

































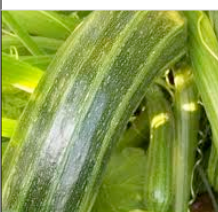












Jenny's Edibles & Blooms		VEGGIES	jennysblooms@gmail.com
Masai Bush Beans  <p>A dwarf, gourmet french fillet bean. While only a foot tall, this plant is covered with dozens of 4" long straight, tender, green beans. Fall yields appear to be almost as heavy as those in the summer. It is not only one of the best flavored beans, but stays tender for several days. More care-free than other varieties.</p>		Dragon Langerie Bush Bean  <p>Unique purple stripes mottled over creamy yellow 6-8" long, flat pods. A delicious conversation piece with super flavor & crispness. Commonly eaten both as a snap bean and a shell bean.</p>	
Dragon's Tongue Bean  <p>One of the best multi-purpose bush beans available. Commonly eaten both as a snap bean and a shell bean. Unique purple stripes mottled over creamy yellow 6-8" long, flat pods. A delicious conversation piece with super flavor & crispness. Tender, buttery & smooth.</p>		Panther Edamame  <p>The trifecta of velvety, attractive foliage, nitrogen fixation and tasty beans make this edamame a must have. They offer lovely bright green beans with a hint of purple when ripe for edamame picking. The beans then mature to deep black when dried. You can save a few of these for next year's sowing.</p>	
Romano Pole Bean  <p>A wide, flat, stringless and distinctive Italian pole bean with full flavor and heavy yields. Expect a continuous harvest from mid-summer until the first frost.</p>		Fortex Pole Bean  <p>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.</p>	
Envy Soy Bean  <p>Well established as the short-season favorite soybean of the Edamame type. The two-foot plants produce a heavy yield of bright green beans which can be either eaten as edamame, shelled or dried.</p>		Chioggia Beet  <p>HEIRLOOM 1865 cultivated on the Adriatic Coast. Bright candy red exterior skin envelops concentric fleshy rings of white and bright pink. This Italian beet offers exceptionally sweet flavor and is among the most beautiful of all beets. The smooth green leaves atop pink striped stems are an added bonus - excellent in salad or as a spinach substitute.</p>	
Golden Beet  <p>HEIRLOOM 1828 The 3 inch, round, golden bulbs are renowned for their quite exceptional sweetness. The unique color dresses up many a dish and has the added advantage that it doesn't bleed as do the red varieties.</p>		White Albino Beet  <p>An HEIRLOOM from Holland, this non-staining beet is a standout because of its completely white roots and its delicious, super sweet flesh. This beet produces high yields, stores well and can grow large without losing its tenderness or flavor.</p>	
Jade Cross Brusselsprout  <p>The 1959 All America Winner, stands 2 1/2 feet tall at maturity with sprouts borne all the way up the stalk. Mid to late high-yielding variety with excellent flavor. Stands well in the field. Rated one of the dozen top vegetable introductions by a panel of experts.</p>		Imperial Broccoli  <p>New - Most heat tolerant Broccoli. Best suited for harvest in summer and early fall in areas with long days and moderate heat. Dark green heads with small attractive beads. Heads have excellent post harvest shelf life.</p>	
Rainbow Carrot  <p>A glorious blend of white, two yellows, two oranges, and a beautiful soft coral. Each shade offers a slightly different flavor.</p>		Mokum Carrot  <p>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.</p>	

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Redventure Celery  <p>A stunningly colored and robust variety that will become your favorite for its continual harvests of gorgeous, succulent stalks. The foot tall stalks emerge green and transform to an attractive, brilliant red as they mature. The leaves remain a deep green and the hearts are a golden pink with a very sweet mild flavor.</p>		Picolino Cucumber  <p>Mini English cucumbers! What's not to love about these sweet little crispy gems. Best picked at 4-5" long. Skin is medium green and thin. They are not only prolific, but independent - plants are parthenocarpic, allowing for fruit set without pollination.</p>	
Crystal Apple Cucumber  <p>New Zealand HEIRLOOM. Small 3" oval fruit are a bright, creamy white, sweet, mild and very tender - so tender you can eat them skin and all. Enjoy them when they're young. A bright, scrumptious addition to salads.</p>		Lemon Cucumber  <p>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.</p>	
Pingtung Long Eggplant  <p>Asian HEIRLOOM. An open-pollinated oriental eggplant variety, imported from Taiwan. Fruits are elongated and slender, averaging 10" long and 1 1/2" to 2" across with a lovely, lavender-purple 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.</p>		Striped Toga Eggplant  <p>Stunning ornamental that can also be eaten as any other eggplant. The fruits are 1" wide by 3" long & striped, initially in two toned green, then changing to two toned orange. The fruits are strongly flavored, but generally not bitter. As an ornamental, you can enjoy the bush (2-3' tall & wide) in the garden or use the stems & fruits in fresh or dry arrangements.</p>	
Turkish Orange Eggplant  <p>A wonderful Turkish HEIRLOOM that is both stunning in color and overwhelming in its production. The little buggers are almost too cute to eat, but don't let that stop you. The are best eaten when as they transition from green to light orange. Sweet and flavorful, imparting a strong, rich flavor to your palate or any dish.</p>		Kolibri Kohlrabi  <p>HEIRLOOM. This bizarre Brassica looks a bit like an alien vegetable from an alternate universe. Bright purple on the outside and white on the inside. Folks enjoy just munching on it like a sweet, juicy & crunchy apple or grating it coarsely with a tangy vinaigrette for purple and white slaw with attitude!</p>	
Purple Vienna Kohlrabi  <p>HEIRLOOM. This bizarre Brassica looks a bit like an alien vegetable from an alternate universe. Bright purple on the outside and white on the inside. Bulbs best harvested when tennis ball size. possibilities abound - raw, cooked, diced, fried, stewed, julienned, fresh from the garden, or stored for winter. Tasting is believing.</p>		Kossack Kohlrabi  <p>Huge rounded bulbs up to 10 inches across, growing at least twice the size of other kohlrabi. One might expect a big loss of texture and flavor for all that extra flesh, but amazingly not. Kossack is tastier than some smaller varieties, with not a trace of the "woodiness." Sweet and delicate flavor.</p>	
Pepino Melon  <p>Entirely edible: skin, flesh, pulp and seeds! This teardrop shaped, exotic melon native to the Andes has a soft, golden skin with distinctive purple and greenish-yellow striping. The flesh has a scent of vanilla with notes of honey, while the flavor is a delicate combination of cantaloupe and honeydew. Often enjoyed in salads or simply out in half and served individually, topped with a sprinkling of fresh lemon or lime juice and chile powder.</p>		Jenny Lind Melon  <p>HEIRLOOM. In the words of one famed seedsman, Jenny Lind is "the gem of the muskmelons, flavor unsurpassed by any." A prolific bearer of small heavily netted 1 lb. fruits that blush when they are ripe. soft juicy sweet lime-green interior flesh.</p>	
Evergreen Bunching Heshiko Onion  <p>An HEIRLOOM Japanese, perennial bulbless, bunching onion. Used like scallions or other green onions, the long white tender base has a gentle onion taste. May be harvested any desired stage of growth. Low maintenance, quite easy to grow and an excellent choice for overwintering.</p>		Ambition Shallot  <p>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.</p>	

