

Jenny's Edibles & Blooms 2020

VEGGIES

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Gold Rush Wax Bean



A timeless HEIRLOOM boasting high yields of tender, uniform, 5- to 6-inch golden, stringless beans. Flavor is excellent — delicious raw, steamed, or pickled. The pods hang in sunny clusters around the main stem, making them easy to pick.

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.

Carminat Pole Bean



Bring a bounty of beauty and flavor to your trellis with these slender and stringless, 8-inch, haricot vert pole beans. Lavender blossoms give way to deep purple pods that are nutty-sweet, snappy and crisp. May be enjoyed fresh off the vine or sautéed, braised or steamed to your liking. Beans turn green when cooked.

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.

Romano Pole Bean



A personal favorite! This full flavored pole bean is early to set pods, and once set, yields a continuous and glorious harvest of sweet, nutty, stringless 9-inch beans until the first frost.

Golden Grex Beet



This jewel is a gift to the beet world from breeder Alan Kapular! Grex, a term from orchid breeding, alludes to ongoing variation in the gene pool. Expect a little less uniformity and a few surprises. With Lutz in its parentage, Golden Grex yields similar lush green tops and generous, elongated and tapered roots. Some interiors will have beautiful alternating concentric rings of yellow and red similar to a Chioggia. Sweet and tender!

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.

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.

Hestia Brussels Sprouts



This All-American Selection Winner deserves its honors. Hestia has an erect and tidy habit, yet wildly generous production! Expect hundreds of one-inch sprouts that both mature quickly, yet hold well in the field and remain tolerant of both heat and frost. Sugars develop more quickly in these little babies, making it a sweet choice for early production. Demonstrated disease tolerance.

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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.

Over the Rainbow Carrot Mix



A specialty blend from Fedco - white, pale yellows and oranges alongside bolder oranges, reds & purples! Taste varies with root color, but all are tender, sweet, and flavorful.

Parisiennne 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!

Fioretto 60 Cauliflower



Also known as "Stick Cauliflower" or "Flowering Cauliflower," this wonderful new introduction from Japan produces a loose bouquet of bright green stems topped with white florets. The entire plant, from the stem to the florets, can be eaten. Sweeter, softer and more flavorful than traditional large-head cauliflowers, 'Fioretto' is a true delicacy! Enjoy raw, steamed, sautéed or grilled. Virtually immune to pests.

Afina Cutting Celery



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

Chinese White Celery



Easy to grow and more heat tolerant than other celery varieties. Long, slender and hollow, the snow white stalks have a stronger celery flavor than common American celery. Indispensable to Asian soups or stews, but well-suited to other recipes calling for celery. The leaves can also be pickled, used in stir-fries, served as a garnish, or blanched and chopped for potato salads and slaws.

Dakota Black Popcorn



Add 'Dakota Black' to your garden for delicious popcorn or as a stunning ornamental. This open-pollinated variety produces 5- to 6-inch ears with striking, purple-black kernels, on 4-foot tall stalks. Let the ears dry on the stalks in late summer, then harvest for either decorating or for making popcorn. Kernels pop white but retain the dark color in the hulls, giving them a unique appearance.

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!

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.

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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!

Strawberry Popcorn



Delicious and decorative! This HEIRLOOM corn popstar boasts 2- to 3-inch ears of glossy, magenta, ruby-red kernels atop 4-foot plants. Fun for popping and gorgeous for fall decorations.

Armenian Cucumber



A relative of the honey dew melon, this Middle Eastern HEIRLOOM yields heavily ribbed, long pale-green cucumbers with a sweet, white flesh. They are apt to twist and coil when grown on the ground, but develop gently tapered, straight fruit on a trellis. Fruit remains edible, tender, and tasty at a larger size than most cukes.

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 pickled 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.

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!

Parisienne Cornichon de Bourbonne Cucumber



A French HEIRLOOM dating back to the late 1800s, Parisienne Cornichon de Bourbonne was used extensively in France as the premier pickling Cornichon. Expect buckets of gherkin or Cornichon-sized cukes — dark green and seedless, nubby and bumpy, tart and crunchy-sweet. Harvest fully developed, no more than 2-inch long, the width of a child's finger and have your mason jars and favorite pickling ingredients on standby.

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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 Kheera 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.

