

# Jenny's Edibles & Blooms 2024

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.

## Provider Bush Bean



This HEIRLOOM cultivar remains a beloved favorite by many. A vigorous, disease-resistant, fast-maturing variety that easily establishes in cooler spring soils. You will be rewarded with an early and abundant harvest of stringless and flavorful, 5- to 6-inch long beans. The beans lend themselves equally well to freezing, canning and garden snacking!

## 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.

## Northeast Pole Bean



This early maturing variety boasting wide, flat, stringless, Roma-type beans on tall vigorous vines is a personal favorite! The 7- to 8-inch long beans are persistently tender on the vine and simply divine!

## 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 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.



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### Nautic Brussels Sprouts



vigorous and sturdy, this hybrid boasts tightly wrapped 1 inch sprouts that sweeten with time. Extra spacing between buds allows for easier harvest of individual sprouts, improved air circulation and thereby increased disease resistance. If you are a Sprout lover, Nautic will make a lovely addition to your fall harvests.

### Red Bull Brussels Sprouts



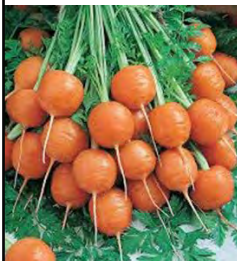
A stunning open-pollinated European HEIRLOOM with gorgeous, deep purple-red, 1 to 2-inch sprouts on 3-foot tall plants. Packed with antioxidants, flavor is more delicate, yet nuttier than standard green types. The beautiful color, retained when cooked, deepens with the first light frost, and further intensifies after a hard frost. Extremely heat and cold tolerant, harvest September through January!

### 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!

### Yaya Carrot



This crisp, extra sweet, Nantes carrot with 6-inch, bright orange, blunt-tipped roots raises the bar on flavor and quality. They hold very well in the ground, retaining their sweet and crisp traits even if left in the garden for later harvests.

### 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 stalks 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.

### Pink Plume Celery



This eye-catching celery sports an abundance of vivid pink stems, blushed with burgundy and clean green tops. A versatile and uniquely flavored celery with hints of sweet anise, the slender stems are perfect in salads, soups or tossed with roasted vegetables. A cinch to grow compared to classic celery.

### 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!



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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!

### 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.

### Green Fingers Cucumber



This thin-skinned, gourmet cucumber has a small seed cavity and exceptional taste. Considered a Beit Alpha type that is parthenocarpic, it produces exclusively female flowers which do not require pollination to set fruit. The vigorous, powdery mildew tolerant vines are not only self-pollinating, but also early-bearing and high-yielding. Fruit best harvested when just 3 to 5 inches.

### Homemade Pickles Cucumber



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

### 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.

### 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!

### Parisiennne Cornichon de Bourbonne Cucumber



A French HEIRLOOM dating back to the late 1800s, Parisiennne 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.

### 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.



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### 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.

### Saladmore Bush



Whether you are limited on garden space or have the perfect sunny spot for a container on your porch or patio, this disease-resistant All-America Selection winner will be a good choice for you. The semi-bush vine will continue to set sweet crisp cucumbers as long as you keep them picked. May be harvested smaller for the perfect pickler and later at full maturity for fresh slices or spears.

### Spacemaster 80 Cucumber



Born from Cornell's breeding program in 1980, this disease resistant, bush variety is ideal for small growing areas, containers and even hanging baskets. The 2- to 3-foot vines yield an impressive numbers of flavorful, full-sized slicers. Enjoy for snacking, salads and sandwiches. Also makes a great pickler!

### Cucumber Sweet Success



This All-American Selections winner yields a bumper crop of sweet, smooth, slender, nearly seedless, 12-inch fruits. Gynoecious and parthenocarpic, this early-maturing hybrid, English-type cucumber, sets fruit without pollination. These disease resistant vines perform best when trellised.

### Cucumber Tasty King



This Japanese Hybrid yields buckets of dark, tasty, burpless, thin-skinned beauties. If trellised, they will grow up to 16 to 18-inches long, yet remain slender with a small seed cavity. Delicious eaten straight off the vine or tossed into your favorite salads or sandwiches. We tend to harvest when less mature, at 10 to 12 inches, and at peak season find ourselves organizing meals around cucumber salad recipes!

### Edamame Butterbean



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.

