

Vegetables

Amaranth Amaranthus

Tasty cut-and-come-again greens can be eaten like spinach. Use only organic fertilizers or none, because amaranths concentrate harmful nitrates in the leaves and possibly in the seeds.

\$5.00—seed packets:

V001 **Fercita Mix** —65–75 days. Spikes in various colors, including magenta, pink, and light yellow. High-protein, gluten-free white seeds. Leaves are often speckled or splashed with red. Bred for large yields of grain on smaller plants with an early harvest. 36–48"h

\$3.00—4 plants in a pack:

V002 **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. 72–96"h

V003 **Arugula** Eruca sativa Astro

21 days for baby greens, 35 days for full size. Peppery greens. Leaves less deeply lobed and milder tasting than conventional arugula. Slow to bolt, but prefers cool temperatures. Open-pollinated, let it go to seed for a fall crop. 8–12"h $\bigcirc \mathbb{C}$

\$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:

V004 **Mary Washington** —Open-pollinated heirloom will reproduce in your growing bed, making more plants over the years. 36–72"h

\$6.00—6 plants in a jumbo pack:

V005 **UC 72** —Created at UC Davis to be more heatand drought-tolerant than other varieties. Tends to have larger spears than Mary Washington. (Sometimes called "Mary's Granddaughter.") It will produce for up to 15 years. Open-pollinated. 36–60"h

\$13.00—1 gal. pot:

V006 **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

V007 **Purple Passion**—Considered sweeter and more tender than green asparagus, with mild and nutty flavor. Stalks turn green when cooked. 36–60"h

V008 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:

V009 **Jade Bush** —55 days. Slender, stringless 6–7" beans with abundant yields. Heat-tolerant. Great disease resistance. Open-pollinated. 18–22"h

V010 **Mardi Gras Blend**—55 days. A mix of 4–6" snap bush bean varieties in yellow, green, and purple, each chosen for excellent flavor and similar days to harvest.

V011 **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.

V012 **Northeaster Pole 15**—56 days. One of the earliest pole beans. Tall, vigorous vines produce 7–8" flattened pods with white seeds inside. Open-pollinated.

V013 **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.

\$4.00—seed packets:

V014 **Black Valentine, Henderson's Stringless**— 50–53 days. Delicious whether eaten as snap beans or dried on the plant to harvest the black beans inside. Great in stews or soups, or for cooking, freezing, and canning. Easy and produc-

Beans continued

\$5.00—seed packets:

V016 **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 32

Beets Beta vulgaris

Harvest the leaves early for greens, fresh or sauteed, or later for the roots. 35 days for baby greens. \bigcirc \blacksquare

\$3.00—seed packets:

V017 **Detroit Dark Red**—55–60 days. Dependable allaround heirloom, excellent for canning, pickling, or cooking. Pleasingly round 3" roots with red interiors taste sweet. Plants tolerate heat.

\$6.00—6 plants in a pack:

V018 **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.

V019 **Gourmet Blend** —One each of Avalanche, Boldor, Chioggia Guardsmark, Cylindra, Red Ace, and Touchstone Gold.

V020 **Touchstone Gold (III)** —55 days. Sweet yellow interior. Grows up to 3" in diameter and retains color when cooked. Open-pollinated.

V021 Bitter Melon (MEW)

Momordica charantia Mara

50–55 days. Shiny green, bumpy and cylindrical, the fruits grow up to 3" wide and 11" long. Less bitter than other types, the fruit is crunchy and moist, like a cucumber or green bell pepper. Vigorous vines benefit from trellising. Popular in Asia, Africa, and the Caribbean, and used in soups, stir fries, and teas. \$4.00—4" pot

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:

V022 **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:

V023 **Joi Choi 49**—40–50 days. Green.

Broccoli Brassica oleracea

Healthful and tasty. $\bigcirc \, \mathbb{O}$

\$3.00—3.5" pot:

V024 **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.

V025 **Premium Crop** —58 days. Mild flavor and 9" heads, excellent for freezing.

\$3.00—4 plants in a pack:

V026 **Loose-Head, Di Ciccio** —50–60 days. So tender and sweet, you'll want to eat it raw. A cutand-come-again variety with one small head and lots of side florets for several weeks. Italian heirloom, pronounced "dee-CHEECH-oh." 24–48"h

V028 **Raab** (ED) 49—42 days. A non-heading broccoli, also called rapini. Large, tender leaves are abundant and grow on thin stems with delicate buds. Harvest asparagus-like shoots and enjoy raw or lightly cooked. Open-pollinated.

V029 **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:

V030 **Mixed** —Three each Premium Crop and Packman (F1, 50 days), both with large heads.



V031 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

V032 Broccoli, Chinese 🚚

Brassica oleracea 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

V033 Broccoli, Purple 🚚 🕦

Brassica oleracea Purple Magic

70–85 days. Brand new variety, sweet and tender, with deep purple single heads and stems. Even sweeter after a light frost. Color fades with cooking. 2024 AAS winner. Excellent for salads and dips. $\bigcirc \P$

\$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:

V034 **Dagan** —100 days. Sprouts keep very well on the stalk. Medium to large sprouts on tall plants. Hybrid.

V035 **Red Bull** ——120 days. Deep red-purple sprouts and leaves that retain their color after cooking. Color intensifies after a frost. Later maturing, but milder flavored and prettier than green sprouts. European heirloom.

\$6.00—6 plants in a pack:

V036 **Mixed** —Three each Falstaff Red (98 days) and Jade Cross (85 days).

Cabbage Brassica

Versatile greens. ○**①**

\$3.00—4 plants in a pack:

V037 **Copenhagen Market** *B. oleracea* —65 days. Green heirloom with 7–8" heads.

V038 **Napa, Chinese Blue** *B. rapa* —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.

V039 **Napa**, **Minuet** *B. rapa* —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.

V040 **Ruby Perfection** *B. oleracea* —85 days. Deep red cabbage, beautiful in spring containers with flowers.

\$6.00—6 plants in a pack:

V04| **Compact Mixed** —Two each of Red Express (62 days), Alcosa (savoy, 72 days), and Caraflex (green pointed, 68 days).

V042 **Kalibos** *B. oleracea* № —85–90 days. 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.

V043 **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 20



Savoy cabbage

Brussels sprouts

Bush bean

HIGH MOWING
Marketmore 7
Cucumber

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. Keep them indoors or in a cold frame until night temperatures are above 55°.

Vegetables

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.



