

# Jenny's Edibles & Blooms 2015

## VEGGIES

[jennysblooms@gmail.com](mailto:jennysblooms@gmail.com)

### 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.

### 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 Purpiat Bush Bean



Romano Purpiat are remarkably productive plants reaching 24 inches tall with deep violet stems, lilac blossoms, and lustrous purple pods. The 5-inch, flat pods are tender, crisp, and delicious picked fresh from the plant. If blanched, the pods turn a brilliant jade-green with a nearly stringless texture.

### Golden Gate Pole Bean



Like the classic amazingly productive Romano, except the large, flattened pods are sunny yellow. The pods are nutty, sweet, tender, buttery, crunchy, and even stringless when they reach maturity at close to 10-inches long. The open habit of this pole bean makes harvest a snap. Delicious both raw and cooked.

### 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.

### Red Cloud Beet



Extremely high sugar content makes Red Cloud one of the most flavorful varieties you can find. It is also an early maturing variety, boasting bright red globes that can be harvested young for baby beets or allowed to mature up to 3 inches. Red Cloud is very resistant to bolting and a single planting can be harvested over a long season. An excellent choice for greens.

### 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.

### 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.

### Helda Pole Bean



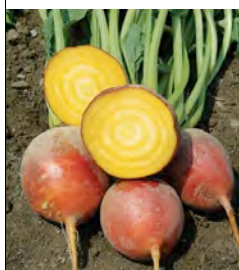
A full flavor Romano-type pole bean that is early to set pods. Once set, expect a continuous harvest of sweet, nutty, stringless 9-inch beans until the first frost.

### Lutz Green Leaf Beet



While these extra large beets will never win a beauty contest, this HEIRLOOM variety from Europe has unsurpassed capacity for winter storage, earning it the name Winter Keeper. Provide them with plenty of compost, sow your seeds further apart than for other beet varieties, thin the roots to 4 inches apart, and you will have a harvest of crimson sweet treats that only gets sweeter with time. In season, the glossy, fuchsia-veined foliage is a delightful, hearty eating green.

### Touchstone Gold Beet



A reliable golden beet with uniformly round roots and generous attractive green tops. Like other golden beets, Touchstone retains its color when cooked and has the sweet flavor prized by aficionados. It performs well even when overcrowded, making it perfect if your garden space is limited.



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### 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.

### Asparbroc



Asparbroc is a nutritional powerhouse resembling broccoli rabe but with an asparagus-like stem. The flavor of this "Broccolini" is sweet and delicate with subtle, peppery undertones. The entire plant is edible and can be enjoyed raw or gently cooked. After the initial central floret is harvested, the plant will continue to produce multiple side shoots.

### Piracicaba Broccoli



Somewhere between a heading broccoli and a broccoli rabe, Piracicaba has succulent, tender, small green heads with very large beads. The heads are loose, with loads of side shoots and sweet stalks. Even the large leaves make excellent greens. The plants are phenomenally productive. As long as you keep harvesting its flower buds, it will keep making more, even through hot summer weather.

### 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.

### Falstaff Brussels Sprouts



Beautiful and delicious! These deep purple and rosy sprouts are an ornamental standout in the garden, and the mild, nutty, sweet and savory flavor has broad appeal. Slow to mature, Falstaff intensifies its lovely color if exposed to a bit of frost, so can be left quite late in the season without damage. When cooked, the sprouts retain their rich purple tones! Your plate will be as lovely as your garden.

### Iroquois Cantaloupe



This HEIRLOOM is a great choice for northern growers. With Iroquois, expect early yields of 5- to 7-pound melons with a fine netting, tough exterior, and meltingly delicious sweet orange flesh. Fusarium Wilt resistant.

### Sarah's Choice Cantaloupe



A Johnny's exclusive, Sarah's Choice has consistently been a winner in their taste trials. Attractive 4-pound, oval fruits harbor a sweet, juicy, orange flesh that will melt in your mouth!

### 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.

### Rainbow Carrot



A glorious blend of white, two yellows, two oranges, and a beautiful soft coral. Taste varies with root color, but all are tender, sweet, and flavorful. Yields 7- to 9-inch tapered roots with strong tops.

### 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 stalks and leaves are cut at a younger, more tender stage than regular celery. It may also be dried for later use.

### Conquistador Celery



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.



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### 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.

### Japonica Striped Corn



An HEIRLOOM ornamental variety from Japan grown for the brilliant ribbons of green, white, yellow, and pink variegation. The corn has dark purple tassels and burgundy kernels. Japonica Striped Corn grows to about 6 feet and makes a stunning border or an eye-catching accent plant. Colors develop best when plants are widely spaced and in full sun. Dried cobs can be used in a decorative fashion or for a crowd-pleasing popcorn.

