



## **TOMATOES**

### **AZOYCHKA**

70-80 days. The fruits of this Russian heirloom are glowing lemon-yellow in color, round, flat, and weigh 6-8 ounces. They are smooth and attractive, with flavorful flesh that has a citrusy taste: sweet, yet rich.

### **BLACK PLUM**

75 days. Black Plum tomatoes produce slightly smaller fruits than standard paste tomatoes such as a Roma. A rich, smoky, slightly sweet flavor and low moisture content make for an amazing sauce!

### **BLACK PRINCE**

70 days. An heirloom from Irkutsk, Siberia. The 5-oz. tomatoes are round and very uniform; the color is a wonderful deep blackish-chocolate brown. The flavor is as deep, sweet and rich as the color. A unique salad tomato; the plants produce a large and early crop a good tomato for fine markets.

### **BRANDYWINE**

90 days. This huge beefsteak-type fruit produces all summer and seldom has blemishes or cracking. The flavor is very rich and complex, but not sweet as you might expect. Brandywine's rich balance of acidic and sweet notes, pleases so many palates that it's always the one to beat in taste tests.

### **CAMP JOY CHERRY**

80 days. Full, well-rounded tomato taste, delicious, with a sweet flavor. Large, strong growing vines set huge yields and are disease resistant.. Reliably bears heavy clusters of luscious fruit.

### **CHEROKEE PURPLE**

80 days. An old Cherokee Indian heirloom, pre-1890 variety; beautiful deep dusky purple-pink color, superb sweet flavor, and very large sized fruit. Try this one for real old-time tomato flavor. My favorite dark tomato.

## **CHOCOLATE**

70 days. A really unique heirloom tomato with incredible flavor. Rich, bronze-red in color, with slight green shouldering. The flesh is deep red and fragrant, being sweet and minerally- tasting.

## **GARDEN CANDY**

67 days. Delightful, round one-inch fruits may vary in shades and blush patterns of reds to yellows, usually with golden flesh. Typically carry an intriguing "cat's eye" or star in yellow on the blossom end. The flavor is outstanding, sweet and fruity.

## **GREEN GRAPE**

60 days. Rich, sweet and zingy. The fruits are lime-green inside and have chartreuse-yellow skins. They are about the size of a large grape, perfect for salads and snacking.

## **GREEN ZEBRA**

75 days. One of my favorite tomatoes. Beautiful chartreuse with deep lime-green stripes, very attractive. Flesh is bright green and very rich tasting, sweet with a sharp bite to it (just too good to describe!). A favorite tomato of many high class chefs, specialty markets, and home gardeners. Yield is excellent. Around 3 ounces.

## **JAPANESE BLACK TRIFELE**

80-90 days. Attractive tomatoes are the shape and size of a Bartlett pear with a beautiful purplish-brick color. The flavor is absolutely sublime, having all the richness of fine chocolate.

## **NEW GIRL**

65 days. This early-fruited variety boasts outstanding flavor for an early tomato. The medium-size fruits offer an ideal size for slicing onto sandwiches or cutting up into salads. Or just slice them onto a plate with a drizzle of olive oil and fresh chopped basil for a taste treat.

## **SAN MARZANO**

This is a newer selection of this famous Italian cooking tomato. Long, cylindrical fruit are filled with thick, dry flesh and few seeds. This heavy producing variety is a standard for many Italian farmers and chefs.

## **STUPICE**

A great potato leaf variety that comes from Czechoslovakia. One of the best early tomatoes, this is among the earliest. Perfect for gardeners in northern climes. Excellent flavor for an early type; these produce lots of red, small to medium-sized fruits over a very long season. Highly popular in areas with short summers.

## **THESSALONIKI**

60-80 days. The Greek tomato that was introduced to the USA in the 1950's by Glecklers Seedsmen of Ohio. It is a popular, large, red uniform fruit with excellent flavor, high yields and disease resistance. An early variety perfect for home or market; keeps well.

## **YELLOW BRANDYWINE**

90 days. Superbly rich and delicious-tasting large fruit, the golden variety gives good yields and, in our opinion, the fruit are better tasting than Pink Brandywine. Large potato-leaf plants are very sturdy and deep green. This heirloom is delicious any way you eat it!

