

Vegetables



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

Amaranth *Amaranthus*

Tasty cut-and-come-again greens can be eaten like spinach. If you fertilize, use only organic fertilizers, since a high level of nitrogen will concentrate nitrates in the leaves.

\$2.50—4 plants in a pack:

V001 **Lotus Purple** 🌱—100 days for grain. Reddish purple flower spikes full of purple-black seeds. Use young tender leaves in salad or as cooked greens, and seeds for grain. Heavy seed producer. 72–96”h

\$5.00—6 plants in a pack:

V002 **Yin Tsai** *A. viridis* 🌱—30 days for greens. High in protein, Yin Tsai is commonly eaten in parts of Asia, Africa, and the Mediterranean. Strong-growing plants with flowers in spikes and red-veined leaves. 15”h

V003 **Arugula** *Eruca sativa*

40 days. Peppery greens. ☉ **\$1.50—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.

\$2.00—3.5” pot:

V004 **Mary Washington** 🌱—Heirloom variety that is open-pollinated and will spread, making more plants over the years. Two-year-old roots. 36–72”h

\$12.00—1 gal. pot:

V005 **Millennium** 🌱—Productive and hardy plants yield tender spears with excellent flavor. Developed in Ontario, this seedless F1 hybrid is very popular with home gardeners and restaurants in Canada. Rust-resistant. Does well in heavier soils.

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

Beans *Phaseolus vulgaris*

Best planted once the soil has warmed. 🌱

\$1.50—seed packets:

V007 **Kentucky Blue Pole**—58–73 days. Tender 6–8” pods mature early. White beans. Dependable, heavy yields. Twines.

V008 **Kentucky Wonder**—60 days. Productive, tried-and-true bush bean known for its excellent flavor. Ideal raw, dried, canned, or frozen. Curved 8” pods are stringless when harvested early. Also known as Improved Commodore.

V009 **Top Crop**—50–60 days. Stringless, flavorful 5–7” pods retain their green color and pleasing texture when cooked. Early, abundant, and a top choice for freezing. Bush-type plants remain upright. Heirloom.

\$2.50—seed packets:

V010 **Henderson’s Stringless Black Valentine**—50–53 days. Delicious whether eaten as snap beans or dried on the vine to harvest the black beans. Great in stews or soups, or for cooking, freezing, and canning. Easy and productive bush.

V011 **Purple-Podded Pole**—67–70 days. Purple pods are easy to spot while picking and then turn light green when blanched or cooked. Young pods are great eaten fresh, too. Vines produce a heavy, continuous crop of stringless 5–7” pods with round beans. Heirloom also known as Purple Peacock.

\$3.50—seed packets:

V012 **1500-Year-Old Cave** 🌱—81–90 days. Pole bean reputedly found in a pitch-sealed clay pot in New Mexico, then given to a Minnesota homesteader living in New Mexico. Kidney-shaped white and maroon beans can be eaten at the green shell stage or dried. Matures late, but prolific. 10”h

V013 **Red Swan Bush** 🌱—50–60 days. Slightly flattened rosy red pods with a contrasting green interior are crunchy, stringless, and easy to pick due to their color. Pods turn green when cooked. Beautiful pink and white flowers on a spreading bush. A cross between a purple snap bean and a pinto by Minnesota bean breeder Robert Lobitz.

V014 **Beans, Chinese Red Noodle** 🌱
Vigna unguiculata

80 days. Leathery deep red 18” pods are delicious, full of nutrients, and keep their color when sauteed. This incredible variety will draw lots of attention. Fast cover for a chain link fence. Produces all summer once it gets started and does well under many conditions. Twines. 30”h 🌱 **\$6.00—4.5” pot**



Bush bean

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.



Brussels sprouts



Bok choy

Beets *Beta vulgaris*

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

\$1.50—seed packets:

V015 **Burpee’s Golden**—55 days. A beet that doesn’t stain. This yellow-orange beauty has tender flesh that is tasty raw, pickled, roasted, steamed, or boiled. Golden beets are slightly sweeter than reds. Heirloom.

V016 **Detroit Dark Red**—55–60 days. Dependable, all-around beet that is excellent for canning, pickling, or cooking. Red-fleshed 3” roots grow pleasingly round and taste sweet. Plants tolerate heat. Heirloom.

V017 **Ruby Queen**—55 days. Round red roots with a buttery texture and dark red interior. Good for canning. Introduced in 1957 by the local company Northrup King.

\$3.00—seed packets:

V018 **Bull’s Blood**—40–60 days. Handsome burgundy leaves and a sweet root with rings of burgundy and pink. Most flavorful and tender when roots are pulled at 2–3”. Heirloom. **Organic**

\$5.00—6 plants in a pack:

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

V020 **Bitter Melon** 🌱

Momordica charantia Big Top

65–70 days. Early variety with shorter, heart-shaped fruit the size of a softball. Good for containers. Bumpy fruit is crunchy and moist in texture, similar to cucumber or green bell pepper. Used in soups, stir-fries, and teas. Vining. 🌱 **\$4.00—3.5” pot**

Bok Choi *Brassica rapa*

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

\$2.50—4 plants in a pack:

V021 **Joi Choi** 🌱—40–50 days. Green.

V022 **Purple Lady** 🌱—45–55 days. Plum-colored leaves with sweet flavor. Uniform 6–7” heads. Lime green stems.

Broccoli *Brassica oleracea* var. *italica*

Healthful and tasty vegetables. ☉

\$2.50—3.5” pot:

V023 **Premium Crop** 🌱—58 days. 9” heads. **Organic**

\$2.50—4 plants in a pack:

V024 **Premium Crop** 🌱—58 days. 9” heads.

V025 **Romanesco** 🌱—90 days. Unusual bright lime green spiralling florets that form pinnacle heads with superb flavor. Harvest when the heads are approximately 4–6” wide.

\$3.00—4 plants in a pack:

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

\$5.00—6 plants in a pack:

V027 **Mixed** 🌱—Three each Premium Crop and Packman (F1, 50 days), both with large heads.

V028 **Spigariello** 🌱—45 days. Heirloom Italian leaf broccoli with slightly peppery and nutty blue-green leaves you can pick and eat at any stage. Prized in Italy, especially in Naples and southern Italy where it’s a classic in pasta and on pizza. It can take 20 degree temperatures and light frosts. Easy to grow. 30”h

V029 **Broccoli, Cabbage, Cauliflower**

Mix Brassica oleracea 🌱

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

\$5.00—6 plants in a pack

V030 **Broccoli, Chinese** 🌱

Brassica oleracea var. *alboglabra* Green Lance
45–60 days. Also called Chinese kale, *gai-lan* or *kai-lan* or *gai-lohn*, and *pak-kah-nah*. Great in stir-fries. 24–36”h
☉ **\$5.00—6 plants in a pack**

V031 **Broccoli, Purple** 🌱

Brassica oleracea Violetta Italia

55 days. Royal purple heads, excellent for salads and dipping. Cooks up green. ☉

\$2.50—4 plants in a pack

Brussels Sprouts

Brassica oleracea var. *gemmifera*

Cold-tolerant: frost actually improves the flavor. The leaves are edible, too. Cutting the top off the plant in late August encourages better sprout production. ☉

\$2.50—4 plants in a pack:

V032 **Diablo** 🌱—85 days. Solid 1–2” sprouts are exceptionally cold-tolerant, allowing for harvest into early winter. F1 hybrid.

V033 **Falstaff Red** 🌱—98 days. Purple-red sprouts with a milder, nuttier flavor than most green sprouts. Color retained when cooked.

\$5.00—6 plants in a pack:

V034 **Hestia** 🌱—100 days. Heavy yields of bright green 1” sprouts. Tolerates hot and cold weather.

V035 **Mixed** 🌱—Three each Falstaff Red and Jade Cross.

V036 **Buckwheat** 🌱

Fagopyrum esculentum Takane Ruby

90 days. Not a wheat at all, this annual buckwheat is as beautiful as it is tasty. Grown for its brilliant pinkish red flower clusters and gluten-free seeds, which can be sprouted for microgreens, eaten as a cereal, or ground into flour for pancakes and soba noodles. Flowers attract bees that make dark buckwheat honey from the nectar. A superfood from the Chinese Himalayas, seed was collected by a Japanese professor in the 1980s who then developed this stunning cover crop that now blankets hills in central Japan. 30–50”h 🌱

\$4.00—seed packets

Cabbage *Brassica oleracea* ☉

\$2.50—4 plants in a pack:

V037 **Caraflex** 🌱—60–70 days.

Cone-shaped heads with thin, mild, sweet leaves. Popular in Europe. Miniature size for smaller gardens and containers. 8–12”h



Cabbage

V038 **Copenhagen** 🌱 *B. oleracea* var. *capitata*—65 days. Green 7–8” heads.

V039 **Napa, Chinese Blue** 🌱 *B. rapa* subsp. *pekinensis*—57 days. Tender and delicious. Elongated cabbage leaves are lighter in color than other Chinese cabbages. A staple of Chinese, Japanese, and Korean cooking. Slow bolting, F1 hybrid.

V040 **Napa, Minuet** 🌱 *B. rapa* subsp. *pekinensis*—48 days. Miniature heads have green outer leaves, a yellow interior, and a light, sweet taste. One-pound, densely packed cabbages are the perfect size for a stir-fry or a side dish for two.

V041 **Ruby Perfection** 🌱 *B. oleracea* var. *capitata*—85 days. Beautiful in containers with flowers.

V042 **Savoy Green** 🌱—90 days. Crinkly-leafed beauty. Great for stuffed cabbage. Large-headed and sweeter than regular cabbage.

V043 **Savoy Purple** 🌱—75–80 days. Sweet dark green leaves tinged with purple. Heat-tolerant. 12”h

\$5.00—6 plants in a pack:

V044 **Mixed** 🌱—Two each Ruby Perfection (F1), Copenhagen Market (heirloom with 7” heads, up to five pounds), and Late Flat Dutch (heirloom, 10–15 pounds).

See also ORNAMENTAL CABBAGE, page 33

Cantelopes see Melon, Cantelopes

Carrots *Daucus carota*

Carrots are best from seed.

\$1.50—seed packets:

V045 **Danvers Half Long**—75 days. Ideal for clay soil or shallow gardens, this blocky 6” heirloom carrot was developed in 1871. It has bright orange flesh and a fiber-rich core that keeps it from getting mushy when cooked.

V046 **Nantes Coreless**—75 days. Sweet with fine-grained bright orange flesh. Blunt-ended, cylindrical 6” roots grow well in heavier soils. Sparse foliage. An heirloom that’s also known as Scarlet Nantes and Nantes Half Long.

\$2.50—seed packets:

V047 **Black Nebula**—70–80 days. Near-black purple through and through. Does not lose color when cooked. Can be used eaten fresh or cooked, or used for dye. High in anthocyanins, its foliage has a purple tinge.

V048 **Cosmic Purple**—60 days. Violet outside, orange inside. Slice these sweet carrots into carrot coins to show off their unique coloring. Color does not fade with cooking.

If you save Box Tops throughout the year, you can bring them to the plant sale. (A collection can will be located at the Info Desk under the central staircase.) Thanks for your help!



