of heat. Often pickled. Heirloom from Sicily. Ripens from green to long red curved elongated fruits. High yield from mid-season on.

Golden Cal Wonder. An American heirloom since 1920. Colorful golden bells that are very sweet and tasty. Gold peppers are superb for fresh eating; great for kitchen gardens. Productive plants produce early and do well in the North. Upright plants are ever-bearing. Described as a trouble-free pepper.

Golden Marconi. Big yellow 7” tapering, very sweet fruit. Prefers full sun. This late season Italian heirloom is great for frying. One source suggests stuffing with jack cheese and roasting! Resistant to potato virus.

Habanada. The world’s first truly heatless habanero from well known organic plant breeder, Michael Mazourek. The habanado is the product of natural breeding techniques. A great snacking pepper, it has all of the fruity and floral notes of the habanero without any spice (even the seeds are sweet). The 2-3 inch tangerine fruit stole the show at the 2014 Culinary Breeding Network Variety Showcase, where the fruit was made into a stunning sherbet. Make it a centerpiece of your cuisine.

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, the fruit is sautéed in sea salt or featured in the traditional dish Ohitashi.

Jimmy Nardello. Named for Italian immigrants who brought seeds when immigrating to Connecticut in 1887. They continued growing it and named it for their fourth son. Fruit grows to 10” long and ripens to glossy red. Sweet frying pepper. Its rich flavor has earned it a spot on “The Ark of Taste” by Slow Food.

King of the North. Short season. Nice, blocky fruit with good flavor picked green or red. This variety thrives in the cooler summer weather, and yields crisp bells right up until frost! Traditional looking red and green bell variety, with three to four lobes each.

Lilac Bell. Fruit is a stunning medium lilac-purple. Crisp, juicy, and sweet! Try it on your relish tray. The medium-sized fruits start out yellow-green and ripen to purple, and finally to red. Sounds like a plant that will be fun to watch grow and then savor the fresh taste.

Lipstick. A delicious pepper with 4 inch-long tapered, pimento type fruit that is super sweet, and has thick red flesh. An early pepper that does well in the North. one of the sweetest peppers on the market. Make it your go to sweet for salsa, salads, cooking or roasting.

Manganji Sweet. A traditional cultural vegetable in Kyoto, Japan, celebrated as the King of Japanese Chili peppers. But it’s a sweet pepper with complex flavor and soft skin; it’s a favorite of home cooks, as well as high-end chefs. Its versatility makes it a subject of culinary innovation by some of Kyoto’s culinary masters. Manganji pepper chocolate bars, and candied manganji pepper juice are just two examples.

Marta Polka. A popular Polish variety of bell. Large elongated bells ripen from green to golden yellow. The plant is compact but very productive. Suitable for container planting. Thick walled but crisp flesh and sweet taste.

Midnight Dreams Bell. Blocky four-lobed bells are the most amazing ebony-black we have seen in a pepper. Fantastic looking, and possibly the darkest colored pepper on the market. Ripens from green to ebony-black. The glistening, gem-like fruit is unusually thick walled, crisp, and mild. Produced abundantly on compact and sturdy plants. Good for salad, stuffing, cooking...almost anything you want.

Peppers, con't

Mini Bell Pepper Mix. Colorful dainty bell peppers are an old Ohio family heirloom. The trio of mini red, yellow, and chocolate bells was introduced to the Seed Savers Exchange by Lucina Cress, who received the seeds from an elderly neighbor. The 2 inch min bells became locally famous, as Lucian would sell hundreds of jars of cabbage-stuffed pickled peppers at her local church bazaar. These little peppers are great for snacking, stuffing or pickling. NOTE: see seedsavers.org if you want to try Lucina's recipe for miniature stuffed peppers.

Oda. The fruit is a lovely shade of plum purple, ripening to a lustrous red-brown. Very strong, compact plants yield tapered, pointed bells from early summer on. Crisp, juicy, thick-walled, and very sweet.

Orange Bell. Among the best tasting. Super sweet, bright orange fruit. Plants products large yield. Orange peppers are high in vitamin# C and A.

Tapas Peppers (Spanish Padron). A prized specialty from the Galicia region of Spain. The tapered fruit grows abundantly on vigorous plants that bear both early and for an extremely long season. Pick small and quickly sauté in olive oil for a traditional "tapas" appetizer.

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. Interesting background-as usual; first collected at a farmers market in one Hungarian town. But it was developed at Szentes, Hungary. Hence the name.

Red Mini Bell. Tiny, red bell peppers are only about 1-1 1/2 inches tall and wide. They have thick red flesh that is very sweet. Two foot plants produce loads of fruit, and early too. Great for stuffing. Like small things, you'll love these. They are cute!

Shishito. Japanese Sweet Pepper. Finger-long fruits prized by chefs and restaurants. Usually used green; fine as red. Compact plants, perfect for containers (one per 18 inch pot). Perfect for traditional Japanese dishes or blistered to dip into coarse salt.

Tequila Sunrise. Small plant with lots of unique, glowing golden-orange carrot-shaped fruit that are born upright on plants. Use in flower garden or as a container plant. 6" fruit is crisp and usually sweet but can develop a slight sharpness. Delicious frying pepper or eaten fresh.

Violet Sparkle. Pointed, wedge-shaped fruit is purple streaked with pale yellow. Seed grower's original supply came from a Russian seed trader. It ripens red and is thick-walled, sweet, crisp and delicious. One of the best in appearance and taste. Plants are bushy, compact and loaded with with fruit.

Yellow Monster. Gigantic, behemoth elongated yellow bell peppers can grow 8 inches long by 4 inches wide! These impressive peppers are really sweet, meaty and wonderful. They are so pretty after they turn from green to bright sunshine-yellow. The plants produce plenty of big fruit, and you'll have enough to try them fresh, fried, or roasted.

Zulu. An impressively "eggplant black" colored bell. The Zulu has crisp thin flesh, and an amazing piquant aftertaste of spicy zip minus the nip of a hot pepper. A beautiful pepper from Poland, it would be a great addition to salsa and salads.

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. 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. Heirloom 6 lb. pie pumpkin. Sweet flesh for cooking. Introduced in 1893 by Johnson & Stokes. You will never buy canned pumpkin again.

RHUBARB

Victoria. Perennial. Pick permanent location. Winter hardy and drought resistant. Leaves are toxic! See also as medicinal herb.

SQUASH, SUMMER

Centercut. A Row 7 open-pollinated organic; described as a “new chapter” for the heirloom tromboncino from Liguria, where it remains popular with Italians. Try growing this young pale green squash with a nutty flavor and a meaty texture. Color fades to pale beige at maturity. Pick when around 1 foot long.

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 use in bread recipes.

Ronde de Nice. French heirloom. Pretty green round zucchini with an especially rich flavor. Harvesting suggestions: as 1-2 inches for quick cooking til tender. Or 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

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. Source: Row 7.

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. May date back to Iroquois Indians. Riding on the Slow Food Ark of Taste. Once common, it has become difficult to find. We have it!

