

Jenny's Edibles & Blooms 2016

VEGGIES

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 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.

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.

Tongue of Fire Bush Bean



Originally collected from Tierra del Fuego in South America, this striking and versatile HEIRLOOM bush bean is now extremely popular in Italy. The 6- to 7-inch stringless, creamy-white pods have a pinkish-red flame pattern that intensifies as the plant ages. Beautiful on your plate and in the garden. They can be enjoyed as young fresh snap or shell beans, canned, frozen or dried for later use. Outstanding as a baked bean, and great in winter soups and stews as they absorb added flavors quite well.

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.

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.

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.

Jenny's Edibles & Blooms 2016

VEGGIES

jennysblooms@gmail.com

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.

Amarillo Carrot



This HEIRLOOM boasts lovely, lemon-yellow tapered roots with broad shoulders and strong tops. The sweet, bright and crunchy flesh makes for great fresh eating and juicing. Performs well as a summer or fall crop, and does equally well in containers, raised beds and the ground.

Kaleidoscope 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.

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.

Parisienne Carrot



This nineteenth-century French HEIRLOOM is a great little round carrot, with shape akin to a globe radish. A great choice for containers or for gardening in heavy and rocky soils. A legendary flavor that is highly sought after by organic gourmet restaurants, and a size that kids love!

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.

Jenny's Edibles & Blooms 2016

VEGGIES

jennysblooms@gmail.com

Redventure Celery



A stunningly colored and robust variety that will become your favorite for its continual harvests of gorgeous, succulent stalks. The foot tall stalks emerge green and transform to an attractive, brilliant red as they mature. The leaves remain a deep green and the hearts are a golden pink with a very sweet mild flavor.

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 boarder 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!

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.

Diva Cucumber



This Diva is no temperamental star but a true garden performer. Considered a Beit Alpha type that is both gynocious and parthenocarpic. As such it is one of the smooth, thin-skinned class of cukes that originated in the Middle East, and produces exclusively female flowers which do not require pollination to set fruit. Tender, crisp, sweet and bitter-free, they are nearly seedless and best harvested between 5 to 7 inches. An All American Selection Winner renowned for taste, exceptional yields and disease resistance. A premium cuke for fresh eating.

Homemade Pickles Cucumber



Especially bred to be the quintessential pickler. Ideal size, shape, crisp texture and superb flavor all rolled into one. Whether pickled 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.

Painted Serpent Cucumber



Also known as Armenian Cucumber or Snake Melon, this HEIRLOOM native to Armenia was taken to Italy in the 15th century. Botanically Painted Serpent is a muskmelon, Cucumis melo, more commonly known in the form of a cantaloupe, yet the species is closely related to the cucumber. You will be captivated by the slender, slightly fuzzy, flexuous fruits that delicately coil like a serpent with alternating light and dark green stripes. And the flavor will astound you. A farmer's market favorite when folks have the opportunity for sampling!

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.

Jenny's Edibles & Blooms 2016

VEGGIES

jennysblooms@gmail.com

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



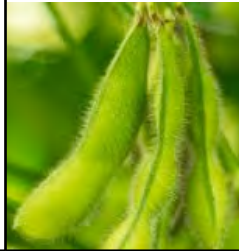
A noteworthy gourmet variety from India. Smooth-skinned fruits turn from white to golden-yellow to russet brown and may be eaten at any stage, skin and all. At each stage they remain extremely crisp, sweet, juicy, refreshing, and bitter-free. Many consider the flavor best when harvested as rosy blush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

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. Kuroshinju is very reliable with high yields and good disease-resistance.

Black Beauty Eggplant



Thriving in gardens since its debut in 1902, Black Beauty is a very well-adapted, open-pollinated variety that boasts big yields of large, blocky, nearly-black glossy fruit. The plants are compact and easily adaptable to small spaces and containers. They will benefit from staking to support the heavy yields of fruit.

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. They 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.