## **SUNGOLD**

65 days. Exceptionally sweet, bright tangerine-orange cherry tomatoes, with a fruity or tropical flavor. This treat of a tomato is one of the garden's sweetest.

## **SWEETIE**

70 days. Cherry Sweeties have large vines and produce very sweet, red, round, cherry-type tomatoes. This variety's high sugar content and firm texture makes the fruit a good choice for juice or preserves.

## **PEPPERS—HOT**

### **ANAHEIM**

80 days. Delicious mildly hot flavor, excellent for roasting or frying; good yields of very large chili peppers.

### **BLACK HUNGARIAN**

75 days.

Unique, black-colored fruit that are the shape of Jalapenos. They are mildly hot and have a delicious flavor. The tall plants have beautiful purple flowers that make this variety very ornamental. Rare and colorful.

### **PASILLO BAJIO**

85 days. Although classified as a hot pepper, it is a slightly sweet, mild, rich-flavored pepper with pods that ripen to a wrinkled chocolate brown. The fresh narrow chilaca has a twisted shape, which is seldom apparent after drying.

### **POBLANO**

75 days. One of the most popular chilis in Mexico. They have thick, dark-green skin, and are mild to medium-hot. It is the classic pepper for chili rellenos. Dried, the fruits turn a rich dark red-brown and may be ground into an authentic red chili powder. Plants reach 2 feet or so and require a long season.

## **SERRANO**

75 days. Large plant bears club-shaped fruit, very hot and pungent with a distinctive flavor. Great for stuffing!

## **TAM JALAPENO**

70 days. A very tasty mild Jalapeno type, with the same delicious flavor, but a lot less heat. Great yields.

## **PEPPERS—SWEET**

### **CALIFORNIA WONDER BELL**

Large, blocky, thick-walled stuffing pepper, introduced by Burpee in 1928, and still a hit today. Upright, ever-bearing habit keeps fruit high on 24-30" plants. Forms glossy, six oz. green fruit that turns red quickly under a range of conditions.

### **CORNO DI TORO ROSSO**

Long 8-inch tapered, bull-horn shaped, red peppers are sweet and spicy. They are great fresh or roasted. Large plants yield well. Among the best peppers you can grow and so delicious. Pure Italian seed. Great for market growers and home gardeners alike.

### **GOLDEN MARCONI**

80 days. A late Italian pepper with beautiful, big, yellow, 7-inch tapering fruit that are very sweet and great for frying or fresh. This wonderful heirloom is delicious and mild. A great variety for market.

### **LIPSTICK**

A delicious pepper with 4-inch long tapered, pimiento type fruits that are super sweet. This fine pepper is early and ripens well in the north. A flavorful favorite with thick, red flesh.

### **RED MARCONI**

80 days. Marconi Red is a prolific old Italian heirloom prized for its huge, crisp, sweet red 3-lobed fruits. Delicious 10-12" long peppers are excellent eaten fresh or fried like the Italians do it. Try Red Marconi peppers the next time you are making a red sauce or pasta dish. Amazing flavor.

## **EGGPLANT**

### **PING TUNG**

A wonderful eggplant from Ping Tung, Taiwan. Fruits are purple and up to 18 inches long and 2 inches in diameter. This variety is so sweet and tender, superbly delicious! One of the best Chinese eggplants on the market.

### **RED CHINA**

75 days. One of the most ornamental of all eggplants, the upright plants produce loads of small, flattened fruits that look similar to 'Jack-Be-Little' pumpkins. The fruit is a beautiful fiery-red color when mature. They have a slightly bitter taste which is milder when they are only slightly orange; great for Asian foods.

### **THAI ROUND PURPLE**

An attractive, productive variety. Pretty, grape candy-colored fruits are marbled in lilac streaks. Flavorful and great for frying, they are 3"-4" in diameter.

## **ONIONS**

### **GOLD COIN**

Flat-shaped, interesting-looking onions, medium-small, yellow, pungent and sweet. Stores well. For bunching or braiding. Deliciously sweet when cooked.

### **HE SHE KO**

An heirloom Japanese, perennial bunching onion; stalks grow and divide from the base. Mild and tasty, these little onions pack a huge punch of flavor. Easy to grow and delicious, they are an essential ingredient in both Oriental and American foods.

