









# Vegetables

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

## Hot Peppers *Capsicum annuum* (exceptions noted) 🌶️🌱

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

### \$2.50—3.5" pot:

- V150 **Anaheim** 🌱—75 days. Mildly hot 7" fruits. Good for canning, stuffing, freezing, or drying.
- V151 **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.
- V152 **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.
- V154 **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 🌱
- V155 **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.
- V156 **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.
- V157 **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.
- V158 **Hungarian Wax** 🌱—70 days. 6–8" long and 2" wide, sets fruit even in cool weather. Also called hot banana.
- V159 **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 🌱
- V160 **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):

- V161 **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.
- V167 **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 habaneros 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 habanero'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. 35–40" h \$3.00—3.5" pot

### \$3.00—3.5" pot:

- V176 **Lady Han Korean** **NEW** 🌱—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** 🌱—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:

- V180 **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**
- V181 **Korean Dark Green** 🌱—69–80 days. Heirloom with 3–4" green to red fruit and moderate heat. Great in kimchi and other Korean dishes.
- V182 **Scotch Bonnet** **NEW** 🌱—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.
- V183 **Sugar Rush Peach** **NEW** 🌱—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.

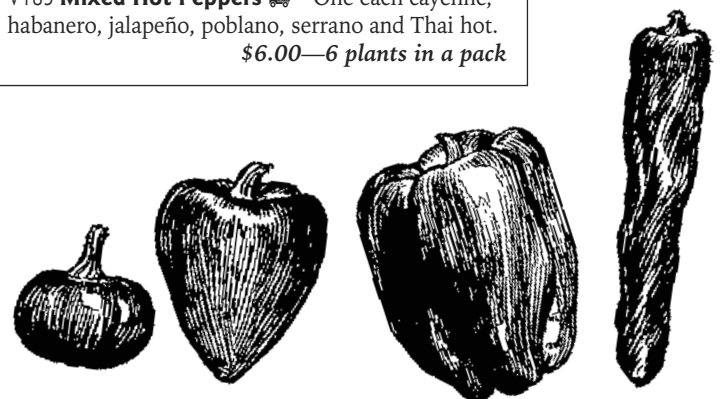
V185 **Mixed Hot Peppers** 🌱—One each cayenne, habanero, jalapeño, poblano, serrano and Thai hot. \$6.00—6 plants in a pack



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 *Capsicum annuum* 🌱

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

### \$2.50—3.5" pot:

- V186 **Aconcagua** 🌱—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.
- V187 **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.
- V188 **Chocolate Beauty** 🌱—80–90 days. Ripens to a rich brown color.
- V189 **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.
- V191 **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** **NEW** 🌱—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 Oilly** 🌱—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:

- 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** 🌱—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** 🌱—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** **NEW** 🌱—65 days green, 85 days orange. Thick-walled 4" fruits on productive, resilient plants. Bright, fruity flavor. F1 hybrid.
- V202 **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**
- 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** 🌱—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** 🌱 **ORGANIC**
- V206 **Mini Bell, Yellow** 🌱 **ORGANIC**
- V207 **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**

V208 **Mixed Sweet Peppers** 🌱—One each Purple Beauty, Valencia (orange), Early Sunstation (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

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

## Heirloom Tomatoes *Solanum lycopersicum* 🍅

These varieties 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** 🍅—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 high-yielding 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. Potato-leaf 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** 🍅—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 test.
- 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. Stripecy** 🍅—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:

- V271 **Borealis Beefsteak** 🍅—80 days. Dark red-purple with green shoulders. Meaty, rich sweet flavor. Originally sourced at a seed swap, Dr. Sue Wika of Fergus Falls has been growing and selecting this gorgeous tomato that resembles the colors of the Northern Lights. Similar to Russian heirlooms.
- 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."
- V274 **Yellow Pear** 🍅—70 days. Cherry-size gold pears. **ORGANIC**

