



Petaluma Bounty 2020 Plant Sale

Beans		
	Blauhilde Bean (pole, purple)	Classic German heirloom breed. Beautiful pole bean, pods are blue-purple color, about 10 inches long and loaded with rich taste. Easily grown purple robust vine, with a very impressive yield. When cooking, in order to maintain the desirable purple color, steam for a few minutes, the color fades to green during long cooking. Green and deep purple robust plants and vine provided for an abundance of natural beauty in your garden.
	Dragon Tongue	This famous Dutch heirloom bean has an incomparable flavor. The tender and superbly delicious 7-inch pods are yellow with amazing purple streaks! It also makes a tasty shelled bean. Popular with chefs and gourmets. Compact plants set high yields. The fresh seeds are firm, slightly starchy, nutty, and sweet. The entire bean at this young stage can be eaten raw or cooked. When cooked, the bean will lose its variegated colors. If allowed to mature fully the stripes on the bean will turn to a deep red color and the internal seeds of the bean pod can be shelled and used as is or left in their pods to dry then used as a dried bean
	Golden Butterwax (Yellow, Bush)	Bush bean. A superior flavor, impressive yield and natural disease resistance since the 1800s. Golden butter wax bean was originally introduced by D.M Ferry and Co. in 1876. Oodles of 5 inch long, bright yellow beans are produced on compact 16-18 inch tall plants that remain upright and sturdy. Excellent choice for canning and freezing.
	Haricot Tarbais	Pole bean. Plump snowy-white variety has been grown for centuries around the village of Tarbais, in southwestern France. Used primarily as a dry bean, including its traditional forte, as a main ingredient of cassoulet. Skins unusually thin and delicate, lower starch content than other

		types, and of remarkable tenderness!
	Kentucky Wonder (Pole)	Pole. This homesteaders' heirloom was first mentioned in The Country Gentleman magazine in 1864 under the name of Texas Pole. It was not until 1877 that it was introduced as Kentucky Wonder by James J.H. Gregory & Sons and has been popular ever since. It is a pole bean with 6"- 8" green pods that are very tender when cooked and have a great flavor. In 1896 Peter Henderson & Co. said, "This we regard as far ahead of any other green Pole Bean." They also said it was 10 days earlier.
	Maxibel (Bush)	Rich flavor, gourmet french green bean found in European restaurants. Stringless Beans feature long pencil-thin pods with mouthwatering flavor. Compact bush bean plant with a strong upright form. Plant bears large yields in a small timeframe so be sure to pick beans at least every other day when they reach 5-7" long. For continuous harvest plant every 14-21 days.
	Ojo de Cabra (Pole)	The name means "Eye of the Goat" and the lengthwise brown stripes that some of the seeds exhibit are certainly reminiscent of the vertical pupil of a goat's eye. A famous bean with velvety texture and deep bean broth. A classic pot bean. At its most delicious when cooked simply, Ojo de Cabra has a thin skin, releasing so much flavor into the bean broth and yet they are firm enough to hold their shape during cooking. A variety in Baja California and northern Mexico, this unusual bean cooks up firm and sweet and keeps its rich color.
	Pencil Pod Yellow (bush)	7" long bright yellow wax beans. Beans are crisp, delicious, and stringless. Great fresh in salads or cooked. Excellent freezing and canning variety. It is a heavy producer which yields over a long period. The flavor is sweet and juicy.
	Rattlesnake Bean (pole)	This pole bean is easy to grow and produces lots of green pods with purple streaks. Good flavor and very tender; the speckled seeds are popular in soup. Good flavor and very tender. Grow in light, well-drained soil, provide adequate, even moisture. Yields every 2-3 days.
	Roma II	Bush type bean plant that produces high yields of flavorful Italian green beans. Very slow to produce bean seeds which make it great for eating fresh Straight and string less broad beans are mouthwateringly fresh, equally good canned—flavor doesn't fade during processing. Bright green color holds well, too. Easy-to-harvest, upright plants. Beans prefer full sun, at least 6-8 hours a day.. Beans don't need the best soil conditions to thrive as they are often used to improve soil conditions because they will fix

		nitrogen in the soil. Green beans can be successfully grown in containers.
	Scarlett Runner	Runner/Pole bean. Used by native Americans, large, beautiful, vigorous vines grow over 10'. Flowers are very ornamental, in clusters of the brightest scarlet. Good for snap, shell or dry beans. The huge seeds are very colorful, violet-purple mottled in black. These beans like fairly cool weather.
Beets		
	Bull's Blood	Brilliant, red burgundy leaves are visually appealing in the garden and on the plate. Sliced open ,the roots showcase deep red and white concentric rings. The great tasting leaves are excellent as greens or as an attractive contrasting addition to salad mixes. Uproot the beets when they are 2-3" for tender, sweet , and delicious roots. Sow every 2 weeks for a continuous harvest.
	Chioggia	Chioggia beet is the most whimsical veggie in the patch. Slice the roots open to reveal concentric rings of pink and white, this fun variety adds pop to salads and pizzazz to pickles. The unusual rings were a startling departure from the typical red beet, and so the variety was not immediately embraced by the public. The candy cane striped roots have a crisp crunch when eaten raw in salads. The greens are crisp and of high quality. The flesh is very tender, mild, and sweet.
	Crosby's Egypt	The Crosby strain was selected by Josiah Crosby of Arlington, Massachusetts and introduced by The James Gregory seed company around 1885. Crosby Egyptian is the biggest early type beets that is known for keeping its shape long into fall. Dark-fleshed. The succulent roots are smooth skinned and uniform in shape. Crosby Egyptian can produce tops that reach 14-16".
	Detroit Dark Beet	Detroit has been the leading crop beet for the last 20 years, but has been grown for over 100 years. It has bright beautiful red flesh. Freezes & cans well with exceptional flavor. Easy to grow and tastes great.
	Early Wonder	An old heirloom, pre-1811 variety. Early, smooth, round beet; makes lots of tall tender greens, too! Perfect pickled, fresh, cooked, or in borscht.
	Golden	3 inch, round, golden bulbs are renowned for their quite exceptional sweetness. The unique color dresses up many dishes and has the added advantage that it doesn't bleed as do the red varieties.

