

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.

\$3.00—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

V002 **Molten Fire** *A. gangeticus* 🌱—Bright crimson leaves with maroon edges. Dark red seedhead. 48”h

V003 **Arugula** *Eruca Apollo* **NEW**

40–45 days. Peppery greens. Rounded 8” leaves lack the bitterness often found in other varieties. Can be harvested several times as a cut-and-come-again crop. ○● **\$3.50—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.

\$2.50—3.5” pot:

V004 **Mary Washington** 🌱—Heirloom variety that is open-pollinated and will reproduce in your growing bed, making more plants over the years. 36–72”h

\$12.00—1 gal. pot:

V005 **Jersey Giant**—Vigorous grower with large spears. Pollenizing hybrid, so the plant’s energy is used for vigorous growth and robust stalks instead of seed production. Can allow for a light harvest in the second year. 48–60”h

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. 🌱

\$3.50—seed packets:

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

V008 **Calypso**—70–90 days. Black and white dry bean with a potato flavor that combines well with bacon or sage. The distinctive coloring fades when cooked. Bush bean with good yields of four to five beans per pod. Also known as orca or yin yang beans. Open-pollinated. 15”h

V009 **Climbing French** **NEW**—65–75 days. Pole bean with pale lilac flowers. Slender green pods with dark purple seeds when mature. Especially tender and delicious when picked young, kids will love to snack on them straight from the vine.

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 **Lina Sisco’s Bird Egg** **NEW**—85 days. Off-white dry bean with maroon markings. Harvest the large plump seeds when they are dry within the pods. When cooked, beans are flavorful with a creamy potato-like texture. An heirloom bush bean donated to the Seed Savers Exchange by Lina Sisco, an original member, whose grandmother brought it from Georgia to Missouri by covered wagon in the 1880s. Slow Food U.S.A. includes this variety in their Ark of Taste, a living catalog of culturally significant foods.

V012 **Pencil Pod Golden Wax** **NEW**—50–65 days. Heavy yields of slender, stringless bright yellow pods with black seeds. Crisp and delicious bush bean introduced in 1900. Ideal for freezing and canning, resistant to bean mosaic virus and rust.

V013 **Tiger’s Eye** **NEW**—55 days fresh green, 80–90 days dry. Named for their tender amber skins with dark red stripes, which almost disappear when cooked. Great in baked beans, chili, or refried beans. Productive bush to semi-pole plants. Called “pepa de zapallo” in their native southern South America. 24–36”h

\$4.00—seed packets:

V014 **Fortex** **NEW**—60–70 days. Pole bean with exceptionally long, round, stringless pods with dark brown seeds. Harvest at 6–7” for especially slender beans, or let grow to their full 11” length. Tender with excellent sweet flavor, delicious right off the vine. If you must, steam or sauté for just a minute, then enjoy. A great pickling bean. 72”h

See also RUNNER BEANS, page 43

Beets *Beta vulgaris*

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

\$5.00—6 plants in a pack:

V015 **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.

V016 **Gourmet Blend** 🌱—One each of Avalanche, Boldor, Chioggia Guardsmark, Cyindra, Red Ace, and Touchstone Gold.

Bok Choi *Brassica rapa*

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

\$3.00—4 plants in a pack:

V017 **Joi Choi** 🌱—40–50 days. Green.

\$3.50—seed packets:

V018 **Shanghai Green**—45 days. Baby-type with light green stems and large spoon-shaped leaves. Extra-tender. Can be planted as a spring or fall crop. 5–6”h **ORGANIC**

Broccoli *Brassica oleracea* var. *italica*

Healthful and tasty vegetables. ○●

\$3.00—3.5” pot:

V019 **Burgundy Sprouting** 🌱—37–45 days. Non-heading hybrid with tall, tender stems that make it easy to harvest the stand-alone purplish red florets and green leaves. Solid producer with broad temperature tolerance. Retains color when cooked lightly.

V020 **Premium Crop** 🌱—58 days. 9” heads. **ORGANIC**

\$3.00—4 plants in a pack:

V021 **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

V022 **Premier** 🌱—62 days. Fine-textured and refrigerates well. F1.

V023 **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.

\$5.00—6 plants in a pack:

V024 **Mixed** 🌱—Three each Premium Crop and Packman (F1, 50 days), both with large heads.

V025 Broccoli, Cabbage, Cauliflower Mix *Brassica oleracea* 🌱

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

\$5.00—6 plants in a pack

V026 Broccoli, Chinese

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

V027 Broccoli, Purple

Brassica oleracea Violetta Italia

55 days. Royal purple heads, excellent for salads and dips. Cooks up green. ○● **\$3.00—4 plants in a pack**

Brussels Sprouts *Brassica oleracea*

A fall crop, sprouts can be harvested in Minnesota until temperatures fall below 20°F. Pick from the bottom of the stalk up. Frost actually improves the flavor. The leaves are edible, too. Cutting the top off the plant in late August encourages better sprout production. Rotate crop yearly.

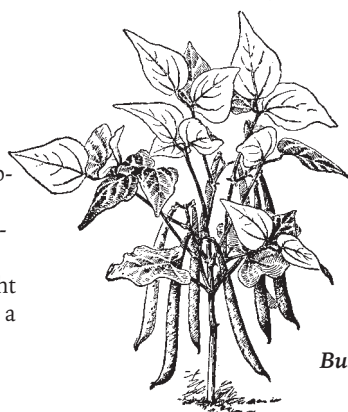
\$3.00—4 plants in a pack:

V028 **Divino** 🌱—85 days. Hybrid with dark green 1–2” sprouts. 24–48”h

V029 **Falstaff Red** 🌱—98 days. Purple-red 1.5” sprouts with a milder, nuttier flavor than most green sprouts. Color retained when cooked.

\$5.00—6 plants in a pack:

V030 **Mixed** 🌱—Three each Falstaff Red (98 days) and Jade Cross (85 days).



Bush bean

Cabbage *Brassica*

Versatile heading vegetables. ○●

\$3.00—4 plants in a pack:

V031 **Copenhagen Market** *B. oleracea* 🌱—65 days. Green heirloom with 7–8” heads.

V032 **Napa, Chinese Blue** *B. rapa* subsp. *pekinensis* 🌱—57 days. Tender and delicious. Elongated cabbage leaves are lighter in color than other Chinese cabbages. A staple of Chinese, Japanese, and Korean cooking. Slow to bolt, F1 hybrid.

V033 **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.

V034 **Ruby Perfection** 🌱—85 days. Beautiful in spring containers with flowers.

V035 **Savoy Green** 🌱—90 days. Crinkly leafed beauty. Great for stuffed cabbage. Large-headed and sweeter than regular cabbage.

\$5.00—6 plants in a pack:

V036 **Compact Mixed Varieties** **NEW** 🌱—Two each of Red Express (62 days), Alcosa (savoy, 72 days), and Caraflex (green pointed, 68 days).

V037 **Kalibos** 🌱—Eastern European variety with two-to three-pound bright purple-red cones. High sugar content, mild sweetness, and crunch make it ideal for salads, pink coleslaw, or kraut.

V038 **Mixed** 🌱—Two each Ruby Perfection (F1), Copenhagen Market (heirloom 7” heads, up to five pounds), and Late Flat Dutch (heirloom, 10–15 pounds).

Carrots *Daucus carota*

Carrots are best from seed. Give them a good twist when harvesting so the leaves don’t break off in your hand, but

once they’re up, cut off the leaves right away. Carrot tops look pretty, but they keep growing and draw moisture and nourishment out of the roots. The leaves are edible and make good pesto. ○●

\$3.00—seed packets:

V039 **White Satin** **NEW**—68 days. Mild and sweet 8” ivory roots with small cores. **ORGANIC**

V040 **Yellowstone** **NEW**—70 days. Mild 9” carrots in sunflower yellow. **ORGANIC**

\$3.50—seed packets:

V041 **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.

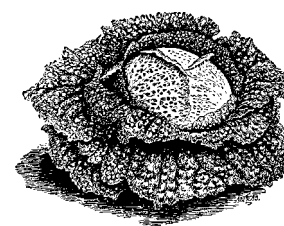
V042 **Paris Market**—50–68 days. Exceptionally sweet carrots shaped more like a radish. Their 1–2” ball shape makes them easy to grow, even in clay soil or a container. 19th century French heirloom. **ORGANIC**

V043 **Purple Dragon**—90 days. Reddish purple exterior contrasts with the yellowish orange interior. Sweet, almost spicy flavor. Try them in a salad.