Salad Bush Cucumber



This compact and space-saving All-America Selections winner is easy to grow anywhere, though ideally suited for containers, raised beds or even hanging baskets. Yields full-sized and full-flavored 8-inch, uniform slicers over a long season. High disease resistance.

Salt & Pepper Cucumber



From Cornell's public plant breeding program, these little gems offer the best of both worlds — unparalleled heirloom flavor and disease resistance. White-skinned, 3- to 5-inch fruits, with low seed to flesh ratio, are sweet, creamy and crunchy all at the same time. Resistance to powdery mildew and angular leaf spot will have you enjoying them all season long!

Butterbean Edamame



Sweet and buttery, this edamame will not disappoint! Easy to grow with abundant yields, Butterbean is loaded with 3-bean pods born in clusters. Steam and sprinkle with your favorite sea salt, enjoy shelled with fresh greens, or freeze to savor all winter long.

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.

Fairy Tale Eggplant



Once upon a time there was an eggplant so magical... This 18 to 24 inches All-America Selection sets masses of show-stopping lavender-purple blooms that give way to enchanting and irresistible little lavender-striped beauties. The fruit only grow to 4 inches in length and an inch in diameter with very few seeds and not a hint of bitter. A splendid edible and ornamental, bound to lend you a happy ending.

Gretel Eggplant



A specialty mini eggplant and perfect companion to Hansel and Fairy Tale, Gretel has clusters of pure white, elongated and teardrop-shaped, 3-4 inch fruit. This All-American Selection Winner will reward you with an abundance of mini, tender, bitter-free fruits.

Hansel Eggplant



A specialty mini eggplant and perfect companion to Gretel and Fairy Tale, Hansel sets an abundance of dark, solid purple fruit in easy to harvest clusters. The fruits of this All-American Selection Winner, like Gretel, are 3 to 4 inches, tender, and bitter-free.

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.

Cape Gooseberry



Marketed in France as "Amour en Cage," often sold in the US as "Goldenberry," this Brazilian native is a vigorous annual in the Northeast, bearing burnt-yellow fruits the size of cherry tomatoes on bushes 3- to 4-feet tall and wide. The tart and sweet, bright, tropical and tangy fruits are great for jams, salsas, and fresh eating! Unlike Ground Cherries, their fruit does not fall on the ground when ripe. Will store 1 to 2 months after harvest if left in husk.

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.

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Giant Musselburgh Leek



This Scottish HEIRLOOM from the early 1800s is a handsome old-time favorite that has stood the test of time. Yielding whopping 2- to 3-inch diameter stems that remain tender, Giant Musselburgh is one of the most dependable and best winter-hardy leeks you can grow.

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.

Kajari Melon



This Indian HEIRLOOM, thought to have originated from the Punjab region, is simply stunning! Brilliant green bands evolve into a coppery-red envelope a pale green, delightfully aromatic, sweet and slightly musky flesh. Produces up to 6 to 9 melons per vine. Unripe melons can be picked after frost and will continue to ripen in storage.

Sharlyn Melon



Exquisitely sweet, with hints of pineapple, Sharlyn is a fabulous early melon for our shorter New England growing season. Netted, oblong fruits are 4-8 pounds, with an aromatic, white flesh that melts in your mouth. Upon ripening, the netted rind will turn from green to golden orange to signal their readiness to slip from the vine and harvest.

Red Mountain Onion



A consistent performer with excellent disease resistance! Regardless of a dry or wet season, you can expect large, 16- to 18-ounce, glossy, deep red, globes with a balanced sweet onion flavor. Exceptional storage onion.

Walla Walla Onion



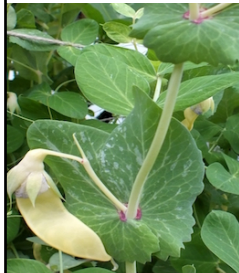
Originating on the French island of Corsica, Walla Walla was brought to Washington state by a French soldier and has become a juicy, sweet, regional favorite of the Northwest. Now a customer favorite among New England growers because it matures so early, this cold-hardy, Spanish type has a flattish shape,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

Evergreen Scallion



This bunching and slow-spreading HEIRLOOM from Japan will reward you all season long and for years to come! As a herald of spring, each April greenish-white playful round flowers, adorn the tops of mature shoots on this perennial. As the plant multiplies naturally by division throughout the growing season, a perpetual supply of fresh, green slender and zesty shoots will continue to emerge. A must-have for any onion-lover!