Broccoli		
	Broccoli Raab	Rapini or broccoli rabe is a green cruciferous vegetable, with the leaves, buds, and stems all being edible; the buds somewhat resemble broccoli, but do not form a large head. Rapini is known for its slightly bitter taste, and is particularly associated with mediterranean cuisine. Related to turnips. It is great to broil, stir-fry, braise, saute, or steam.
	Green Magic	Excellent heat tolerance. Heads are smooth, well domed, and very attractive. Extremely uniform in maturity. Smaller plant, smoother heads, and better uniformity. For summer harvest. Enjoy beautiful, smooth, medium-sized heads of blue-green broccoli. Plants are compact and grow quite well in containers. Don't pull them once you've harvested the head, though, as plants will continue to produce lots of side shoots that are just right for snacking or sautéing.
Cabbage		
	Drum Head	This large drumhead-type has finely-crikkled, savoyed leaves that are mild and sweet in flavor; compact short-stemmed plants. This heirloom was introduced before 1888 and is an excellent keeper.
	Golden Acre	Very early, high quality sort. Dense, solid heads are very spherical, 5-7 inches in diameter and weigh 3-5 pounds. Plants are very compact relative to the size of the heads, allowing closer spacing than some varieties. Fine for coleslaw, stir fries and other fresh uses; not usually considered an excellent storage type. Popular since at least the 1920s.
	Mammoth Red Rock	The largest of the Red Cabbage. Those good storing cabbages produce 5-8 pound flattened round heads. The color of the leaves is a reddish purple on the outside and right to the core. If the heads feel solid by pushing on them lightly they are ready to harvest. Harvest as soon as possible.
Cucumber		
	Aonaga Jibai	Sweet, tender, and above all vigorous, tough vines. Similar to Armenian. Known well in the southern islands of Japan, the seeds have been preserved over generations by an old family in Beppu City on Kyushu Island. The long, green slender 8" fruits thin-skinned, bitter-free with inconspicuous seeds.
	Armenian	Light-green, mild-tasting, deeply ribbed fruit. The elongated fruit yields uniform, easily digestible, fluted slices. They are apt to twist and coil growing on the ground, but develop

		nice and straight when hanging from a trellis. Fruit reaches over 24 inches long, but best harvested at about 15 inches. The classic Armenian “cucumber” which is actually a melon genetically.
	Beit Alpha	These mideast type cucumbers have a very thin skin, absolutely no bitterness, are mild, productive over a long season, one of the earliest to produce, and should go until a frost. In short, they are one of the best all-around cucumbers available. Pick them when they are about five or six inches long for best flavor and texture.
	Burpless	The mildest cucumber on the market, this early variety produces 10-inch long slicing cucumbers that are completely burpless, with no bitterness. Excellent sliced, but also fine for pickling when picked at a slightly smaller size. High yielding.
	Bush Pickle	Compact choice for small gardens or containers! A mini plant with major production. Cool, mild flavor.
	Chicago Pickling	Even though it is a "pickling" type cucumber it is crisp, light and refreshing as a slicing cucumber with a sublime sweetness not found in other cucumbers. Pickling types are shorter, wider, bumpier, and have yellow streaks on the skin, but can be used fresh or for pickles so they are more versatile than the “standard” type.
	Dragon's Egg	Hailing from the cave of your local dragon's lair, this novelty cucumber is another reason why growing heirlooms can be so much fun. Originally from Croatia, its cream colored skin and chubby oval shape really do look like an egg growing from a vine. It has a refreshing, mild flavor, doesn't need peeling, and yields well; a few plants will be all you need, picking them every one to two days for the best fruit.
	Japanese Long	The long, slim fruit is very crisp and mild. Similar to Armenian. Easy to digest, with firm flesh and few seeds, it is a great Japanese variety for home use or farmers markets. One of the best cucumbers ever that puts out huge yields of perfect fruit.
	Lemon	Alas, the lemon cuke is a true cucumber, a result of naturally selecting for round, yellow fruit. The lemon cucumber originated in the late 19th century and was introduced to the U.S. in 1894. The tasty fruit is low in cucurbitacin, that naturally occurring cucumber chemical that accounts for a slightly bitter taste. The flesh is citrusy and adds a real zip to salads!
	Marketmore	Fruit averages 8-9 inches long, perfect for slicing. Dark green with thick protective skin, a perfect choice for market

		gardening as the rugged little fruit stand up well to shipping but still have the high quality of flavor and texture that grocery store cukes simply can't match! The original Marketmore cucumber was developed at Cornell University in 1968 by Dr. Henry Munger, it was hailed as a breeding breakthrough for cucumbers.
	Muncher	While the vines are compact they are also very strong, making Muncher a fine choice for container growing. It is a Middle Eastern Beit-Alpha type so the skin is very smooth and practically spineless. Delicious, burpless, and never bitter. The heavy yields of Muncher also pickle well at about the 4" size. It will reach 9" at full maturity.
	Straight Eight	Heirloom. Named for its perfectly straight, 8-inch long fruit, this slicing cucumber has long been prized for its high quality, flavor, and even, deep green color. Well adapted throughout the US. Vigorous, productive vines that benefit from trellising.
Eggplants		
	Antigua	This smooth and nutty-flavored gourmet Italian eggplant features teardrop-shaped fruit streaked with lavender. The fruit grows to 6 to 8 inches long, and the snow-white flesh is tender, mild and never bitter. Plant keeps producing these beautiful eggplants throughout the long summer season.
	Black Beauty	Standard old type, large black fruit of excellent quality. Very tasty but is lower yielding and much later than many types and needs a long season.
	Orient Express F1	The most dependable eggplant. High-yielding plants produce armloads of attractive, slender, and glossy fruits 8-10" long by 1 1/2-2 1/2" diameter. Ready up to 2 weeks before other early varieties and sets fruit in cool weather and under heat stress. Tender, delicately flavored, and quick cooking.
	Ping Tung	A wonderful eggplant from Ping Tung, Taiwan. Fruit is purple and up to 18" long and 2" in diameter. This variety is so sweet and tender, superbly delicious! One of the best Chinese eggplants on the market.
	Rosa Bianca	Colorful, light pink-lavender fruit with white shading. Rich, mild flesh is very popular with chefs and gardeners alike! No bitterness. A great variety for heirloom market growers. Grow the color that sells!
Flowers		
	Bounty Sunflower	One of Petaluma Bounty's very own sunflowers grown on

		the farm!
	Sunflowers	This pollinator-friendly mix brings together stately <u>Black Mammoth</u> , fuzzy <u>Sungold Dwarf</u> and the warm hues of the <u>Autumn Beauty</u> Mix. A great choice for cut flowers, edible seeds, and attracting birds, bees and native pollinators to your garden.
	Sunflower Cinnamon Sun	This gorgeous variety has 5 to 6 inch flower faces with brightly glowing cinnamon-bronze petals and chocolate centers. Cinnamon Sun's vibrant color accents all other garden flowers. You'll find the sturdy stalks topped by clusters of big blooms make a wonderful garden screen or backdrop. These rich-colored beauties make handsome bouquets. Then, after bloom is finished, the seed heads offer tasty, nutritious snacks for fall songbirds.
	Sunflowers Moonshadow	Ornamental Moonshadow shines in the garden with flower faces of creamy, lemon-custard colored petals surrounding dark chocolate centers. These full-framed beauties produce lots of striking 3 to 5 inch blossoms on open, multi-branching stems. Plan to bring lots of branching stems of these free flowering sunflowers indoors for charming, casual bouquets. In the garden, rows of sturdy Moonshadow plants make a joyful and colorful border or flowering summer garden screen.
	Sunflower Royal Flush	Vibrant color combination includes bicolored sunflowers with mahogany petals that taper to golden tips and others with sunny yellow faces and gorgeous deep, dark-red flower faces. Carefree Royal Flush produces showy sunflowers early on strong branching stalks. Perfect for a dancing garden show and abundant summer bouquets. This beautiful blend comes from a California sunflower breeder who specializes in varieties that both shine as cut flowers and offer great garden performance.
	Zinnia (Mix)	Jumbo flowers in an array of colors. This one is a sure winner. State Fair A wide range of colors and tall, robust plants. Colors include red, yellow, orange, purple, pink, white and bicolors. Disease resistant with terrific sun and heat tolerance.
Hardy Greens		
	Bright Lights Chard	A 1998 All-America Award Winner. Bright Lights is almost neon in appearance. The leaves are green, moderately savoyed with veins of vibrant color, red, orange, or yellow running through them. The contrast is outstanding. Use young raw leaves in a salad (30 days) or briefly cook mature leaves (50 days) to maintain their color. Grows approximately 20" Tall.

