

# Vegetables

Vegetables want to grow in full sun ☉ unless otherwise noted. 🍴

## V001 **Amaranth** 🌱

### *Amaranthus Lotus Purple*

100 days for grain. Tasty cut-and-come-again greens can be eaten like spinach. Reddish purple flower spikes full of purple-black seeds. Use young tender leaves in salad or as cooked greens, and seeds for grain. Heavy seed producer. If you fertilize, use only organic fertilizers, since a high level of nitrogen will concentrate nitrates in the leaves. 72–96”h **\$3.00—4 plants in a pack**

## V002 **Arugula** *Eruca sativa* Astro

21 days for baby greens, 35 days for full size. Leaves less deeply lobed and milder tasting than the peppery greens of conventional arugula. Slow to bolt, but prefers cool temperatures. Open-pollinated, let it go to seed for a fall crop. 8–12”h ○●🌱

**\$3.00—seed packets**

## **Asparagus** *Asparagus officinalis*

Asparagus is one of the few perennial vegetables and it will produce for many years. Prepare the soil well with plenty of composted manure. Grows best in evenly moist soil. Harvest the third season after planting.

**\$2.50—3.5” pot:**

V003 **Mary Washington** 🌱—Heirloom variety that is open-pollinated and will reproduce in your growing bed, making more plants over the years. 36–72”h

**\$6.00—6 plants in a jumbo pack:**

V004 **UC 72** 🌱—Created at UC Davis to be more heat- and drought-tolerant than other varieties. Tends to have larger spears than Mary Washington asparagus. Sometimes referred to as “Mary’s Granddaughter.” Allow two to three years before the first harvest, but it will produce for up to 15 years. Open-pollinated. 36–60”h

**\$13.00—1 gal. pot:**

V005 **Jersey Giant**—Vigorous grower with large spears. Pollenizing hybrid, so the plant’s energy is used for vigorous growth and robust stalks instead of seed production. Can allow for a light harvest in the second year. 48–60”h

V006 **Purple Passion**—Considered sweeter and more tender than green asparagus, with mild and nutty flavor. Stalks turn green when cooked. 36–60”h

## V007 **Bean, Yard Long** 🌱

### *Vigna unguiculata*

60–80 days. A climbing green bean from Asia. Flower color varies from white to pink to lavender. Though the beans can reach lengths of 36”, the optimal picking length is 12–18”. Also called asparagus beans, Chinese peas, snake beans, “dau gok,” and “bodi” or “boonchi.”

**\$5.00—seed packets**

## **Beans** *Phaseolus vulgaris*

Best planted once the soil has warmed. 🌱

**\$3.00—seed packets:**

V008 **Mardi Gras Bean Blend** 🌱—55 days. A mix of 4–6” snap bean varieties in yellow, green, and purple, each chosen for excellent flavor and similar days to harvest. 🌱

V009 **Maxibel Haricot Vert** 🌱—65 days. Heavy producer of 7” pencil-thin green beans. First bush-type haricot bean on the market. Some plants may develop runners. 🌱

V010 **Provider** 🌱—50 days. The gold standard for bush beans. Early, productive, and delicious. Good resistance to powdery mildew and performs under adverse conditions. Open-pollinated. 🌱

**\$3.50—seed packets:**

V011 **Black Valentine, Henderson’s Stringless**—50–53 days. Delicious whether eaten as snap beans or dried on the vine to harvest the black beans. Great in stews or soups, or for cooking, freezing, and canning. Easy and productive bush.

V012 **Hidatsa Shield Bean** 🌱—90 days for dry. Can be harvested, shelled, and eaten at any growth stage, but most commonly picked at the end of the season as dry beans for storage. Heirloom grown by the Hidatsa people in the Missouri River Valley of North Dakota. Excellent in soups and stews to be cooked low and slow. Pole habit, they can be grown on a trellis or near another sturdy plant like corn or sunflowers.

**\$5.00—seed packets:**

V013 **Lina Sisco’s Bird Egg**—85 days. Off-white dry bean with maroon markings. Harvest the large plump seeds when they are dry within the pods. When cooked, beans are flavorful with a creamy potato-like texture. An heirloom bush bean donated to the Seed Savers Exchange by Lina Sisco, an original member, whose grandmother brought it from Georgia to Missouri by covered wagon in the 1880s. Slow Food U.S.A. includes this variety in their Ark of Taste, a living catalog of culturally significant foods. 🌱

## **Beans** continued

**\$5.00—seed packets (continued):**

V014 **Orca**—70–90 days. Black and white dry bean with a potato flavor that combines well with bacon or sage. The distinctive coloring fades when cooked. Bush bean with good yields of four to five beans per pod. Also known as calypso or yin yang beans. Open-pollinated. 15”h 🌱🌱

See also RUNNER BEANS, page 43

## **Beets** *Beta vulgaris*

Harvest the leaves early for greens, fresh or sauteed, or later for the roots. 35 days for baby greens. ○●

**\$6.00—6 plants in a pack:**

V015 **Bull’s Blood** 🌱—40–60 days. Handsome burgundy leaves and a sweet root with rings of burgundy and pink. Most flavorful and tender when roots are pulled at 2–3”. Heirloom.

V016 **Gourmet Blend** 🌱—One each of Avalanche, Boldor, Chioggia Guardsmark, Cylindra, Red Ace, and Touchstone Gold.

## **Bok Choi** *Brassica rapa*

One of the oldest of the Asian greens. Stalks are mild and crunchy while the leaves are pleasantly tangy; each has different cooking times, so it’s like getting two vegetables for the price of one. A cool-weather crop.

**\$3.00—seed packets:**

V017 **White-Stemmed Pac Choy** 🌱—25 days baby greens, 50 days full-size. Thick succulent leaves, great as baby leaves in salads or braised green mixes. 🌱

**\$3.00—4 plants in a pack:**

V018 **Joi Choi** 🌱—40–50 days. Green.

## **Broccoli** *Brassica oleracea* var. *italica*

Healthful and tasty vegetables. ○●

**\$3.00—3.5” pot:**

V019 **Burgundy Sprouting** 🌱—37–45 days. Non-heading hybrid with tall, tender stems that make it easy to harvest the stand-alone purplish red florets and green leaves. Solid producer with broad temperature tolerance. Retains color when cooked lightly.

V020 **Premium Crop** 🌱—58 days. Excellent for freezing with mild flavor and 9” heads. 🌱

**\$3.00—4 plants in a pack:**

V021 **Loose-Head, Di Ciccio** 🌱—50–60 days. So tender and sweet, you’ll want to eat it raw. A cut-and-come-again variety with one small head and lots of side florets for several weeks. Italian heirloom, pronounced “dee-CHEECH-oh.” 24–48”h

V022 **Premier** 🌱—62 days. Fine-textured and refrigerates well. F1.

V023 **Romanesco** 🌱—90 days. Unusual bright lime green spiralling florets that form pinnacle heads with superb flavor. Harvest when the heads are approximately 4–6” wide.

**\$6.00—6 plants in a pack:**

V024 **Mixed** 🌱—Three each Premium Crop and Packman (F1, 50 days), both with large heads.

## V025 **Broccoli, Cabbage, Cauliflower**

### **Mix** *Brassica oleracea* 🌱

Two each of Premium Crop broccoli, Stonehead cabbage, and Snow Crown cauliflower.

**\$6.00—6 plants in a pack**

## V026 **Broccoli, Chinese** 🌱

*Brassica oleracea* var. *alboglabra* Green Lance 45–60 days. Also called Chinese kale, “gai-lan” or “kai-lan” or “gai-lohn,” and “pak-kah-nah.” Great in stir fries. 24–36”h ○● **\$6.00—6 plants in a pack**

## V027 **Broccoli, Purple** 🌱

### *Brassica oleracea* Violetta Italia

55 days. Royal purple heads, excellent for salads and dips. Cooks up green. ○●

**\$3.00—4 plants in a pack**

## **Brussels Sprouts** *Brassica oleracea*

A fall crop, sprouts can be harvested in Minnesota until temperatures fall below 20°F. Pick from the bottom of the stalk up. Frost actually improves the flavor. The leaves are edible, too. Cutting the top off the plant in late August encourages better sprout production. Rotate crop yearly.

**\$3.00—4 plants in a pack:**

V028 **Dagan** 🌱—100 days. Sprouts keep very well on the stalk. Medium to large sprouts on tall plants. Hybrid.

V029 **Falstaff Red** 🌱—98 days. Purple-red 1.5” sprouts with a milder, nuttier flavor than most green sprouts. Color retained when cooked.

**\$6.00—6 plants in a pack:**

V030 **Mixed** 🌱—Three each Falstaff Red (98 days) and Jade Cross (85 days).

## **Cabbage** *Brassica*

Versatile heading vegetables. ○●

**\$3.00—4 plants in a pack:**

V031 **Copenhagen Market** *B. oleracea* var. *capitata* 🌱—65 days. Green heirloom with 7–8” heads.

V032 **Napa, Chinese Blue** *B. rapa* subsp. *pekinensis* 🌱—57 days. Tender and delicious. Elongated cabbage leaves are lighter in color than other Chinese cabbages. A staple of Chinese, Japanese, and Korean cooking. Slow to bolt. F1 hybrid.

V033 **Napa, Minuet** *B. rapa* subsp. *pekinensis* 🌱—48 days. Miniature heads have green outer leaves, a yellow interior, and a light, sweet taste. Densely packed 1-pound cabbages are the perfect size for a stir-fry or a side dish for two.

V034 **Ruby Perfection** *B. oleracea* var. *capitata* 🌱—85 days. Beautiful in spring containers with flowers, too.

**\$6.00—6 plants in a pack:**

V035 **Compact Mixed Varieties** 🌱—Two each of Red Express (62 days), Alcosa (savoy, 72 days), and Caraflex (green pointed, 68 days).

V036 **Kalibos** 🌱—Eastern European variety with bright purple-red cones, 2–3 pounds each. High sugar content, mild sweetness, and crunch make it ideal for salads, pink coleslaw, or kraut.

V037 **Mixed** 🌱—Two each Ruby Perfection (F1), Copenhagen Market (heirloom 7” heads, up to 5 pounds), and Late Flat Dutch (heirloom, 10–15 pounds).

See also CABBAGE, ORNAMENTAL, page 23

## **Carrots** *Daucus carota*

Carrots are best from seed. Give them a good twist when harvesting so the leaves don’t break off in your hand, but once they’re up, cut off the leaves right away. Carrot tops look pretty, but they keep growing and draw moisture and nourishment out of the roots. The leaves are edible and make good pesto. ○●

**\$3.00—seed packets:**

V038 **Cosmic Purple**—60–70 days. Violet outside, orange inside. Slice these sweet carrots into carrot coins to show off their unique coloring. Color does not fade with cooking. 🌱

V039 **Danvers Half Long**—75 days. Ideal for clay soil or shallow gardens, this blocky 6” heirloom is from 1871. Bright orange with a dense core that keeps it from getting mushy when cooked. 🌱

V040 **Red Cored Chantenay**—70–75 days. Sweet, thick, and stumpy 6” heirloom with a deep red-orange core. An excellent storage carrot, growing sweeter over time. Rarely forks. 🌱

V041 **Starburst Blend**—70 days. Mix of orange, purple, white, and yellow carrots will add vibrant color to your salads. 7–9” carrots. 🌱

**\$3.50—seed packets:**

V042 **Oxheart**—90 days. Heirloom carrots that can grow to 1 pound each. Rated the best for roasting by local gardeners. Grows well in shallow and heavy soils. Also known as Guérande.

## **Cauliflower** *Brassica oleracea*

Great for roasting, mashing, and eating raw. ○●

**\$3.00—3.5” pot:**

V043 **Flame Star** 🌱—50–60 days. Pastel orange 7” heads with a buttery, nutty flavor. Adaptable, heat-tolerant hybrid that retains its color when roasted. 12–14”h

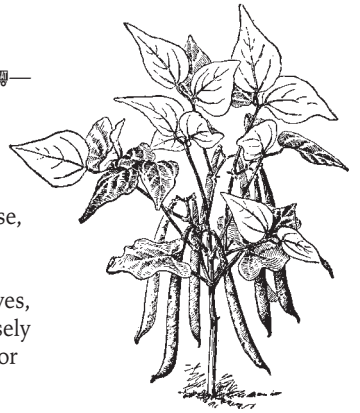
V044 **Graffiti** 🌱—80–90 days. Dark purple that intensifies in full sun. Keeps most of its color when cooked, especially if you add a bit of lemon juice or vinegar to the pot before cooking. 7–8” heads.