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Sangria Pepper  <p>unbelievably profuse producer. Bright upturned peppers fill the garden and your best containers with every bright shade of orange, red, crimson, scarlet, magenta, lilac, and purple over a long, lovely season. Sangria should be on the top of your spring planting list! The fruit itself is quite mild.</p>		Purple Cayenne Pepper  <p>Heirloom. Two foot plants are covered first with dozens and dozens of light purple blossoms which then give way to an abundance of long, slender, fiery hot, beautifully colored purple peppers. Great ornamental edible pepper!</p>	
Carmen Pepper  <p>A beautiful pepper of the Italian "bull's horn" type. Carmen has a lovely, sweet taste for salads and roasting, especially when partially or fully red-ripe. Tapered fruits avg. 6" long x 2 1/2" wide, and ripen from green to deep carmine red. Maturity is early on an upright, medium-size plant.</p>		Habanero Hot Pepper  <p>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. 2" x 1 1/4", wrinkled fruits ripen from dark green to salmon orange. If you are after a taste of tropical heat, this pepper's for you.</p>	
Numex Twilight Pepper  <p>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.</p>		Scallop Sunburst Squash  <p>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.</p>	
Cocozelle Zucchini  <p>A bush-type Italian HEIRLOOM making it suitable for smaller gardens. Characterized by dark and light green stripes with a gentle ribbing. Flavor is nutty, akin to Costato Romanesco. Harvesting when 12" or smaller will prolong season. Excellent for slicing, frying, and steaming.</p>		Black Krim Tomato  <p>HEIRLOOM Ukraine. Indeterminate. Combines bold, smoky flavor and a pleasing texture with an unusual appearance. The deep red fruits appear to be a shiny black while the interior is a reddish green. Very old, very sweet, wonderfully rich tomato. Also a very early tomato.</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>		Yellow Brandywine Tomato  <p>Indeterminate A yellow, turning to gold, version of Brandywine. A heavy yielder with a fine rich flavor.</p>	
Brandywine Tomato  <p>HEIRLOOM 1885 Indeterminate. Flavor is the main reason that this Amish heirloom tomato from the nineteenth century remains available. Large fruits range from 10 to 24 ounces and are borne on vigorous vines. They are flattened and irregular, a pinkish red. Many say this is the best tasting tomato they have ever had.</p>		Stone Ridge Tomato  <p>A local HEIRLOOM from the Hudson Valley Seed Library. Described as having a "rich, bulbous, deeply creased, full bodied sensuousity." Esteemed as "deliciously salacious." Why wouldn't we want to grow these sexy little treats?</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>		Goldie Tomato  <p>Considered by many as the best of all the orange tomatoes, and their favorite tomato again and again. Impressive, slightly flattened globes weighing 16-20 oz. deliver a rich and candy-sweet flavor and velvety texture. A single juicy slice from the center of the fruit has been known to cover a slice of bread!</p>	

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Green Zebra Tomato		Yellow Pear 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.		Tall, vigorous vines bear enormous number of small, 3/4-1 oz., lemon yellow, pear-shaped fruits. Deliciously tangy. Perfect as an hors d'oeuvre or added to a summer salad.
Pineapple Tomatillo		Aunt Molly's Ground Cherry	
	Large spreading plants are 3 feet across and covered with hundreds of fruit. The smaller than cherry size fruit are surrounded by a papery husk that turns from green to brown as they ripen and splits open when they are ready to harvest. They are even better when they drop from the plant. Actually taste like pineapple.		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, pies and over ice creams. Expect an abundant harvest from July til frost.
Purple Tomatillo		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.		The tomato-like fruit, resembling chinese lanterns, grows to about 2 inches inside a papery husk. Harvest when the tomatillo is just turning yellow. They will be hard. Can be stored for 1 to 2 months in a cool dry place. Considered the source of the "piquant" flavor in authentic Mexican cuisine.