	Curly Kale	This pretty blue-green hybrid kale is easy to grow and will keep you supplied for months. Vigorous producer, with leaves growing lushly on compact plants. Cut outer leaves so that the center can continue growing. Light frost makes the leaves taste sweeter. Leaf size is around 1-2 feet long. Kale is a member of the cabbage family, and its leafy greens are at their best eaten young, before the fibers become tough. Like all fresh greens, kale is a powerhouse of vitamins and minerals, especially vitamins A, C, and K.
	Rainbow Chard	Stunning chard mix has stems in gold, pink and crimson. A few plants will be white and pink striped, orange, scarlet, purple, green and white. All are delicious to eat, though they are at their best harvested young for salads. GARDEN HINTS: Easy to grow; eat it like spinach or beet greens. Pick from late spring until winter. Grows best in full sun and will tolerate light shade.
	Champion Collards	Slow-bolting Selected from the popular variety for a more compact plant. Same rich, dark-green color with long, broad, wavy, tender leaves.
	Gardener's Pack #1: Chard, Curly Kale, Broccoli	A Bounty variety pack of Bright Lights Chard, Curly Kale, and Lacinato "Dino" Kale
	Gardener's Pack #2: Collards, Dino Kale, Broccoli Raab	Champion collards, Lacinato "Dino" kale, and broccoli raab
	Gardener's Pack #3: Chard, Kale, Cabbage	Bright Lights chard, surprise kale, surprise cabbage
	Gardener's Pack #4: Chard, Dino Kale, Broccoli	Bright Lights chard, Lacinato "Dino" kale, and broccoli
	Kale, Lacinato "Dino"	Italian heirloom with blue-green leaves loaded with flavor, Also known as Dinosaur or Tuscan Kale, this Italian heirloom dates back to the 18th century, and is an essential ingredient of caldo verde (green broth), a popular soup in Portugal. By whatever name, the sweeter, milder, blue-green, heavily crinkled strap leaves impart excellent flavor, especially harvested young and after first frost.
	Red Russian, Kale	Smooth green, purple-veined leaves for baby leaf and bunching. Stems are purple; leaves are flat, toothed, and dark green with purple veins. The plants mature medium-tall and leaves are tender compared to other kales. For salads and light cooking.
	Tree Kale/Walking Stick	Tree Collards were introduced to California, probably during the latter half of the eighteenth century, from the island of Jersey in the English Channel where they were grown to feed cattle. Tree Kale is a purply- green plant. They are super nutritious, very high in calcium. Good in

		salads or sauteed.
	Kale Mix #1	Red Russian Kale and Curly Kale
	Kale Mix #2	Red Russian Kale and Lacinato "Dino" Kale
Herbs		
	Basil - Nufar Italian & Emily	A superb container variety, Mammolo has been bred for exceptionally high leaf to stem ratio and a compact growth habit. Plants are super bushy, and leaves are large with a classic Italian basil aroma and flavor without the minty smell and flavor that some experience with Italian basil.
	Basil- Lemon	Compact growth to feet. Leaves are smaller than sweet basil but the same color green. Blooms white in summer. Leaves have a marvelous lemon odor and taste. Can be used to flavor a dish or as garnish.
	Cat Grass	Cats need fresh greens for optimal health, and they often try to meet their needs by nibbling on houseplants. So give them their own special pot of wheat grass! It grows fast and will emerge in 5 to 7 days. Trim, chop and mix the grass in your cat's food or let your pet forage straight from the pot.
	Cinnamon Basil	This spicy basil produces 2 to 3 inch leaves and light lavender blooms. The spicy aroma is cinnamon, mint, with a touch of anise. The taste is cinnamon followed by a trace of anise and mint, giving a warm pungency to the tongue.
	Cilantro* - Santo	This is a slow-bolting version of Cilantro/Coriander that produces flavorful leaves over a longer period.
	Cinnamon Basil	Spicy flavor. Mexican variety with a distinct cinnamon-like taste.
	Dill - Elephant	A very aromatic, late-flowering variety that has nice green color and is productive.
	Epazote	Epazote is an annual or short-lived perennial plant that grows up to four feet tall, it is grown in warm temperatures. Epazote is used in herbalis, but it is more commonly used as a spice in traditional Mexican dishes. Raw, it has a resinous pungency, similar to anise, fennel or even tarragon, but stronger. It is traditionally used when preparing black beans as the herb has carminative properties and can help prevent flatulence.
	Fennel di Firenze	An excellent variety of fennel, it has some resistance to bolting, and produces a nicely flavored root. It also produces good tops and quality seeds.

	German Chamomile	Beautiful, small flowers make a relaxing tea with a sweet, fruity fragrance; medicinal. Attractive plants.
	Oregano Greek	This is a beautiful and delicious Italian flavoring herb. Also medicinal. Great for Italian and Greek cooking.
	Parsley	This tasty heirloom dates to the pre-1600s and is grown for its large, flavorsome roots that make superb soups and stews, or baked. Leaves are also delicious.
	Sage	Used in Europe and America to flavor many meats, stuffings, vinegars, and more! Fragrant leaves are also used in potpourri. 20"-tall gray-green plants are quite attractive.
	Herb Mix #1	Parsley, Italian Basil, Cilantro, Dill
	Herb Mix #2	Italian Basil, Chamomile, Parsley, Sage
	Herb Mix #3	Italian Basil, Marjoram, Epazote, Fennel
	Herb Mix #4	Italian Basil, Sage, Chamomile, Fennel
	Herb Mix #5	Basil and Cilantro
Leeks		
	American Flag	A classic leek and the predominant choice for home gardeners. A close relative of both onion and garlic, leeks are most commonly used in soups and stews, but can also be used effectively in salads. American Flag has thick blue-green leaves with large white stems. This variety is good for fall and winter harvesting and will grow quickly from seed.
	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. Stands in winter in milder climates; harvest by December elsewhere.
	Carentan	Long, thick (2 inches across), vigorous, and fast growing; delicate, deliciously mild flavor; great fresh or cooked. The Carentan leek was mentioned by Vilmorin in 1885. An old European favorite that is becoming rare. Very adaptable and yields are good.
	King Richard	'King Richard' produces extra long white stems early. Enjoy fresh, grilled, sautéed, and added to soups and stews. Cold tolerant to 20°F and can be left in the garden for an extended harvest.
Melons		