**\$3.00—4 plants in a pack:**

V045 **Andes** 🌱—65 days. White.

**\$6.00—6 plants in a pack:**

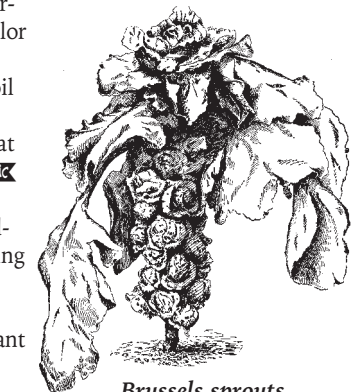
V046 **Mixed** 🌱—Three each of Violet Queen (7–8” heads, hybrid, 65 days) and Snow Crown (very early 7–8” heads, hybrid, 55 days).



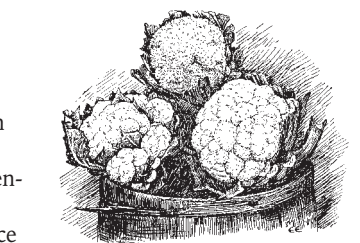
Bush bean



Bok choy



Brussels sprouts



Cauliflower

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# Vegetables

Vegetables want to grow in full sun ☉  
unless otherwise noted. 🪴

## A note on days

Many of these vegetable descriptions begin with a number and the word “days.”

This is the number of days from when you plant it in the garden until you can expect to harvest a fully grown edible.

Or if the plant is sold as seed, it's the number of days from when it sprouts until harvest.



Classic eggplant

### V047 **Celeriac** 🌱

*Apium graveolens* var. *rapaceum* Brilliant  
110 days. Ugly, baseball-sized roots with a relatively smooth exterior and white interior. Celery-flavored roots are excellent in soups and stews or in vegetable juice. Can be shredded for use in salads or slaws. While full of fiber, they are not fibrous. Long-storing. 20–24”h ○● \$6.00—6 plants in a pack

### **Celery** *Apium graveolens*

Crunchy.

\$3.00—4 plants in a pack:

V048 **Giant Red** 🌱—85–95 days. Emerald green leaves with red stalks. This heirloom is said to be easier to grow than the green varieties. 12–18”h

V049 **Tall Utah** 🌱—110 days. Medium green stalks and leaves. 11–12”h

### V050 **Celery, Cutting** 🌱

*Apium graveolens* var. *secalinum* Afina

63 days. Looks like flat-leaved parsley and packed with big celery flavor. A seasoning celery that does not produce an enlarged stalk. More aromatic and flavorful than regular celery. Used to flavor soups and stews. Tender perennial. 12–18”h \$3.00—3.5” pot

### **Chard, Swiss** *Beta vulgaris* ciela

Ornamental dark green textured leaves with colorful stalks. Harvest can begin in four to five weeks for young salad greens. For multiple harvests, cut mature leaves just above the soil line. ○●

\$3.00—4 plants in a pack:

V051 **Bright Lights** 🌱—30 days. Brightly colored stems in red, yellow, violet, pink, and orange. 20”h

\$6.00—6 plants in a pack:

V052 **Pink Lipstick** 🌱—30 days. Magenta-pink veins and stalks with dark green leaves. Beautiful in a flower garden or container. 18”h

### **Collards** *Brassica oleracea* var. *acephala*

Big leafy plants: allow lots of space in the garden. ○●

\$3.00—3.5” pot:

V053 **Yellow Cabbage** (NEW) 🌱—75 days. A beloved heirloom from North Carolina. Unique because of the thinness of its leaves and mild, sweet flavor. Can be used fresh or lightly cooked, unlike many other collards. Gets its name from the tendency to form a loose head, like cabbage, later in the season.

\$3.00—4 plants in a pack:

V054 **Vates** 🌱—75 days. Classic blue-green leafy vegetable, packed with vitamins and fiber. 12”h by 18–24”w

### **Corn, Popcorn** *Zea mays*

Dry the cobs on the plant as long as possible. Kernels can be popped, ground, or parched. Or used ornamentally!

\$3.00—seed packets:

V055 **Glass Gem**—105 days. Each 3–8” ear has unique color variation in a broad range. Selected and preserved by Carl Barnes, a part-Cherokee farmer in Oklahoma, dedicated to preserving traditional Indigenous corn varieties. (ORGANIC)

\$5.00—seed packets:

V056 **Magnificent**—80 days. A short-season popcorn with gem-like colors from red to orange and yellow on each cob. An Open Seed Source Initiative pledged variety. Named after Meg Perry of North Circle Seeds of Vergas, Minnesota. (ORGANIC)



## Some vegetables are better from seed

We sell some vegetables as seeds rather than as plants. Here's why:

1. **Early May is just too early** for some tender and fragile plants to be outside.
2. Plants like melons, cucumbers, and squash are actually **vines, which get tangled together** and are easily damaged before they can be sold.
3. It's **cheaper for you** and just as reliable to plant these vegetables as seeds directly in the ground. The seeds come with instructions. It's easy!
4. You'll have access to **more varieties**, including plants like beans, peas, carrots, and radishes, that don't transplant well.
5. You can **share and swap extra seeds** with your friends.
6. You might want to keep some seeds to **plant a late summer crop** (especially great for lettuce, carrots, radishes, beans, and peas).

We do sell some cold-sensitive vegetable plants (marked with a 🌱), especially tomatoes and peppers, since they need more of a head start in our short growing season. But keep them indoors or in a cold frame until night temperatures are above 55°.

### **Corn, Sweet** *Zea mays*

Plant two weeks after last frost as germination is poor in cool soil.

\$3.00—seed packets:

V057 **Mirage** (NEW) 🌱—79 days. Bred to have sweeter and more tender kernels. Averages two ears per plant. F1 hybrid. 84”h (ORGANIC)

V058 **Who Gets Kissed** (NEW) 🌱—78–84 days. Compact plants bred for and by organic growers. Sugar-enhanced and open-pollinated. 60–72”h (ORGANIC)

\$3.50—seed packets:

V059 **Hjerleid Blue** (NEW) 🌱—100 days. Heirloom plants with 4–6” ears. Kernels turn from white to dark blue at maturity, but are most flavorful and tender when they are just barely blue. Deliciously sweet, ideal for fresh eating and freezing. Gets its name from Ludwig Hjerleid, who grew it as early as the 1940s in Blair, Wis. 48–72”h

### **Cucumbers** *Cucumis sativus*

If provided with a trellis or cage, will produce longer, straighter fruit. Climbs by tendrils. 🌱

\$3.00—seed packets:

V060 **Green Finger** (NEW) 🌱—60 days. Thin-skinned, crisp 6–8” cucumber. Durable slicer, can store without wrap. Open-pollinated Cornell University hybrid using the Beit Alpha cucumber that was developed in the Middle East. Notable disease resistance to powdery mildew, papaya ring spot virus, watermelon mosaic virus, zucchini yellow mosaic virus, plus high tolerance to angular leaf spot. (ORGANIC)

V061 **Marketmore 76**—65–70 days. Vigorous and productive. Its thicker skin protects against bruising. 8–9” slender fruits are great slicers. Developed in 1976 by Dr. Henry Munger at Cornell University. Grows especially well in hot humid climates. Open-pollinated and resistant to cucumber mosaic virus, scab, and powdery mildew. (ORGANIC)

V062 **Mini-Me** (NEW) 🌱—50 days. Now you can have snack-sized cucumbers right in your own garden! A baby Beit Alpha with smooth skin and juicy flesh. No peeling needed. Pick when 3–4” long. High yield. F1 hybrid. (ORGANIC)

V063 **National Pickling** (NEW) 🌱—52 days. Developed by the National Pickle Packers association, this is the cuke that pickle makers asked for. Very productive plants with 5” fruits. Open-pollinated. (ORGANIC)

V064 **Shintokiwa** (NEW) 🌱—60 days. Burpless 9–12” fruits with exceptional flavor and crunch. Small seed cavity makes these excellent even when picked at a larger size. Open-pollinated. (ORGANIC)

\$3.50—seed packets:

V065 **Bushy C.** *sativus*—45–50 days. Russian variety produces many 4–5” fruits on 5’ vines. Crispy cukes are suitable for pickling and fresh eating. Tolerates cool nights. Excellent for summer containers and small spaces. (ORGANIC)

### V066 **Cuke-nuts** *Melothria scabra* 🌱

60–70 days. Lemony, crisp 1–2” cukes look just like miniature watermelons. Best eaten raw and whole, but also good for pickling. A delicate but productive vine that clambers through the garden or on a shrub. Prefers fertile, well-drained soil. Climbs by tendrils. Also known as Mexican gherkins and mouse melons. 48–72”h 🌱 \$2.50—3.5” pot

### V067 **Edamame** (NEW)

*Glycine max* Chiba Green

75–80 days. Excellent nutty-flavored soybean, meant to be eaten as a green vegetable. What a succulent treat! Early-maturing with large beans. Vigorous bushes. Open-pollinated. (ORGANIC) \$3.00—seed packets

### **Eggplant** *Solanum melongena*

Roast, fry, or bake in a range of cuisines. 🌱

\$2.50—3.5” pot:

V068 **Bambino** 🌱—45 days. High yields of clusters of 1–3” purple-black fruits. Attractive small plant with black stems and lavender flowers. Excellent creamy texture and mild flavor. Good for containers. 12–18”h

V069 **Classic** 🌱—70 days. Large dark purple fruits.

V070 **Diamond** 🌱—70 days. Generous clusters of 4–8” dark purple fruits with a pale green interior that is creamy and not bitter. Discovered in Ukraine in 1993 and well-suited to our short growing season. Open-pollinated. 24”h

V071 **Fairy Tale** 🌱—65 days. Slender 4” light purple fruits streaked with white. Sweet, nearly seedless fruits grow in small clusters of two to four. Bred for container growing. 2005 All American Selection winner. 18–24”h

V072 **Fengyuan Purple** 🌱—65 days. Taiwanese heirlooms over 12” in length. Deep purple skin is so thin it requires no peeling. Creamy interior lacks the bitterness of other eggplants. Cooking brings out its rich, sweet, and complex flavor.

V073 **Listada de Gandia** 🌱—80–90 days. Elongated oval 8” fruits are white with lavender striping. “Listada” means “striped” in Spanish. Heirloom with heavy yields.

V074 **Shikou** 🌱—70–80 days. “Shikou” means “supreme” in Japanese; this first hybrid Asian-type eggplant has few seeds, thin tender skin, and a very white interior. Easy to cook with, no peeling or salting required. Plants are so productive they may need staking to support the bounty of slender 6–8” deep purple fruits. 18–24”h

\$3.00—3.5” pot:

V075 **Little Fingers** 🌱—68 days. Slim dark purple eggplants grow in clusters of three or more. They can be harvested when no longer than your little finger. However, you can also let them grow longer at no sacrifice to their mild, sweet taste. Delicious stir-fried, grilled, or even pickled. (ORGANIC)

V076 **Swallow** 🌱—51 days. The earliest, Japanese-type eggplant with long, dark, narrow fruits. Very prolific.

\$3.50—3.5” pot:

V077 **Thai, Kermit** 🌱—60 days. Compact plant produces 2” round green fruit with white stripes.