V044 **Red Cored Chantenay** **NEW**—70–75 days. Sweet, thick, and stumpy 6” heirloom with a deep red-orange core. An excellent storage carrot, growing sweeter over time. Rarely forks.



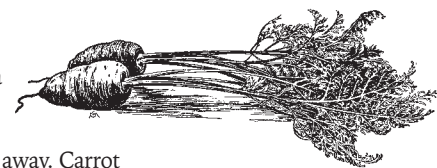
Brussels sprouts



Savoy cabbage



Bok choy



Half-long carrots

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.

Friends School
OF MINNESOTA

Thank You for Supporting Our School

Vegetables

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

Key

- Full sun
- ◐ Part sun/part shade
- Shade

- 🐝 Attractive to bees
- 🦉 Audubon-endorsed
- 🦋 Butterfly-friendly
- 🐦 Hummingbird-friendly

- 🌿 Attractive foliage
- 🍷 Culinary
- 🌸 Edible flowers
- 🌿 Ground cover
- 🏠 Houseplant
- 🩹 Medicinal
- 🇺🇸 Minnesota native
- 🌳 Rock garden

- ❄️ Cold-sensitive: keep above 40°F
- ☠️ Toxic to humans
- 🔄 Saturday restock

Cauliflower *Brassica oleracea*

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

\$3.00—3.5" pot:

V045 **Flame Star** 🌱—50–60 days. Pastel orange 7" heads with a buttery, nutty flavor. Adaptable, heat-tolerant hybrid that retains its color when roasted. 12–14" h

V046 **Graffiti** 🌱—80–90 days. Dark purple that intensifies in full sun. Keeps most of its color when cooked, especially if you add a bit of lemon juice or vinegar to the pot before cooking. 7–8" heads.

\$3.00—4 plants in a pack:

V047 **Andes** 🌱—65 days. White.

\$5.00—6 plants in a pack:

V048 **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. ○◐

\$3.00—4 plants in a pack:

V049 **Giant Prague** 🌱—110 days. Round, crisp white 5" roots.

\$5.00—6 plants in a pack:

V050 **Brilliant** 🌱—110 days. Ugly, baseball-sized roots with a relatively smooth exterior and white interior. 20–24" h

Celery *Apium graveolens*

Crunchy.

\$3.00—4 plants in a pack:

V051 **Giant Red** 🌱—85–95 days. Emerald green leaves with red stalks. This heirloom is said to be easier to grow than the green varieties. 12–18" h

V052 **Tall Utah** 🌱—110 days. Medium green stalks and leaves. 11–12" h

V053 Celery, Cutting 🌱

Apium graveolens var. *secalinum* Afina

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

Chard, Swiss *Beta vulgaris* *ciela*

30 days. Ornamental dark green textured leaves with colorful stalks. Harvest can begin in four to five weeks for young salad greens. For multiple harvests, cut mature leaves just above the soil line. ○◐

\$3.00—4 plants in a pack:

V054 **Bright Lights** 🌱—Brightly colored stems in red, yellow, violet, pink, and orange. 20" h

\$5.00—6 plants in a pack:

V055 **Pink Lipstick** 🌱—Magenta-pink veins and stalks with dark green leaves. Beautiful in a flower garden or container. 18" h

Collards *Brassica oleracea* var. *acephala*

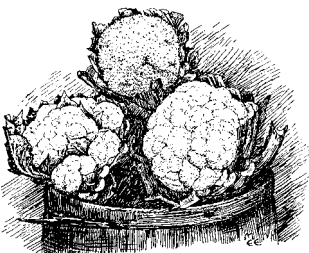
Big plants: allow lots of space in the garden. ○◐

\$3.00—4 plants in a pack:

V056 **Vates** 🌱—75 days. Classic blue-green, packed with vitamins and fiber. 12" h by 18–24" w

\$5.00—6 plants in a pack:

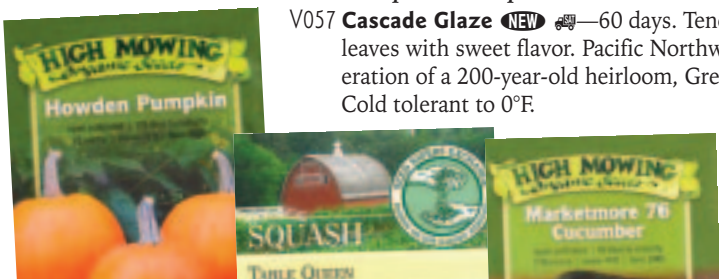
V057 **Cascade Glaze** 🌱—60 days. Tender, glossy leaves with sweet flavor. Pacific Northwest regeneration of a 200-year-old heirloom, Green Glaze. Cold tolerant to 0°F.



Cauliflower



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



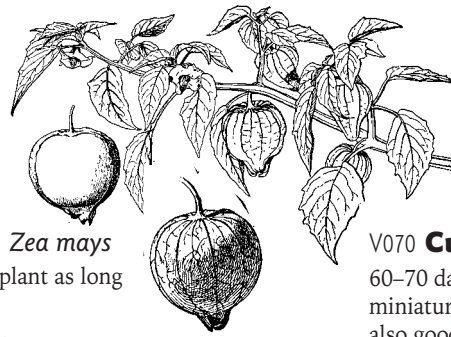
Some vegetables are better from seed

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, and radishes, that don't transplant well.
5. You can **share and swap extra seeds** with your friends.
6. You might want to keep some seeds to **plant a late summer crop** (especially great for lettuce, carrots, radishes, beans, and peas).

We do sell some cold-sensitive vegetable plants (marked with a ❄️), especially tomatoes and peppers, since they need more of a head start in our short growing season. But keep them indoors or in a cold frame until night temperatures are above 55°.

Ground cherry



Corn, Popcorn *Zea mays*

Dry the cobs on the plant as long as possible.

\$3.50—seed packets:

V058 **Tom Thumb**—85 days. A few yellow mini-ears per stalk. Pops up light and fluffy. Great for young gardeners because it grows quickly and ripens early. Open-pollinated. Also called squirrel tooth. 36–48" h **Organic**

\$4.00—seed packets:

V059 **Magnificent** **NEW**—80 days. A new short-season popcorn with gem-like colors from red to orange and yellow on each cob. An Open Seed Source Initiative pledged variety. Named after Meg Perry of North Circle Seeds of Vergas, Minnesota. **Organic**

V060 **Pinky** **NEW**—75 days. Short-season Minnesota heirloom with medium to large kernels and full popcorn flavor. Great popping expansion and crunch. **Organic**

Corn, Sweet *Zea mays*

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

\$3.00—seed packets:

V061 **My Fair Lady** **NEW**—78 days. Tender and sweet bicolor kernels on 7–8" ears. Sugar-enhanced hybrid developed by Dr. William Tracy of the University of Wisconsin. 60" h **Organic**

\$3.50—seed 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.

\$3.00—seed packets:

V064 **Marketmore 76** **NEW**—65–70 days. Vigorous and productive. Its thicker skin protects against bruising. 8–9" slender fruits are great slicers. Developed in 1976 by Dr. Henry Munger at Cornell University. Grows especially well in hot humid climates. Open-pollinated and resistant to cucumber mosaic virus, scab, and powdery mildew. **Organic**

\$3.50—seed packets:

V065 **Bushy** **NEW**—45–50 days. Russian variety produces many 4–5" fruits on 5' vines. Crispy cukes are suitable for pickling and fresh eating. Tolerates cool nights. Excellent for summer containers and small spaces. **Organic**

V066 **Double Yield** **NEW**—50–60 days. An excellent pickler and slicer, this productive cucumber works double time. Introduced in 1924 by the Joseph Harris Seed Company, its marketing slogan was "For every pickle that is cut off, two or three more are produced." Slender, thin-skinned fruits are best eaten when 4–5" long. **Organic**

V067 **Japanese Climbing** **NEW**—58–65 days. Strong tendrils allow this cucumber to scramble up trellises. 9" slender fruits are tender, crisp, slightly tart, and good for both slicing and pickling. Excellent choice when small spaces demand vertical gardens. Fruits tend to curl if no climbing structure is provided. Heirloom from 1894. **Organic**

V068 **Parisian Pickling**—50 days (gherkins), 70 days (slicing). Dark green fruits. **Organic**

V069 **Russian Pickling**—50–55 days. Big yield, good crunch, never bitter. Brought to South Dakota from Germany in the 1870s. **Organic**

V070 Cuke-nuts *Melothria scabra* 🌱

60–70 days. Lemony, crisp 1–2" cukes look just like miniature watermelons. Best eaten raw and whole, but also good for pickling. A delicate but productive vine that clambers through the garden or on a shrub. Prefers fertile, well-drained soil. Climbs by tendrils. Also known as Mexican gherkins and mouse melons. 48–72" h ❄️ **\$2.50—3.5" pot**

Eggplant *Solanum melongena*

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

\$2.50—3.5" pot:

V071 **Bambino** **NEW** 🌱—45 days. High yields of clusters of 1–3" purple-black fruits. Attractive small plant with black stems and lavender flowers. Excellent creamy texture and mild flavor. Good for containers. 12–18" h

V072 **Classic** 🌱—70 days. Large dark purple fruits.