	American Melon Delicious 51 (orange inside/outside)	Lightly ribbed and netted, these scrumptious fruit have the enticing aroma, rich flavor and lush texture that typifies a muskmelon. The beautiful round/oval fruit average 2-3 pounds each with deep orange, juicy flesh. Harvest at full slip for best flavor. Developed at Cornell and widely considered the best open-pollinated melon for northern climates.
	Ben Kodima Watermelon	Super tiny fruit! One of the earliest maturing watermelons of all, a pocket-sized watermelon from Japan. Perfect for short season gardeners; extra small fruit averages just 2-3 pounds. These mini melons are ideal for those super short season gardens, and the personal sized fruit is ideal for marketing or home use. This darling little fruit is green with dark stripes, and the sweet flesh is red.
	Blacktail Mountain Watermelon	One of the earliest watermelons; superb for the North, but it also grows well in heat and drought. The flesh is red and deliciously sweet. Fruit has a dark rind and weighs 8-12 lbs each. This excellent variety was developed by Glenn Drowns, owner of the Sand Hill Preservation Center in Iowa.
	Charentais Melon	A famous superb heirloom French melon--super sweet and very fragrant. Light grey-green skin, smooth round 2-to 3-lb fruit, bright orange flesh. These are top sellers at high-dollar markets.
	Crane Melon	Dating to the 1920's, this distinctive Crenshaw-type melon has a teardrop shape and delicious flesh. Bright orange when cut open, flavor is sweet and perfect for fresh eating. First bred in Northern California
	Hale's Best 45 Melon	A classic, silky-fleshed super sweet market musk melon from the early 20th century. In 1923 I.D. Hale encountered this variety in Imperial County, near Brawley, Calif., being grown by a Japanese American market farmer. This sweet, smooth, orange fleshed-muskmelon has been a staple for home and market growers since!
	Honey Orange	Unique orange-fleshed honeydew. Honey-sweet flesh is pale salmon orange, thick, crisp, and delicious to the rind. Medium-size, avg. 3 lb., oval-round melons with smooth ivory skin. Early maturity, and tolerant of cool conditions.
	Honeydew	Superbly sweet honeydew. A very smooth-skinned melon with a hard rind ripening pale green to ivory-gold and a small seed cavity. The lime-green, juicy flesh has superb sweetness and delightful aroma. Best suited for the South and Southwest or a southern exposure; it needs to be pampered elsewhere. This gorgeous, lime-green-fleshed melon updates this class with high yields of large, flavorful

		fruits.
	Orangeglo Watermelon	Beautiful, deep orange flesh; very sweet, excellent, almost tropical flavor! High yields. Very resistant to wilt and insects; strong healthy vines. These will sell at roadside stands & markets! Introduced by Willhite Seed Co. prior to 1965.
	Petit Gris de Rennes Melon	Dense, 2-lb fruit has orange flesh that is superbly sweet, flavorful, and perfumed. This variety is early and well adapted to cool climates. The fruit weighs around 2 lbs and has a grey-green rind. This fine French variety is of the best quality melon of the French melon expert and author Bruno Defay. Rare in the USA.
	Royal Golden Watermelon	The rind of this heirloom turns brilliant golden-yellow when ripe! The distinctive color makes it a snap to know when to harvest and is so beautiful in your garden. The tasty pinkish-red flesh is super -sweet, crisp and refreshing. This variety is much larger with fruit weighing 8-25 lbs. It was developed from the "Pumpkin Rind" variety, a now extinct, early American watermelon. The Royal Goldens still do remind us of big glowing pumpkins and their vines are even mostly yellow. One of the best tasting watermelons ever!
	Sangria Watermelon	Sangria is thought of as the "gold standard" when it comes to watermelon, the best of those big ones that command the produce section in late summer. The elongated fruit run 20 to 25 pounds and the rind is mostly green with lighter green stripes. Flesh is a lovely red and the flavor is terrific. So sweet, so juicy.
	Sugar Baby Watermelon	An ideal plant for gardeners with limited space, the vines of sugar baby bush only reach 3-3 1/2 feet in length. This is an early producer; the juicy and sweet little 6-12 pound fruit should be ready to harvest in 75 days. Flesh is a deep scarlet; skin is a dark green with no striping.
	Yamamoto Cream Watermelon	An outstanding Japanese variety bred by renowned watermelon expert of the early 20th century, Mr. Takeshi Kanda. Yamato cream was bred in what is now the Nara Prefecture in Japan. Buttercream colored flesh is a bit citrusy, sweet and complex. Flavor has been described as Asian pear and apples with light citrus tones. Makes a refreshing, sweet, almost pear-like juice. This variety is fairly early to mature and not ideal for shipping as it cracks easily. A perfect choice for small farmers and especially home gardeners.
Onions		
	Aisla Craig	(Fresh) Very well-known globe-shaped heirloom onion that

		reaches a huge size—5 lbs is rather common! The skin is a pale yellow and the flesh is relatively mild and sweet, so is recommended for fresh use, not storage type.
	Australian Brown	(Storage) Intermediate day. Introduced in 1897 by W. Atlee Burpee. This variety produces extra fine large bulbs that have superb flavor!
	Cipollini	(Fresh) Cipollini, which means "little onions" in Italian, develop small (no larger than 3" in diameter), flattened bulbs that can be used as fresh bunching onions or cured. Cipollini have more residual sugar than your average onion, which makes them delicious when roasted whole or caramelized in butter or oil.
	Evergreen	(Bunching) Clusters of long, slender, tasty stalks with "spring green" ends. May be sown all season long, or overwinter for a spring treat! Divide clumps in second year to produce a new crop. Can be grown like an annual or allowed to develop into a dense patch. Welsh-type. Very cold-hardy.
	He Shi Ko	(Bunching) Reliable, hardy and simply delicious, pick for bunching onion. Year-round production is possible in most growing zones, with the farthest northern growers using cold frames or light winter protection. An heirloom Japanese perennial bunching onion; stalks grow and divide from the base. Mild and tasty, these are an essential ingredient in a wide range of cuisines from Asian to American. A non-bulbing white type.
	Red of Florence	(Fresh) Long day (potentially intermediate) This red onion. torpedo-shaped allium from the capital of Tuscany has a delectable, perfectly balanced flavor. The oblong shape makes for easier cutting and more uniform slices! The red bulbs are also packed with anthocyanin, a healthful antioxidant. These oblong, bright red onions are great for planting spring or fall; they are widely adapted and seem to do well in many areas. They are very mild and sweet, great for salads and pickling! A delicious Italian heirloom. Very rare.
	Stuttgarter	(Storage) Long day. A tasty old favorite that sets medium-large, yellow onions with a good, pungent flavor. This variety is among the best keepers and produces well. Plant some of these for winter eating and store them clear through to next spring.
	Walla Walla	(Fresh) Long day. Large, golden onions are oblong-globe shaped. This late onion makes an excellent keeper; a rare and hard-to-find Italian variety.
	White Lisbon	(Bunching) 'White Lisbon' is a green or spring onion, and