Cauliflower



Eggplan

Carrots Daucus carota

Carrots are best from seed. When harvesting, give them a good twist 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. \bigcirc \blacksquare

\$3.00—seed packets:

V044 **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.

V045 **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.

V046 **Lila Lu** —95 days. Deep purple with contrasting bright orange cores. Purple color goes deep enough that they stay purple when peeled. Sweet, mild taste, unlike the peppery flavor of many purple carrots. Produces 4–5" roots. Openpollinated.

V047 **Red Cored Chantenay**—70–75 days. Sweet, thick, and stumpy 6" heirloom with a deep redorange core. An excellent storage carrot, growing sweeter over time. Rarely forks.

V048 **Starburst Blend**—70 days. Mix of orange, purple, white, and yellow carrots will add vibrant color to your salads. 7–9" carrots.

V049 **Yaya** —50–60 days. A great all-around carrot, the standard variety for commercial growers. 6" long and uniform with stellar flavor. Hybrid.

\$4.00—seed packets:

\$3.00—3.5" pot:

V050 **Oxheart**—90 days. Heirloom carrots that can grow to 1 pound each. Rated by local gardeners as the best for roasting. Grows well in shallow and heavy soils. Also known as Guérande.

V05| **Flame Star** #9—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

V052 **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:

\$6.00—6 plants in a pack:

V054 **Mixed** —Three each of Violet Queen (7–8" heads, hybrid, 65 days) and Snow Crown (very early 7–8" heads, hybrid, 55 days).

V055 Celeriac

Apium graveolens Brilliant



Vegetables want to grow in full sun unless otherwise noted. $\bigcirc \frac{555}{17}$

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

Celery Apium graveolens

Crunchy.

\$3.00—4 plants in a pack:

V056 **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

V057 **Tall Utah 3**—110 days. Medium green stalks and leaves. 11–12"h

V058 Celery, Cutting

Apium graveolens Afina

63 days. Looks like flat-leafed 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

V059 Chard, Perpetual Spinach Reta vulgaris

Chard, Swiss Beta vulgaris cicla

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. \bigcirc ① 18–20"h

\$3.00—4 plants in a pack:

V060 **Bright Lights** —30 days. Brightly colored stems in red, yellow, violet, pink, and orange.

\$6.00—6 plants in a pack:

V061 **Pink Lipstick** —30 days. Magenta-pink veins and stalks. Beautiful in a flower garden or container.

Collards Brassica oleracea

Big leafy plants: allow lots of space in the garden. $\bigcirc \mathbb{O}$

\$3.00—3.5" pot:

V062 **Yellow Cabbage** —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:

V063 **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. The cobs make a great fall decoration.

\$4.00—seed packets:

V064 **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.

V065 **Megnificent**—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.

Corn, Sweet Zea mays

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

\$4.00—seed packets:

V066 **Hjerleid Blue**—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

V067 **Who Gets Kissed**—78–84 days. Compact plants bred for and by organic growers. Sugar-enhanced and open-pollinated. 60–72"h

\$4.49—seed packets:

V068 Martian Jewels —80–90 days fresh.

Stunning deep burgundy husks, stalks, and cobs with pearl white kernels. Harvest early to enjoy the complex, mildly sweet corn. Once starches start to settle, add to chowders or puddings. At season's end use dried kernels as flour in breads, tortillas, and tamales. Open-pollinated, antioxidant-rich cross of Native American Hopi blue corn and sweeter varieties by the founder of Peace Seeds, Alan Kapuler. 72"h

V069 **Cowpea** Vigna unguiculata **NEW** California Blackeye #5

60–65 days fresh, 80–85 days dry. Classic white bean with a large black mark. Easy-to-harvest 6–8" pods grow at the top of the bush. High-yielding. Thrives in intense heat, humidity, and dry conditions. Also known as black-eyed pea and southern pea. 14–18"h \$\$\$3.49—seed packets

Cucumber Cucumis sativus

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

\$3.00—seed packets:

V070 **Green Finger**—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.

V071 Marketmore 76—65–70 days. Vigorous and productive. Its thicker skin protects against bruising. Slender 8–9" 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.

V072 Mini-Me—50 days. 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.

V073 **National Pickling**—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.

V074 **Shintokiwa**—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.

V075 **Suyo Long**—65 days. Ribbed dark green heirloom, up to 18" long. Mild, sweet, and burpless.

\$4.00—seed packets:

V076 **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.

V077 Cucumber, Armenian NEW

Cucumis melo var. flexuosus

65 days. Slender fruits that look and taste like cucumbers. Slicing releases a scent revealing its true identity as a closely related species of melon. Harvest thinskinned, burpless fruits at 12–16", when they are most flavorful. Heat-loving 15th-century heirloom from Western Asia. \$\&\\$ \$2.69—seed packets

V078 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

V079 **Edamame** *Glycine max* Chiba Green 75–80 days. Excellent nutty-flavored soybean. What a

succulent treat! Early-maturing with large beans. Vigorous bushes. Open-pollinated. Meant to be eaten as a green vegetable. (***3.00**—seed packets**)

Eggplant Solanum melongena

Roast, fry, or bake in a range of cuisines. **§** \$2.50—3.5" pot:

V080 Classic —70 days. Large dark purple fruits.
V081 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

V082 **Fairy Tale** —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

V083 **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.

V084 **Listada de Gandia** —80–90 days. Elongated oval 8" fruits are white with lavender striping. "Listada" means "striped" in Spanish. Heirloom with heavy yields.

Vegetables want to grow in full sun unless otherwise noted. \bigcirc ***-

Vegetables

Eggplant continued

\$2.50—3.5" pot (continued):

V085 **Patio Baby ■**—45–52 days. A perfect miniature plant with small leaves and egg-sized fruits. Spineless for pain-free and child-friendly harvesting. Continuous clusters of purplish black fruits. Ideal for small gardens and pots. 2014 AAS Regional winner. Hybrid. 18-24"h

V086 **Shikou** ₽ 70–80 days. "Shikou" means "supreme" in Japanese; this first hybrid Asiantype 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

\$3.50—3.5" pot:

V087 **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.

V088 **Swallow** € 51 days. The earliest Japanese-type eggplant with long, dark, narrow fruits. Very prolific. V089 **Thai, Kermit** ← 60 days. Compact plant produces 2" round green fruit with white stripes.