### V078 **Eggplant, Red** *Solanum aethiopicum* 🌱

80 days. Heirloom with round 3” fruits that are always photographed as deep orange but are actually best eaten when they begin to turn from green to cream. Very sweet and flavorful. If left to ripen fully, they turn deep red-orange with dark stripes and are excellent for stuffing. Small enough to grow in containers. Also known as Turkish orange, scarlet, or Ethiopian eggplant. 🌱 \$2.50—3.5” pot

### V079 **Goldenberry** *Physalis peruviana* 🌱

70–80 days. Small cups hold yellow bell flowers with dark spots. After the flower falls, a protective, papery husk forms around the glossy fruit. Pick when the husks turn brown around fragrant, half-inch yellowish orange fruit. Eat only ripe fruits. Mildly tangy and sweet taste is compared to pineapple, strawberry, and grape. Good raw or dried in salads, desserts, jams, chutneys. Perennial in the tropics, growing wild at 2,500–10,000’ in the Andes and 1,000–8,000’ in Hawaii. The plants are frost tender. Can be grown in pots and adapt well to greenhouse culture. Self-fruitful. 24–48”h by 12–48”w 🌱 \$3.50—4” pot

### **Ground Cherry** *Physalis pruinosa*

This cousin of the tomato has fruits encapsulated in inflated pods. 🌱

\$2.50—3.5” pot:

V080 **Loewen Family Heirloom** 🌱—70–80 days. A rich migration history that begins in the Netherlands in the 19th century. From there, the seeds traveled with Mennonites to Russia, Siberia, Canada, and finally Minnesota. Easy and prolific. Yellow penny-sized fruit.

\$3.00—3.5” pot:

V081 **Cossack Pineapple** (NEW) 🌱—60 days. Bite-sized yellow fruits that taste like pineapple with hints of blackberry and tomato. Sweetest when the husks turn brown. Short, spreading plants suppress weeds. Heirloom. 12–18”h by 24”w

\$4.00—4” pot:

V082 **Drott's Yellow** 🌱—55 days. Super sweet half-inch fruits on sprawling, productive plants. (ORGANIC)



# Vegetables

Vegetables want to grow in full sun ☉ unless otherwise noted. ☞

## Kale *Brassica oleracea* var. *acephala*

Kale is great in salads, as well as roasted or steamed. Very cold-tolerant, growing past frost (which improves flavor) into early winter. ☉☉

\$3.00—3.5" pot:

V083 **Madeley** 🌱—30 days. Vigorous English heirloom with abundant harvests of giant flat leaves, tender and sweet. Set aside plenty of garden space. 24–36" h

V084 **Thousandhead** 🌱—50–60 days. English variety with 36" leaves (yes, that's one yard) that remain tender. Highly productive. 48–60" h

\$3.50—4 plants in a pack:

V085 **Dinosaur** 🌱—60–70 days. Sweet and mild flavor, particularly after frosts. Highly nutritious and ornamental. Very dark blue-green leaves 10–18" long and curled under at the edges. Heavily corrugated texture, but smooth to the touch. Also known as lacinato or Tuscan kale. **ORGANIC**

\$6.00—6 plants in a pack:

V086 **Dazzling Blue** 🌱—50–60 days. Blue-tinged leaves with bright pink midribs and veins. Survives sub-freezing temperatures better than other dinosaur (lacinato) kales. 24–30" h

V087 **Garden Mixer** 🌱—Six varieties: Dinosaur, White Russian, Scarlet Curly, Lark's Tongue, Russian Frills, and Red Ursa.

V088 **Redbor** 🌱—50 days. Deep red-purple extremely frilly leaves. Tastes good and makes a beautiful garnish, too. Often grown purely as an ornamental. Plant it with orange daisies or poppies. F1 hybrid. 36" h

V089 **White Russian** 🌱—50–60 days. Filled pale green leaves with white veins. Tender and sweet, regarded as one of the best-tasting kales.

## V090 Kale, Ethiopian *Brassica carinata*

20–40 days. The flavor, tenderness, and total lack of bitterness make this a versatile green that can be eaten fresh, mixed into salads, or cooked in oil with garlic. Use it in soups, adding it last so it retains its texture. Harvest the tender main shoot, with eight to 10 leaves, and the lower shoots will grow out for a second, third, and fourth harvest. It also makes good micro green or baby greens. Not a true kale, this African mustard is relatively new to North America. Also known as Ethiopian blue mustard and highland kale. 24–42" h  
☉☉ **ORGANIC** \$5.00—seed packets

## Kohlrabi *Brassica oleracea* var. *gongylodes*

Kohlrabi is a bit of a mystery if you haven't grown or eaten it. Not a root vegetable, it's grown for its round bulbous stems, which taste like broccoli accented by radish. Eat it raw (with or without peeling), sliced or diced in salads, on vegetable platters, grated into slaws, or steamed or boiled like broccoli. The fresh greens are also good cooked.

\$3.00—4 plants in a pack:

V091 **Early Purple Vienna** 🌱—60 days. Purplish outside, greenish white inside.

\$6.00—6 plants in a pack:

V092 **Kossack** 🌱—65–80 days. Huge rounded bulbs grow 8–10" in diameter, yet remain delicately sweet and tender with no trace of woodiness. Provides a long season of excellent eating since smaller bulbs can be harvested earlier to make space for the giants. Will keep in cold storage up to four months.

V093 **Mixed** 🌱—Three each F1 hybrids Grand Duke (green, 50 days) and Kolibri (purple, 43 days).

## V094 Leeks 🌱

### *Allium ampeloprasum* King Richard

70–80 days. Early maturing, with long white stems and upright bluish green leaves. Mild, non-bulbing onion stalks. Many plants per pot; separate when planting. Leave some of this biennial to over-winter in the garden. Second-year plants will go to seed, creating an essentially perennial vegetable. Tolerates light frost.

\$2.50—3.5" pot

## Lettuce *Lactuca sativa*

Cool-season leafy plants that bolt (go to seed and get bitter) in summer heat. Plant seeds again in August for a fall crop. ☉☉

\$3.00—seed packets:

V095 **Gourmet Salad Blend**—An assortment of at least five lettuces, both red and green, with textures varying from oak leaf to ruffled to heavily frilled. **ORGANIC**

V096 **Red Planet Salad Blend**—28 days. Mix of bright red and deep purple lettuces with a couple green ones thrown in for interest. Includes Red Salad Bowl, Lollo Rossa, Red Sails, Outredgeous, Rouge d'Hiver, Spock, and Galactic varieties. **ORGANIC**

## Mushrooms ●

Grow your own mushrooms—inside your house or outdoors. Indoor kits are treated as an annual crop, while outdoor kits and logs are perennials.

### Indoor Kits

Each kit is a bag filled with growing medium and mushroom spores. Harvest multiple flushes of mushrooms within a few weeks. Instructions provided.

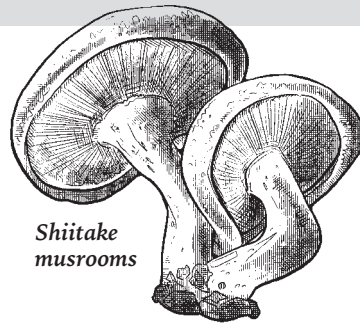
\$27.00—boxed kit:

V107 **Oyster** *Pleurotus* species—Mushroom color may be white, tan, gray, or blue-gray. Tender, delicate mushrooms with a mild flavor, some people describe as seafood-like. Best used fresh. Can produce up to 2.5 pounds.

V108 **Oyster, King** *Pleurotus eryngii*—The true king of mushrooms, with sweet flavor that's excellent fried. Performs best in cooler temperatures (55–65°F) and can produce 1 to 1.75 pounds.

V109 **Shiitake** *Lentinula edodes*—Distinct, rich fragrance and a firm meaty texture with robust, pungent, umami flavor. Dark caps with snowy white gills. Freeze the tough but edible stems to add depth to homemade stock. Can produce up to 1.5 pounds of mushrooms.

See our blog for an article on growing mushrooms: [www.friendschoolplantsale.com/grow-your-own-mushrooms](http://www.friendschoolplantsale.com/grow-your-own-mushrooms)



Shiitake mushrooms

### Lettuce continued

\$3.00—4 plants in a pack:

V097 **Bibb** 🌱—60–75 days. Early to mature, with small compact heads.

V098 **Romaine, Parris Island** 🌱—68 days. Classic sweet, crisp romaine with a white heart. Slow to bolt. Tolerates even the heat of the South Carolina island it was named for.

V099 **Yugoslavian Red Butterhead** 🌱—58 days. Ruby-tinged leaves form loose, decorative 10–12" heads. Interior leaves are creamy yellow-green dappled with red. This heirloom has a sweet buttery flavor. 4–8" h

\$3.50—4 plants in a pack:

V100 **Encore Mixed** 🌱—One each of Green Forest romaine, Tropicana green leaf, New Red Fire red leaf, Red Cross red butter. **ORGANIC**

V101 **Spretnak** 🌱—45–55 days. Mini-romaine with smooth dark green outer leaves and tender white hearts. Juicy and succulent with an almost nutty, never bitter, flavor. Heads grow to 8" wide. Heat-tolerant, but best for spring. High resistance to downy mildew. 6" h **ORGANIC**

V102 **Tom Thumb** 🌱—55–65 days. Miniature butterheads, about the size of a baseball, make neat and appealing individual salads. This English heirloom from the 1850s tolerates heat and resists bolting, allowing for a longer harvest. Mild, creamy taste. **ORGANIC**

\$6.00—6 plants in a pack:

V103 **Kagraner Sommer Butterhead** 🌱—55–60 days. Softly folded leaves encircle crisp, tasty hearts. Slow-to-bolt German heirloom with exceptional heat tolerance.

V104 **Springtime Head Mix** 🌱—Mix of red and green varieties, including butterheads, romaines, and Batavians. Soft, tender textures and mild, sweet flavor.

## Melon, Cantaloupe *Cucumis melo*

Sweet muskmelons. Will climb by tendrils.

\$3.00—seed packets:

V105 **PMR Delicious 51** **NEW**—75 days. Perfectly sweet and juicy fruits up to 3 pounds with a strong melon flavor. Excellent resistance to powdery mildew. Open-pollinated, bred at Cornell University.

V106 **True Love** **NEW**—76 days. Fruit at 2–3 pounds will "slip" off the vine when ready. Hybrid from the University of New Hampshire.

**Mushrooms** see box, above

## V110 Outdoor Kit

### *Stropharia rugosoannulata*

**Wine Caps** Nutty flavor. Best picked for eating when young, while the burgundy cap is still attached to the stem. They can be stored in the refrigerator in a paper bag for several days. Easily grown on a bed of wood chips or straw, it's one of the few perennial mushrooms that will produce the same season if planted in spring or early summer. \$29.00—boxed kit

### Outdoor Logs

Logs are for outdoor growing and produce mushrooms perennially for four to six years. Logs are pre-incubated, so with proper care they will produce mushrooms the year they are purchased.

\$39.00—inoculated log:

V111 **Oyster, Gray Dove** *Pleurotus ostreatus*—Classic oyster mushrooms that can be gray, blue, or beige. Will produce several times in the late summer and fall. Best used fresh, not dried.

V112 **Oyster, Summer White** *Pleurotus ostreatus*—Large cream-colored mushrooms produce during warm, rainy weather late spring through fall. One of the only varieties that can fruit midsummer and will produce multiple times throughout the growing season. Best used fresh, not dried.

V113 **Shiitake** *Lentinula edodes*—Distinct, rich fragrance and a firm meaty texture with robust, pungent, umami flavor. Dark caps with snowy white gills. Freeze the tough but edible stems to add depth to homemade stock.

## Mustard Greens *Brassica juncea*

Spunky, peppery leaves, packed with vitamins and flavor. ☉☉

\$3.00—4 plants in a pack:

V114 **Green Wave** 🌱—50 days. Large, frilly leaves.

\$6.00—6 plants in a pack:

V115 **Red Kingdom** 🌱—14 days. A hybrid Japanese type with vibrant purplish red leaves that are green underneath. Contrasting colors are attractive in baby leaf salads and stir fries, as well as when planted as an edible ornamental. Mild mustard flavor, withstands heat, and does not bolt as readily as other mustards. 10" h

## Okra *Abelmoschus esculentus*

Tall plants with beautiful flowers, almost like their hibiscus relative, followed by edible pods.

\$2.50—3.5" pot:

V116 **Cajun Delight** 🌱—50–55 days. Bushy plants produce tender 3–4" dark green fruits. Spineless. 1997 All American Selection winner. 48" h

\$3.00—3.5" pot:

V117 **Okinawa Pink** **NEW** 🌱—55 days. Uniquely ribless pink pods. The color fades when cooked. Pods are tender up to 6", but are best picked when 2–4".