		sometimes referred to as a scallion or bunching onion. A popular variety since the 1700s because it produces dependably in widely varying conditions. It thrives in a wide range of soils, is heat and cold tolerant, and can be sown successively throughout the season. For the finest quality, pencil-thin onions, sow seed densely and do not thin seedlings.
	White Spear	(Bunching) Heat-resistant, large bunching onions. Tall, upright, blue-green leaves. Thick, cylindrical, white shanks with leaves that resist breaking.
Peas		
	Cascadia Snap Pea	A must-have main season variety with heavy yields of juicy, thick-walled pods. Bucketloads of plump pods with tiny, distinctively delicious peas on 3' tall vines. Multiple disease resistances allow for spring and late season plantings.
	Little Marvel Pea	Vigorous bush plants, heavy yields and fine-flavored peas. A great home garden variety. An heirloom from 1908.
	Oregon Sugar Pod II	Vigorous, short vines produce bumper crops of juicy-sweet flat green crispy sugar pods over a long harvest season. Perfect eating fresh or stir-fry in seconds. As versatile as snap peas, pick snow peas flat and tender. Vigorous 28" plants bear 4 1/2" long pods. Resistant to pea virus, common wilt and powdery mildew. Superb for freezing.
	Royal Snow Pea	Attractive deep purple pods avg. 3 to 3-1/2". Larger pods may become partially mottled but are still attractive. Flavor is pleasant, though mildly bitter. Makes a nice addition to salads, coleslaws, or may be used as an edible garnish. Best used raw but may be lightly steamed, microwaved, or sautéed. It stays purple if lightly cooked but will become "muddy" colored if overcooked. Attractive pink flowers. The 30" vines can be grown with or without support.
	Sugar Daddy Snap Peas	'Sugar Daddy' peas were bred by Dr. Calvin Lamborn, the innovative research director that developed the first edible-podded snap pea, 'Sugar Snap'. However, 'Sugar Daddy' has some big improvements—stringless pods, shorter vines, and improved disease resistance. Slender, 3" pods have a deep green color adding to their appeal. The short plants reach only 24"-30" tall and don't need support; a short fence or trellis will make it easier to find and harvest the crunchy peas, though. Pods can be served fresh by themselves or with dip, or added to give crunch to salads. Add to stir-fries and soups or steam for a delicious vegetable.
Peppers		

(Hot)		
	Black Hungarian	This very ornamental pepper has dark green foliage with dark purple veins, beautiful purple flowers, and shiny black peppers that ripen red. It is a medium hot pepper, similar in heat to jalapeno, with high yields of 4 inch long fruits.
	Caribbean Red Habanero	Another Caribbean “seasoning pepper!” Looks like a habanero but remove the seeds and there is no heat, just delicious flavor. Two or three will season a whole quart of dry beans when cooked. Plants have high yields, best harvested orange to red. For an authentic Cuban recipe, saute with onion, garlic, annatto, and add with fresh chopped cilantro to a pot of beans.
	Cayenne - red	Slender, long peppers turn bright red and are very hot. The 2’ plants are vigorous and quite productive. Very popular for drying and using as a spice; also used medicinally. This heirloom has been popular for many years. Mild to hot spice.
	Italian Pepperoncini	A popular, thin, little pickling pepper, this heirloom comes from southern Italy. The 3”-5” fruit has a superb flavor and just a little heat. Small plants.
	Serrano	Large plant bears club-shaped fruit; very hot and pungent, distinctive flavor. Medium Spice
	Tam Jalapenos	70 days. A very tasty, mild jalapeño type, with the same delicious flavor but a lot less heat. Easy to grow.
Peppers (Specialty)		
	Anaheim	The granddaddy of all future New Mexico green chile pod types! The Anaheim pepper was originally known as New Mexico No. 9. It was developed in 1913 by Dr. Fabian Garcia at New Mexico State University. He was seeking a chile pepper that was bigger, fleshier, and milder. Dr. Garcia later moved to California in the 1920's and started growing them in the Anaheim area. Pods are 7-1/2" long and 2" wide on productive 30" plants with good foliage cover for the fruit. Mild heat.
	Ancho	Upright plants that set true dark green, chocolate brown, to deep scarlet red ancho peppers. Very traditional central Mexico ancho/poblano hybrid. Fruit has medium thin walls which are good for stuffing, frying, or drying. Fruit sets well in heat or humid conditions.
	Corbaci	10 inch Super long, thin fruits; some stay straight, some spiral. Edible at any stage, they start out yellow-green, maturing into red, with a fruity, sweet flavor. This heirloom from Turkey is also called Sari Tatli Sivri and used for fresh

		eating, pickling, frying and drying. Save them to dry and turn into a paprika type powder. Similar to Jimmy Nardello.
	Italian Pepperoncini	A popular, thin, little pickling pepper, this heirloom comes from southern Italy. The 3"-5" fruit has a superb flavor and just a little heat. Small plants
	Jimmy Nardello	This long, thin-skinned frying pepper dries easily and has such a rich flavor that this variety has been placed in "The Ark of Taste" by the Slow Food organization. Ripens a deep red, is very prolific, and does well in most areas.
	Padron	Padron produces nice yields of 2 1/2" long peppers. At the green stage peppers are sweet or mildly hot. As they turn red they get much hotter. Padron makes a great frying pepper or even a pickled pepper. Most folks in Spain fry them in a bit of olive oil.
	Shishito	An old Japanese variety which produces 3" long, slightly wrinkled fruits that is perfect for making tempura and other traditional recipes. Fruit is emerald green in color, ripening to red, and mildly flavored with just a bit of spice. It really is superb and is the standard with many chefs.
Peppers (Sweet)		
	Ashe County Pimiento	An incredibly sweet, bright red, thick-fleshed pimiento pepper, 4 x 1 1/2 in. Great raw, as well as for cooking, roasting, and canning
	California Wonder Bell	This bell pepper is around 4 inches long. Flavor is mild and sweet. Color ranges from deep green to crimson when fully mature.
	Chocolate Beauty	Blocky, medium to large, green, 3-4 lobed fruit ripens to a rich chocolate-brown. The green fruit is good, but is spectacular when fully ripe--crisp, juicy, and very sweet! Productive enough to make a good variety for market growers, and so early!
	Horizon	Plants produce excellent yields of brilliant orange- yellow bell peppers. Blocky, four-inch fruits are thick walled, ripening from medium green to orange-yellow at maturity. Sweet and flavorful gourmet pepper for salads, stuffing and more!
	Leutschauer	The short, erect plants grow fast and are loaded with medium-hot paprikas sporting a sweet aroma and crisp texture. Its great flavor, uniform shape, and thin walls make it terrific for smoking, drying, and grinding to a delicious spicy powder. Very rare and not often found outside of

