

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

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.

V001 **Amaranth** 🍃

Amaranthus Lotus Purple

100 days for grain. 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. Tasty cut-and-come-again greens can be eaten like spinach. 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 Apollo*

40–45 days. Spicy, rounded 8" leaves lack the bitterness often found in other varieties. Can be harvested several times as a cut-and-come-again crop. Peppery greens. ○●

\$3.50—seed packet

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

\$12.00—1 gal. pot:

V004 **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

V005 **Purple Passion**—Considered sweeter and more tender than green asparagus, with mild and nutty flavor. Stalks turn green when cooked. 36–60" h

Beans *Phaseolus vulgaris*

Best planted once the soil has warmed. ☞

\$3.50—seed packet:

V006 **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.

V007 **Bountiful**—45–50 days. Bush plants produce an early and bountiful harvest of stringless light green 6" pods. In 1898, Abel Steele won a \$25 prize for renaming this, at the time, new variety blandly called "New Green Bush Bean No. 1." Being an heirloom variety, plants may throw out short runners when mature. 18" h

V008 **Climbing French**—65–75 days. Pole bean with pale lilac flowers. Slender green pods with dark purple seeds when mature. Especially tender and delicious when picked young. Kids will love to snack on them straight from the vine.

V009 **Pencil Pod Golden Wax**—

50–65 days. Heavy yields of slender, stringless bright yellow pods with black seeds. Crisp and delicious bush bean introduced in 1900. Ideal for freezing and canning, resistant to bean mosaic virus and rust.

V010 **Purple-Podded Pole**—67–70 days. Purple pods are easy to spot while picking and then turn light green when blanched or cooked.

Young pods are great eaten fresh, too. Vines produce a heavy, continuous crop of stringless 5–7" pods with round beans. Heirloom also known as Purple Peacock.

\$4.00—seed packet:

V011 **Fortex**—60–70 days. Pole bean with exceptionally long, round, stringless pods with dark brown seeds. Harvest at 6–7" for especially slender beans, or let grow to their full 11" length. Tender with excellent sweet flavor, delicious right off the vine. If you must, steam or sauté for just a minute, then enjoy. A great pickling bean. 72" h

See also RUNNER BEANS, page 43

Beets *Beta vulgaris*

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

\$6.00—6 plants in a pack:

V012 **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.

V013 **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 packet:

V014 **Shanghai Green**—45 days. Baby-type with light green stems and large spoon-shaped leaves.

Extra-tender. Can be planted as a spring or fall crop. 5–6" h

\$3.00—4 plants in a pack:

V015 **Joi Choi** 🍃—40–50 days. Green.

Broccoli *Brassica oleracea* var. *italica*

Healthful and tasty vegetables. ○●

\$3.00—3.5" pot:

V016 **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.

V017 **Premium Crop** 🍃—58 days. 9" heads. 🌱

\$3.00—4 plants in a pack:

V018 **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

V019 **Premier** 🍃—62 days. Fine-textured and refrigerates well. F1.

V020 **Romanesco** 🍃—90 days. Unusual bright lime green spiraling florets that form pinnacle heads with superb flavor. Harvest when the heads are approximately 4–6" wide.

\$6.00—6 plants in a pack:

V021 **Mixed** 🍃—Three each Premium Crop and Packman (F1, 50 days), both with large heads.

V022 **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

V023 **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

V024 **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:

V025 **Dagan** 🌱—100 days. Sprouts keep very well on the stalk. Medium to large sprouts on tall plants. Hybrid.

V026 **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:

V027 **Mixed** 🍃—Three each Falstaff Red (98 days) and Jade Cross (85 days).

Cabbage *Brassica*

Versatile heading vegetables. ○●

\$3.00—4 plants in a pack:

V028 **Copenhagen Market** *B. oleracea* var. *capitata* 🍃—65 days. Green heirloom with 7–8" heads.

V029 **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.

V030 **Napa, Minuet** *B. rapa* subsp. *pekinensis* 🍃—48 days. Miniature heads have green outer leaves, a yellow interior, and a light, sweet taste. One-pound, densely packed cabbages are the perfect size for a stir-fry or a side dish for two.

V031 **Ruby Perfection** *B. oleracea* var. *capitata* 🍃—85 days. Beautiful in spring containers with flowers, too.

\$6.00—6 plants in a pack:

V032 **Compact Mixed Varieties** 🍃—Two each of Red Express (62 days), Alcosa (savoy, 72 days), and Caraflex (green pointed, 68 days).

Cabbage continued

\$6.00—6 plants in a pack (continued):

V033 **Kalibos** *B. oleracea* 🍃—Eastern European variety with two- to three-pound bright purple-red cones. High sugar content, mild sweetness, and crunch make it ideal for salads, pink coleslaw, or kraut.

V034 **Mixed** 🍃—Two each Ruby Perfection (F1), Copenhagen Market (heirloom 7" heads, up to five pounds), and Late Flat Dutch (heirloom, 10–15 pounds).

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 packet:

V035 **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.

V036 **Danvers Half Long**—75 days. Ideal for clay soil or shallow gardens, this blocky 6" heirloom carrot was developed in 1871. Bright orange with a dense core that keeps it from getting mushy when cooked.

V037 **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.

V038 **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 packet:

V039 **Paris Market**—50–68 days. Exceptionally sweet carrots shaped more like a radish. Their 1–2" ball shape makes them easy to grow, even in clay soil or a container. 19th century French heirloom.

🌱

Cauliflower *Brassica oleracea*

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

\$3.00—3.5" pot:

V040 **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

V041 **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:

V042 **Andes** 🍃—65 days. White.

\$6.00—6 plants in a pack:

V043 **Mixed** 🍃—Three each of Violet Queen (7–8" heads, hybrid, 65 days) and Snow Crown (very early 7–8" heads, hybrid, 55 days).