### 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.

### Eggplant Pingtung Long



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.

### Eggplant Turkish Delight



A well-loved crop in Turkey and the Middle East, expect prolific yields of highly uniform, elongated fruit with minimal seeds. Their rich flavor, ease of use and culinary versatility will not disappoint.



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### 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.

### Blue de Solaise Leek



This extremely hardy French HEIRLOOM boasts gorgeous blue-green stalks that intensify to shades of violet through the winter. Pretty enough for an ornamental border, the thick white shafts of these 20-inch tall plants are mild and sweet. You can begin harvesting late summer or enjoy the beauty and production of winter leeks!

### 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.

### Hannah's Choice Melon



Another standout from Cornell's breeding program, this gourmet melon is a sensory delight! The 3- to 5-pound beautifully ribbed fruits are aromatic, juicy and full of flavor with a syrupy sweetness. They are borne on strong, healthy, productive and disease resistant plants.

### Petit Gris de Rennes Melon



This open-pollinated, French HEIRLOOM, produces 2-pound, powerfully fragrant fruits with a diminutive seed cavity. Richly flavored and oh-so-heavenly-sweet, orange flesh with hints of caramel. Named "little grey," for its appearance before ripening, the fruits of this farmers' market crowd-pleaser are as attractive as they are delicious.

### 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.

### Wethersfield Red Onion



This HEIRLOOM, a true piece of horticultural Americana, grown extensively for market in the 19th century, put Wethersfield, Connecticut on the map. Continues to be a home-garden favorite today. Large, purple-red flattened globes sport a pink-tinged white flesh with red concentric circles. This long-day variety can not only be enjoyed fresh, but keeps well until late winter.

### 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.

### Lillian's Caseload Pea



Thank you Lillian for your decades of seed saving and rescuing this HEIRLOOM from extinction! Great for compact gardens, the 2- to 3-foot vines do not require support and are loaded with pods, each containing 5 to 7 tasty, plump peas. Expect a long harvest window from this best seller.

### Oregon Giant Snow Pea



A customer favorite, Oregon Giant stands distinguished among among it 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!



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### Sugar Snap Pea



This coveted All American Selections gold medal winner, Bred by the late Calvin Lamborn, was later voted the #1 all-time AAS recipient! Truly one of the very best raw treats in the garden. The tall vines climb 5 to 7 feet and require staking or trellising. Pods reach their peak sweetness when completely filled.

### 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.

### Aji Habanero Pepper



The name of this pepper represents a nod to its fruity and smoky habanero-like flavor; however, this sweet, baccatum, aji type pepper has just a tiny fraction of the heat of a true habanero. The beautiful, tapered 3-inch long peppers are ideal for sautéing, fresh cooking or drying into hot pepper flakes and powders.

### Ancho Poblano Pepper



Viva Mexico! Immature dark green, thick-walled 'Poblano' peppers are a perennial favorite with generally mild fruit and a rich, mellow flavor beloved for stuffing and making chile rellenos. Allowed to fully mature, ripen to red and dried, the 'Ancho' peppers have a sweet heat and make a phenomenal smoky, ancho chile powder or the classic 'mole poblano.' Well-branched plants stand 2- to 3-feet tall and perform well both in containers and your beds.

### 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.

### First Taste Pepper



This irresistibly snackable sweet pepper offers a bright burst of flavor and exhilarating crunch. Bred by Burpee, plants are prolific, burdened with fruit and, as the name implies, early maturing. If you are a sweet pepper fan, you will want to carve out a spot for this one in your garden.

### 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!

### Garden Salsa Pepper



This hybrid was bred to help you get your salsa game on! Expect an abundance of slender, 8-inch long, thin skinned, 1-inch wide peppers that ripen from green to red. Rated 3,000 Scovilles on the heat index, heat level is akin to a jalapeño. Because of its thin skin, it can also be easily dried and ground into spice. Plant one of these to satisfy and step up your summer salsa production.

### Giant Aconcagua Pepper



This Argentinian sweet red frying pepper yields tons of gigantic peppers up to 12 inches long. Crunchy, thick-walled flesh, juicy and sweet, ripens from green to orange to red. Great flavor for fresh use at any stage of maturity. Ideal for grilling, frying and roasting when fully mature. These 3-foot tall plants, with heavy pendent fruit set, benefit from staking.