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!

Strike Shell Pea



A sweet and delicious early pea, with high yields and a long picking season. Vines are respectively shorter, 2-feet tall, and can be grown either with or without support. Contrasting colors between pod and vine add a splash of pizzazz to your spring garden and make harvest a snap.

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.

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.

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Black Olive Ornamental Pepper



This All-American Selections winner is colorful and versatile and easy to grow! Dark midnight leaves, with flashes of bright emerald green are topped by bright purple flowers from midsummer through fall. The clusters of small, round peppers that follow, mature from green to black and ultimately crimson red. Flowers, fruit and foliage are stunning in containers, as a border plant or as a cut flower in mixed bouquets. Fruit is edible and HOT!

Brazilian Starfish Pepper



Originating in Peru and domesticated in Brazil, this Aji variety boasts unique star-shaped fruit with complex floral and fruity tones, perfectly offset by medium heat. With a weeping habit and a bounty of chilies hanging below arching stems, you will enjoy this edible ornamental from garden to plate or farm to table.

Candy Cane Pepper



A striking edible and ornamental with variegated fruit and foliage! Elongated, 3 1/2-inch, bell-shaped fruits ripen from green with bold, creamy white stripes to bright red. This unique sweet variety, with thin walls and a crispy texture, can be enjoyed at any stage of ripeness and will be a standout in your containers or garden.

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.

Flavorburst Pepper



A thick-walled, juicy, succulent bell pepper, infused with zesty and refreshing citrusy undertones. The elongated and blocky, thick-walled fruits are 4 inches long, nearly as wide, and ripen from lime green, to yellow then yellowish orange. Uniform and heavy yielding. If you like Bells, Flavorburst will not disappoint!

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.

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.

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.

Lipstick Pepper



A staple in specialty markets, where it is considered by many to be the ultimate sweet pepper for gourmet salads, salsa and cooking. These super sweet and attractive, 4-inch long, tapered and blunt-tipped, pimiento type fruits ripen to a thick, red flesh. As reliable as it is pretty, with heavy yields, even where cool summers prevail.

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.

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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.

Puma Pepper



An extraordinary edible ornamental with Italian roots, boundless visual intrigue, and high intensity flavor. Each pepper is a small work of art, and the plant, flush with fruit, a masterpiece. Fruits are 2 1/2-inch long, in moody hues of tangerine and violet set amidst a canopy of green and deep purple foliage. With habanero-level heat, measuring 300,000 - 400,000 Scoville units, these little beauties will add a kick to your culinary endeavors. Top choice for edible landscaping and hot-sauce making.

Sangria Pepper



A heavy-bearing, well branched, spreading, and full-bodied ornamental that will liven-up any container or nook in your garden. Bold and bright upturned peppers emerge green, then march through a wonderful parade of orange and purple, then finally on to a glorious red. The eye-catching fruits are edible, but not typically grown for their flavor, and lack intense heat.

Serrano 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.

Shishito Pepper



This prolific producer, popular in Japan, is a favorite among chefs worldwide. The 3 and 1/2 inch, thin-walled, heavily wrinkled fruits are mild when green and become slightly sweet when aged to red. The thin walls blister and char easily when pan-fried, roasted, grilled, and take on a smoky-rich flavor. There is an element of surprise when growing Shishitos — every now again one will have a shot of heat!

Sugar Rush Peach Pepper



Bred by hot pepper prodigy Chris Fowler of Wales, these exquisite sweet-hots are a happy accident courtesy of adventurous pollinators buzzing between various varieties of Aji Peppers. The fruits of this sumptuous snackers are packed with super sweet, tropical flavor, and the seeds bring a smoky, complex heat that in combination, creates an unparalleled flavor experience! Expect super early, high yields of these little beauties.

