

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

Vegetables



Key

- Full sun
- ◐ Part sun/part shade
- Shade
- 🐝 Attractive to bees
- 🦉 Audubon-endorsed
- 🦋 Butterfly-friendly
- 🐦 Hummingbird-friendly
- 🌿 Attractive foliage
- 🍴 Culinary
- 🌸 Edible flowers
- 🌱 Ground cover
- 🏠 Houseplant
- 🩹 Medicinal
- 🇺🇸 Minnesota native
- 🪨 Rock garden
- ❄️ Cold-sensitive: keep above 40°F
- ☹️ Toxic to humans
- 🛒 Saturday restock



Sprouting broccoli

Did you know?

If you pay attention to Latin names, you might know that many of the green vegetables we eat are all the same species, *Brassica oleracea*! These include:

- Broccoli
- Brussels sprouts
- Cabbage
- Cauliflower
- Collards
- Kale
- Kohlrabi

Humans have been cultivating this plant for thousands of years, creating one of the most versatile species of vegetables we have.



Brussels sprouts

Amaranth *Amaranthus*

Tasty cut-and-come-again greens can be eaten raw or cooked like spinach. Harvest when young and tender. Seeds are high-protein and gluten-free. 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. Plumbeous in various colors, including magenta, pink, and light yellow. Leaves are often speckled or splashed with red. Bred for large yields of grain on smaller plants with an early harvest. 36–48”h **ORGANIC**

\$3.50—4 plants in a pack:

V002 **Lotus Purple**—100 days for grain. Reddish purple flower spikes full of purple-black seeds. Heavy seed producer. 72–96”h

V003 **Arugula *Eruca sativa* Astro**

21 days baby greens, 35 days 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 ○ ◐ **ORGANIC** **\$3.00—seed packets**

V004 **Arugula, Wild **NEW****

Diplotaxis tenuifolia Bellezia
21 days baby greens, 51 days full size. Tender texture with not too strong spice. Elegant leaves with deep serrations. Yellow flowers add a pop of spice and color to a salad. Plants have strong downy mildew resistance and store well. Also known as perennial wall-rocket. Open-pollinated. ○ ◐ **ORGANIC** **\$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:

V005a **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:

V005b **UC 72**—Created at University of California Davis to be more heat- and 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

\$14.00—1 gal. pot:

V006 **Jersey Giant**—Hybrid with large spears. Sterile, 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. Color fades and 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 between 12–18”. Also called asparagus beans, Chinese peas, snake beans, “dau gok,” and “bodi” or “boonchi.” 🌿 **\$5.00—seed packets**



Beans

Beans *Phaseolus vulgaris*

Best planted once the soil has warmed. 🌿

\$2.99—seed packets:

V009 **Trionfo Violetto Pole **NEW****—64–75 days. A “purple triumph,” this handsome and vigorous Italian heirloom produces slender deep violet pods, best picked when the diameter of a pencil and still stringless (6–8” long). Lavender flowers and leaves with purple veins and stems. 6–8”h .

\$3.00—seed packets:

V010 **Jade Bush**—55 days. Slender, stringless 6–7” beans with abundant yields. Heat-tolerant. Great disease resistance. Open-pollinated. 18–22”h **ORGANIC**

V011 **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. **ORGANIC**

Beans *continued*

\$3.00—seed packets (continued):

V012 **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. **ORGANIC**

V013 **Northeast Pole**—56 days. One of the earliest pole beans. Tall, vigorous vines produce 7–8” flattened pods with white seeds inside. Open-pollinated. **ORGANIC**

V014 **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. **ORGANIC**

\$4.00—seed packets:

V015 **Black Valentine, Henderson’s Stringless**—50–53 days. Delicious whether eaten fresh as snap beans or dried on the vine to harvest the black beans inside. Great in stews or soups, or for cooking, freezing, and canning. Easy and productive bush variety. **ORGANIC**

V016 **Hidatsa Shield**—90 days for dry. Can be harvested, shelled, and eaten at any growth stage, but most commonly picked at the end of the season as dry beans for storage. Heirloom pole bean grown by the Hidatsa people in the Missouri River Valley of North Dakota. Excellent cooked low and slow for soups and stews. Grow on a trellis or next to a sturdy plant, like corn or sunflowers.

\$5.00—seed packets:

V017 **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 **ORGANIC**

See also RUNNER BEANS, page 32

Beets *Beta vulgaris*

Harvest some of the leaves early for greens, fresh or sauteed, or wait for the flavorful roots.

\$3.00—seed packets:

V018 **Detroit Dark Red**—55–60 days. Dependable all-around heirloom, excellent for canning, pickling, or cooking. Pleasingly round 3” root with red interior. Plants tolerate heat. **ORGANIC**

\$5.00—4 plants in a pack:

V019 **Chioggia**—54–65 days. Beautiful, peppermint candy-striped 2–4” root is sweet. Heirloom named for an Italian fishing town. Pronounced k’YOH-juh. **ORGANIC**

\$6.00—6 plants in a pack:

V020 **Badger Flame **NEW****—70–80 days. Golden orange with a sweet, mild flavor. Bred in Wisconsin specifically to remove the earthy taste usually associated with beets.

V021 **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.

V022 **Gourmet Blend**—One each of Avalanche, Boldor, Chioggia Guardsmark, Cylindra, Red Ace, and Touchstone Gold.

V023 **Touchstone Gold**—55 days. Sweet yellow interior. Grows up to 3” in diameter and retains color when cooked. Open-pollinated.

Bitter Melon *Momordica charantia*

Vigorous vines benefit from trellising. Popular in Asia, Africa, and the Caribbean, and used in soups, stir fries, and teas. 🌿

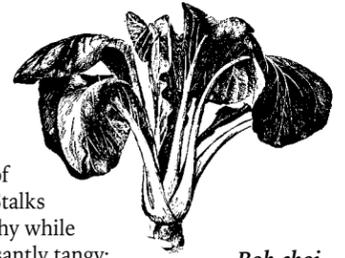
\$5.00—seed packets:

V024 **Futo Spindle **NEW****—70+ days. Bumpy 7–12” spindle-shaped fruits can be harvested green or when mature yellow, which is sweeter and less bitter. 12”h

\$4.00—4” pot:

V025 **Mara **NEW****—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.

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



Bok choy

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:

V026 **White-Stemmed Pac Choy**—25 days baby, 50 days full-size. Commonly used as a baby leaf variety. Forms a loose head. **ORGANIC**

\$3.50—4 plants in a pack:

V027 **Joi Choi**—40–50 days. Broad, heavy plants with tightly packed, thick white stems.

Broccoli *Brassica oleracea*

The vegetable your parents hid under a mountain of cheese. ○ ◐

\$3.00—3.5” pot:

V028 **Premium Crop**—58 days. Mild flavor and 9” heads, excellent for freezing. **ORGANIC**

\$3.50—4 plants in a pack:

V029 **Premier**—62 days. Fine-textured and refrigerates well. F1 hybrid.

V030 **Purple Magic**—70–85 days. Recent 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.

V031 **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:

V032 **Mixed**—Three each Premium Crop and Packman (F1, 50 days), both with large heads.

V033 **Broccoli, Cabbage, Cauliflower Mix** **ORGANIC**

Brassica oleracea

Two each of Premium Crop broccoli, Stonehead cabbage (68 days), and Snow Crown cauliflower (50 days). **\$6.00—6 plants in a pack**

V034 **Broccoli, Chinese** **ORGANIC**

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**

Broccoli, Sprouting *Brassica oleracea*

Forms many mini-heads instead of one large head. Tender leaves and stems can be eaten, too.

\$3.00—3.5” pot:

V035 **Burgundy Sprouting**—37–45 days. Hybrid with tall 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.

\$3.50—4 plants in a pack:

V036 **Loose-Head, Di Ciccio**—50–60 days. So tender and sweet, you’ll want to eat it raw. Italian heirloom, pronounced “dee-CHEECH-oh.” 24–48”h

V037 **Raab**—42 days. Large leaves are abundant and grow on thin stems with delicate buds. Harvest asparagus-like shoots and enjoy raw or lightly cooked. Also called rapini. Open-pollinated.

\$5.00—4 plants in a pack:

V038 **Purple Peacock **NEW****—90 days. Deeply serrated pink-veined leaves could be mistaken for Red Russian kale, except for the emergence of a prolific harvest of florets. Needs adequate space to spread its tail feathers. Open-pollinated. 24”h by 24–36”w **ORGANIC**

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.

\$3.50—4 plants in a pack:

V039 **Dagan**—100 days. Sprouts keep very well on the stalk. Medium to large sprouts. Hybrid.

V040 **Red Bull**—120 days. Deep red-purple sprouts and leaves that retain their color after cooking. Color intensifies and sprouts turn sweeter after a frost. Later maturing, but milder flavored and prettier than green sprouts. European heirloom.

\$6.00—6 plants in a pack:

V041 **Mixed**—Three each Falstaff Red (98 days) and Jade Cross (85 days).

Vegetables

Vegetables want to grow in full sun unless otherwise noted.

Cabbage Brassica

Dense heads of crisp leaves, used in a wide array of foods. Grated raw in slaws and salads, fermented, or cooked, you can never have too much cabbage. ○●



Cabbage head

\$3.50—4 plants in a pack:

- V042 **Copenhagen Market** *B. oleracea* —65 days. Green heirloom with 7–8" heads weighing up to 5 pounds.
- V043 **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.
- V044 **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.
- V045 **Ruby Perfection** *B. oleracea* —85 days. Deep red cabbage, beautiful in spring containers surrounded by flowers. 🌱
- \$6.00—6 plants in a pack:
- V046 **Compact Mixed** —Two each of Red Express (62 days), Alcosa (savoy, 72 days), and Caraflex (green pointed, 68 days).
- V047 **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. 🌱
- V048 **Mixed** —Two each Ruby Perfection, Copenhagen Market, and Late Flat Dutch (100 days, heirloom, 10–15 pounds).