### 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.

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### 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.

### Jimmy Nardello Pepper



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

### King of the North



This open-pollinated and early yielder thrives in New England with our cooler temperatures and shorter seasons. Strong plants support heavy yields of blocky, thick-walled and crisp bells that ripen from deep green to bright red. A delicious off the vine crunch, with a size that also lends itself well to stuffing.

### 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.

### Mountaineer Pepper



Struggle with growing sweet peppers or disappointed with your harvest? Mountaineer is a highly productive, regionally adapted variety yielding generous quantities of tasty, tapered sweet bells. Peppers mature to red, but can be harvested green, half and half, or somewhere in between. Perfect for snacking or for supper.

### Padron Pepper



Gourmet gardeners will love this authentic Spanish HEIRLOOM, a prized specialty pepper direct from the Galicia region. A tapas food tradition, the young peppers are picked small and bite-sized, quickly sizzled in a fruity olive oil, sprinkled with a coarse sea salt, and eaten whole, seeds, stems and all. They are mostly mild, but an occasional unpredictable hot one lends an element of "Spanish Roulette" to your dining. Plants are vigorous and may be harvested early, and abundantly, for an extremely long season. Heat increases as they ripen to red. Also savored as a pickled pepper treat!

### 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.



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### 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.

### Shishimai Hybrid Shishito Pepper



For all you Shishito fans, here is a hybrid new twist! Similar green, wrinkled, and thin-walled fruits, yet bred for a little bit of spicy, earlier fruit set and crop vigor. For best results, stake the plants for straighter, cleaner fruits, as they are so prolific!

### 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 smokey-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 smokey, 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.

### Violet Sparkle Pepper



If you like 'em sweet, this little gem is for you! Not bell-shaped, but belongs in this sweet category with its crisp, colorful compatriots. Compact plants produce a profusion of early, tapered, 4-inch fruits that begin golden, streak purple, then turn more deeply purple, before turning fully red if left on the plant. Harvest a sparkling assortment of sweet, thick walled fruit to enjoy fresh, roasted, stuffed, pickled or sautéed.

### 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.

### 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!

### Cuisse du Poulet du Poitou Shallot



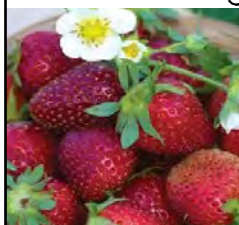
This French HEIRLOOM is a "banana" type shallot yielding plump, long, torpedo-shaped bulbs. Very popular with chefs, this gourmet treat is technically a cross between a shallot and an onion. The flesh is mild, savory and sweet and their flavor only deepens as they store all winter long!

### Innovator Shallot



This new downy mildew resistant variety yields copper-skinned, oval bulbs with a beautiful pink flesh and mild, sweet flavor. Excellent both raw and cooked. Perfect for long storage.

### Elan Strawberry



One of the sweetest and most flavorful strawberries from seed. Suitable for either in ground or container production, these vigorous, everbearing plants will give you a consistent supply of sweet berries from June through October.



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## 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.

## Black Futsu Butternut Squash



This beloved Japanese delicacy tastes as good as it looks! Bright orange flesh with a unique, nutty flavor, thin, edible, knobby skin cures from a deep black-green to an enchanting orange with a gray-to-blush hue. Don't be alarmed when they then develop a thin white film known as "bloom" on the surface. It is all part of their curing process. The longer you let them color, the longer they store! Allow ample garden space or plant on the edge of a raised bed and allow to ramble. Roast, fry or toss into your favorite soup.

## Blonde Beauty Squash



Early fruiting, powdery mildew resistance and endless yields for the win! Plant habit is open, lending itself to easy picking of slender, buttery yellow 5-7" straight fruits. Also a winner in Fedco staff taste test for sweetness and texture.

## Carnival Squash



Decorate and dine with this colorful and flavorful farmers' market favorite! A semi-bush, hybrid of sweet dumpling and acorn squash, each is uniquely flecked in hues of green, gold and ivory. Inside, the golden-yellow flesh is nutty and maple sweet. After displaying for fall decorations, they may be stored for months, roasted and enjoyed. Flavor only improves with storage.