Thai Hot Pepper



Compact, 1-foot tall pepper, both edible and ornamental, is laden with festive, upturned 1-inch green fruits that mature to blazing red color with heat, zest and flavor to match! Scoville Rating: 50,000 to 100,000

Trinidad Perfume Pepper



As flavorful as it is prolific! Disguised in appearance as a habanero, this sweet seasoning pepper with a citrus-like taste and smoky undertones is a perfect low-heat option for tropical salsas and sauces. The 1 and 1/2-inch, lantern-like fruits, ripening from green to golden-orange are very aromatic when cooked and provide the perfect undertone for your island-inspired culinary endeavors.

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!

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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.

Cuisse du Poulet du Poitou Shallot



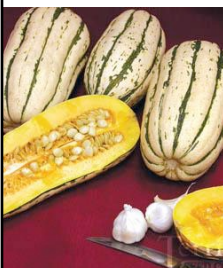
This French HEIRLOOM is a "banana" type shallot yielding plump, long, torpedo-shaped bulbs. Very popular with chefs, this gourmet treat is technically a cross between a shallot and an onion. The flesh is mild, savory and sweet and their flavor only deepens as they store all winter long!

Rainbow Treasure Strawberry



Conversation starter! Rainbow Treasure is a festive edible with a trifecta of beautiful spring blooms in white, pink and rose, followed by juicy-sweet berries. With a creeping habit, it makes a great ground cover and will also excel in hanging baskets and containers.

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.

Little Dipper Butternut Squash



Weighing in at just 2 pounds, 'Little Dipper' is a flavorful, personal sized squash with a small seed cavity and a bright orange, nutty tasting flesh that is easy to cut and prepare. Vines are vigorous, high yielding, very disease resistant! Stores equally as well as their full-sized kinfolk.

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.

Sweet Lightning Squash



This dual-purpose winter squash is both decorative and delicious! One to 1 1/2-pound mini pumpkin fruits, borne on a semi-bush vine, have a smooth flesh, orange and white striped ribs and a vintage mottling. Beautiful for fall decorations and the perfect size for stuffing or roasting. Flesh is stringless and oh so sweet. Very productive, powdery mildew tolerant and stores exceptionally well.

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!

Unique Squash



What's not to love about an abundance of personal size, spaghetti squash that stores like a champ? These glorious little 1- to 1 1/2-pound fruits ripen to a golden orange and envelop a nutty, yet sweet, deep orange flesh and angel hair texture.

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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!

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 Río Grande verde



A prized, very high yielding and large-fruited tomatillo! The 3- to 4- ounce tomato-like fruit are considered the source of the "piquant" flavor in authentic Mexican cuisine. Harvest the apple-green fruits when their papery husks split for a great salsa verde. Can be stored for 1 to 2 months in a cool, dry place.

Apricot Zebra Tomato



Juicy, two-bite tomatoes with notes of a papaya-esque, tropical, fruity flavor. The brilliant, tangerine skins are embellished by prominent green striping that fades and almost disappears as the plants ripen. High yielding with excellent disease resistance

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.

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!

Carbon Tomato



This vigorous, open-pollinated HEIRLOOM has won taste testing awards coast to coast. With the signature rich flavor and meaty texture of a classic black tomato, these will not disappoint. Fruits are a blocky round, 10- to 14-ounces, with olive shoulders that fade into a very dark, brick red.

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!

Cherry Bomb Tomato



This vigorous and high-yielding cherry is cause for celebration — a late-blight resistant crop, bred by Johnny's, to keep us harvesting right up until frost! Arrays of decorative calyxes are loaded with uniform and bright crimson fruit. Firm meaty texture is balanced with a sweet and classically robust flavor.

Chocolate Stripes Tomato



This luscious bicolor HEIRLOOM features mahogany colored flesh with olive green striping and complex, rich, earthy flavors. Expect a plentiful crop of 3- to 6-inch fruit.

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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.

Dark Galaxy Tomato



This Galactic Beauty, with mottled skin resembling a scene from deep space, is another stunning introduction by Brad Gates from Wild Boar Farms. Each tomato is a unique work of art — two to eight ounce flattened fruits with red and orange stripes, random speckles, and swaths of deep blue. Even the vines boast a purple blush. A perfect balance of tangy-sweetness!

German Johnson Tomato



A beloved and influential HEIRLOOM that has become parent to many best-selling varieties over the years, including Radiator Charlie's much loved Mortgage Lifter. If you have a love affair like I do with a Brandywine, consider tantalizing your taste buds with the noteworthy flavor of these deep pink, rich and creamy, nearly crack-free fruits. More uniform, and slightly smaller than Brandywine, this regular-leaved strain is earlier and more productive than the potato-leaved strain.