\$3.50—4" pot:

V118 **Red Burgundy** 🌱—60 days. Highly ornamental plants with green leaves and red stems. Flowers are soft yellow with a dark center, followed by 6–8" red okra pods. A visual treat, not just for the vegetable garden. 36–48" h

## Onion *Allium cepa*

Each pot or cell has multiple plants. Separate when planting. ☞

\$2.50—3.5" pot:

V119 **Patterson** 🌱—104 days. Uniform, solid 4" bulbs with copper skin bred for long storage. Thin necks dry quickly. An improved Copra. F1 hybrid. 25–30 plants per pot.

V120 **Red Mercury** 🌱—100–120 days. 25–30 plants per pot.

V121 **Yellow Sweet Spanish Candy** 🌱—105 days. Jumbo Spanish with light yellow skin, globe shape, and very sweet mild white interior. Stores for a short time only. F1 hybrid. 25–30 plants per pot.

\$6.00—6 plants in a pack:

V122 **Borettana Cipollini** 🌱—100–120 days. Small, disk-shaped, sweet yellow storage onions. When growing, tops of the bulb will not be exposed like round onions. Stems may not flop over when ready to harvest.

V123 **Long Red Florence** 🌱—100–120 days. Italian heirloom with a mild sweet flavor. Elongated red-purple bulbs.

V124 **Mixed** 🌱—Two each of Patterson (yellow storage, 105 days), Redwing (red storage, 100–120 days), and Whitewing (slicing, 105 days).

## Key

- ☉ Full sun
- ☉☉ Part sun/part shade
- Shade

- 🐝 Attractive to bees
- 🦉 Audubon-endorsed
- 🦋 Butterfly-friendly
- 🐦 Hummingbird-friendly

- 🌿 Attractive foliage
- ☞ Culinary
- 🍷 Edible flowers
- 🌿 Ground cover
- 🏠 Houseplant
- 🍵 Medicinal
- 🇺🇸 Minnesota native
- 🪨 Rock garden

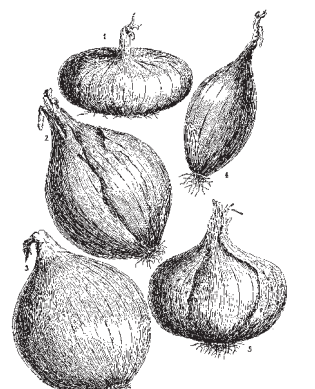
- ❄️ Cold-sensitive: keep above 40°F
- ☠️ Toxic to humans
- 🔄 Saturday restock



Mustard greens



Okra



Forms of onions: 1, flat; 2, long globe; 3, globe onion; 4, oblong; 5, oblate.



We accept checks, cash, Amex, Visa, MasterCard, Discover, and Apple Pay

# Vegetables

Vegetables want to grow in full sun ☉ unless otherwise noted. 🪴



The little truck means we'll be restocking this plant on Saturday morning.

## Key

- ☉ Full sun
- ☀ Part sun/part shade
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- 🐝 Attractive to bees
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- 🪨 Rock garden
- ❄️ Cold-sensitive: keep above 40°F
- ☹️ Toxic to humans
- 🚚 Saturday restock

V125 **Orach** 🚚  
*Atriplex hortensis* var. *rubra* Red  
40–60 days. Ornamental vegetable dating back to Roman times with thick, buttery-tasting dark purple-red leaves. Eaten like spinach, raw or cooked. Thrives in cool weather. Seen in many English flower gardens. Self-seeding. **\$3.00—4 plants in a pack**

V126 **Parsnip** *Pastinaca sativa* Halblange  
120 days. Wedge-shaped, highly uniform white roots with strong tops for easier pulling. “Halblange,” meaning “half-long” in German, is shorter than most parsnips at 10”, and does well in shallow soils. White heirloom root. Harvest after frost or even very early the next spring for sweet, nutty flavor. **\$3.00—seed packets**

**Peanuts** *Arachis hypogaea*  
After the small yellow flowers drop, the developing seed dives into the ground to ripen. Delicious when roasted. High in protein. Try making your own homemade peanut butter. ❄️  
**\$2.50—3.5” pot:**

V127 **Jumbo Virginia** 🚚—120 days. High yields of large plump peanuts. Good for northern climates. **\$3.50—4” pot:**

V128 **Black** 🚚—100 days. Heirloom sweet and nutty tasting black-purple-skinned peanuts. Grows well in a container with lots of rich humus. 12–15”h

**Peas** *Pisum sativum*  
Snow peas are flat and eaten whole, while shelling peas are shelled, leaving only the peas to eat. Snap peas are eaten whole, like a green bean, when the peas are mature. Peas are usually planted in two crops, one in April and the other in August for fall harvest. Climbs by leaf tendrils.

**\$3.00—seed packets:**  
V129 **Blizzard Snow** 🆕—58 days. Crisp, sweet pods form in pairs, making harvesting quicker. Best grown with a trellis. Open-pollinated. 30–36”h **ORGANIC**

V130 **PLS 595 Shell** 🆕—63 days. An incredible shelling pea despite the nondescript name. Sturdy plants require no trellising and produce pods with an average of 11 peas. Resistant to powdery and downy mildew. Open-pollinated. **ORGANIC**

V131 **Sugar Ann Snap**—51–56 days. Super early sweet snap pea. Compact vines do not require support and are perfect for urban gardens and small spaces. Short harvest window. Open-pollinated. 10–24”h **ORGANIC**

V132 **Sweet Gem** 🆕—63 days. Sweet, crispy sugar snap pea with fat 3” pods. Strong semi-vining plants benefit from trellising. Developed at Oregon State University. 45–52”h **ORGANIC**

**Pepper, Hot** see page 15

**Pepper, Sweet** see page 15

**Potato** see box, page 17

**Pumpkin** *Cucurbita pepo*  
Sprawling vines, so give them room. ❄️

**\$3.00—seed packets:**  
V196 **Baby Pam** 🆕—99 days. Stringless pumpkins with sweet flesh that cooks down to smooth, superior pie filling. Long handles, bright orange skin, and weighing 3–4 pounds. Open-pollinated. **ORGANIC**

V197 **Cinderella** 🆕—100–110 days. Bright orange-red fruits are flattened and deeply ridged. Up to 25–35 pounds and 10” across. A beautiful decorative pumpkin but also perfect for baking into desserts with thick walls of sweet deep orange flesh. Heirloom from France. Also called “Sugar Pie” and “Rouge Vif d’Étampes.” **ORGANIC**

V198 **Howden**—95 days. Great for jack-o’-lanterns. **ORGANIC**

**\$5.00—seed packets:**

V199 **North Circle**—80 days. Smooth and round with very sweet 1” thick orange walls ideal for pumpkin pies. Fruits are 5–7 pounds each, with long skinny stems, perfect for children to carry. **ORGANIC**

V200 **Radicchio** 🚚  
*Cichorium intybus* Indigo  
70 days. Dark purple 4–5” heads. F1 hybrid. Bitter accent leaves, great for salads, stir fries, and grilling. **\$6.00—6 plants in a pack**

**Radish** *Raphanus sativus*  
Radishes are best grown from seed.

**\$3.00—seed packets:**  
V201 **Cherry Belle**—22 days. Round, smooth, and cherry red. Best harvested when roots are less than 1” in diameter. Crisp, mild interior is bright white. **ORGANIC**

V202 **French Breakfast**—26 days. Heirloom introduced in 1879, oblong in shape and deep pink at the top lightening to white at the bottom. Crisp and mildly spicy when young, it may become pithy if left in the ground too long. **ORGANIC**

V203 **Watermelon**—55–60 days. A light green 4” globe with a bright pink interior, like a tiny seedless watermelon. Very spicy when small, but sweet and juicy when mature. Known as “shinrimei” in its native China. Plant in late summer for fall crop; it will bolt if you plant in the spring. Great for salads. Also called Chinese red meat. **ORGANIC**

**\$3.50—seed packets:**  
V204 **Purple Rat Tail**—45 days. Grown for its abundant, edible purple seed pods and not for its roots. Small white flowers tinged with violet are followed by 12” long pods. Most tender if picked about 6” long, the pods add a peppery tang to stir fries, salads, or as pickles. They lose their purple color on contact with vinegar. For ease of picking, grow on a trellis or tomato cage. **ORGANIC**

V205 **Ramps** *Allium tricoccum* 🚚  
Perennial wild leeks, usually found growing in shaded woodlands, that have inspired cooks for generations. Garlic-flavored with broad green leaves and deep purple to burgundy bulbs. The entire plant is edible, although if only leaves are harvested, the plant will produce a cluster of small white flowers in June. Harvest in early spring, but allow several years to establish before harvesting. Sow the shiny black seeds about 1” deep to increase your crop. West Virginia source. 8–12”h 🇺🇸 🌱 🪴  
**\$13.00—6 plants in a pack**



Ramps

V206 **Salad Greens** 🆕  
Kaleidoscope Mix  
21 days. Bright and colorful mix of savory Asian greens and mildly spicy mustard that creates a dynamic combination of textures and flavors. ☉ **ORGANIC** **\$3.00—seed packets**

**Scallions** *Allium fistulosum*  
One of the first fresh foods in April. Perennial. 🌱  
**\$2.50—3.5” pot:**  
V207 **Evergreen Hardy White** 🚚—60–75 days. White with green shoots. 40–50 per pot. Separate when planting.

**\$6.00—6 plants in a pack:**  
V208 **Deep Purple** 🚚—30 days. Reddish purple stems remain vibrantly colored throughout the growing season. Multiple plants in each cell.

V209 **Shallots** *Allium ascalonicum* 🚚  
A connoisseur’s onion with gentle flavor. Multiple plants per pot; separate when planting. 🌱  
**\$2.50—3.5” pot**

V210 **Spinach** 🆕  
*Spinacia oleracea* Butterflay  
20 days baby, 45 days full-grown. Vigorous and cold-tolerant (good for the fall-sown crop). Wrinkled, glossy leaves are tender and full of vitamins A and C, and iron. Plant in spring and again in early fall. ☉ **ORGANIC**  
**\$3.00—seed packets**

V211 **Spinach, Caucasus Mountain** 🚚  
*Hablitzia tamnoides*  
Heart-shaped leaves taste like mild spinach, with young flower clusters and shoots also edible raw or cooked. Defying vegetable rules, this leafy climber loves shade and is a perennial. The plant will need babying the first couple years since it dies back in fall and looks like a weed when it emerges in early spring. Mark its spot really well. Native to the Caucasus region where it grows in wooded ravines and forests, it was brought to Scandinavia in the mid-1880s as an attractive vine to screen houses and eventually to be grown as food. Once established, it will need little care as it scrambles up a trellis. Hardy to –40°F. Vulnerable to snails and slugs when young. 8–12”h ☉ 🌱 🪴  
**\$3.50—4” pot**

**Get a text message when your wristband # is called, or when wristbands are no longer required each day. See the details in “What’s New,” page 2.**



V212 **Spinach, Hibiscus** 🚚 🆕  
*Abelmoschus manihot* Chief Kubo’s Prize  
Beautiful, shiny, deeply cut leaves with magenta-red veins and stems. Plants grow quickly and benefit from pruning to encourage more leaf production. Light yellow 4–5” flowers may bloom before fall (the plant used to be in the *Hibiscus* genus). Young shoots and leaves can be eaten raw, in smoothies, or lightly cooked. Like its cousin, okra, leaves can have a pleasantly slippery texture when cooked. Older leaves are used like cabbage leaves to wrap foods. Easily propagated from cuttings. Native to southeast Asia. Known by many, many other names, such as “aibika,” Queensland greens, sunset hibiscus, slippery cabbage, bele tree, salad tree, and tree spinach. 36–48”h  
☉ 🌱 🪴 **\$16.00—5.25” pot**

**Spinach, Malabar** *Basella alba*  
70 days. Unusual twining climber with edible, glossy leaves and stems. In the heat of the summer when regular spinach turns bitter, Malabar spinach is at its best. The leaves taste remarkably like traditional spinach and can be harvested generously. Use raw or cooked. White spikes of flowers are followed by dark purple berries. Used in Hmong cuisine. Also nice in a container with annuals. ☉