## 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.

## Honeyboat Delicata



Hailed as one of the sweetest squash in existence, this delicious version sports oblong fruit with coppery skin emblazoned with the signature green Delicata striping. Beloved for their edible skin, and oh-so-sweet flesh, a typical 12-16 ounce squash nicely serves two. Unlike most winter squash, it is ready to eat fresh off the vine, but also holds well and retains its sweetness through storage. Seeds are also a tasty oven-roasted treat! With vines up to six feet in length, it will trellis beautifully for you! Developed by Dr. James Baggett, Oregon State University.

## Honeynut Squash



A gourmet pedigree! This mini butternut squash, a farmers' market favorite, will leave you wanting more! Bred by renowned vegetable breeder Michael Mazourek of Cornell, and regarded by many as one of the best-tasting squash of all time. Sugary sweet, boasts a deep orange flesh and reaches just 4 to 5 inches long. Easy to roast whole and a perfect 1-2 person serving size. For the win, Honeynut is resistant to powdery mildew and its compact vine saves valuable garden space.

## 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.

## Magda Zucchini Squash



This Mediterranean, Cousa type squash boasts a sweet and nutty flavor comparable to Zephyr. Steadily bearing over a long season, the blocky, creamy-green, tapered fruits are best picked small, when 4 to 5 inches long. A trouble-free garden performer you will come to rely upon for big flavor!

## Multipik Squash



The name speaks for itself. Vigorous bush plants have extremely prolific yields of pristine, buttery yellow, straightneck summer squash with a delicious, rich and nutty flavor. As long as you keep harvesting when 6 to 8" long, this variety just won't quit! Your family and neighbors will thank you for planting this high-yielding treat.



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### 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!

### 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.

### Black Strawberry Tomato



A visual and indulgent delight, this cross of between 'Bosque Blue' and 'Strawberry Tiger' is one of the more striking cherry tomatoes you can grow. This extremely productive and early variety boasts trellises of 1-ounce fruit marbled in blue, scarlet and gold. A bowl of these beauties, resembling a luxurious bunch of gems, boasts a perfectly sweet and tart balanced flavor! A great choice for the tomato lover who wants to celebrate the tomato rainbow without sacrificing flavor!

### 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.

### Bread & Salt Tomato



A sandwich lover's dream! This delectable, oxheart-type HEIRLOOM from Russia, with sizable fruit and meaty flesh, is exquisite for slicing, sauce making and everything in between.



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### Bronze Torch Tomato



This one is not only beautiful, but comes with bragging rights! Prolific, early producing, crack-resistant and performs well even under heavy disease pressure. Exceptional flavor, texture and sweetness to boot!

### Buffalosun Tomato



This 2020 AAS winner yields big, beautiful, beefy, 18 to 24 oz., pleated tomatoes with sunset-colored skin and an elegantly marbled interior. Beyond sweet flavor and smooth texture, this HEIRLOOM also touts higher yields, better crack resistance and late blight resistance.

### 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.

### Celebrity Plus Tomato



This hybrid maintains all the well-known traits of celebrity — prolific yields with clusters of crack-resistant, 7 to 8 oz. tomatoes prized for their classic flavor. The difference: improved disease resistance to Fusarium and Stemphylium. A great, all-round, dependable choice for your kitchen garden.

### Cherokee Carbon Tomato



This dusky purple beefsteak is a cross between two beloved heirloom, taste-test winners — Cherokee Purple and Carbon. Expect the resiliency, crack resistance and higher yields of a hybrid, coupled with the rich and complex flavors of the heirloom parents. Makes one of the most delicious tomato sandwiches you'll ever taste!

### 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.

### Cherry Ember Tomato



This new introduction from Cornell's breeding program will ignite your tomato-loving fire. This visually striking red cherry, emblazoned with gold streaks, has a classic red flavor with brighter notes to tantalize your taste buds. Firmer skin and crack-resistance allows fruit to gracefully age on the vine and prolongs "shelf-life" off the vine. High yielding.

### Chocolate Stripes Improved Tomato



We have long been fans of Chocolate Stripe Tomato! Who knew it could get even better? Breeders at Wild Mountain Seeds took two strains, Chocolate Stripes and Large Barred Boar, and selected for size, strong stems, early-season vigor, disease resistance and productivity. They hit a home run! Vigorous and productive plants churn out delicious, uniformly round, 10-15 oz fruits, with a complex fusion of sweetness and earthiness. Fruits holds extremely well off the vine.