V090 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

V091 **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 Hawai'i. 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

V092 Gourd, Bottle 🚜 📭

Lagenaria siceraria Long Calabash

60-75 days fresh, 100 days dry. Slender 36" or longer light green fruits, best trellised and allowed to climb. Vigorous, but we're not sure how tall it gets—quite tall! Tender, delicious steamed, sautéed, or baked. Also called suzza melon, zucca, Tasmanian bean, Guinea \$5.00—4" pot

Ground Cherry Physalis pruinosa

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

\$3.00—3.5" pot:

V093 Cossack Pineapple —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

V094 Loewen Family Heirloom —70-80 days. Yellow penny-sized fruit. 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.

\$4.00—4" pot:

V095 **Drott's Yellow ₹** —55 days. Super sweet halfinch fruits on sprawling, productive plants. Organic

Kale Brassica oleracea

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

\$3.00—3.5" pot:

V096 **Madeley** —30 days. Vigorous English heirloom with abundant harvests of giant flat leaves, tender and sweet. Set aside plenty of garden

V097 **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:

V098 **Dinosaur** ← 60–70 days. The flavor is sweet and mild, 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.

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:

V122 **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.

V123 **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.

V124 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.friendsschoolplantsale.com/grow-your-ownmushrooms

Kale continued

\$6.00—6 plants in a pack:

V099 **Dazzling Blue** 49-50-60 days. Blue-tinged leaves with bright pink midribs and veins. Survives sub-freezing temperatures better than other dinosaur (lacinato) kales. 24-30"h

VI00 **Garden Mixer** —Six varieties: Dinosaur, White Russian, Scarlet Curly, Lark's Tongue, Russian Frills, and Red Ursa.

VIOI **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

VI02 **White Russian** —50–60 days. Frilled pale green leaves with white veins. Tender and sweet, regarded as one of the best-tasting kales.

V103 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 microgreens 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 \$5.00—seed packets O Organic

Kohlrabi Brassica oleracea

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 require peeling, and taste like broccoli accented by radish. Can be eaten raw, chopped in a salad, or grated into slaws. For a cooked appli cation, steam, boil, or grill it. The

fresh greens are also good cooked. \$3.00—4 plants in a pack: V104 Early Purple Vienna 🕮 60 days. Purplish outside, greenish white inside.

\$6.00—6 plants in a pack:

V105 **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.

V106 **Mixed** —Three each F1 hybrids Grand Duke (green, 50 days) and Kolibri (purple, 43 days).

VIO7 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. Secondyear plants will go to seed, creating an essentially perennial vegetable. Tolerates light frost. \$2.50—3.5" pot

Outdoor Kits

\$30.00—boxed kit:

V125 Wine Caps Stropharia rugosoannulata—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, this is one of the few types of perennial mushrooms that will produce the same season if planted in spring or early summer.

Outdoor Logs

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

\$39.00—inoculated log:

V126 **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.

V127 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.

V128 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.

The mushrooms are located INSIDE on the west side of the stairs, near the entrance.

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. $\bigcirc \mathbb{O}$

\$3.00—seed packets:

VI08 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

V109 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

\$3.00—4 plants in a pack:

VII0 **Bibb** ← 60–75 days. Early to mature, with small, compact heads. Great buttery texture, and mild flavor.

VIII **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.

VII2 Rouxai Oakleaf 📵 🕮—47 days. Head of deeply lobed leaves with stunning red tops and green interiors. Crisp texture and outstanding flavor. Very uniform plants tolerate cold and heat. $High\ downy\ mildew\ resistance.\ Open-pollinated.$

VII3 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:

VII4 **Encore Mixed** —One each of Green Forest romaine, Tropicana green leaf, New Red Fire red leaf, and Red Cross red butter. Organic

VII5 **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. Heattolerant, but best for spring. High resistance to downy mildew. 6"h Organic

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:

VII7 Kagraner Sommer Butterhead —55–60 days. Softly folded leaves encircle crisp, tasty hearts. Slow-to-bolt German heirloom with exceptional heat tolerance.

VII8 Romaine, Spinach Lettuce —50 days. Combines the crispness of romaine with the nutrition of spinach. Selected to be short and open, like spinach, to allow more sunlight into the center.

VII9 **Springtime Head Mix** —Mix of red and green varieties, including butterheads, romaines, and Batavians. Soft, tender textures and mild, sweet

Key

O Full sun

- Part sun/part shade
- Shade
- Attractive to bees
- Audubon-endorsed

Y Hummingbird-friendly

- W Butterfly-friendly
- Attractive foliage
- Culinary
- & Edible flowers **☼** Ground cover
- **Houseplant**
- Minnesota native
- Rock garden
- **♣** Cold-sensitive: keep above 40°F
- Toxic to humans
- Saturday restock



Shiitake musrooms

Leaf lettuce

Vegetables

Key

- O Full sun
- Part sun/part shade
- Shade
- ★ Attractive to bees
- Audubon-endorsed
- **Butterfly-friendly** Hummingbird-friendly
- Attractive foliage
- Culinary
- & Edible flowers
- & Ground cover
- 🛎 Houseplant
- Minnesota native
- Rock garden
- **ℰ** Cold-sensitive: keep above 40°F
- Toxic to humans
- Saturday restock



Open Pollination

When self-pollinated or pollinated by a plant of the same variety, the seeds produced by an "open-pollinated" plant will grow back the same as the parent plant, aka "true to type."

Typically this will occur by natural methods such as insects, birds, or wind.

Contrast this with hybrid plants, which are made by intentionally cross-pollinating two different varieties. Seeds saved from a hybrid plant that has been open-pollinated will not be true to type.

Melon, Cantaloupe Cucumis melo

Sweet muskmelons. Will climb by tendrils.

\$3.00—seed packets:

- V120 PMR Delicious 51—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. Organic
- VI21 True Love—76 days. High sugar content and perfect texture will make you fall in love. Fruit at 2–3 pounds will "slip" off the vine when ready. Hybrid from the University of New Hampshire. Organic

Mushrooms, see box on page 13

Mustard Greens Brassica juncea

Spunky, peppery leaves, packed with vitamins and flavor. $\bigcirc \bigcirc$

\$3.00—4 plants in a pack:

V129 **Green Wave** —50 days. Large, frilly leaves.

\$6.00—6 plants in a pack:

VI30 **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. 36-48"h

- VI3I **Burmese** 🐠 🦇 53 days. A good entry point into okra because the pods are less gooey. Nearly spineless pods are tender and sweet when 10" long and matured to a creamy yellow-green. Plant produces pods once it is 18" tall. Leaves as large as 16" across. Heirloom from Myanmar.
- V132 **Cajun Delight** ##—50-55 days. Bushy plants produce tender 3-4" dark green fruits. Spineless. 1997 All American Selection winner.