V073 **Diamond** 🌱—70 days. Generous clusters of 4–8" dark purple fruits with a pale green flesh that is creamy and not bitter. Discovered in Ukraine in 1993 and well-suited to our short growing season. Open-pollinated. 24" h

V074 **Fengyuan Purple** 🌱—65 days. Taiwanese heirlooms 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.

V075 **Listada de Gandia** 🌱—80–90 days. Elongated oval 8" fruits are white with lavender striping. "Listada" means "striped" in Spanish. Heirloom with heavy yields.

V076 **Neon** 🌱—60–65 days. Deep pink 3–4" fruits. Does well in climates with shorter, cooler summers where many eggplant varieties don't thrive.

V077 **Shikou** 🌱—70–80 days. "Shikou" means "supreme" in Japanese; this first hybrid Asian-type eggplant has few seeds, thin tender skin, and a very white interior. Easy to cook with, no peeling or salting required. Plants are so productive they may need staking to support the bounty of slender 6–8" deep purple fruits. 18–24" h

\$3.00—3.5" pot:

V078 **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**

V079 **Swallow** 🌱—51 days. The earliest, Japanese-type eggplant with long, dark, narrow fruits. Very prolific.

V080 **Thai, Kermit** 🌱—60 days. Compact plant produces 2" round green fruit with white stripes.

V081 Eggplant, Turkish Red 🌱

Solanum aethiopicum

80 days. Heirloom with round 3" fruits that are always photographed as deep orange but are actually best eaten when they begin to turn from green to cream. Very sweet and flavorful. If left to ripen fully, they turn deep red-orange with dark stripes and are excellent for stuffing. Small enough to grow in containers. Also known as Turkish orange, scarlet, or Ethiopian eggplant. ❄️ **\$2.50—3.5" pot**

Ground Cherry *Physalis*

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

\$2.50—3.5" pot:

V082 **Ground Cherry** *P. pruinosa* 🌱—70–80 days. Brown pods and yellow fruit. 20" h by 60" w

V083 **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.

\$3.50—4" pot:

V084 **Drott's Yellow** **NEW** 🌱—55 days. Super sweet half-inch fruits on sprawling, productive plants. **Organic**



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

Vegetables

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



Kale *Brassica oleracea* var. *acephala*

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

\$3.00—3.5" pot:

V085 **Madeley** 🌱—30 days. Vigorous English heirloom with abundant harvests of giant flat leaves, tender and sweet. Set aside plenty of garden space. 24–36" h

V086 **Thousandhead** 🌱—50–60 days. English variety with 36" leaves (yes, that's one yard) that remain tender. Highly productive. 48–60" h

\$3.50—4 plants in a pack:

V087 **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. **Organic**

\$5.00—6 plants in a pack:

V088 **Dazzling Blue** 🌱—50–60 days. Blue-tinged leaves with bright pink midribs and veins. Survives sub-freezing temperatures better than other dinosaur (lacinato) kales. 24–30" h

V089 **Garden Mixer** 🌱—Six varieties: Dinosaur, White Russian, Scarlet Curly, Lark's Tongue, Russian Frills, and Red Ursa.

V090 **Redbor** 🌱—50 days. Deep red-purple extremely frilly leaves. Tastes good and makes a beautiful garnish, too. Often grown purely as an ornamental. Plant it with orange daisies or poppies. F1 hybrid. 36" h

V091 **White Russian** 🌱—50–60 days. Frilled pale green leaves with white veins. Tender and sweet, regarded as one of the best-tasting kales.

Kohlrabi *Brassica oleracea* var. *gongylodes*

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

\$3.00—4 plants in a pack:

V092 **Early Purple Vienna** 🌱—60 days. Purplish outside with greenish white flesh.

\$5.00—6 plants in a pack:

V093 **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.

V094 **Mixed** 🌱—Three each F1 hybrids Grand Duke (green, 50 days) and Kolibri (purple, 43 days).



Kohlrabi

V095 Leeks

Allium ampeloprasum King Richard

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

\$2.50—3.5" pot

Lettuce *Lactuca sativa*

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

\$3.00—4 plants in a pack:

V096 **Bibb** 🌱—60–75 days. Early to mature, with small compact heads.

V097 **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.

\$3.00—seed packets:

V098 **Gourmet Salad Blend**—An assortment of at least five lettuces, both red and green, with textures varying from oak leaf to ruffled to heavily frilled. **Organic**

V099 **Red Planet Salad Blend** 🌱—28 days. Mix of bright red and deep purple lettuces with a couple green ones thrown in for interest. Includes Red Salad Bowl, Lollo Rossa, Red Sails, Outredgeous, Rouge d'Hiver, Spock, and Galactic varieties. **Organic**

Lettuce continued

\$3.50—4 plants in a pack:

V100 **Encore Mixed** 🌱—One each of Green Forest romaine, Tropicana green leaf, New Red Fire red leaf, Red Cross red butter. **Organic**

V101 **Spretnak** 🌱—45–55 days. Mini-romaine with smooth dark green outer leaves and tender white hearts. Juicy and succulent with an almost nutty, never bitter, flavor. Heads grow to 8" wide. Heat-tolerant, but best for spring. High resistance to downy mildew. 6" h **Organic**

V102 **Tom Thumb** 🌱—55–65 days. Miniature butterheads, about the size of a baseball, make neat and appealing individual salads. This English heirloom from the 1850s tolerates heat and resists bolting, allowing for a longer harvest. Mild, creamy taste. **Organic**

V103 **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 **Organic**

\$5.00—6 plants in a pack:

V104 **Kagraner Sommer Butterhead** 🌱—55–60 days. Softly folded leaves encircle crisp, tasty hearts. Slow-to-bolt German heirloom with exceptional heat tolerance.

V105 **Mixed** 🌱—Majestic Red romaine, Revolution red leaf, Royal Oakleaf, Monet curled green, Forellenschluss speckled romaine, and Sweet Valentine bibb.

V106 **Springtime Head Mix** 🌱—Mix of red and green varieties, including butterheads, romaines, and Batavians. Soft, tender textures and mild, sweet flavor.

Malabar Spinach *Basella alba*

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

\$3.00—4" pot:

V107 **Green** 🌱—Green stems and leaves.

V108 **Red B. alba** var. *rubra* 🌱—Stems and veins on the undersides of the leaves are magenta red. Ornamental, too.

Melon, Cantaloupe *Cucumis melo*

Sweet muskmelons. Will climb by tendrils.

\$3.50—seed packets:

V109 **Mother Mary's Pie Melon** 🌱—75–85 days. Softball-sized fruits with bright orange-yellow skin and fragrant, tart, white flesh. Seeds donated to Seed Savers by a Minnesotan whose grandmother, Mary, baked pies with equal portions of this melon and apples. Harvest while still firm for best cooking quality. **Organic**

V110 **Pride of Wisconsin** 🌱—90–100 days. Large four- to eight-pound oblong fruit with sweet, old-fashioned muskmelon flavor. Hard shell, which is coarsely netted and ribbed, makes this a good keeper. Introduced in 1937 for Milwaukee markets, it nearly disappeared in the 1960s with the onset of hybridization. Now available thanks to a small number of seed savers. Open-pollinated. Resistant to downy mildew.

VIII Mesclun

A mix of greens for interesting salads. ☉●

\$5.00—6 plants in a pack

Mushrooms see box, this page

Mustard Greens *Brassica juncea*

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

\$3.00—4 plants in a pack:

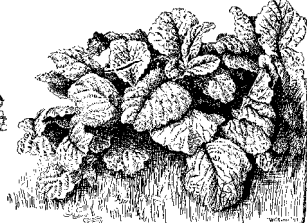
V118 **Green Wave** 🌱—50 days. Large, frilly leaves.

\$5.00—6 plants in a pack:

V119 **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



Leaf lettuce



Mustard greens

Mushrooms

Grow your own mushrooms—outdoors or inside your house. Indoor kits are treated as an annual crop, while outdoor kits and logs are perennials.