See also CABBAGE, ORNAMENTAL, page 22

Carrots *Daucus carota*

Carrots are best from seed. Roots are sweet and earthy. When harvesting, loosen the soil so you don't snap the carrot. The leaves are also edible and make good pesto. After harvesting the root, cut the greens off right away. Carrot tops look pretty, but they keep growing and draw moisture and nourishment out of the roots. ○●

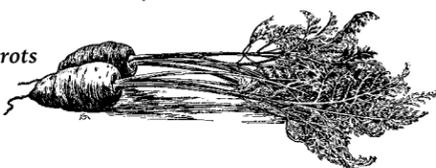
\$3.00—seed packets:

- V049 **Cosmic Purple**—60–70 days. Violet outside, orange inside. Slice these sweet carrots into rings to show off their unique coloring. Color does not fade with cooking. **Organic**
- V050 **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. **Organic**
- V051 **Lila Lu**—95 days. Deep purple with contrasting bright orange cores. Purple color goes deep enough that they stay purple when peeled. Lacks the earthy flavor of many purple carrots. Produces 4–5" roots. Open-pollinated. **Organic**
- V052 **Red Cored Chantenay**—70–75 days. Sweet, thick, and stumpy 6" heirloom with a deep red-orange core. An excellent storage carrot, growing sweeter over time. Rarely forks. **Organic**
- V053 **Starburst Blend**—70 days. Mix of orange, purple, white, and yellow carrots will add vibrant color to your salads. 7–9" carrots. **Organic**
- V054 **Yaya**—50–60 days. A great all-around carrot, the standard variety for commercial growers. 6" long and uniform with stellar flavor. Hybrid. **Organic**

\$4.00—seed packets:

- V055 **Oxheart**—90 days. Squat, thick 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.

Carrots



Cauliflower Brassica oleracea

This head-forming plant in the cabbage family prefers cooler weather. Hot weather will make the head split as the buds begin to bloom. Great for roasting, steaming, or eating raw. ○●

\$3.00—3.5" pot:

- V056 **Flame Star** —50–60 days. Pastel orange 7" heads with a buttery, nutty flavor. Adaptable, heat-tolerant hybrid that retains its color when roasted. 12–14" h
- V057 **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.

Cauliflower continued

\$3.00—4 plants in a pack:

- V058 **Twister** —62–75 days. Bright white 6–7" heads with large wrapper leaves that magically twist themselves around, protecting the heads from sun and weather. Heat-tolerant hybrid.

\$5.00—4 plants in a pack:

- V059 **Snowball** **NEW** —60–85 days. Tight 5–6" heads are pristine white, but need the cool of early summer so plant immediately. Open-pollinated. 24–30" h by 12" w. **Organic**

\$6.00—6 plants in a pack:

- V060 **Mixed** —Three each of Violet Queen (7–8" heads, hybrid, 65 days) and Snow Crown (very early 7–8" heads, hybrid, 55 days).

V061 Celery *Apium graveolens* Brilliant

110 days. Ugly, baseball-sized roots with a knobly exterior and white interior. Excellent in soups and stews or in vegetable juice. Tastes like a combination of celery, potato, and turnip. Can be shredded for use in salads or slaws. While full of fiber, they are not fibrous. Long-storing. 20–24" h ○● \$6.00—6 plants in a pack

Celery *Apium graveolens*

Crunchy.

\$3.50—4 plants in a pack:

- V062 **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
- V063 **Tall Utah** —110 days. Medium green stalks and leaves. 11–12" h

V064 Celery, Cutting

Apium graveolens Afina

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

V065 Chard, Perpetual Spinach

Beta vulgaris var. *ciela*

55 days. Milder tasting than other chards and similar in appearance to spinach. Leaves are tender with slender stalks. Does not bolt in midsummer heat, providing a steady supply of no-fuss greens. Young leaves are the most like spinach, harvesting them keeps plants productive. ○● \$3.50—4 plants in a pack

Chard, Swiss *Beta vulgaris* var. *ciela*

Ornamental dark green textured leaves with colorful stalks. Harvest can begin in four to five weeks for young salad greens. For multiple harvests, cut mature leaves just above the soil line. 18–20" h ○●

\$3.50—4 plants in a pack:

- V066 **Bright Lights** —30 days. Brightly colored stems in red, yellow, violet, pink, and orange.

\$6.00—6 plants in a pack:

- V067 **Pink Lipstick** —30 days. Magenta-pink veins and stalks. Beautiful in a flower garden or container.

Collards Brassica oleracea

Big leafy plants packed with vitamins and fiber. Delicious when cooked low and slow. Allow for lots of space in the garden! ○●

\$3.00—4 plants in a pack:

- V068 **Vates** —75 days. Very high yielding with thick, deep green leaves. 12" h by 18–24" w

\$3.00—3.5" pot:

- V069 **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.

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

\$4.00—seed packets:

- V070 **Glass Gem**—105 days. Each 3–8" ear has a unique array of colors. Selected and preserved by Carl Barnes, a part-Cherokee farmer in Oklahoma, dedicated to preserving traditional Indigenous corn varieties. **Organic**

\$5.00—seed packets:

- V071 **Magnificent**—80 days. A short-season popcorn with gem-like colors from red to orange and yellow on each cob. An Open Seed Source Initiative pledged variety. Named after Meg Perry of North Circle Seeds of Vergas, Minn. **Organic**

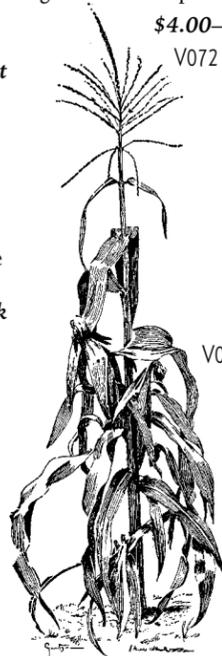
Corn, Sweet *Zea mays*

Sweet corn is bred to have sweet, soft-skinned kernels that we harvest when immature, before the sugar has turned into starch. Plant two weeks after last frost as germination is poor in cool soil. 🌱

\$4.00—seed packets:

- V072 **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

- V073 **Who Gets Kissed**—78–84 days. Compact plants bred for and by organic growers. Sugar-enhanced and open-pollinated. 60–72" h **Organic**



Corn



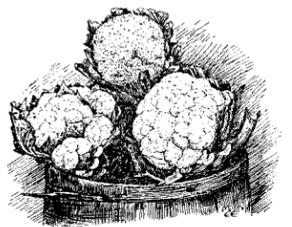
The little truck means we'll be restocking this plant on Saturday morning.

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

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 soon** 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 packets come with instructions.
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°F.

Reading a seed packet

New to sowing seeds? Here are some definitions of common terms you will find on a seed packet:

Days: Indicates the number of days between **planting and harvest**.

Thinning: Some seeds are sown close together. Thinning means **removing some of what germinated**, giving the strongest plants more room and resources.

Planting depth: How far below the **soil surface** you should plant the seed.

Spacing: Indicates the **distance to leave** between each seed you plant.

Packed for date: All seeds we sell are packed for the current year, but you might not always use a full pack in one season. If you have seeds leftover, check the packed for date. **Germination rates drop over time;** if you use older seeds, try planting more in each spot to increase the chances that one will grow.



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

Vegetables

Key

- Full sun
- ◐ Part sun/part shade
- Shade
- 🐝 Attractive to bees
- 🦉 Audubon-endorsed
- 🦋 Butterfly-friendly
- 🐦 Hummingbird-friendly
- 🌿 Attractive foliage
- 🍴 Culinary
- 🌸 Edible flowers
- 🌱 Ground cover
- 🏠 Houseplant
- 🩹 Medicinal
- 📄 Minnesota native
- 🪨 Rock garden
- ❄️ Cold-sensitive: keep above 40°F
- ☹️ Toxic to humans
- 🛒 Saturday restock



Cucumber vine



Eggplant

Cucumber *Cucumis sativus*

Crisp and refreshing, perfect for fresh eating or pickling. Get longer, straighter fruit by using a trellis or cage. Climbs by tendrils. 🌿

\$3.00—seed packets:

V074 **Green Finger**—60 days. Thin-skinned, crisp 6–8" cucumber. Durable slicer. Notable disease resistance to powdery mildew, papaya ring spot virus, watermelon mosaic virus, zucchini yellow mosaic virus, plus high tolerance to angular leaf spot. **ORGANIC**

V075 **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. **ORGANIC**

V076 **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. **ORGANIC**

V077 **Shintokiwa**—60 days. Fruits are 9–12" with exceptional flavor and crunch. Small seed cavity makes these excellent even when picked at a larger size. Open-pollinated. **ORGANIC**

V078 **Suyo Long**—65 days. Ribbed dark green heirloom, up to 18" long. Mild and sweet. **ORGANIC**

V079 **Tasty Green** **NEW**—60 days. Early-maturing, high-yield hybrid best harvested at 9" when skin is dark green with shallow ridges. Resistant to powdery mildew.