### **WALLA WALLA**

120 days. Extra large white onions with light brown skin. These onions are famous for their sweet and very mild flavor. Walla Walla is very cold-hardy, but does not store well.

## **LEEKS**

### **AUTUMN GIANT**

Autumn Giant types are grown traditionally throughout Western Europe. Fine-flavored, mid-season variety for harvest through autumn. Leaves have a medium-green color; broad white shank is of medium length.

# HERBS

## BASIL

Basil is considered the premiere culinary herb and has a marvelous variety of flavors to choose from. Loaded with volatile oils and strong flavors, basil can also be used as a companion plant to repel aphids, mites, and tomato hornworms.

## CILANTRO

Popular in Mexican cuisine, this herb is a must for all salsa and chili recipes, delicious and flavorful.

## DILL

Among the most useful of herbs, dill is fragrant, attractive, and delicious. A member of the same family as parsley and cumin, its seeds have a flavor reminiscent of caraway while its leaves have a gentler, more subtle taste. It belongs front and center in your sunny herb garden.

## GARLIC CHIVES

85 days. Flavor is midway between garlic and onion. Chives produce clumps of upright, hollow leaves and showy pink-lavender flowers. Starry, white, sweet-scented flowers make garlic chives a beautiful plant.

## PARSLEY

Both the flavorful leaves and roots of parsley are used for garnish and cooking. Use fresh or dried in a variety of dishes. One of the most nutritious herbs. You'll need some patience because parsley seed germinates extremely slowly, often requiring 6 weeks before the seedlings poke up through the soil.

## SAGE

90-200 days. Sage is one of the essential herbs and can be used to enhance virtually any dish. Start early indoors or outdoors after danger of frost.

## THYME

95 days. A very aromatic French variety, thyme produces wonderful aromatic leaves. Used in salads, beans, soups, stews, sauces, pickles, and many Mediterranean dishes. Versatile and beautiful, thymes should have a place in every herb garden.

## **CABBAGE**

### **COPENHAGEN MARKET**

75 days. An early ball-head type heirloom cabbage, Copenhagen Market is an excellent cabbage. It is compact, tightly-wrapped and perfect for small gardens.

### **COUR DI BUE**

Tender 3 to 4 lb., pointed ox heart-type heads, very good for home use or specialty markets. This type of cabbage was very popular 150 years ago. Fairly early and of superb quality.

### **RED ACRE**

75 days. The Red Acre Cabbage is a supreme variety of cabbage and simply the best early OP Red Cabbage variety available. A tasty organic cabbage, Red Acre variety produces shocking reddish-purple, globe-shaped heads that can add real color and beauty to your vegetable garden.

## **BROCCOLI**

### **RAPINI**

60-70 days. An Italian non-heading broccoli grown for flavorful, asparagus-like spring shoots and leaves. Matures very quickly from seed. Great to cook or in salads.

### **WALTHAM 29**

85 days. Dark bluegreen heads with medium to large beads and long stalks that are nicely flavored. Compact plants also produce some side shoots.

## **KALE**

### **LACINATO**

Also known as Dinosaur kale or Nero di Toscana kale. An old Italian heirloom kale dating back to the eighteenth century, lacinato is a unique variety that produces blue-green, bumpy leaves that are 3-4" wide and 11-19" long. Fantastic flavor that is enhanced by the first frost. Enjoy lacinato when the leaves are young and tender.

### **RED RUSSIAN**

Deep gray green leaves are held up by red stems, but turn deep purple/red in cold weather. Red Russian kale is a bit more tender and flavorful than other kales. Cold tolerant and even tastier after the first freeze. The cold will also deepen the color. Grows 20-28" tall. Use it as an edible border; it is so pretty!

## **CHARD**

### **RAINBOW CHARD**

A beautiful chard; its colors are brilliant (pink, yellow, orange, red and white). This chard originated in Australia. Very mild, ornamental, and tasty. Great for market growers and specialty markets. Pretty enough to plant in the flower garden; so delicious and one of our favorite greens!

### **FORDHOOK GIANT**

This mammoth strain easily reaches a full 2 feet tall, easily one of the largest Swiss chard varieties. Heavily puckered, fleshy leaves emerge with mint green stalks and quickly mature to a pure ivory color.