Sweet Freckles Crenshaw Melon



This unique & delightful pear-shaped, open-pollinated gem is prized for its early yield and outstanding flavor. Freckles ripens from green to creamy-yellow or light peach with dark greenish-orange spots that give it its name. The sweet, aromatic flavor coupled with the smooth and creamy texture will delight your palate. Fruits average 2.5 pounds, and like other melons, black plastic and a row cover will enhance yield.

Ailsa Craig Exhibition Onion



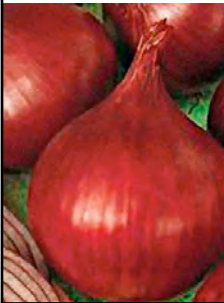
This hefty Spanish-type onion, with a beautiful straw-golden tunic, is mild, extra sweet and salad-ready. Early and cold tolerant compared to other Spanish varieties, this reliable favorite and prizewinner is much loved by home gardeners and exhibitors alike.

Jenny's Edibles & Blooms 2016

VEGGIES

jennysblooms@gmail.com

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.

Tom Thumb Shell Pea



This rare HEIRLOOM shelling pea, bred for container culture, was introduced in the 1850s by a Philadelphia seed company. As the name indicates, Tom Thumb is a true miniature with an extreme dwarf growth habit, only growing to 8-12 inches, yet produces an abundance of full-sized pea pods! A great addition to your container garden that can double as a refreshing table centerpiece for your guests to snack on!

Aji Dulce Pepper



Native to the Caribbean, this strain of Aji Dulce packed with rich, tropical sweetness heralds from Puerto Rico. Also known as the "sweet habanero," Aji Dulce offers the rich, complex flavor of a habanero with hardly any of the heat. It ripens from lime green to red and is an essential ingredient for sofrito and many other Caribbean dishes.

Carmen Pepper



A beautiful pepper of the Italian "bull's horn" type. Carmen has a lovely, sweet taste for salads and roasting, especially when partially or fully red-ripe. Tapered fruits avg. 6" long x 2 1/2" wide, and ripen from green to deep carmine red. Maturity is early on an upright, medium-size plant.

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 Pepper



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.

Golden Ghost Pepper



Emerging green and ripening to a rich canary yellow, these peppers reach about 1-inch wide and 3 1/2 inches long with a tapered base and a characteristic wrinkled appearance. Like their crimson cousins, this striking new addition to the Ghost Pepper clan is not for the timid palate. Packs slightly less heat than Bhut Jolokia, but still fiery and pungent!

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.

Jenny's Edibles & Blooms 2016

VEGGIES

jennysblooms@gmail.com

Habanada Snacking Pepper



Habanada is the heatless habanero with irresistible tropical and floral sweetness. The flavor and sweetness evolves as they ripen from lime green to to fluorescent orange. Yields are abundant in average garden soil with minimal fertilization. Habanada is as versatile as it is flavorful. Seared, roasted, braised or raw, it will transform your concept of peppers.

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.

Medusa Pepper



A stunning ornamental named after the legendary Medusa of Greek mythology. The fruits of this unique upright growing chile start out ivory, then to turn to yellow, orange, and finally bright red. Mature, 6- to 8-inch plants typically display 40 to 50, 2-inch, mildly pungent fruits in various hues at the same time. The tapestry of colors, conjuring images of the tumultuous head of Medusa teaming with snakes, is a show-stopper to be enjoyed well into the fall.

Petit Marseillais Pepper



A sweet French HEIRLOOM yielding 3- to 4-inch long, blocky, thin-skinned fruits that ripen to a sunset orange-yellow color. These compact 18- to 24-inch tall plants are an all-summer heavy producer, from mid-season until frost. Great for a mild sauce, roasting, salads, stuffing or pickles galore! Performs well in containers.

Ring-O-Fire Cayenne Pepper



With classic cayenne shape, this long, thin, flaming red chile packs even more heat than the traditional cayenne. A chile addict's delight. Prolific and dependable plants produce loads of fruits to be enjoyed fresh, dried, crushed or powdered. As you indulge, pay heed to Johnny Cash because "it burns, burns, burns... the ring of fire!"

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.

Sweet Salad Pepper



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!