**\$3.50—4” pot:**  
V213 **Green** 🚚—Green stems and leaves. 36–72”h  
V214 **Red B. alba** var. *rubra* 🚚—Stems and veins on the undersides of the leaves are magenta to red. Ornamental, too. 36–72”h

V215 **Spinach, Strawberry**  
*Chenopodium capitatum*  
90 days for berries, earlier for leaves. An edible ornamental. Tender arrow-shaped leaves and shoots taste like spinach. Cascades of showy but seedy berries ripen to bright red and have a bland taste similar to mulberries. Enjoys cooler weather, but is more heat-tolerant than spinach. This native annual grows wild throughout Minnesota, as well as much of North America and Europe. Self-seeds abundantly. Also known by the common name strawberry goosefoot or strawberry blite. Horticultural source. 18”h 🪴 **\$3.50—seed packets**

**Squash, Summer** *Cucurbita pepo*  
Will climb by tendrils, but heavier fruits need extra support. ❄️

**\$3.00—seed packets:**  
V216 **Yellow Crookneck**—55–60 days. Mild, buttery flavor, best picked at about 6”. Bright yellow skin may turn bumpy as fruits mature. 18”h by 36”w **ORGANIC**

V217 **Zucchini, Dark Star** 🆕—55 days. Single-stemmed, bushy plants with 6–8” fruits. Vigorous and productive, establishing easily without irrigation. Drought-tolerant and open-pollinated. **ORGANIC**

**\$3.50—seed packets:**  
V218 **Zucchini, Golden**—50–55 days. Bright yellow. Best when picked under 8”. Heavy yields on bushy plants. **ORGANIC**

**Squash, Winter** *Cucurbita*  
Vining fall vegetables that are best after a touch of frost. Will climb by tendrils. ❄️

**\$3.00—seed packets:**  
V219 **Acorn, Sweet REBA** *C. pepo* 🆕—90 days. Bushy, high-yielding plants. Fruits have good sugar content. Bred at Cornell University. Highly resistant to powdery mildew. Open-pollinated. **ORGANIC**

V220 **Buttercup, Burgess** *C. maxima*—95 days. Turban-shaped squash has thin, hard dark green skin, but the interior is deep orange, fiberless, and sweet. Introduced in 1932 by Burgess Seed & Plant Co. of Bloomington, Illinois, and still a widespread favorite. Each vine will produce four to five fruits that are 3–5 pounds each. Stores for several months. 6”h **ORGANIC**

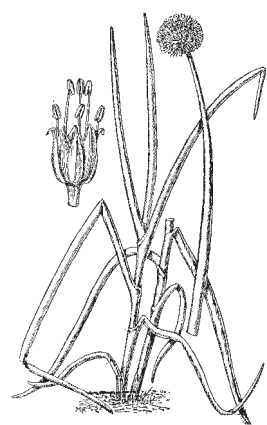
V221 **Butternut, Honeynut** *C. moschata*—100–110 days. Single-serve butternuts (only 4–5” long) with a sweet deep orange interior. Green skin turns brownish orange when ripe. Matures later than many other winter squash and, if harvested while slightly green, will continue to ripen during storage. Resistant to powdery mildew. **ORGANIC**

V222 **Butternut, Waltham** *C. moschata*—110–120 days. Beige, long-necked fruits. **ORGANIC**

V223 **Delicata, Bush** *C. pepo* 🆕—80 days. Smooth, nutty flesh with hints of butter and brown sugar. Thin-skinned, pale yellow 8” fruit with green stripes when ripe. Spreads or can be treated as a climber. Disease-resistant. All-American Selection developed by Cornell University. 48–72”h **ORGANIC**

V224 **Spaghetti** *C. pepo*—90 days. When cooked, the interior walls separate into strands like spaghetti. Oblong yellow fruits are 3–5 pounds. Introduced by Sakata Seed Co. of Japan in 1934. Stores for a few weeks. **ORGANIC**

**SUNCHOKE—WATERMELON, PAGE 16**



Scallions



Winter squash on the vine



Pumpkin



# Vegetables

Vegetables want to grow in full sun ☉  
unless otherwise noted. 🍷

## Hot Peppers *Capsicum annuum* (exceptions noted) 🍷🌿

Many shapes. Heat is measured in Scoville heat units (SHU).

### \$2.50—3.5" pot:

- V133 **Anaheim** 🍷—75 days. Mildly hot 7" fruits. Good for canning, stuffing, freezing, or drying.
- V134 **Anaheim, NuMex Joe E. Parker** 🍷—70 days green, 95 days red ripe. Mild 8" fruits have thick, crisp walls and are perfect for grilling, stuffing, or roasting. Pick when green or at the mature red stage.
- V135 **Brazilian Starfish** *C. baccatum* 🍷—90 days. Delicious and sweet, with a strawberry-apple flavor, the flattened 2" star-shaped fruits change from green to red. Adds a fruity taste to chilis and salsas. In Peru they flavor fish dishes; in Columbia and Ecuador they are made into a condiment. Plants have a weeping, vine-like habit. Heat varies from 5,000 to 30,000 SHU.
- V136 **Chimayo** 🍷—75–85 days. 300-year-old New Mexican heirloom that was almost extinct. The Chimayo Chile Project preserved the native seed reserves and revived farming of this medium-hot pepper. The 4–7" thin-walled chilis have a smoky, earthy flavor. Excellent for roasting and drying.
- V137 **Fish Pepper** 🍷—80 days. Pre-1870s African-American heirloom. Green and white variegated foliage. Fruits, 2–3" long, ripen from cream with green stripes to orange with brown stripes to all red. Perfect for salsa. Moderately hot. 18–24"h
- V138 **Georgia Flame** 🍷—80–90 days. Take a culinary trip to the Caucasus with these crunchy, piquant 8" red fruits. High-yielding heirloom from the Republic of Georgia. Combination of sweet and spice. Great for grilling, roasting, and salsa.
- V139 **Ghost Chocolate** *C. chinense* 🍷—100–120 days. Used in extreme cooking: barbecue sauces, hot sauces, and marinades. Gloves and eye protection recommended. At first bite, the pepper's smoky sweetness comes through, but then the infamous slow burn begins and lasts up to 30 minutes before dissipating. Up to one million SHU.
- V140 **Havasu** 🍷—60 days pale yellow, 80 days red. High-yielding, widely adapted Santa Fe pepper. 3.5" by 2" fruits are commonly stuffed, but hotter than poblano. Usually harvested pale yellow. Also known as Guero chiles. F1 hybrid. 3,000–5,000 SHU.
- V141 **Hungarian Wax** 🍷—70 days. 6–8" long and 2" wide, sets fruit even in cool weather. Also called hot banana.

### \$2.50—3.5" pot (continued):

- V142 **Medusa** 🍷—72 days. Narrow, upright, twisty 2" cones go from greenish ivory to orange to red. All colors at once, displaying up to 50 peppers. Edible and mild (only 1 to 1,000 SHU) but bred for its appearance. Happy in a sunny window. 8–12"h 🍷
- V143 **Satan's Kiss** 🍷—85–90 days. Popular Italian heirloom 2–4" pepper is round, red, sweet, and spicy (40,000–50,000 SHU). Traditionally stuffed with anchovies and mozzarella, and then grilled. 24–36"h
- V144 **Serrano** 🍷—80–85 days. Long, thin green fruits. 10,000–23,000 SHU.
- V145 **Super Chili** 🍷—75 days. Highly ornamental plants, spicy in the cayenne range.
- V146 **Thai Dragon** 🍷—85 days. Up near the habanero on the heat scale; often grown as a potted ornamental.

### \$3.00—3.5" pot:

- V147 **Buffy** **NEW** 🍷—70 days. Heavy crops of 1.5" red fruits held high on the plant, creating a stunning visual display. Thick walls and juicy fruits, great for eating and salsa. 500,000 SHU. AAS winner 2022. F1 hybrid. 28"h
- V148 **Cayenne, Long Purple** 🍷—65–85 days. Heat: 30,000–50,000 SHU. Vigorous plants with slender fruits, good dried or pickled. Heat increases with length. Harvest when 4–6" long.
- V149 **Cayenne, Red** 🍷
- V150 **Fatalii** 🍷—80 days. Bright yellow, bonnet-shaped 3" fruits with an intense fruity-citrus flavor. Rivals habanero for heat.
- V151 **Habanero, Chocolate** *C. chinense* 🍷—100–120 days. Small flattened bell shape. Green when immature. Heat: 200,000–300,000 SHU (very hot!).
- V152 **Habanero, Habanada** *C. chinense* 🍷—75 days green, 100 days orange. Wrinkly, pointed 2–3" peppers have the fruity and floral notes of habaneros without any spice (even the seeds are sweet and add to the flavor). Developed at Cornell University.
- V153 **Habanero, NuMex Orange Suave** *C. chinense* 🍷—70 days green, 90 days yellow-orange. Taste the habanero's citrusy flavor without setting your mouth on fire. Slightly larger than other habaneros. Developed by New Mexico State University. 850 SHU.
- V154 **Habanero, Orange** *C. chinense* 🍷—100–120 days. Small flattened bell shape. Green when immature. Heat: 200,000–300,000 SHU (very hot!).

**Jalapeño**—70 days. Prolific and early. 3" fruits go from dark green to red. Hottest when red. 2,500–5,000 SHU. 24–36"h

V155 🍷 \$3.00—4 plants in a pack

V156 🍷 \$3.00—3.5" pot **ORGANIC**

V157 **Jalapeño, Sweet Poppers** 🍷—65–85 days. Jalapeño with all the flavor and none of the heat. 35–40"h \$3.00—3.5" pot

### \$3.00—3.5" pot:

- V158 **Pasilla, Holy Mole** 🍷—85 days. Mildly hot pepper matures from green to a warm brown. Excellent for making chili powder, sauces, and mole sauce.
- V159 **Poblano, Baron** 🍷—65 days green, 85 days red ripe. Reliably productive, with 5" mild fruits (1,000–1,500 SHU).
- V160 **Shishito** 🍷—60 days. Bright green and 3" long with wrinkled thin walls. Suspenseful eating because one in ten has a real kick of heat, though they are generally mild-flavored. To prepare, sauté in a bit of oil until blistered and sprinkle with your favorite gourmet salt. Also delicious grilled, deep-fried in tempura batter, or sprinkled on pizza. Prolific. **ORGANIC**

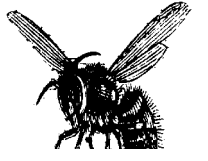
### \$3.50—4" pot:

- V161 **Dragon's Toe** 🍷—65 days to green, 85 to red. Thin-skinned, twisted 3–4" peppers are sweet with a kick of mild heat. In China, they are added green to stir fries, but are also delicious when red.
- V162 **Korean Dark Green** 🍷—69–80 days. Heirloom with 3–4" green to red fruit and moderate heat. Great in kimchee and other Korean dishes.
- V163 **Thai Yellow Chili** 🍷—70–80 days. Gold-orange, very hot and flavorful.

### \$6.00—4" pot:

- V164 **Carolina Reaper** 🍷—100 days. A cross between ghost pepper and habanero. Some claim it gets up to 2,200,000 SHU. Red, with the signature "scorpion's tail" of the habanero. **ORGANIC**

V165 **Mixed Hot Peppers** 🍷—One each cayenne, habanero, jalapeño, poblano, serrano and Thai hot. \$6.00—6 plants in a pack



The little truck means we'll be restocking this plant on Saturday morning.



Bring your own wagon...you'll be glad you did!

## Sweet Peppers *Capsicum annuum* 🌿

A rainbow of colors and range of shapes, including heirlooms and hybrids.