### 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.

### Early Girl Plus Tomato



One of the best known early yielding tomatoes, for satisfying that first fresh tomato of the season itch, just got better. This new hybrid, continues to boast the quintessential early and abundant yields of meaty, bright crimson slicers, but with a disease resistance package that can't be beat.



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### Genuwine Tomato



This big red beauty is a cross between two of our most beloved and legendary heirlooms — Brandywine and Costoluto Genovese. The large, deeply furrowed, ruby-red slicers retain the rich, complex flavors of the heirloom parents, yet higher yielding and earlier maturing than either of its parents. Fresh tomato eating at its finest!

### 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.

### 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.

### 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!

### Hot Streak Tomato



This exclusive, bred by Mark McCaslin of Frog Leap Farm, has the trifecta - outstanding flavor, early fruit set that continues over a long season and a very broad disease resistance package. If that was not enough, the captivating, vibrant, bicolor-striped fruit is a real looker! Fruits average 6 to 12 ounces and hold extremely well off the vine.

### 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.

### 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!

### 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!

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### 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.

### Mountain Merit Tomato



An All America Selections Winner for its unsurpassed disease resistance, good flavor and production. Early, hard-working, determinate plants stay healthy throughout the season yielding deep red, firm, 10- to 12-ounce, flavorful fruits that are smooth, uniform and crack-resistant. A reliable red slicer to add to your line up.

### Mountain Spirit Tomato



Bred by the team at Wild Mountain Seeds, this hybrid was born from commingling a variety of popular tomatoes then selecting for production, vigor, fruit quality and flavor. The exciting result of their intense selection is a yellow-red bicolor, with heirloom quality flavor, 10- to 15-ounce fruit, and resistance to cracking and disease. Expect great yields, lower acidity and amazing hybrid vigor.

### 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!

### Peacevine Tomato



Developed by breeder Alan Kapuler, this de-hybridized, selection of Sweet 100 has a currant tomato in its ancestry. Now open-pollinated, Peacevine bears gazillions of sweet, uniform, bright crimson, 1-inch cherries on trusses that just keep on fruiting! Great flavor, crack-resistant and overwhelmingly high in both vitamin C and the sedating neurotransmitter GABA. Perhaps the latter the latter factored into naming this gem.

### 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.

### Rose de Berne Tomato



This Swiss énigré, 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!



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### Strawberry Fields Tomato



Reminiscent of the best pink heirlooms, but thoughtfully bred by Emily Rose Haga at Johnny's Seeds for healthier plants, higher yields, and resistance to blossom end rot and late blight. Sweet, juicy, with a wonderfully balanced flavor. Fruits average 7 to 10 oz.

### Stupice Tomato



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!

### 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.

### Super Sweet 100 Tomato



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.

### Tigerella Tomato



English HEIRLOOM indeterminate. Unique fruits noted for their stripes. When immature they are a light green with dark green stripes. When mature the stripes alternate between red and a yellow orange. Two inch fruit have a very tangy flavor. Yields are very heavy, and quite early.

### Yellow Pear Tomato



This old-time favorite, indeterminate HEIRLOOM churns out a seemingly endless supply of very sweet, cheerful, 1 1/2" yellow, pear-shaped fruit borne in clusters. Give this dependable fruiter some tall support or place to ramble, and you will not be disappointed.

### Mini Love Watermelon



It is all in the name! The vines of these disease-resistant, compact plants are only 3- to 4 feet long, lending them well to smaller spaces. Despite its tidy habit, you can still expect up to six, 7 to 9 pound, personal-sized melons per plant. Mini Love will steal your heart with its thin skin, few seeds, high sugar content and crisp, juicy flesh. This All-America Selections winner is a true watermelon lovers delight.

### Petite Yellow Watermelon



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

### Sugar Baby 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.

### Cocozelle Zucchini



A bush-type Italian HEIRLOOM suitable for smaller gardens. Characterized by dark and light green stripes with a gentle ribbing. Flavor is nutty, akin to Costata 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

### Long White of Palermo Zucchini



A treasured gourmet HEIRLOOM from Palermo, Sicily! Bush in habit, expect a steady yield of faintly speckled, 12 to 15 inch almost sage colored fruit. A cornerstone of Italian cuisine given its buttery texture, sweetly nutty flavor and versatility for your culinary endeavors.