### **ITALIAN SILVER RIB**

50 days. Silver Rib produces an abundance of big, succulent, sweet, crunchy, crinkly, broad, deep-green leaved stalks. Mild mellow-tasting greens. Great spinach alternative.

## **LETTUCE**

### **BLACK SEEDED SIMPSON**

An old reliable lettuce that is heat resistant, slow to bolt and very dependable. Leaves are large, but lightly crispy and ruffled. Excellent for spring, early summer and fall planting.

### **BRUNE D'HIVER**

Compact, hardy, French butterhead-type lettuce that was introduced in 1855. Crunchy green leaves are blushed in reddish- brown color. Plants require little space when growing, and are perfect for fall plantings. Hard to find in America.

### **FRECKLES**

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

### **LOLLO ROSSA**

60 days. Very curled leaves are light green with stunning bright red edges. Mild and tasty. A most beautiful lettuce, superb for market.

### **MESCLUN MIX**

Beautiful blend of Heirloom greens. Early sweet lettuces, tangy, tender, pre-mixed to grow together for easy cutting.



## **PARRIS ISLAND COS**

70 days. A tasty romaine-type. Uniform heads are pale cream-green inside, and the outside is dark green. Developed around 1949; named after Parris Island, off the East coast.

## **TOM THUMB**

50 days. An English heirloom lettuce with small, round head and delicate leaves. About the size of a baseball, and can take the heat. Mild and creamy, the bright yellowish-lime green leaves form the tiny, 4-5" butterhead, Perfect for one-person salad.

## **SPECIALTY GREENS**

### **ARUGULA**

Standard arugula variety with long, green leaves and that characteristic spicy flavor. Pops up quickly and withstands cold temperatures. Mix of "cut" and "strap" leaf shapes when grown as baby leaf.

### **BOK CHOY**

75 Days. .Bok Choy features dark green leaves atop white spoon-shaped upright stems. Stems vary considerably in thickness and shape. Bok Choy's mild flavor is a must for stir fries. All are best in cool spring or fall conditions.

### **JAPANESE GIANT RED**

Beautiful large Japanese type. Purple-red leaves with a delicious strong, sharp, almost garlic-like, mustard flavor. Tasty stir-fried or boiled and makes a great pickling variety.

### **MIXED**

These are more unusual species primarily grown for mixed salads. They are easy to grow from direct seeding. Target specific ethnic markets and increase diversity in your salad mix and greens bunches using these unique varieties.

### **MIZUNA**

45 days. The succulent, pointed, feathery, mild, rarely spicy, vigorous and cold- hardy leaves of this Asian mustard will regrow quickly for multiple harvests late into the fall.

## **SUMMER SQUASH**

### **COCOZELLA DI NAPOLI**

50 days. An old Italian heirloom, Cocozella has very long dark green fruit with light green vertical stripes. It is a compact bush type plant that can be grown in any sunny spot in the garden or in a large container.

## **'DARK GREEN' ZUCCHINI**

Dark Green Zucchini is an early vigorous bush zucchini with straight, smooth, dark-green mottled fruits. Tastiest at 6-8" with pale greenish-white, firm flesh. Dark Green zucchini is great for market growers. Easy to grow. Very prolific with heavy yields. You will be giving it away to everyone you know.

## **EARLY SUMMER CROOKNECK**

58 days. One of the most delectable Summer Squashes, this creamy crookneck is mild, sweet, and full of flavor. The star of any setting, this squash won't take over the garden or run all over the place, and you can harvest the fruit easily.

## **TONDO SCURO DI PIACENZA**

Forget the new "Eight Ball" hybrid. There already was an heirloom version. These are a rich, dark green color, round-shaped and very flavorful; perfect for home or markets. Vigorous plants produce well. Italian seed.

## **WINTER SQUASH**

### **DELICATA**

100 days. Fruits of ivory striped with dark green are full of bright orange flesh, ideal for baking or stuffing. Very sweet and succulent, these uniform fruits arise on compact vines. A tasty choice!

### **JACK O' LANTERN**

Jack O' Lantern is a traditional pumpkin and a good all-rounder. With medium orange color and sweet flavored flesh, it makes a superb carving pumpkin and a tasty cooking pumpkin. It lacks the uniformity of hybrids, so shapes and sizes can be varied.