\$3.50—3.5" pot:

- VI33 **Okinawa Pink** —55 days. Uniquely ribless pink pods. The color fades when cooked. Pods are tender up to 6", but are best picked when 2-4".
- VI34 **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.

Onion Allium cepa

Each pot has multiple plants. Separate when planting. & \$2.50—3.5" pot:

- VI35 **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.
- VI36 **Red Mercury** ← 100–120 days. 25–30 plants per pot.
- VI37 **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

\$6.00—6 plants in a pack:

- VI38 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. Multiple plants per cell.
- VI39 Long Red Florence 🕮—100–120 days. Italian heirloom with a mild sweet flavor. Elongated redpurple bulbs. Multiple plants per cell.
- V140 Mixed -Two each of Patterson (yellow storage, 105 days), Redwing (red storage, 100-120 days), and Whitewing (slicing, 105 days). Multiple plants per cell.

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 want to grow in full sun unless otherwise noted. \bigcirc "

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

VI4I Onion, Egyptian Walking

Allium cepa proliferum

Non-flowering onion that produces small clusters of reddish, marble-sized bulbs (bulbils) at the tops of the stems. As these bulbils increase in size and weight the stems bend to the ground and the bulbils take root. This allows the plant to "walk" around the garden. The tops, underground bulbs, and bulbils are all edible. However, many people prefer to eat only the milder green tops and immature bulbils. Perennial (and fun). 18–24"h ○ ● \$4.00—2.5" pot

V142 Orach, Red Atriplex hortensis

40-60 days. Thick, buttery-tasting dark purple-red leaves. Ornamental vegetable dating back to Roman times. Eaten like spinach, raw or cooked. Thrives in cool weather. Seen in many English flower gardens. \$3.00—4 plants in a pack Self-seeding.

V143 **Parsnip** Pastinaca sativa Halblange

120 days. Wedge-shaped, highly uniform white roots with strong tops for easier pulling. "Halblange," German for "half-long," 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 packets

Peanuts Arachis hypogaea

After the small yellow flowers drop, the developing seeds dive into the ground to ripen. Delicious when roasted. High in protein. Try making your own homemade peanut butter. ⊱

\$2.50—3.5" pot:

VI44 **Jumbo Virginia** 49—120 days. High yields of large, plump peanuts. Good for northern climates.

\$3.50—4" pot:

V145 **Black** ■—100 days. Sweet and nutty heirloom with black-purple-skinned peanuts. Grows well in a container with lots of rich humus. 12-15"h

Peas Pisum sativum

While we only eat the peas of shelling varieties, the rounded pods of mature snap peas and the flat pods of snow peas are eaten whole. Plant once in April and again in August for two harvests. Climbs by leaf tendrils.

\$3.00—seed packets:

- V146 Blizzard Snow—58 days. Crisp, sweet pods form in pairs, making harvesting quicker. Best grown on a trellis. Open-pollinated. 30-36"h Organic
- VI47 **Cascadia** (EW)—60 days. Plump, juicy 3" snap pea pods on heavy-yielding vines. Broad disease resistance allows for spring or fall planting when conditions are cold and wet. Open-pollinated. 36"h Organic
- V148 **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
- V149 **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 16

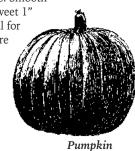
Pumpkin Cucurbita pepo

Sprawling vines, so give them room. \$3.00—seed packets:

- V216 **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 with thick walls of sweet, deep orange flesh that make it perfect for baking, too. Heirloom from France. Also called Sugar Pie and Rouge Vif d'Etampes. Organic
- V217 **Howden**—95 days. Great for jack-o'-lanterns. Organic
- V218 New England Pie —105 days. Easy-tohandle, 5-pound fruit has dry, stringless flesh and exceptional texture for making pies. Heirloom.

\$5.00—seed packets:

V219 **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



V220 Radicchio Cichorium intybus Indigo 🚚

70 days. Dark purple 4-5" heads. Bitter accent leaves, great for salads, stir fries, and grilling. F1 hybrid.

\$6.00—6 plants in a pack

Radish Raphanus sativus

Radishes are best grown from seed.

\$3.00—seed packets:

- V22 | Cherry Belle—22 days. Round, smooth, and cherry red. Crisp, mild interior is bright white. Best harvested when roots are less than 1" in diameter. Organic
- V222 **Daikon** —50 days. Large carrot-like roots are pure white with shoulders that turn green as they push out of the ground and are exposed to light. 2-6-pound roots live up to their Japanese name which means "big root." Used in pickling, fermenting, Asian salads, and stir fries. If left to bolt, will provide volunteers the next year. Organic
- V223 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

V224 Ramps Allium tricoccum 🚚

Perennial wild leeks, usually found growing Ramps 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 ●◆☆

\$15.00—6 plants in a pack

V225 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. O O Organic

\$3.00—seed packets **Scallions** Allium fistulosum

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

\$2.50—3.5" pot:

V226 **Evergreen Hardy White** ₩—60–75 days. White with green shoots. 40–50 per pot. Separate when planting. \$6.00—6 plants in a pack:

V227 **Deep Purple** 30 days. Reddish purple stems

remain vibrantly colored throughout the growing season. Multiple plants in each cell.

V228 Shallots 🚜

Allium ascalonicum Ambition

105 days. A connoisseur's onion with gentle flavor. Multiple plants per pot; separate when planting. & \$2.50—3.5" pot

V229 **Spinach** Spinacia oleracea Butterflay

20 days baby, 45 days full-grown. Vigorous and coldtolerant (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

V230 Spinach, Caucasus Mountain Hablitzia tamnoides

Heart-shaped leaves taste like mild spinach, with young flower clusters and shoots also edible raw or cooke 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 ○ ● 🈤

V23| Spinach, Hibiscus 🚜 🕦

Abelmoschus manihot Auntie Lilli's

Pink and pale yellow 6" flowers bloom summer-fall on burgundy stems. Variegated pink and burgundy leaves. 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. Known by many, many other names, such as "aibika," Queensland greens, sunset hibiscus, slippery cabbage, bele tree, salad tree, and tree spinach. 48-72"h by 24–36"w ○ **①** ₩ **③** \$16.00—5.25" pot

SPINACH, MALABAR-WONDERBERRY PAGE 16

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

Vegetables

Hot Peppers Capsicum annuum (exceptions noted)

Vegetables want to grow in full sun unless otherwise noted. $\bigcirc \overset{\text{"}}{\smile}$

\$2.50—3.5" pot:

VI50 Anaheim -75 days. Mildly hot 7" fruits. Good for canning, stuffing, freezing, or drying.