### \$2.50—3.5" pot:

- V166 **Aconagua** 🍷—70–80 days. Long peppers, up to 11". Good yields over a long season. Sweet and delicious. Great for grilling and frying as well as general use.
- V167 **Carmen** 🍷—60 days. Italian horn-shaped fruits are 6" long with wide shoulders and medium-thick walls. Great fried or raw: one of the sweetest. Good for containers.
- V168 **Chocolate Beauty** 🍷—80–90 days. Ripens to a rich brown color.
- V169 **Flavorburst** 🍷—72 days. Yellow-green elongated peppers finish a lovely shade of gold. Citrusy flavor beat hundreds of peppers in the Burpee taste test. 18–24"h
- V170 **Golden Summer** 🍷—72 days. Bell-shaped yellow fruits. F1 hybrid.
- V171 **Gypsy** 🍷—58 days. Sweet 3–4" peppers, recommended for cooler climates like ours. Fruit matures from light yellow to orange to red. F1 hybrid.
- V172 **Purple Beauty** 🍷—70–75 days. Blocky 3" by 3" peppers that mature to eggplant purple with thick, crunchy walls.
- V173 **Sweet Oilly** **NEW** 🍷—57 days green, 63 days red. Early and fast-ripening variety. Exceptionally sweet with thick walls. Robust and reliable plants. F1 hybrid.
- V174 **Tequila** 🍷—75 days. Thick-walled 4" fruits start dark purple then turn light red. Good flavor.

### \$3.00—3.5" pot:

- V175 **Chocolate Candy Cane** 🍷—55–60 days green, 70–75 days red. Snack-sized green and white striped peppers ripen to chocolate and cherry red. 3"-long fruits are crisp and sweet. Attractive compact plant with variegated leaves. Does well in containers. 18–24"h
- V176 **Lunchbox Mix** 🍷—55 days for green, 75 days for colors. Red, orange, or yellow mini-peppers perfect for snacking, but also delicious sautéed or in salads.

### \$3.00—4 plants in a pack:

- V177 **Golden Treasure** 🍷—80 days. Large tapered Italian heirloom, 8–9" long and 2" at the shoulder. The tender skin ripens to shiny yellow. Walls are medium-thick and sweet.
- V178 **Lady Bell** 🍷—72 days. Sweet green maturing to red. F1 hybrid.

### \$3.50—3.5" pot:

- V179 **Jimmy Nardello** 🍷—80–90 days. Long, thin, gnarly peppers ripen bright red. Brought to the U.S. by Giuseppe Nardello from Ruoti, a village in the Basilicata region of southern Italy. Small and productive.
- V180 **Lipstick** 🍷—53–70 days. Pimento-type with tapered fruits ripening to a glossy red. Medium-thick, juicy walls. Pick fruits either green or red. Heavy producer even in a cool summer season.

### \$3.50—3.5" pot (continued):

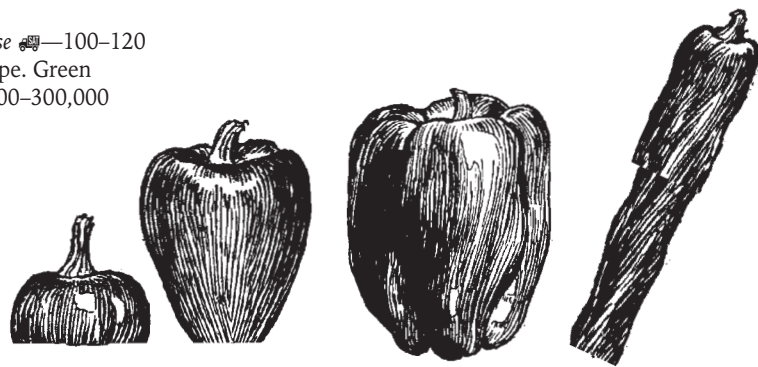
- V181 **Oranos** **NEW** 🍷—60 days green, 75 days orange. High-yielding Italian hybrid with tapered orange 5–6" fruits. Crisp snacking pepper. **ORGANIC**

### \$4.00—4" pot:

- V182 **Iko Iko** 🍷—65 days for yellow or purple. 85 days for orange or red. Sweet 3.5" peppers in Mardi Gras colors. May require staking. Open-pollinated. **ORGANIC**
- V183 **Mini Bell, Chocolate** 🍷—60 days. Brown fruits on compact plants that fit nicely into small garden spaces or patio planters. The peppers are 1.5" long. **ORGANIC**
- V184 **Mini Bell, Red** 🍷 **ORGANIC**
- V185 **Mini Bell, Yellow** 🍷 **ORGANIC**
- V186 **Orange Sun** 🍷—75–80 days. Creamsicle-orange, thick and crunchy fruits are 4–5" long. Productive plants. Open-pollinated. **ORGANIC**
- V187 **Wisconsin Lakes** 🍷—75–85 days. Sweet, thick-walled peppers bred for northern gardens by the University of Wisconsin, Madison, in the 1960s. The 4–5" fruits may be picked at green or red stage. Open-pollinated. 18–24"h **ORGANIC**

V188 **Mixed Sweet Peppers** 🍷—One each Purple Beauty, Valencia (orange), Early Sunsation (yellow), white, Red Knight, and Sweet Chocolate. \$6.00—6 plants in a pack

Remember to rotate the location of your vegetables each year. Planting the same thing in the same spot year after year exhausts the soil of the needed nutrients and allows harmful fungus to build up.





We accept checks, cash, Amex, Visa, MasterCard, Discover, and Apple Pay

# Vegetables

Vegetables want to grow in full sun ☉ unless otherwise noted. ☞



Sunchoke tuber

V225 **Sunchoke** 🌱  
*Helianthus tuberosus* Stampede  
110–150 days. Sunflowers with edible tubers. Harvest in spring or fall to cook or roast like potatoes or eat raw for their crunchy sweetness. Bright yellow daisies in late summer smell like chocolate. Cultivar of a perennial Minnesota native that will spread, so plant where it's contained unless you plan to harvest it heavily. Great on the alley side of a garage. Also called Jerusalem artichoke. 96–120" h 🌱🌱🌱

\$4.00—3.5" pot

V226 **Sweet Potato** 🌱  
*Ipomoea batatas* Beauregard  
100 days. Copper-colored, inside and out. Needs a warm location. Yummy mashed or baked. Good for northern growing, but wait until the soil is fully warm to plant in June or early July. Keep them warm in the meantime. You can plant as is, but it's best to take slips from the plant and stick directly into the ground, keeping the soil very moist for the first week or so. A new plant will grow from each node planted. ☞

\$2.50—3.5" pot

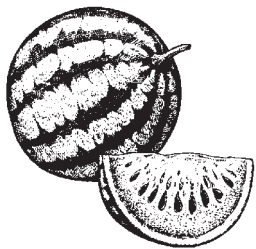
V227 **Tatsoi** *Brassica rapa* Scarlet Red 🌱  
25 days for baby leaves, 45 days for plants. Spoon-shaped plum leaves with green undersides retain color when cooked. 6–8" heads. ☉☉

\$6.00—6 plants in a pack

**Tomatillo** *Physalis ixocarpa*  
Round fruits with a papery husk; remove husk before eating. Vining plants, easy to grow. Sweet-tart flavor great in salsas and sauces. ☞

\$2.50—3.5" pot:  
V228 **Purple** 🌱—90 days. Slightly smaller and sweeter than green tomatillos. Makes beautiful purple salsa and is great grilled. Grow more than one plant for good pollination.

V229 **Tomate Verde** 🌱—75 days. Green fruits, excellent for salsa verde.



Watermelon

## Tomatillo continued

\$3.50—4" pot:

V230 **Giant Yellow** 🌱—70 days. Large, mild-flavored, juicy pale yellow fruit. Good producer.

**Tomato, Heirloom** see page 17

**Tomato, Other** see page 18

## Watermelon *Citrullus lanatus*

Large vining plants with sweet, juicy fruits. ☞

\$3.00—seed packets:

V306 **Blacktail Mountain** 🌱 **NEW**—76 days. A standout melon for short, cool seasons. Fruits are 8" across and 6–10 pounds. Can harvest just before ripe and store for up to two months. Open-pollinated.

V307 **Crimson Sweet**—85 days. Blocky 20-pound fruits have a crimson interior famous for high sugar content and great taste. Beautiful pale green rind with dark green striping. Resistant to fusarium wilt and anthracnose. **Organic**

## Watermelon continued

\$3.00—seed packets (continued):

V308 **Sugar Baby**—80 days. Round heirloom fruits are 6–10 pounds. Dark green exterior with red interior. **Organic**

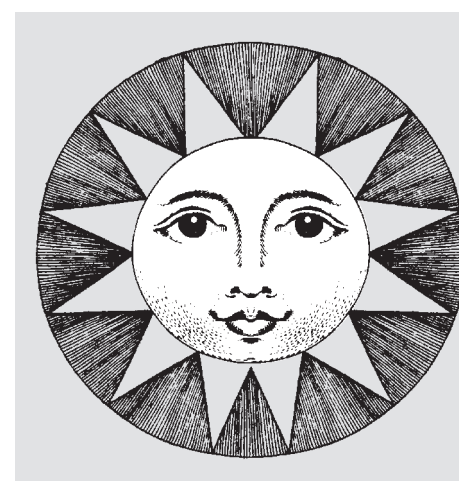
\$3.50—seed packets:

V309 **Petite Yellow** 🌱 **NEW**—65–80 days. Small, 6-pound fruits make this "icebox" watermelon great for small families, gardens, or refrigerators. The yellow flesh is sweet, juicy, and aromatic. Heirloom and open-pollinated.

V310 **Wonderberry** 🌱 **NEW**

*Solanum retroflexum*

50–75 days. Produces abundant small berries that turn dark blue when ready to eat. The taste is reminiscent of ground cherries, but sweeter. Ripe berries make a pleasant snack raw, but truly shine when cooked or sweetened. Looks similar to black nightshade, a close relative, but with more reliably delicious fruit and productivity. Unripe berries may be toxic so only eat fruit that has fully changed color. Also known as sunberry. Self-seeding annual. 12–24" h ☉ \$3.00—3.5" pot



## A general rule about vegetables and light:

If we eat the fruit, the plant needs 8+ hours of light.

If we eat the root, it needs 5–6 hours.

If we eat the leaves or stems, 4 hours will do.

## Certified-Organic Vegetables

All plants in the Vegetables section are grown without chemical pesticides or herbicides, and from greenhouses operated with sustainable practices. We also carry a more limited line of edibles that are certified organic, each marked with our Organic icon, and at customer request have summarized them below.



A number of the varieties listed here are seeds.