\$4.00—seed packets:

V080 **Bushy**—45–50 days. Russian variety produces many 4–5" fruits on 5' vines. Crispy cukes are suitable for pickling and fresh eating. Tolerates cool nights. Excellent for summer containers and small spaces. **ORGANIC**

V081 Cucumber, Armenian

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 the thin-skinned fruits at 12–16", when they are most flavorful. Heat-loving 15th-century heirloom from Western Asia. Climbs by tendrils. 🌿 \$2.69—seed packets

V082 Cuke-nuts

Melothria scabra a.k.a. Mexican Sour Gherkins

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 cucamelon, pepquino, and mouse melons. 48–72" h 🌿 \$3.00—3.5" pot

V083 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. **ORGANIC** \$3.00—seed packets

Eggplant *Solanum melongena*

Roast, fry, stew, or bake in a range of cuisines. 🌿

\$3.00—3.5" pot:

V084 **Classic**—70 days. Large dark purple fruits.

V085 **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

V086 **Fairy Tale**—65 days. Slender 4" light purple fruits streaked with white. Sweet, nearly seedless fruits grow in small clusters of two to four. Bred for container growing. 2005 All American Selection winner. 18–24" h

Eggplant *continued*

\$3.00—3.5" pot (continued):

V087 **Fengyuan Purple**—65 days. Taiwanese heirloom 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.

V088 **Listada de Gandia**—80–90 days. Elongated oval 8" fruits are white with lavender striping. "Listada" means "striped" in Spanish. Heirloom with heavy yields.

V089 **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

V090 **Shikou**—70–80 days. "Shikou" means "supreme" in Japanese; this first hybrid Asian-type eggplant has few seeds, thin tender skin, and a very white interior. Easy to cook, with no peeling or salting required. Plants are so productive they may need staking to support the bounty of slender 6–8" deep purple fruits. 18–24" h

\$3.50—3.5" pot:

V091 **Little Fingers**—68 days. Slim dark purple eggplants grow in clusters of three or more. They can be harvested when no longer than your little finger. However, you can also let them grow longer at no sacrifice to their mild, sweet taste. Delicious stir-fried, grilled, or even pickled. **ORGANIC**

V092 **Swallow**—51 days. The earliest Japanese-type eggplant with long, dark, narrow fruits. Very prolific.

V093 **Thai, Kermit**—60 days. Compact plant produces 2" round green fruit with white stripes.

V094 Eggplant, Red

Solanum aethiopicum Turkish

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. 🌿 \$3.00—3.5" pot

V095 Goldenberry *Physalis peruviana*

70–80 days. Small 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, or cooked into desserts, jams, and chutneys. Perennial in the tropics, 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 🌿 \$4.00—4" pot

V096 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 bean. \$4.00—4" pot

Ground Cherry *Physalis pruinosa*

This cousin of the tomato and tomatillo has fruits encapsulated in papery husks. 🌿

\$3.00—3.5" pot:

V097 **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

V098 **Loewen Family Heirloom**—70–80 days. Yellow penny-sized fruit. 19th century Dutch Mennonites brought seeds via Russia, Siberia, and Canada to Minnesota. Easy and prolific.

\$4.00—4" pot:

V099 **Drott's Yellow**—55 days. Super sweet half-inch fruits on sprawling, productive plants. **ORGANIC**

V100 Huckleberry, Garden **NEW**

Solanum nigrum Chichiquelite

60 days. White flowers. Berries turn dark blue and lose their sheen when ready to harvest, which can take up to two weeks after first changing color. Unripe berries can cause stomach discomfort. Flavor varies among plants, but is generally like a sweet tomato. Fruits are most often cooked and sweetened to use in jams, jellies, and pies where they take on more of a blueberry flavor. 36–48" h 🌿 \$3.00—3.5" pot

What's a Garden Huckleberry?

If you haven't read the description in this catalog (right above this article), do that now, I'll wait... Done? Great! Now you know a little bit about Garden Huckleberry, but there is so much more.

This plant is not a true huckleberry. Unlike real huckleberries, which are related to blueberries, garden huckleberry is a close relative of several common garden plants: tomatoes, peppers, and potatoes. That makes it part of the Nightshade plant family, or Solanaceae. It's also a part of a group of plants commonly called black nightshades.

Black nightshades are one of the most widely eaten plants in the world, both the berries and cooked stems and leaves. They go by a lot of different names, including Garden Huckleberry, Njama Njama, Managu, and Wonderberry, a plant we sold last year.

Black nightshade can refer to any of a dozen or more species distributed across every continent (except Antarctica) that look incredibly similar. When confronted with a type of black nightshade, even a trained botanist can struggle to identify the exact species.

With all this talk of nightshades, you might be wondering how deadly nightshade (*Atropa belladonna*) fits into the picture. This association is not entirely unwarranted: deadly nightshade is also in the Solanaceae family, but it is easily distinguished from black nightshade by its flower color and shape. Most importantly, black nightshade is not deadly. Despite this, in 17th century Europe, reports of deadly nightshade poisoning were falsely attributed to black nightshade due to both plants being referred to as simply "nightshade." Because of this history, black nightshade is commonly mislabeled as deadly poison in the U.S. to this day (it

is even listed on the Poison Control website).

Black nightshades, like all species in the genus *Solanum*, do contain some poisonous chemicals called glycoalkaloids, of which the most recognizable is solanine. However, it is important to remember that the dose makes the poison, and domesticated vegetables have a miniscule dose, if any, of these glycoalkaloids in them. As for black nightshades, information about their solanine levels is hard to find since they aren't a commercial crop in the U.S. One study conducted in Taiwan determined that the unripe fruit of a local black nightshade contained the highest concentration of solanine. Not enough to poison yourself (unless you want to eat an unpleasant amount of bitter, hard berries), but enough for a stomachache. Therefore, even among the enjoyers of this delicious food, we recommend not eating green berries (just like you shouldn't eat green potatoes).

Don't let all this talk of poison deter you; many edible plants have toxic parts, need to be prepared in specific ways, or affect the body negatively if you consume too much. Follow in the footsteps of billions of people throughout time and around the world who have enjoyed eating black nightshades and give Garden Huckleberry a try.



—A.J. Zozulin




Purchase by Friday, April 17th to receive your shirt by this year's sale.

Buy a Friends School Plant Sale T-Shirt

Available only through pre-purchase at Branding Wearhouse.
The QR code above will link to our webstore or go to friendschoolmn.brandingwearhouse.com and buy the t-shirt at the Friends School of Minnesota web store.

If you want to learn more about black nightshade, this article from the Forager Chef is a good place to start: foragerchef.com/black-nightshade-berries

Vegetables

Vegetables want to grow in full sun unless otherwise noted.

V101 Jelly Melon *Cucumis metuliferus* **NEW**
120 days. Tropical flavor like a combination of banana, cucumber, and lime. Harvest when fruit changes from green to orange. Juicing is a convenient method of consumption. Also known as the African horned cucumber or kiwano, this thorny, oval fruit contains many seeds encased in what resembles lime Jell-O. For best germination soil temperatures should be between 68–95°F. **ORGANIC**
\$4.00—seed packets

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. 

\$3.00—3.5" pot:

V102 Madeley—30 days. Vigorous English heirloom with abundant harvests of giant flat leaves, tender and sweet. Set aside plenty of garden space. 24–36" h

V103 Thousandhead —50–60 days. English variety with 36" leaves (yes, that's one yard) that remain tender. Highly productive. 48–60" h

\$4.00—4 plants in a pack:

V104 Dinosaur —60–70 days. The flavor is sweet and mild. Highly nutritious and ornamental. Very dark blue-green leaves 10–18" long and curled under at the edges. Heavily corrugated texture, but smooth to the touch. Also known as lacinato or Tuscan kale. **ORGANIC**

\$5.00—4 plants in a pack:

V105 Dazzling Blue —50–60 days. Blue-tinged leaves with bright pink midribs and veins. Survives sub-freezing temperatures better than other dinosaur (lacinato) kales. 24–30" h **ORGANIC**

V106 Red Russian **NEW** —20 days baby leaves, 50 days mature. Frilly purple-veined leaves with a subtly sweet, earthy flavor. Tender early leaves are perfect for adding to a salad mix. **ORGANIC**

\$6.00—6 plants in a pack:

V107 Garden Mixer —Six varieties: Dinosaur, White Russian, Scarlet Curly, Lark's Tongue, Russian Frills, and Red Ursa.

V108 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

V109 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  **ORGANIC**
\$5.00—seed packets

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 application, steam, boil, or grill it. The fresh greens are also good cooked.

\$3.50—4 plants in a pack:

V110 Early Purple Vienna —60 days. Purplish outside, greenish white inside.

\$6.00—6 plants in a pack:

V111 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.

V112 Mixed —Three each F1 hybrids Grand Duke (green, 50 days) and Kolibri (purple, 43 days).

V113 Leeks 

Allium ampeloprasum King Richard

70–80 days. Early maturing, with long white stems and upright bluish green leaves. Mild, non-bulbing onion stalks. Leave some of this biennial to over-winter in the garden. Second-year plants will go to seed, creating an essentially perennial vegetable. Tolerates light frost before going dormant for the winter. Many plants per pot; separate when planting. **ORGANIC**
\$3.00—3.5" pot



Kohlrabi

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.

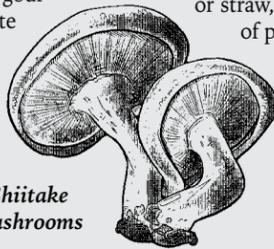
Indoor Kits

Each kit is a bag filled with inoculated growing medium. Will produce multiple harvests over several months. Best to start growing immediately after purchase, but will hold in the fridge for up to four weeks. Includes instructions.