Vegetables



Cauliflower *Brassica oleracea* var. *botrytis*

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

\$2.50—4 plants in a pack:

V049 **Candid Charm** 🌱—65 days. White.

\$5.00—6 plants in a pack:

V050 **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.

V051 **Mixed** 🌱—Three each of Violet Queen (7–8" heads, hybrid, 65 days) and Snow Crown (very early 7–8" heads, hybrid, 55 days).

Celeriac *Apium graveolens*

Celery-flavored roots are excellent in soups and stews or in vegetable juice. Can be shredded for use in salads or slaws. While full of fiber, they are not fibrous. Long-storing. ○●

\$2.50—4 plants in a pack:

V052 **Giant Prague** 🌱—110 days.

Round, crisp white 5" roots.

\$5.00—6 plants in a pack:

V053 **Brilliant** *A. graveolens* var. *rapaceum* 🌱—110 days. Ugly, baseball-sized roots with a relatively smooth exterior and white interior. 20–24"h



Celeriac

Celery *Apium graveolens*

Crunchy.

\$2.50—4 plants in a pack:

V054 **Giant Red** 🌱—85–95 days. Emerald green leaves with red stalks. This heirloom celery is said to be easier to grow than the green varieties. 12–18"h

V055 **Tall Utah** 🌱—110 days. Medium green stalks and leaves. 11–12"h

Celery, Cutting *Apium graveolens*

A seasoning celery that does not produce an enlarged stalk. More aromatic and flavorful than regular celery. Used to flavor soups and stews. Tender perennial.

\$2.50—3.5" pot:

V056 **Afina** *A. graveolens* var. *secalinum* 🌱—63 days.

Looks like flat-leaved parsley and packed with big celery flavor. 12–18"h

\$5.00—6 plants in a pack:

V057 **White Queen** 🌱—60–70 days. Chinese variety with long, thin, white stems and aromatic chartreuse leaves with intense celery flavor. Crunchier than regular cutting celery, delicious in stir-fry, soups, and Asian dishes calling for celery leaf. Thrives in cool fall weather and may overwinter outdoors. 8"h

Chard, Swiss *Beta cicla*

30 days. Ornamental dark green textured leaves with colorful stalks. Harvest can begin in four to five weeks for young salad greens. Cut mature leaves just above the soil line so that they can grow back for multiple harvests. ○●

\$2.50—4 plants in a pack:

V058 **Bright Lights** 🌱—Brightly colored stems in red, yellow, violet, pink, and orange. 20"h

V059 **Pink Lipstick** 🌱—Magenta-pink veins and stalks with dark green leaves. Beautiful in a flower garden or container. 18"h

\$4.00—4 plants in a pack:

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

V061 **Collards** *Brassica oleracea* var. *acephala* 🌱

75 days. Classic leafy vegetable, packed with vitamins and fiber. Big plants: allow lots of space in the garden. 12"h by 18–24"w ○● **\$2.50—4 plants in a pack**

Corn, Sweet *Zea mays*

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

\$3.00—seed packets:

V062 **Blue Jade**—70–80 days. Dwarf sweet corn grows 36" tall and can be grown in a container. Steel blue kernels turn jade blue when cooked. Ears are about half the length of traditional sweet corn with full-sized kernels. **ORGANIC**

V063 **Stowell's Evergreen**—90–100 days. Sweet and tender. Known as the "King of All White Sweet Corn Varieties." Remains at the milk stage for a long time. **ORGANIC**

Cucumbers *Cucumis sativus*

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

\$1.50—seed packets:

V064 **Burpless Hybrid**—50–60 days. This slender cuke up to 12" long has a tender skin and is excellent for slicing or eating raw.

V065 **Homemade Pickles**—60 days. Bred for home pickling, these vigorous semi-bush plants produce an abundance of cucumbers that are up to 6" long. Flesh is crunchy, solid, and tasty. Suitable for container gardening, it benefits from staking. Excellent disease resistance to cucumber mosaic virus and mildews.

V066 **Spacemaster**—60 days. Ideal for small gardens, containers, or even hanging baskets. Compact bush plants produce abundant 7–9" fruits on 24" vines. Resistant to cucumber mosaic virus and scab.

\$2.50—seed packets:

V067 **Burpless, Tendergreen**—55 days. Burpless 7–12" slicer, plump and smooth. Excels as a pickler because of its tender skin. Tolerates cool soil and excessive moisture better than many.

V068 **Muncher**—60 days. Thin-skinned and crisp, these burpless cukes are perfect for eating right out of the garden. Mild-flavored 6–8" fruits on strong, productive vines. Resistant to cucumber mosaic virus.

V069 **West India Burr Gherkins** *C. anguria* 🌱—65 days. Beautiful long vines with hundreds of small, tasty fruit. Grows well in hot, humid weather with strong yields. Great for kids' gardens, snacking, and pickling. Native to Africa and introduced to the Caribbean in the 1700s. 10'h

\$3.00—seed packets:

V070 **Parisian Pickling**—50 days (gherkins), 70 days (slicing). Dark green fruits. **ORGANIC**

V071 **Suyo Long**—65 days. Ribbed dark green heirloom, up to 18" long. Mild, sweet and burpless. **ORGANIC**

V072 **Cuke-nuts** *Melothria scabra* 🌱

60–70 days. Lemony, crisp 1–2" cukes look just like miniature watermelons. Best eaten raw and whole, but also good for pickling. A delicate but productive vine that clammers through the garden or on a shrub. Prefers fertile, well-drained soil. Climbs by tendrils. Also known as Mexican gherkins and mouse melons. 48–72"h ○🌿 **\$2.00—3.5" pot**

V073 **Earth Chestnut** *Lathyrus tuberosus*

A climbing perennial member of the pea family that climbs by leaf tendrils. Pink flowers. The sweet, starchy 1–2" tubers are edible cooked or raw and have been grown since the 17th century. 12–30"h **\$2.00—2.5" pot**



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

Eggplant *Solanum melongena*

Meaty fruits to roast, fry, or bake in a range of cuisines. 🌿

\$2.00—3.5" pot:

V074 **Aswad** 🌱—80 days. Iraqi variety with tender, sweet flesh ideal for grilling or baking. Squat, teardrop-shaped fruits are purple-black, often lobed, and weigh up to 3 pounds. May need staking to help support the heavy fruits. Heat-tolerant.

V075 **Badenjan Sesame** 🌱—60 days. Early producer of long, slender fruits that taste slightly of tahini when cooked. Harvest for eating when pale green, let ripen to yellow if saving seed. Native to Kandahar, Afghanistan. Drought-tolerant.

V076 **Bangladeshi Long** 🌱—75–80 days. Cylindrical purple-gray fruit turns green with purple streaks when mature. Slightly curved 8" fruits are thin-skinned and perfect for grilling or stir-fries. From Bangladesh (of course).

V077 **Chi-Yei** 🌱—70 days. Early maturing, round dark purple variety is bigger than a tennis ball. Resistant to flea beetle infestations. From China.

V078 **Classic** 🌱—70 days. Large dark purple.

V079 **Fengyuan Purple** 🌱—65 days. Taiwanese heirloom over 12" in length. Deep purple skin is so thin it requires no peeling. Creamy flesh lacks the bitterness of other eggplants. Cooking brings out its rich, sweet, and complex flavor.

V080 **Listada de Gandia** 🌱—80–90 days. Elongated, oval 8" fruits are white with lavender striping. Listada means striped in Spanish. Heirloom with heavy yields.

V081 **Neon** 🌱—60–65 days. Deep pink 3–4" fruits. Good flavor, and does well in cooler, short summer climates where most eggplant varieties don't grow.

V082 **Purple Pickling** 🌱—90 days. Pear-shaped 8" fruits with white flesh are prized by Italians for making relish, but also good cooked fresh.

V083 **Thai Lavender Frog Egg** 🌱—80 days. Dense, lavender and cream fruits are the size of cherry tomatoes. Perfect for curries.

\$2.50—3.5" pot:

V084 **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**

V085 **Swallow** 🌱—51 days. The earliest, Japanese-type eggplant with long, dark, narrow fruits. Very prolific.

V086 **Thai, Kermit** 🌱—60 days. Compact plant produces 2" round green fruit with white stripes.

\$2.50—4 plants in a pack:

V087 **Little Fingers** 🌱—68 days. See V084 for full description.

V088 **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. 🌿 **\$2.00—3.5" pot**

V089 **Flower Sprouts** 🌱

Brassica oleracea var. *alboglabra* Autumn Star 90–100 days. Open, ruffled florets with purple leaf ribs. Mild nutty taste, delicious sautéed, roasted, or in fall salads. Sweetest when harvested after the first few frosts. A new vegetable developed by crossing brussels sprouts and kale. Grows like brussels sprouts, but the leaves remain open rather than producing a ball shape, so it's pretty as well as nutritious. **\$2.50—3.5" pot**



Classic eggplant

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



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

Some vegetables are better from seed

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

1. **Early May is just too early** for some tender and fragile plants to be outside.
2. Plants like melons, cucumbers, and squash are actually **vines, which get tangled together** and are easily damaged before they can be sold.
3. It's **cheaper for you** and just as reliable to plant these vegetables as seeds directly in the ground. The seeds come with instructions. It's easy!
4. You'll have access to **more varieties**, including plants like beans, peas, carrots, radishes, and beets 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 headstart in our short growing season. But keep them indoors or in a cold frame until night temperatures are above 55°.

Community Service



Friends
School
OF MINNESOTA

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

Vegetables

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

Key

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

Forager's Mix

Mostly wild plants that you can eat cooked or fresh, grown in a container or your vegetable garden. ○

\$5.00—6 plants in a pack:

V090 **Cool Season** 🌿—Includes Buckshorn Plantain (*Plantago coronopus*), Chicory (*Cichorium intybus* 'Italiko Rosso'), Miner's Lettuce (*Claytonia perfoliata*), Upland Cress (*Barbarea verna* 'Belle Isle'), Mache (*Valerianella locusta* 'Medallion'), and Dragon's Tongue Wild Arugula (*Diplotaxis tenuifolia*).

V091 **Warm Season** 🌿—Once the weather is milder, move into the summer with Catalogna Chicory (*Cichorium intybus* 'Clio'), Golden Purslane (*Portulaca oleracea sativa*), Magenta Spreen (*Chenopodium giganteum*), Red Orach (*Atriplex hortensis*), Polish Amaranth (*Amaranthus* sp.), and Vegetable Mallow (*Malva crispa*).

V092 **Gbognome Greens** 🌿🌱 ***Solanum macrocarpon***

One of many varieties of African and Asian eggplants, this is grown for its young leaves which are boiled thoroughly to remove the bitterness. Reserve the cooking water for soup base. Leaves too mature to eat develop prickles on the undersides. Bitter and ornamental small fruits. Also known as *gbognome*. 24–48" h **\$2.00—3.5" pot**

Ground cherry



Ground Cherry *Physalis*

This cousin of the tomato grows in small bushes with fruits encapsulated in inflated pods. ❄️

\$2.00—3.5" pot:

V093 **Ground Cherry** *P. pruinosa* 🌿—70–80 days. Brown pods and yellow fruit. 20" h by 60" w

V094 **Loewen Family Heirloom** *P. pruinosa* 🌿—70–80 days. A rich migration history that begins in the Netherlands in the 19th century. From there, the seeds traveled with Mennonites to Russia, Siberia, Canada, and finally Minnesota. Easy and prolific. Yellow penny-sized fruit.