		Hungary
	Lilac Bell	Fruit is a stunning medium lilac-purple. Crisp, juicy, and sweet! What a lovely addition to a relish tray! Medium-sized fruits start out yellow-green, ripen to purple, finally to red.
	Marconi - Golden, Red	A late Italian pepper with beautiful, big 7-inch tapering fruit that is very sweet and great for frying or fresh. This wonderful heirloom is delicious and mild.
	Quadrato d'Asti Rosso	Very thick, brilliant red flesh that has a delicious rich-sweet taste. One of the largest red bells, it is excellent for frying, salads, or stuffing. Producing large yields, this beautiful variety is the perfect pepper for home and market growers.
	Yellow Monster Stuffing	Gigantic, behemoth elongated yellow bell peppers can grow 8 inches long by 4 inches wide! These impressive peppers are really sweet, meaty and wonderful; so pretty after they turn from green to bright sunshine-yellow. These are great fresh, fried or roasted, so you will be happy the plants produce plenty of these colossal beauties.
Pepper Mixes		
	Mix #1: CA Wonderbell, Shishito, and Black Beauty	A sweet pepper mix but shishito can often be a roulette when it comes to sweet or hot.
	Mix #2: CA Wonderbell, Shishito, Cayenne	A sweet and hot mix. CA Wonderbell (sweet), Shishito (sweet/hot), Cayenne (hot)
	Mix #3: Hot Wax, Lilac Bell, CA Wonderbell	A sweet and hot mix. Hot Wax (hot), Lilac Bell (sweet), and CA Wonderbell (sweet)
	Mix #4: Hot Wax, Jalapeno, Cayenne	A hot mix.
	Mix #5: CA Wonderbell, Hot Wax, Quadrati	A sweet and hot mix. CA Wonderbell (sweet), Hot Wax (hot), and Quadrati (sweet)
Pumpkins		
	Connecticut Field	The heirloom pumpkin of the New England settlers and Native Americans, several hundred years old. Golden fruit weighs about 20 lbs each. This is a truly old variety; can be used for pies; the traditional American pumpkin.
	Howden	Intermediate resistance to black rot. It is a Connecticut Field type but is far superior. Its size is more uniform, averaging 20 to 25 lbs., and the deep-round fruit are quite symmetrical. Very solid with extra-thick flesh, it is much less apt to produce lopsided fruit. Its hard, ridged, richly colored skin keeps in prime condition for a remarkably long

		time.
	Jarrahdale	Slate, blue-grey, 6- to 10-lb pumpkins of superb quality. Their shape is flat, ribbed, and very decorative; also a good keeper. Popular in Australia, an excellent variety. One of the more tasty varieties for many savory dishes and is excellent for a year-round supply of squash, as these will often keep well over 12 months!
	Winter Luxury	This beautiful pumpkin was introduced by Johnson & Stokes in 1893. Lovely 6-lb golden fruits have white netting and are perfect for pies. In fact, this is one of the best tasting pie pumpkins you can grow; with very sweet and smooth flesh. 105 days to maturity.
Specialty Greens & Lettuce		
	Arugula	The standard salad arugula. Long, dark, lobed leaves are suitable for salad mix or bunching. Edible Flowers: The white flowers with dark pink veins are edible, and can be harvested as they appear. Sprinkle them over salads or add to vegetable stir-fries. Flavor is spicy and nutty. Popular choice for brightening up salad mixes. Plant densely first thing in the spring and trim regularly for tender greens early in the season. Succession plant every 2-3 weeks until the heat of summer arrives. Great for a second planting in late summer for a fall harvest.
	Black Seeded Simpson	Hugely popular for over 150 years, it's one of the most tender and delicately flavored leaf lettuces ever bred. The ruffled leaves are large with an appealing green color. Simpson is well adapted to a wide range of climates and is still the best for early spring sowing.
	Buttercrunch	Classic butterhead type was the standard for many years. Soft, buttery-textured leaves enclose a crisp, juicy, loose inner head of blanched, sweet-tasting leaves. Very heat-tolerant and slow to bolt, Buttercrunch stays mild long after others have turned bitter. Developed by George Raleigh, Cornell University, and an All America Selection for 1963.
	Garnet Rose	Leafy/Romaine type. True bright garnet red and savoy leaves set this apart from some other red Romaine types. This one is red right through to the center. Scrumptious as a container subject, too!
	Little Gem	Very small, green, romaine type. One of the very best-tasting lettuces. A superb heat-tolerant variety that is sure to please! This romaine lettuce grows 6" high with a thick, sweet heart. It's perfect for individual salads and

		sandwiches. This popular variety is easy to grow and holds well for a prolonged harvest.
	Lollo Rossa	The exact origins are unknown, but Lollo Rosso is thought to have been grown in Italy and was first cultivated by the Ancient Egyptians. Lollo Rosso lettuce is small to medium in size and grows in a tightly compact, rosette shape. The frilly and curled, fan-shaped leaves are light green in the center and transition to a deep red-maroon around the edges. Connected at a central base, the leaves do not form a head and are made up of single branches. Lollo Rosso lettuce is tender, crisp, and chewy with a sweet, slightly bitter, and nutty flavor. Lollo Rosso lettuce is a cut-and-come-again lettuce It is a popular variety to grow in home gardens for its resistance to extreme temperatures.
	Mixed Lettuce - Farmers' Market Blend	Why go to the grocery store for a pricey mesclun when it's so easy to grow your own? This perfect blend of six leaf lettuce varieties has a beautiful range of leaf shapes, textures, and colors with mild flavor. Begin harvesting leaves in just 3 weeks! Cut back plants and they will re-grow. Easy to grow in containers. Varieties include: 'Tango' 15%, 'Royal Oak Leaf' 15%, 'Red Salad Bowl' 32%, 'Black Seeded Simpson' 15%, 'Grand Rapids TBR' 15%, 'Red Sails' 8%.
	Parris Island Cos	This variety boasts all the merits of a commercially bred variety, but the crisp and sweetly scrumptious leaves say heirloom. Parris Island Cos is a Romaine lettuce that is beloved by growers, especially on the Eastern Seaboard, where it was originally introduced by Ferry Morse in 1951. Super uniform, upright leaves, observed disease tolerance and moderate bolt resistance were the growing traits selected at Clemson College Agriculture department when it was bred for their South Carolina climate. The tender crisp leaves with delicate white hearts and the perfectly folded centers for scooping dips or holding dressings have won the hearts of gardeners for generations.
	Rouge d'Hiver	Delicious, flavorful lettuce brings color and zest to salads. Heirloom, red Romaine-type from France. Good regrowth. Listed in Vilmorin's Vegetable Garden Book from 1885. Red and green leaves turn a deeper shade of red in cold weather.
	Sassy Salad Mix	This lively mix combines a variety of colors, textures and flavors ranging from spicy to sweet, to create a memorable and nutritious salad that will please the gourmet in you. Harvest leaves as baby greens.
	Spinach- Avon Savoy	This vigorous semi-savoy matures large broad dark green leaves with mild sprightly sweet flavor. Tender leaf and stem pair well with an upright spreading habit for easy

		<p>baby-stage cuttings. Avon holds well in heat and keeps its pleasing texture and good looks as the days get shorter and cooler. With bountiful early and late harvests, you might find yourself peddling beautiful tasty spinach door to door.</p>
Strawberries		
	Seascape	<p>High-yielding and good strawberries for any garden soil. Large, delicious bright red strawberries in spring, summer and fall--three seasons of sweetness. This new day-neutral strawberry starts fruiting about 3 months from planting, regardless of when you plant it. The hard-working plants produce a plentitude of sweet, juicy berries. The 12-18" plants are easy-growing;whether in matted rows, high density or containers. Heat-tolerant, remarkably disease resistant</p>
Summer Squash		
	Bennings Green Tint	<p>Scalloped, light green fruits perfectly complement the other patty pans, making a complete series. Blossoms are prolific and the ideal size for culinary use.</p>
	Black Beauty	<p>An old heirloom zucchini from the 1920's. The classic, black-green fruit is very productive with a firm flavorful interior ,very tasty raw, picked right from the plant. Harvest under 6-8 " for the best quality or pick extremely young for gourmet baby zucchini.</p>
	Cocozelle	<p>This Italian heirloom has become a garden staple for many. The plants are bush-type producing long cylindrical zucchini fruit that are dark green colored, striped in lighter green. Their flesh is greenish white and firm.</p>
	Costata Romanesco	<p>The famous Italian/Roman ribbed zucchini. The distinctive, long fruit is ribbed; medium green-striped skin; rich and very flavorful. The cut slices are lightly scalloped. It is also popular to fry this squash whole, when it is small with the flower still attached. Costata Romanesco is also the quintessential, blossom zucchini thanks to larger, sturdier, tastier blooms that stay fastened to fruit better than other more flimsy varieties. These are good for sautéing, stuffing and frying or to add a "pop" of color to salads.</p>
	Early Prolific Straightneck	<p>Bush-like plants supply a large crop of creamy yellow-skinned fruits. GARDEN HINTS: Fruits are best when 8 to 9" long. Cultivate or mulch to control weeds. Fertilize when fruits form to increase yield.</p>
	Lemon	<p>The shape, size and color of a lemon grows great here, with huge yields and the best resistance to insects I have</p>