\$28.00—boxed kit:

V128 Chestnut *Pholiota adiposa* **NEW**—Caps are covered in shaggy scales and appear oily when wet. Has a rich, nutty and sweet flavor that works with a variety of cooking methods, such as in stews, savory pastries, roasted, or even pickled. Prefers 60–70°F and greater than 85% humidity. Can be slower to fruit than other species.

V129 Lion's Mane *Hericium erinaceus*—Lacy, ruffled white caps resemble a furry head of cauliflower. This gourmet mushroom has a taste and texture similar to crab when pulled apart into strips and sautéed. Prefers 65–70°F and greater than 85% humidity.



Shiitake mushrooms

Indoor Kits continued

\$28.00—boxed kit (continued):

V130 Oyster *Pleurotus ostreatus*—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.

V131 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.

V132 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.

V133 Outdoor Kits

Stropharia rugosoannulata Wine Caps

Nutty flavor. Best picked for eating when young, while the burgundy cap is still attached to the stem. They can be stored in the refrigerator in a paper bag for several days. Easily grown on a bed of wood chips or straw, this is one of the few types of perennial mushrooms that will produce the same season if planted in spring or early summer.

\$31.00—boxed kit

Outdoor Logs

Logs are for outdoor growing and produce mushrooms perennially for four to six years. Logs have been inoculated, then incubated for a year, so with proper care they will produce mushrooms the year they are purchased.

\$39.00—inoculated log:

V134 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.

V135 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.

V136 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.

Mushrooms are located **INSIDE**, between Herbs and Annuals, near the Sale entrance.

See our blog for an article on growing mushrooms: friendsschoolplantsale.com/grow-your-own-mushrooms

Lettuce *Lactuca sativa*

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

\$3.00—seed packets:

V114 Gourmet Salad Blend—

28 days. An assortment of at least five lettuces, both red and green, with textures varying from oak leaf to ruffled to heavily frilled. **ORGANIC**

V115 Red Planet Salad Blend—

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



Lettuce leaf

\$3.50—4 plants in a pack:

V116 Bibb —60–75 days. Early to mature, with small compact heads. Great buttery texture and mild flavor.

V117 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.

V118 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.

V119 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

\$4.00—4 plants in a pack:

V120 Encore Mixed —One each of Green Forest romaine, Tropicana green leaf, New Red Fire red leaf, and Red Cross red butter. **ORGANIC**

V121 Spretnak —45–55 days. Mini-romaine with smooth dark green outer leaves and tender white hearts. Juicy and succulent with an almost nutty, never bitter, flavor. Heads grow to 8" wide. Heat-tolerant, but best for spring. High resistance to downy mildew. 6" h **ORGANIC**

V122 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**

Lettuce continued

\$6.00—6 plants in a pack:

V123 Kagrner Sommer Butterhead —55–60 days. Softly folded leaves encircle crisp, tasty hearts. Slow-to-bolt German heirloom with exceptional heat tolerance.

V124 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.

V125 Springtime Head Mix —Mix of red and green varieties, including butterheads, romaines, and Batavians. Soft, tender textures and mild, sweet flavors.

Melon, Cantaloupe *Cucumis*

Aromatic, with a netted rind and usually an orange interior. Will climb by tendrils. Also called muskmelon. **ORGANIC**

\$3.00—seed packets:

V126 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.

V127 True Love *C. melo*—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.

Mushrooms see box, above

Mustard Greens *Brassica juncea*

Spunky, peppery leaves, packed with vitamins and flavor. 

\$3.50—4 plants in a pack:

V137 Green Wave —50 days. Large, frilly leaves.

\$6.00—6 plants in a pack:

V138 Red Kingdom —21 days baby, 40 days full size.

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



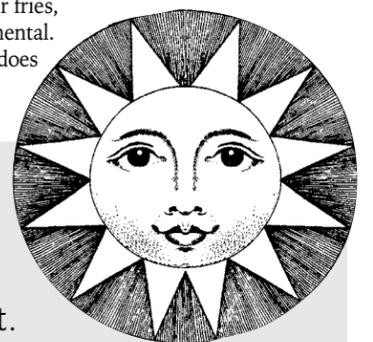
Get a text message when your wristband # is called, or when wristbands are no longer required each day. See the details on page 4.

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.



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

Vegetables

Key

- Full sun
- ◐ Part sun/part shade
- Shade
- 🐝 Attractive to bees
- 🦉 Audubon-endorsed
- 🦋 Butterfly-friendly
- 🐦 Hummingbird-friendly
- 🌿 Attractive foliage
- 🍴 Culinary
- 🌸 Edible flowers
- 🌱 Ground cover
- 🏠 Houseplant
- 🩹 Medicinal
- 📄 Minnesota native
- 🪨 Rock garden
- ❄️ Cold-sensitive: keep above 40°F
- ☹️ Toxic to humans
- 🔄 Saturday restock

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, or “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 will not be true to type.

Okra *Abelmoschus esculentus*

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

\$3.00—3.5” pot:

V139 **Burmese** 🌿—53 days. 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 and it can grow leaves as large as 16” across. A good entry point into okra because the pods are less goeey. Heirloom from Myanmar.

V140 **Cajun Delight** 🌿—50–55 days. Bushy plants produce tender 3–4” dark green fruits. Spineless. 1997 AAS winner. 48”h

\$3.50—3.5” pot:

V141 **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”.

V142 **Red Burgundy** 🌿—60 days. Highly ornamental plants with green leaves and red stems. Flowers are soft yellow with a dark center, followed by 6–8” red okra pods. A visual treat, not just for the vegetable garden. 36–48”h

Onion *Allium cepa*

Each pot has multiple plants. Separate when planting.

\$3.00—3.5” pot:

V143 **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.

V144 **Red Zeppelin** 🌿—90–110 days. Zesty but sweet 4” globes are reddish purple outside and, when mature, so are the rings inside. Firm and crisp, stores for six to eight months. Vigorous, adaptable late-maturing hybrid that resists pink rot, crown rot, and fusarium basal rot. Good for northern gardens because summer daylight hours are longer here.

V145 **Yellow Sweet Spanish Candy** 🌿—105 days. Jumbo bulbs with light yellow skin, globe shape, and very sweet mild white interior. Stores for a short time only. F1 hybrid. 25–30 plants per pot.

\$6.00—6 plants in a pack:

V146 **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. 🌿

V147 **Long Red Florence** 🌿—100–120 days. Italian heirloom with a mild sweet flavor. Elongated red-purple bulbs. Multiple plants per cell. 🌿

V148 **Mixed** 🌿—Two each of Patterson (yellow storage, 105 days), Redwing (red storage, 100–120 days), and Whitewing (slicing, 105 days). Multiple plants per cell.

V149 Onion, Egyptian Walking

Allium cepa var. *proliferum*

Non-flowering onion that instead produces small clusters of reddish, marble-sized immature 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**

Potato *solanum tuberosum*

Single plants in pots or a half-pound of seed potatoes. Starchy roots in a range of colors and sizes. Boil, mash, or stick in a stew.

\$3.00—3.5” pot:

V221 **Yukon Gold** 🌿—65–75 days. Yellow with a firm yellow interior. Early to mid-season.

\$3.00—half pound of seed potatoes:

V222 **AmaRosa Fingerling** 🌿—80–100 days. Thin burgundy skin with a dark red interior that retains some of its color when cooked. Midseason. **ORGANIC**

V223 **Huckleberry Gold** 🌿—80–100 days. The variety name comes from its purple exterior, which is similar to that of the huckleberry, and its yellow interior. High in antioxidants and with a low glycemic index. **ORGANIC**

\$4.00—4” pot:

V224 **Adirondack Blue** 🌿—70–90 days. Deep purple skin and interior stay purple after cooking. Round to oblong tubers.

V225 **Red Prairie** 🌿—90–110 days. High yields of late-maturing red tubers with a white interior and shallow eyes. Developed by the University of Wisconsin. Stores well.



Potatoes

V150 Onion, Multiplier

Allium cepa var. *aggregatum* 🌿

90–110 days. Sweet onions in clusters with coppery skin. Both bulbs and greens are edible. Hardy, productive heirloom perennial, also known as potato onion or mother onion. 🌿 **\$3.00—3.5” pot**

V151 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. Self-seeding. ○● **\$3.50—4 plants in a pack**

V152 Parsnip *Pastinaca sativa* Lancer **NEW**

120 days. White heirloom roots are 10–12” long and are resistant to canker. Flavor gets even sweeter after exposure to cold, so leave this root in the ground until after frost or even very early the next spring for sweet, nutty flavor. Open-pollinated. **ORGANIC** **\$3.00—seed packets**

Peanuts *Arachis hypogaea*

After the petals drop from each small yellow flower, the developing pod travels straight down to the ground on a new stem-like structure called a “peg,” then buries itself in the soil to ripen into a peanut. Delicious when roasted. High in protein. Try making your own homemade peanut butter. 12–15”h 🌿

\$3.00—3.5” pot:

V153 **Jumbo Virginia** 🌿—120 days. High yields of large, plump peanuts. Good for northern climates.

\$4.00—4” pot:

V154 **Black** 🌿—100 days. Sweet and nutty heirloom with black-purple-skinned peanuts. Grows well in a container with lots of rich humus.

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. Need a trellis for support.