V095 **Mary's Niagara** *P. pruinosa* 🌱🌿—Found at a roadside stand in Niagara-on-the-Lake, Ontario. Early, reliably sweet yellow fruit on extremely low, sprawling plants.

V096 **Jaltomata** *Jaltomata sinuosa* 🌿 35–50 days from flower to fruit. Sweet orange half-inch berries follow star-shaped white flowers with purple centers. Fuzzy leaves and stems on bushy, sprawling plants. Native to the Andes in Peru where it grows at altitudes of 4,000–10,000 feet. Possibly a plant relic of Incan agriculture. 6–24" h 🌿🌱🍷 **\$2.00—3.5" pot**

Kale *Brassica oleracea* var. *acephala*

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

\$2.50—3.5" pot:

V097 **Madeley** 🌿—30 days. Vigorous English heirloom with abundant harvests of giant flat leaves, tender and sweet. The biggest kale leaves you've ever seen. Set aside plenty of garden space. 24–36" h



Kohlrabi

Kale continued

\$2.50—4 plants in a pack:

V098 **Homesteader's Kaleidoscopic Perennial** *B. oleracea* var. *alboglabra* 🌱🌿—New in 2016, these kale-collard crosses result in plants with diverse leaf shapes (long and thin, ruffled, flat) and colors (red, purple, yellow-green, green, variegated white). Each plant is unique, all parents were selected for taste, bushiness, and winter-hardiness. Nearly all plants will be perennial, so allow them room (36" w). Older plants will gradually lose vigor, so renew by burying cuttings of your favorites to root in the fall.

V099 **White Russian** 🌿—50–60 days. Frilled pale green leaves with white veins. Tender and sweet, regarded as one of the best-tasting kales.

\$3.00—4 plants in a pack:

V100 **Dinosaur** 🌿—60–70 days. The flavor is sweet and mild, particularly after frosts. Highly nutritious and ornamental. Very dark blue-green leaves 10–18" long and curled under at the edges. Heavily corrugated texture, but smooth to the touch. Also known as *lacinato* or Tuscan kale. 🌱

\$5.00—6 plants in a pack:

V101 **Dazzling Blue** 🌿—50–60 days. Blue-tinged leaves with bright pink midribs and veins. Survives sub-freezing temperatures better than other dinosaur (*lacinato*) kales.

V102 **Dinosaur** 🌿—60–70 days. See V100 for full description.

V103 **Garden Mixer** 🌿—Six varieties: Dinosaur, White Russian, Scarlet Curly, Lark's Tongue, Russian Frills, and Red Ursa.

V104 **Halbhoher Gruner Krauser** 🌿—60 days. You think you love kale? In Germany, they love kale so much there are numerous kale clubs and kale festivals in which a kale king or kale queen is crowned, and even *Kohlfahrten* (kale tours) for traveling around and eating kale. This German variety (the name means half-height green frizzly) has heavily crinkled leaves. 18" h

V105 **Lark's Tongue** 🌿—55 days. Heirloom variety from Germany (*Lerchenzungen Grünkohl*) where it is still very popular. Long, tightly frilly, ornamental leaves resemble a bunch of green ostrich plumes and are tender. 36–60" h

V106 **Olympic Red** 🌿—55 days. Strong red stems and purple-frosted blue-green leaves. Ruffled edges.

V107 **Redbor** 🌿—50 days. Deep red-purple extremely frilly leaves. Tastes good and makes a beautiful garnish. Often grown purely as an ornamental. Plant it with orange daisies or poppies. F1 hybrid. 36" h

Kohlrabi *Brassica oleracea* var. *gongylodes*

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

\$2.50—4 plants in a pack:

V108 **Early Purple Vienna** 🌿—60 days. Purplish outside with greenish white flesh.

\$5.00—6 plants in a pack:

V109 **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.

V110 **Mixed** 🌿—Three each F1 hybrids Grand Duke (green, 50 days) and Kolibri (purple, 43 days).

V111 Leeks 🌿

Allium ampeloprasum King Richard

70–80 days. Early maturing, with long white stems and upright bluish green leaves. Mild, non-bulbing onion stalks. Many plants per pot; separate when planting. Leave some of this biennial to overwinter in the garden. Second-year plants will go to seed, creating an essentially perennial vegetable. Tolerates light frost. **\$2.00—3.5" pot**

Lettuce *Lactuca sativa*

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

\$1.50—seed packets:

V112 **Buttercrunch**—65 days. Loose-leaf heads with slightly crumpled dark green outer leaves and a creamy yellow interior. Tender texture. Good heat-tolerance and bolt-resistance.

V113 **Gourmet Salad Blend**—An assortment of at least five lettuces, both red and green, with textures varying from oak leaf to ruffled to heavily frilled.

Lettuce continued

\$1.50—seed packets (continued):

V114 **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.

V115 **Ruby Red**—40–50 days. Ruffled deep red leaves shade to bright green at the base. Crisp with a sweet flavor. Heat-tolerant and slow to bolt.

\$2.50—4 plants in a pack:

V116 **Bibb** 🌿—Early maturing, with small compact heads.

V117 **Forellenschluss** 🌿—55–65 days. Old Austrian heirloom, the name means "speckled like a trout," a gorgeous and tasty romaine splashed in deep red.

V118 **Grand Rapids** 🌿—65 days. Crinkled and crisp.

V119 **Merlot** 🌿—55 days. Frilly burgundy leaves. 6–8" h

V120 **Romaine** 🌿—65 days. Tall, dense heads with firm ribs.

V121 **Yugoslavian Red Butterhead** 🌿—58 days. Ruby-tinged leaves form loose, decorative 10–12" heads. Interior leaves are creamy yellow-green dappled with red. This heirloom has a sweet buttery flavor. 4–8" h

\$3.00—4 plants in a pack:

V122 **Mixed organic** 🌿—One each of Green Forest romaine, Tropicana green leaf, New Red Fire red leaf, Red Cross red butter. 🌱

V123 **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 🌱

V124 **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. 🌱

\$5.00—6 plants in a pack:

V125 **Grandpa Admire's** 🌿—60 days. Heat-tolerant butterhead with large, loose heads is slow to bolt. Bronze-tinged leaves. 6" h

V126 **Mixed** 🌿—Majestic Red romaine, Revolution red leaf, Royal Oakleaf, Monet curled green, Forellenschluss speckled romaine, and Sweet Valentine bibb.

V127 **Springtime Head Mix** 🌿—Mix of red and green varieties, including butterheads, romaines, and Batavians. Tender textures and mild, sweet flavor.

V128 Longevity Spinach *Cynura procumbens*

A low-growing and spreading leafy vegetable cultivated throughout Southeast Asia for its edible leaves and young stems. Eat the greens in salads and soups, or drink them juiced or as tea. In spring, it produces abundant orange flowers that attract butterflies. The prostrate stems will root as they grow over the ground. Moist soil. Easy to propagate with cuttings, so try potting it up for the winter. 🌱🌿 **\$4.00—3" pot**

Malabar Spinach *Basella alba*

70 days. Unusual twining climber with edible, glossy leaves and stems. In the heat of the summer when regular spinach turns bitter, Malabar spinach is at its best. The leaves taste remarkably like traditional spinach and can be harvested generously. Use raw or cooked. White spikes of flowers are followed by dark purple berries. This is one of the plants used by Hmong cooks. Also nice in a container with annuals. 36–72" h ○●

\$2.50—3.5" pot:

V129 **Green** 🌿—Green stems and leaves.

V130 **Red** 🌿—Stems and veins on the undersides of the leaves are magenta to red. Ornamental, too.

Melon, Cantaloupe *Cucumis melo*

Sweet muskmelons. Will climb by tendrils. ❄️

\$1.50—seed packets:

V131 **Hale's Best**—85 days. Heirloom with orange interior, green exterior, and fine golden netting.

V132 **Iroquois**—80 days. Bred by Dr. Henry Munger at Cornell University in the 1940s, this five to seven pound melon does especially well in the upper Midwest and Northeast. Sweet deep orange flesh is very aromatic. Ribbed rind is coarsely netted. The first melon bred to be resistant to fusarium wilt.

\$5.00—seed packets:

V133 **Kajari**—70–80 days. This eye-catching melon from India is deep orange when ripe with contrasting dark green stripes outlined with creamy white. Two to three pound fruits have pale green to yellow flesh that tastes like honeydew. Unripe melons can be picked at first frost and will continue to ripen on the countertop. Long shelf life, especially if refrigerated. Open-pollinated.

Social Learning




Friends
School
OF MINNESOTA

Vegetables



Hot Peppers *capsicum annuum* (exceptions noted) Many shapes. Heat is measured in Scoville heat units (SHU).

\$2.00—3.5" pot:

- V158 **Anaheim** —75 days. Mildly hot 7" fruits. Good for canning, stuffing, freezing, or drying.
- V159 **Bird's Eye Baby** —80–100 days green to red. Attractive, with up-facing, gum-drop-shaped peppers. Can be grown as a bonsai. Peppers and leaves are edible. 500,00–100,000 SHU.
- V160 **Capezoli di Scimmia** —90 days. Also known as monkey nipples. Small, round peach-colored peppers with fruity overtones and high heat. 100,000–150,000 SHU.
- V161 **Chimayo** —75–85 days. 300-year-old New Mexican heirloom that was almost extinct. The Chimayo Chile Project preserved the native seed and revived farming of this medium-hot pepper. The 4–7" thin-walled chilis have a smoky, earthy flavor, Excellent for roasting and drying.
- V162 **De Padron Pimento** —60 days. Small green peppers, generally mild, but occasionally one is hot, which accounts for its nickname: the Russian Roulette pepper. Originally from the Galicia region of Spain where they are fried in olive oil and sprinkled with sea salt and served as tapas. Heat increases as they ripen to red.
- V163 **Fish Pepper** —80 days. Pre-1870s African-American heirloom. Green and white variegated foliage. Fruits, 2–3" long, ripen from cream with green stripes to orange with brown stripes to all red. Perfect for salsa. Moderately hot. 18–24" h
- V164 **Ghost Chocolate** *C. chinense* —100–120 days. Used in extreme cooking: BBQ 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 lasts up to 30 minutes. Up to 1 million SHU.
- V165 **Haskorea** —90 days. Little-known outside the Middle East, this red pepper is the hotter cousin to the famous Aleppo pepper. Found by a USDA scientist and a Syrian Atomic Energy Commission official (imagine those two people shopping together today!) in 1999 at the now-destroyed Bab al-Faraj seed market in Aleppo. The Experimental Farm Network in New Jersey hopes to bring the seed back to the people of Aleppo when peace returns to the region.
- V166 **Medusa** —72 days. Narrow, upright, twisty 2" cones go from greenish ivory to orange to red. All colors at once, displaying up to 50 peppers. Edible and mild (only 1 to 1,000 SHU) but bred for its appearance. Happy in a sunny window. 8–12" h

\$2.00—3.5" pot (continued):

- V167 **Pequin** —120 days. Brilliant red 1" peppers with medium heat. Good for soups, salsas, flavored oils, and hot sauce. Flavor is citrusy and smoky and when picked green, adds gentle heat to fresh salsas. Compact plants do well in containers.
- V168 **Peter** —95 days. Declared "The Most Pornographic Pepper" by *Organic Gardening*, it bears a marked resemblance to part of the male anatomy. Moderately to very hot (10,000–23,000 SHU), it makes for spicy conversation as well as eating. Matures to fiery red.
- V169 **Satan's Kiss** —85–90 days. Popular Italian heirloom 2–4" pepper is round, red, sweet, and spicy (40,000–50,000 SHU). Traditionally stuffed with anchovies and mozzarella, and then grilled. 24–36" h
- V170 **Serrano** —80–85 days. Long, thin green fruits. 10,000–23,000 SHU.
- V171 **Super Chili** —75 days. Highly ornamental plants, spicy in the cayenne range.
- V172 **Thai Dragon** —85 days. Up near the habanero on the heat scale; often grown as a potted ornamental.