VI51 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.

VI52 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.

V153 **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.

VI54 Fish Pepper 49—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 🎕

VI55 **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.

VI56 **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.

VI57 **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.

VI58 **Hungarian Wax** € —70 days. 6–8" long and 2" wide, sets fruit even in cool weather. Also called hot banana.

VI59 **Medusa** 49—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 🛎

VI60 **Satan's Kiss** 🕮—85–90 days. Popular Italian heirloom 2-4" pepper is round, red, sweet, and spicy (40,000–50,000 SHU). Try stuffing it with anchovies and mozzarella, and grilling. 24-36"h \$2.50—3.5" pot (continued):

VI61 **Serrano** —80–85 days. Long, thin green fruits. 10,000-23,000 SHU.

V162 **Super Chili** - 75 days. Highly ornamental plants, spicy in the cayenne range.

V163 **Thai Dragon** 🕮—85 days. Up near the habanero on the heat scale; grown as a potted ornamental.

\$3.00—2.5" pot:

V164 **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. Organic

\$3.00—3.5" pot:

V165 **Buffy** ← 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 (very hot!). AAS winner 2022. F1 hybrid. 28"h

V166 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.

VI67 Cayenne, Red -65-85 days. Heat: 30,000-50,000 SHU (hot!)

V168 **Fatalii** 🕮 — 80 days. Bright yellow, bonnet-shaped 3" fruits with an intense fruity-citrus flavor. Rivals habanero for heat.

V169 **Habanero, Chocolate** *C. chinense* —100–120 days. Small flattened bell shape. Green when immature. Heat: 200,000–300,000 SHU (very hot!).

V170 Habanero, Habanada C. chinense -75 days green, 100 days orange. Wrinkly, pointed 2-3" peppers have the fruity and floral notes of habeneros without any spice (even the seeds are sweet and add to the flavor). Developed at Cornell University.

V171 Habanero, NuMex Orange Suave C. chinense ₽ 70 days green, 90 days yellow-orange. Taste the habenero's citrusy flavor without setting your mouth on fire. Slightly larger than other habaneros. Developed by New Mexico State University. 850 SHU.

V172 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

V173 🕮 \$3.00—4 plants in a pack

V174 \$\$ \$3.00—3.5" pot Organic

V175 Jalapeño, Sweet Poppers 🕮 — 65-85 days. Jalapeno with all the flavor and none of the heat. \$3.00—3.5" pot \$3.00—3.5" pot:

V176 **Lady Han Korean** 49—65 days green, 80 days red. Narrow 4" fruits ripen to bright red. Intermediate size and heat level compared to other Korean varieties. Dry and deseed to make gochugaru (ground red pepper flakes), and gochujang (fermented chili paste). East Asian heirloom.

V177 **Pasilla, Holy Mole 49**—85 days. Mildly hot pepper matures from green to a warm brown. Excellent for making chili powder, sauces, and mole sauce.

V178 **Poblano, Baron** @—65 days green, 85 days red ripe. Reliably productive, with 5" mild fruits (1,000-1,500 SHU).

V179 **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

\$4.00—4" pot:

VI80 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

VI81 Korean Dark Green 49-80 days. Heirloom with 3-4" green to red fruit and moderate heat. Great in kimchi and other Korean dishes.

V182 Scotch Bonnet 🕮 #4-84 days. Squashed-looking 2" pepper named for the Scottish tam o' shanter cap. Sweeter and with a more complex flavor than habanero. Important in West African and Caribbean (especially Jamaican) cuisine, its meaty walls do well in long-cooked jerks and curries. Also called bonney, bonny, and Scotty bon. Heat: 100,000-350,000 SHU.

VI83 Sugar Rush Peach —80–120 days. Peachy orange 3" fruit has a fruity tropical taste with a hint of sweetness. Slow to mature, but allow fruit to ripen into its full color for best flavor. Heavy producer. 10,000-20,000 SHU.

V184 **Thai Yellow Chili** —70–80 days. Gold-orange, very hot and flavorful.

V185 **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.





Get a text message

when your wristband # is called, or when wristbands are no longer required each day. See the details in "How to Do the Sale," page 3.



Sweet Peppers

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

\$2.50—3.5" pot:

11". Good yields over a long season. Sweet and delicious. Great for grilling and frying as well as general use.

V187 Carmen —60 days. Italian horn-shaped fruits are 6" long with wide shoulders and mediumthick walls. Great fried or raw: one of the sweetest. Good for containers.

VI88 **Chocolate Beauty** —80–90 days. Ripens to a rich brown color.

VI89 **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

V190 **Golden Summer** —72 days. Bell-shaped yellow fruits. F1 hybrid.

VI91 **Gypsy** € 58 days. Sweet 3–4" peppers, recommended for cooler climates like ours. Fruit matures from light yellow to orange to red. F1 hybrid.

V192 Hungarian Paprika Spice TD -70 days. Abundant 4" peppers that ripen to deep red. Sweet, dry flesh is ideal for drying and grinding into paprika. Heirloom from Hungary where the finest paprika peppers originate.

V193 **Purple Beauty** ← 70–75 days. Blocky 3" by 3" peppers that mature to eggplant purple with thick, crunchy walls.

V194 **Sweet Olly** —57 days green, 63 days red. Early and fast-ripening variety. Exceptionally sweet with thick walls. Robust and reliable plants. F1 hybrid. Organic

\$3.00—3.5" pot:

Capsicum annuum 🕊

V195 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

V196 **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:

V197 **Golden Treasure** 49—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.

V198 Lady Bell 49—72 days. Sweet green maturing to red. F1 hybrid.

\$3.50—3.5" pot:

V199 **Jimmy Nardello** —80–90 days. Long, thin, gnarly peppers ripen bright red. Brought to the U.S. by Guiseppe Nardello from Ruoti, a village in the Basilicata region of southern Italy. Small and productive.

V200 **Oranos** ← 60 days green, 75 days orange. High-yielding Italian hybrid with tapered orange 5–6" fruits. Crisp snacking pepper. Organic

\$4.00—4" pot:

V201 **Cubo Orange € €** 65 days green, 85 days orange. Thick-walled 4" fruits on productive, resilient plants. Bright, fruity flavor. F1 hybrid.