### On Deck Hybrid Corn



A perfectly sized sweet corn to summer in your favorite container and add edible, vertical interest to your deck, patio or terrace! An ever-so-tasty breakthrough bicolor variety that is super sweet. Simply plant 4-6 plants in an (at least) 24-inch container and get ready to harvest in about 2 months!

### Boothby's Blonde Cucumber



HEIRLOOM from the Boothby family of Livermore, Maine. Boothby is a heavy producer of fruits with an oddly endearing appearance -- plump, oval, creamy yellow fruits with contrasting spines. The fruits are crisp with a delicate, sweet flavor and refreshingly juicy interiors. No need to peel. Can be eaten fresh or made into your favorite bread and butter pickles.

### 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.

### Mexican Sour Gherkin Cucumber



This HEIRLOOM, also known mouse melon, cucamelon, and sandiita (Spanish for "little melon"), is not a real cucumber, but an honorary one belonging to another genus entirely, *Melothria*. These little charmers pack a powerful, sweet, cucumber flavor with a tangy, citrus twist into an adorable-sized treat. Expect delicate foliage and baskets of fruit that look like doll-sized watermelons. Perfect to trellis or cascade in a hanging basket. The 1-inch fruits are terrific tossed in a salad, and the plants are productive enough to have plenty for pickling.

### 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.

### Poona Keera Cucumber



A noteworthy gourmet variety from India. Smooth-skinned fruits turn from white to golden-yellow to russet brown and may be eaten at any stage, skin and all. At each stage they remain extremely crisp, sweet, juicy, refreshing, and bitter-free. Many consider the flavor best when harvested as rosy blush begins. Used in stir-fries, long-marinading dishes, pickles, and chutneys. They keep their crisp texture and absorb sauce flavors in Thai and Indian food.

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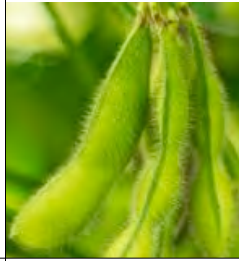
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### Envy Soy Bean Edamame



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.

### Kuroshinju 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.

### Listada di Gandia Eggplant



This Spanish HEIRLOOM has it all: looks, taste, texture, and yield. Listada di Gandia produces abundant, stunning, magenta-striped, tender, delicious, thin-skinned fruits. Their quality is so divine that there is no need to salt them to extract liquid or bitterness. Try them grilled, breaded, and fried in classic Italian preparations, or see how well they hold up in curries and soups. Whichever way you dice them, they won't disappoint.

### 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.

### 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.

### 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.

### 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.

### Blau Gruner Leek



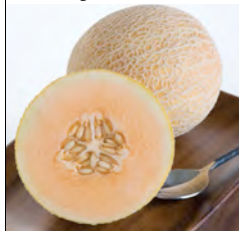
A wonderful German leek offering heavy, yet shorter stalks with thick white shafts, blue-green leaves, and exquisite taste. One of the finest of the "blue-green" winter types that only sweetens up with time.

### Alvaro Charentais Melon



These French delicacies bear pale yellow, smooth skin, with distinctive green stripes and a richly aromatic perfume. They have a generous layer of salmon-orange flesh, a silky-but-firm texture, and rich, sweet full-bodied cantaloupe-type flavor. Alvaro takes the mystery out of growing Charentais type melons. They are early to mature, and easy to harvest before splitting.

### Tasty Bites Melon



This gourmet delight is a cross between an Ananas and a Charantais. The result is a personal-sized, mini melon that is a delightfully sweet, rich, aromatic, cantaloupe-like melon with a tropical twist. You can expect high yields of these 1-pound gems.

### Red Burgundy Okra



This okra is a kaleidoscope of glory. Magenta stems hold emerald green leaves with 5- to 7-inch, intense, reddish-purple pods, born from hibiscus-like creamy yellow flowers with amber throats. The most productive of the red okras, this variety is a bushy plant, grows 3-4 feet tall and is both ornamental and tasty! For optimal texture, harvest when the pods are 3-4 inches long.

### 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.



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### Redwing Onion



An all-around high performer, from appearance to flavor to yield to storage-capacity. Redwings are delicious, uniform, round, large onions with a dark purple glossy skin and magenta interior rings. Thick skin and hard bulbs put Redwing at the top of the list for long-storage red onions.