\$2.50—3.5" pot:

- V173 **Acı Sivri** —80–90 days. Turkish heirloom cayenne type with slender, curved, medium to hot fruit. 5–10" fruits ripen from yellow-green to red.
- V174 **Aji Cristal** —90 days. Originally from Chile, these 3.5" waxy fruits ripen from light green to yellow to red. Pods have a hot spicy citrus flavor. Many say they are best eaten before they turn fully red.
- V175 **Anaheim, Numex Joe E Parker** —70 days green, 95 days red ripe. Mild 8" fruits have thick, crisp walls and are perfect for grilling, stuffing, or roasting. Pick when green or at the mature red stage.
- V176 **Biquinho** —100–120 days. Scarlet 1" fruits with a pointed shape that gives them the name "little beak" in Portuguese. Fruity, smoky flavor, but very little heat. In Brazil, they're often preserved in a vinegar solution. Also known as little beak peppers or chupetinho.
- V177 **Brazilian Starfish** *C. baccatum* —90 days. Delicious and sweet, with a strawberry-apple flavor, the flattened 2" star-shaped fruits change from green to red. Adds a fruity taste to chilis and salsas. In Peru they flavor fish dishes; in Columbia and Ecuador they are made into a condiment. Plants have a weeping, vine-like habit. Heat varies from 5,000 to 30,000 SHU.

\$2.50—3.5" pot (continued):

- Cayenne**—65–85 days. Heat: 30,000–50,000 SHU (hot!). Vigorous plants with slender fruits, good dried or pickled. Heat increases with length. Harvest when 4–6" long.
- V178 **Golden Cayenne**
- V179 **Long Purple Cayenne**
- V180 **Red Cayenne**
- V181 **Ethiopian Brown** —90 days. Wrinkled peppers grow 3.5" by 1" and turn from green to red-brown. Hot (30,000–50,000 SHU) with a rich, smoky flavor good for chili powder, rubs, and BBQ sauces.
- V182 **Fatalii** —80 days. Bright yellow, bonnet-shaped 3" fruits with intense fruity-citrus flavor. Rivals habanero for heat.
- Habanero**—100–120 days unless noted otherwise. Small flattened bell shape. Green before matures. Heat: 200,000–300,000 SHU (very hot!)
- V183 **Chocolate Habanero**
- V184 **Habanada Habanero** —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.
- V185 **Numex Orange Suave Habanero** —70 days green, 90 days yellow-orange. Taste the habanero's citrusy flavor without setting your mouth on fire. Slightly larger than habaneros. Developed by New Mexico State University. 850 SHU.
- V186 **Orange Habanero**
- V187 **White Habanero**
- Jalapeño**—70 days unless noted otherwise. Prolific and early. See also V200.
- V188 **Felicity Jalapeño** —80–90 days. Jalapeño flavor without the fire. Makes great salsa for sensitive palates. 0–1000 SHU.
- V189 **Jalapeño** —3" fruits go from dark green to red. Hottest when red. 2,500–5,000 SHU.
- V190 **Jaloro Jalapeño** —The first yellow, combines the name jalapeño with the Spanish word for gold, *oro*. Developed in 1992 by the Texas Extension Service, meaty yellow fruits mature to orange, then red and can be eaten at any stage. Heat similar to jalapeño, but fruitier. Resistant to six pepper viruses.
- V191 **Numex Lemon Spice Jalapeño** —Sunny yellow jalapeño with a hot but fruity flavor. Created in response to America's interest in eating colorful foods. 30,000 SHU. Open-pollinated. 24" h
- V192 **Korean Dark Green** —69–80 days. Heirloom with 3–4" green to red fruit and moderate heat. Great in kimchee and other Korean dishes.

\$2.50—3.5" pot (continued):

- V193 **Pasilla, Holy Mole** —85 days. Mildly hot pepper matures from green to a warm brown. Excellent for making chili powder, sauces, and mole sauce.
- V194 **Poblano, Baron** —65 days green, 85 days red ripe. Reliably productive, with 5" mild fruits (1,000–1,500 SHU).
- V195 **Sriracha** —65–70 days for green, longer for red. Hybrid jalapeño-type with firm, thick-walled fruits. To make the popular sriracha sauce, allow them to ripen to red (5,000–8,000 SHU).
- V196 **Sweet Heat** —56 days. Early and prolific, this pepper blends sweetness and gentle smoky heat (230–330 SHU) with the nutritional bonus of having 65 percent more vitamin C than the average pepper. Fruits are 3.5" by 1.5" on a compact bushy plant, well-suited to containers.
- V197 **Tangerine Dream**—70 days. Shiny red-orange 3" pods with a hint of heat.
- V198 **Thai Yellow Chili** —70–80 days. Gold-orange, very hot and flavorful.

\$2.50—4 plants in a pack:

- V199 **Hungarian Wax** —70 days. 6–8" long and 2" wide, sets fruit even in cool weather. Also called hot banana.
- V200 **Jalapeño** —70 days. See V189.

\$3.00—3.5" pot:

- V201 **Black Cobra** —90–100 days. Slender 2" green pepper fingers pointing up to the sky turn black and then scarlet. Silver, fuzzy leaves and stems plus the colorful fruit make this a popular ornamental as well as a source of hot peppers (20,000–40,000 SHU). Native to Venezuela.
- V202 **Shishito** —60 days. Bright green and 3" long with wrinkled thin walls. Suspenseful eating because one in ten has a real kick of heat, though they are generally mild-flavored. To prepare, sauté in a bit of oil until blistered and sprinkle with your favorite gourmet salt. Also delicious grilled, deep-fried in tempura batter, or sprinkled on pizza. Prolific.

\$6.00—3.5" pot:

- V203 **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.

\$5.00—6 plants in a pack:

- V204 **Mixed Hot Peppers** —One each cayenne, habanero, jalapeño, poblano, serrano and Thai hot.

Sweet Peppers *capsicum annuum*

\$2.00—3.5" pot:

- V205 **Aconagua** —70–80 days. Long peppers, up to 11". Good yields over a long season. Sweet and delicious. Great for grilling and frying as well as general use.
- V206 **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.
- V207 **Chocolate Beauty** —80–90 days. Ripens to a rich brown color.
- V208 **Flavorburst** —72 days. Yellow-green elongated peppers finish a lovely shade of goldenrod. Citrusy flavor beat hundreds of peppers in the Burpee taste test. 18–24" h
- V209 **Golden Summer** —72 days. Bell-shaped yellow fruits. F1 hybrid.
- V210 **Gypsy** —58 days. Sweet 3–4" peppers, recommended for cooler climates like ours. Fruit matures from light yellow to orange to red. F1 hybrid.
- V211 **Lady Bell** —72 days. Sweet green maturing to red. F1 hybrid.
- V212 **Midnight Dreams** —75 days. Glistening black fruit is thick-walled, crisp, and mild. Compact and productive, sturdy plants.
- V213 **Purple Beauty** —70–75 days. Blocky 3" by 3" peppers that mature to eggplant purple with thick, crunchy walls.

\$2.00—3.5" pot (continued):

- V214 **Ramiro, Red** —80–90 days. Extremely sweet, long, pointed 8–10" pepper. Hearty flesh makes it a great choice for grilling. Also good raw. Prolific.
- V215 **Ramiro, Yellow** —80–90 days. Pair with Red Ramiro for a colorful meal.
- V216 **Tequila** —75 days. Thick-walled 4" fruits start a dark purple then lighten to a light red. Good flavor.
- V217 **Valencia** —70 days. Large green fruits ripen to orange.

\$2.50—3.5" pot:

- V218 **Candy Cane Red** —60–65 days. Ripens from green with creamy stripes to solid red. Variegated foliage. The 3" elongated fruits have thin, crispy walls. Sweet flavor at any stage of ripeness.
- V219 **Jimmy Nardello** —80–90 days. Long, thin, gnarly peppers ripen bright red. Brought to the U.S. by Guiseppe Nardello from a village in the Basilicata region of southern Italy. Small and productive.
- V220 **Lipstick** —53–70 days. Pimiento-type with sweet, tapered green fruits ripening to a glossy red. Medium-thick juicy flesh. Pick fruits either green or red. Heavy producer even in a cool summer season.
- V221 **Lively Italian** —75 days green, 100 days orange. High yields of thick-walled bright orange 6–8" fruits.

\$2.50—3.5" pot (continued):

- V222 **Lunchbox Mix** —55 days for green, 75 days for colors. Red, orange, or yellow mini-peppers perfect for snacking, but also delicious sautéed or in salads.
- V223 **Spanish Mammoth** —90 days. Very sweet, cone-shaped peppers up to 7" long. Introduced in Spain and Southern France around 1859. Green fruits are sweet and crisp with a hint of aniseed, maturing to sweet red. Great for salads, roasting, frying, or stuffing. Also known as *doux d'Espagne*.
- V224 **Sweet Banana** —65 days. Pale yellow to orange.
- V225 **Yellow Monster** —90 days. Meaty 8" by 4" fruits ripen to a golden yellow. Good eaten fresh, stir-fried, or stuffed. Staking advised for this heavy yielder.

\$2.50—4 plants in a pack:

- V226 **Golden Summer** —72 days. Golden, bell-shaped fruits. F1 hybrid.
- V227 **Golden Treasure** —80 days. Large tapered Italian heirloom, 8–9" long and 2" at the shoulder. Ripens to shiny yellow. Sweet medium-thick flesh and tender skin.
- V228 **Lady Bell** —72 days. Sweet green maturing to red. F1 hybrid.

\$2.50—4 plants in a pack (continued):

- V229 **Sheepnose Pimento** —70–80 days. A pumpkin-shaped Ohio heirloom. Extremely flavorful, with sweet, thick, juicy flesh. Good for canning. Will keep in excellent condition for weeks in the refrigerator.
- V230 **Sweet Banana** —See V224.

\$3.00—3.5" pot:

- V231 **Iko Iko** —65 days for yellow or purple. 85 days for orange or red. Sweet 3.5" peppers in Mardi Gras colors. May require staking. Open-pollinated.
- Mini Bell**—60 days. Compact plants that fit nicely into small garden spaces or patio planters. The peppers are 1.5" long. 16" h
- V232 **Chocolate**
- V233 **Red**
- V234 **Yellow**

\$3.00—4 plants in a pack:

- V235 **King of the North** —57 days green, 68 days red. Reliably early with heavy yields of thick-walled blocky fruits. Sweet flavor improves as peppers ripen to red.