V044 **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:

V045 **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

V046 **Tall Utah** 🍃—110 days. Medium green stalks and leaves. 11–12" h

V047 **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 for flavor soups and stews. Tender perennial. 12–18" h

\$3.00—3.5" pot

Chard, Swiss *Beta vulgaris* ciela

30 days. 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:

V048 **Bright Lights** 🍃—Brightly colored stems in red, yellow, violet, pink, and orange. 20" h

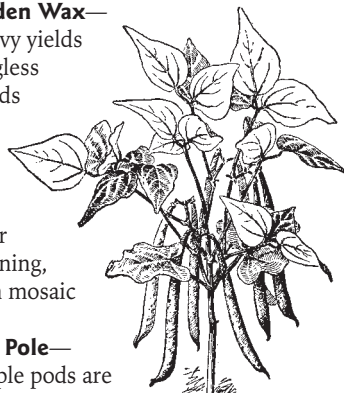
CHARD CONTINUED ON PAGE 11



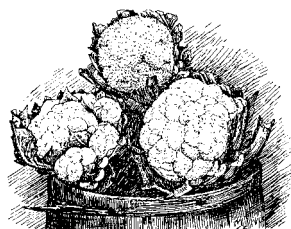
Bok choy



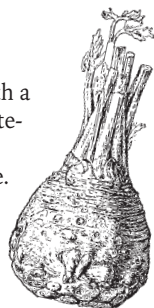
Brussels sprouts



Bush bean

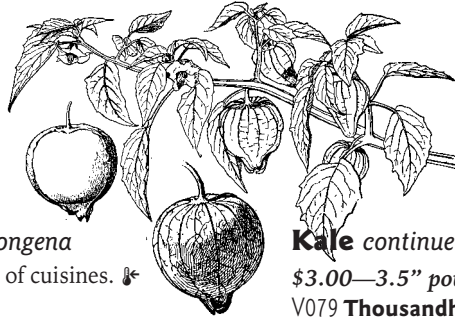


Cauliflower



Celeriac

Vegetables



Ground cherry

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

Chard, Swiss *continued*

\$6.00—6 plants in a pack:

V049 **Pink Lipstick** 🌱—Magenta-pink veins and stalks with dark green leaves. Beautiful in a flower garden or container. 18”h

Collards *Brassica oleracea var. acephala*

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

\$3.00—3.5” pot:

V050 **Cascade Glaze** 🌱—60 days. Tender, glossy leaves with sweet flavor. Pacific Northwest regeneration of a 200-year-old heirloom, Green Glaze. Cold tolerant to 0°F.

\$3.00—4 plants in a pack:

V051 **Vates** 🌱—75 days. Classic blue-green leafy vegetable, packed with vitamins and fiber.

V052 **Corn, Popcorn** *Zea mays* **Magnificent**

80 days. A new 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. Dry the cobs on the plant as long as possible. **ORGANIC** \$4.00—seed packet

Corn, Sweet *Zea mays*

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

\$3.00—seed packet:

V053 **My Fair Lady**—78 days. Tender and sweet bicolor kernels on 7–8” ears. Sugar-enhanced hybrid developed by Dr. William Tracy of the University of Wisconsin. 60”h **ORGANIC**

\$3.50—seed packet:

V054 **Blue Jade**—70–80 days. Dwarf sweet corn grows 36” tall and can be grown in a container. Steel blue kernels turn jade blue when cooked. Ears are about half the length of traditional sweet corn with full-sized kernels. **ORGANIC**

V055 **Stowell’s Evergreen**—90–100 days. Sweet and tender. Known as the “King of All White Sweet Corn Varieties.” Remains at the milk stage for a long time. **ORGANIC**

Cucumbers *Cucumis sativus*

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

\$3.00—seed packet:

V056 **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**

\$3.50—seed packet:

V057 **Bushy**—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**

V058 **Double Yield**—50–60 days. An excellent pickler and slicer, this productive cucumber works double time. Introduced in 1924 by the Joseph Harris Seed Company, its marketing slogan was “For every pickle that is cut off, two or three more are produced.” Slender, thin-skinned fruits are best eaten when 4–5” long. **ORGANIC**

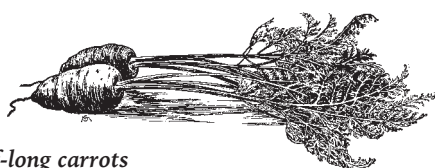
V059 **Japanese Climbing**—58–65 days. Strong tendrils allow this cuke to scramble up trellises. 9” slender fruits are tender, crisp, slightly tart, and good for both slicing and pickling. Excellent choice when small spaces demand vertical gardens. Fruits tend to curl if no climbing structure is provided. Heirloom from 1894. **ORGANIC**

V060 **Parisian Pickling**—50 days (gherkins), 70 days (slicing). Dark green fruits. **ORGANIC**

V061 **Russian Pickling**—50–55 days. Big yield, good crunch, never bitter. Brought to South Dakota from Germany in the 1870s. **ORGANIC**

V062 **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 sour gherkins and mouse melons. 48–72”h 🌱 \$2.50—3.5” pot



Half-long carrots

Eggplant *Solanum melongena*

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

\$2.50—3.5” pot:

V063 **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

V064 **Classic** 🌱—70 days. Large dark purple fruits.

V065 **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

V066 **Fairy Tale** **NEW** 🌱—65 days. Slender 4”-long 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

V067 **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.

V068 **Listada de Gandia** 🌱—80–90 days. Elongated oval 8” fruits are white with lavender striping. “Listada” means “striped” in Spanish. Heirloom with heavy yields.

V069 **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:

V070 **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**

V071 **Orient Express** 🌱—58 days. Purple-black fruits with a thin skin that you don’t need to peel. 2” by 10” Asian type.

V072 **Thai, Kermit** 🌱—60 days. Compact plant produces 2” round green fruit with white stripes.

V073 **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

V074 **Goldenberry** *Physalis peruviana* 🌱

70–80 days. Purplish green cups hold yellow bell flowers with dark spots. After the flower falls, the cup forms a protective, papery husk around the fruit. Ripening green fruits drop to the ground, but must continue to completely ripen to fragrant, glossy half-inch yellowish orange. 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, but you can gently shake the blooming stems to assist pollenizing. 12–36”h 🌱 \$3.50—4” pot

Ground Cherry *Physalis pruinosa*

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

\$2.50—3.5” pot:

V075 **Ground Cherry** 🌱—70–80 days. Brown pods and yellow fruit. 20”h by 60”w

V076 **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.

\$3.50—4” pot:

V077 **Drott’s Yellow** 🌱—55 days. Super sweet half-inch fruits on sprawling, productive plants. **ORGANIC**

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:

V078 **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

Kale *continued*

\$3.00—3.5” pot (continued):

V079 **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:

V080 **Dinosaur** 🌱—60–70 days. The flavor is sweet and mild, particularly after frosts. Highly nutritious and ornamental. 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:

V081 **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

V082 **Garden Mixer** 🌱—Six varieties: Dinosaur, White Russian, Scarlet Curly, Lark’s Tongue, Russian Frills, and Red Ursa.

V083 **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

V084 **White Russian** 🌱—50–60 days. Frilled pale green leaves with white veins. Tender and sweet, regarded as one of the best-tasting kales.

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:

V085 **Early Purple Vienna** 🌱—60 days. Purplish outside, greenish white inside.

\$6.00—6 plants in a pack:

V086 **Kossack** 🌱—65–80 days. Huge rounded bulbs grow up to 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.

V087 **Mixed** 🌱—Three each F1 hybrids Grand Duke (green, 50 days) and Kolibri (purple, 43 days).