### Walla Walla Onion



Originating on the French island of Corsica, Walla Walla was brought to Washington state by a French soldier and has become a juicy, sweet, regional favorite of the Northwest. Now a customer favorite among New England growers because it matures so early, this cold-hardy, Spanish type has a flattish shape, tan skin, and white flesh. Walla Walla is sweet enough to eat like an apple, yet with an onion "zing" that adds zest to any dish! A short keeper, so it is best enjoyed soon after harvest for fresh eating or cooking.

### Corno Di Toro Pepper



A delicious Italian HEIRLOOM whose name translates to "horn of the bull," a tribute to the peppers' full, tapered shape. The 8-inch fruits mature from glossy green to dark red, are crisp with a full-bodied flavor, and pack a sweet and spicy tang. A versatile addition to your harvest, these peppers can be enjoyed raw, fried, stuffed or grilled. Excellent yield.

### Early Jalapeno



Better adaption to cool conditions makes this pepper successful as an early-yielding jalapeño variety. Prolific yields of 3- to 4-inch long blunt fruits with the distinctive jalapeño flavor. The spicy fruits can be harvested dark green or allowed to ripen to red for maximum heat.

### 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.

### Hidalgo Serrano Pepper



An HEIRLOOM originally from Mexico and Central America, Hidalgo is extremely prolific yielding dozens of light green fruits that ripen to bright scarlet. Slightly hotter than jalapeño, the 1/2-inch by 3-inch fruits have thin walls, a long seed cavity, and classic Serrano heat. Perfect for fresh salsa, pickling, or homemade hot sauces.

### Hot Portugal Pepper



The elongated, curved fruits are very hot, very thin, very red, and very glossy. Ideal for New England growers as the 7-inch fruits ripen quickly in shorter growing seasons. These peppers are great fresh or in soups, stews, stir fries, and sauces. Dried and crushed, they make some of the best red chile flakes around.

### Jimmy Nardellos Pepper



An HEIRLOOM from the Basilicata region of southern Italy, this early maturing, prolific, long, thin-skinned pepper has such rich flavor that it has been placed in "The Ark of Taste" by the Slow Food organization. A perfect combination of sweetness and crunch, with smoky, delicate, complex flavors. While traditional Italian cuisine typically uses them for frying, these peppers are delightful to eat right off the plant and lend themselves equally well to drying, freezing, salads, and sauces.

### Matchbox Pepper



An open-pollinated version of the hybrid Super Chili, whose parents include Hungarian Hot Wax and Hot Banana. These squat plants with deep green semi-glossy leaves bear prolific upright fruit, averaging 2 inches long and ripening from pale green to deep scarlet. Both compact and decorative, this plant is a terrific option for container gardens. Just like its namesake, this little pepper can light a big fire in your mouth.



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### Mohawk Sweet Pepper



Like its cousin, Red Skin, Mohawk is a superior bell for growing in containers, setting big, sweet, fruit all over well-branched, but petite, slightly trailing plants. Its 4- to 5-inch glossy fruit ripen from green to a vitamin-packed, attractive pumpkin-orange and stand out brilliantly among the glossy dark-green leaves. An eye-catching treasure in hanging baskets, tall flowerpots, and window boxes.

### 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.

### Red Skin Sweet Pepper



Redskin, like its orange cousin Mohawk, is an outstanding bell for containers, with large healthy fruit set all over well-branched, petite plants. Expect these 4- to 5-inch bells to crowd one another on elegant arching little plants as they ripen from green to a mature, rich, brilliant red. An eye-catching treasure in hanging baskets, tall flowerpots, and window boxes.

### Serrano Hot Pepper



Hailing from the foothills of Puebla, Mexico, the Serrano bears abundant candle-flame shaped fruit up to 3 inches long. The flavor is bright and biting, with a delayed fuse. Harvest at any stage, keeping in mind their kick intensifies as they age from green to orange to red.

### 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.

### Wisconsin Lakes Pepper



A reliable, early-maturing bell well-suited for Northern gardeners. Expect heavy yields of thick-walled, sweet, juicy, 4- to 6-ounce fruits that ripen from green to red.

### Watermelon Radish



An HEIRLOOM treasure from China, sometimes called Roseheart or Red Meat Radish, the Watermelon Radish has a ball-shaped root that is about 4 inches in diameter. Deep green shoulders fade to a bright white skin and finally a bright rosy, red flesh reminiscent of a summertime watermelon. Crispy, and with a mild, sweet flavor, it lends itself well to salads, garnishes and your favorite Asian dishes.