\$5.00—6 plants in a pack:

- V236 **Mixed Sweet Peppers** —One each Purple Beauty, Valencia (orange), Early Sunstation (yellow), white, Red Knight, and Sweet Chocolate.

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

Vegetables

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

Key

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

VI34 Mesclun 🌱

A mix of greens for interesting salads. ☉●
\$5.00—6 plants in a pack

Mushrooms 🌱

Logs are perennials for outdoor growing, while kits are used indoors for a crop this year only. Instructions included. ●

VI35 **Indoor Kits**—\$25.00: Almost instant gratification in a bag. Choose from among several kinds of oyster mushrooms, shiitake or Lion's mane to grow multiple fruitings on your kitchen counter with in weeks. Very easy.

VI36 **Outdoor Logs**—\$25.00: The neglectable perennial. Choose from shiitake, oyster, or lion's mane. The logs should be placed in full shade and where they can be rained and snowed on. After a nine- to 18-month period, the logs will produce dozens of pounds of mushrooms for four to six years, depending on type.

Mustard Greens *Brassica juncea*

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

\$2.50—4 plants in a pack:

VI37 **Green Wave** 🌱—50 days. Large, frilly leaves.

\$5.00—6 plants in a pack:

VI38 **Mizuna Frilly Mixed Colors** 🌱—40 days. Red, gold, and purple. Vigorous, easy to grow, and slow to bolt. 14–16”h

VI39 **Red Kingdom** 🌱—14 days. A hybrid Japanese type with vibrant purplish red leaves that are green underneath. Contrasting colors are attractive in baby leaf salads and stir fries, as well as when planted as an edible ornamental. Mild mustard flavor, withstands heat, and does not bolt as readily as other mustards. 10”h

Okra *Abelmoschus esculentus*

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

\$2.50—3.5” pot:

VI40 **Evertender** 🌱—50–65 days. Heirloom, unbranched, spineless variety with little foliage. High yields of easy-to-harvest 7” green pods, which remain tender for a long period of time. 60–96”h

VI41 **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*

Separate when planting. 🌱

\$2.00—3.5” pot:

VI42 **Patterson** 🌱—104 days. Uniform, solid 4” bulbs with copper skin bred for long storage. Thin necks dry quickly. An improved Copra. F1 hybrid.

VI43 **Red Mercury** 🌱—100–120 days. 40–50 plants per pot.

VI44 **White Sweet Spanish** 🌱—100–120 days. Mild, 3” globes. Stores for a short time only. 40–50 plants per pot.

VI45 **Yellow Sweet Spanish Candy** 🌱—105 days. Jumbo Spanish with light yellow skin, globe shape, and very sweet mild white flesh. Stores for a short time only. F1 hybrid. 40–50 plants per pot.

\$5.00—6 plants in a pack:

VI46 **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.

VI47 **Long Red Florence** 🌱—100–120 days. Italian heirloom with a mild sweet flavor. Elongated red-purple bulbs. Multiple plants per cell.

VI48 **Mixed** 🌱—Two each of Patterson (yellow storage, 105 days), Redwing (red storage, 100–120 days), and Whitewing (slicing, 105 days). Multiple plants per cell.

VI49 Onion, Egyptian Walking

Allium cepa proliferum

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). Non-flowering onion that produces small clusters of reddish, marble-sized bulbils (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. 18–24”h 🌱

\$2.50—2.5” pot

See also RAMPS, SCALLIONS, SHALLOTS, page 17

VI50 Orach, Red 🌱

Atriplex hortensis var. *rubra*

40–60 days. Generally eaten like spinach, raw or cooked. Thrives in cool weather. Seen in many English flower gardens. Self-seeding. Ornamental vegetable dating back to Roman times with thick, buttery-tasting dark purple-red leaves. \$2.50—4 plants in a pack

VI51 Parsnip *Pastinaca sativa* Hollow Crown

100 days. White heirloom root. Harvest after frost or even very early the next spring for sweet, nutty flavor. \$2.50—seed packets

Peanuts *Arachis hypogaea*

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

\$2.00—3.5” pot:

VI52 **Jumbo Virginia** 🌱—120 days. High yields of large plump peanuts. Good for northern climates.

\$3.00—3.5” pot:

VI53 **Black** 🌱—100 days. Heirloom sweet and nutty tasting black-purple-skinned peanuts. Grows well in a container with lots of rich humus. 12–15”h

Peas *Pisum sativum*

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

\$2.50—3.5” pot:

VI54 **Little Snap Crunch** 🌱—58 days. The first pea for container or small garden. Plump snap pods filled with sweet peas are great for snacking. Small trellis not required, but helpful when picking. Easy peasy. 24–32”h

\$2.50—seed packets:

VI55 **Alaska**—50–60 days. Excellent early shelling peas for canning or freezing, but also good fresh or dried. Especially good for soup. Introduced in England in 1880 and known there as Earliest of All. Renamed in the U.S. after the record-setting steamship Alaska that was launched the same year.

VI56 **Mammoth Melting**—68 days. This Burpee-bred snow pea produces not only sweet crunchy pods, but delights the eye with large white flowers. Trellising is required. Best harvested when pods are 3” long. Pick often for continued productivity. Resistant to fusarium wilt. 48–60”h

VI57 **Sugar Snap**—70 days. Sweet, tender 3” pods can be eaten raw or cooked. Whole pod can be eaten, no need to shell.

Peppers see page 13

Potato *Solanum tuberosum*

Potatoes as single plants in pots or as seed potatoes for a larger number of plants.

\$2.00—3.5” pot:

V237 **All Blue** 🌱—90–110 days. Deep blue skin and flesh with a thin white layer just under the skin. Good for baking or frying, or to make lavender mashed potatoes. Easy to grow. Good keeper.

V238 **Yukon Gold** 🌱—65–75 days. Yellow-skinned, firm golden flesh. Early-bearing potato.

\$2.50—3.5” pot:

V239 **Rose Finn Apple Fingerling** 🌱—90–110 days. Thin pink skin and yellow flesh make these fingerlings as good to look at as they are to eat. Very popular in restaurants and gourmet markets. The two- to five-ounce spuds are delicious boiled, baked, or fried. Stores well. 🌱

\$3.00—1 pound of seed potatoes:

V240 **Adirondack Blue** *S. tuberosum* 🌱—70–90 days. Deep purple skin and solid purple flesh that keeps its color after cooking. Round to oblong tubers are high in anthocyanins.

V241 **Adirondack Red**—75–85 days. Bred at Cornell University, this early to mid-season oblong potato has red skin and flesh that holds its color when cooked. 🌱

Potato continued

\$3.00—1 pound of seed potatoes (continued):

V242 **Dark Red Norland**—60–85 days. Originally developed for northern climates. Large, oblong to round tubers with deep red and white flesh. Early to mid-season potato, some tubers can be dug earlier for “baby reds” while leaving the others to remain and increase in size. Skin color will fade in intensity the longer it is stored. Compact plant with purple flowers. Determinate 🌱

V243 **Magic Molly**—90–110 days. Large 6” fingerling with purple skin, purple flesh, and firm, slightly waxy texture. Excellent earthy flavor, especially when roasted. Bred in Alaska. 🌱

V244 **Oneida Gold**—Variety from the University of Wisconsin with yellow skin and flesh. Resistant to both hollow heart and common scab. Late-season maturity. 🌱

V245 **Purple Sun**—95–110 days. Bred by the USDA for high vitamin C and carotenoid levels, this potato is also dramatic-looking and delicious. Round to oblong tubers with dark purple skin contrast with yellow flesh. Eat with skin on for best effect. Very tasty roasted, boiled, or fried. Described by a New York Times food critic as having a “full earthy flavor that hints of hazelnuts.” Firm but not waxy, stores up to five months. Also called Peter Wilcox.

\$4.00—3.5” pot:

V246 **Perennial Perpetual Diversity** 🌱—Selected from heirlooms in Michigan for smaller size (1–3”) and increased hardiness, this collection contains red, pink, purple, blue and white varieties. The breeder reports -10°F to -15°F hardiness. Sandy soil is ideal. 24”h by 48–96”w

Pumpkin *Cucurbita pepo*

Sprawling vines, so give them room. 🌱

\$1.50—seed packets:

V247 **Connecticut Field**—120 days. An heirloom variety grown by Native Americans in the Northeast before 1700. Thin, hard gold-orange skin and a flat bottom made it the original Halloween pumpkin. Can be used for pies. 15–20 pounds and 12” diameter.

V248 **Howden**—

95 days. Great for jack-o'-lanterns.
V249 **Jack-o-Lantern**—110 days. Round to oblong orange pumpkin with a thick strong stem. Bred for carving, but the sweet flesh can be used in cooking as well. About 10” in diameter and 7–18 pounds.

V250 **Jarrahdale**—100 days. Dramatic blue-gray skin and deeply ribbed drum shape make this a stand-out ornamental. The bright orange flesh is firm, nutty, and sweet with a melon-like aroma. Each plant yields two to three fruits 10” in diameter and eight to 10 pounds. A good keeper. Named for Jarrahdale in western Australia.

\$2.50—seed packets:

V251 **Lady Godiva** 🌱—105 days. Grown for its large, hull-less seeds that are delicious roasted with a drizzle of olive oil and sea salt or eaten straight from the pumpkin. Bowling ball-sized fruits can contain up to a pound of high-protein seeds. Harvest seeds soon after picking as they tend to sprout inside the pumpkin if left for more than a couple weeks. Skin is gold with green streaks, but flesh is not very tasty.

V252 Pumpkin on a Stick

Solanum integrifolium 🌱

50–72 days. Clusters of fruit that look like miniature pumpkins on thorny purple stems. Remove the leaves, hang the stem upside down and let the fruit dry for several weeks to use as decoration or in flower arrangements. The bitter fruit is also used in stir-fries. Fertilize and water well. 36–48”h

\$5.00—6 plants in a pack

V253 Purslane, Garden 🌱

Portulaca oleracea var. *sativa*

Perennial succulent that's a great source of vitamins and omega 3. Crunchy and good raw in salads or lightly steamed as a side vegetable. This variety is four times larger and much more succulent than wild purslane. Very upright form keeps the leaves clean. 18”h

\$2.50—4 plants in a pack

V254 Radicchio *Cichorium intybus* Indigo 🌱

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

\$5.00—6 plants in a pack



Okra



Potatoes



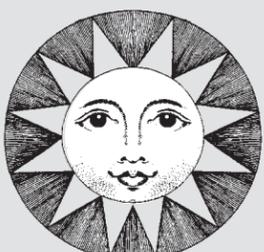
Pumpkin

A general rule about vegetables and light:

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

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

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



Vegetables

Heirloom Tomatoes *Lycopersicon esculentum* 🍷

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 varieties were cultivated around the world decades or centuries ago. All are open-pollinated, meaning you can save seed from year to year. Heirloom tomatoes are indeterminate unless marked otherwise.

