

Jenny's Edibles & Blooms 2014

VEGGIES

jennysblooms@gmail.com

Masaí Bush Beans



A dwarf, gourmet French filet bean. While only a foot tall, this plant is covered with dozens of 4-inch long straight, tender, green beans. Fall yields appear to be almost as heavy as those in the summer. It is not only one of the best flavored beans, but stays tender for several days. More care-free than other varieties.

Maxibel Bush Beans



A slender, elegant bean often seen in European-style restaurants. They are mouth-watering and unsurpassed in flavor. Many filets available from seed are miniatures, but these dark green stringless beans are a full-sized, 7-inch pod. Maxibel arises on tall, erect plants that require no trellising, and harvest easily. They mature faster than pole beans yielding a huge and concentrated harvest.

Romano Pole Bean



A wide, flat, stringless and distinctive Italian pole bean with full flavor and heavy yields. Expect a continuous harvest from mid-summer until the first frost.

Romano Bush Bean



This bush-type Romano is the classic flat bean with the robust, distinctive full flavor and very heavy yields you would expect from a Romano. The plants are compact, and the yield is not only abundant, but starts early, extends over many weeks and will continue to bear until frost. Beans are 6 inches long, excellent fresh, and lend themselves equally well to canning and freezing.

Fortex Pole Bean



An extraordinary stringless French filet bean growing to over 10 inches long. The delicious round pods have a pronounced nutty bean flavor that can be harvested at any size, small and slender or large and plump. The yields are impressive and long lasting. A vigorous climber.

Dragon Langerie Bush Bean



Unique purple stripes mottled over creamy yellow 6-8 inch long flat pods. A delicious conversation piece with super flavor & crispness. Commonly eaten both as a snap bean and a shell bean.

Ruby Queen Beet



An early producing exceptionally tender beet with a smooth buttery texture. It performs well in poor soil, holds its shape well in crowded situations and can attain a larger size than most beets without compromising flavor or getting a woody texture. Ruby Queen All America Winner has been a favorite on many a New England farm. Not only delicious fresh, but also lends itself well to canning.

Chioggia Beet



HEIRLOOM 1865 cultivated on the Adriatic Coast. Bright candy-red exterior skin envelops concentric fleshy rings of white and bright pink. This Italian beet offers exceptionally sweet flavor and is among the most beautiful of all beets. The smooth green leaves atop pink striped stems are an added bonus - excellent in salad or as a spinach substitute.

Golden Beet



HEIRLOOM 1828. The 3-inch, round, golden bulbs are renowned for their quite exceptional sweetness. The unique color dresses up many a dish and has the added advantage that it doesn't bleed as the red varieties do.

Arcadia Broccoli



Arcadia is a versatile performer. It has wide seasonal adaptability and is excellent for fresh market, processing, and freezing. Arcadia performs very well in limited space, raised beds, or in square foot gardens. Arcadia boasts small-bead, dark blue-green, tightly domed, 6-8 inch heads on heavy stems that easily harvest. You will be delighted with the flavorful, crisp florets and uniform heads.

Purple Peacock Broccoli



A show-stopping cross between crisp and sweet purple-headed broccoli and two kales. It is absolutely beautiful either in the garden or edible landscape. While the young leaves are tender and great for salads, the older deeply serrated fuchsia-veined leaves are sweet as the tastiest kale. Amidst the glory are loose heads of purple florets and a generous array of side shoots for continual harvest all season long. The whole experience will leave you spellbound.

Jade Cross Brussels Sprouts



The 1959 All America Winner, stands 2 1/2 feet tall at maturity with sprouts borne all the way up the stalk. Mid to late high-yielding variety with excellent flavor. Stands well in the field. Rated one of the dozen top vegetable introductions by a panel of experts.

Jenny's Edibles & Blooms 2014

VEGGIES

jennysblooms@gmail.com

Mokum Carrot



Dutch variety that is relatively early, has fine color, a small core, and is very juicy and sweet. Top-rated for flavor among the early varieties. A nice "baby" carrot due to its high sugar content and rapid coloring, but also good for harvesting throughout the season. Holds sweet taste even in warm weather.