Delicata. Small, oblong fruits with fine edible striped green or orange skin and sweet flesh. Each one is perfect for a couple or for a squash lover. Dates back to 1894 and P. Henderson & Co. Also known as sweet potato or peanut squash.

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). Source: Seed 7.

Red Kuri, (Hokkaido). Bright red-orange teardrop-shaped fruit averaging 3-6 pounds with smooth, dry but sweet, versatile flesh. Traditionally farmed in Kanazawa, Japan.

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

STRAWBERRY.

Note: We start plants early so that you'll have berries to harvest this summer.

Albion. Conical-shaped very large berries with excellent flavor. More disease resistant than some varieties. A day-neutral variety (developed to produce season long) with a very sweet taste. Excellent for fresh eating, pies, preserves snd freezing. Show resistance to verticillium wilt. 1-3 pint yield per plant. Everbearing berries do not send out as many runners as June bearing.

Alexandria. Another day-neutral (everbearing) plant that is decorative and small. It produces delicious red berries, larger than wild strawberries but much smaller than a standard variety. Alpine varieties stay compact and have few runners. Makes them great for rock gardens, pots, window boxes etc. Usually fruit the second spring, but you might get lucky and get some the first fall. Flowers may be sprinkled on salads or used as garnish on drinks and desserts.

Attila. An alpine berry with runners. Ever-bearing type that yields fruit on the mother plant and runners in as little as four months. Ours will be well started for you. The fruits are small, very sweet and fragrant.

Strawberries, con't...

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 specialty berry developed in France, produces a nonstop harvest of fragrant, lusciously sweet plump strawberries.

Ozark Beauty. With this variety you can have sweet, delicious fruit and protective ground cover. Nursery tests show Ozark to become of the hardiest, vigorous and heaviest producer of everbearing strawberries. Ripens in early summer and fruits until first frost.

Seascape. Day neutral. Ever-bearing that will produce fruit three seasons-spring, summer, and fall. Its bright red fruits are delicious and juicy in pies, preserves and desserts. Seascape is also the perfect berry for fresh eating. Heat tolerant and quite disease resistant.

White Soul. An improved form of "Alpine Strawberry". It grows to only about 6 inches tall and has small white to cream colored fruit. You will have aromatic fruit over a long season.

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 ripe when it falls 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 leaves and purple veins. Height averages about 3 feet. Good source of antioxidants.

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

TOMATOES

Note: cherry, grape, paste, and pear varieties are grouped under the heading Tomatoes, Mixed Varieties.

Abu Rawan (D). Red, of Iraqi origin, and unusual. Iraqis prefer tart tomatoes, and this one is sweeter. The plant yields sweet with solid, all-purpose flesh. It is named for the onetime caretaker of the greenhouses in the Agricultural College at Al Ghraib, founded in 1950. Baker Seed got it from a friend, expat Iraqi seed collector Nael Aziz.

Berkeley Tie-Dye Green (I). Colorful and delicious large-fruited slicing variety. Fruit runs 8 to 16 ounces. Exterior color is green with stripes in red and yellow. The flesh is truly tri-color—creamy green infused with various shades of red and yellow. Each of the colors has a different flavors resulting in a spicy, sweet, tart tomato with good acid

Tomatoes, don't
all in one fruit. Discovered in a planting of Beauty King (a bi-colored tomato of yellow and red). Fair to good production, an open-pollinated variety, and a favorite of many.

Berkeley Tie-Dye Pink (I). Compact plants produce beautiful 8-12 ounce fruit with a very sweet, rich, dark tomato flavor. At an unnamed farmers market taste test, 10 out of 10 people like this port wine colored beefsteak with metallic green stripes better than the Cherokee Purple. You will have to take the test yourself by growing both!

Black Krim (I). Dark red-purple fruit with rich sweet flavor. It always places high in tomato taste tests. An heirloom from Russia with very unique looking large fruit. It is very juicy and has a wonderful flavor. A West Coast favorite, and a favorite of many fine chefs. It was the top tomato in Baker Creek's 2014 nutritional study.

Black Prince (I). An heirloom from Irkutsk, Siberia. 5 ounce tomatoes are round and very uniform. The color is a wonderful deep blackish-chocolate brown. Its flavor is excellent and as rich as its color. A unique salad tomato, the plants produce a large and early crop. Vigorous vines grow best in cages.

Black Sea Man (D). Black beefsteak tomato, with medium-sized 4-8 ounce fruit on a smallish plant. Brownish-pink fruit has an olive green shading. Delicious, rich and complex flavor. A hardy Russian heirloom with a fantastic taste.

Brandywine. (I). Often called Pink Brandywine. A great potato-leafed variety, and the most popular heirloom vegetable (dates back to 1885!) Not heavy yielding but fruit is large, and does best staked or caged. Up to 7" across, can weigh up to 1 1/2 lbs each. The pink fruit is sweet, rich, and slightly spicy flavored. Johnny's describes it as "very rich, loud, and distinctly spicy."

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; pink in color. Fruits- 1 to 2 pounds.

Carbon (I). Winner, best-tasting tomato award at the 2005 "Heirloom Garden Show". A regular winner of taste awards coast to coast, including a recent heirloom tomato taste test at Cornell University. Large, smooth, and beautiful fruit; one of the darkest and prettiest of the purple types we have seen. Seems to have an extra dose of the complex flavor that makes dark tomatoes famous.

Cherokee Purple (I). Thought to have been passed down by the Cherokee Nation. 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. Baker Seed's favorite dark tomato. You decide.

Costoluto Florentino (I). Productive and early maturing Italian sauce and slicing tomato. Deeply ruffled fruit—a vigorous, hardy heirloom. Looks beautiful on a sandwich. It has been around since the early 19th century and is an old Italian favorite which has become very popular with American chefs.

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.

Tomatoes, don't...

Dr. Wyche's Yellow (I). Golden yellow and brilliant tangerine-orange fruits grow to about a pound. Meaty flesh with good flavor. One of the best heirloom orange types. The late Dr. once owned the Cole Brothers Circus, and used elephant manure to fertilize his heritage gardens. Reviewers adjectives include great, big, and delicious.

German Johnson (I). Very large, 1-2 lb. fruit is deep pink heirloom, very flavorful, and crack-resistant. The plants are productive and great for a home garden. A vigorous high yielding Brandywine type. Does best caged and placed at 3 feet apart. A regular leaf plant. An heirloom from West Virginia, and popular in the Carolinas. This variety was one of four used to breed Depression-era Mortgage Lifter. We offer that as well.

German Lunchbox (I). An heirloom given to seed grower by a gentleman whose family brought the variety to the U.S. when they immigrated here, many years ago. Fruit is the size of a small egg, vibrant pink, and sweet. Perfectly sized for salads or putting in the lunchbox. Another Baker favorite, and good reviews. Follow the experts!

Get Stuffed (I). Fruits average 5-7 ounces each, and are similar to a bell pepper in shape. The skin is gilded in light streaks of gold. Medium large with a strawberry-like seed cluster in the middle that is easy to scoop out. Delicious stuffed with various fillings-raw or cooked.