\$3.00—seed packets:

V155 **Blizzard Snow**—58 days. Crisp, sweet snow pods form in pairs, making harvesting quicker. Open-pollinated. 30–36”h **ORGANIC**

V156 **Cascadia**—60 days. Plump, juicy 3” snap peas on heavy yielding vines. Broad disease resistance allows for spring or fall planting when conditions are cold and wet. Open-pollinated. 36”h **ORGANIC**

V157 **Green Arrow**—68–70 days. English heirloom shelling pea that sets masses of double (two on each stem) 5” pods at the top of the vines. Good fresh or for freezing. Resistant to powdery mildew and fusarium wilt. Also known as Green Shaft. 24–30”h

V158 **Sweet Gem**—63 days. Sweet, crispy sugar snap pea with fat 3” pods. Developed at Oregon State University. 45–52”h **ORGANIC**

\$4.00—seed packets:

V159 **Bill Jump’s Soup Pea** **NEW**—80–90 days to dry pods. A versatile pea that can be eaten right off the vine or dried and used like dry beans. Ornate purple flowers. Open-pollinated. 5–6”h **ORGANIC**

Pepper, Hot see page 17

Pepper, Sweet see page 17

Potato see box, bottom left

Pumpkin *Cucurbita*

Sprawling vines, so give them room. 🌿

\$3.00—seed packets:

V226 **Cinderella** *C. maxima*—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 that make it perfect for baking, too. Heirloom from France. Also called Sugar Pie and Rouge Vif d’Etampes. **ORGANIC**

V227 **Howden** *C. pepo*—95 days. Perfect size for jack-o’-lanterns. **ORGANIC**

V228 **Jack Be Little** *C. pepo*—90–100 days. Cute, miniature, deeply ribbed, flattened pumpkins. Mostly grown for fall decorations, but also surprisingly tasty diced up and put into soups or hollowed out, baked, and filled with stuffing, soup, or custard. Six to eight fruits per compact vine, which can be grown and trellised in a five-gallon pot. Heirloom. **ORGANIC**

V229 **New England Pie** *C. pepo*—105 days. Easy to handle, 5-pound fruit has dry, stringless flesh and exceptional texture for making pies. Heirloom. **ORGANIC**

Pumpkin continued

\$3.00—seed packets (continued):

V230 **Pie-Pita Hulls** *C. pepo* **NEW**—100 days.

Dual-purpose pumpkin with sweet interior and seeds without shells. Perfect for roasting or pies. Three to four pumpkins per vine, weighing 2–3 pounds each, and 4 ounces of seeds per fruit. Vigorous, vining plant developed by University of New Hampshire. F1 hybrid. **ORGANIC**

\$5.00—seed packets:

V231 **North Circle** *C. pepo*—80 days. Smooth and round with very sweet 1” thick orange walls good for baking. Fruits are 5–7 pounds each, with long skinny stems, perfect for children to carry. **ORGANIC**

V232 **Radichio** *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*

Peppery roots and greens. Best grown from seed. ○

\$3.00—seed packets:

V233 **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**

V234 **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. Roots weigh up to 6 pounds, living 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 following year. **ORGANIC**

V235 **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**

V236 **Valentine’s Day Blend** **NEW**—25 days. A mix of red, pink, purple, and white round radishes. Open-pollinated. **ORGANIC**

\$3.49—seed packets:

V237 **Watermelon**—55–60 days. A light green 4” globe with a bright pink interior, like a tiny seedless watermelon. Very spicy when small, but sweet and juicy when mature. Known as “shinrimei” in China, where it originated. Plant in late summer for fall crop; it will bolt if you plant in the spring. Great for salads. Also called Chinese red meat. **ORGANIC**

V238 Salad Greens Kaleidoscope Mix

21 days. Bright and colorful mix of savory Asian greens and mildly spicy mustard that creates a dynamic combination of textures and flavors. ○● **ORGANIC**

\$3.00—seed packets

Scallions *Allium fistulosum*

One of the first fresh foods in April. Perennial. Multiple plants per pot, separate when planting. 🌿

\$3.00—3.5” pot:

V239 **Evergreen Hardy White** 🌿—60–75 days. White with green shoots. 40–50 per pot.

\$6.00—6 plants in a pack:

V240 **Deep Purple** 🌿—30 days. Reddish purple stems remain vibrantly colored throughout the growing season. Multiple plants in each cell.

V241 Shallots *Allium ascalonicum* Ambition 🌿

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

\$3.00—3.5” pot

V242 Spinach *Spinacia oleracea* Butterfly

20 days baby, 45 days full-grown. Vigorous and cold-tolerant (good for the fall-sown crop). Wrinkled, glossy leaves are tender and full of iron and vitamins A and C. Plant in spring and again in early fall. A cross between American spinach and the French heirloom Monstrueux de Viroflay spinach with its monstrous 24” leaves. Viroflay is a community near Versailles in France. ○● **ORGANIC** **\$3.00—seed packets**

V243 Spinach, Caucasus Mountain 🌿

Hablitzia tamnoides

Heart-shaped leaves taste like mild spinach, with young flower clusters and shoots also edible raw or cooked. Defying vegetable rules, this leafy climber can take some 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 ○●🌿 **\$4.00—4” pot**

SPINACH, HIBISCUS–WATERMELON

Vegetables

Vegetables want to grow in full sun unless otherwise noted.

Hot Peppers *Capsicum annuum* (exceptions noted)

Many shapes. Approximate heat is noted with 1–5 

\$3.00—3.5" pot:

- V160 **Anaheim** —75 days. Mild variety of New Mexico chili. Versatile 7" fruits, good for canning, stuffing, freezing, or drying.
- V161 **Anaheim, NuMex Joe E. Parker** —70 days green, 95 days red ripe. Fruit are 8" long with thick, crisp walls and are perfect for grilling, stuffing, or roasting.
- V162 **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.
- V163 **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. AAS winner 2022. F1 hybrid. 28"h
- V164 **Cayenne, Long Purple** —65–85 days. Vigorous plants with slender fruits, good dried or pickled. Heat increases with length. Harvest when 4–6" long.
- V165 **Cayenne, Red** —65–85 days. See V164.
- V166 **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.
- V167 **Fatalii** —80 days. Bright yellow, bonnet-shaped 3" fruits with an intense fruity-citrus flavor.
- V168 **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. 18–24"h
- V169 **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.
- V170 **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 1 million SHU.
- V171 **Habanero, Chocolate**  *C. chinense* —100–120 days. Small flattened bell shape. Green when immature. Hotter and smokier than orange habaneros. 425,000–577,000 SHU.
- V172 **Habanero, Orange**  *C. chinense* —100–120 days. Small orange lanterns beloved for their tropical fruity flavor, perfect for hot sauces.

\$3.00—3.5" pot (continued):

- V173 **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.
 - V174 **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.
 - V175 **Havasu** —60 days pale yellow, 80 days red. High-yielding 3.5" by 2" fruits are commonly stuffed. Usually harvested pale yellow. Widely adapted Santa Fe pepper. Also known as Guero chiles. F1 hybrid.
 - V176 **Hungarian Wax** —70 days. Conical yellow fruits are 6–8" long and 2" wide. Sets fruit even in cool weather. Also called hot banana.
- Jalapeño**—See box, below.
- V180 **Lady Han Korean** —65 days green, 80 days red. Narrow 4" fruits ripen to bright red. Intermediate size compared to other Korean varieties. Dry and deseed to make gochugaru (ground red pepper flakes), and gochujang (fermented chili paste). East Asian heirloom.
 - V181 **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. Bred for its ornamental appearance, but still tasty. Happy in a sunny window. 8–12"h
 - V182 **Pasilla, Holy Mole** —85 days. Peppers mature from green to a warm brown. Excellent for making chili powder, sauces, and mole sauce.
 - V183 **Poblano, Baron** —65 days green, 85 days red ripe. Reliably productive, with 5" fruits.
 - V184 **Satan's Kiss** —85–90 days. Popular Italian heirloom 2–4" pepper is round, red, and sweet. Try stuffing it with anchovies and mozzarella, before grilling. 24–36"h
 - V185 **Serrano** —75 days green, 90 days red. Long, thin fruits. One of the classic peppers used in Mexican cuisine.
 - V186 **Super Chili** —75 days. Thai chili flavor with a little less heat. Highly productive and ornamental, with upright bunches of cone-shaped red fruit.
 - V187 **Thai Dragon** —85 days. Slender Thai chilis with a slightly fruity flavor. Grown as a potted ornamental.

Jalapeño —70 days. Prolific and early. 3" fruits go from dark green to red. Fruitier when red. 24–36"h

V177  \$3.50—4 plants in a pack

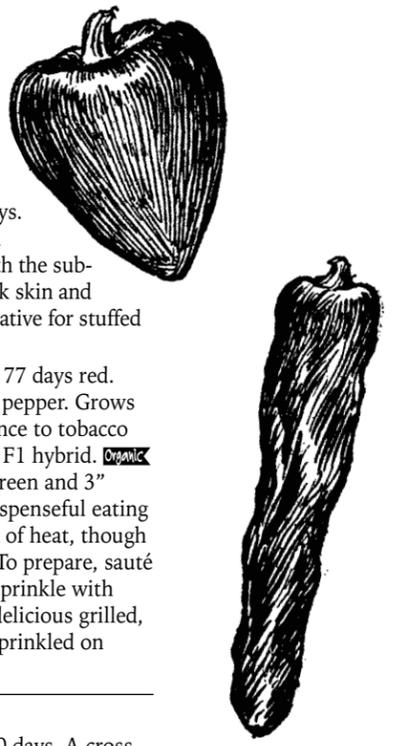
V178  \$3.50—3.5" pot 

V179 **Jalapeño, Sweet Poppers** —65–85 days. Jalapeño with all the flavor and none of the heat. 35–40"h \$3.00—3.5" pot

\$4.00—3.5" pot:

- V188 **Birdseye Chili**          —90 days. Don't let its 1" size fool you: this pepper packs a ton of heat. Various colors of red, yellow, green, purple, and black. 72"h 
 - V189 **Cherry Bomb**     —75 days. Prolific, meaty 2" fruits. Similar in appearance to Satan's Kiss but with the subdued heat of a mild jalapeño. Thick skin and flavor makes them a perfect alternative for stuffed pepper "poppers." 
 - V190 **Flaming Flare** —67 days green, 77 days red. Sweet, mildly hot 4"-long Fresno pepper. Grows hotter as they ripen. High resistance to tobacco mosaic virus. AAS award winner. F1 hybrid. 
 - V191 **Shishito** —60 days. Bright green and 3" long with thin wrinkled 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. 
- \$4.00—4" pot:
- V192 **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. 
 - V193 **Korean Dark Green**  —69–80 days. Heirloom with 3–4" green to red fruit and moderate heat. Great in kimchi and other Korean dishes.
 - V194 **Scotch Bonnet**     —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.
 - V195 **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.
 - V196 **Thai Yellow Chili**     —70–80 days. Gold-orange, very hot and flavorful.