### 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.

### Prisma Shallot



A delicious long-day shallot with a strong onion flavor that chefs and foodies love. Each seed produces two to five reddish-purple bulbs, with a high-gloss finish and angular edges. With outstanding storage capability, these gems are always ready by September 1 and still rock-hard perfect the following April. Excellent for salads, dressings, sauces and all your other favorite recipes that only get better with shallots!

### Oregon Giant Snow Pea



A customer favorite, Oregon Giant stands distinguished among its snow pea kinfolk for its sweet, rich, fat and wide 4- to 5-inch pods. Retains sweetness, so may be picked a little plumper than the thin-podded varieties. Great for stir-fries, steaming, and eating out of your hand!

### Temptation Strawberry



A delicious "sweetheart" type and an easy to grow, ever-bearing variety yielding a steady supply of luscious, good-sized bright red fruits in the first season. Plants are compact and largely runnerless, making Temptation ideally suited for hanging baskets, grow bags, or patio containers.

### Burgess Buttercup Squash



Flattened dark green turbans, with a distinctive button on the blossom end, give way to golden orange, stringless flesh with a sweet, rich flavor. Burgess is a long-time New England favorite, producing 10-12 fruits, 3 to 5 pounds each, per plant. They mature early for your first sweet winter squash taste, but also store well into the fall and winter.



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### 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.

### Cupcake Squash



Large, trailing plant yields dozens of oblate, green, delectable, 2- to 5-inch fruits with a perfectly calibrated, somewhat sweet - somewhat savory, flavor. Combines the richness of a Patty Pan, with the soft skin of a zucchini. Will be your go-to squash for roasting, slicing, grilling, boiling, and stuffing. Cupcake does it all!

### Flying Saucer Squash



A cousin of Patty Pan, this unique specialty squash has highly ribbed, star-shaped fruit, and a multicolored pattern. Like other scallop squash, fruits are dense, nutty, and packed with flavor.

### 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.

### Aunt Ruby's German Green Tomato



This German HEIRLOOM is rated by some as second only to Brandywine for flavor and should be on everyone's top-ten list. Oblate 12- to 16-ounce fruits blush lightly yellow and develop an amber-pink tinge on the blossom end when ripe. The green and faintly pink-marbled flesh of this beefsteak is sweet and tart, rich and spicy. Not just the best green eating tomato, but also a delicious base for salsa verde. Nominated to Slow Food's Ark of Taste.

### Black Cherry Tomato



An HEIRLOOM with plentiful clusters of juicy, beautiful, dusky, black and deep-red tomatoes that fully merits a place in your garden and on the dinner table. Flavor is complex, full, rich and sweet.

### Black Prince Tomato



This early-yielding HEIRLOOM from Siberia sets 3- to 5-ounce uniform, round tomatoes with chocolate brown shoulders that give way to orange-red at the blossom end. Coveted by chefs, the flavor is deep, sweet, rich, and fruity.

### Brandywine Tomato



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.

### Cherokee Purple Tomato



A beloved HEIRLOOM believed to have originated with the Cherokee nation in Tennessee. This heavy-bearing legacy sets giant beefsteaks weighing about a pound and filled with intense violet-purple hues. Each tomato is a masterpiece of color and unmatched flavor that consistently ranks at the top in taste tests. A must have for tomato connoisseurs!

### Glacier Tomato



An ultra early bearer that continues to reward throughout the growing season with delightfully sweet tomatoes. Glacier ushers in loads of flavorful, round, 2- to 3-inch, orangey-red fruit on compact, potato-leaved plants. It will be your first tomato of the season, and likely your last in the fall.

### Green Zebra Tomato



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.

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### Indigo Blue Berries Tomato



As appealing to the palate and eyes as its name implies. The trusses of these delectable little cherry tomatoes bear green fruit, which then develop purple tops and crimson bottoms. Ultimately they ripen to a midnight black tone with deep, maroon-colored bottoms. These Indigo babies are not only sparkling with flavor, but brimming with the same glorious antioxidants found in the pigmentation of blueberries. A stunningly beautiful addition to your garden.

### Kellogg's Breakfast Tomato



This delicious HEIRLOOM from West Virginia sets massive 1- to 2-pound beautiful, sunny orange beefsteaks. The globes are rich, meaty, full-flavored, and superbly sweet. Simply unforgettable!

### Mortgage Lifter



A legendary HEIRLOOM courtesy of "Radiator Charlie's" crossbreeding efforts. These huge beefsteaks average 2 1/2 pounds, but can weigh in at up to 4 pounds. Size aside, with their sweet, rich flavor they are consistently a standout in taste tests.

