

Jenny's Edibles & Blooms 2017

VEGGIES

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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



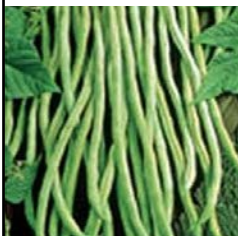
A slender, elegant bean often seen in European-style restaurants. They are mouth-watering and unsurpassed in flavor. Many filets available from seed are miniatures, but these dark green stringless beans are a full-sized, 7-inch pod. Maxibel arises on tall, erect plants that require no trellising, and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

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.

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.

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.

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.

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



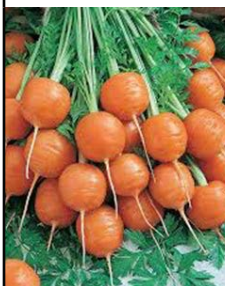
Dutch variety that is relatively early, has fine color, a small core, and is very juicy and sweet. Top-rated for flavor among the early varieties. A nice "baby" carrot due to its high sugar content and rapid coloring, but also good for harvesting throughout the season. Holds sweet taste even in warm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

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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!

Purple Snax Carrot



Long, straight and easy-growing, this is a super sweet, crazy-crunchy, nutrition-rich, deliciously delicious purple carrot. Kids love it!

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-leafed 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.

Glass Gem Corn



This stunning HEIRLOOM brings the glory of stained glass to your garden and home with eye-catching translucent kernels in an endless range of colors. Thank Carl "White Eagle" Barnes, a Cherokee corn collector whose life's work was preserving and sharing Native corn varieties. Yielding 4- to 8-inch ears on sturdy 8-foot tall plants, Glass Gem is primarily grown for its unique ornamental value, but can also be popped or ground into cornmeal and flour. Join Glass Gem's nearly 15,000 Facebook followers to explore the possibilities and see what all the buzz is about!

Incredible Corn



A truly gourmet sweet corn for your home garden! Eight-foot tall stalks boast 9-inch ears with superb husk protection. The "sugary enhancer" gene, introduced to Incredible by cross pollination, is what makes this selection super sweet. Not only has Incredible stolen the show at multiple taste trials, but several of our vendors rate it among the most admired offerings in their catalogues!

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!

Diva Cucumber



This Diva is no temperamental star but a true garden performer. Considered a Beit Alpha type that is both gynoeious 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.

Iznik Cucumber



A gourmet mini cuke! Gynoeious and parthenocarpic, these thin-skinned, crisp beauties produce entire female flowers and do not require pollination to set fruit. Don't be fooled by the plant's relatively compact size. Iznik is an extraordinary yielder that will perform equally well in your containers, trellis garden, raised beds or rows. The spineless, seedless, dark green snackers, best picked when 3- to 4-inches long, are tasty fresh or pickled. Highly resistant to powdery mildew and scab.

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.

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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.

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!

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.

Rich Green Apple Cucumber



This Australian HEIRLOOM deserves to make a cameo in your garden this year. The beautiful lime green fruits are slightly larger than lemons, with a sweet mild flavor that is sure to satisfy. A perfect off-the-vine crunchy, juicy snack for a hot summer's day.

Karikachi Edamame



An outstanding, open-pollinated variety from Japan 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.

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.

Rosa Bianca Eggplant



A lovely, plump and variably ribbed Sicilian HEIRLOOM with pink, violet and white streaked fruit. The rounded 6-inch fruits of Rosa Bianca are adored by chefs and gardeners alike as they deliver a creamy consistency and delicate flavor without bitterness and few seeds. Ideal for slicing, baking, roasting or grilling.

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.

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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.

Lilly Crenshaw Melon



Among the sweetest of melons, the 6- to 8-pound fruits of this classic Crenshaw will not disappoint! When ripe, a pale yellow skin envelops a creamy, light orange, juicy, sweet and very aromatic flesh. Harvest at forced or 3/4 slip when the skin becomes more yellow and the stem develops a little drying.

Gold Coin Cipollini Onion



Gold Coin matures to a small-medium, yellow cipollini, averaging 2 to 3 inches in diameter by 1 inch deep. The flattened bulbs can be used as fresh bunching onions or cured and woven into beautiful braids for long storage. As Cipollini have more residual sugar than your average onion, they are especially delicious when whole roasted or caramelized.

Red Marble Cipollini Onion



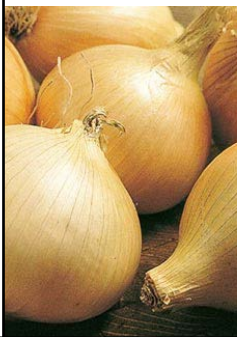
This versatile Italian HEIRLOOM is the best of its kind. Red Marble can be either closely spaced to grow 1- to 2-inch baby red pearl onions or be spread apart to yield a full-sized 2- to 3-inch characteristic flattened Cipollini. Stunning when cut, as the rich ruby red color penetrates to the core of this handsome bulb. Red Marble is a very hard onion, makes an excellent keeper and braids beautifully.