Gold Medal (I). Large yellow fruit is very early for its size, and has an interior blush of red. One of the smoothest skinned bi-colors. Will weigh 1-2 lbs. some might reach 3. Sweet, low acid flavor. From another late seed collector. How lucky we we are to benefit from their work.

Green Zebra (I). Beautiful chartreuse with deep lime-green stripes. The very attractive fruit has bright green flesh and a rich tasting, sweetness with a sharp bite to it. A favorite of many. Excellent yield. Fruit weighs about 3 ounces, and might be considered a large cherry. This tomato could be mascot fruit for Green Bay.

Hungarian Heart (I). Brilliant reddish-pink oxheart type fruit is large, sometimes exceeding 1 pound. The flesh is firm and meaty, like all oxhearts types. Crack-resistant fruit has few seeds and little tendency to develop a core. Solid flesh makes great slicing. A heavy producer all season long, it originated in Hungary around 1900.

Japanese Black Trifele (I). An heirloom with an unusual pear shape and burgundy color. Best harvested when shoulders are still green. The fruit base will darken from deep mahogany to nearly black. Fruit reaches 2-3 inches long and wide. Potato-leaf plant.

Lucid Gem (I). Winner of the sweetest tomato at the 2017 National Heirloom Expo. A slicing-type with stunning fruit inside and out. The sister selection to Blue Beauty yields loads of 5-ounce beefsteak-type fruit; meaty and has few seeds. First they ripen yellow, then more toward orange when very ripe. The black splashes on the skin make it an eye-catcher. The flesh is marbled yellow to red. It is unusually heat tolerant and the fruit is a great keeper. Another Brad Gates/Wild Boar Farm selection.

Mallorcan Winter (I). This unusual heirloom tomato from the island of Mallorca is used almost exclusively for sun drying or for winter storage. Do not harvest while growing on the vine. At the end of the growing season, hang cut vines with tomatoes still on them indoors to continue ripening. Or you may sun dry.

To,store, con't

Mortgage Lifter (I). Developed by a man known as "Radiator Charlie", in 1922. He tinkered with cars, farm equipment, and tomatoes. After crossing varieties for six years, Mr. Byles introduced the best as Mortgage Lifter. He charged $1 per plant and was able to pay off his $6,000 house mortgage in Logan WV! 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 (between Tappy's Heritage and Black Krim) from Baker Creek seed grower, Larry Pierce. The medium-sized beefsteak type fruit may reach 8-12 ounces. 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. The yellow fruit has red marbling through the flesh. A favorite of the Gettle family (the name behind Baker Seed).

Pink Boar (I). This small 4 ounce gem is pinkish-wine colored with metallic green stripes. It's a great producer and a definite must if you want a small, juicy, sweet tomato. Another winner from Brad Gate's Napa Valley Wild Boar Farm.

Pink Elephant (I). Thought to have come from Russia. A perfect pink tomato. Bears large, 6-12 ounce fruits, full of sweetness on regular lead plants. Good for all standard uses. Word is out that it is a keeper and vendors report it is often a "sell out".

Pink Oxheart (I). Heirloom, regular leaf plant. Big, oval pointed fruit. Sweet, intense old-fashioned flavor. Good all-purpose variety. Fruit may weigh up to 2 pounds. Should be caged as vines are vigorous growers. Well known to "old time" gardeners.

Raspberry Lyanna (SD). Another one in the "best ever" category. Smooth fruit and huge production. Great for canning. Stunning raspberry-pink fruit of medium size with firm, sweet and richly favored flesh. Baker Creek employees love it. Originally from Russia, it is perfect looking and one of the pretties BC has grown.

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. The Rutgers has been used as a parent in the breeding of many other hybrids. And yes, it was developed at Rutgers University in 1934 by breeder Lyman Schermerhorn. Modern plants are a derivative of the original fruit and are not necessarily similar. Still a great tomato.

St. Pierre (I). Beautiful French heirloom. Large, tender fruits with full, rich tomato flavor are great for fresh eating or canning. A regular-leaf variety. Deep red color; excellent producer, even in less than perfect growing conditions. And once again, growers love this variety.

True Black Brandywine (I) Fine variety passed down from William Woys Weaver Quaker family and dates back to the 1920s. Its original history is that it was bred by a dentist turned plant breeder (want to know the whole story-see rareseeds.com). 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.

Pantano Romanesco (I). A Roman heirloom sent to Baker Creek by a Mr. Barbetti. The fruit is very large and deep red, with almost a purple tint. The flesh is very rich, flavorful, and juicy. An excellent tomato for home gardeners; very rare and delicious.

Tomatoes, don't...

Peron (SD). Also known as Peron Sprayless. It's vines are fairly disease resistant. The deep red fruit can be used for canning or freshly sliced. The smooth, slightly oblate fruit is very dense-fleshed and meaty; very little core. Skins are very thick and tough, simplifying peeling when processing. It also makes for good keeping. Flavor is good, and sweet enough for fresh use; fruit size runs 3-6 ounces. Origin: Argentina, where it was developed by Prof. Abelard Plovano, prior to 1954.

Pilcer Vesy Yellow Tomato (I). Classic, huge, yellow beefsteak from Russia. Lemon yellow fruit are flattened and ribbed. Fantastic flavor and thick flesh. Has become a Baker Seed staff favorite.

Tappy's Heritage Tomato (I). Beautiful, smooth, large red fruit is globe shaped. Good disease resistance, yields, Beefsteak shape, and wonderful flavor. It was developed in Illinois for excellent yields, Easy-care plants and top flavor. What more could you ask for?

Yellow Garden Peach (I). French heirloom dating from 1880s that has fuzzy peach-like skin, pale yellow flesh, and excellent fruity flavor. They resemble miniature peaches, even to having a pink blush on one cheek. Fruits hang in clusters (like cherry variety). Highly productive mid-summer to frost. Baker Creek suggests trying it in fruit pies (with pineapple, as an example) or in French-style marmalades.

Wood's Famous Brimmer (I). A Baker Creek (BC) "remarkable..and never disappointing". Developed in the 1920s in Richmond, VA, this is a tomato monster with 3 to 4 inch red fruit of perfect round shape. Original use uncertain, but BC says it makes the perfect BLT sandwich. It's an heirloom we hope will be brought back into mainstream regional cuisine, and soon! Thrives in humid summers.

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

Amish Paste (I). Giant, blocky, Roma type tomatoes have delicious red flesh that is perfect for paste and canning. It has world-class flavor and comes from an Amish community in Wisconsin. Considered by many the ultimate paste tomato.

Barry's Crazy Cherry (I). Pale yellow cherries are delicious, and grow on some of the largest clusters known! Sweet fruits are oval, each with a tiny "beak" at the blossom end. Flavor is good, fruit keeps well. Expect to see 40-60 fruit trusses on the large plants. A new release from Wild Boar Farms (source of Brad's Atomic Grape as well.)