V197 **Mixed Hot Peppers** —One each cayenne, habanero, jalapeño, poblano, serrano, and Thai. \$6.00—6 plants in a pack



PEPPER HEAT SCALE

We use a 5-pepper scale to give you an idea of a pepper's heat level. Each corresponds to a specific range of Scoville heat units (SHU):

- : 0, no heat
- : 1–3,000 e.g. Anaheim, Poblano
- : 3,000–10,000 e.g. Jalapeño
- : 10,000–50,000 e.g. Cayenne, Serrano
- : 50,000–300,000 e.g. Thai Chili, Habanero
- : 300,000+ e.g. Ghost, Carolina Reaper*

Check our online listings for specific Scoville heat units (listed when available).

*For peppers over 300,000 SHU, heat level is listed here.

Sweet Peppers *Capsicum annuum*

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

\$3.00—3.5" pot:

- V198 **Aconagua** —70–80 days. Long peppers, up to 11". Good yields over a long season. Great for grilling and frying as well as general use.
- V199 **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.
- V200 **Chocolate Beauty** —80–90 days. Ripens to a rich brown color.
- V201 **Chocolate Candy Cane** —55–60 days green, 70–75 days red. Green and white striped 3" long peppers ripen to deep brown and cherry red. Fruits are crisp and the perfect size for snacking. Attractive compact plant with variegated leaves. Does well in containers. 18–24"h
- V202 **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
- V203 **Golden Summer** —72 days. Bell-shaped yellow fruits. F1 hybrid.
- V204 **Gypsy** —58 days. Recommended for cooler climates like ours. 3–4" fruit matures from light yellow to orange to red. F1 hybrid.
- V205 **Hungarian Paprika Spice** —70 days. Abundant 4" peppers that ripen to deep red. Low water content makes them ideal for drying and grinding into paprika. Heirloom from Hungary where the finest paprika peppers originate.

\$3.00—3.5" pot (continued):

- V206 **Lunchbox Mix** —55 days green, 75 days ripe. Red, orange, or yellow mini-peppers perfect for snacking, but also delicious sautéed or in salads.
 - V207 **Purple Beauty** —70–75 days. Blocky 3" by 3" peppers that mature to eggplant purple with thick, crunchy walls.
- \$3.50—4 plants in a pack:
- V208 **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.
 - V209 **Lady Bell** —72 days. Green maturing to red. F1 hybrid.
- \$3.50—3.5" pot:
- V210 **Oranos** —60 days green, 75 days orange. High-yielding Italian hybrid with tapered orange 5–6" fruits. Crisp snacking pepper. 
 - V211 **Sweet Olly** —57 days green, 63 days red. Early and fast-ripening variety. Exceptionally sweet with thick walls. Robust and reliable plants. F1 hybrid. 

\$4.00—3.5" pot:

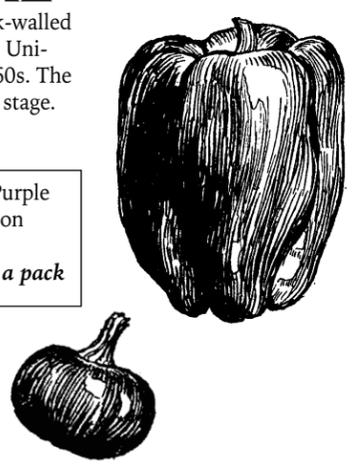
- V212 **Jimmy Nardello** —80–90 days. Long, thin, gnarly peppers ripen bright red. Brought to the U.S. by Giuseppe Nardello from Ruoti, a village in the Basilicata region of southern Italy. Small and productive.
- V213 **Sweet Banana** —65 days. Narrow, pointed 6" peppers ripen pale yellow to orange. 

\$4.00—4" pot:

- V214 **Cubo Orange** —65 days green, 85 days orange. Thick-walled 4" fruits on productive, resilient plants. Bright, fruity flavor. F1 hybrid.
- V215 **Lipstick** —55–60 days green, 70–80 days red. Pimento-type with 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.
- V216 **Mini Bell, Chocolate** —60 days. Brown fruits on compact plants that fit nicely into small garden spaces or patio planters. Fruit are 1.5" long. 
- V217 **Mini Bell, Red** —60 days. See V216. 
- V218 **Mini Bell, Yellow** —60 days. See V216. 
- V219 **Wisconsin Lakes** —75–85 days. 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 

V220 **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

Heirloom Tomatoes *Solanum lycopersicum* 🌿

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

Vegetables want to grow in full sun unless otherwise noted.

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.

Semi-determinate tomatoes will continue to fruit after growth ceases upon reaching full height.

Heirlooms are indeterminate unless otherwise noted.

See page 19 for a list of determinate tomatoes.

RENEW

Plants that we are selling again for the first time in 5 or more years are marked with this “renew” symbol.

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.

\$3.00—3.5” pot:

- V267 **Aunt Ruby’s German Green** 🌿—80 days. Some say it’s the best-flavored green tomato. Sweet yet spicy, these large beefsteak tomatoes ripen to a pale green with a hint of yellow.
- V268 **Big Rainbow** 🌿—80–90 days. Large yellow and red bicolored beefsteak tomato. Fruit can be 2 pounds each.
- V269 **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.
- V270 **Borealis Beefsteak** 🌿—80 days. Dark red-purple with green shoulders. Meaty, rich sweet flavor. Originally sourced at a seed swap, Dr. Sue Wika of Fergus Falls has been growing and selecting this gorgeous tomato that resembles the faint colors of the Northern Lights. Similar to Russian heirlooms.
- V271 **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.
- V272 **Cherokee Purple** 🌿—80 days. Extremely productive Tennessee heirloom with complex flavor. Rose-purple fruits with a brick red interior are 10–12 ounces each.
- V273 **Costoluto Genovese** 🌿—78 days. Large, heavily ridged and lobed, true red Italian tomato with a wonderfully deep flavor. Delicious raw or cooked down to a rich, hearty sauce. Great for stuffing.
- V274 **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.
- V275 **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.
- V276 **Green Zebra** 🌿—75–80 days. Green with dark green stripes when unripe, but ripens to yellow with bright green interior.
- V277 **Hillbilly Potato Leaf** 🌿—85 days. Absolutely gorgeous slicing tomato. Juicy 4–6” flattened fruits are yellow streaked with red on the blossom end. About a pound each. Heavy producer.
- V278 **Igleheart Yellow Cherry** 🌿—70 days. Sweet, rich half-inch fruit. Vining and early maturing. Past winner of the Seed Savers Exchange taste test.
- V279 **Jaune Flamee** 🌿—70 days. Baseball-sized orange fruits are good for fresh eating and the best for roasting. Early and high-yielding.
- V280 **Jersey Devil** 🌿—80–90 days. Heirloom that was once a pillar of the New Jersey tomato industry. Pointed like a pepper, the 6” fruit is meaty and juicy with very few seeds, ideal for sauce or salsa.

\$3.00—3.5” pot (continued):

- V281 **Mexico Cherry** **RENEW** 🌿—60–70 days. Early and very prolific plants continue producing throughout the entire growing season. Round half-inch fruits give a burst of rich flavor, great for salads. An old favorite, but with a new name.
- V282 **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.
- V283 **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, but 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.”
- V284 **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.”
- V285 **Piennolo Rosso** **RENEW** 🌿—80–85 days. Storage tomato from Naples meant to be harvested when 70% of the fruits are ripe. Cut the whole truss and hang together in bunches tied with string in a cool, dark, dry, frost- and pest-free area. They will continue to ripen and last up to six months. Flavor may be bland when right off the vine; it develops a rich, sweet flavor in storage. The small oval fruits have a low water content and an especially thick skin. 18–30”h
- V286 **Sweet Pea** 🌿—62–75 days. Looking just like tiny ruby peas, these are more than a cute novelty. They have an intense flavor that’s great for snacking and salads. Huge, productive, vining plant.
- V287 **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.
- V288 **Trophy** 🌿—80 days. Firm juicy red fruits weighing 5–7 ounces each. Heirloom from 1847.