Indoor Kits

Each kit is a bag filled with a growing medium and mushroom spores. Harvest multiple flushes of mushrooms starting within a few weeks. Instructions provided.

\$25.00—boxed kit:

V112 **Oyster** *Pleurotus* species 🌱—Mushroom color varies: can be white, tan, gray, or blue-gray. Tender, delicate mushrooms with a mild flavor, some people describe as seafood-like. Best used fresh. Can produce up to 2.5 pounds.

V113 **Shiitake** *Lentinula edodes*—Distinct, rich fragrance and a firm meaty texture with robust, pungent, umami flavor. Dark caps with snowy white gills. Freeze the tough but edible stems to add depth to homemade stock. Can produce up to 1.5 pounds of mushrooms.

V114 Outdoor Kit *Stropharia rugosoannulata*

Wine Caps Nutty flavor. Best picked for eating when young, and the burgundy cap is still attached to the stem. They can be stored in the refrigerator in a paper bag for several days. Easily grown on a bed of wood chips or straw, this is one of the few types of perennial mushrooms that will produce the same season if planted in spring or early summer. **\$27.00—boxed kit**

Outdoor Logs

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

\$39.00—incubated and incubated log:

V115 **Oyster, Gray** *Pleurotus ostreatus* 🌱—Classic oyster mushrooms that can be gray, blue, or beige. Will produce several times in the late summer and fall. Best used fresh, not dried.

V116 **Oyster, Summer White** *Pleurotus ostreatus* 🌱—Large cream-colored mushrooms produce during warm, rainy weather late spring through fall. One of the only varieties that can fruit midsummer and will produce multiple times throughout the growing season. Best used fresh, not dried.

V117 **Shiitake** *Lentinula edodes*—Distinct, rich fragrance and a firm meaty texture with robust, pungent, umami flavor. Dark caps with snowy white gills. Freeze the tough but edible stems to add depth to homemade stock.

Okra *Abelmoschus esculentus*

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

\$3.00—4" pot:

V120 **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 time. 60–96" h

V121 **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

\$3.50—seed packets:

V122 **Silver Queen** 🌱—60–80 days. Heirloom with slender lime-tinted ivory fruits. Pods remain tender at 6", but are most delicious when picked earlier. Bears heavily. 72" h **Organic**

Onion *Allium cepa*

Each pot has multiple plants. Separate when planting.

\$2.50—3.5" pot:

V123 **Multiplier** *A. cepa aggregatum* 🌱—90–110 days. Sweet onions in clusters with coppery skin. Both bulbs and greens are edible. Hardy, productive heirloom perennial, also known as potato onion or mother onion. ♀

V124 **Patterson** 🌱—104 days. Uniform, solid 4" bulbs with copper skin bred for long storage. Thin necks dry quickly. An improved Copra. F1 hybrid. 25–30 plants per pot.

V125 **Red Mercury** 🌱—100–120 days. 25–30 plants per pot.

V126 **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. 25–30 plants per pot.

\$5.00—6 plants in a pack:

V127 **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. ♀

V128 **Long Red Florence** 🌱—100–120 days. Italian heirloom with a mild sweet flavor. Elongated red-purple bulbs. Multiple plants per cell. ♀

V129 **Mixed** *A. cepa* 🌱—Two each of Patterson (yellow storage, 105 days), Redwing (red storage, 100–120 days), and Whitewing (slicing, 105 days). Multiple plants per cell.



Okra

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.



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

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

Vegetables

Hot Peppers *capsicum annum* (exceptions noted) 🍴🔥

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

Key

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



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

\$2.50—3.5" pot:

- V138 **Anaheim** 🍷—75 days. Mildly hot 7" fruits. Good for canning, stuffing, freezing, or drying.
- V139 **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.
- V140 **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.
- V141 **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.
- V142 **Chimayo** 🍷—75–85 days. 300-year-old New Mexican heirloom that was almost extinct. The Chimayo Chile Project preserved the native seed reserves and revived farming of this medium-hot pepper. The 4–7" thin-walled chilis have a smoky, earthy flavor. Excellent for roasting and drying.
- V143 **Cyklon** **NEW** 🍷—80 days. Thin-walled, medium hot 5" long fruit excellent for drying. 1,000–5,000 SHU. Also called red hot Polish pepper. Open-pollinated.
- V144 **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.
- V145 **El Eden** **NEW** 🍷—65 days green, 85 days red. Mild 7–8" fruit. Guajillo pepper used for mole and powder. Not recommended for fresh use because of tough skin. F1 hybrid. 500–2,500 SHU
- V146 **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 barbecue sauces.
- V147 **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
- V148 **Flaming Flare** **NEW** 🍷—67 days green, 77 days red. Sweet, mildly hot 4" long Fresno pepper. Grows hotter as they ripen, 1,000–5,000 SHU. High resistance to tobacco mosaic virus. AAS award winner. F1 hybrid.
- V149 **Georgia Flame** **NEW** 🍷—80–90 days. Take a culinary trip to the Caucasus with these crunchy, piquant 8" red fruits. High-yielding heirloom from the Republic of Georgia. Combination of sweet and spicy. Great for grilling, roasting, and salsa.
- V150 **Ghost Chocolate** *C. chinense* 🍷—100–120 days. Used in extreme cooking: barbecue sauces, hot sauces, and marinades. Gloves and eye protection recommended. At first bite, the pepper's smoky sweetness comes through, but then the infamous slow burn begins and lasts up to 30 minutes before dissipating. Up to 1 million SHU.

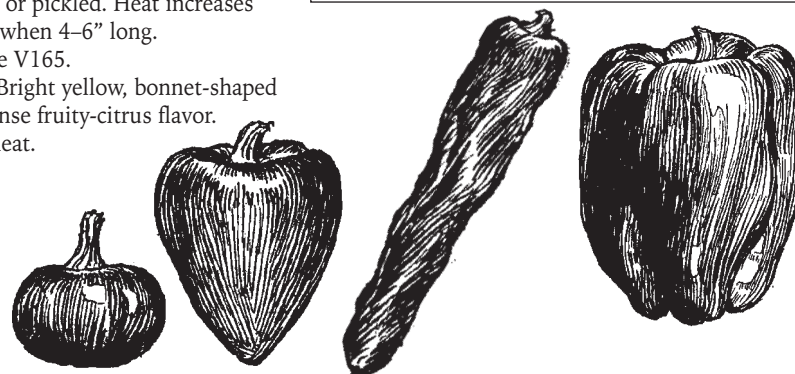
\$2.50—3.5" pot (continued):

- V151 **Habanero, Chocolate** 🍷—100–120 days. Small flattened bell shape. Green when immature. Heat: 200,000–300,000 SHU (very hot!).
- V152 **Habanero, Habanada** 🍷—75 days green, 100 days orange. Wrinkly, pointed 2–3" peppers have the fruity and floral notes of habaneros without any heat (even the seeds are sweet and add to the flavor). Developed at Cornell University.
- V153 **Habanero, Numex Orange Suave** *C. chinense* 🍷—70 days green, 90 days yellow-orange. Taste the habanero's citrusy flavor without setting your mouth on fire. Slightly larger than habaneros. Developed by New Mexico State University. 850 SHU.
- V154 **Habanero, Orange** 🍷—100–120 days. See V151.
- V155 **Habanero, White** 🍷—100–120 days. See V151.
- V156 **Havasu** **NEW** 🍷—60 days pale yellow, 80 days red. High-yielding, widely adapted Santa Fe pepper. 3.5" by 2" fruits are commonly stuffed, but hotter than poblano. Usually harvested pale yellow. Also known as Guero chiles. F1 hybrid. 3,000–5,000 SHU.
- V157 **Hungarian Wax** 🍷—70 days. 6–8" long and 2" wide, sets fruit even in cool weather. Also called hot banana.
- V158 **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 🍷
- V159 **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.
- V160 **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
- V161 **Serrano** 🍷—80–85 days. Long, thin green fruits. 10,000–23,000 SHU.
- V162 **Super Chili** 🍷—75 days. Highly ornamental plants, spicy in the cayenne range.
- V163 **Thai Dragon** 🍷—85 days. Up near the habanero on the heat scale; often grown as a potted ornamental.
- V164 **Wenk's Yellow** **NEW** 🍷—80 days. Tangy, medium-hot 3" fruits ripen from yellow to orange and red. Heirloom developed by the late Eris Wenk, one of the last truck farmers in the Southern valley of Albuquerque, New Mexico. 24–36"h

\$3.00—3.5" pot:

- V165 **Cayenne, Long Purple** 🍷—65–85 days. Heat: 30,000–50,000 SHU. Vigorous plants with slender fruits, good dried or pickled. Heat increases with length. Harvest when 4–6" long.
- V166 **Cayenne, Red** 🍷 See V165.
- V167 **Fatalii** 🍷—80 days. Bright yellow, bonnet-shaped 3" fruits with an intense fruity-citrus flavor. Rivals habanero for heat.