\$2.00—3.5" pot:

- V283 **Alpha** —70 days. Believed to be from 1880 and unique at that time for its earliness and resistance to cracking even after hard rains. Medium-sized round red fruits. Developed by famed seedsman James J.H. Gregory of Massachusetts.
- V284 **Aunt Ruby's German Green** —80 days. Some say the best-flavored green tomato. Sweet, yet spicy, these large, beefsteak tomatoes ripen to a pale green with a hint of yellow.
- V285 **Big Rainbow** —80–90 days. Large yellow and red bicolored beefsteak tomato up two pounds.
- V286 **Bison** —65–75 days. Heavy producer of 3" deep red fruits. Grown by a Seed Savers Exchange member from Buffalo, South Dakota, from 1937 through the 1980s. Determinate.
- V287 **Brandywine, True Black** —80–90 days. Large mahogany-colored fruits with black shoulders are ideal for salsas, cooking, and eating fresh. Dusky purplish flesh has a deep earthy taste. Potato-leaf foliage. Heavy yields, thrives in heat.
- V288 **Cherokee Purple** —80 days. Extremely productive Tennessee heirloom with very rich tomato flavor. Medium-sized, 10 to 12-ounce fruits with brick red flesh and rose-purple skin.
- V289 **Chocolate Stripe** —75–80 days. Dark red exterior with olive green stripes and a red interior. Produces large, full-flavored, beefsteak tomatoes.
- V290 **Costoluto Genovese** —78 days. Large, heavily ridged and lobed, deep red Italian tomato with a complex flavor. Delicious raw or cooked down to a rich, hearty sauce. Great for stuffing.
- V291 **Dixie Golden Giant** —80–85 days. Large gold beefsteaks up to two pounds, some with a pink blush on the blossom end. Amish heirloom from the 1930s. Good slicer with a sweet fruity taste.
- V292 **Emerald Evergreen** —72–80 days. Bright green even when ripe, this medium-sized beefsteak has a rich sweet flavor. Good slicer.
- V293 **Fiaschetto di Manduria** —65–70 days. Italian heirloom that means Flask of Manduria has plum-shaped red fruit, pointed at the end. Good for sauces and canning. Excellent for drying in the sun or oven. Determinate.
- V294 **Garden Peach** —71 days. 100-year-old heirloom. Small, two- to four-ounce fruits are blush pink when ripe and look more like apricots than peaches. Sweet, prolific, and stores well in autumn for winter ripening indoors.
- V295 **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.
- V296 **Hillbilly Potato Leaf** —85 days. Absolutely gorgeous slicing tomato. Sweet, juicy 4–6" flattened fruits are yellow streaked with red on the blossom end. About a pound each. Heavy producer.
- V297 **Iglehart Yellow Cherry** —70 days. Sweet, rich, half-inch fruit. Vining and early maturing. Past winner of the Seed Savers Exchange taste test.
- V298 **Isis Candy Cherry** —70–80 days. Gorgeous fruits are gold, marbled with red, each with a starburst on the blossom end. Rich flavor is a complex blend of sweetness and fruitiness. Loads of 1.5" fruits on short trusses.
- V299 **Italian Red Pear** —80 days. Prolific bearer of six-ounce paste tomatoes, meaty with few seeds. Somewhat ribbed with thin skins and a slightly sweet flavor. Good enough to eat fresh, but also perfect for fragrant tomato sauce.
- V300 **Ivory Pear** —70–75 days. Make an unusual white salsa with these pale yellow to ivory pear-shaped fruits. White when unripe, wait until they turn light yellow to pick. Bite-sized, low-acid, delicious for snacking.
- V301 **Japanese Black Trifele** —70–85 days. Pear-shaped, mahogany fruits with green-streaked shoulders and matching meaty dark interiors. Heavy producer of three- to five-ounce crack-resistant fruits. Russian origin despite the name.
- V302 **Jaune Flamee** —70 days. Baseball-sized orange fruits are good for fresh eating and the best for roasting. Early and high-yielding.
- V303 **Mallorcan Winter** —Long-keeping yellow and pink 2" fruit with pink centers from Spain. Do not harvest while growing on vine. At the end of the growing season, hang cut vines with tomatoes still on them indoors to continue ripening.

\$2.00—3.5" pot (continued):

- V304 **Minsk Early** —51–60 days. Extremely early, mid-sized red fruits on compact plants satisfy the craving for tomatoes before other varieties produce. Fruits set all at once in clusters of six to 10 close to the plant base. Commercial variety from Belarus brought to the U.S. in 2008. Determinate.
- V305 **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.
- V306 **Mr. Stripey** —80 days. Large, lightly ridged, vibrantly colored red-and-yellow striped tomato with a mild, low acid taste.
- V307 **Mt. Vesuvius** —Cherry-sized red fruit is pear-shaped with a pointed tip. Thick skin and firm flesh. Can be eaten off the vine, or is commonly tied into a bunch that is hung up and stored for a long time. Flavor becomes more intense over storage time. Also called Vesuvio Piennolo.
- V308 **Rosso Sicilian** —80 days. Deeply ribbed and bright red, these smaller, thin-skinned tomatoes were introduced from Sicily in 1987. Typically cooked into richly flavored sauces and paste. When sliced, their ribbing makes them look like beautiful red-petaled flowers on the plate.
- V309 **Spring Garden Jail** —85 days. An African-American heirloom tended by incarcerated people in the mid-1800s at a Pennsylvania prison. This kitchen garden tomato was popularized by the prison cook and used for soups, cat-soup, and canning. Blocky orange-red 2.5" fruits grow in clusters of three. The green tomatoes make excellent pickles.
- V310 **Stupice** —55–68 days. Czech heirloom that produces red 2.5" fruits.
- V311 **Sweet Pea** —62–75 days. Looking just like tiny ruby peas, these are more than a cute novelty. They have an intense, complex, sweet flavor that's great for snacking and salads. Huge, productive, vining plant.
- V312 **Ten Fingers of Naples** —75 days. Large paste tomato grows in bunches that, with imagination, look like hands with fat red fingers. Heavy yields of pointy-ended fruits up to 5" long have a rich, sweet taste. Ideal for canning and cooking into sauces. From Naples, Italy. Determinate.
- V313 **Trace of a Flying Dragon** —70 days. Cherry-sized, plum-shaped orange tomatoes. Very sweet.
- V314 **Wild Galapagos L. cheesmanii** —50–60 days. A Galapagos native with ornate, frilly leaves and profuse flowers that set clusters of yellow-orange fruits. The sweet currant-sized fruits are favored by the Galapagos tortoise. Used in crossbreeding new hybrid tomato varieties because it's resistant to many standard tomato pests and diseases.

\$2.50—3.5" pot:

- V315 **Aussie** —85 days. Deep red with pumpkin-like ridges extending from the top. One- to two-pound fruit with a sweet old fashioned taste. Vigorous and productive beefsteak from Australia. Will need staking.
- V316 **Black Cherry** —65 days. Cherry-sized fruits the color of dark chocolate continue to ripen after light frost. Flavor is rich and sweet; a favorite of many. Vigorous.
- V317 **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.
- V318 **Brandywine** —78 days. Amish heirloom. Deep pink color. One pound or more, with exquisite taste. Very rich and distinctively spicy.
- V319 **Cherry Roma** —75–80 days. Plum-shaped red 1–2" tomatoes. Past winner of the Seed Savers Exchange taste test.
- V320 **Coyote** —65 days. Tiny light yellow cherries with translucent, soft skins. Distinctive flavor. Extremely long vines produce heavily until frost.
- V321 **Dester's Amish** —80–90 days. Large red-pink beefsteaks, 16- to 24-ounce, full sweet flavor. Very smooth with good crack-resistance. Past winner of the Seed Savers Exchange taste test.
- V322 **German Pink** —85 days. Brought to the U.S. from Bavaria in 1883 by the great-grandfather of Diane Ott Whealy, co-founder of Seed Savers Exchange. This was one of the first two tomato varieties in their Iowa seed bank. Two pound beefsteaks are nearly seedless with a rich, sweet flavor. Great all-purpose tomato. Potato-leaved.

\$2.50—3.5" pot (continued):

- V323 **Glacier** —55–65 days. Very early, medium-sized, red-orange; more cold-tolerant. Determinate.
- V324 **Grandpa's Minnesota** —75 days (some sources say fewer days). Abundant red 1" cherries with mild sweet flavor.
- V325 **Green Sausage** —75–80 days. Beautiful, elongated 4" fruits that are green with yellow stripes. Rich, sweet flavor. Short bushy plants are good for containers and produce fruit in great abundance. Also called Green Sleeves. Determinate.
- V326 **Matt's Wild Cherry** —70 days. Volumes of marble-sized fruits in clusters; great for frequent picking. Tart flavor early, sweeter late in the season. Vigorous vines. Many modern cherries were bred from this original, truly wild type found in eastern Mexico.
- V327 **Mini Bicolor** —70 days. Flattened 1" tomatoes are yellow with red marbling throughout. The same interior fruit structure as a large beefsteak tomato, just scaled way down.
- V328 **Moskvich** —60 days. An early producer from Russia that yields many red, six-ounce, round, cold-tolerant fruits with luscious taste.
- V329 **Omar's Lebanese** —80 days. Mammoth pink fruit as large as three to four pounds. One of the largest tomatoes you can grow. Superb flavor; sweet, perfect tomato taste. Good yields on vigorous plants.
- V330 **Orange Russian 117** —80–90 days. Large, meaty, bicolor oxheart tomato with thick, gold flesh marbled with reddish pink.
- V331 **Paul Robeson** —75 days. A Russian heirloom named after the singer who won acclaim as a U.S. civil rights advocate. Beefsteaks, purple-black with dark green shoulders, to 4" wide. Dark red inside. The flavorful fruits with a good acid to sweet balance are a favorite of many.
- V332 **Salvaterra's Select** —70–80 days. Red 2–3" fruits. Excellent for sauce. Winner of Seed Savers Exchange 2017 Tomato Tasting in the Paste and Sauce division.
- V333 **White Ox** —80 days. White oxheart-shaped tomato, sometimes with a bit of pink on the blossom end. Large fruit with meaty flavor.
- V334 **Yellow Pear** —70 days. Cherry-size gold pears.

\$2.50—4 plants in a pack:

- V335 **Amish Paste** —80 days. Bright red medium tomatoes with meaty and juicy flesh. Excellent for sauce and eating fresh.
- V336 **Bonny Best** —72–75 days. Medium-sized red tomato, resistant to cracking; few seeds. Good for canning and slicing.
- V337 **Early Annie** —60 days. Round, meaty 3" fruits with few seeds on short plants. Particularly good for canning. Determinate.
- V338 **Grandma Mary's Italian Paste** —70–85 days. Heavy yielding, with large, meaty, plum-shaped red fruits. Good for sauce, paste, and eating fresh.
- V339 **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.
- V340 **San Marzano** —80–90 days. Elongated 3" fruits. This is a classic Italian paste tomato. Chefs call it the premium tomato. Large plants with heavy yields.

\$3.00—3.5" pot:

- V341 **Black Cherry** —65 days. See V316.