V202 **Iko Iko a** −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.

V203 **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.

V204 **Mini Bell, Chocolate** 49—60 days. Brown fruits on compact plants that fit nicely into small garden spaces or patio planters. The peppers are 1.5" long. Organic

V205 Mini Bell, Red P OTGANIC V206 Mini Bell, Yellow 🕮 Organic

V207 **Wisconsin Lakes** 49—75–85 days. Sweet, thickwalled 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

V208 **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.

Vegetables

Key

- O Full sun
- Part sun/part shade
- Shade
- Attractive to bees
- Audubon-endorsed
- ₩ Butterfly-friendly

 * Hummingbird-friendly
- * Hummingbird-frien
- Attractive foliage
- Culinary €
- Edible flowers
- Minnesota native
- ☼ Rock garden⅙ Cold-sensitive:
- keep above 40°F
- Toxic to humans
- Saturday restock

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. 36–72″h ○ ●

\$4.00—4" pot:

V232 **Green** ← Green stems and leaves.

V233 **Red** *B. alba* var. *rubra* —Stems and veins on the undersides of the leaves are magenta to red.

Ornamental, too.

V234 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 blite. Horticultural source. 18"h [7] \$4.00—seed packets

So Much Spinach

ow often do you think about spinach? If you are like me, it's only in the produce aisle when you need something green that lasts a long time and you can't bear the idea of eating any more kale. Sure, spinach is a superfood with tons of vitamins and minerals and antioxidants and all the good stuff, but is it exciting? Is it romantic? Has it ever, ever been the stuff of dreams? I don't think so.

And yet, if you very carefully read the catalog, this year you will find SEVEN (7) different plants, in addition to actual spinach, that have spinach in their names. Like spinach, they're all leafy and green and edible, but there are a lot of differences too. Some are vining, some don't taste like spinach, and one even grows in the shade. If you're looking to shake up your vegetable game but like the nutrition and reliability of spinach, take a look.

V059 **Perpetual Spinach Chard.** This one is an old Italian heirloom chard. It's in the same family as spinach, and apparently the young leaves taste a bit like spinach (the older ones less so) and it looks more like spinach than chard. But it's still chard.

VII8 **Spinach Lettuce Romaine.** In spite of having a ridiculously long name, each word of which is a different type of green, this is lettuce. It's in the Daisy family, not the Amaranth family of spinach and the like, but it looks a lot like a rosette of spinach and has spinach's improved nutrition as well

V230 **Caucasus Mountain Spinach.** This one is very different from spinach, and from most vegetables, in that it is a twining vine, it grows in the shade, and it's perennial. Its relationship to spinach comes from the flavor, not the finer texture, of its heart-shaped leaves.

V231 **Aunt Lilli's Spinach Hibiscus.** Probably the most unusual and the least spinach-y on this list. It has lots of other common names that don't include spinach, such as South Sea salad tree, sunset muskmallow, and slippery cabbage. It's a large tropical shrub that has hibiscus-like flowers and leaves variegated with pink and burgundy. A member of the Mallow family, it's related to cotton and okra, and you can eat any part of the plant, flowers included. Why the spinach in its name? Because its nutritious leaves can be used like spinach. That's about the extent of it.

V232 **Malabar Spinach**, **green**. It's pretty closely related to spinach, but it's a twining vine that thrives in the heat of the summer when spinach gets bitter. Leaves taste like spinach but are thicker and chewier.

V233 **Malabar Spinach, red.** Similar to green, except this one has red stems and veins. Quite lovely in a pot.

V234 **Strawberry Spinach.** A self-seeding annual native to Minnesota, it's in the same sub-class as spinach, but it grows edible leaves and berries. The leaves are a good substitute for spinach, the bright red berries are seedier and milder tasting than strawberries.

Remember:

"I'm strong to the finish, 'cause I eats me spinach."

—Popeye the Sailor Man

Vegetables want to grow in full sun unless otherwise noted. ○ [™]

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

Squash, Summer Cucurbita pepo

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

\$3.00—seed packets:

- V235 **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
- V236 **Zucchini, Stardust (ED)**—52 days. Abundant and uniform fruit, best harvested at 6–9". Leaves are variegated, adding ornamental value. Openpollinated.

\$4.00—seed packets:

V237 **Zucchini, Golden**—50–55 days. Bright yellow. Best when picked under 8". Heavy yields on bushy plants.

Squash, Winter Cucurbita

Vining fall vegetables that are best after a touch of frost. Will climb by tendrils. &

\$3.00—seed packets:

V238 **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.

V239 **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. Vines up to 6'.

V240 **Butternut, Waltham** *C. moschata*—110–120 days. Beige, long-necked fruits.

- V241 **Delicata**, **Honey Boat** *C. pepo*—90–100 days. Cream-colored oblong fruits with deep green stripes, up to 8" long. Up to seven fruits of 1–3 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'.
- V242 **Red Kuri** *C. maxima*—95 days. Smooth, onion-shaped red-orange 3-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.
- V243 **Spaghetti** *C. pepo*—90 days. When cooked, the interior walls separate into spaghetti-like strands. Oblong yellow fruits are 3–5 pounds. Introduced by Sakata Seed Co. of Japan in 1934. Stores for a few weeks.

V244 Sunchoke 🚜

${\it Helianthus\ tuberosus\ Stampede}$

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

Sunchoke tuber

Sweet Potato Ipomoea batatas

Yummy mashed or baked. Wait until the soil is fully warm to plant in June or early July. Keep them warm in the meantime, and when planted, needs a warm location. 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. &

\$3.00—3.5" pot:

V245 **Beauregard** ← 100 days. Copper-colored, inside and out.

V247 **Tatsoi** Brassica rapa Scarlet Red 🚚

25 days for baby leaves, 45 days for plants. Spoonshaped reddish purple leaves with green undersides retain color when cooked. 6–8" heads. \bigcirc \bigcirc

\$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:

- V249 **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.