		seen in a summer squash. Very tasty, great fried! This is a superb market variety and very attractive. Popular summer squash.
Tomatillos		
	Purple	Beautiful purple fruit, large size. Many are a bright violet color throughout their flesh. Much sweeter than the green types, it can be eaten right off the plant. Turns purple when ripe; rare!
	Yellow	The fruit is firm, juicy and very sweet; perfect for jams, jellies and don't forget the salsa! A great and fresh snacking and salads. Bred to thrive in the cooler summer conditions of inland eastern Europe.
Tomatoes, Cherry		
	Black Cherry	Beautiful black cherries look like large, dusky purple-brown grapes; they have that rich flavor that makes black tomatoes famous. Large vines yield very well; very unique and delicious.
	Brad's Atomic Grape	Elongated, large cherries in clusters. The color (and flavor!) is a full-blown assault on the senses—lavender and purple stripes, turning to technicolor olive-green, red, and brown/blue stripes when fully ripe. Fruit holds well on the vine or off, making this amazing variety a good candidate for market growers. Olive green interior is blushed with red when dead-ripe.
	Chestnut Chocolate	The indigo coloring (high anthocyanin content) tops it off. Cherry-sized fruit weighs 1-2 ounces and offers the sweet, rich flavor you'd expect from such a dark-fruited type.
	Cosmic Eclipse	Smooth, 2-3 ounce fruit starts off green with dark green stripes and striking indigo colored splashes. Fruit ripens to spangled brick-red with green stripes, complemented by lots of black anthocyanin, giving this a very striking multi-colored finish. Very good, sweet rich and juicy flavor. Great ability to hang on the vine ripe and stay edible better than most. Good post-harvest shelf life, maintaining superb eating quality for weeks. Very productive, too. (Replaces Indigo Purple).
	Large Red Cherry	Indeterminate. An excellent salad tomato, with clusters of 5 on spreading, hardy vines, with dark green foliage. Full-season, high yields of deep scarlet, round, 1 to 1-1/4" diameter, flavorful fruits. Green fruits may be pickled, while ripe ones are used fresh or for preserves.
	Pink Bumblebee (striped)	A stunning cherry tomato. 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. Salad will never be the same!
	Pink, Yellow, Green Vernissage	This little striped jewel is loaded with sublime sweetness & taste. A perfect addition to salads, salsas. The small fruit have lovely light green flesh. Plants are quite productive over a long season. Indeterminate.
	Sungold	Sweet tasting tomatoes. They grow in clusters of 10-15 small tomatoes. Requires staking or cages but can also grow in small spaces if you use containers for each plant and have them at least 2 feet apart from each other.
	Sunrise Bumble Bee	Luminous swirls of reds and oranges, inside the fruit and out! Everyone loves the sweet, fruity taste, too! Oblong little fruit weighs barely an ounce, and sometimes shows a pronounced beak at the blossom end. (Replaces Honey Drop).
	Supersweet 100	Super Sweet 100 hybrid, bears the same long, branched clusters of deliciously sweet tomatoes high in sugar and vitamin C. But Super Sweet 100 is known to be more disease resistant, giving plants a better chance where certain problems may be soil-borne. You'll be eating them right off the vine before they ever make it to the salad bowl!
	White Cherry	A perfect cherry for home and market gardeners. A wild type. One of the sweetest tomatoes with superb flavor.
	Yellow Pear Cherry	Very sweet, 1½" yellow, pear-shaped fruit has a mild flavor, and is great for fresh eating or for making tomato preserves. Very productive plants are easy to grow. Great for kids to grow!
Tomatoes, Heirlooms		
	Berkeley Tie Dye Pink	Compact plants produce beautiful 8-12 ounce fruit with extremely robust flavors; complex and hard to describe: sweet, rich, tart, salty with a hint of smokey and a dripping juicy texture. Fruits are 8-12 oz, round to oblate with green metallic stripes over pink skin.
	Big Rainbow	Delicious and sweet tasting. These tomatoes are very striking sliced, as the yellow fruit has neon red streaking through the flesh. An heirloom preserved by members of Seed Savers Exchange.
	Brandywine - Pink, Yellow	The most popular heirloom vegetable! A large fruit with superb flavor. A great potato-leaved variety from 1885! Beautiful pink fruit up to 1½ lbs each!

	Cherokee Purple *	Beautiful, deep, dusky purple-pink color, superb sweet flavor, and very-large-sized fruit. Try this one for real old-time tomato flavor. A dark purple middle sized tomato.
	Marvel Stripe	Beefsteak originally from Oaxaca, Mexico. Largest of the bi-colored tomatoes. Indeterminate, regular leaf plant produces 3-4-inch, 1-2 pound, beautiful tomatoes with sweet, mild, fruity flavors. Very popular market tomato.
	Monomakh's Hat	Monomakh's Hat is a heavy bearing pink oxheart tomato. This Russian variety can produce tomatoes up to a pound and has very good flavor. This tomato is also known by its Russian name, Shapka Monomakha, which can be translated as 'Monomakh's Cap', which was the crown of all Russian Tsars from Dmitri Donskoi to Peter the Great. Some sources translate the name as 'Monomakh's Hat'. Similar to Yellow Brandywine.
	Mortgage Lifter	Large, smooth, 1-lb pink fruit has a delicious, rich, sweet taste. Very large, pink skinned, tomatoes. This variety has become very popular in recent years and was developed by M.C. Byles of Logan, West Virginia. After crossing varieties for 6 years and selecting the best, he introduced this beauty that he named Mortgage Lifter in the 1940s, after he sold plants for \$1 each and paid off the \$6000 mortgage on his house.
	Oxheart Orange/Red	Heart-shaped fruit has a delicious sweet taste. Great for fresh eating or cooking. Large vigorous vines. One of the best tasting tomatoes, these have perfect flavor
	Persimmon Yellow	This heirloom tomato that dates back to the mid-1800s is right at home in short-season gardens. One of the best-tasting yellow tomatoes. Healthy, indeterminate vines bear big beefsteak-size fruit with few blemishes for an heirloom.
	Pierce's Pride	This indeterminate, beefsteak type tomato is medium-large (8-12 oz.) in size. The deep, deep red color can even cause it to be in the "black" tomato category. The full acid, sweet yet tangy, tomato flavor even has a hint of smokiness to excite your taste buds!
	Pineapple	Very large, up to 2 lbs each. The yellow fruit has red marbling through the flesh and is one of the most beautiful tomatoes we sell. The flavor is very sweet and fruity; good yields!
	Pink Accordion	This produces big, sprawling, regular-leaf tomato plants that provide an average yield of beautiful, 1 pound, dark-pink tomatoes that are very fluted or ruffled like an accordion. The tomato is slightly hollow making it a good stuffing tomato. Flavors are mild and sweet. A low-acid