\$4.00—4 plants in a pack:

- V342 **Brandywine** —78 days. See V318.
- V343 **Christmas Grape** —75 days. Better by the bunch. Highly productive plants yield a steady stream of 1" fruits in clusters of 10 to 20. Incredibly sweet tomato flavor.
- V344 **Red Robin** —55 days. Very small cherry tomato plant, ideal for smaller pots or hanging baskets. Could be grown indoors all year round. Good harvest of 1" red fruits with a mildly sweet flavor. Determinate. 12" h
- V345 **Seed Savers Italian** —70–80 days. Plants are loaded with fruits weighing up to a pound, one of the most productive varieties. Excellent full tomato flavor and almost any use. Easy to peel, so ideal for canning, with very little waste.

- V346 **Mixed Heirloom Tomatoes** —Can't decide? Get one each of Brandywine, Striped German, Aunt Ruby's German Green, and Black Krim.

Tomato Terms

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

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

Heirlooms are **INDETERMINATE** unless otherwise noted.



DETERMINATE TOMATOES AT THE SALE:

- Beaverlodge
- Bison
- Dakota Gold
- Early Annie
- Fischietto di Manduria
- Glacier
- Green Sausage
- Little Napoli
- Martino's Roma
- Micro Tom
- Minibel
- Minsk Early
- Mixed Hybrids
- Northern Delight
- Red Robin
- Roma Long
- SIAM, Windowsill
- Sunrise Sauce
- Ten Fingers of Naples



Vegetables

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

Other Tomatoes *Lycopersicon esculentum* 🍅

Tomato Terms

Indeterminate

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

Determinate

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



DETERMINATE TOMATOES AT THE SALE:

- Beaverlodge
- Bison
- Dakota Gold
- Early Annie
- Fischietto di Manduria
- Glacier
- Green Sausage
- Little Napoli
- Martino's Roma
- Micro Tom
- Minibel
- Minsk Early
- Mixed Hybrids
- Northern Delight
- Red Robin
- Roma Long
- SIAM, Windowsill
- Sunrise Sauce
- Ten Fingers of Naples

\$2.00—3.5" pot:

- V347 **Big Zac** 🍅—80–90 days. Win the biggest tomato contest with this hybrid of heirlooms, developed by New Jersey gardener Minnie Zaccaria in her quest for the most mammoth tomato. This red beefsteak weighs a pound or more, up to six pounds with TLC. Big taste, too. Hybrid, indeterminate.
- V348 **Black Beauty** 🍅—75–80 days. One of the darkest varieties available. Medium-sized fruit with dark bluish purple-black exterior and a deep red interior. High in anthocyanins. Indeterminate and open-pollinated.
- V349 **Carmello** 🍅—75 days. Productive, yummy red salad tomato. Open-pollinated and indeterminate.
- V350 **Indigo Kumquat** 🍅—70–80 days. Cherry-sized, oval orange fruit with purple shoulders. High in anthocyanins. F1 hybrid, indeterminate.
- V351 **Jelly Bean** 🍅—66–72 days. Flavorful red grape tomato. Good producer. Open-pollinated and indeterminate.
- V352 **Margold** 🍅—80 days. Medium-sized fruit is marbled red and yellow. High resistance to leaf mold, tomato mosaic virus, and verticillium wilt. F1 hybrid, indeterminate.
- V353 **Minibel** 🍅—65–70 days. Compact, bushy, short, red cherry tomato requires no support. Perfect for containers or small spaces. Determinate, open-pollinated.
- V354 **Pineapple Pig** 🍅—90 days. Large creamy yellow tomatoes, some with faint green striping or mottling, can weigh up to a pound. Low acid, sweet, and meaty fruits occasionally develop a hint of rosy blush on the bottom when ripe. Released in 2013 by Wild Boar Farms in California. They describe the fruits as "late but worth the wait." Open-pollinated. Indeterminate.
- V355 **Purple Dragon** 🍅—70 days. Larger than cherries, this oval orange-red fruit has patches of purple. High in anthocyanins. Open-pollinated and indeterminate.
- V356 **Red Rose** 🍅—85 days. This cross between two heirlooms combines the intense tomato taste of Brandywine with the improvements of Rutgers, which resists cracking and diseases like wilt and stem canker. Medium-sized dark pink fruit. Open-pollinated and indeterminate.
- V357 **Sungold** 🍅—60 days. Sweet-tart gold-orange cherry tomato develops in clusters. Open-pollinated, indeterminate.

\$2.50—3.5" pot:

- V358 **Beaverlodge** 🍅—55 days. Developed in Alberta, Canada, this is one of the best for growing in cool conditions. Tasty 2.5" red fruit on productive plants. Determinate and open-pollinated.
- V359 **Boronia** 🍅—70 days. Developed by the Dwarf Tomato Project and introduced in 2014, this tree-type tomato combines the characteristics of determinate and indeterminate plants. Although technically indeterminate, the thick central stem and slow growth keep the plant compact, while producing fruit throughout the growing season. Sweet and meaty four- to 16-ounce fruits ripen to a rosy dark purple. Perfect for small spaces and containers. Open-pollinated. 36"h
- V360 **Brad's Atomic Grape** 🍅—70–80 days. Streaked in green, reddish brown, and blue-black, this elongated cherry was released in 2017 by Wild Boar Farms. Interior flesh is green blushing to red when very ripe. Crack-resistant fruits grow in clusters. Indeterminate and open-pollinated.
- V361 **Brandywise** 🍅—75 days. Large red slicer with Brandywine flavor. F1 hybrid developed at Cornell University by crossing Brandywine with a tomato line resistant to late blight, Septoria leaf spot, and early blight. Indeterminate.

\$2.50—3.5" pot (continued):

- V362 **Copia** 🍅—85 days. A yellow, orange, and red tie-dyed tomato, striped on the outside and swirled on the inside. The 12- to 16-ounce fruit is sweet and juicy. Named in honor of COPIA, the American Center of Food, Wine and Arts in Napa, California. Open-pollinated and indeterminate.
- V363 **Dakota Gold** 🍅—70–85 days. Round, golden 10-ounce fruit. Heavy producer developed by North Dakota State University for growing conditions typical there. Open-pollinated. Determinate.
- V364 **Lemon Ice** 🍅—70 days. Dwarf tree-type tomato, prolific and early, with meaty, heart-shaped yellow fruits. Introduced in 2016 by the Dwarf Tomato Project. Technically indeterminate, the stout trunk and slow growth keep the plant small while continually producing fruit once it starts. Perfect for containers and small spaces. F1 hybrid.
- V365 **Lucid Gem** 🍅—80 days. Attractive beefsteaks ripen to orange splashed with black, tasting fruity and sweet. Slicing shows off the beautiful yellow and red marbled interior. Stores well after picking. Released in 2015 by Brad Gates of Wild Boar Farm. Open-pollinated and indeterminate.
- V366 **Martian Giant** 🍅—95 days. Bright red beefsteak slicer with good balanced flavor. Juicy 12-ounce 3" fruit. Prolific producer. Open-pollinated and semi-determinate.
- V367 **Micro Tom** 🍅—85 days. Mini plant with penny-sized, sweet red tomatoes. Perfect for container planting on patio, windowsill, or in a hanging basket. Open-pollinated. Determinate. 5–8"h
- V368 **Mushroom Basket (Gribnoe Lukoshko)** 🍅—75 days. Large, heavily ribbed, irregular rosy pink tomatoes grow as a mass in the center of the plant. Very sweet with few seeds. A commercial Russian variety introduced to the U.S. in 2010. Indeterminate, open-pollinated.
- V369 **Northern Delight** 🍅—60–65 days. Juicy red 2" fruits with a sweet and tart flavor. Fast-growing with high yields, it was developed for the short northern growing season by Dr. Art Boe and released in 1991 by NDSU. Determinate and open-pollinated. 24–48"h
- V370 **Peacevine** 🍅—75 days. Numerous clusters of 1" sweet and tasty cherry tomatoes. A dehybridization of Sweet 100 cherry, it is very high in Vitamin C and gamma amino butyric acid, which is said to have a calming, peaceful effect. Vigorous vines. Open-pollinated and indeterminate.
- V371 **Red Pearl** 🍅—58 days. Masses of grape-sized red fruit grow in large clusters. Thin-skinned, juicy, and sweet. Resistant to cracking. Intermediate resistance to fusarium wilt and late blight. Open-pollinated and indeterminate.
- V372 **Solar Flare** 🍅—75 days. Beautiful red beefsteak tomato streaked with gold. Developed by Brad Gates, California's "Tomato Man," for its full rich tomato flavor, earlier harvest, and scab resistance. Six- to 10-ounce fruits. Open-pollinated and indeterminate.
- V373 **Sunpeach** 🍅—60 days. Sweet and mildly tangy half-ounce pink to red fruits on long trusses. Good crack-resistance. Relative of Sungold. Open-pollinated, and indeterminate.



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

\$2.50—3.5" pot (continued):

- V374 **SuperSauce** 🍅—70 days. Billed as "the world's largest sauce tomato," this is a tasty, easy-peeling, and meaty paste tomato perfect for hard-core canners. Also a great slicer for hamburgers and sandwiches. Heavy yields of fruits weigh around a pound and grow up to 5" long. Indeterminate hybrid.
- V375 **Sweet 100** 🍅—70 days. Tiny cherry, indeterminate. F1 hybrid. **ORGANIC**
- V376 **Valentine** 🍅—50–60 days. Grape-sized red fruit introduced by Penn State. High in lycopene. F1 hybrid, indeterminate. **ORGANIC**

\$2.50—4 plants in a pack:

- V377 **Roma Long** 🍅—70–75 days. A plum tomato with few seeds that is good for canning and sauce. Open-pollinated and determinate.
- V378 **Sunrise Sauce** 🍅—55–60 days. Orange paste tomato. Great for containers. High resistance to fusarium and verticillium wilt. F1 hybrid, determinate. **ORGANIC**
- V379 **Sweet 100** 🍅—70 days. Tiny cherry, indeterminate. F1 hybrid.

\$4.00—3.5" pot:

- V380 **Afternoon Delight** 🍅—85 days. Beefsteak weighs up to one pound and is orangey red with purple shoulders. Stays on the vine and stores well. Indeterminate and open-pollinated. **ORGANIC**
- V381 **Barry's Crazy Cherry** 🍅—75 days. Produces enormous bunches of pale yellow cherry tomatoes, up to 40–60 per bunch. Sweet fruits are oval-shaped with a tiny point on the blossom end. Released in 2014. Open-pollinated and indeterminate.
- V382 **Purple Bumblebee Cherry** 🍅—60–70 days. Reddish purple cherry tomato with lime green striping. Bred as part of the new Artisan series. Open-pollinated and indeterminate. **ORGANIC**
- V383 **Sunrise Bumblebee Cherry** 🍅—70 days. Gorgeous one-ounce cherry tomatoes with swirls of gold and red inside and out. Sweet and tangy. Resists cracking. Indeterminate, open-pollinated. **ORGANIC**
- V384 **Sweet Tooth** 🍅—80–85 days. Reddish brown roma laced with wavy green stripes weighs two to three ounces with very sweet meaty flesh. Good eating, makes great sauce. Open-pollinated and indeterminate. **ORGANIC**

\$7.00—3.5" pot:

- V385 **Black Pearl** 🍅—65 days. These 1.5" cherries, a hybrid of two heirloom varieties, ripen from dark brown to deep burgundy-red. Vining and prolific. Extra sweet flavor when chilled, unlike other tomatoes. Open-pollinated and indeterminate.
- V386 **Dark Galaxy** 🍅—70–80 days. Golf-ball-sized green fruits with dark blue shoulders ripen to striped orange-red with deep purple shoulders and yellow speckles. High in anthocyanins. Open-pollinated and indeterminate. **ORGANIC**

\$5.00—6 plants in a pack:

- V387 **SIAM, Windowsill** 🍅—72 days. Miniature hybrid developed in Denmark specifically for sunny indoor windowsills. Suitable for 5" pots, so repot yours after purchasing. Semi-open habit shows off the 1" red fruits, up to 40 per plant. Determinate. 12–16"h

Thanks

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

- | | | |
|---------------------|-------------------|---------------|
| • Aldi | • Fresh | • Sam's Club |
| • Coborn's Delivers | • Thyme | • Target |
| • Costco | • Kowalski's | • Whole Foods |
| • Cub Foods | • Lunds & Byerlys | |

AND to all the volunteers who collect them!