\$3.50—4" pot:

V251 **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. $\mbox{\ensuremath{\it \&f}}$

\$3.00—seed packets:

- V324 **Blacktail Mountain**—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.
- V325 **Crimson Sweet**—85 days. Blocky 20-pound fruits have a deep red interior famous for high sugar content and great taste. Beautiful pale green rind with dark green striping. Resistant to fusarium wilt and anthracnose.
- V326 **Moon and Stars**—81–90 days. Surprising yellow dots and spots sprinkle both the dark green melon and the leaves. Seeds will produce the same plant next year. Melon weighs 20–40 pounds. 6–12"h by 48–72"w

V327 Wonderberry 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 (\$\otime{\omega}\$ \$3.00—3.5" pot

$Potato\,$ 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:

spinach

V209 **Yukon Gold** ← —65–75 days. Yellow with a firm yellow interior. Early-bearing determinate.

\$5.00—1 pound of seed potatoes:

- V210 **Adirondack Blue**—70–90 days. Deep purple skin and interior stay purple after cooking. Round to oblong tubers. Determinate.
- V211 **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.
- V212 **Austrian Crescent**—81–90 days. Large yellow heirloom fingerling. Long, firm tubers are good for boiling, steaming, or salads. Indeterminate.

\$5.00—1 pound of seed potatoes:

- V213 **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 increase in size. Skin color will fade in intensity the longer it is stored. Compact plant with purple flowers. Determinate.
- V214 **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.
- V215 **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.



Heirloom Tomatoes Solanum lycopersicum O ...

These varieties have been cultivated around the world for decades or centuries. Heirloom tomatoes tend to be indeterminate (vining, ripening over time) and generally require support unless noted as determinate (bushier, ripening all at one time—good for canning and freezing). All are open-pollinated, meaning you can save seed from year to year.

\$2.50—3.5" pot:

- V252 **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.
- V253 **Big Rainbow** 89—80–90 days. Large yellow and red bicolored beefsteak tomato. Fruit can be up to 2 pounds each.
- V254 **Bloody Butcher** —65–70 days. Early and highyielding variety. Great full tomato flavor and exceptional dark red color. Fruits average 4 ounces and are borne in clusters.
- V255 **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. Potatoleaf foliage. Heavy yields, thrives in heat.
- V256 **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.
- V257 **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.
- V258 Garden Peach 49-71 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.

V259 **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

V260 Green Zebra 🕮 — 75–80 days. Green with dark green stripes when unripe, but ripens to yellow with bright green interior. Medium-sized, sweet.

V261 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):

- V262 **Igleheart Yellow Cherry ₹** —70 days. Sweet, rich half-inch fruit. Vining and early maturing. Past winner of the Seed Savers Exchange taste test.
- V263 **Jaune Flamee** —70 days. Baseball-sized orange fruits are good for fresh eating and the best for roasting. Early and high-yielding.
- V264 Jersey Devil —80–90 days. Flavorful 6" fruit that was once a pillar of the New Jersey tomato industry. Pointed like a pepper, the fruit is meaty and juicy with very few seeds, ideal for sauce or salsa.
- V265 **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.
- V266 **Mr. Stripey** € —80 days. Large, lightly ridged, vibrantly colored red-and-yellow striped tomato with a mild, low acid taste.
- V267 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.'
- V268 **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.
- V269 **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.
- V270 **Trophy** —80 days. Firm red fruits are juicy and mildly sweet, weighing 5-7 ounces each. From 1847.

\$3.00—3.5" pot:

- V27| **Borealis Beefsteak** 49—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.
- V272 **Brandywine** –78 days. Amish heirloom. Deep pink color, 1 pound or more. Exquisite taste. Very rich and distinctively spicy. Organic
- V273 Oaxacan Jewel—80–85 days. Gold beefsteaks with ruby streaks are 8–16 ounces each. Slicing reveals the red marbling. Rich, tart, and juicy. The Spanish name is "joya de Oaxaca."
 - /274 **Yellow Pear 🕮**—70 days. Cherry-size gold

\$3.00—4 plants in a pack:

- V275 **Amish Paste** 49—80 days. Bright red medium tomatoes with a meaty and juicy interior. Excellent for sauce and eating fresh.
- V276 **Bonny Best** 49-72-75 days. Medium-sized red tomato, resistant to cracking; few seeds. Good for canning and slicing.
- V277 San Marzano 🕮—80–90 days. Elongated 3" fruits. This is a classic Italian paste tomato. Chefs call it the premier tomato. Large plants with heavy yields.

\$3.50—4" pot:

- V278 Black Cherry 49-65 days. Cherry-sized fruits the color of dark chocolate continue to ripen after light frost. Flavor is rich and sweet; a favorite of
- V279 **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.
- V280 Grandpa's Minnesota 🕮 75 days (some sources say fewer days). Abundant red 1" cherries with mild sweet flavor.
- V281 **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.
- V282 **Omar's Lebanese** 49—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
- V283 **Orange Russian 117** € 80–90 days. Large, meaty, bicolor oxheart tomato. The thick walls are gold marbled with reddish pink. Organic
- V284 **Paul Robeson** 99—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. Flavorful fruits, with good acid-to-sweet balance, are a favorite of many.

\$4.00—3.5" pot:

V285 **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:

- V286 **Red Robin** —55 days. Very small cherry tomato plant, ideal for smaller pots or hanging baskets. Could be grown indoors all year. Good harvest of 1" red fruits with a mildly sweet flavor. Determinate. Organic
- V287 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:

- V288 Early Annie 49—60 days. Round, meaty 3" fruits with few seeds on short plants. Particularly good for canning. Determinate.
- V289 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.
- V290 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:

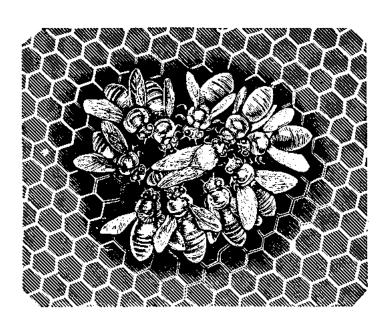
- Bush All Star
- · Cherry Falls
- Early Annie
- Early Doll
- Martino's Roma
- Minibel
- · Mixed Hybrids · Mountain Merit
- Northern Delight
- Red Robin
- · Roma Long
- Saucy Lady
- Vivacious

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.