V088 **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 packet:

V089 **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**

V090 **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**

LETTUCE CONTINUED ON PAGE 12



Classic eggplant



Kohlrabi



Leaf lettuce

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

Vegetables

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

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

Lettuce continued

- \$3.00—4 plants in a pack:**
- V091 **Bibb** 🌱—60–75 days. Early to mature, with small compact heads.
- V092 **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.
- V093 **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.
- \$3.50—4 plants in a pack:**
- V094 **Encore Mixed** 🌱—One each of Green Forest romaine, Tropicana green leaf, New Red Fire red leaf, Red Cross red butter. **Organic**
- V095 **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. 6" h **Organic**
- V096 **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:

- V097 **Kagraner Sommer Butterhead** 🌱—55–60 days. Softly folded leaves encircle crisp, tasty hearts. Slow-to-bolt German heirloom with exceptional heat tolerance.
- V098 **Mixed** 🌱—Majestic Red romaine, Revolution red leaf, Royal Oakleaf, Monet curled green, Forellenschluss speckled romaine, and Sweet Valentine bibb.
- V099 **Springtime Head Mix** 🌱—Mix of red and green varieties, including butterheads, romaines, and Batavians. Soft, tender textures and mild, sweet flavor.

Malabar Spinach *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:

- V100 **Green** 🌱—Green stems and leaves. 36–72" h
- V101 **Red B. alba var. rubra** 🌱—Stems and veins on the undersides of the leaves are magenta to red. Ornamental, too. 36–72" h

V102 **Melon, Cantaloupe**

Cucumis melo **Pride of Wisconsin**
90–100 days. Large four- to eight-pound oblong fruit with sweet, old-fashioned muskmelon flavor. Hard shell, which is coarsely netted and ribbed, makes this a good keeper. Introduced in 1937 for Milwaukee markets, it nearly disappeared in the 1960s with the onset of hybridization. Now available thanks to a small number of seed savers. Open-pollinated. Resistant to downy mildew. Will climb by tendrils.

\$3.50—seed packet

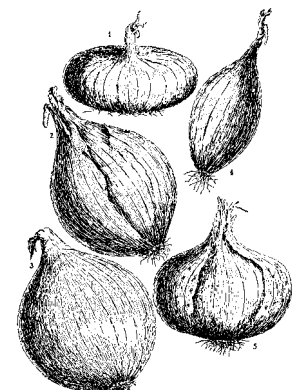
V103 **Mesclun** 🌱

A mix of greens for interesting salads. ○● **\$6.00—6 plants in a pack**

Mushrooms see box above, right



Okra



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



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°.

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:

- V104 **Oyster** *Pleurotus* species—Mushroom color may be from 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.
- V105 **Oyster, King** *Pleurotus eryngii* **NEW**—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.
- V106 **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 page 17 for an article on growing mushrooms.

Mustard Greens *Brassica juncea*

Spunky, peppery leaves, packed with vitamins and flavor. ○●

\$3.00—4 plants in a pack:

- V111 **Green Wave** 🌱—50 days. Large, frilly leaves.

\$6.00—6 plants in a pack:

- V112 **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.

Okra *Abelmoschus esculentus*

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

\$2.50—3.5" pot:

- V113 **Cajun Delight** **NEW** 🌱—50–55 days. Bushy plants produce tender 3–4" dark green fruits. Spineless. 1997 All American Selection winner. 48" h

\$3.50—4" pot:

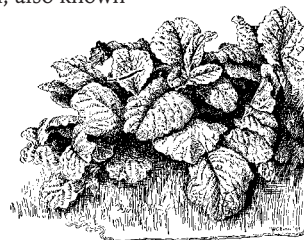
- V114 **Red Burgundy** 🌱—60 days. Highly ornamental plants with green leaves and red stems. Flowers are soft yellow with a dark center, followed by 6–8" red okra pods. A visual treat, not just for the vegetable garden. 36–48" h

Onion *Allium cepa*

Each pot has multiple plants. Separate when planting.

\$2.50—3.5" pot:

- V115 **Multiplier** *A. cepa aggregatum* 🌱—90–110 days. Sweet onions in clusters with coppery skin. Both bulbs and greens are edible. Hardy, productive heirloom perennial, also known as potato onion or mother onion. ☞



Mustard greens

- V107 **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:

- V108 **Oyster, Polar White** *Pleurotus ostreatus* **NEW**—A cool-weather mushroom that fruits in the fall. Icy white color and incredible flavor. Like other oyster mushrooms, this one is best used fresh, not dried.
- V109 **Oyster, Summer Gold** *Pleurotus ostreatus* **NEW**—Fruits naturally in late spring and late summer, a perfect mushroom for outdoor cultivation. Lightens in color when sautéed and has a tangy flavor. Like other oyster mushrooms, this one is best used fresh, not dried.
- V110 **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.

Onion continued

\$2.50—3.5" pot (continued...25–30 plants/pot):

- V116 **Patterson** 🌱—104 days. Uniform, solid 4" bulbs with copper skin bred for long storage. Thin necks dry quickly. An improved Copra. F1 hybrid.
- V117 **Red Mercury** 🌱—100–120 days.
- V118 **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.

\$6.00—6 plants in a pack (multiple plants per cell):

- V119 **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. ☞
- V120 **Long Red Florence** 🌱—100–120 days. Italian heirloom with a mild sweet flavor. Elongated red-purple bulbs. ☞
- V121 **Mixed** 🌱—Two each of Patterson (yellow storage, 105 days), Redwing (red storage, 100–120 days), and Whitewing (slicing, 105 days).

V122 **Orach, Red** 🌱

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

V123 **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. **Organic** **\$3.00—seed packet**

Peanuts *Arachis hypogaea*

After the small yellow flowers drop, the developing seed dives into the ground to ripen. Delicious when roasted. High in protein. 12–15" h ☞

\$2.50—3.5" pot:

- V124 **Jumbo Virginia** 🌱—120 days. High yields of large plump peanuts. Good for northern climates.
- \$3.50—4" pot:**
- V125 **Black** *A. hypogaea* 🌱—100 days. Heirloom sweet and nutty tasting black-purple-skinned peanuts. Grows well in a container with lots of rich humus.