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.

Jenny's Edibles & Blooms 2016

VEGGIES

jennysblooms@gmail.com

Red Meat Radish



A turnip shaped, 5-inch diameter root of light green conceals a captivating and sweet, bright red flesh. Red Meat has a slight bite, though not hot, and lends itself well to eating fresh and pickling. Large tops yield great greens and the roots keep long after harvest.

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.

Crimson Red Rhubarb



Crimson Red boasts stunning flavor and the perfect balance of sweet and tart. Expect heavy yields of plump, tender, 24-inch stalks. These Crimson Red are extra-large root divisions, will establish quickly, overwinter easily and provide bounty for your culinary endeavors for years to come.

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.

Camelot Shallot



The 2-inch, teardrop-shaped bulbs of this dark red shallot will add color and a rich, subtle, gourmet depth of flavor to your cuisine. The flavor and performance is similar to Prisma, yet these bulbs are slightly larger when divided. If you are a shallot fan, plant plenty of these starts as the bulbs will store well until April!

Oregon Giant Snow Pea



A customer favorite, Oregon Giant stands distinguished among its snow pea kinfolks 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.

Yellow Wonder Alpine Strawberry



Alpine strawberries are just about the most perfect patio plant you could hope for. Green, lush, prolific and full of melt-in-your-mouth berries bursting with a flavor that's hard to pin down. Unfound in supermarkets, because they're simply too fragile to make the trip through modern processing and packaging. However, the trip from your garden to your mouth is a cinch! This creamy-yellow variety is even sweeter than its red kinfolk and the refined texture and almost tropical flavor will keep you ever-vigilant to your harvest.

Butterscotch Squash



Abundantly sweet and flavorful, these 1- to 2-pound, single-serving, mini-butternut squash grow on compact space saving vines. As a bonus, this AAS Winner is early maturing and powdery mildew resistant.

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.

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.

Lebanese White Bush Squash



This rare Lebanese, open-pollinated variety is a crawly bush yielding an amazing crop! The cream-colored, firm, oblong fruits have a delicious nutty flavor. Your culinary choices are limited only by your imagination. Bake, grill, pickle, stuff and spiralize to your heart's content!

Jenny's Edibles & Blooms 2016

VEGGIES

jennysblooms@gmail.com

Patisson Panache Jaune Et Vert Squash



A beloved, prolific and unique French HEIRLOOM patty pan known for its creamy white colored flesh, contrasting deep green radial streaks and scalloped edges. Can be eaten young as a fresh, sweet and nutty summer squash or allowed to mature to a winter squash for baking.

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.

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.

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.

Bumble Bee Sunrise Tomato



A stunning member of the 'Artisan Series' of open-pollinated tomatoes for chefs, small growers and specialty markets. Bumble Bee Sunrise is a round, cherry-type with a gorgeous combination of yellows and reds, inside and out. The inside marbling and flaming streaks on the outside make this tomato a standout on the vine and the table. Flavor is complex, sweet and tangy.

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!

Costoluto Genovese Tomato



A treasured HEIRLOOM, this fluted, old Italian favorite has been around since the early 19th century. It sets a long, generous crop of rather flattened, heavily lobed, fluted and deeply ribbed fruit. Costoluto Genovese is the secret ingredient in countless Italian family recipes and has recently gained popularity with chefs in this country. The flesh is deep red, robust, very acidic, tangy and intensely tomatoey! Not only a beautiful slicer, but a fabulous tomato for sauces, canning and juicing.

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-leafed 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.

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.

Jenny's Edibles & Blooms 2016

VEGGIES

jennysblooms@gmail.com

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.

Paul Robeson Tomato



This RUSSIAN HEIRLOOM, named after the renowned and charismatic opera singer, law school graduate, champion athlete, film star, stage actor and tireless crusader for racial equality and social justice, has almost a cult following among seed collectors and tomato connoisseurs. Fruit are a dark, husky, maroon-brick, oblate and often bi-lobed, with dark green shoulders. Ranging from 6 to 12 ounces, they are cherished for their distinctive, sweet, earthy and smokey flavor with a hint of tang.