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
- Early Annie
- Early Doll
- · Martino's Roma
- Minibel
- · Mixed Hybrids
- Mountain Merit · Northern Delight
- Red Robin
- Roma Long
- Saucy Lady
- Vivacious

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

\$2.50—3.5" pot:

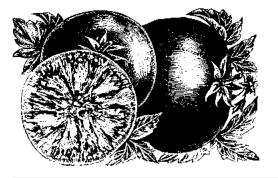
- V291 Bush All Star 🕮—65 days. Red F1 beefsteak with 7-ounce fruits. Determinate.
- V292 Early Doll -55 days. Short-season gem with robust flavor, amazing for such an expeditious producer. Each weighs 4–6 ounces. F1 hybrid, determinate. Also called 4th of July.
- V293 **Jelly Bean** 49-66-72 days. Flavorful red grape tomato. Good producer. Open-pollinated and indeterminate.
- V294 Midnight Pear 🦇 60 days. Bronzy red quarterounce fruits with outstanding flavor. From Cornell's Galaxy Suite of tomatoes. Indeterminate and open-pollinated.
- V295 Midnight Snack 🕮—65–70 days. Indigo-type cherry tomato, red with black-purple shoulders. AAS award winner. F1 hybrid, indeterminate.
- V296 Minibel 🕮—65–70 days. Compact, bushy red cherry tomato requires no support. Perfect for containers or small spaces. Determinate, open-
- V297 Mortgage Lifter VFN (EW) #9—83 days. An improved version of the original Radiator Charlie's Mortgage Lifter, with better productivity and high resistance to verticillium, fusarium, and nematodes. Fruit is 10-14 ounces. Indeterminate and open-pollinated.
- V298 **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. Organic
- V299 Sungold -- 60 days. Sweet-tart gold-orange cherry tomato develops in clusters. F1 hybrid, indeterminate.

\$3.00—3.5" pot:

- V300 **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.
- V301 **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.

\$3.00—3.5" pot (continued):

- V302 **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.
- V303 **Gladiator** —70–80 days. Look out SuperSauce tomato! Vigorous, with 8-ounce roma fruit. Dense interior with tangy, robust flavor. Indeterminate hybrid.
- V304 **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.
- V305 Indigo Blue Beauty 49—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.
- V306 **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. Open-pollinated.
- V307 **Moby Grape** —70 days. Very sweet and succulent 2" oblong fruits can be eaten right off the vine. Open-pollinated and indeterminate.
- V308 **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. Organic
- V309 **Pink Berkeley Tie-Dye** 49—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).
- V310 **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.
- V311 **Sweetie** 49—65 days. Cascading masses of very sweet 1" cherries. High sugar content of 12-14%. Eat fresh or make into preserves or juice. Openpollinated. Indeterminate. Organic
- V312 **Tidy Treats** —50–55 days. A red cherry bred for continuous fruiting in containers. F1, semideterminate bush. 36-60"h by 24"w
- V313 **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:

- V314 **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-determi-
- V315 **Roma Long** *€***3**—70–75 days. A plum tomato with few seeds that is good for canning and sauce. Open-pollinated and determinate.
- V316 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:

- V317 **Big Beef Plus** 49—75 days. Improved Big Beef? Is that possible? Sweeter, deeper red 8-ounce fruits with enhanced disease resistance are the "Plus." F1 hybrid. Indeterminate.
- V318 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 Organic
- for BLTs. Outstanding old-fashioned tomato flavor. Weighs 1-2 pounds. Open-pollinated and indeterminate. 72–96"h
- V320 **Moonshadow** –70 days. Black grape tomato with irresistible flavor. Indeterminate and openpollinated. Organic-
- V32 | 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
- V322 **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.
- V323 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

Certified-Organic Vegetables

All plants in the Vegetables section are grown without synthetic pesticides or herbicides, and from greenhouses operated with sustainable practices. We also carry a more limited line of vegetables 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.

Amaranth

V001 Fercita Mix Arugula

V003 Astro

Beans

V009 Jade Bush

V010 Mardi Gras Blend

V011 Maxibel Haricot Vert

V012 Northeaster Pole (NEW)

V013 Provider

V014 Black Valentine, Henderson's Stringless

V016 Orca

V017 Detroit Dark Red

Bok Choi

Beets

V022 White-Stemmed Pac Choy

Broccoli

V025 Premium Crop

Carrots

V044 Cosmic Purple V045 Danvers Half Long

V046 Lila Lu NEW

V047 Red Cored Chantenay V048 Starburst Blend

V049 Yaya NEW

Corn, Popcorn

V064 Glass Gem V065 Megnificent

Corn, Sweet

V066 Hjerfield Blue V067 Who Gets Kissed

Cucumbers

V070 Green Finger V071 Marketmore 76

V072 Mini-Me

V073 National Pickling V074 Shintokiwa

V075 Suyo Long V076 Bushy

Edamame V079 Chiba Green

Eggplant

V087 Little Fingers

Ground Cherry V095 Drott's Yellow

Kale

V098 Dinosaur

Kale, Ethiopian V103 Kale, Ethiopian

V108 Gourmet Salad Blend V109 Red Planet Salad

Blend VII4 Encore Mixed

VII5 Spretnak VII6 Tom Thumb

Melons

VI20 PMR Delicious 51 VI21 True Love

Parsnip

V143 Halblange

Peas

V146 Blizzard Snow V147 Cascadia V148 PLS 595 Shell

V149 Sweet Gem Peppers (Hot, Sweet)

V164 Flaming Flare V173 Jalapeño V179 Shishito

V180 Carolina Reaper V194 Sweet Olly

V200 Oranos V202 Iko Iko V204 Mini Bell, Chocolate

V205 Mini Bell, Red V206 Mini Bell, Yellow V207 Wisconsin Lakes

Potato

V210 Adirondack Blue

V211 Adırondack Red V212 Austrian Crescent

V213 Dark Red Norland

V214 Magic Molly V215 Oneida Gold

Pumpkin

V216 Cinderella

V217 Howden

V218 New England Pie NEW V219 North Circle

Radish

V22 | Cherry Belle

V222 Daikon V223 French Breakfast

Salad Greens V225 Kaleidoscope Mix

Spinach

V229 Butterflay

Squash, Summer V235 Yellow Crookneck

V236 Zucchini, Stardust NEW V237 Zucchini, Golden

Squash, Winter

V238 Acorn, Sweet REBA V239 Buttercup, Burgess

V240 Butternut, Waltham

V241 Delicata, Honey Boat

V242 Red Kuri

V243 Spaghetti

Tomatoes

V272 Brandywine V274 Yellow Pear

V283 Orange Russian 117 V286 Red Robin

V290 Mixed Heirlooms

V298 Mountain Merit

V308 Peacevine

V311 Sweetie

V318 Choc. Sprinkles

V320 Moonshadow V322 Sunrise Bumblebee Cherry

Watermelon

V324 Blacktail Mountain

V325 Crimson Sweet

V326 Moon and Stars