V002 **Arugula**  
Astro **NEW**

**Beans**  
V008 Mardi Gras  
Blend **NEW**

V009 Maxibel Haricot  
Vert **NEW**

V010 Provider **NEW**

V013 Lina Sisco's  
Bird Egg

V014 Orca **NEW**

V017 **Bok Choi**  
White-Stemmed  
Pac Choy **NEW**

V020 **Broccoli** Premium  
Crop

**Carrots**  
V038 Cosmic Purple

V039 Danvers  
Half Long

V040 Red Cored  
Chantenay

V041 Star Burst Blend

**Corn, Popcorn**

V055 Glass Gem

V056 Magnificent

**Corn, Sweet**

V057 Mirage **NEW**

V058 Who Gets Kissed **NEW**

**Cucumbers**

V060 Green  
Finger **NEW**

V061 Marketmore 76

V062 Mini-Me **NEW**

V063 National  
Pickling **NEW**

V064 Shintokiwa **NEW**

V065 Bushy

V067 **Edamame** Chiba  
Green **NEW**

V075 **Eggplant**  
Little Fingers

V082 **Ground Cherry**  
Drott's Yellow

V085 **Kale** Dinosaur

V090 **Kale,**  
Ethiopian **NEW**

**Lettuce**

V095 Gourmet  
Salad Blend

V096 Red Planet Salad  
Blend

V100 Encore Mixed

V101 Spretnak

V102 Tom Thumb

**Melons**

V105 PMR Delicious  
51 **NEW**

V105 True Love **NEW**

V123 **Parsnip**  
Halblange

**Peas**

V129 Blizzard  
Snow **NEW**

V130 PLS 595 Shell **NEW**

V131 Sugar Ann Snap

V132 Sweet Gem **NEW**

**Peppers (Hot, Sweet)**

V156 Jalapeño

V160 Shishito

V164 Carolina Reaper

V181 Oranos **NEW**

V182 Iko Iko

V183 Mini Bell,  
Chocolate

V184 Red

V185 Yellow

V186 Orange  
Sun

V187 Wisconsin Lakes

**Potato**

V190 Adirondack Blue

V191 Adirondack Red

V192 Austrian  
Crescent

V193 Dark Red Norland

V194 Magic Molly

V195 Oneida Gold

**Pumpkin**

V196 Baby Pam **NEW**

V197 Cinderella **NEW**

V198 Howden

V199 North Circle

**Radish**

V201 Cherry Belle

V202 French Breakfast

V203 Watermelon

V204 Purple  
Rat Tail

V206 **Salad Greens**  
Kaleidoscope  
Mix **NEW**

**Squash, Summer**

V216 Yellow  
Crookneck

V217 Zucchini,  
Dark Star **NEW**

V218 Zucchini,  
Golden

**Squash, Winter**

V219 Acorn, Sweet  
REBA **NEW**

V220 Buttercup,  
Burgess

V221 Butternut,  
Honeynut

V222 Butternut,  
Waltham

V223 Delicata,  
Bush **NEW**

V224 Spaghetti

**Tomatoes**

V251 Brandywine

V253 Yellow Pear

V262 Orange  
Russian 117

V265 Red Robin

V269 Mixed  
Heirlooms

V288 Peacevine

V299 Choc. Sprinkles

V291 Sweetie **NEW**

V302 Moonshadow

V304 Sunrise  
Bumblebee  
Cherry

**Watermelon**

V306 Blacktail  
Mountain **NEW**

V307 Crimson Sweet

V308 Sugar Baby



## A note from Mr. Yuk

We mark some plants in the catalog with a Mr. Yuk sign ☹. These are plants known to be toxic to humans in some way. We do this because we care about your health, but the issue is complex, so please read the full-length article about this on our website, [www.FriendsSchoolPlantSale.com/poisonous-plants](http://www.FriendsSchoolPlantSale.com/poisonous-plants).

**There are, however, a few plants in the sale that are particularly poisonous and capable of causing serious illness or death to humans:**

Common name	Botanical name	Catalog numbers
Angel's Trumpet	<i>Brugmansia lochroma</i>	A001, U054
Castor Bean	<i>Ricinus</i>	A080
Foxglove	<i>Digitalis</i>	P182–186, U068–069
Monkshood	<i>Aconitum</i>	P360

It is generally a bad idea to chew on ANY plant that is not clearly for human consumption, Mr. Yuk sticker or no.

We get expert advice on this issue, but individuals vary, and experts do not know everything.

## What about medicinal plants? ☞

Never assume that a medicinal plant is safe or nontoxic. Many highly poisonous plants or plant parts contain medicinal compounds that are extracted from them in specific ways.

Several of the highly toxic plants listed above are also medicinal (Angel's Trumpet, Castor Bean, Foxglove). Friends School Plant Sale does not recommend the use of any plant marked as medicinal for self-medication or treatment of others.


If you want to learn more about poisonous plants, read this full-length article on our website:

[www.FriendsSchoolPlantSale.com/poisonous-plants](http://www.FriendsSchoolPlantSale.com/poisonous-plants)

Another article by Mr. Yuk about responsible gardening can be found at [www.FriendsSchoolPlantSale.com/responsible-gardening](http://www.FriendsSchoolPlantSale.com/responsible-gardening)



# Vegetables












Tomatoes need to grow in full sun; they are tropical plants. Until the weather warms up, they would prefer a sunny windowsill, coldframe, or indoor growlights. 

## Heirloom Tomatoes *Solanum lycopersicum*

These varieties were cultivated around the world decades or centuries ago. All are open-pollinated, meaning you can save seed from year to year.









Heirloom tomatoes tend to be indeterminate (vining, ripening over time) and generally require support unless noted as determinate (bushier, ripening over a short time—good for canning).

### \$2.50—3.5" pot:


- V231 **Aunt Ruby's German Green** —80 days. Some say the best-flavored green tomato. Sweet, yet spicy, these large, beefsteak tomatoes ripen to a pale green with a hint of yellow.
- V232 **Big Rainbow** —80–90 days. Large yellow and red bicolored beefsteak tomato. Fruit can be 2 pounds each.
- V233 **Bloody Butcher** —65–70 days. Early and high yielding variety. Great full tomato flavor and exceptional dark red color. Fruits are borne in clusters and average 4 ounces.
- V234 **Brandywine, True Black** —80–90 days. Large mahogany-colored fruits with black shoulders are ideal for salsas, cooking, and eating fresh. Dusky purplish interior has a deep earthy taste. Potato-leaf foliage. Heavy yields, thrives in heat.
- V235 **Cherokee Purple** —80 days. Extremely productive Tennessee heirloom with very rich tomato flavor. Rose-purple fruits with a brick red interior are 10–12 ounces each.
- V236 **Costoluto Genovese** —78 days. Large, heavily ridged and lobed, deep red Italian tomato with a wonderfully complex flavor. Delicious raw or cooked down to a rich, hearty sauce. Great for stuffing.
- V237 **Garden Peach** —71 days. Yellow 100-year-old heirloom fruits tint pink when ripe and look more like apricots than peaches. Each weighs 2–4 ounces. Sweet, prolific, and stores well in autumn for winter ripening indoors.
- V238 **Gilbertie Paste** —85 days. Slender 7" fruits are 10 to 12 ounces each. Richly flavored, dense interior. Very small seed cavity even for a paste tomato.
- V239 **Gold Medal** —75–85 days. Renamed from Ruby Gold in 1976, this yellow and red beefsteak has a blush of red on the interior. Past winner of the Seed Savers Exchange taste test.
- V240 **Green Zebra** —75–80 days. Green with dark green stripes when unripe, but ripens to yellow with bright green interior. Medium-sized, sweet.
- V241 **Hillbilly Potato Leaf** —85 days. Absolutely gorgeous slicing tomato. Sweet, juicy 4–6" flattened fruits are yellow streaked with red on the blossom end. About a pound each. Heavy producer.






### \$2.50—3.5" pot (continued):

- V242 **Iglehart Yellow Cherry** —70 days. Sweet, rich, half-inch fruit. Vining and early maturing. Past winner of the Seed Savers Exchange taste test.
- V243 **Jaune Flamee** —70 days. Baseball-sized orange fruits are good for fresh eating and the best for roasting. Early and high-yielding.
- V244 **Moonglow** —80 days. Medium-sized bright orange fruits. Solid orange meat, few seeds, and wonderful flavor. Past winner of the Seed Savers Exchange taste test.
- V245 **Mr. Stripey** —80 days. Large, lightly ridged, vibrantly colored red-and-yellow striped tomato with a mild, low acid taste.
- V246 **Mt. Vesuvius** —65–70 days. Cherry-sized red fruit is pear-shaped with a pointed tip. Thick skin and firm interior. Can be eaten off the vine, or is commonly tied into a bunch that is hung up and stored for a long time. Flavor becomes more intense over storage time. Also called "Piennolo del Vesuvio."
- V247 **Sweet Pea** —62–75 days. Looking just like tiny ruby peas, these are more than a cute novelty. They have an intense, complex, sweet flavor that's great for snacking and salads. Huge, productive, vining plant.
- V248 **Tommy Toe** —70 days. Red 1" cherry tomatoes on a vigorous, productive plant. Taste test winner over 100 other varieties. From the Ozarks around 1900.
- V249 **Trophy** —80 days. Firm red fruits are juicy and mildly sweet, weighing 5–7 ounces each. From 1847.


### \$3.00—3.5" pot:

- V250 **Borealis Beefsteak** —80 days. Dark red-purple with green shoulders. Meaty, rich sweet flavor. Originally sourced at a seed swap, Dr. Sue Wika of Fergus Falls has been growing and selecting this gorgeous tomato that resembles the colors of the Northern Lights. Similar to Russian heirlooms.
- V251 **Brandywine** —78 days. Amish heirloom. Deep pink color, 1 pound or more. Exquisite taste. Very rich and distinctively spicy. 
- V252 **Oaxacan Jewel** —80–85 days. Gold beefsteaks with ruby streaks are 8- to 16 ounces each. Slicing reveals the red marbling. Rich, tart, and juicy. The Spanish name is "joya de Oaxaca."
- V253 **Yellow Pear** —70 days. Cherry-size gold pears. 

### \$3.00—4 plants in a pack:

- V254 **Amish Paste** —80 days. Bright red medium tomatoes with a meaty and juicy interior. Excellent for sauce and eating fresh.
- V255 **Bonny Best** —72–75 days. Medium-sized red tomato, resistant to cracking; few seeds. Good for canning and slicing.
- V256 **San Marzano** —80–90 days. Elongated 3" fruits. This is a classic Italian paste tomato. Chefs call it the premium tomato. Large plants with heavy yields.



### \$3.50—4" pot:

- V257 **Black Cherry** —65 days. Cherry-sized fruits the color of dark chocolate continue to ripen after light frost. Flavor is rich and sweet; a favorite of many. Vigorous.




### \$3.50—4" pot (continued):

- V258 **Blondkopfchen** —75 days. The name means "little blonde girl." Heavy yields of clustered, half-inch golden cherry tomatoes. Very sweet. Sprawling vines. From the Gatersleben Seed Bank in Germany.
- V259 **Grandpa's Minnesota** —75 days (some sources say fewer days). Abundant red 1" cherries with mild sweet flavor.
- V260 **Matt's Wild Cherry** —70 days. Volumes of marble-sized fruits in clusters; great for frequent picking. Tart flavor early, sweeter later in the summer. Vigorous vines. Many modern cherries were bred from this original, truly wild type found in eastern Mexico.
- V261 **Omar's Lebanese** —80 days. Mammoth pink fruit as large as 3–4 pounds. One of the largest tomatoes you can grow. Superb flavor; sweet, perfect tomato taste. Good yields on vigorous plants.
- V262 **Orange Russian I 17** —80–90 days. Large, meaty, bicolor oxheart tomato. The thick walls are gold marbled with reddish pink. 
- V263 **Paul Robeson** —75 days. A Russian heirloom named after the singer who won acclaim as a U.S. civil rights advocate. Beefsteaks, purple-black with dark green shoulders, to 4" wide. Dark red inside. The flavorful fruits with a good acid to sweet balance are a favorite of many.



### \$4.00—3.5" pot:

- V264 **Council Bluffs**  —67 days. Thin-skinned fruits with sweet, well-balanced flavor are 5–13 ounces each. Maintained by the Bushman family in Council Bluffs, Iowa, for more than 100 years before being donated to Seed Savers Exchange.

### \$4.00—4 plants in a pack:

- V265 **Red Robin** —55 days. Very small cherry tomato plant, ideal for smaller pots or hanging baskets. Could be grown indoors all year round. Good harvest of 1" red fruits with a mildly sweet flavor. Determinate. 12" h 
- V266 **Seed Savers Italian** —70–80 days. Plants are loaded with fruits weighing up to a pound, one of the most productive varieties. Excellent full tomato flavor and almost any use. Easy to peel, so ideal for canning, with very little waste.

### \$6.00—6 plants in a pack:

- V267 **Early Annie** —60 days. Round, meaty 3" fruits with few seeds on short plants. Particularly good for canning. Determinate.
- V268 **Martino's Roma** —75–85 days. Heavy-producing Italian heirloom with meaty, pear-shaped 3" red fruit. Has few seeds and is good for paste, sauce, and salsa. Determinate.

V269 **Mixed Heirloom Tomatoes** —Can't decide? Get one each of Brandywine, Striped German, Aunt Ruby's German Green, and Black Krim.  \$4.00—4 plants in a pack

## BYO Crates, Boxes, Bins

Enter to win prizes\*—  
1 free ticket for  
each container

See a Welcome Ambassador or  
visit the Zero Waste Tent in the  
Garden Fair to enter. \*Details on page 29



## Tomato Terms

**Indeterminate** tomatoes are vining and tend to ripen fruit over an extended period of time. These are traditionally staked or supported.

**Determinate** tomatoes tend to be bushier and to ripen their crop all at one time, a feature that canners and freezers might note. They are also better for container growing.