Afina Cutting Celery



More aromatic and flavorful than regular celery, Afina is a cutting and seasoning celery that does not produce an enlarged stalk. An easy grower, it reaches about 18 inches tall, looks like flat-leaved parsley and is packed with big celery flavor. The leaves and hollow stalks are great for snacking right out of the garden, embellishing salads and flavoring soups and stews. Both stocks and leaves are cut at a younger, more tender stage than regular celery. It may also be dried for later use.

Celery Conquistador



A widely adaptable celery that produces full, upright heads packed with crisp, clean, flavorful stalks. It can be harvested several weeks earlier than other celeries and is a dependable variety that can be grown just about anywhere with good results. The taste is excellent, as is the bolting resistance.

Aunt Molly's Ground Cherry



A prized Polish HEIRLOOM tomato best harvested once it has fallen to the ground. Noteworthy flavor with hints of pineapple and vanilla. Their high pectin count makes them ideal not only for summer snacking but also for preserves and pies and over ice creams. Expect an abundant harvest from July til frost.

Jade Blue Dwarf Sweet Corn



What is not to love about a corn for your container garden?! Peel back the husk of these dwarf gems to reveal steel blue kernels that are sweet like fresh summer corn should be. If the splendor of the plant itself doesn't win you over, the flavor will. In the Hudson Valley trial gardens, it was the best open-pollinated sweet corn they have tasted! The kernels turn from white to steel blue when at peak eating stage. Compact plants yield ears about half the size of an ear of standard sweet corn.

Crystal Apple Cucumber



New Zealand HEIRLOOM. Small 3-inch oval fruit are bright, creamy white, sweet, mild and so tender you can eat skin and all. Enjoy them when they're young. A bright, scrumptious addition to salads.

Homemade Pickles Cucumber



Especially bred to be the quintessential pickler. Ideal size, shape, crisp texture and superb flavor all rolled into one. Whether picked small for tiny gherkins, medium size for dill spears, or large for bread and butter slices, these green, short, plump cukes are perfect. At whatever size, they are firm and tender-sweet! Plants grow vigorously over a long season, with great disease resistance for appreciable yields. The bountiful vines do well supported with a trellis or staking.

Lemon Cucumber



HEIRLOOM 1894. Originated in 1894, the 3 inch fruits are round, pale yellow in color, with a white flesh that is easily digested and never bitter. Yields are abundant.

Picolino Cucumber



Mini English cucumbers are sweet little crispy gems. Best picked at 4-5 inches long. Skin is medium green and thin. Not only prolific, but independent - plants are parthenocarpic, allowing for fruit set without pollination.

Envy Soy Bean



Well established as the short-season favorite soybean of the Edamame type. The 2-foot plants produce a heavy yield of bright green beans which can be either eaten as edamame, shelled or dried.

Karikachi Edamame



An outstanding Japanese import offering three large seeds per pod. Excellent, sweet flavor with a pleasing dark green color once blanched or frozen. Karikachi is very reliable with high yields and good disease-resistance.

Panther Edamame



The trifecta of velvety, attractive foliage, nitrogen fixation and testy beans make this edamame a must have. They offer lovely bright green beans with a hint of purple when ripe for edamame picking. The beans then mature to deep black when dried. You can save a few of these for next year's sowing.

Jenny's Edibles & Blooms 2014

VEGGIES

jennysblooms@gmail.com

Pingtung Long Eggplant



Asian HEIRLOOM. An open-pollinated oriental eggplant variety, imported from Taiwan. Fruits are elongated and slender, averaging 10 inches long and 1 1/2-2 inches across with a lovely, lavender-plum colored skin and white interior flesh. Bred to be resistant to many diseases, as well as tolerant to wet and hot conditions. A good yielder, with fruit weighing about 1/2 lb. each.

Turkish Orange Eggplant



A wonderful Turkish HEIRLOOM that is both stunning in color and overwhelming in its production. The little buggers are almost too cute to eat, but don't let that stop you. The are best eaten as they transition from green to light orange. Sweet and flavorful, imparting a strong, rich flavor to your palate or any dish.