Pineapple Tomato



This huge, bicolor, beefsteak type is a real looker. The beautiful streaked red and yellow exterior yields an interior kaleidoscope swirl of red, pink, orange and yellow. A colorful addition to salads and sandwiches with a flavor that is robust, sweet and somewhat fruity with a hint of citrus. Fruits are up to 2 pounds each, very meaty and with few seeds. A high-yielding slicer to cherish!

Pink Berkeley Tie Dye Tomato



The vivid, rosy-blushed fruit of Pink Berkeley Tie Dye has an iridescent green skin with sunny yellow streaks and an interior that's a fascinating array of green with trails of red and yellow. The compact plants produce beautiful 8 - 12 ounce fruit with a very sweet, rich, complex, dark tomato flavor akin to the finest heirlooms. If you are a fan of Cherokee Purple, this one is a must! In a farmers market taste off, ten out of ten people preferred this tomato to Cherokee Purple.

Pink Tiger Tomato



This fabulous member of the Artisan "Tiger" series is a unique julienne cherry-type tomato. It has an excellent balance of sweet and acidic flavor rolled up in striking, striped, fire-engine red and radiant golden-orange, elongated, 2-inch fruits. Its crack resistance, allows for a more forgiving harvest.

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.

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.

Red Zebra Tomato



Jeff Dawson discovered this variety growing in his California fields and listed it in the 2003 Seed Savers Exchange Yearbook. It is a cross between Tom Wagner's 'Green Zebra' tomato and an unknown, though certainly red, parent. The beautiful and tartly flavored offspring are gorgeous 2- to 3-inch, round cheery-red fruits with dramatic orange streaks. Considered by many growers to be the best tasting striped tomato variety available.

Rose de Berne Tomato



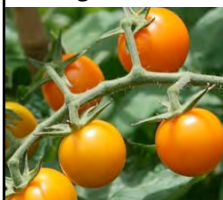
This Swiss émigré, often called the "Brandywine of Europe," is a beloved HEIRLOOM topping a host of taste tests. While only medium-sized, it delivers the robust flavor of the larger types. The dark rose-pink hue embodies a sweet, meaty flesh wonderfully balanced by a bit of zing.

Speckled Roman Tomato



Developed by John Swenson of Seed Savers Exchange, this elongated roma tomato is a cross between 'Antique Roman' and 'Banana Legs.' Fruit average 6-8 ounces, with bright red skin and golden streaks, a meaty flesh and few seeds. It not only looks extraordinary, it's a first-rate performer in the garden and in the kitchen. A profoundly flavorful paste and sauce tomato!

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.

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.

Jenny's Edibles & Blooms 2016		VEGGIES	jennysblooms@gmail.com
Yellow Currant Tomato		Purple Tomatillo	
	A South American native, Yellow Currant produces bold masses of teeny tiny fruit that pack a wallop of flavor all season long! Like Red Currant, the Yellows are sweet and tart, flavorful and tangy. Perfect for snacking, salads, sauces and preserves.		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		Petite Yellow Watermelon	
	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.		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.
Sugar Baby Watermelon		Sweet Siberian Watermelon	
	A summertime treat, this compact watermelon will not fight for space in your garden or refrigerator. The high-producing plants make small, bowling-ball-like fruit, with bright-red flesh bursting with sweet flavor. Picnic-perfect, space-conserving and big flavor - Sugar Baby has it all.		More cold tolerant than most other melons, this Siberian HEIRLOOM is ready to harvest after a relatively short growing season, making it a great melon for the north. Will yield 9- to 10-pound oblong, dark green melons with a sweet, luscious and crisp apricot-colored flesh.
Butta Zucchini		Cocozelle Zucchini	
	'Butta' lives up to its name with its soft yellow color and creamy texture. The blocky, tapered fruit are borne on vigorous bush plants with an open growth habit, allowing for an easy harvest. When picked around 6 inches, the taste of 'Butta' will put other yellow zucchini to shame. Expect high yields of this garden treat.		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."		