Peas *Pisum sativum*

Snow peas are flat and eaten whole. 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 packet:

- V126 **Mammoth Melting**—68 days. This Burpee-bred snow pea produces not only sweet crunchy pods, but delights the eye with large white flowers. Trellising is required. Best harvested when pods are 3" long. Pick often for continued productivity. Resistant to fusarium wilt. 48–60" h **Organic**

PEAS CONTINUED ON PAGE 14

Vegetables

Hot Peppers *Capsicum annuum* (exceptions noted) 🍴🔥

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



\$2.50—3.5" pot:

- V130 **Anaheim** 🍴—75 days. Mildly hot 7" fruits. Good for canning, stuffing, freezing, or drying.
- V131 **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.
- V132 **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.
- V133 **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.
- V134 **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
- V135 **Flaming Flare** 🍴—67 days green, 77 days red. Sweet, mildly hot 4" long Fresno pepper. Grows hotter as they ripen, 1,000–5,000 SHU. High resistance to tobacco mosaic virus. AAS award winner. F1 hybrid.
- V136 **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.
- V137 **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.
- V138 **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.
- V139 **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):

- V140 **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 🍴
- V141 **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
- V142 **Serrano** 🍴—80–85 days. Long, thin green fruits. 10,000–23,000 SHU.
- V143 **Super Chili** 🍴—75 days. Highly ornamental plants, spicy in the cayenne range.
- V144 **Thai Dragon** 🍴—85 days. Up near the habanero on the heat scale; often grown as a potted ornamental.
- V145 **Wenk's Yellow** 🍴—80 days. Tangy, medium-hot 3" fruits ripen from yellow to orange and red. Heirloom developed by the late Eris Wenk, one of the last truck farmers in the Southern valley of Albuquerque, New Mexico. 24–36"h

\$3.00—3.5" pot:

- V146 **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.
- V147 **Cayenne, Red** 🍴—65–85 days. Heat: 30,000–50,000 SHU (hot!). Vigorous plants with slender fruits, good dried or pickled. Heat increases with length. Harvest when 4–6" long.
- V148 **Fatalii** 🍴—80 days. Bright yellow, bonnet-shaped 3" fruits with an intense fruity-citrus flavor. Rivals habanero for heat.
- V149 **Habanero, Chocolate** *C. chinense* 🍴—100–120 days. Small flattened bell shape. Green when immature. Heat: 200,000–300,000 SHU (very hot!).
- V150 **Habanero, Habanada** 🍴—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.
- V151 **Habanero, NuMex Orange Suave** 🍴—70 days green, 90 days yellow-orange. Taste the habanero's citrusy flavor without setting your mouth on fire. Developed by New Mexico State University. 850 SHU.
- V152 **Habanero, Orange** 🍴—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

V153 \$3.00—4 plants in a pack

V154 \$3.00—3.5" pot **Organic**

V155 **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 (continued):

- V156 **Pasilla, Holy Mole** 🍴—85 days. Mildly hot pepper matures from green to a warm brown. Excellent for making chili powder, sauces, and mole sauce.
- V157 **Poblano, Baron** 🍴—65 days green, 85 days red ripe. Reliably productive, with 5" mild fruits (1,000–1,500 SHU).
- V158 **Shishito** 🍴—60 days. Bright green and 3" long with wrinkled thin walls. Suspenseful eating because one in 10 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**
- V159 **Sweet Heat** 🍴—56 days. Early and prolific, this pepper blends sweetness and gentle smoky heat (230–330 SHU) with the nutritional bonus of having 65 percent more vitamin C than the average pepper. Fruits are 3.5" by 1.5" on a compact bushy plant, well-suited to containers.

\$3.50—4" pot:

- V160 **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.
- V161 **Korean Dark Green** 🍴—69–80 days. Heirloom with 3–4" green to red fruit and moderate heat. Great in kimchee and other Korean dishes.
- V162 **Thai Yellow Chili** 🍴—70–80 days. Gold-orange, very hot and flavorful.

\$6.00—4" pot:

- V163 **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**

V164 **Mixed Hot Peppers** 🍴—One each cayenne, habanero, jalapeño, poblano, serrano and Thai hot.
\$6.00—6 plants in a pack



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

Sweet Peppers *Capsicum annuum* 🍴

\$3.00—4 plants in a pack:

- V165 **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.
- V166 **Lady Bell** 🍴—72 days. Sweet green maturing to red. F1 hybrid.

\$2.50—3.5" pot:

- V167 **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.
- V168 **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.
- V169 **Chocolate Beauty** 🍴—80–90 days. Ripens to a rich brown color.
- V170 **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
- V171 **Golden Summer** 🍴—72 days. Bell-shaped yellow fruits. F1 hybrid.
- V172 **Gypsy** 🍴—58 days. Sweet 3–4" peppers, recommended for cooler climates like ours. Fruit matures from light yellow to orange to red. F1 hybrid.

\$2.50—3.5" pot (continued):

- V173 **Purple Beauty** 🍴—70–75 days. Blocky 3" by 3" peppers that mature to eggplant purple with thick, crunchy walls.
- 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.

\$3.50—3.5" pot:

- V177 **Jimmy Nardello** 🍴—80–90 days. Long, thin, gnarly peppers ripen bright red. Brought to the U.S. by Guiseppa Nardello from Ruoti, a village in the Basilicata region of southern Italy. Small and productive.
- V178 **Lipstick** 🍴—53–70 days. Pimento-type with sweet, tapered green fruits ripening to a glossy red. Medium-thick, juicy walls. Pick fruits either green or red. Heavy producer even in a cool summer season.
- V179 **Sweet Banana** 🍴—65 days. Pale yellow to orange. **Organic**

\$4.00—4" pot:

- V180 **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**
- V181 **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. 16"h **Organic**
- V182 **Mini Bell, Red** 🍴 **Organic**
- V183 **Mini Bell, Yellow** 🍴 **Organic**
- V184 **Orange Sun** 🍴—75–80 days. Creamsicle-orange, thick and crunchy fruits are 4–5" long. Productive plants. Open-pollinated. **Organic**
- V185 **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**

V186 **Mixed Sweet Peppers** 🍴—One each Purple Beauty, Valencia (orange), Early Sunsatation (yellow), white, Red Knight, and Sweet Chocolate. \$6.00—6 plants in a pack

See also V155 under PEPPER, HOT above for a heatless hot pepper.

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.



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

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

Vegetables

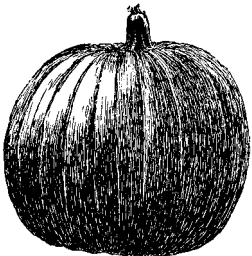
Vegetables want to grow in full sun ○ unless otherwise noted. ☀



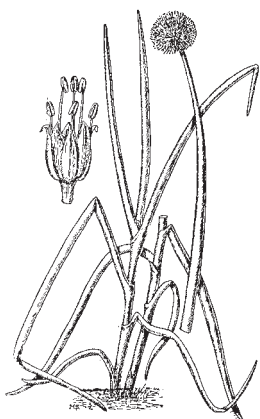
The little truck means we'll be restocking this plant on Saturday morning.