Peppers come in many shapes



Jalapeño—70 days. Prolific and early. 3" fruits go from dark green to red. Hottest when red. 2,500–5,000 SHU. 24–36"h

V168 🍷 \$3.00—4 plants in a pack

V169 🍷 \$3.00—3.5" pot **ORGANIC**

V170 **Jalapeño, Sweet Poppers** **NEW** 🍷—65–85 days. Jalapeño with all the flavor and none of the heat. 35–40"h \$3.00—3.5" pot

\$3.00—3.5" pot:

- V171 **Pasilla, Holy Mole** 🍷—85 days. Mildly hot pepper matures from green to a warm brown. Excellent for making chili powder, sauces, and mole sauce.
- V172 **Poblano, Baron** 🍷—65 days green, 85 days red ripe. Reliably productive, with 5" mild fruits (1,000–1,500 SHU).
- V173 **Poblano, San Ardo** **NEW** 🍷—75 days for red. Fruits are uniformly 6" by 3". F1, 1,000–3,000 SHU.
- V174 **Shishito** 🍷—60 days. Bright green and 3" long with wrinkled thin walls. Suspenseful eating because one in ten has a real kick of heat, though they are generally mild-flavored. To prepare, sauté in a bit of oil until blistered and sprinkle with your favorite gourmet salt. Also delicious grilled, deep-fried in tempura batter, or sprinkled on pizza. Prolific. **ORGANIC**
- V175 **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).
- V176 **Sweet Heat** 🍷—56 days. Early and prolific, this pepper blends sweetness and gentle smoky heat (230–330 SHU) with the nutritional bonus of having 65 percent more vitamin C than the average pepper. Fruits are 3.5" by 1.5" on a compact bushy plant, well-suited to containers.

\$3.00—4" pot:

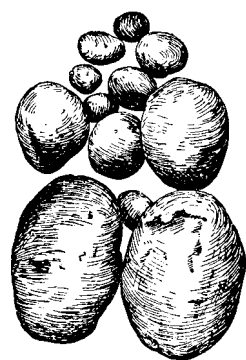
- V177 **Dragon's Toe** **NEW** 🍷—65 days to green, 85 to red. Thin-skinned, twisted 3–4" peppers are sweet with a kick of mild heat. In China, they are added green to stir fries, but are also delicious when red.
- V178 **Korean Dark Green** 🍷—69–80 days. Heirloom with 3–4" green to red fruit and moderate heat. Great in kimchee and other Korean dishes.
- V179 **Thai Yellow Chili** 🍷—70–80 days. Gold-orange, very hot and flavorful.

\$6.00—4" pot:

- V180 **Carolina Reaper** 🍷—100 days. A cross between ghost pepper and habanero. Some claim it gets up to 2,200,000 SHU. Red, with the signature "scorpion's tail" of the habanero. **ORGANIC**

V181 **Mixed Hot Peppers** 🍷—One each cayenne, habanero, jalapeño, poblano, serrano and Thai hot. \$5.00—6 plants in a pack

Potato *solanum tuberosum*



Potatoes

Single plants in pots or a pound of seed potatoes. Potatoes are usually indeterminate, growing in multiple layers and best planted by adding more soil on top as they grow. They have bigger harvests than determinate potatoes, which are earlier and a little easier, growing in a single layer.

\$2.50—3.5" pot:

- V205 **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.
- V206 **Yukon Gold** 🍷—65–75 days. Yellow-skinned, firm golden flesh. Early-bearing determinate.

\$3.00—3.5" pot:

- V207 **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. **ORGANIC**

\$4.00—1 pound of seed potatoes:

- V208 **Adirondack Blue**—70–90 days. Deep purple skin and solid purple flesh that keeps its color after cooking. Round to oblong tubers. Determinate. **ORGANIC**
- V209 **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. Determinate. **ORGANIC**
- V210 **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. **ORGANIC**

\$4.00—1 pound of seed potatoes (continued):

- V211 **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. **ORGANIC**
- V212 **Oneida Gold**—80–100 days. Variety from the University of Wisconsin with yellow skin and flesh. Resistant to both hollow heart and common scab. **ORGANIC**
- V213 **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 that contrasts 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. **ORGANIC**

Vegetables

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



Sweet Peppers

Capsicum annuum 🌱

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

\$2.50—3.5" pot:

- V182 **Aconcagua** 🌱—70–80 days. Long peppers, up to 11". Good yields over a long season. Sweet and delicious. Great for grilling and frying as well as general use.
- V183 **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.
- V184 **Chocolate Beauty** 🌱—80–90 days. Ripens to a rich brown color.
- V185 **Flavorburst** 🌱—72 days. Yellow-green elongated peppers finish a lovely shade of gold. Citrusy flavor beat hundreds of peppers in the Burpee taste test. 18–24"h
- V186 **Golden Summer** 🌱—72 days. Bell-shaped yellow fruits. F1 hybrid.
- V187 **Gypsy** 🌱—58 days. Sweet 3–4" peppers, recommended for cooler climates like ours. Fruit matures from light yellow to orange to red. F1 hybrid.
- V188 **Purple Beauty** 🌱—70–75 days. Blocky 3" by 3" peppers that mature to eggplant purple with thick, crunchy walls.

\$3.00—4 plants in a pack:

- V189 **Tequila** 🌱—75 days. Thick-walled 4" fruits start dark purple then turn light red. Good flavor.
- V190 **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.
- V191 **Lady Bell** 🌱—72 days. Sweet green maturing to red. F1 hybrid.

\$3.00—3.5" pot:

- V192 **Chocolate Candy Cane** 🌱—55–60 days green, 70–75 days red. Snack-sized green and white striped peppers ripen to chocolate and cherry red. 3"-long fruits are crisp and sweet. Attractive compact plant with variegated leaves. Does well in containers. 18–24"h
- V193 **Jimmy Nardello** 🌱—80–90 days. Long, thin, gnarly peppers ripen bright red. Brought to the U.S. by Guiseppe Nardello from Ruoti, a village in the Basilicata region of southern Italy. Small and productive.

\$3.00—3.5" pot (continued):

- V194 **Lipstick** 🌱—53–70 days. Pimento-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.
- V195 **Lively Italian** 🌱—75 days green, 100 days orange. High yields of thick-walled bright orange 6–8" fruits. **ORGANIC**
- V196 **Lunchbox Mix** 🌱—55 days for green, 75 days for colors. Red, orange, or yellow mini-peppers perfect for snacking, but also delicious sautéed or in salads.
- V197 **Sweet Banana** 🌱—65 days. Pale yellow to orange. **ORGANIC**
- V198 **Wisconsin Lakes** 🌱—75–85 days. Sweet, thick-walled peppers bred for northern gardens by the University of Wisconsin, Madison, in the 1960s. The 4–5" fruits may be picked at green or red stage. Open-pollinated. 18–24"h **ORGANIC**

\$4.00—4" pot:

- V199 **Orange Sun** 🌱—75–80 days. Creamsicle-orange, thick and crunchy fruits are 4–5" long. Productive plants. Open-pollinated. **ORGANIC**
- V200 **Iko Iko** 🌱—65 days for yellow or purple. 85 days for orange or red. Sweet 3.5" peppers in Mardi Gras colors. May require staking. Open-pollinated. **ORGANIC**
- V201 **Mini Bell, Chocolate** 🌱—60 days. Brown fruits on compact plants that fit nicely into small garden spaces or patio planters. The peppers are 1.5" long. 16"h **ORGANIC**
- V202 **Mini Bell, Red** 🌱 **ORGANIC**
- V203 **Mini Bell, Yellow** 🌱 **ORGANIC**

V204 **Mixed Sweet Peppers** 🌱—One each Purple Beauty, Valencia (orange), Early Sunsation (yellow), white, Red Knight, and Sweet Chocolate. \$5.00—6 plants in a pack

See also V152, V170, and V176 under PEPPER, HOT on page 14 for heatless peppers

V130 Orach, Red 🌱

Atriplex hortensis var. *rubra*

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

V131 Parsnip **NEW**

Pastinaca sativa Halblange

120 days. Wedge-shaped, highly uniform white roots with strong tops for easier pulling. "Halblange," meaning half-long in German, is shorter than most parsnips at 10", and does well in shallow soils. White heirloom root. Harvest after frost or even very early the next spring for sweet, nutty flavor. **ORGANIC**

\$3.00—seed 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. 🌱

\$2.50—3.5" pot:

- V132 **Jumbo Virginia** 🌱—120 days. High yields of large plump peanuts. Good for northern climates.