### Mountain Magic Tomato



Heirloom quality meets modern-day disease resistance in this supersweet, Campari-type tomato. These "vine-ripened" tomatoes proffer clusters of 2-ounce, crack-resistant exquisite tasting fruit over the long harvest, with great ability to withstand both late and early blight.

### Orange Banana Tomato



Did you ever think the best tomato sauce would come from an orange tomato? The proof is in the eating, and this HEIRLOOM has been the perennial winner of many annual paste taste-offs! With a sprightly sweet flavor, reminiscent of Sun Gold, yet an unparalleled depth and diversity of tones, Orange Bananas make a knock-out sauce on their own, or add a vivid fruity complexity to any mixed variety sauce. Though don't feel you must relegate these sun-drenched gems to your sauces, as they are equally delightful right off the vine!

### Pork Chop Tomato



A true yellow beefsteak that starts off with green stripes and fully ripens to a radiating golden beauty, like sunshine on a vine. Fruits of Pork Chop are 8 to 12 ounces, slightly flattened, sweet, with a hint of citrus and oodles of flavor.

### Pruden's Purple Tomato



Often favorably compared with the illustrious Brandywine, this dark pinkish-purple skinned HEIRLOOM produces generous, slightly flattened, 1-pound fruits with firm, meaty, crimson flesh and few seeds. The flavor is full and sweet with a slightly smoky finish. Both early fruiting and tolerance of cool or otherwise challenging conditions make it a reliable friend in the tomato patch.

### Red Currant Tomato



A South American native, Red Currant produces bold masses of teeny tiny fruit that pack a wallop of flavor all season long! Sweet and tart, flavorful and tangy, these little beauties will explode in your mouth. Perfect for snacking, salads, sauces, and preserves.

### Rose de Berne Tomato



This Swiss émigré, often called the "Brandywine of Europe," is a beloved HEIRLOOM topping a host of taste tests. While only medium-sized, it delivers the robust flavor of the larger types. The dark rose-pink hue embodies a sweet, meaty flesh wonderfully balanced by a bit of zing.

### Stone Ridge Tomato



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?

### Sungold Tomato



"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.

### Sunlemon Tomato



A new offering in the always-tasty Sun series, this yellow cherry is well matched in proportions and productivity with its peers. The 1-inch fruit develop a golden-yellow cast at peak ripeness, and like the ever-beloved Sungold, will delight your palate with a flavor that is crisp, clean, and distinctly sweet.



# Jenny's Edibles & Blooms 2015

## VEGGIES

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### Tigerella Tomato



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.

### Yellow Brandywine Tomato



Indeterminate A yellow, turning to gold, version of Brandywine. A heavy yielder with a fine rich flavor.

### Purple Tomatillo



Next stop, Salsa Verde! This purple tomatillo yields a sharper and sweeter flavor than the classic green tomatillo. Harvest when husks have split and skins have achieved a deep purple hue. The flavor is superb when eaten right from the plant. Try adding a twist to your kabobs with this grilled gem.

### Tomatillo Verde Puebla



The tomato-like fruit, resembling Chinese lanterns, grows to about 2 inches inside a papery husk and is considered the source of the "piquant" flavor in authentic Mexican cuisine. Harvest green fruits when their papery husks split for a great salsa verde, or allow them to turn slightly yellow for a tangy, nutty, raw snack. Verde has been a standout for the sweetest flesh in many trials. Can be stored for 1 to 2 months in a cool, dry place.

### Golden Midget Watermelon



A beautiful miniature watermelon, weighing in at 3 pounds. Among the earliest of watermelons to mature, the rind turns a lovely golden yellow to signal harvest time. The salmon-pink colored flesh of these outstanding little watermelons is sweet and refreshing.

### Jubilee Bush Watermelon



Outstanding choice for gardeners who have limited space but who refuse to forego one of summer's most sublime delicacies! Performs well in raised beds and even small straw bale gardens. This Bush-type plant yields hefty 10- to 13-pound oblong fruit with a crisp, juicy, red, and oh-so-sweet flesh.

### Petite Yellow Watermelon



Deliciously sweet and very aromatic, the petite yellows weigh in at 6 pounds and are just the right size to fit in your refrigerator. Perfect for New England, they are early to mature, prolific and well-suited to shorter growing seasons.

### Cocozelle Zucchini



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 Costato Romanesco. Harvesting when 12 inches or smaller will prolong season. Excellent for slicing, frying, and steaming.

### Costata Romanesca Zucchini



Costata Romanesca 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."