Key

- Full sun
- ◐ Part sun/part shade
- 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



Pumpkin



Scallions

Peas *continued*

\$3.00—seed packet (continued):

V127 **Sugar Ann Snap**—51–56 days. Super early sweet snap pea. Dwarf vines do not require support and are perfect for urban gardens and small spaces. Short harvest window. 1984 All-American Selections winner. 10–24”h **ORGANIC**

\$3.50—seed packet:

V128 **Amish Snap**—60–70 days. Sweet and crisp edible snap pea grown in Amish communities long before other modern varieties were developed in the 1980s. Six-week harvest period if kept picked. Vines need support. 60–72”h

\$3.00—3.5” pot:

V129 **Little Snap Crunch**—58 days. The first pea for containers or small gardens. Plump snap pods filled with sweet peas are great for snacking. Small trellis not required, but helpful when picking. Easy peasy. 24–32”h

Peppers see page 13

Potato see box, page 15

Pumpkin *Cucurbita pepo*

Sprawling vines, so give them room. ❄️

\$3.00—seed packet:

V194 **Howden**—95 days. Great for jack-o'-lanterns. **ORGANIC**

V195 **Jack Be Little**—90–100 days. Cute, miniature, deeply ribbed and flattened pumpkins. Mostly grown for fall decorations, but also surprisingly tasty diced up and put into soups or hollowed out, baked, and filled with stuffing, soup, or custard. Six to eight fruits per compact vine, which can be grown and trellised in a five-gallon pot. Heirloom. **ORGANIC**

\$3.50—seed packet:

V196 **Cornfield**—90 days. Flattened bright orange fruits with sturdy stems. Thin-skinned, good for carving. Also known as cornfield pumpkin squash, they were traditionally sown with corn to keep down the weeds.

\$4.00—seed packet:

V197 **North Circle**—80 days. Smooth and round with very sweet 1” thick orange walls ideal for pumpkin pies. Five- to seven-pound fruits have long skinny stems perfect for children to carry. **ORGANIC**

V198 **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 packet:

V199 **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**

V200 **French Breakfast** *R. sativus*—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**

V201 **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 “shin-rimei” in 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 packet:

V202 **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**



Ramps

V203 **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

V204 **Rutabaga** **NEW**

Brassica napus Tipperary

100 days. Smooth-skinned white roots with purple shoulders. Sweet cream-colored interior. Delicious and excellent for cold storage. \$3.50—seed packet

Scallions *Allium fistulosum*

One of the first fresh foods in April. Perennial. 🌿

\$2.50—3.5” pot:

V205 **Evergreen Hardy White** 🚚—White with green shoots. 40–50 per pot. Separate when planting.

\$6.00—6 plants in a pack:

V206 **Deep Purple** 🚚—30 days. Reddish purple stems remain vibrantly colored throughout the growing season. Multiple plants in each cell.

V207 **Shallots** *Allium ascalonicum* 🚚

A connoisseur’s onion with gentle flavor. Multiple plants per pot; separate when planting. 🌿

\$2.50—3.5” pot

V208 **Spinach, Caucasus Mountain**

Hablitzia tamnoides 🚚 **NEW**

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 ○●🌿

\$10.00—4” pot

Squash, Summer *Cucurbita*

Will climb by tendrils, but heavier fruits need extra support. ❄️

\$3.00—seed packet:

V209 **Yellow Crookneck** *C. pepo* **NEW**—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

\$3.50—seed packet:

V210 **Zucchini, Black Beauty** *C. pepo*—50 days. Shiny black-green fruits are white inside. Best picked at 8” or less. Introduced in the 1920s and still popular. Loose-growing vines make picking easy. **ORGANIC**

V211 **Zucchini, Golden** *C. pepo*—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 packet:

V212 **Baby Blue Hubbard** *C. maxima*—95 days.

Produces five- to seven-pound fruits. Smaller and sweeter than the typical blue hubbard. Can also be used as a trap crop for cucumber beetle who greatly prefer blue hubbard.

V213 **Butternut, Honeynut** *C. moschata* **NEW**—

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.

V214 **Butternut, Waltham** *C. moschata*—110–120 days. Beige, long-necked fruits. **ORGANIC**

V215 **Red Kuri** *C. maxima*—95 days. Smooth, onion-shaped red-orange three-pound globes have a gold interior with a sweet chestnut flavor. Delicious baked, steamed, or stir-fried in savory dishes. Also good for making pies or breads. Stores up to three months. Also known as potimarron, onion squash, Japanese squash, orange Hokkaido or uchiki kuri squash.

V216 **Spaghetti** *C. pepo*—90 days. When cooked, the interior walls separate into strands like spaghetti. Oblong yellow fruits are three to five pounds. Introduced by Sakata Seed Co. of Japan in 1934. Stores for a few weeks.

Squash, Winter *continued*

\$3.50—seed packet:

V217 **Acorn, Table Queen** *C. pepo*—80–90 days.

Flavorful light orange heirloom. High yields of one- to two-pound fruits on compact 3–4’ vines. Stores well. Also called Des Moines or Danish.

V218 **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 three to five pounds each. Stores for several months. 6”h **ORGANIC**

V219 **Honey Boat Delicata** *C. pepo*—90–100 days.

Oblong fruits are cream-colored with deep green stripes, up to 8” long. Up to seven fruits of one to three pounds each. Flavor similar to a sweet potato but easier to grow. Excellent for stuffing and baking right after harvest (no curing needed). Vines up to 6’.

\$4.00—seed packet:

V220 **Ukrainian** *C. maxima*—80 days. Deep orange interior has a sweet nutty flavor. Delicious cooked, shredded raw to be eaten in salads, or even juiced. Round 10- to 20-pound fruits are mottled pale green and pinkish orange. Do not mulch with plastic as each node can put down a root. Susceptible to squash vine borer, but does very well north of the Twin Cities where this pest is not found. **ORGANIC**

V221 **Strawberry Spinach**

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 names strawberry goosefoot and strawberry blite. Horticultural source. 18”h 🌿 \$3.50—seed packet

V222 **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 *Sunchoke tuber* Jerusalem artichoke. 96–120”h 🌿🦋 \$4.00—3.5” pot



V223 **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

V224 **Tatsoi** *Brassica rapa* Scarlet Red 🚚

25 days for baby leaves, 45 days for stems and mature leaves. Spoon-shaped plum leaves with green undersides retain color when cooked. 6–8” heads. ○● \$6.00—6 plants in a pack

Tomatillo *Physalis*

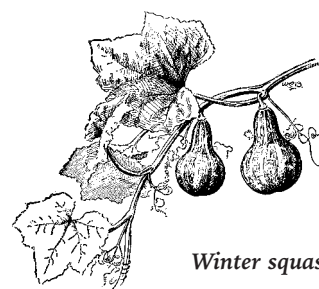
Round fruits with a papery husk; remove husk before eating. Vining plants, easy to grow. Sweet-tart flavor great in salsas and sauces. ❄️

\$2.50—3.5” pot:

V225 **Purple** *P. ixocarpa* 🚚—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.