		tomato with few seeds.
Tomatoes, Slicers		
	Black Prince	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.
	German Johnson	Very large, 1 to 2-lb fruit is deep pink, very flavorful, and crack-resistant. The plants are very productive; the superb quality fruit is great for farmers' markets or home gardens.
	Golden King of Siberia	Big, lemon-yellow fruit is a delightful heart shape. The flesh is smooth, creamy and has a nicely balanced sweet taste. Jere always finds himself "snacking" on these one-pound beauties. Plants are very productive and seem to have some disease resistance. Thanks to Russia for this really great yellow type.
	Money Maker	Moneymaker Organic tomato seeds produce vigorous plants 1.5-1.8m (5-6') tall. Enjoy continuous heavy yields of deep red coloured globes in clusters of 6 to 10 fruit. The uniform, smooth-skinned fruit are medium in size averaging 113-170gram (4-6 oz.). Fruits are juicy with classic taste and a sweet bite. This is a medium-early, main season tomato. This old English heirloom variety came from Bristol, circa the early 1900's. Originally bred for greenhouses, it can be successfully grown in any garden. Though Moneymaker plants do prefer high heat, the plants are amazingly adaptable and will set fruit freely in any weather.
	New Girl	Resistant to over ripening. Plant can grow to 6 feet tall and matures in around 58-65 days. These plants bear fruits all season long.
	Pantano Romanesco	The fruit is large and deep red, with almost a purple tint. The flesh is very rich, flavorful, and juicy.
	Red/Green Zebra	Best looking and best tasting of all striped tomatoes available on the market today! Fruits are dark red inside, and brighter fire engine-red/green outside, with skins streaked by dramatic, golden stripes. Juicy and flavorful, with large crops of 3" fruits on strong, productive plants. Indeterminate.
	Paul Robeson	This famous tomato has almost a cult following among seed collectors and tomato connoisseurs, who simply cannot get enough of this variety's amazing flavor that is so distinctive, sweet, and smoky. 7 to 10-oz fruit is a red-brick color. Named in honor of the famous black opera singer, star of King Solomon's Mines, 1937. Paul Robeson, an

		American, was also a Russian Equal Rights Advocate for Blacks. This Russian variety was lovingly named in his honor.
	Rutgers	Good for canning, also excellent fresh; large red 8-oz globes. Good yields and flavor, large vines. A fine New Jersey heirloom.
	Seattle Best of All	Heirloom. Seattle's Best of All is a good choice for the cool climate of the Pacific Northwest, where earliness and the ability to fruit without a lot of accumulated hot weather is important. This is a mild tasting, slicing tomato that comes in toward the end of the early season varieties. Vines are vigorous and benefit from strong staking or tall cages.
	Stupice	This variety is a type of Heirloom tomato that has a sweet and tangy finish. This tomato produces extra early, is resistant to cold conditions and is very high yielding. The seeds are open-pollinated, and they mature in about 60-65 days.
	Thessaloniki	A Greek tomato, introduced to the US in the 1950's by a group of seeders from Ohio. This is a very uniform tomato, blooms a beautiful classic red. It is resistant against diseases such as sun scald (because of its heavy foliage), fungus and cracking. This early variety needs full sun and matures in about 65-80 days.
	Tiger Red Stripe	Lucky Tiger has great market gardening potential. It stands out in the market display and is well suited for both greenhouse and field growing.
Tomatoes, Romas		
	Blush or Striped Roman	Very pretty with a sweet yet rich taste. Delicious little morsels grow in clusters—you can harvest entire clusters or pick individual fruit.
	Green Tiger	Elongated and green when ripe. Darker green striping creates a distinctive appearance. Green Tiger has the greenish-yellow flesh color and bold, sweet and acidic flavor typical of green-when-ripe varieties.
	Martino's Roma	The paste-type fruit weighs in at 2-3 ounces, dry-fleshed and very meaty with few seeds. Great for sauces, salsas and pastes.
	San Marzano	This is a newer selection of this famous Italian cooking tomato. Long, cylindrical fruit is filled with thick, dry flesh and few seeds. This heavy producing variety is a standard for many Italian farmers and chefs. A good type of tomato

		for paste.
	Yellow Fire	Bright orange/yellow/red striped pointed roma paste type. Red marbles in orange yellow bi color flesh. Sweet and creamy. A paste type of such high quality that It can be eaten fresh sliced, the roma texture of the flesh is something you like or totally not. Indeterminate plants with high yields, big fruit clusters. Very easy to grow, low maintenance.
Winter Squash		
	Blue Hubbard	A spectacular storage squash, the famously long-lasting Hubbard squash arrived in Marblehead, Massachusetts, in 1854. This colossal blue squash was naturally a great choice for a long sea journey as the thick skin makes for a longer shelf life. Blue Hubbard squash is known for keeping up to 6 months in the pantry. The fruit can weigh from 15-40 pounds each, making it a top choice for restaurants and family meals.
	Butternut Waltham	Delicious All-America Selections winning butternut. Fall and winter, this is a delicious butternut with improved fruit uniformity and increased yields. Interior is solid and dry. Pick young and use like summer squash or let mature to 6 lbs. Excellent for storing.
	Delicata	High sugar content. Fruit is 1-3 lbs each, and skin color is rust-white with green stripes. Delicate sweet flavor.
	Honeynut	Simply cut in half and bake! Delectable squash is smaller than Ponca with a more uniform butternut shape. Green unripe fruits; early planting is recommended for tan color. Field resistance to powdery mildew.
	Kabocha	Japanese squash that's shaped like a buttercup, but without the "cup" on the bottom. Rich yellow-orange flesh is of excellent quality, being very sweet, fine-textured and nutty tasting. Perfect for making delicious pumpkin curries, breads and baking. A leading type in much of Asia. One of the best eating squash of all time! Can easily be steamed and eaten.
	Red Kuri	92 days. A red-orange Japanese winter squash, fruit is 5-8 lbs each and teardrop-shaped. The golden flesh is smooth, dry, sweet, and rich; a great yielding and keeping variety. This style of squash has been traditionally farmed in the Kanazawa, Japan area. It is said that Saichiro Matsumoto

		of Kanazawa brought this squash back from Fukushima in northern Japan, in 1933. It is one of the Kaga (old names of Kanazawa) traditional vegetables.
	Spaghetti	This is an American strain of this popular Japanese squash, with stringy flesh that is used like spaghetti.

Resources for additional varietal information:

- Nature and Nurture Seeds
- Baker Creek Seed Company
- Swallowtail Garden Seeds
- Renee's Garden
- Johnny's Seed