Black Cherry (I). Originally bred in Florida, by the late Vince Sapp, whose wife, Linda, carries on the family business Tomato Growers Supply. Perfectly round, dark (almost black) fruit with rich, sweet dynamic flavor. Great for kebabs, salads or just eating in the garden. Vigorous vines, use a tall cage. The beautiful black cherry tomatoes look like big grapes.

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.

Chadwick Cherry or Camp Joy (I). A 1-ounce cherry with delicious, sweet flavor makes this very popular with home gardeners. Large vines set huge yields and are disease resistant. Developed by the late horticultural expert, Alan Chadwick.

Chocolate Pear (I). Expect huge crops of "black" pear-shaped tomatoes over a very long season. It has the rich tomato flavor that has made heirlooms so popular. Light red in color, overlaid with swirls of varying hues of green or brown. Very unusual and certainly one of the best!

Cream Sausage (D). New, stunning tomato. Elongated paste tomato that is cream white to pale yellow in color. The sweet flavor should make it a hit with gourmet cooks. Bushy plants are quite productive. Think of the new sauce colors this fruit could create.

Fianchetto di Manduria (D). Hails from southeast Italian region of Puglia. A small 2-3 ounce, plum-shaped sauce tomato. There's a slight nipple at the plant base and the fruit hangs like grapes on a bushy plant. Very, very productive. In its native region it is preferred over the San Marzano as the base for "passata di pomaodoro", an uncooked tomato sauce because it emphasizes the freshness and fruitiness of the tomato.

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

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 by Amy Goldman, who found it at an Italian roadside stand. She named it after her father's Brooklyn grocery store. Seed sellers say that if you are serious about tomato sauces you must try this variety.

Martino's Roma (D). Fantastic yields of richly flavorful plum-shaped tomatoes on compact plants that require very little staking. Resistant to early blight. The paste-type fruit weighs in at 2-3 ounces, is dry-fleshed and very meaty with few seeds. It's great for sauces, salsas and pastes.

Pink Bumble Bee (I). Stunning cherry tomato of recent breeding from Artisan Seeds. The fruit has a bright, sweet flavor, and the color is vibrant fire-engine red with golden orange striping. Vigorous vines yield crack resistant fruit over a very long season. Tolerates cool nighttime temps and hot days. Great for salads.

Principe Borghese (D). An Italian heirloom, famous for sun drying. Small 1-2 oz, grape-shaped fruit is very dry and has few seeds. It has a rich tomato taste that is wonderful for sauces. Vines yield clusters of fruit in abundance.

Purple Bumble Bee (I). Slightly elongated little cherries with striping in lime-green and bronze-purple. Crack-resistant fruit is produced all season long on plants unfazed by temperature extremes. Complex, but sweet flavor. Good keeper. Artisan Seed.

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.

Purple Russian (I). Original stock came from Irma Henkel (aunt to an Ohio Seed Saver member), in the Ukraine. Its a lovely dark purple/brown, plum shaped fruit that grow from 3-4 inches long and about 6 ounces in weight. A very productive plant (regular leaf) with a deep sweet flavor. It's juicy enough to eat fresh, but makes a great sauce.

Tomatoes, con't...

Red Rosso Sicilian (D). Deeply ribbed, intense red fruit reaches up to 5 ounces. Firm, solid flesh, and somewhat hollow seed cavity makes this a great candidate for stuffing or paste. But the scalloped appearance of a slice looks lovely on a plate. Grown in Indiana by Ann Fuller, who received seed from a Sicilian man in 1987.

Roma (D). A quality paste variety with very thick flesh. A popular old favorite with good yields. The name tells the story.

Rosella (D). Pink to purple cherries with a smoky blush. The tiny cherries are half-inch across, contain very few seeds-superb for fresh eating, yet solid enough for cooking. Makes a deep, rich red tomato paste. Superior balance of sweetness and acidity, with a rich lingering aftertaste. Put it in your garden where it will be easy to snack on. Origin: Australia; a product of the Dwarf Tomato Project.

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. A standard for many Italian farmers and chefs.

Jaune Flamme (I). French heirloom bears clusters of sweet fruits like grownup Sun Golds. Apricot-orange 4 ounce fruit borne in elongated trusses. Flavor is a blend of sweet and tart. Retains deep orange color, even when dried or roasted.

Orange Banana (I). Unique orange color and banana shaped. A regular leaf sprawling plant producing good yields of 3 inch long and 3 ounces in weight. Good for drying, canning and paste. One seed grower suggests using it for sauce. Another makes "spicy yeller" pizza sauce with some hot orange peppers thrown in.

Riesentraube (I). German name translates as "giant bunch of grapes". Offered in Philadelphia in the mid 1800s, where it was being grown by the Pennsylvania Dutch. This heirloom has the flavor often missing in today's varieties. 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, and produce snack-sized fruit. Great for edging, containers, and kids gardens. Another Russian heirloom.

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

Sunrise Bumble Bee (I). Luminous swirls of reds and orange, inside and out. What's not to love? A favorite of chefs or anyone who loves the sweet juicy taste of a good tomato. These little fruit weigh barely an ounce and can be popped with abandon into your mouth. It might show a beak at the end of the blossom. A member of the new "Artisan" series.

Stupice (I). Great early tomato that originated in Czechoslovakia. Produces lots of-red, small to medium sized fruit over a long season. Potato leafed variety plants grow to four feet and are loaded with 2x2 inch red fruit born in clusters. Backstory : a 70 year old Czech gardener and reader of Organic Gardening Magazine sent in several seed varieties in response to an article—and this took place during the Cold War. Pronounced "Stu-peach-ka".

Tomatoes, con't...

Vernissage, Art Colors Mix. (l). I learned that "vernissage" means a private advanced screening before a public viewing. A celebration of the completion of a piece of artwork. Well, this amazing assortment of Ukrainian salad tomatoes fits the term. The little fruits weigh about 2 oz. each, and come in pink, green, yellow, and black. Very productive and delicious.

White Current (l). Tiny (barely and inch across) creamy white fruit with yellow tint to skin. High yield plants with fruit in clusters. Large vining plants, with a tendency to spread. Superb flavor.

SPECIALTY PLANTS

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 (aka Big Thai Yellow). A large yellow variety from Thailand. Mature large rhizomes have a hot taste. More punch than Chines 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 as well.

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. (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-like 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. Sweet taste that does not make finished products bitter.

White Mango. 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. 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. A Southeast Asian variety with small rhizomes that are rich in cucurmins (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.

GOURDS

Culinary. (Vegetable Sponge, Dishcloth Gourd). 65 days for edible; 150 for sponges. The edible young gourds are a great zucchini substitute-eat at 1 inch diameter or less. Turn 14-24 inch, dark green, mature fruit into “sponges” by retting. Retting means soaking fruit in water until the soft tissue breaks down. Once this is complete, clean it and it’s ready to use. The vines have pretty yellow flowers.