### \$3.00—4 plants in a pack:

- V275 **Amish Paste** 🍅—80 days. Bright red medium tomatoes with a meaty and juicy interior. Excellent for sauce and eating fresh.
- V276 **Bonny Best** 🍅—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** 🍅—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.
- 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** 🍅—80 days. Mammoth pink fruit as large as 3–4 pounds. One of the largest tomatoes you can grow. Superb flavor; sweet, perfect tomato taste. Good yields on vigorous plants.
- 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** 🍅—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.
- V288 **Early Annie** 🍅—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:

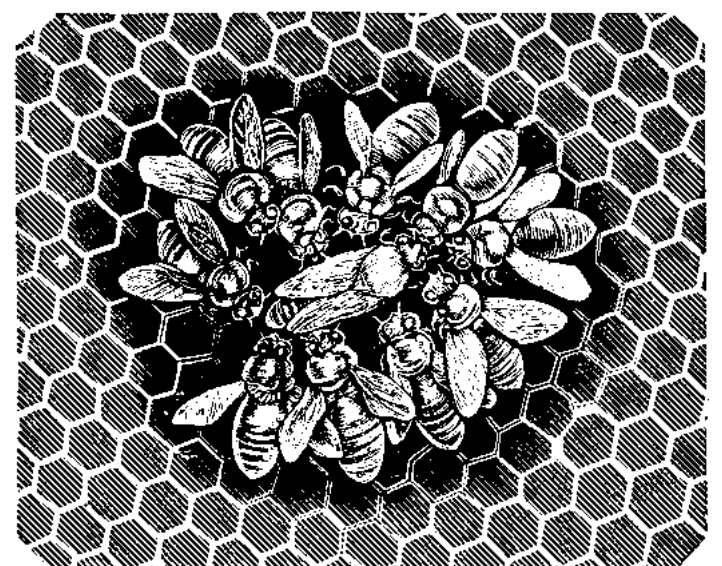
- Bush All Star
- Cherry Falls
- Early Annie
- Early Doll
- Martino's Roma
- Minibel
- Mixed Hybrids
- Mountain Merit
- Northern Delight
- Red Robin
- Roma Long
- Saucy Lady
- Vivacious

## 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](http://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. Open-pollinated 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** —66–72 days. Flavorful red grape tomato. Good producer. Open-pollinated and indeterminate.
- V294 **Midnight Pear** —60 days. Bronzy red quarter-ounce 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-pollinated.
- V297 **Mortgage Lifter VFN** **NEW**—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.
- 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** —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.
- V309 **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).
- 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** —65 days. Cascading masses of very sweet 1" cherries. High sugar content of 12–14%. Eat fresh or make into preserves or juice. Open-pollinated. Indeterminate.
- V312 **Tidy Treats** —50–55 days. A red cherry bred for continuous fruiting in containers. F1, semi-determinate 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-determinate.
- V315 **Roma Long** —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** —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
- V319 **Kathy's Red Barn** —75–85 days. A great slicer for BLTs. Outstanding old-fashioned tomato flavor. Weighs 1–2 pounds. Open-pollinated and indeterminate. 72–96" h
- V320 **Moonshadow** —70 days. Black grape tomato with irresistible flavor. Indeterminate and open-pollinated.
- V321 **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 **NEW**  
V010 Mardi Gras Blend  
V011 Maxibel Haricot Vert  
V012 Northeaster Pole **NEW**  
V013 Provider  
V014 Black Valentine,  
Henderson's Stringless  
V016 Orca
- Beets**  
V017 Detroit Dark Red
- Bok Choi**  
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 Magnificent
- 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
- Lettuce**  
V108 Gourmet Salad Blend  
V109 Red Planet Salad  
Blend  
V114 Encore Mixed  
V115 Spretnak  
V116 Tom Thumb
- Melons**  
V120 PMR Delicious 51  
V121 True Love

- Parsnip**  
V143 Halblange
- Peas**  
V146 Blizzard Snow  
V147 Cascadia **NEW**  
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 Adirondack 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**  
V221 Cherry Belle  
V222 Daikon **NEW**  
V223 French Breakfast
- Salad Greens**  
V225 Kaleidoscope Mix
- Spinach**  
V229 Butterfly
- 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