### **MINI RED TURBAN**

Bright red base and cream colored cap. This squash weighs 2-3 lbs and produces very large yields. Similar to the "Small Chinese Turban" described in 1885 by Vilmorin. Beautiful!

## **MELONS**

### **EARLY SILVER LINE**

76 days. Early Silver Line is not your typical muskmelon. It is considered an Asian melon. It is easy to tell when Silver Line is ripe. It turns from green to a bright yellow with silver/white ribs. Impressive yellow and silver stripes run the length of the melon. The flesh is crisp, white and very lightly sweet.

## **GREEN MACHINE**

85 days. Vigorous, compact vines produce green-fleshed 2-lb. melons at an incredible rate! A deliciously sweet variety. A true improvement in melons bred by Merl Neidens, a master of heritage gardening and plant selection. Superb taste.

## **HALE'S BEST**

85 days. A popular heirloom developed around 1920 by a Japanese market grower in California. Sweet, smooth orange flesh. A good-flavored muskmelon.

## **JENNY LIND**

80 days. This wonderful 1-2 lb turban-shaped melon is very sweet and has light green, delicious flesh. It is becoming popular again with those who try it.

## **CUCUMBER**

### **LEMON CUCUMBER**

Heavy yields of rounded 3" fruits shaped somewhat like lemons. Color evolves from pale greenish yellow to lemon yellow. Very crisp and sweet; never gets bitter and one of the best for eating right out of the garden.

## **BEANS**

### **CLASSIC SLENDERETTE**

54 Days The gourmet-quality, sleek, rounded pods are tender, juicy and sweet- tasting with no tough tips or fiber. Vigorous, productive plants bear delectable, bright green, 5" pods early in the season.

### **ROLANDE**

56 days. Rolande is the very best filet or haricot vert variety with a deep green color. Truly gourmet beans of delicate flavor and superb quality. This refined introduction from a premier French seed saver offers gardeners abundant harvests of long, pencil-slim, rounded 6" pods on strong, sturdy, disease-resistant plants.

### **ROMA IMPROVED**

Bush, 55 days. This is an improved Romano, bush type, green bean that produces loads of 6" to 7"-wide pods that are very flavorful.

## **ROYAL BURGUNDY**

60 days. This bean is absolutely gorgeous! Violet-purple outside and bright green inside, great flavor. Upright, 24 inch tall plants hold their pencil-shaped pods off the ground. Like its predecessor, Royalty Purple Pod, Royal Burgundy performs exceptionally well under cool conditions. Rich, delicious bean flavor. Buckskin color seeds.

## **STRAWBERRIES**

### **SWEET ANNE**

Commercial strawberries pale in comparison to varieties that can be grown at home or on small local farms. Strawberries can be divided into three different types: short-day or June bearing, day-neutral and alpine.

### **CHANDLER**

These early midseason June-bearing strawberries are a good choice for fresh pickings of homegrown, bright red, flavorful fruit. Firm, large and beautifully-shaped, these berries are especially appealing in fresh fruit trays.

## **FLOWERS**

### **SUNFLOWER, TERRACOTTA**

Fascinating terracotta colored blooms consisting of burnt-orange with a touch of yellow and a darker centre fill these strong, multi-branched plants. The large flowers average 12-15 cm (5-6") size and are ideal for cutting and for use in the back of borders.

### **ZINNIA, CALIFORNIA GIANT**

Zinnia elegans: These tall, bushy plants carry masses of 5-6 inch double flowers in brilliant colors of red, yellow, orange, lavender, maroon, violet and white.

### **ZINNIA, ENVY**

This is a magnificent lime-toned Zinnia -- it is as easy to grow as its common-colored cousins, and even prefers a bit of shade for a deeper green hue!

### **ZINNIA, BLING BLING**

Multi-branching double blossoms in rich orange, intense sunny yellow and sultry violet/purple. Zinnias are a favorite of bees and butterflies.

### **ZINNIA, GRANNY'S BOUQUET**

A nostalgic mix of hard-to-find varieties in radiant shades; antique splashed Carousel, needle-nosed Cactus, chartreuse ruffled Envy and starry crested California Giant.