Striped Toga Eggplant



Stunning ornamental that can also be eaten as any other eggplant. The fruits are 1-inch wide by 3-inches long and striped, initially in two-toned green, then changing to two-toned orange. The fruits are strongly flavored, but generally not bitter. As an ornamental, you can enjoy the bush (2-3 feet tall and wide) in the garden or use the stems and fruits in fresh or dry arrangements.

Green Nutmeg Melon



A flavorful HEIRLOOM that produces 1 to 2 pound fruit in abundance even in good ol' New England. A heavily netted skin with mint green flesh that is exceptionally sweet, aromatic, and spicy. Yields are prolific and reliable.

Jenny Lind Melon



HEIRLOOM. In the words of one famed seedsman, Jenny Lind is "the gem of the muskmelons, flavor unsurpassed by any." A prolific bearer of small heavily netted 1 lb. fruits that blush when they are ripe. Soft, juicy, sweet lime-green interior flesh.

Pepino Melon



Entirely edible: skin, flesh, pulp and seeds! This teardrop shaped, exotic melon native to the Andes has a soft, golden skin with distinctive purple and greenish-yellow striping. The flesh has a scent of vanilla with notes of honey, while the flavor is a delicate combination of cantaloupe and honeydew. Often enjoyed in salads or simply cut in half and served individually, topped with a sprinkling of fresh lemon or lime juice and chile powder.

Evergreen Bunching Heshiko Onion



An HEIRLOOM Japanese, perennial bulbless, bunching onion. Used like scallions or other green onions, the long white tender base has a gentle onion taste. May be harvested at any desired stage of growth. Low maintenance, quite easy to grow and an excellent choice for overwintering.

Clear Dawn Onion



Clear dawn is the best open-pollinated storage onion. These yellow onions are medium sized, averaging 8 - 10 ounces. As a long-day storage onion, it is perfect for the Northeast. After harvesting and curing, Clear Dawn will store for up to 7 months.

Seedling Pea



Easy to grow, these tasty seedlings add the perfect panache to your salads and sandwiches. Plant a few six-packs fairly close together in your favorite container with compost-rich potting soil. Weeks later you can begin harvesting the succulent leaves. Ten days later you will begin getting a few with blossoms, and 20 days after that some of the cuttings will include small snow pea pods. This is a branching variety so you can continue your cutting and harvesting over a long period.

Fish Hot Chile Peppers



An African-American HEIRLOOM said to have originated in Baltimore in the 1870s, the Fish pepper is a very striking ornamental pepper. Both the fruit and the foliage are variegated. The peppers ripen from cream with green stripes, to orange with brown stripes, to fiery orange-red with a burning hot Scoville ranking of 45,000-75,000 units. Commonly held to be the "secret" ingredient by Chesapeake Bay fish houses, the Fish Chile Pepper can be used to spice up your own seafood recipes, liven up your hot sauces and lend a gorgeous ornamental element to your kitchen garden.

Habanero Hot Pepper



HEIRLOOM immigrant from the Caribbean Islands and a close relative of the Jamaican Scotch Bonnet. To complement its searing heat, Habanero has a delicious, pungent, smoky quality unlike any other pepper. Wrinkled 2-inch by 1 1/4-inch fruits ripen from dark green to salmon orange. If you are after a taste of tropical heat, this pepper's for you.

La Bomba Jalapeno



A crowd-pleasing jalapeño, with loads of flavor and mild heat, just 5,000 Scoville units. These smooth, thick walled, juicy peppers provide a nice little zip to your culinary endeavors and are the perfect size for Poppers. The sturdy, upright plants lend themselves well to containers and are incredibly productive, even in cool northern climates. Best when harvested as mature green fruits before turning red.

Jenny's Edibles & Blooms 2014

VEGGIES

jennysblooms@gmail.com

Long Sweet Banana Pepper



Produces heavy yields of 10-12 inch long fruits that ripen from pale green to yellow to orange to crimson red. They can be eaten at any ripeness stage, but are sweetest at the crimson stage. Great for colorful salads, sandwiches, jams, relishes, and even pickling or frying. A joy to grow because it produces so quickly and has dependably high yields.