Culinary Ridged (Chinese Vining Okra). 76 days for edible; 135 for sponges. Maybe used as a substitute for summer squash or okra when tender and young. Pick when about 1 1/2 inches by 6-14 inches. Fruit is attractive sliced and not bitter like smooth Lucas. For sponges, follow the retting process given above.

****Need to know more? Refer to the Gourd Growing Guide at southernexposure.com, our seed source****

OTHER

Eucalyptus citriodora (Lemon scented gum). A fragrant Australian native tree. It makes an excellent scented house or container plant. Aboriginal folk medicine use it as an antiseptic. It is toxic and should not be taken internally. It makes great bug repellent and is a major ingredient for industries making those products. We suggest growing it as an outdoor annual or pot it for indoor wintering. Silver leaves make lovely foliage in arrangements.

Hibiscus, Roselle. Use for making cranberry-flavored bright red beverages, jelly, pie and tea. Both the flower and leaves can be used. The plant is red and very beautiful, and can get very large. Try the citrus-flavored flowers on frozen desserts. Considered safe for humans to consume, its Rose of Sharon flower can be toxic to dogs.

Tobacco. We are growing this for you as a flower. It has a lovely fragrance, and is very popular with night pollinating insects. We will have seven varieties, one of which, the Hopi, dates back to Mayan times. It was popular with South American shamans.

NOTE: A 2010 Smithsonian Magazine article describes the plants below as "a cherry tomato injected with mango and pineapple juice". And that it looks like an orange pearl in a tiny paper lantern. We list them here because they are in the same genus as tomatillos and the same family as tomatoes.

Cape Gooseberry Husk Tomato. Baker Seed hails the return of this superfruit. Native to Brazil; it was grown in England by 1774, and cultivated by its settlers of the Cape of Good Hope before 1807. A delicious yellow-orange fruit easy to peel out of papery husks. Dip it into melted chocolate or use for pie or preserves.

Ground. Cherry, Aunt Molly's. We are offering a Polish variety, grown since the 1830s. Our seed source thinks it is the best-tasting variety available. In pioneer days, ground cherries were often the first fruit planted. It's sweet citrus taste was enjoyed in jams, preserves, pies, sauces, and just for fresh eating. Plants grow to 24" tall, and spread to 3-4 feet wide. Extremely productive. High pectin count means a snap for preserves.

Litchi Tomato or Morelle de Balbis. A totally unique fruit, that Baker Seed likes to image the wide variety of culinary dishes that can be created— mock cherry pies to chutneys and pickles. Another heirloom dating back to 1896. It's lovely to look at, but beware of the thorns. A large plant that grows to 5 foot; it's covered with thorns. It bears swear red fruit and large white flowers. About the size of a cherry, it tastes like a cherry crossed with a tomato.

HERBS. NOTE: Multi-use herbs are marked with **

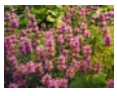
CULINARY

****Anise, Official**. Native to the Mediterranean, Asia Minor, and Egypt, it was introduced to Europe during ancient times. The sweet and spicy seed is a universal flavoring agent. Not a pot friendly plant.

BASIL VARIETIES

Blue Spice. The most fragrant basil. Heavy fragrance with spicy vanilla overtones that make a pleasant addition to both fruit salads, and savory dishes. It's a vigorous plant with dense pikes of light purple flowers in deep purple bracts (modified or specialized leaf). Looks great in pots or in the garden.
Genovese. Sweet basil, popular with all. Makes excellent pesto. Can tolerate numerous harvests. Large leaves are aromatic and tender.
Genovese Red Freddy. Same as above, but instead of green leaves, Red Freddy boasts deep Roman purple. Same intense aromatic flavors. Purple pesto anyone?
Greek Dwarf. A tiny plant resembling a miniature Oak tree, but with the finest of basil aromas! Does well in pots. Leaves are small but with large aroma and flavor. Slow to bolt. Has been voted the best tasting basil of all. In Greece, a sprig is placed behind the ear to mask unpleasant smells (tobacco) or to attract men or women.
Lemon. This variety has a wonderful lemon fragrance and taste. Used regularly I'm the Baker Creek kitchen as a culinary favorite. Excellent reviews and used in a variety of ways- including tea.
Lime. Unique lime-flavored basil from Thailand

Lettuce Leaf. Huge 3-5 inch leaves. We can thank the Japanese for this variety with an amazing flavor that sweet and not as strong as other sweet basils. Makes a great addition to salads. Try wrapping it around fish or chicken for grilling. Pinch off flower vids to assure a long productive season.
Persian. Know as Reyhan throughout southwestern Asia. It has a distinctive aroma—both lemons and spice-like. Good reviews from other users/growers. It has pretty pink purple flowers which, unfortunately, have to be picked to continue to get a crop.
Siam Queen Thai. Very strong, clove-scented basil. A must for curry and all Thai cooking. Beautiful flowers. Improved variety.
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.

****Bergamot, Lemon.** Native to central and southern United Sates and Mexico. Outrageously purple in multiple dense whorls that bloom May to August. Attracts bees, butterflies, hummingbirds, and herbalists! Leaves are lemon-scented. The oil is commonly used to flavor Earl Grey tea. Traditional usage: in aromatherapy it is used to reduce anxiety. Additionally, it may reduce blood sugar levels, promote good

cholesterol, and reduce fatty deposits in the liver. Bergamot is rich in lpoliylphenols which have strong antioxidant effects.

****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. Adding leaves at end of cooking to preserve delicate flavor.

 ****Chives, Garlic** (aka 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.
-Cilantro, Caribe. Dense bunches of aromatic dark green leaves on long-standing, bolt-tolerant plants.

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

***Fennel, Common**. A clumping perennial hardy in zones 3-10; it may be grown as an annual for the leaves. Native to the Mediterranean area. The grosfruchtiger variety has very sweet green leaves and sweet seeds with none of the funky aftertaste that sometimes comes along with roadside fennel. The green herb and especially the seeds are one of the most commonly used flavoring agents worldwide.

***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.

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.
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.

***Lovage**. Native to Europe. An herbaceous perennial flowering from 4-7 feet tall. The leaf stems and leaves, harvested fresh and chopped, make an agreeably aromatic potherb. Growers suggest it for flavoring potato-leek soup. Aerial parts may be dried and rubbed through a screen to create seasoning flakes to use through the winter. Traditional usage: intended either to prevent flatulence or facilitate expulsion of gastrointestinal gas.

Marjoram, **Sweet**. Native to Southern Europe and the Mediterranean, with the gene center in Portugal. Versatile culinary spice is used for flavoring pizza, sausage, the holiday goose, as well as cornucopia vegetarian delights. Prefers full sun. Marjoram is the definitive herb for the kitchen garden, and is excellent when used fresh or dried.

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.

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

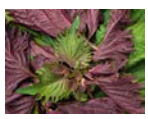
Zaatar. Grows wild in Israel, Jordan, and surrounding areas. Doubtless a common herb in Biblical times, and still one of the tastiest. Has a great flavor that blends hints of oregano, thyme, and marjoram. Frequently used by people living in the Middle East. Mix the dried and powdered herb with various other ingredients-garlic, salt, olive oil, crushed sumac seeds, etc. and use it on bread. Delicious and habit-forming, in a good way. Plants are small but potent.