V226 **Tomate Verde** *P. lanatus* 🚚—75 days. Green fruits, excellent for salsa verde.

TOMATILLO CONTINUED ON PAGE 17



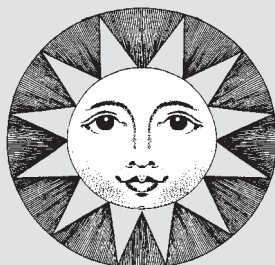
Winter squash on the vine

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.



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 *Lycopersicon esculentum* 🍅

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 good for containers. These heirlooms are all indeterminate unless noted as determinate (bushier, ripening over a short time—good for canning).

\$2.50—3.5" pot:

- V228 **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.
- V229 **Big Rainbow** 🍅—80–90 days. Large yellow and red bicolored beefsteak tomato. Fruit can be two pounds each.
- V230 **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 four ounces.
- V231 **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.
- V232 **Cherokee Purple** 🍅—80 days. Extremely productive Tennessee heirloom with very rich tomato flavor. Medium-sized, 10–12-ounce fruits with a brick red interior and rose-purple skin.
- V233 **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.
- V234 **Garden Peach** 🍅—71 days. 100-year-old heirloom. Small, two- to four-ounce fruits are blush pink when ripe and look more like apricots than peaches. Sweet, prolific, and stores well in autumn for winter ripening indoors.
- V235 **Gilbertie Paste** **NEW** 🍅—85 days. Slender 7" fruits are 10–12 ounces each. Richly flavored, dense interior. Very small seed cavity even for a paste tomato.
- V236 **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.
- V237 **Green Zebra** 🍅—75–80 days. Green with dark green stripes when unripe, but ripens to yellow with bright green interior. Medium-sized, sweet.
- V238 **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):

- V239 **Iglehart Yellow Cherry** 🍅—70 days. Sweet, rich, half-inch fruit. Vining and early maturing. Past winner of the Seed Savers Exchange taste test.
- V240 **Jaune Flamee** 🍅—70 days. Baseball-sized orange fruits are good for fresh eating and the best for roasting. Early and high-yielding.
- V241 **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.
- V242 **Mr. Stripey** 🍅—80 days. Large, lightly ridged, vibrantly colored red-and-yellow striped tomato with a mild, low acid taste.
- V243 **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 "Vesuvio piennolo."
- V244 **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.
- V245 **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.
- V246 **Trophy** 🍅—80 days. Five- to seven-ounce flattened red fruit is firm, juicy, and mildly sweet. From 1847.
- V247 **Ukrainian Purple** **NEW** 🍅—80 days. Plum-shaped burgundy 3–4" fruits with great flavor. Resistant to cracking.

\$3.00—3.5" pot:

- V248 **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 faint colors of the Northern Lights. Similar to Russian heirlooms.
- V249 **Brandywine** 🍅—78 days. Amish heirloom. Deep pink color. One pound or more, with exquisite taste. Very rich and distinctively spicy. **ORGANIC**
- V250 **Cherry Roma** 🍅—75–80 days. Plum-shaped red 1–2" tomatoes. Past winner of the Seed Savers Exchange taste test. **ORGANIC**
- V251 **Lillian's Yellow** 🍅—90 days. Canary yellow beefsteaks with meaty texture. The author of Epic Tomatoes endorses it as the best-tasting large tomato.
- V252 **Oaxacan Jewel** 🍅—80–85 days. Bicolor gold eight- to 16-ounce beefsteaks with ruby streaks. 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. **ORGANIC**

\$3.50—4" pot:

- V254 **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):

- V255 **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.
- V256 **Grandpa's Minnesota** 🍅—75 days (some sources say fewer days). Abundant red 1" cherries with mild sweet flavor.
- V257 **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.
- V258 **Omar's Lebanese** 🍅—80 days. Mammoth pink fruit as large as three to four pounds. One of the largest tomatoes you can grow. Superb flavor; sweet, perfect tomato taste. Good yields on vigorous plants.
- V259 **Orange Russian 117** 🍅—80–90 days. Large, meaty, bicolor oxheart tomato. The thick walls are gold marbled with reddish pink. **ORGANIC**
- V260 **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.

\$3.00—4 plants in a pack:

- V261 **Amish Paste** 🍅—80 days. Bright red medium tomatoes with a meaty and juicy interior. Excellent for sauce and eating fresh.
- V262 **Bonny Best** 🍅—72–75 days. Medium-sized red tomato, resistant to cracking; few seeds. Good for canning and slicing.
- V263 **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.

\$4.00—4 plants in a pack:

- V264 **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 **ORGANIC**
- V265 **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. **ORGANIC**

\$6.00—6 plants in a pack:

- V266 **Early Annie** 🍅—60 days. Round, meaty 3" fruits with few seeds on short plants. Particularly good for canning. Determinate.
- V267 **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.

- V268 **Mixed Heirloom Tomatoes** 🍅—Can't decide? Get one each of Brandywine, Striped German, Aunt Ruby's German Green, and Black Krim. **ORGANIC** \$4.00—4 plants in a pack

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:

- V187 **Yukon Gold** 🍅—65–75 days. Yellow with a firm yellow interior. Early-bearing determinate.

\$4.50—1 pound of seed potatoes:

- V188 **Adirondack Blue**—70–90 days. Deep purple skin and interior stay purple after cooking. Round to oblong tubers. Determinate. **ORGANIC**

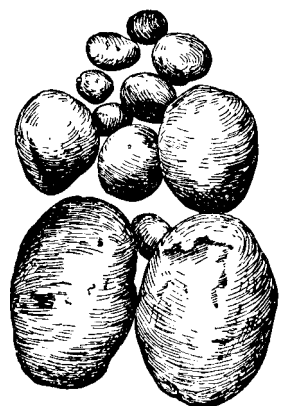
\$4.50—1 pound of seed potatoes (continued):

- V189 **Adirondack Red**—75–85 days. Bred at Cornell University, this early to mid-season oblong potato has pink skin and interior that stays pink when cooked. Determinate. **ORGANIC**
- V190 **Austrian Crescent**—81–90 days. Large yellow heirloom fingerling. Long, firm tubers are good for boiling, steaming, or salads. Indeterminate. **ORGANIC**
- V191 **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. **ORGANIC**

- V192 **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. **ORGANIC**

- V193 **Oneida Gold**—80–100 days. Yellow variety from the University of Wisconsin. Resistant to both hollow heart and common scab. Determinate. **ORGANIC**



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 *Lycopersicon esculentum* ○ 🍷

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:

- V269 **Bush All Star** 🍷—65 days. Red F1 beefsteak with seven-ounce fruits. Determinate.
- V270 **Carmello** 🍷—75 days. Productive, yummy red salad tomato. Open-pollinated and indeterminate.
- V271 **Early Doll** 🍷—55 days. Short-season gem with four- to five-ounce fruits of robust flavor, amazing for such an expeditious producer. 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 **Sungold** 🍷—60 days. Sweet-tart gold-orange cherry tomato develops in clusters. F1 hybrid, indeterminate.