Nippon Taka Ornamental Pepper



Nippon Taka is a Japanese cluster-harvesting hot pepper. A very uniform and vigorous growing hot pepper that reaches 24-28 inches, produces 10-12 fruits per cluster and more than 200 fruits per plant. Peppers ripen from green to orange to red when mature. Easy to grow. Edible and ornamental. Great for containers.

Numex Suave Orange Pepper



Love the flavor of a Habanero, but can't take the heat? This one's for you. Specifically developed by the Chile Pepper Institute to have the distinctive fruity flavor and aroma of a Habanero but with only a hint of pungency. The 2-inch fruits are slightly larger, plumper, more wrinkled, and ripen earlier than a classic Habanero. Plants are strong, upright and high-yielding of fruits rating 850 Scoville units.

Numex Twilight Pepper



Sunset-colored fruits start out purple and ripen to yellow, orange, and then red. 12" tall when grown in pots, 24-30" tall in the field. Spaced closely together, plants make a colorful hedge. The 3/8" x 3/4" fruits of this Piquin-type chile are very hot.

Purple Cayenne Pepper



HEIRLOOM. Two foot plants are covered first with dozens and dozens of light purple blossoms which then give way to an abundance of long, slender, fiery hot, beautifully colored purple peppers. Great ornamental edible pepper!

Sweet Salad Peppers



Also known as Sweet Pickle Pepper, this variety produces a multitude of small sweet peppers for fresh eating or for pickling whole. It looks as good as it tastes. Fruits ripen in stages and each plant will have green, yellow, purple, orange, and red peppers all at the same time. Thick-walled and very sweet, they hold up beautifully on the plant, and keep their color, shape, and texture nicely when pickled. This little pepper is so charming that you should plant an extra bush or two in containers just for the eye candy!

Daikon Radish



A long white Asian radish with a crisp, clean, mild flavor. These tasty beauties can grow upwards of 12 inches. Try them shredded long, like noodles, for a crisp, refreshing, delicious addition to a salad. Not only a great slicer for a raw veggie plate, but lends itself equally well to pickling.

Ambition Shallot



A traditional globe-shaped shallot, but with a slightly higher shoulder, akin to a French Shallot. The 1 1/2 to 2 inch bulbs have rust colored skin and an ivory-white flesh. Once harvested, they'll store 60-90 days. This 'Rose of the Onion Family' is easy to grow, yields well and will lend a delicate flavor to your culinary endeavors.

Bush Delicata Squash



An All-America Selections Winner with a relatively tidy bush habitat bred for growing in containers. Cream-colored skin accented with forest-green stripes envelops smooth, orange flesh with a sweet, nutty flavor. Has yields superior to the classic Delicata and requires less space! The 1 1/2 - 2 lb. fruit store well, remaining edible for about 100 days. As a bonus, tolerant of powdery mildew.

Scallop Sunburst Squash



The brilliant yellow color, crunchy texture, buttery flavor, and high productivity are all first rate. Designated as an AAS in 1985, Sunburst is the standard scallop-edge dish-shaped squash. The plant is a compact, open habit bush. For optimum tenderness and flavor, pick the squash young, when it is 2-3" in diameter.

Vermicelli Squash















The same great "pasta" texture, but produces fruits earlier and in less space than other spaghetti squash varieties. Semi-bush plants dependably yield creamy yellow, uniform 2-4 pound fruits filled with delicious yellow flesh. No need to worry about storage; Spaghetti Squash comes in a natural can! The fruits will keep for up to 6 months once the skin hardens.

Sungold



"Without these little babies, there's no summer." A perfect combination of deep sweetness with a hint of acid tartness. Small fruits, borne in prolific clusters, ripen very early to a rich apricot color and keep producing till frost. A must for garden snacks with a taste that can't be beat.