\$3.00—4" pot:

- V133 **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.

\$3.00—3.5" pot:

- V134 **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

\$3.00—seed packets:

- V135 **Mammoth Melting**—68 days. This Burpee-bred snow pea produces not only sweet crunchy pods, but delights the eye with large white flowers. Trellising is required. Best harvested when pods are 3" long. Pick often for continued productivity. Resistant to fusarium wilt. 48–60"h **ORGANIC**
- V136 **Sugar Ann Snap** **NEW**—51–56 days. Super early sweet snap pea. Dwarf vines do not require support and are perfect for urban gardens and small spaces. Short harvest window. 1984 All-American Selections winner. 10–24"h **ORGANIC**

\$3.50—seed packets:

- V137 **Amish Snap** **NEW**—60–70 days. Sweet and crisp edible snap pea grown in Amish communities long before other modern varieties were developed in the 1980s. Six-week harvest period if kept picked. Vines need support. 60–72"h

Pepper, Hot see top of page 14

Pepper, Sweet see above

Potato see box, page 14

Pumpkin *Cucurbita pepo*

Sprawling vines, so give them room. 🌱

\$3.00—seed packets:

- V214 **Howden**—95 days. Great for jack-o'-lanterns. **ORGANIC**
- V215 **Jack Be Little** **NEW**—90–100 days. Cute, miniature, deeply ribbed and flattened. Mostly grown for fall decorations, but also tasty diced up and put into soups or hollowed out, baked, and filled with stuffing, soup, or custard. Six to eight fruits per compact vine, which can be grown and trellised in a five gallon pot. Heirloom. **ORGANIC**

\$3.50—seed packets:

- V216 **Cornfield** **NEW**—90 days. Flattened bright orange fruits with sturdy stems. Thinskin, good for carving. Also known as cornfield pumpkin squash, they were traditionally sown with corn to keep down the weeds.
- V217 **Winter Luxury Pie**—105 days. Round four-to-six-pound fruits with white netting, perfect for pies. Very sweet, smooth flesh. Introduced in 1893. Short vines, good for smaller gardens.

\$4.00—seed packets:

- V218 **North Circle** **NEW**—80 days. Smooth and round with very sweet 1" thick orange flesh ideal for pumpkin pies. Five- to seven-pound fruits have long skinny stems perfect for children to carry.

V219 Radicchio 🌱

Cichorium intybus Indigo

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

\$5.00—6 plants in a pack

Radish *Raphanus sativus*

Radishes are best grown from seed.

\$3.00—seed packets:

- V220 **Cherry Belle**—22 days. Round, smooth, and cherry red. Crisp, mild bright white flesh. Best harvested when roots are less than 1" in diameter. **ORGANIC**
- V221 **French Breakfast**—26 days. Oblong heirloom, deep pink at the top lightening to white at the bottom. Crisp and mildly spicy when young, it may become pithy if left growing too long. **ORGANIC**
- V222 **Watermelon**—55–60 days. A light green 4" globe with a bright pink interior, like a tiny seedless watermelon. Very spicy when small, but sweet and juicy when mature. Plant in late summer for fall crop; it will bolt if you plant in the spring. Known as "shinrimei" in its native China. Formerly called Chinese Red Meat. **ORGANIC**

\$3.50—seed packets:

- V223 **Purple Rat Tail** **NEW**—45 days. Grown for its abundant, edible purple seed pods and not for its roots. Small white flowers tinged with violet are followed by long pods. Most tender if picked about 6" long, the pods add a peppery tang to stir fries, salads, or as pickles. They lose their purple color on contact with vinegar. For ease of picking, grow on a trellis or tomato cage. **ORGANIC**



Ramps

V224 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 ○●🌱

\$10.00—6 plants in a pack

Scallions *Allium fistulosum*

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

\$2.50—3.5" pot:

- V225 **A. fistulosum** 🌱—White with green shoots. 40–50 per pot. Separate when planting.

\$5.00—6 plants in a pack:

- V226 **Deep Purple** 🌱—30 days. Reddish purple stems remain vibrantly colored throughout the growing season. Multiple plants in each cell.

V227 Shallots *Allium ascalonicum* 🌱

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

\$2.50—3.5" pot

Squash, Summer *Cucurbita pepo* 🌱

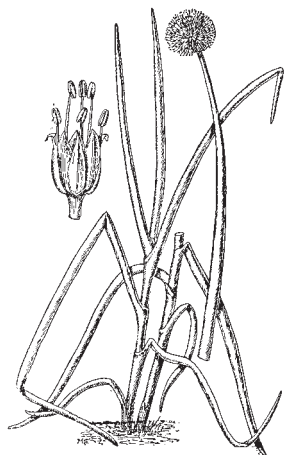
Will climb by tendrils. Heavier fruits need extra support.

\$3.50—seed packets:

- V228 **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**
- V229 **Zucchini, Golden**—50–55 days. Bright yellow. Best when picked under 8". Heavy yields on bushy plants. **ORGANIC**



Pumpkin



Scallions

Winter Squash Storage Tips

Looking to store your winter squash bounty? These tips are for squash with hard rinds. (Note that delicata squash do not store well due to their tender skins. Eat them right away.)

Select only unblemished fruits for storage. Be careful with the stems! Rot usually starts at the stem, so it must be protected from damage. Cut the vine, not the stem, when harvesting and hold the bottom, not the convenient handle on top.

Wipe off any dirt and cure the squash for seven to 10 days in a sunny, airy spot, such as an outdoor picnic table or even on newspapers on your sidewalk. Turn occasionally to sun all sides. This will harden the rind and increase storage time.

Sanitize by wiping or spraying one (just one!) of these mixtures to eliminate microbes that cause rot:

- 2 tbsp. bleach per gallon water, or
- A 1-to-4 solution of vinegar and water, or
- A 1-to-1 solution of hydrogen peroxide and water.

Then wipe or air dry.

Some squash growers then **coat the squash with a very small amount of vegetable oil**. Wipe off any excess with a paper towel. The squash should not be greasy, just barely shiny. This creates a barrier to keep the squash from drying out.

Store in a cool, dark, and dry area. 50–60°F is ideal. Lightly packing the squash in crumpled newspaper will help cushion them and absorb extra humidity while not impeding air flow. Check the squash every week or so to make sure they remain sound.

Enjoy your squash all winter!

—Kim

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

Vegetables

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

Squash, Winter *Cucurbita*

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

\$3.50—seed packets:

- V230 **Acorn, Table Queen** *C. pepo* **NEW**—80–90 days. Flavorful light orange heirloom. High yields of one- to two-pound fruits on compact 3–4' vines. Stores well. Also called Des Moines or Danish.
- V231 **Acorn, Thelma Sanders** *C. pepo* **NEW**—85–95 days. Cream-colored rind and nutty tasting orange-gold flesh. Originally from Thelma Sanders of Missouri, saved by Ohio seed savers, and donated to Seed Savers Exchange in 1984. Thelma says this squash is "fine-meated, better than sweet potatoes." Can be stored up to four months under good conditions. **ORGANIC**
- V232 **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 **ORGANIC**
- V233 **Butternut, Waltham** *C. moschata*—110–120 days. Beige, long-necked fruits. **ORGANIC**
- V234 **Honey Boat Delicata** *C. pepo*—90–100 days. Oblong fruits are cream-colored with deep green stripes, up to 8" long. Up to seven fruits of one to three pounds each. Flavor similar to a sweet potato but easier to grow. Excellent for stuffing and baking right after harvest (no curing needed). Vines up to 6'.
- V235 **Long Island Cheese** *C. moschata* **NEW**—90–100 days. Resembling a large buff-colored wheel of cheese on the outside, this squash is loved on the Northeastern seaboard for its exceptionally sweet deep orange flesh. The go-to squash for making delicious pies, it was available from 1807 through the mid-20th century, but became rare in the 1970s. Long Islander Ken Ettlinger and others began saving its seeds and thanks to them, this squash and the pies they make have made a comeback. Member of the Slow Food Ark of Taste. **ORGANIC**
- V236 **Spaghetti** *C. pepo*—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.