\$3.50—4 plants in a pack:

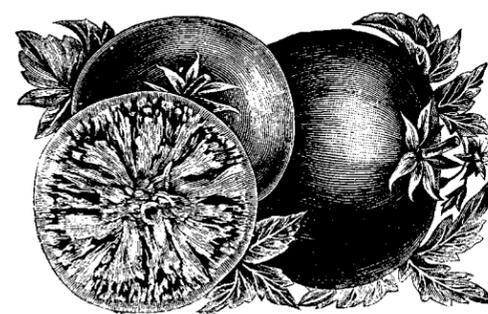
- V289 **Amish Paste** 🌿—80 days. Bright red medium-size tomatoes with a meaty and juicy interior. Excellent for sauce.
- V290 **Bonny Best** 🌿—72–75 days. Medium-sized red tomato, resistant to cracking; few seeds. Good for slicing.
- V291 **San Marzano** 🌿—80–90 days. Elongated 3” fruits. This is a classic Italian paste tomato. Chefs call it the premier tomato. Large plants with heavy yields.
- V292 **Seed Savers Italian** 🌿—70–80 days. Plants are loaded with fruits weighing up to a pound. One of the most productive varieties. Excellent flavor for almost any use. Easy to peel, so ideal for canning whole, with very little waste.

\$3.50—3.5” pot:

- V293 **Brandywine** 🌿—78 days. Amish heirloom. Deep pink color, 1 pound or more. Very rich, exquisite taste. **ORGANIC**
- V294 **Yellow Pear** 🌿—70 days. Cherry-size golden fruits with a unique pear shape. **ORGANIC**

\$4.00—3.5” pot:

- V295 **Banana Legs** **RENEW** 🌿—75 days. Faintly striated 3–4” yellow plums with a distinct nipple at the blossom end. Roma shape but with the fresh flavor of a slicer. Low acid. Determinate. **ORGANIC**
- V296 **Black Krim** **RENEW** 🌿—80 days. Sweet reddish purple 3–4” fruits ripen to black with green shoulders in full sun. **ORGANIC**
- V297 **Council Bluffs** 🌿—67 days. Thin-skinned fruits with 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.
- V298 **Striped German** **RENEW** 🌿—78 days. Red and gold stripes outside with marbled interior. Beautiful sliced. Medium to large fruit. Smooth texture, good flavor. **ORGANIC**
- V299 **Zapotec Pleated**—80 days. Deeply ribbed fruits in varying shades of red. Originally from Mexico. Large and beautiful for stuffing or slicing. **ORGANIC**



\$4.00—4” pot:

- V300 **Black Cherry** 🌿—65 days. Cherry-size fruits the color of dark chocolate continue to ripen after light frost. Flavor is rich and deep; a favorite of many. Vigorous.
- V301 **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.
- V302 **Grandpa’s Minnesota** 🌿—75 days (some sources say fewer days). Heirloom from Minnesota dating back to 1959. Abundant 1” red fruit grow in clusters of 6–8. Not too acidic, making a perfect garden snack.
- V303 **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 cherry tomatoes were bred from this original, truly wild type found in eastern Mexico.
- V304 **Omar’s Lebanese** 🌿—80 days. Mammoth pink fruit as large as 3–4 pounds. One of the largest tomatoes you can grow. Superb flavor. Good yields on vigorous plants.
- V305 **Orange Russian 117** 🌿—80–90 days. Large, meaty, bicolor oxheart tomato. The thick walls are gold marbled with reddish pink. **ORGANIC**
- V306 **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. Good acid-to-sweet balance, a favorite of many.
- V307 **Rose de Berne** **RENEW** 🌿—75–80 days. Pink fruits are 4–8 ounces with a balanced flavor that works raw or cooked. A favorite slicing variety in France, Germany, and Switzerland. Crack-resistant. 72”h

\$4.00—4 plants in a pack:

- V308 **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. 12”h **ORGANIC**

\$6.00—6 plants in a pack:

- V309 **Early Annie** 🌿—60 days. Round, meaty 3” fruits with few seeds on short plants. Particularly good for canning. Determinate.
- V310 **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.

- V311 **Mixed Heirlooms** 🌿—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

Thank you to all the grocery stores that donate fruit and vegetable flats for reuse at the Friends School Plant Sale so our shoppers have boxes for their plants:

- Fresh Thyme
- Cub Foods
- Lunds and Byerlys
- Kowalski’s

And thanks to the volunteers who collect them!

Bring your own boxes to enter our raffle: See page 34 for more details.



Vegetables

Other Tomatoes *Solanum lycopersicum*

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.

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.

\$3.00—3.5” pot:

- V312 **Artisan Blush Cherry** —75 days. Elongated 2” gold fruit with pink and red blushing striations. High yields and good performance in Midwestern gardens. Indeterminate hybrid.
- V313 **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. Indeterminate, open-pollinated.
- V314 **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.
- V315 **Early Doll** —55 days. Short-season gem with robust flavor, amazing for such an expeditious producer. Each weighs 4–6 ounces. Determinate hybrid. Also called 4th of July.
- V316 **Gladiator** —70–80 days. Look out Super-Sauce tomato! Vigorous, with 8-ounce roma fruit. Dense interior with tangy, robust flavor. Indeterminate hybrid.
- V317 **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. Indeterminate hybrid.
- V318 **Indigo Blue Beauty** —80 days. Beefsteaks weigh up to 8 ounces. Very sweet and juicy slicers. Blue shoulders on the green fruits turn deep purple over red undersides when ripe. Sunburn-resistant. Indeterminate, open-pollinated.
- V319 **Jelly Bean** —66–72 days. Flavorful red grape tomato. Good producer. Indeterminate, open-pollinated.
- V320 **Midnight Pear** —60 days. Bronzy red quarter-ounce fruits with outstanding flavor. From Cornell’s Galaxy Suite of tomatoes. Indeterminate, open-pollinated.
- V321 **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.
- V322 **Midnight Snack** —65–70 days. Indigo-type cherry tomato, red with black-purple shoulders. AAS award winner. Indeterminate hybrid.
- V323 **Minibel** —65–70 days. Compact, bushy red cherry tomato requires no support. Perfect for containers or small spaces. Determinate, open-pollinated.



\$3.00—3.5” pot (continued)

- V324 **Moby Grape** —70 days. Succulent 2” oblong fruits can be eaten right off the vine. Indeterminate, open-pollinated.
- V325 **Mortgage Lifter VFN** —83 days. An improved version of the original Radiator Charlie’s Mortgage Lifter, with better flavor, productivity, and high resistance to verticillium, fusarium, and nematodes. Fruits are 10–14 ounces. Indeterminate, open-pollinated.
- V326 **Pink Berkeley Tie-Dye**—65–75 days. Dark pink and green striped beefsteak is zesty and juicy. From Wild Boar Farms in California. Staking recommended. Semi-determinate, open-pollinated.
- V327 **Sungold** —60 days. Sugary sweet gold-orange cherry tomato develops in clusters. Good entry point into tomatoes for kids or picky eaters. Indeterminate hybrid.
- V328 **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. Heavy yields of fruits weigh around a pound and grow up to 5” long. Indeterminate hybrid.
- V329 **Tidy Treats** —50–55 days. A red cherry bred for continuous fruiting in containers. Semi-determinate hybrid.
- V330 **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. Determinate hybrid.

\$3.50—4 plants in a pack:

- V331 **Celebrity** —75 days. Productive harvests of plump 8-ounce fruits. High resistance to alternaria stem canker, fusarium and verticillium wilt, root-knot nematodes, and tobacco mosaic virus. Semi-determinate hybrid.
- V332 **Roma Long** —70–75 days. A plum tomato with few seeds that is good for canning and sauce. Determinate, open-pollinated.
- V333 **Saucy Lady** —80 days. Extremely firm fruit, 3–4 ounces each, are excellent for sauce and paste. Determinate, open-pollinated.

\$3.50—3.5” pot:

- V334 **Mountain Merit** —75 days. Fruits weighing 8–10 ounces last on the vine for longer harvest windows. Incredible disease resistance. AAS winner for productivity and flavor. Determinate hybrid. 
- V335 **Peacevine** —75 days. Numerous clusters of 1” tasty cherry tomatoes. A dehybridization of Sweet 100 cherry, it is very high in Vitamin C. Vigorous vines. Indeterminate, open-pollinated. 
- V336 **Sweetie** —65 days. Cascading masses of very sweet 1” cherries. High sugar content of 12–14%. Eat fresh or make into preserves or juice. Indeterminate, open-pollinated. 

\$4.00—4” pot:

- V337 **Big Beef Plus** —75 days. Improved Big Beef? Is that possible? Sweeter, deeper red 8-ounce fruits with enhanced disease resistance are the “Plus.” Indeterminate hybrid.
- V338 **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. Indeterminate hybrid. 
- V339 **Copia** —85 days. A yellow, orange, and red tie-dyed tomato, striped on the outside and swirled on the inside. A beefsteak cross between Green Zebra and Marvel Stripe. Fruits are 12–16 ounces. Named in honor of COPIA, the American Center of Food, Wine and Arts in Napa, California. Indeterminate, open-pollinated.
- V340 **Kathy’s Red Barn** —75–85 days. A great slicer for BLTs. Outstanding old-fashioned tomato flavor. Weighs 1–2 pounds. Indeterminate, open-pollinated.
- V341 **Moonshadow** —70 days. Black grape tomato with irresistible flavor. Indeterminate, open-pollinated. 
- V342 **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, open-pollinated.
- V343 **Pink Boar** —75 days. Gorgeous pink-red slicer with olive stripes. Fruits are 2–4 ounces. Indeterminate, open-pollinated. 48–60”h 
- V344 **Sunrise Bumblebee Cherry** —70 days. Gorgeous 1-ounce cherry tomatoes with swirls of gold and red inside and out. Sweet and tangy. Resists cracking. Indeterminate, open-pollinated. 
- \$4.00—3.5” pot:
- V345 **Woodstock** —75 days. Sweet green 8–12-ounce fruits that when sliced reveal a psychedelic pattern reminiscent of tie-dyed fabric. Ready for harvest when the base turns pinkish. Indeterminate hybrid. 