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



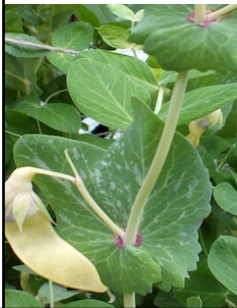
Originating on the French island of Corsica, Walla Walla was brought to Washington state by a French soldier and has become a juicy, sweet, regional favorite of the Northwest. Now a customer favorite among New England growers because it matures so early, this cold-hardy, Spanish type has a flattish shape, 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.

Warrior Bunching Onion



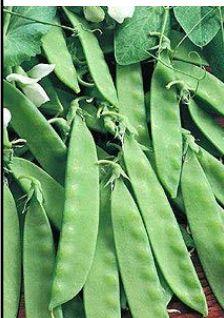
This 2016 All-American Selection Winner is a reliable pleaser with trouble-free growth, great holding power, and rich flavor! Below the dense, upright and slender silhouette of dark green foliage are fragrant, crisp and spicy half-inch diameter bulbs bursting with flavor. You will rely on this powerhouse at both ends of the seasons as Warrior is quick to mature, refuses to flop and holds its flavor and texture brilliantly!

Golden India Ink Pea



The 6-foot tall vines, of this rare, beautiful and delicious HEIRLOOM from India, deserve center stage in your garden. Enchanting two-toned purple flowers are followed by striking lemon-yellow pods amidst a glorious spray of lush green foliage. The flat, sweet, crunchy pods are great fresh and fabulous in stir-fries.

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!

Sugar Magnolia Tendril Pea



An incredible edible ornamental snap pea that keeps on giving! The dusty purple pods and bi-color purple blossoms are eye-catching in the sea of showy green tendrils that adorn this dainty, yet vigorous climber. Sugar Magnolia, reaching up to 8 feet tall, is more than just a looker. It is a performer! The sweet, flavorful, 3- to 4-inch pods just keep coming! They beat the mid-July heat, producing long after the earlier, shorter day varieties give up.

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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.

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 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.

Lemon Drop Hot Pepper



If you like citrus and peppery heat, then this HEIRLOOM, hailing from Peru, is one you should get to know. Also known as Aji Limon and Kellu Uchu, these 2-foot plants are covered with thin-walled, conical fruits that reach 2 to 3 inches in length and ripen to golden yellow. They offer a glorious clean, uncomplicated, flavorful bright heat. Although the heat is intense, it does not linger, instead leaving behind a lemony finish.

Mini Belle Pepper Blend



A festive and charming mix of wee little peppers to adorn your garden or patio. While the 15-inch plant is compact, the yields are prolific. Your harvest of sweet, firm, mini Belles will be bountiful. Great fresh in salads and for snacking, yet hold up to stuffing, grilling and cooking.

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.

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.

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Pippin's Golden Honey Pepper



In celebration of the work of food historian, author and gardener William Voys Weaver, this new release by the Hudson Valley Seed Library comes from Weaver's own Roughwood Seed Collection — 4,000 varieties of heirloom food plants begun informally in 1932 by his grandfather H. Ralph Weaver. Pippin's Golden Honey Pepper came to Roughwood by way of seed collector and artist Horace Pippin, a personal friend of Weaver's grandfather. The 3-inch, pendant peppers on this 2-foot tall plant ripen from black to honey-mustard, and then to golden orange. The sweet flavor with very thin flesh make this HEIRLOOM ideal for stuffing or pickling.

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 Savor Pepper



This versatile edible ornamental will bring a blaze of flavor and color to your garden, window boxes and containers with little blonde, orange, red and purple peppers. While 'Sweet Saviour' resembles a hot pepper in architecture, the upright, narrow, tapered fruits of these compact 18-24" plants are decidedly sweet. Great for fresh eats, pickling and roasting.

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.

Dragon's Tail Radish



This one-of-a-kind Asian HEIRLOOM radish is grown, not for its roots, but for the profusion of long, slender, curving purple seedpods that grow in breathtaking fashion. Akin to lacy clouds, these 3- to 4-foot leafy plants first produce a serene cloud of pink and white wildflowers, followed by a glorious display of 3- to 6-inch purple and green pods. Crisp and tender, delicious raw or cooked, the pods have a more nuanced spicy accent than a typical radish, and with none of the harshness. Scrumptious when pickled. Gourmet treat!

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.

Canadian Red Rhubarb



Expect heavy yields of plump, tender, 24-inch stalks from these extra-large root divisions. Stalks are a dark red, with a light interior. Naturally sweeter than many varieties, Canada Red requires less added sugar when making your favorite sauces, cobblers or pies. 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.

Fresca Strawberry



This spectacular everbearing variety, both early and long-blooming, will produce delicious 1-inch fruits all summer long. The perfect choice for hanging pots on your patio!

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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.

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.