\$4.00—seed packets:

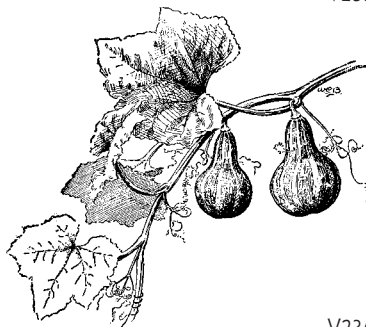
- V237 **Ukrainian** *C. maxima* **NEW**—80 days. Deep orange flesh has a sweet nutty flavor. Delicious cooked, shredded raw to be eaten in salads, or even juiced. Round 10- to 20-pound fruits are mottled pale green and pinkish orange. Do not mulch with plastic as each node can put down a root. Susceptible to squash vine borer, but does very well north of the Twin Cities where this pest is not found.

\$5.00—seed packets:

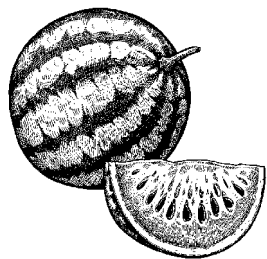
- V238 **Sunshine Kabocha** *C. maxima* **NEW**—95 days. Flattened globe-shaped orange fruits, three to five pounds, are stringless and tender. Sweet and nutty flavor for baking, mashing, or pies. Vigorous, compact plants (6–8' vines). **ORGANIC**
- V239 **Strawberry Spinach** *Chenopodium capitatum* 90 days for berries, earlier for leaves. An edible ornamental. Tender arrow-shaped leaves and shoots taste like spinach. Cascades of showy but seedy berries ripen to bright red and have a bland taste similar to mulberries. Enjoys cooler weather, but is more heat-tolerant than spinach. This native annual grows wild throughout Minnesota, as well as much of North America and Europe. Self-seeds abundantly. Also known by the common name strawberry blite. 18" h ☞ \$3.50—seed packets



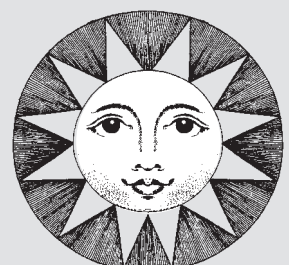
Sunchoke tuber



Winter squash on the vine



Watermelon



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.

V240 Sunchoke **NEW**

Helianthus tuberosus Stampede

110–150 days. Sunflowers with edible tubers. Harvest in spring or fall to cook or roast like potatoes or eat raw for their crunchy sweetness. Bright yellow daisies in late summer smell like chocolate. Cultivar of a perennial Minnesota native that will spread, so plant where it's contained unless you plan to harvest it heavily. Great on the alley side of a garage. Also called Jerusalem artichoke. 96–120" h ☹☹☹ \$4.00—3.5" pot

V241 Sweet Potato **NEW**

Ipomoea batatas Beauregard

100 days. Copper-colored, inside and out. Needs a warm location. Yummy mashed or baked. Good for northern growing, but wait until the soil is fully warm to plant in June or early July. Keep them warm in the meantime. You can plant as is, but it's best to take slips from the plant and stick directly into the ground, keeping the soil very moist for the first week or so. A new plant will grow from each node planted. ☹ \$2.50—3.5" pot

V242 Tatsoi **NEW**

Brassica rapa Scarlet Red

25 days for baby leaves, 45 days for plants. Spoon-shaped plum leaves with green undersides retain color when cooked. 6–8" heads. ☉☉ \$5.00—6 plants in a pack

Tomatillo *Physalis*

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

\$2.50—3.5" pot:

- V243 **Purple** *P. ixocarpa* **NEW**—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.

Tomatillo continued

\$2.50—3.5" pot (continued):

- V244 **Tomate Verde** *P. lanatus* **NEW**—75 days. Green fruits, excellent for salsa verde.
- \$3.00—4" pot:
- V245 **Giant Yellow** *P. ixocarpa* **NEW**—70 days. Large, mild-flavored, juicy pale yellow fruit. Good producer.

Tomatoes see pages 17 and 18

V331 Turnip

Brassica rapa Purple Top White Globe

65–90 days. Round white heirloom with a pink to purple crown. **ORGANIC** \$3.50—seed packets

Watermelon *Citrullus lanatus*

Large vining plants with sweet, juicy fruits. ☹

\$3.00—seed packets:

- V332 **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. **ORGANIC**
- V333 **Sugar Baby**—80 days. Round heirloom with six- to 10-pound fruit. Dark green exterior with red interior. **ORGANIC**
- \$3.50—seed packets:
- V334 **Chris Cross** **NEW**—85–90 days. Round light green melons with jagged dark stripes and black-seeded pink flesh. 1950 family heirloom from Montrose, Iowa. Developed by crossing the attractive Dixie Queen with the disease-resistant Hawkesbury. Open-pollinated and suited to Midwest gardens. **ORGANIC**
- V335 **Oh So Sweet** **NEW**—90 days. Medium-sized, round, striped melon from Texas with very sweet red flesh. **ORGANIC**

Certified-Organic Vegetables

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




The New symbol used in this box indicates the variety is new this year as certified-organic. We may have carried a noncertified variety in the past (or even this year). A number of the varieties listed here are seeds.

- | | | | |
|--|---|--|---|
| <ul style="list-style-type: none"> V014 Bean, Fortex NEW V018 Bok Choi Shanghai Green V020 Broccoli Premium Crop Carrots V039 White Satin NEW V040 Yellowstone NEW V042 Paris Market Corn, Popcorn V058 Tom Thumb V059 Magnificent NEW V060 Pinky NEW Corn, Sweet V061 My Fair Lady NEW V062 Blue Jade V063 Stowell's Evergreen Cucumbers V064 Marketmore 76 NEW V065 Bushy NEW V066 Double Yield NEW V067 Japanese Climbing NEW V068 Parisian Pickling V069 Russian Pickling V078 Eggplant Little Fingers V084 Ground Cherry Drott's Yellow V087 Kale, Dinosaur | <ul style="list-style-type: none"> Lettuce V098 Gourmet Salad Blend NEW V099 Red Planet Salad Blend NEW V100 Encore Mixed NEW V101 Spretnak V102 Tom Thumb V103 Yugoslavian Red Butterhead V109 Melon, Cantaloupe, Mother Mary's Pie Melon NEW V122 Okra, Silver Queen NEW V131 Parsnip, Halblange NEW Peas V135 Mammoth Melting NEW V136 Sugar Ann Snap NEW Pumpkin V214 Howden NEW V215 Jack Be Little NEW V218 North Circle NEW | <ul style="list-style-type: none"> Peppers (Hot, Sweet) V169 Jalapeño V174 Shishito V180 Carolina Reaper V195 Lively Italian V197 Sweet Banana V198 Wisconsin Lakes 200 Orange Sun NEW V200 Iko Iko V201 Mini Bell, Chocolate V202 Mini Bell, Red V203 Mini Bell, Yellow Potato V207 Rose Finn Apple Fingerling V208 Adirondack Blue V209 Adirondack Red V210 Dark Red Norland V211 Magic Molly V212 Oneida Gold V213 Purple Sun Radish V220 Cherry Belle V221 French Breakfast NEW V222 Watermelon NEW V223 Purple Rat Tail NEW | <ul style="list-style-type: none"> Squash (Summer, Winter) V228 Zucchini, Black Beauty V229 Zucchini, Golden V231 Acorn, Thelma Sanders NEW V232 Buttercup, Burgess NEW V233 Butternut, Waltham NEW V235 Long Island Cheese NEW V237 Ukrainian NEW V238 Sunshine Kabocha NEW Tomatoes V275 Brandywine V276 Cherry Roma V277 German Pink V278 Glacier V280 Yellow Pear V287 Orange Russian 117 V289 Christmas Grape V290 Red Robin V291 Seed Savers Italian V297 Mixed Heirlooms V317 Sweet 100 V326 Choc. Sprinkles V327 Dark Galaxy V328 Moonshadow V329 Sunrise Bumblebee Cherry V331 Turnip, Purple Top White Globe NEW Watermelon V332 Crimson Sweet NEW V333 Sugar Baby NEW V334 Chris Cross NEW V335 Oh So Sweet NEW |
|--|---|--|---|



Vegetables

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

Heirloom Tomatoes *Lycopersicon esculentum* (exceptions noted)

These varieties were cultivated around the world decades or centuries ago. All are open-pollinated, meaning you can save seed from year to year.

Heirloom tomatoes tend to be indeterminate (vining, ripening over time) and generally require support unless noted as good for containers. These heirlooms are all indeterminate unless noted as determinate (bushier, ripening over a short time—good for canning).