\$3.00—3.5" pot:

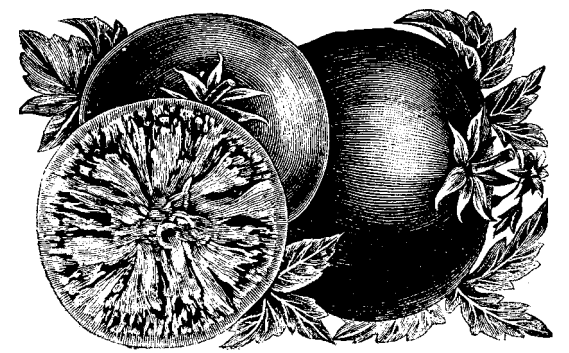
- V277 **Artisan Blush Cherry** 🍷—75 days. Elongated 2" gold fruit with pink and red blushing striations. Sweet flavor. High yields and good performance in Midwestern gardens. Indeterminate hybrid.
- V278 **Carbon** 🍷—76–90 days. Blocky beefsteak with dark olive shoulders fading into deep brick red. 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.
- V279 **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.
- V280 **Defiant** 🍷—70 days. Medium red fruits are firm with a good balance of acid and sweet. The name refers to its resistance to the most common tomato diseases. F1, determinate.
- V281 **Gladiator** 🍷—70–80 days. Look out SuperSauce tomato! Vigorous, with eight-ounce roma fruit. Dense interior with tangy, robust flavor. Indeterminate hybrid.
- V282 **Granadero Paste** 🍷—75 days. The perfect plum tomato with exceptional disease resistance, good flavor, and holds on the vine. Heavy yields of four- to five-ounce fruits. F1 hybrid and indeterminate.

\$3.00—3.5" pot (continued):

- V283 **Indigo Blue Beauty** 🍷—80 days. Beefsteaks up to eight 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 **Moby Grape** 🍷—70 days. Very sweet and succulent 2" oblong fruits can be eaten right off the vine. Open-pollinated and indeterminate.
- V287 **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).
- V288 **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 around a pound and grow up to 5" long. Indeterminate hybrid.
- V289 **Sweet 100** 🍷—70 days. Tiny cherry, indeterminate. F1 hybrid. 🍷
- V290 **Tidy Treats** 🍷—50–55 days. A red cherry bred for continuous fruiting in containers. F1, semi-determinate bush. 36–60" h by 24" w
- V291 **Vivacious** 🍷—70 days. Four-ounce fruits with the perfect combination of sweetness and acidity. Highly productive with up to 70 fruits per plant. Hybrid and determinate.

\$3.50—4" pot:

- V292 **Big Beef Plus** 🍷—75 days. Improved Big Beef? Is that possible? Sweeter, deeper red eight-ounce fruits with enhanced disease resistance are the "Plus." F1 hybrid. Indeterminate.
- V293 **Evil Olive** 🍷—75 days. Gorgeous two- to three-ounce plum tomato is marbled inside and out in shades of green, dark red, orange, and ochre. Juicy, crunchy, and spicy-sweet. Makes great salsa. Very long keeper, even into winter. Super productive. Open-pollinated and indeterminate. 72" h
- V294 **Kathy's Red Barn** 🍷—75–85 days. One- to two-pound, all red, great slicer for BLTs. Outstanding old-fashioned tomato flavor. Open-pollinated and indeterminate. 72–96" h
- V295 **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



\$4.00—4" pot:

- V296 **Chocolate Sprinkles** 🍷—70 days. Sweet one-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 🍷
- V297 **Dark Galaxy** 🍷—70–80 days. Golf-ball-sized green fruits with dark blue shoulders ripen to striped orange-red with deep purple shoulders and yellow speckles. High in anthocyanins. Open-pollinated and indeterminate. 🍷
- V298 **Moonshadow** 🍷—70 days. Black grape tomato with irresistible flavor. Indeterminate and open-pollinated. 🍷
- V299 **Sunrise Bumblebee Cherry** 🍷—70 days. Gorgeous one-ounce cherry tomatoes with swirls of gold and red inside and out. Sweet and tangy. Resists cracking. Indeterminate, open-pollinated. 🍷

\$3.00—4 plants in a pack:

- V300 **Celebrity** 🍷—75 days. Back by popular demand. Productive harvests of plump eight-ounce fruits. High resistance to Alternaria stem canker, Fusarium and Verticillium wilt, root-knot nematodes, and tobacco mosaic virus. F1 hybrid. Considered semi-determinate as it will continue to fruit after growth ceases upon reaching full height.
- V301 **Mountain Pride** 🍷—70–80 days. A favorite tomato of Art Boe of North Star Nursery in Faribault. Crack-resistant, firm eight-ounce fruits. Green shoulders. F1 hybrid, determinate.
- V302 **Roma Long** 🍷—70–75 days. A plum tomato with few seeds that is good for canning and sauce. Open-pollinated and determinate.
- V303 **Saucy Lady** 🍷—80 days. Extremely firm three- to four-ounce fruits. Excellent for sauce and paste. Open-pollinated and determinate.

- V304 **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**



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

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 to carry their plants in:

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

AND to all the volunteers who collect them! (see page 47 for how you can help by BYO boxes)

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.

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

Vegetables

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

Tomatillo *continued*

\$3.50—4" pot:

V227 **Giant Yellow** *P. ixocarpa* 🍄—70 days. Large, mild-flavored, juicy pale yellow fruit. Good producer.

Tomato, Heirloom see page 15

Tomato, Other see page 16

V305 **Turnip** *Brassica rapa*

Purple Top White Globe

65–90 days. Round white heirloom with a pink to purple crown. **ORGANIC** \$3.00—seed packet

Watermelon *Citrullus lanatus*

Large vining plants with sweet, juicy fruits. 🍉

\$3.00—seed packet:

V306 **Crimson Sweet** *C. lanatus*—85 days. 20-pound blocky 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**

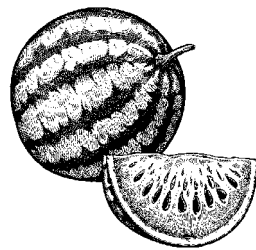
V307 **Sugar Baby** *C. lanatus*—80 days. Round heirloom with six- to 10-pound fruit. Dark green exterior with red interior. **ORGANIC**

\$3.50—seed packet:

V308 **Chris Cross**—85–90 days. Round light green melons with jagged dark stripes and black-seeded pink interior. 1950 family heirloom from Montrose, Iowa. Developed by crossing the attractive Dixie Queen with the disease-resistant Hawkesbury. Open-pollinated and suited to Midwest gardens. **ORGANIC**

V309 **Oh So Sweet**—90 days.