- V346 **Mixed Hybrids** —One each Beefsteak, Celebrity, Sweet 100 cherry, Early Girl, Mountain Gold, and Roma. Mix of determinate, semi-determinate, and indeterminate hybrids. \$6.00—6 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.

Semi-determinate tomatoes will continue to fruit after growth ceases upon reaching full height.



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

DETERMINATE TOMATOES AT THE SALE:

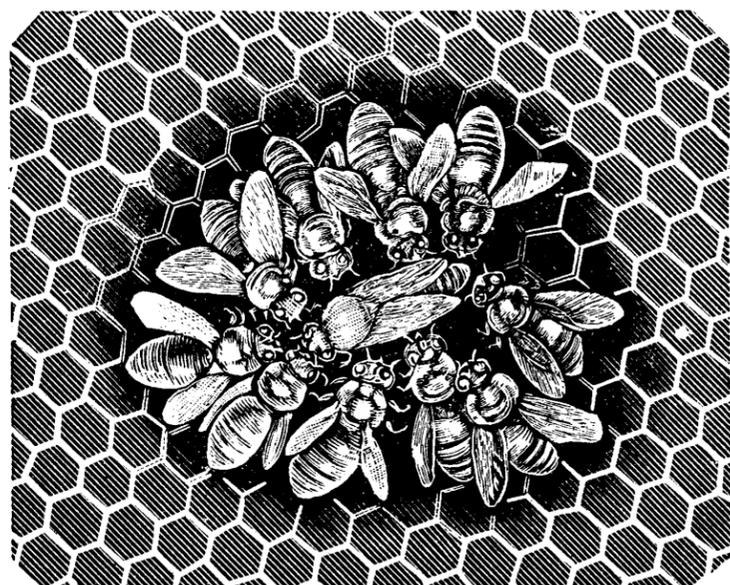


Heirlooms

- Banana Legs
- Early Annie
- Martino’s Roma
- Red Robin

Other Tomatoes

- Cherry Falls
- Early Doll
- Minibel
- Mixed Hybrids
- Mountain Merit
- Northern Delight
- 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

Vegetables want to grow in full sun unless otherwise noted.



Sweet potatoes

V244 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  **\$16.00—5.25" pot**

Spinach, Malabar *Basella alba*

70 days. Unusual twining climber with edible, glossy leaves and stems. In the heat of the summer when regular spinach turns bitter, Malabar spinach is at its best. The leaves taste remarkably like traditional spinach and can be harvested generously. Use raw or cooked. White spikes of flowers are followed by dark purple berries. Used in Hmong cuisine. Use ornamentally in a container with annuals.  **\$4.00—4" pot:**

V245 **Green** —Green stems and leaves. 36–72" h

V246 **Red** *B. alba* var. *rubra* —Stems and veins on the undersides of the leaves are magenta to red. 36–72" h

V247 Spinach, Strawberry

Chenopodium capitatum a.k.a. Strawberry Goosefoot

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  **\$4.00—seed packets**

Squash, Summer *Cucurbita pepo*

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

\$2.69—seed packets:

V248 **Scallop Blend** —45–60 days. Flying saucers with a scalloped edge. Flesh is denser and creamier than other summer squash. A mix of three patty pan varieties: Early White Bush, Bennings Green Tint, and Yellow Bush. Plants are bush type and fruit is best harvested at 2–4" diameter. Open-pollinated.

\$3.00—seed packets:

V249 **Yellow Crookneck**—55–60 days. Mild, buttery flavor, best picked at about 6". Bright yellow skin may turn bumpy as fruits mature. 

V250 **Zucchini, Stardust**—52 days. Abundant and uniform fruit, best harvested at 6–9". Leaves are variegated, adding ornamental value. Open-pollinated. 

\$4.00—seed packets:

V251 **Zucchini, Golden**—50–55 days. Bright yellow. Best when picked under 8". Heavy yields on bushy plants. 

Squash, Winter *Cucurbita*

Vining fall vegetables in a myriad of shapes and sizes. Will climb by tendrils. Do not mulch with plastic as each node can put down a root. Read more about curing squash at FriendsSchoolPlantSale.com/squash. 

\$3.00—seed packets:

V252 **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. 

V253 **Buttercup, Burgess** *C. maxima*—95 days. Turban-shaped squash has thin, hard dark green skin, but the interior is deep orange, fiberless, and sweet. Introduced in 1932 by Burgess Seed & Plant Co. of Bloomington, Illinois, and still a widespread favorite. Each vine will produce four to five fruits that are 3–5 pounds each. Stores for several months. 6' h 

V254 **Butternut, Waltham** *C. moschata*—110–120 days. The premier butternut variety for the past 50 years. Large beige fruits with long straight necks and orange insides. 

V255 **Delicata, Honey Boat** *C. pepo*—90–100 days. Oblong fruits are cream-colored 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). 6' h 

V256 **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. 

V257 **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. 

\$5.00—seed packets:

V258 **Ukrainian** *C. maxima*—80 days. Deep orange interior has a sweet nutty flavor. Exterior is mottled pale green and pinkish orange. Round fruits are 10–20 pounds each. Delicious cooked, shredded raw to be eaten in salads, or even juiced. Susceptible to squash vine borer, but does very well north of the Twin Cities where this pest is not found. 

V259 Sunchoke *Helianthus tuberosus* Stampede

110–150 days. Sunflowers with edible tubers. Harvest in spring or fall to cook or roast like potatoes or eat raw for their crunchy sweetness. Bright yellow daisies in late summer smell like chocolate. Cultivar of a perennial Minnesota native that will spread, so plant where it's contained unless you plan to harvest it heavily. Great on the alley side of a garage. Also called Jerusalem artichoke. 96–120" h  **\$5.00—3.5" pot**



Certified-Organic Vegetables

See also ORGANIC HERBS, page 11

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

Arugula, Wild

V004 Bellezia 

Beans

V010 Jade Bush

V011 Mardi Gras Blend

V012 Maxibel Haricot Vert

V013 Northeaster Pole

V014 Provider

V015 Black Valentine, Henderson's Stringless

V017 Orca

Beets

V018 Detroit Dark Red

V019 Chioggia

Bok Choi

V026 White-Stemmed Pac Choy

Broccoli

V028 Premium Crop

Broccoli, Sprouting

V038 Purple Peacock 

Carrots

V049 Cosmic Purple

V050 Danvers Half Long

V051 Lila Lu

V052 Red Cored Chantenay

V053 Starburst Blend

V054 Yaya

Cauliflower

V059 Snowball 

Corn, Popcorn

V070 Glass Gem

V071 Magnificent

Corn, Sweet

V073 Who Gets Kissed

Cucumbers

V074 Green Finger

V075 Marketmore 76

V076 National Pickling

V077 Shintokiwa

V078 Suyo Long

V080 Bushy

Edamame

V083 Chiba Green

Eggplant

V091 Little Fingers

Ground Cherry

V099 Drott's Yellow

Jelly Melon

V0101 Jelly Melon 

Kale

V104 Dinosaur

V105 Dazzling Blue

V106 Red Russian 

Kale, Ethiopian

V109 Kale, Ethiopian

Lettuce

V114 Gourmet Salad Blend

V115 Red Planet Salad Blend

V120 Encore Mixed

V121 Spretnak

V122 Tom Thumb

Melons

V126 PMR Delicious 51

V127 True Love

Parsnip

V152 Lancer 

Peas

V155 Blizzard Snow

V156 Cascadia

V158 Sweet Gem

V159 Bill Jump's Soup Pea 

Peppers, Hot

V178 Jalapeño

V188 Birdseye Chili

V189 Cherry Bomb 

V190 Flaming Flare

V191 Shishito

V192 Carolina Reaper

Peppers, Sweet

V210 Oranos

V211 Sweet Olly

V213 Sweet Banana

V216 Mini Bell, Chocolate

V217 Mini Bell, Red

V218 Mini Bell, Yellow

V219 Wisconsin Lakes

Potato

V222 AmaRosa Fingerling 

V223 Huckleberry Gold 

Pumpkin

V226 Cinderella

V227 Howden

V228 Jack Be Little

V229 New England Pie

V230 Pie-Pita Hulless 

V231 North Circle

Radish

V233 Cherry Belle

V234 Daikon

V235 French Breakfast

V236 Valentine's Day Blend 

V237 Watermelon

Salad Greens

V238 Kaleidoscope Mix

Spinach

V242 Butterflay

Squash, Summer

V249 Yellow Crookneck

V250 Zucchini, Stardust

V251 Zucchini, Golden

Squash, Winter

V252 Acorn, Sweet REBA

V253 Buttercup, Burgess

V254 Butternut, Waltham

V255 Delicata, Honey Boat

V256 Red Kuri

Squash, Winter, continued

V257 Spaghetti

V258 Ukrainian

Tomatoes

V293 Brandywine

V294 Yellow Pear

V295 Banana Legs

V296 Black Krim

V298 Striped German

V299 Zapotec Pleated

V305 Orange Russian 117

V308 Red Robin

V311 Mixed Heirlooms

V334 Mountain Merit

V335 Peacevine

V331 Sweetie

V336 Choc. Sprinkles

V341 Moonshadow

V343 Pink Boar 

V344 Sunrise Bumblebee Cherry

V345 Woodstock 

Watermelon

V347 Baby Doll

V348 Blacktail Mountain

V349 Crimson Sweet

V350 Moon and Stars