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

PERILLA. (SHISO). In Eastern medicine, it is seen almost as a cure-all.

Aka Hon Chirimen Shiso. Found in Japan where it is grown for the seed oil. This red varieties are popular for dying radishes, ginger, and pickled pink garlic. Red perilla makes a wonderful border plant. A must for pickles, salads, and sushi.

Kaori Ao Oba Shiso. Green-leafed Shiso from Japan. It can be used fresh, dried, pickled, salted, etc. in many dishes, but especially rice. Seeds are rich in omega-3 fatty acids and can be used fresh or dried. A good companion plant with tomatoes, but best outside of the vegetable garden. Bees and butterflies are drawn to its tiny flowers that appear in late summer/early fall.



Kaori Ura Shiso. This variety is a stunning ornamental variety. Rich two-tone red and green perilla is ruby-red on its underside. It has culinary and medicinal potential as well. Another favorite in its native Japan. Can be toxic to cattle and horses.

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

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.

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.

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.

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

***Stevia**. Hard to find; grown for leaves which, when dried, are used as a sweetener. 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.

***Summer Savory**. An ingredient of herbs de Provence. Used to season grilled meats and barbecue. Preferred for use (over winter savory) in sausage because of its sweeter, more delicate aroma.

Tarragon, **French**. Cultivated for its leaves as an aromatic culinary herb. Plants grow 47-50 inches tall. This variety seldom produces any flowers or seeds.

Thai 'Double Blue' Butterfly Pea. Edible blue flowering vine native to Southeast Asia. It had huge, double blue blooms that make a natural food dye and a soothing tea to calm nerves. In Thailand, its used to dye everything from tea to rice and desserts. Make kid-friendly lemonade. A drop of lemon in the blue tea turns a bright pink!

THYME

***French**. Woody perennial sub shrub, a select cultivar from France. Excellent as a spice, this nicely green, narrow leaved cultivar is one of the most flavorful of all Thymes. Wonderful flower displays are much visited by bees. Flowers are also edible and tasty. Makes an excellent tea (dry it first). Prefers full sun and mesic soil (moderate moisture level).

****German Winter.** Hardy zones 4-10. Evergreen woody perennial bush, a German cultivar. The culinary attributes are equal to the broadleaf English type, and they may be used interchangeably. Probably no one would be able to tell the difference in cooking. Good source plant for making Thyme tea. Prefers a sunny and dry position.

Watercress. Perennial water plant. Native to all temperate regions of the world. Grows best in cool, running water. The leaves may be added sparingly to salads; they have a very peppery taste to them. Transplant to stream or ditch side when plants have sufficient roots to grab it. Just transplant them into the mud; it will grow.

MEDICINAL HERBS

(You may wish to consult with your physician before using herbs purporting to have medicinal benefits).

AGASTACHE

Rose Mint. Leaves and flowers are used for healing. It has long been used to treat stomach flu, stomach ache, nausea, vomiting, and diarrhea. Can be prepared as a tea, or incorporated into a lotion or a pill. Popular in Chinese herbalism.

Texas Hummingbird Mint "Heather Queen". Half hardy perennial that is aromatic and attractive to pollinators. Great in arrangement and is used to make teas and mosquito repelling oil.

Agrimony. Traditional use: urinary tract infection. Other usages vary widely. Ancient witches used it to ward off he explained. Contemporary wiccans May put some on a pillow to assure a good night's sleep. Full sun. Yellow flowers to 3 feet. Both leaves and flowers are aromatic varying in scent from that of apricots to lemons.

** **Alehoof**. (Ground Ivy or Creeping Charley). It's a low growing perennial native to Eurasia. Plants prefer partial shade and thrive in acid or regular garden soil. it's a very common multi-purpose plant that has naturalized world-wide. Used fresh the plant is considered edible and nutritious. Try it in a salad. Traditional use: eye infections, colds, congestion, and flu. Once widely used in beer making to flavor, clarify, and preserve the brew; supplanted when hops gained more popularity.

Alum Root. Native to the Pacific Northwest. It's a pretty edging plant with bell-shaped, white flowers. Traditional use: astringent.

Amia. Also known as Indian gooseberry. Revered in India and Ayurvedic medicine as a nutritive tonic, blood purifier and restorative mucous membrane tonic. One fruit contains as much vitamin C as 20 oranges. Amia oil is traditionally directly applied to hair, the scalp and skin.

****Anchusa**, **Azure**. (Borage family). Herbaceous perennial native to Italy. This species in noted for its intense, royal purple flowers, as big as quarters. The flowers are edible. They look lovely on the landscape, but get rangy after flowering. Cut them back, and they will go for another flowering. Prefers full sun and fast draining soil. An easy plant for beginners to grow, but will give satisfaction, as well, to the advanced gardener.

Arnica

Chamissonis. A creeping alpine herbaceous perennial native to the American Mountain West. Traditional use: Anti-inflammatory. Considered by some to be one of the best herbal remedies for unbroken skin wounds, bruises, strains, insect bites, and after strenuous exercise. May be used interchangeably with arnica montana. It's a member of the aster family.

Arnica, con't.
Montana. (Wolf-bane. But not poisonous like aconitum also known as wolf's bane). Clump forming perennial with large yellow flowers on long sturdy stalks. it is the main ingredient in the commercial salve sold as Arnicare. Used as a homeopathic topical pain relief agent. It is in great demand which has led to over harvesting. It has a long interesting history. The illustration is from an 1897 print. And, yes, it grows in Montana.

Ashwaghanda (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.

Astragalus. (Chinese herb- Huang-qi). This Chinese native plant grows to six feet, and has yellow flowers that give way to pea-like follicles. Traditional herbal medicine usage is to increase vital energy and protect against illness. Prefers full sun.

***Basil, Tulsi, Krishna. "Holy Basil"**. Hardy to Zone 10-12. Otherwise grow in pot and bring in for the winter. An outstanding cultivar for producing the true tropical-type tulsi tea. Dark purple leaves. According to ancient folklore, the Tulsi plant is a manifestation of the Divine Mother on Earth, for the benefit of all creation. It tastes good and provides gentle stimulation to body, mind, and spirit. Growing tea basil brings many blessings to the household. The tea ;has a very satisfying taste and appealing aroma . Traditional usage: (Ayurvedic). Stress,anxiety, heart disease, arthritis, diabetes, and dementia! Starting the day with a cup of tulsi tea is supposed to be a fantastic way to get started.

***Burdock**. Burdock root is know for its sweet, mildly pungent flavor. Roots have high nutritional value and have medicinal properties. Stalks are also edible and cooked like celery. Harvest roots like carrots.

Calendula, Orange. Native to Southern Europe. Orange flowers on the plant, which grows to 18 inches tall. Traditional use: antiseptic, inhibits inflammation, and promotes healing. The flowers, when boiled, yield a bright yellow-orange dye.