Medium-sized, round, striped melon from Texas with a very sweet red interior. **ORGANIC**



Watermelon

Grow Your Own Mushrooms

If you like the idea of growing your own food and enjoy eating mushrooms, then you might be ready to cultivate fungi.

With a gardener's attention, a little patience, and these tips, you can have delicious mushrooms right in your backyard or kitchen.

Indoor kits

These are a block of mycelium, often living in sawdust or wood pulp, that's stored in a sealed plastic bag. If you think of the mushrooms that we eat as fruit, mycelium is the roots, stem, and leaves of the fungus.

It's best to think of the indoor kits as annual edible plants because they produce quickly, but only for one season.

- Choose a spot you see often because an indoor mushroom kit needs regular care.
- Keep at 65–70°F (specific temperature varies by variety) and in indirect sunlight.
- Leave your kit in its chosen spot until the block is completely white. At that point, the fungi have completely colonized it. (They could even be ready when you buy them.)
- Cut several slits in the bag: This is where mushrooms will fruit out of the main block. There are many different methods for this step, so see the specific instructions included with your kit or look online.
- One to three times a day, pour, sprinkle, or mist your block with non-chlorinated, non-distilled water. (Let tap water sit for 12–24 hours

before using.) Mycelium like it moist, but not soaked.

- A few weeks after cutting the bag and starting to water, mushrooms should start sprouting!

Wine caps

Wine caps are sold in blocks, sealed in 5.5-pound bags (somewhat like the indoor kits), but you grow them outside in wood mulch.

They're great for adding food production to mulched walking paths in your vegetable garden or in any shady area where you can have wood chips. If you start a wine cap bed in spring, you will most likely get mushrooms the same fall, with bigger harvests the following summer.

- Start with a layer of cardboard on the bottom for weed suppression.
- Cover with 2" of *non-dyed* hardwood mulch. Wine caps like soft hardwoods the best (box elder, cottonwood, willow, soft maple, magnolia), but other hardwoods will work, too.
- Crumble up the wine cap mycelium block ("spawn") and sprinkle over the top. A 5.5-pound bag plants 50 square feet.
- Add 3" or more of hardwood mulch on top. Water deeply right away. The top layer of mulch is thickest to protect the mycelium from drying out.
- Shallow beds work in shadier areas, with deeper beds needed in sunnier (drier) areas.
- Keep your wine cap bed moist, with about 1" of water per week.
- Wine cap beds can be maintained indefinitely if you continue "feeding" them with more mulch in future years as you notice your production declining.
- Straw mulch or a combination of wood and straw also work to grow wine caps, but the process is a bit different. Learn more at www.fieldforest.net or elsewhere online.

The mushrooms are located outside in front of the Grandstand. They will be across from the Info Desk tent, under the big overhead ramp.



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.

V011 **Bean** Fortex

V014 **Bok Choi** Shanghai Green

V017 **Broccoli** Premium Crop

V039 **Carrots** Paris Market

Corn, Popcorn V052 Magnificent

Corn, Sweet V053 My Fair Lady

V054 Blue Jade

V055 Stowell's Evergreen

Cucumbers V056 Marketmore 76

V057 Bushy

V058 Double Yield

V059 Japanese Climbing

V060 Parisian Pickling

V061 Russian Pickling

V070 **Eggplant** Little Fingers

V077 **Ground Cherry** Drott's Yellow

V080 **Kale**, Dinosaur

Lettuce V089 Gourmet Salad Blend

V090 Red Planet Salad Blend

V094 Encore Mixed

V095 Spretnak

V096 Tom Thumb

V123 **Parsnip**, Halblange

Peas

V126 Mammoth Melting

V127 Sugar Ann Snap

Peppers (Hot, Sweet)

V154 Jalapeño

V158 Shishito

V163 Carolina Reaper

V179 Sweet Banana

V180 Iko Iko

V181 Mini Bell, Chocolate

V182 Mini Bell, Red

V183 Mini Bell, Yellow

V184 Orange Sun

V185 Wisconsin Lakes

Potato

V188 Adirondack Blue

V189 Adirondack Red

V190 Austrian Crescent

V191 Dark Red

Norland

V192 Magic Molly

V193 Oneida Gold

Pumpkin

V194 Howden

V195 Jack Be Little

V197 North Circle

Radish

V199 Cherry Belle

V200 French Breakfast

V201 Watermelon

V202 Purple Rat Tail

Squash (Summer, Winter)

V210 Zucchini, Black Beauty

V211 Zucchini, Golden

V214 Butternut, Waltham

V218 Buttercup, Burgess

V220 Ukrainian

Tomatoes

V249 Brandywine

V250 Cherry Roma

V253 Yellow Pear

V259 Orange Russian 117

V264 Red Robin

V265 Seed Savers Italian

V268 Mixed Heirlooms

V289 Sweet 100

V296 Choc. Sprinkles

V297 Dark Galaxy

V298 Moonshadow

V299 Sunrise Bumblebee Cherry

V305 **Turnip**, Purple Top White Globe

Watermelon

V306 Crimson Sweet

V307 Sugar Baby

V308 Chris Cross

V309 Oh So Sweet



Outdoor logs

These are actual logs that have been injected, or inoculated, all over with small amounts of mycelium. Logs are much denser than sawdust, so the colonization step will take much longer, somewhere between six and 18 months, depending on the variety. However, you will get mushrooms over a much longer period of time as the mycelium slowly decomposes the wood.

Depending on the size of your log, it could give you anywhere from two to five years of mushrooms. Here's what to do:

- Keep your log outdoors in full shade, preferably in uncovered places so it can be rained and snowed on. During winter, it can be helpful to move your log into an unheated garage to protect from freezing winds.
- Store upright on the ground or horizontally near—not on—the ground, such as on a pallet.
- Try to keep the log consistently moist. 1" of rain per week is best—otherwise you will need to water it.
- Be patient. Wait for the first mushrooms towards the end of the colonization period. After your first natural mushroom, you can start force fruiting. Check out www.northwoodmushrooms.com to learn more about this optimal growing method.
- Log cultivation is a more advanced growing method than indoor kits or wine caps, with unique pros and cons. We recommend learning more on your own if you're just starting out with mushroom logs.

There are lots of options when it comes to growing your own mushrooms. Hopefully this helps you figure out what kind of mushrooms are right for your garden!

—A.J.



Shiitake mushrooms