Our policy on neonic pesticides

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

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

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

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

Vegetables

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

Radish *Raphanus sativus*

Great for salad greens and spicy, crunchy roots. Best sown in early spring and again in mid-summer for fall harvest.

\$1.50—seed packets:

V255 **Cherry Belle**—22 days. Round, smooth, and cherry red. Best harvested when roots are less than 1" in diameter. Crisp, mild bright white flesh.

V256 **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.

\$2.50—seed packets:

V257 **Purple Plum** **NEW**—25–30 days. Dark purple 1.5" globes with sweet, crisp white flesh that does not get woody. Plant as a spring or fall radish, mix with other colors of radishes for rainbow salads.

\$3.00—seed packets:

V258 **Chinese Red Meat**—55–60 days. A light green 4" globe with a bright pink interior, like a tiny seedless watermelon. Very spicy when small, but sweet and juicy when mature. Known as *shinrimei* in its native China. Plant in late summer for fall crop; it will bolt if you plant in the spring. Great for salads. Formerly called watermelon.

V259 **Chinese Shawo Fruit** **NEW**—60 days. Bright green through and through, and so sweet and crisp that it is sliced and served as "fruit" at Beijing winter tea parties. Similar to pears in taste and texture. Sweetens with exposure to frost, great for fall planting.

V260 **Sichuan Red Beauty** **NEW**—Fully red from skin to core, this long, slender radish from China makes beautiful crimson lacto-fermented pickles as well as a colorful fresh veggie salad. Sweeter flavor and optimal root development when planted in the fall. Expect some variation, occasional roots may have white centers.

V261 Ramps *Allium tricoccum*

Perennial wild leeks, usually found growing in shaded woodlands, that have inspired cooks for generations. Garlic-flavored with broad green leaves and deep purple to burgundy bulbs. The entire plant is edible though if only leaves are harvested, the plant will produce a cluster of small, white flowers in June. Harvest in early spring, but allow several years to establish before harvesting. Sow the shiny black seeds about 1" deep to increase your crop. West Virginia source. 8–12" h ○●☐ **\$5.00—6 plants in a pack**

V262 Rutabaga

Brassica napobrassica American Purple Top 90 days. Introduced before 1920, the fine-grained bright yellow flesh is firm and mild. Round 4–6" roots have bright purple shoulders. Some of the young leaves may be picked for greens. Harvest roots after the first frost for extra sweetness, but don't allow them to freeze. Delicious yellow root vegetable. Excellent for cold storage. **\$1.50—seed packets**

Scallions *Allium fistulosum*

One of the first fresh foods in April. ☐

\$2.00—3.5" pot:

V263 **White**—White with green shoots. 40–50 per pot. Separate when planting.

\$5.00—6 plants in a pack:

V264 **Deep Purple**—30 days. Reddish purple stems remain vibrantly colored throughout the growing season. Multiple plants in each cell.

V265 Shallots *Allium ascalonicum*

60 days. A connoisseur's onion with gentle flavor. Multiple plants per pot; separate when planting. ☐ **\$2.00—3.5" pot**

Spinach see Longevity Spinach and Malabar Spinach

Squash, Summer *Cucurbita*

Will climb by tendrils.

\$1.50—seed packets:

V266 **Zucchini**—50 days. Dark green, shiny fruits. Best harvested at 8" or smaller.

\$2.50—seed packets:

V267 **Early Prolific Straightneck**—45–50 days. Early and abundant with firm, tender flesh. Yellow heirloom that was a 1938 AAS winner. The straight shape makes slicing easy. Best picked when fruits are 4–7" long.

\$3.00—seed packets:

V268 **Patisson Panache Jaune et Verte**—55–70 days. Round, flattened white and green cartwheel fruits with scalloped edges. Highly productive. Harvest for eating while young, or allow to fully mature for ornamental use. **ORGANIC**

V269 **Zucchini, Black Beauty**—50 days. Shiny black-green fruits with white flesh, best picked at 8" or less. Introduced in the 1920s and still popular. Loose-growing vines make picking easy. **ORGANIC**

V270 **Zucchini, Golden** **NEW**—50–55 days. Bright yellow. Best when picked under 8". Heavy yields on bushy plants. **ORGANIC**

Squash, Winter *Cucurbita*

Fall vegetables that are best after a touch of frost. Will climb by tendrils. ☐

\$1.50—seed packets:

V271 **Acorn, Table King**—80 days. Bush variety with high yields of five to eight fruits per plant is good for urban gardens. Dark green shell with pale orange flesh. Flavor improves with storage.

V272 **Buttercup, Burgess C. maxima**—95 days. Turban-shaped squash has thin, hard dark green skin, but the flesh is deep orange, fiberless, and sweet. Introduced in 1932 by Burgess Seed & Plant Co. of Bloomington, Illinois, and still a widespread favorite. Each vine will produce four to five fruits that are three to five pounds each. Stores for several months. 72" h

V273 **Butternut C. moschata**—110–120 days. Beige, long-necked fruits.

V274 **Spaghetti**—90 days. When cooked, the flesh separates into strands like spaghetti. Oblong yellow fruits are three to five pounds. Introduced by Sakata Seed Co. of Japan in 1934. Stores for a few weeks.

\$2.50—seed packets:

V275 **Delicata**—80–100 days. This oblong cream-colored heirloom with deep green stripes has a flavor very similar to a sweet potato but is easier to grow. Excellent for stuffing and baking right after harvest. Up to seven fruits of one to three pounds each.

V276 **Red Kuri C. maxima**—95 days. Smooth, onion-shaped red-orange three-pound globes have gold flesh 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.

Squash, Winter continued

\$3.00—seed packets:

V277 **Lakota**—85–105 days. Pear-shaped orange squash streaked with dark green, three to seven pounds each. Sweet, nutty orange flesh is good for baking. Stores well. An heirloom traditionally grown by the Lakota.

V278 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. 96–120" h ☐☐☐ **\$4.00—3.5" pot**

V279 Sweet Potato

Ipomoea batatas Beauregard

100 days. Copper-colored, inside and out. Needs a warm location. Yummy mashed or baked. Good for northern growing, but wait until the soil is fully warm to plant in June or early July. Keep them warm in the meantime. You can plant as is, but it's best to take slips from the plant and stick directly into the ground, keeping the soil very moist for the first week or so. A new plant will grow from each node planted. ☐☐ **\$2.00—3.5" pot**

Tomatillo *Physalis*

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

\$2.00—3.5" pot:

V280 **Giant Yellow P. ixocarpa**—70 days. Large, mild-flavored, juicy pale yellow fruit. Good producer.

V281 **Purple P. ixocarpa**—90 days. Slightly smaller and sweeter than green tomatillos. Makes beautiful purple salsa and is great grilled. Grow more than one plant for good pollination.

V282 **Tomate Verde (green) P. lanatus**—75 days. Excellent for salsa verde.

Tomato see pages 15 and 16

V389 Turnip

Brassica rapa Purple Top White Globe

65–90 days. Round white heirloom with a pink to purple crown. **\$1.50—seed packets**

V390 Watercress *Nasturtium officinale*

10 days. Used in soups and salads. Keep it picked: it gets bitter if flowers are allowed to form. Rich in vitamins and minerals. Winter-hardy perennial aquatic or semi-aquatic plant, native to Europe. ○●☐ **\$2.50—2.5" pot**

Watermelon *Citrullus lanatus*

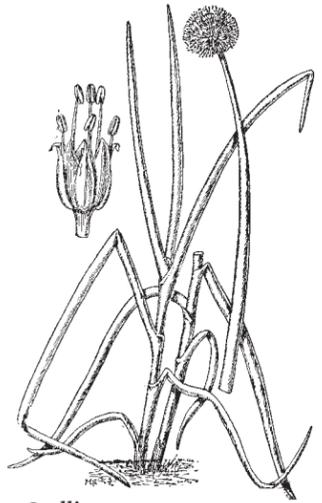
Large vining plants with sweet, juicy fruits. ☐☐

\$1.50—seed packets:

V391 **Crimson Sweet**—85 days. 20-pound blocky fruits have deep crimson flesh famous for high sugar content and great taste. Beautiful pale green rind with dark green striping. Resistant to fusarium wilt and anthracnose.

V392 **Sugar Baby**—80 days. Round heirloom with six- to 10-pound fruit. Dark green exterior with red interior.

Zucchini see Squash, Summer



Scallions



Sunchoke tuber



Watermelon



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

Certified Organic Vegetables

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

The New symbol used in this box indicates the variety is new as certified

Organic organic. We may have carried a noncertified variety at the sale in the past (or even this year).

V018 Bull's Blood Beets **NEW**
V023 Premium Crop Broccoli
V060 Chard, Swiss
V084 Little Fingers Eggplant
V100 Dinosaur Kale

Corn
V062 Blue Jade
V063 Stowell's Evergreen

Cucumbers
V070 Parisian Pickling
V071 Suyo Long

Lettuce
V122 Mixed
V123 Spretnak
V124 Tom Thumb

Hot Peppers
V187 Jalapeño
V202 Shishito
V203 Carolina Reaper

Sweet Peppers

V221 Lively Italian
V224 Sweet Banana
V231 Sweet Iko Iko **NEW**
V232 Mini Bell, Chocolate
V233 Mini Bell, Red
V234 Mini Bell, Yellow
V235 King of the North

Potatoes

V239 Rose Finn Apple Fingerling
V241 Adirondack Red
V242 Dark Red Norland
V243 Magic Molly
V244 Oneida Gold

Summer Squash

V268 Patisson Panache
V269 Zucchini Black Beauty
V270 Zucchini, Golden **NEW**

Tomato, Heirloom

V318 Brandywine
V342 Brandywine in a four-pack
V319 Cherry Roma
V321 Dester's Amish
V322 German Pink
V323 Glacier
V328 Moskvich
V334 Yellow Pear
V341 Black Cherry
V343 Christmas Grape

V344 Red Robin
V345 Seed Savers Italian
V346 Mixed Heirlooms

Tomato, Other

V370 Peacevine
V371 Red Pearl
V375 Sweet 100
V376 Valentine
V378 Sunrise Sauce
V380 Afternoon Delight **NEW**
V382 Purple Bumblebee
V383 Sunrise Bumblebee
V384 Sweet Tooth **NEW**
V386 Dark Galaxy