Tivoli Spaghetti Squash



A high-yielding, versatile All-America Selection winner yielding 6- by 9-inch, pale yellow, oval fruits, packed with a delicious, sweet, creamy flesh that easily fluffs with a fork after roasting. This short-vined variety, with a sturdy, upright, 2-foot tall and 3-foot wide bush habit, is perfectly suited for containers. Like other Spaghetti Squash it will acquire a hard shell for long-term storage if let grown to full maturity; however, Tivoli may be picked young for use as a soft-shelled summer squash. Never get overwhelmed by your abundant harvest. Pick just what you need, and let the rest keep growing!

Zephyr Squash



A beautiful and great tasting squash that will produce like crazy all summer long! The distinctive, slender fruits are yellow with faint white stripes and light-green blossom ends and best harvested young at 4 to 6 inches to best capture the nutty flavor and firm texture. Zephyr has some great genes — a hybrid of yellow crookneck, Delicata and yellow Acorn squashes — and a larger open habit that makes for easy picking!

Abracazebra Tomato



A magical new cherry sized version of the popular Green Zebra from Tom Wagner. Boasts the same sweet and tangy flavor, just in a glorious little package for garden-side snacking!

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.

Blush Artisan Tomato



A favorite snacker in my garden. Blush is an extremely prolific yielder of elongated, oblong cherry-type tomatoes with a bright yellow bicolor, red stripes, blossom-end marbling and a pearl-like iridescence. They are very crack-resistant, have excellent field standing, and flavor is bright, sweet and tropical.

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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.

Candyland Red Currant Tomato



Habit, yield and flavor won this currant tomato an All-America Selection award! While indeterminate, Candyland is neat and restrained, with exterior fruit setting on branched trusses to accelerate maturation and simplify harvest. This trouble-free plant yields ruby red, 1/4-ounce, super sweet gems, bursting with flavor all season long!

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.

Cuban Yellow Grape Tomato



This HEIRLOOM offers a profusion of tiny oval-shaped, yellow grape tomatoes on long trusses that are delightfully sweet and refreshing. Another keeper for those predisposed to snacking in the garden! Expect a steady production of very crack-resistant, tasty morsels on tall vigorous plants right up to frost.

Gold Rush Yellow Currant Tomato



A selection from renowned Dutch seedsman, the late Kees Sahin, this nearly wild-type tomato yields wee little 1/4-inch gems on large, fruit-laden trusses. Fruits ripen to a deep, rich golden orange, are exceptionally sweet and pack a wallop of flavor in a tiny package! Perfect for snacking, salads, sauces and preserves.

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!

Marianna's Peace Tomato



A Czechoslovakian family HEIRLOOM dating back to the early 1900, Marianna's Peace is a potato-leaf variety with luscious yields of 1- to 2-pound, beefsteak-type fruit akin to Brandywine. This talk of the tomato world has found its way to Top 10 favorite tomato lists of gourmands worldwide for its rich, well-balanced, sublime and complex flavor reminiscent of the greatest "old-fashioned" tomatoes.

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.

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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.

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.

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.

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.

Sweet Orange Tomato



We are always on the hunt for a cherry that can rival the Sungold. At the recommendation of our customers, who told us "This is the one!" we skeptically grew Sweet Orange. Same character, habit, just as prolific and arguably more crack resistant! Of course we remained skeptical about texture and flavor, so we put it to blind taste tests in the garden all season. Now we are offering it you! What does that tell you? You be the judge... Can't help but to leave you with a little bit of intrigue.

Sweet Pea Currant Tomato



Sweet Pea is a charming, indeterminate plant with a low, spreading habit that lends itself to container living and especially to hanging baskets. Amongst the smallest and most uniform red currant tomatoes. Expect thousands of ruby jewels, 1/4-inch and deep red. Sweet and tart, flavorful and tangy, these little beauties will explode in your mouth. A treat in salads, as a garnish or just popped right in your mouth.

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.

Virginia Sweets Tomato



A stunningly beautiful bicolor HEIRLOOM. Beefsteak-type fruits are large, weighing in at 1 pound each, ripening to yellow with red stripes that blush ruby on top. Great taste, more sweet than acidic, rich flavor and abundant harvests. The interior is exquisite, the flavor sublime.

Amarillo Tomatillo



A Polish twist on an old Mexican staple. The immature fruits of Amarilla are green, morphing to a sun-kissed yellow as they ripen and split their protective husks. The fruit is firm, juicy and very sweet. Perfect not only for salsa, but jams and jellies too!

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.

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Petite Yellow Watermelon  <p>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.</p>		Sorbet Swirl Watermelon  <p>This gorgeous multicolored watermelon is a relatively small variety, averaging 10-pounds. It's slightly ovoid fruits bear a flesh swirled in pastels of pinks and golds. Sorbet swirl is rather early, performs well in both cool and warm years, and has first-rate sweetness and texture.</p>	
Sugar Baby Watermelon  <p>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.</p>		Butta Zucchini  <p>'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.</p>	
Cocozelle 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 Costato Romanesco. Harvesting when 12 inches or smaller will prolong season. Excellent for slicing, frying, and steaming.</p>		Costata Romanesca Zucchini  <p>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."</p>	