Jenny's Edibles & Blooms 2014		VEGGIES	jennysblooms@gmail.com
Sungreen Cherry Tomato		Black Krim Tomato	
 <p>A rival to the much beloved Sungold... Could it be true? Try these new Japanese lime-green cuties and you be the judge. Touted as anti-tart with the same Brix value as Sungolds. Translation? Candy-sweet! Harvest when the fruit has a blush of yellow to the green and is tender to the touch.</p>		 <p>HEIRLOOM Ukraine. Indeterminate. Combines bold, smoky flavor and a pleasing texture with an unusual appearance. The deep red fruits appear to be a shiny black while the interior is a reddish green. Very old, very sweet, wonderfully rich tomato. Also a very early tomato.</p>	
Brandywine Tomato		Yellow Brandywine Tomato	
 <p>HEIRLOOM 1885 Indeterminate. Flavor is the main reason that this 19th century Amish heirloom tomato remains available. Large fruits range from 10-24 ounces and are borne on vigorous vines. They are flattened and irregular, a pinkish red. Many call it the best tasting tomato they have ever had.</p>		 <p>Indeterminate A yellow, turning to gold, version of Brandywine. A heavy yielder with a fine rich flavor.</p>	
German Orange Strawberry Tomato		Goldie Tomato	
 <p>These unique tomatoes are shaped just like a strawberry, though they weigh in at 8-10 ounces. Vibrant orange color with a crisp, sweet and complex flavor unlike other yellow or orange tomatoes. An ideal slicing tomato. Vigorous and high yielding.</p>		 <p>Considered by many to be the best of all the orange tomatoes, and their favorite tomato again and again. Impressive, slightly flattened globes weighing 16-20 oz. deliver a rich and candy-sweet flavor and velvety texture. A single juicy slice from the center of the fruit has been known to cover a slice of bread!</p>	
Green Zebra Tomato		Isis Candy Tomato	
 <p>A beautiful chartreuse tomato with deep lime-green stripes. Rich, sweet and tangy bright green flesh. A favorite of chefs, restaurateurs and specialty markets. Best harvested when tomato has a slight "give" and the light green stripes have a hint of yellow.</p>		 <p>A beautiful, marbled, bicolored gold and red cherry HEIRLOOM tomato. The one inch fruits are a silky blend of candy sweet and rich fruitiness. Heavy yields with season-long production of short trusses, in double rows of 6 to 8 fruits each. A consistent Top Cherry Winner at Heirloom Tomato Tastings.</p>	
Stone Ridge Tomato		Tigerella Tomato	
 <p>A local HEIRLOOM from the Hudson Valley Seed Library. Described as having a "rich, bulbous, deeply creased, full bodied sensuousity." Esteemed as "deliciously salacious." Why wouldn't we want to grow these sexy little beasts?</p>		 <p>English HEIRLOOM Indeterminate. Unique fruits noted for their stripes. When immature they are a light green with dark green stripes. When mature the stripes alternate between red and a yellow orange. Two inch fruit have a very tangy flavor. Yields are very heavy, and quite early.</p>	
Wild Boar Mint Julep Tomato		Tomatillo	
 <p>A splashy sport of the Green Zebra Tomato. A show-stopper to the eye, the unique 1 1/2 ounce pear-shape fruit have a soothing taste and a nice sweet overall flavor that is less tart than other green varieties.</p>		 <p>The tomato-like fruit, resembling Chinese lanterns, grows to about 2 inches inside a papery husk. Harvest when the tomatillo is just turning yellow. They will be hard. Can be stored for 1 to 2 months in a cool dry place. Considered the source of the "piquant" flavor in authentic Mexican cuisine.</p>	
Cocozelle Zucchini		Costata Romanesco Zucchini	
 <p>A bush-type Italian HEIRLOOM suitable for smaller gardens. Characterized by dark and light green stripes with a gentle ribbing. Flavor is nutty, akin to Costata Romanesco. Harvesting when 12 inches or smaller will prolong season. Excellent for slicing, frying, and steaming.</p>		 <p>Costata Romanesco is a traditional Italian HEIRLOOM with unsurpassed flavor. Deeply striped and ribbed, Costata resembles Cocozelle, with its distinctive sweet and mildly nutty flavor. An excellent yielder of tasty male squash blossoms for cooking. While fruits can be picked at any size, these even retain their taste and texture when harvested large. So not to worry if you miss the "harvest window."</p>	