Heirlooms are **INDETERMINATE** unless otherwise noted.




## DETERMINATE TOMATOES AT THE SALE:

- Bush All Star
- Cherry Falls
- Defiant
- Early Annie
- Early Doll
- Martino's Roma
- Micro Tom
- Minibel
- Mixed Hybrids
- Mountain Pride
- Northern Delight
- Red Robin
- Roma Long
- Saucy Lady
- Vivacious

## Potato *Solanum tuberosum*


Single plants in pots or a pound of seed potatoes. Potatoes are usually indeterminate, growing in multiple layers and best planted by adding more soil on top as they grow. They have bigger harvests than determinate potatoes, which are earlier and a little easier, growing in a single layer.

### \$2.50—3.5" pot:

- V189 **Yukon Gold** —65–75 days. Yellow with a firm yellow interior. Early-bearing determinate.

### \$5.00—1 pound of seed potatoes:

- V190 **Adirondack Blue** —70–90 days. Deep purple skin and interior stay purple after cooking. Round to oblong tubers. Determinate. 
- V191 **Adirondack Red** —75–85 days. Bred at Cornell University, this early to mid-season oblong potato has pink skin and interior that stay pink when cooked. Determinate. 
- V192 **Austrian Crescent** —81–90 days. Large yellow heirloom fingerling. Long, firm tubers are good for boiling, steaming, or salads. Indeterminate. 

- V193 **Dark Red Norland**—60–85 days. Originally developed for northern climates. Large, oblong to round tubers are deep red outside and white inside. Early to mid-season potato, some tubers can be dug earlier for "baby reds" while leaving the others to remain and increase in size. Skin color will fade in intensity the longer it is stored. Compact plant with purple flowers. Determinate. 


- V194 **Magic Molly**—90–110 days. Large 6" fingerling is purple inside and out with a firm, slightly waxy texture. Excellent earthy flavor, especially when roasted. Bred in Alaska. Indeterminate. 
- V195 **Oneida Gold**—80–100 days. Yellow variety from the University of Wisconsin. Resistant to both hollow heart and common scab. Determinate. 



Potatoes



# Vegetables

Tomatoes need to grow in full sun; they are tropical plants. Until the weather warms up, they would prefer a sunny windowsill, coldframe, or indoor growlights. 

## Other Tomatoes *Solanum lycopersicum*

### Tomato Terms

**Indeterminate** tomatoes are vining and tend to ripen fruit over an extended period of time. These are traditionally staked or supported.

**Determinate** tomatoes tend to be bushier and to ripen their crop all at one time, a feature that canners and freezers might note. They are also better for container growing.











### DETERMINATE TOMATOES AT THE SALE:






- Bush All Star
- Cherry Falls
- Defiant
- Early Annie
- Early Doll
- Martino's Roma
- Micro Tom
- Minibel
- Mixed Hybrids
- Mountain Pride
- Northern Delight
- Red Robin
- Roma Long
- Saucy Lady
- Vivacious

These tomatoes are either F1 hybrids, bred for productivity and disease resistance, or are other recently created varieties. If you save seeds from hybrids, they will not produce the same kind of fruit. Open-pollinated varieties will “come true” from seeds that are saved properly.












#### \$2.50—3.5” pot:

- V270 **Bush All Star** —65 days. Red F1 beefsteak with 7-ounce fruits. Determinate.
- V271 **Early Doll** —55 days. Short-season gem with robust flavor, amazing for such an expeditious producer. Each weighs 4–6 ounces. F1 hybrid, determinate. Also called 4th of July.
- V272 **Jelly Bean** —66–72 days. Flavorful red grape tomato. Good producer. Open-pollinated and indeterminate.
- V273 **Midnight Pear** —60 days. Bronzy red quarter-ounce fruits with outstanding flavor. From Cornell's Galaxy Suite of tomatoes. Indeterminate and open-pollinated.
- V274 **Midnight Snack** —65–70 days. Indigo type cherry tomato, red with black-purple shoulders. AAS award winner. F1 hybrid, indeterminate.
- V275 **Minibel** —65–70 days. Compact, bushy red cherry tomato requires no support. Perfect for containers or small spaces. Determinate, open-pollinated.
- V276 **Mountain Merit** —75 days. Fruits weighing 8–10 ounces last a long time on the vine for longer harvest windows. Incredible disease resistance. AAS winner for productivity and flavor. Determinate F1 hybrid.
- V277 **Sungold** —60 days. Sweet-tart gold-orange cherry tomato develops in clusters. F1 hybrid, indeterminate.


#### \$3.00—3.5” pot:

- V278 **Artisan Blush Cherry** —75 days. Elongated 2” gold fruit with pink and red blushing striations. Sweet flavor. High yields and good performance in Midwestern gardens. Indeterminate hybrid.
- V279 **Carbon** —76–90 days. Blocky beefsteak with dark olive shoulders fading into deep brick red. Winner of 2005 Heirloom Garden Show's “Best Tasting Tomato” award. Great for slicing, sandwiches, and salads. Resists cracking more than other black varieties. Open-pollinated and indeterminate.
- V280 **Cherry Falls** —55–65 days. Large red cherries on an unusual plant that cascades down to 36”. Great for containers and baskets. Determinate (but with a long fruiting period) hybrid.
- V281 **Gladiator** —70–80 days. Look out SuperSauce tomato! Vigorous, with 8-ounce roma fruit. Dense interior with tangy, robust flavor. Indeterminate hybrid.
- V282 **Granadero Paste** —75 days. The perfect plum tomato with exceptional disease resistance, heavy yields, and holds on the vine. Good-tasting fruit weighs 4–5 ounces each. F1 hybrid and indeterminate.

#### \$3.00—3.5” pot (continued):




- V283 **Indigo Blue Beauty** —80 days. Beefsteaks up to 8 ounces. Very sweet and juicy slicers. Blue shoulders on the green fruits turn deep purple over red undersides when ripe. Sunburn-resistant. Indeterminate, open-pollinated.
- V284 **Lemon Ice** —70 days. Dwarf tree-type tomato, prolific and early, with meaty, heart-shaped yellow fruits. Introduced in 2016 by the Dwarf Tomato Project. Technically indeterminate, the stout trunk and slow growth keep the plant small while continually producing fruit once it starts. Perfect for containers and small spaces. F1 hybrid.
- V285 **Micro Tom** —85 days. Mini plant with penny-sized, sweet red tomatoes. Perfect for container planting on patio, windowsill, or in a hanging basket. Open-pollinated. Determinate. 5–8”h
- V286 **Midnight Roma** —80 days. Bred at Oregon State University specifically for sauce and paste. Well-rounded flavor, creamy texture, and quick to cook down. Purple color increases with direct sunlight on the fruit while growing. Semi-determinate.
- V287 **Moby Grape** —70 days. Very sweet and succulent 2” oblong fruits can be eaten right off the vine. Open-pollinated and indeterminate.
- V288 **Peacevine** —75 days. Numerous clusters of 1” sweet and tasty cherry tomatoes. A dehybridization of Sweet 100 cherry, it is very high in Vitamin C. Vigorous vines. Open-pollinated and indeterminate. 
- V289 **Pink Berkeley Tie-Dye** —65–75 days. Dark pink and green striped beefsteak is spicy-sweet and juicy. From Wild Boar Farms in California. Considered semi-determinate as it will continue to fruit after growth ceases upon reaching full height. Open-pollinated and semi-determinate (staking recommended).
- V290 **SuperSauce** —70 days. Billed as “the world's largest sauce tomato,” this is a tasty, easy-peeling, and meaty paste tomato perfect for hard-core canners. Also a great slicer for hamburgers and sandwiches. Heavy yields of fruits weigh up to a pound and grow up to 5” long. Indeterminate hybrid.
- V291 **Sweetie** —65 days. Cascading masses of very sweet 1” cherries. High sugar content of 12–14%. Eat fresh or make into preserves or juice. Open-pollinated. Indeterminate F1 hybrid. 
- V292 **Tidy Treats** —50–55 days. A red cherry bred for continuous fruiting in containers. F1, semi-determinate bush. 36–60”h by 24”w
- V293 **Vivacious** —70 days. Fruits with the perfect combination of sweetness and acidity are 4 ounces each. Highly productive with up to 70 fruits per plant. Hybrid and determinate.

#### \$3.00—4 plants in a pack:

- V294 **Celebrity** —75 days. Productive harvests of plump 8-ounce fruits. Considered semi-determinate as it will continue to fruit after growth ceases upon reaching full height. High resistance to alternaria stem canker, fusarium and verticillium wilt, root-knot nematodes, and tobacco mosaic virus. F1 hybrid, semi-determinate.



#### \$3.00—4 plants in a pack (continued):

- V295 **Mountain Pride** —70–80 days. Crack-resistant, firm 8-ounce fruits. Green shoulders. A favorite tomato of Art Boe of North Star Nursery in Faribault. F1 hybrid, determinate.
- V296 **Roma Long** —70–75 days. A plum tomato with few seeds that is good for canning and sauce. Open-pollinated and determinate.
- V297 **Saucy Lady** —80 days. Extremely firm fruit, 3–4 ounces each, are excellent for sauce and paste. Open-pollinated and determinate.

#### \$4.00—4” pot:

- V298 **Big Beef Plus** —75 days. Improved Big Beef? Is that possible? Sweeter, deeper red 8-ounce fruits with enhanced disease resistance are the “Plus.” F1 hybrid. Indeterminate.
- V299 **Chocolate Sprinkles** —70 days. Sweet 1-ounce cherry tomatoes are streaked red and green so that they appear maroon. Crack-resistant. High yields and a long harvest window, it just keeps going. F1, indeterminate. 60–72”h 
- V300 **Evil Olive** —75 days. Gorgeous plum tomato is marbled inside and out in shades of green, dark red, orange, and ochre. Juicy, crunchy, and spicy-sweet. Weighs 2–3 ounces each. Makes great salsa. Very long keeper, even into winter. Super productive. Open-pollinated and indeterminate. 72”h
- V301 **Kathy's Red Barn** —75–85 days. A great slicer for BLTs. Outstanding old-fashioned tomato flavor. Weighs 1–2 pounds. Open-pollinated and indeterminate. 72–96”h
- V302 **Moonshadow** —70 days. Black grape tomato with irresistible flavor. Indeterminate and open-pollinated. 
- V303 **Northern Delight** —60–65 days. Juicy red 2” fruits with a sweet and tart flavor. Fast-growing with high yields, it was developed for the short northern growing season by Dr. Art Boe and released in 1991 by NDSU. Determinate and open-pollinated. 24–48”h
- V304 **Sunrise Bumblebee Cherry** —70 days. Gorgeous 1-ounce cherry tomatoes with swirls of gold and red inside and out. Sweet and tangy. Resists cracking. Indeterminate, open-pollinated. 
- V305 **Mixed Hybrid Tomatoes** —One each Beefsteak, Celebrity, Cherry, Early Girl, Mountain Gold, and Roma. Mix of determinate, semi-determinate, and indeterminate, F1 hybrids. **\$6.00—6 plants in a pack**

## Thanks

to all the grocery stores that assist the Friends School Plant Sale in reusing their fruit and vegetable flats so our shoppers have boxes for carrying their plants:

- Aldi
- Costco
- Cub Foods
- Fresh Thyme
- Lunds & Byerlys
- Oxendale's Market
- Target
- Whole Foods

AND to all the volunteers who collect them!  
(See page 29 for info on our BYO box raffle.)

## Our policy on neonic pesticides

Friends School Plant Sale is committed to doing everything we can to bring you plants grown without the systemic pesticides called neonicotinoids. Until neonics are banned, we will continue to ask about neonic exposure in the plants that we order and to refuse to sell any plant we have concerns about.

Because neonics stay in plants and soil over time and the nursery business and growing practices are complex, we cannot absolutely guarantee that every plant at the sale is free of neonics. We can, however, guarantee that we have done the necessary background research, and that we will never knowingly sell you a plant that has been neonic-exposed.

For a more in-depth look at how we research the sources of plants we sell, see [www.FriendsSchoolPlantSale.com/neonics](http://www.FriendsSchoolPlantSale.com/neonics).