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.

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.

Great White Tomato



The biggest and the best of the "white" tomatoes, these creamy, 14- to 16-ounce gems are packed with a superbly sweet almost melon-like flavor, with nuances of fresh-cut pineapple. Very juicy, low acid, few seeds, with excellent resistance to cracking. This HEIRLOOM giant will quickly become one of your favorite fresh-eating tomatoes!

Honey Drop Tomato



Folks are always on the quest for an open-pollinated cherry that might rival the ubiquitous hybrid Sungold. With that in mind, this variety was bred here in Massachusetts — by Crabapple Farm in Chesterfield. There is a bit more variability of shape and color, with rich fruity sweetness in orange, gold and salmon-colored tones. Compared to Sungold, it is equally prolific, yet less acidic and less prone to cracking. Other growers also report that Honey Drop is more disease resistant and does not succumb to Early and Late Blight when other varieties do. We are excited to give this open-pollinated variety a try!

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.

Indigo Cherry Tomato



High levels of anthocyanin, a naturally occurring antioxidant found in blueberries, have made the Indigo series famous. Cherry Drops may be the best tasting Indigo yet! The coloration is striking — indigo shoulders, rosy undersides and a deep red flesh. Excellent sweet flavor and incredibly large yields are the hallmarks of this delightful indeterminate producer. For the best flavor and texture, harvest when the colors have deepened and the fruit is soft to the touch.

Jasper Tomato



This All American Selections winner was chosen for taste, long harvest window and outstanding performance. The rich, tangy-sweet, crack-resistant fruits, borne on small trusses, hold equally well on the vine after ripening and post-harvest. Their resistance to early blight, Septoria leaf spot, and late blight will keep you picking all summer long!

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Juliet Tomato



This AAS winner is one highest yielding, most versatile, crack and disease resistant tomatoes that will reward you with nonstop production all season long! Somewhere between a grape and a Roma, Juliet fruits plump, deep-red, ultra-sweet yet meaty little fruits just 2-inches long and born on long trusses. With an engaging sweetness and complex richness, they lend themselves equally well to stewing, sauces or a beloved tomato sandwich!

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.

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!

Patio Choice Yellow Tomato



A compact, determinate, AAS winner developed specifically for small spaces, container gardens and hanging baskets. A canopy of 1/2-ounce, bright yellow, juicy, and mild cherry tomatoes sits atop this ultra-compact, cascading, disease resistant beauty. Grab your favorite 10- to 12-inch pot and just wait for the reward!

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.

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.

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Rose de Berne Tomato  <p>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.</p>		Speckled Roman Tomato  <p>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!</p>	
Stupice Tomato  <p>A great, potato leaf variety from Czechoslovakia boasting extreme earliness, cold-tolerance, superior flavor and high yields. Expect buckets of beautiful red, small to medium sized fruits over a very long season!</p>		Sungold Tomato  <p>"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.</p>	
Super Sweet 100 Tomato  <p>This widely adapted, reliable cherry with outstanding yields, is resistant to fusarium wilt and verticillium wilt. Tall indeterminate vines churn out long pendulous clusters of deliciously sweet, bite-sized fruits. Stake it well, give it plenty of room, then enjoy a bumper crop of these juicy, vitamin C laden little cherries until frost.</p>		Tigerella Tomato  <p>English HEIRLOOM indeterminate. Unique fruits noted for their stripes. When immature they are a light green with dark green stripes. When mature the stripes alternate between red and a yellow orange. Two inch fruit have a very tangy flavor. Yields are very heavy, and quite early.</p>	
White Cherry Tomato  <p>Creamy, ivory-yellow, crack-resistant, juicy and delicious, 1-ounce orbs in prolific clusters, are produced right up to killing frost. White Cherry is a must try sweet little snacker!</p>		Yellow Pear Tomato  <p>This old-time favorite, indeterminate HEIRLOOM churns out a seemingly endless supply of very sweet, cheerful, 1½" yellow, pear-shaped fruit borne in clusters. Give this dependable fruiter some tall support or place to ramble, and you will not be disappointed.</p>	
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>		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 Costata 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</p>			