Cancer Bush. Woody perennial native to South Africa, Botswana and Namibia. In our temperate zones, the plant does reasonably well in containerized culture and tends to not get too big. It develops loose sprays of compound, gray-green leaves and large, showy, bright scarlet flowers followed by bladders-like inflated seed pods. In high demand as a horticultural oddity and decorative garden plant. Traditional uses by native peoples: bitter tonic, colds, influenza, chicken pox, varicosities, etc.

Chameleon. (Yu-Xing-Cao). Creeping perennial that is frost sensitive. Leaves have a lemony taste and the rhizomes a"standard fish soup" taste. The leaves and stolons are a tasty condiment. Traditional Chinese medicine use— disperse heat, reduce swelling, and resolve toxicity. In Western medicine, used to treat for Lyme disease.

Chamomile, **German**. Annual or overwintering annual native to Europe, but cultivated worldwide. This is the one of Chamomile tea fame! It has a wonderful fragrance in the garden and aroma in your tea (which comes from the blue essential oil found in the flower). Traditional herbal medicine usage: sedative, stomach aches, skin care.

****Chervil, Fijne Krul** (fine curled). Native to Europe, plants grow to about 12 inches with mounding habit. Fast growing, ferny, anise-flavored green that does well in the cool garden setting or in pots or planters. Chervil has a reputation of repelling slugs. At the same time, it attracts almost every kind of beneficial insect and native pollinator, feeding them with sugary nectar through winter months through Zones 7-9. Plants are petite and the flavor is very fine. This gourmet parsley-like green might be tried in seasoning vegetables, meat dishes, omelets, soups and in salad dressings.

****Chickweed**. Young shoots are edible and often used as salad greens. In homeopathy, the plant is used to relieve rheumatic pains and psoriasis, and several other chronic conditions. Grows best in cool weather.

Chinese Medicinal Herbs

Dan-shen is Chinese Red Sage. Traditional usage : tonifies the vascular system, helps prevent strokes.

Dang-shen is a perennial climbing vine that makes ornamental dangling bellflowers. Traditional usage: a ginseng-like tonic.

Tien-hula-fien is a perennial snake gourd. Traditional usage: antiretroviral.

Hang-Qi is the well-known “yellow leader” that makes deeply delving roots. Traditional usage: immune enhancement.

Yi-Mu-Cao is Chinese Motherwort, a self-seeding annual. Very showy flowers. Use as cut flower or in herbal tea. Traditional usage: “good for mother herb”

Ku-Shen. A herbaceous perennial subshrub to five feet, native to China and Japan. Traditional usage: (clears heat). Used for jaundice, chronic itching, urinary tract infections etc. Its long racemes* of cream colored flowers give way to generous follicular clusters of seed pods.**(flower clusters with separate flowers attached by short equal stalks at equal distance along a central stem. Base flowers develop first). Handsome and fun, like any good lover.

Tou-gu is Chinese Balsam, the easiest germinator we know of. A perfectly brightly flowered plant in pots or gardens. Traditional usage: poulticing agent.

Wu-wei-zi is a perennial vine that makes the bright tasting “manly flavored” fruits. Traditional usage: Adaptogen, stomach-ache.

Cordao. Another lion’s body part-**Lion’s Ear** or Klipp Dagga. Highly decorative multi-stemmed plant, native to East and South Africa, with bristling whorls of long-tubered and curving orange flowers. Traditional African tribal usage is as a smokeable euphoric.

Cumin. An overwintering annual; hardy to zones 5-10. Native to the Mediterranean and cultivated worldwide. The seeds are an aromatic spice that make a perfect companion for salad dressings or cheese. Cumin is an ingredient of curry powder. Its distinctive taste and aroma are associated with ethnic food of the Mediterranean Basin and India. Traditional use: Ayurvedic medicine. Carminative (prevent flatulence). Plants prefer full sun and fast-draining soil. White or reddish flowers give way to heavy seed heads in the late summer.

Dream Root. Low growing herbaceous perennial 1-2 feet tall, native to the cape of South Africa. Softly spreading leafy rosette produces multiple stalks topped by pure white flowers, which produce a fragrance of jasmine and clove. Traditional usage: stimulate dreaming (used by the Xhosa people of South Africa).

****Echinacea purpurea**. A group of herbaceous flowering plants, "Asteraceae" that includes daisies, asters, coreopsis, echinacea and sunflowers. A perennial, it lasts for many years. Traditional use: immune enhancement; reduce symptoms of colds and flu. See also under Flower section. There are 9 species of echinacea; this one is best suited to a wide variety of growing conditions.

Elecampene, Official. Native to Central Europe, Balkan Peninsula, and Central Asia. The giant plant bears yellow flowers. Harvest the perennial's roots in the fall of the second year's growth. Traditional usage: bronchial infection, pneumonia, and debilitating chronic cough. The plant is also processed to produce a blue dye. Plant prefers some shade and moist soil, but grows well in full sun, as well. Plant two feet apart. Does it remind you of a sunflower? It's a member of that family.

Evening Primrose. Self-seeding overwintering annual or biennial native to Europe and North America. This herb is very drought tolerant, and produces bloom after yellow, mucilaginous bloom in the evenings—even if it's sun-baked. The flowers make a tasty and surprise addition to salads. Traditional use: PMS. The seed is high in gamma-linoenic acid (GLA),an intermediate in the synthesis of prostaglandins. The plant prefers sun to part shade. Flowers to 3-4 feet.

Fennel, Common. (Member of the carrot family). Grosfrichtiger variety is native to the Mediterranean basin. It has sweet green leaves and seeds, and no aftertaste (unlike its roadside lookalike). The seeds are one of the most commonly used flavoring agents in the world. Traditional herbal medicine usage: digestive aid- it has carminative, smooth muscle antispasmodic, and stomach properties. May reduce gas, bloating, and digestive cramping.

Fenugreek, **Common**. Native to the Mediterranean. Aromatic foliage bearing white flowers with distinctive blue markings. Seed is warming to the digestive tract. Absorbs toxins; lowers cholesterol levels in the bloodstream. Good for sprouts.

Feverfew. Well known for many years as an herbal remedy. Traditional use: Anti-inflammatory, migraines. This variety was selected for its single flowers that are not frilly or variegated. 24 inch plants have citrus-scented leaves and small daisy-like flowers. A beautiful medicinal plant traditionally used to treat headaches. Self-sowing perennial.

Gumweed. Bushy herbaceous perennial to 3 feet tall. Native to the mountains and deserts of western North America. Thrives in diverse terrain; in a regular garden, it does best outside the reach of the sprinkler. Plant will produce a thick, rubbery perennial stem that may be crowned by a rosette of green leaves. As the season progresses there will be more stems and ultimately bright golden yellow flowers, flattened quarter-sized which then give way to the seed heads. Plant prefers full sun and drying, well-drained soil. Traditional use: asthma, poison oak and ivy.

Gypsywort. Rhizomatous herbaceous perennial native to Europe. Strangely and enticingly aromatic. Plant prefers moist, poorly draining ground and full sun to part shade. Traditional use: thyroid malfunction.

HYSSOP.

Anise. Use it to make one of the best herb teas; the leaves have a wonderful fragrance and anise (licorice) taste. Bees also love the purple flowers. Used as a medicinal to treat fever, colds; topically used for sunburn, rashes etc. many other medicinal uses. A member of the Agastache family.

Blue. Attracts bees and butterflies. Hyssop is prized for its versatility; it may have been brought over to the US by colonists as early as 1631. As a medicinal, it has been used for centuries to treat a diverse number of ailments. Contemporary uses include treatment to loosen phlegm, induce sweating, relieve intestinal gas, soothe mucous membranes. The FDA puts hyssop in its - generally regarded as safe category.

****Job's Tears**. Also known as corn beads or tear grass. Member of the grass family and grows similarly to corn. Makes perfect beads, they grow with a ready-made hole down the center. Just gently poke with a needle to make it ready to string. Medicinal uses purport to be useful for hay fever, high cholesterol, arthritis, warts, and obesity.

Horehound.

Black. Perennial grows 2-3 feet tall. Native to the Mediterranean basin. It has pretty flowers and dark foliage. Traditional medicinal use of fresh or dried leaves/flowers made into tea. Nerve sedative and antiemetic.

White. This is the traditional remedy for coughs, having earned its place in the herb garden. Mounds of silvery foliage, around 18 inches tall and somewhat broader. It lasts all season long in most climates. White flowers in season are pretty but not really showy.

Lemon Balm. Yet another evergreen perennial native to the Mediterranean, Russia, Syria, Iran, and Turkestan. Yellow flowers to 2 feet tall. A classic tea herb. Traditional usage: high blood pressure, migraines, hysteria, melancholia, goiter, hyperthyroidism, Grave's disease, and life extension.

Lion's Tail Herb or "Wild Dagga". A member of the mint family. Native to Southern Africa. Used as a folk medicine among its native peoples for treating numerous ailments. It has shown promise in studies. Tall, evergreen tropical plant produces pretty orange flowers. CAUTION: this plant is a mild narcotic.

Marshmallow. A perennial herb that has been used as a folk medicine for thousands of years. Native to Europe, Western Asian, and Northern Africa. Common uses are for digestive, respiratory, and skin conditions. Consumed as tincture, tea, or capsule. The original source of an Egyptian confection that evolved into today's marshmallows.

Moringa, **Dwarf**. From India. Unlike other varieties of moringa, this tree will remain short and is very well suited to container growing, which makes growing it in the U.S. much easier. You will be able to bring your tree inside for the winter. Plant is prized for its very high-protein leaves, and rich concentration of minerals and vitamins, and heavy load of anti-oxidants. Leaves, blooms, seeds and immature seed pods, called "drumsticks", are edible, and taste somewhat like asparagus. Every part of the tree is useful in either food or medicine. The leaves are full of vitamin C, A, calcium, iron, potassium and protein. Traditional use: sexual dysfunction, analgesic, and anti-inflammatory.

Mormon Tea (Ephedra viridis). A perennial, primitive shrub with jointed stems. Native to the American Southwest. Traditional usage by Mormons: palliative treatment of the common cold or asthma. Also used as a non-stimulating bronchial dilator.

MOTHERWORT

Chinese, Official, & Siberian. These are members of the mint family and you may want to keep them "corralled". The plants nave interesting showy flowers. Traditional usage: menstrual cramps, etc., promote blood circulation, lower cholesterol. It is a diuretic and may help reduce swelling and lower blood pressure.

Mullein. Traditionally used to maintain healthy pulmonary systems, including moistening membranes and as a soothing agent to support healthy throats, bronchi and lungs.Use as dye plant for yellow to grey colors. Biennial.

SAGE

****Broad Leaf**. Recent research shows that sage is an outstanding memory enhancer. It also relieves tension, and inflammation. May help purify the system and benefit diabetics. NOTE: Data not verified. Always consult your physician before embarking on self-treatment using herbs with alleged medicinal benefits.
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.

****Clary**. In aroma therapy, clary sage is the scent of euphoria. The flowers are covered with "glandular" that are redolent with Clary's peculiar essential oil. Used in cooking, medicinally, and in making wine.

White. Also known as sacred or bee sage. An aromatic evergreen perennial herb used by Native Americans to make smudge sticks. The smoke is used to bless, cleanse a healthy person or object being smudged. Used to "wash off" the outside world when entering ceremonial or sacred spaces.

Skullcap. A low growing plant identifiable by serrated leaves and small purple or blue tubular flowers. It likes to sprawl. Traditionally used as mild sedative, anxiety reducing and sleep promoting herbal tea from dried leaves or tincture. Also antioxidant, anticonvulsant, antibacterial and antiviral. Also used as incense.

Spilanthes, "Toothache Cress". Multicolored Pom Pom flower heads. Popularly used for an anti-viral, anti-fungal, immuring enhancer with a numbing effect in the mouth.

St. John's Wort. This short-lived perennial is a well investigated medicinal herb. It has been used for wounds, General aches and pains; but is more famous for its use in mild depression and insomnia. Always check with your physician before using medicinals.

Stevia. Use the dried leaf to sweeten drinks, bakery or confections. It is 250 times sweeter than sugar. Plants tend to get leggy so cut them back to harvest . This also encourages lower branch growth. Traditional usage: wounds, hypoglycemia, and digestive aid.

Summer Savory. Leaves and stems are used to make cough medicine. Some people take it for coughs, sore throats, and intestinal disorders including cramps, loss of appetite, nausea, etc.

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. Consult your physician before extended use.

Wood Betony. An herbaceous perennials native to Europe and Russia. A clumping moisture loving plant; a lush mound has upright red-purple racemes*. Usually made into a tea with the dried leaves or a tincture of fresh herb. Traditionally used for acute or chronic pain; addiction. Plant two feet apart. *Raceme=flower cluster with separate flowers equidistant on the stem. Bottom ones develop first.

Yarrow, White. Perennial native to NA. Abundant tiny, bright white flowers bloom above fragrant, deep green, needle-like foliage. Good butterfly attractor. Beautiful cut or dried. Yarrow has been used to stop wound bleeding, lower blood pressure, improve circulation, and more.

🌺 🌺 FLOWERS🌺 🌺

We are offering a wide variety of flowers for your cutting or viewing gardens. Think unusual POPPIES (Black Swan, Danish Flag, Pandora, etc.). SNAPDRAGONS, PANSIES, HOLLYHOCKS, ZINNIAS, SUNFLOWERS, PORTULACA, MORNING GLORY, MOONFLOWER, COCKSCOMB, and CALENDULA.

NATIVE plants— ECHINACEA, YARROW, MILKWEEDS,

EDIBLE FLOWERS— COCKSCOMB, COSMOS, HONEYWART, MARIGOLDS, PANSIES, PETUNIAS, PHLOX, SUNFLOWERS and ZINNIAS!

👀Typos are deliberately left in for anyone who likes to look for them 👁️