\$2.50—3.5" pot:

- V246 **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.
- V247 **Big Rainbow** 🍅—80–90 days. Large yellow and red bicolored beefsteak tomato. Fruit can be two pounds each.
- V248 **Bloody Butcher** 🍅—65–70 days. Early and high yielding variety. Great full tomato flavor and exceptional dark red color. Fruits are borne in clusters and average four ounces.
- V249 **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.
- V250 **Cherokee Purple** 🍅—80 days. Extremely productive Tennessee heirloom with very rich tomato flavor. Medium-sized, 10–12-ounce fruits with brick red flesh and rose-purple skin.
- V251 **Costoluto Genovese** 🍅—78 days. Large, heavily ridged and lobed, deep red Italian tomato with a wonderfully complex flavor. Delicious raw or cooked down to a rich, hearty sauce. Great for stuffing.
- V252 **Fiaschetto di Manduria** 🍅—65–70 days. Italian heirloom ("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.
- V253 **Garden Peach** 🍅—71 days. 100-year-old heirloom. Small, two- to four-ounce fruits are bluish pink when ripe and look more like apricots than peaches. Sweet, prolific, and stores well in autumn for winter ripening indoors.
- V254 **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.
- V255 **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.
- V256 **Iglehart Yellow Cherry** 🍅—70 days. Sweet, rich half-inch fruit. Vining and early maturing. Past winner of the Seed Savers Exchange taste test.
- V257 **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.
- V258 **Japanese Black Trifele** 🍅—70–85 days. Pear-shaped dark 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. Potato-leaved.
- V259 **Jaune Flamee** 🍅—70 days. Baseball-sized orange fruits are good for fresh eating and the best for roasting. Early and high-yielding.



\$2.50—3.5" pot (continued):

- V260 **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.
- V261 **Mr. Stripey** 🍅—80 days. Large, lightly ridged, vibrantly colored red-and-yellow striped tomato with a mild, low acid taste.
- V262 **Mt. Vesuvius** 🍅—65–70 days. 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."
- V263 **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.
- V264 **Stupice** 🍅—55–68 days. Czech heirloom that produces red 2.5" fruits.
- V265 **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.
- V266 **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.
- V267 **Tommy Toe** 🍅—70 days. Red 1" cherry tomatoes on a vigorous, productive plant. Taste test winner over 100 other varieties. From the Ozarks around 1900.
- V268 **Trace of a Flying Dragon** 🍅—70 days. Cherry-sized, plum-shaped orange tomatoes. Very sweet.
- V269 **Trophy** 🍅—80 days. Five- to seven-ounce flattened red fruit is firm, juicy, and mildly sweet. From 1847.
- V270 **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. Because of its resistance to many standard tomato pests and diseases, it is used in crossbreeding new hybrid tomato varieties.

\$3.00—4 plants in a pack:

- V271 **Amish Paste** 🍅—80 days. Bright red medium tomatoes with meaty and juicy flesh. Excellent for sauce and eating fresh. Indeterminate.
- V272 **Bonny Best** 🍅—72–75 days. Medium-sized red tomato, resistant to cracking; few seeds. Good for canning and slicing.
- V273 **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:

- V274a **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.
- V274b **Borealis Beefsteak** 🍅—80 days. Dark red-purple with green shoulders. Meaty, rich sweet flavor. Originally sourced at a seed swap, Dr. Sue Wika of Fergus Falls has been growing and selecting this gorgeous tomato that resembles the colors of the Northern Lights. Similar to Russian heirlooms.
- V275 **Brandywine** 🍅—78 days. Amish heirloom. Deep pink color. One pound or more, with exquisite taste. Very rich and distinctively spicy. **ORGANIC**
- V276 **Cherry Roma** 🍅—75–80 days. Plum-shaped red 1–2" tomatoes. Past winner of the Seed Savers Exchange taste test. **ORGANIC**
- V277 **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. 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. **ORGANIC**

\$3.00—3.5" pot (continued):

- V278 **Glacier** 🍅—55–65 days. Very early, medium-sized, red-orange; more cold-tolerant. Determinate. **ORGANIC**
- V279a **Lillian's Yellow** 🍅—90 days. Canary yellow beefsteaks with meaty texture. The author of *Epic Tomatoes* endorses it as the best-tasting large tomato.
- V279b **Oaxacan Jewel** 🍅—80–85 days. Bicolor gold eight- to 16-ounce beefsteaks with ruby streaks. Slicing reveals the red marbling. Rich, tart, and juicy. The Spanish name is "joya de Oaxaca."
- V280 **Yellow Pear** 🍅—70 days. Cherry-size gold pears. **ORGANIC**

\$3.50—4" pot:

- V281 **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.
- V282 **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.
- V283 **Grandpa's Minnesota** 🍅—75 days (some sources say fewer days). Abundant red 1" cherries with mild sweet flavor.
- V284 **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.
- V285 **Matt's Wild Cherry** 🍅—70 days. Volumes of marble-sized fruits in clusters; great for frequent picking. Tart flavor early, sweeter later in the summer. Vigorous vines. Many modern cherries were bred from this original, truly wild type found in eastern Mexico.
- V286 **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.
- V287 **Orange Russian 117** 🍅—80–90 days. Large, meaty, bicolor oxheart tomato with thick, gold flesh marbled with reddish pink. **ORGANIC**
- V288 **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.

\$4.00—4 plants in a pack:

- V289 **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. **ORGANIC**
- V290 **Red Robin** 🍅—55 days. Very small cherry tomato plant, ideal for smaller pots or hanging baskets. Could be grown indoors all year round. Good harvest of 1" red fruits with a mildly sweet flavor. Determinate. 12" h **ORGANIC**
- V291 **Seed Savers Italian** 🍅—70–80 days. Plants are loaded with fruits weighing up to a pound, one of the most productive varieties. Excellent full tomato flavor and almost any use. Easy to peel, so ideal for canning, with very little waste. **ORGANIC**

\$5.00—6 plants in a pack:

- V294 **Early Annie** 🍅—60 days. Round, meaty 3" fruits with few seeds on short plants. Particularly good for canning. Determinate.
- V295 **Grandma Mary's Italian Paste** 🍅—70–85 days. Heavy yielding, with large, meaty, plum-shaped red fruits. Good for sauce, paste, and eating fresh.
- V296 **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.

V297 **Mixed Heirloom Tomatoes** 🍅—Can't decide? Get one each of Brandywine, Striped German, Aunt Ruby's German Green, and Black Krim. **ORGANIC** \$4.00—4 plants in a pack

Tomato Terms

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

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

Heirlooms are **INDETERMINATE** unless otherwise noted.




DETERMINATE TOMATOES AT THE SALE:

- Bush All Star
- Cherry Falls
- Defiant
- Early Annie
- Early Doll
- Fiaschetto di Manduria
- Glacier
- Green Sausage
- Martino's Roma
- Micro Tom
- Minibel
- Mixed Hybrids
- Mountain Pride
- Northern Delight
- Plum Perfect
- Red Robin
- Roma Long
- Saucy Lady
- Ten Fingers of Naples



Vegetables

Other 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. 



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

\$2.50—3.5" pot:

- V298 **Bush All Star** **NEW** 🍷—65 days. Red F1 beefsteak with seven-ounce fruits. Determinate.
- V299 **Carmello** 🍷—75 days. Productive, yummy red salad tomato. Open-pollinated and indeterminate.
- V300 **Early Doll** **NEW** 🍷—55 days. Short-season gem with four- to five-ounce fruits of robust flavor, amazing for such an expeditious producer. F1 hybrid, determinate. Also called 4th of July.
- V301 **Jelly Bean** 🍷—66–72 days. Flavorful red grape tomato. Good producer. Open-pollinated and indeterminate.
- V302 **Midnight Snack** **NEW** 🍷—65–70 days. Indigo type cherry tomato, red with black-purple shoulders. AAS award winner. F1 hybrid, indeterminate.
- V303 **Minibel** 🍷—65–70 days. Compact, bushy, red cherry tomato requires no support. Perfect for containers or small spaces. Determinate, open-pollinated.
- V304 **Sungold** 🍷—60 days. Sweet-tart gold-orange cherry tomato develops in clusters. F1 hybrid, indeterminate.

\$3.00—4 plants in a pack:

- V305 **Celebrity** 🍷—75 days. Back by popular demand. Productive harvests of plump eight-ounce fruits. Considered semi-determinate as it will continue to fruit after growth ceases upon reaching full height. High resistance to Alternaria stem canker, Fusarium and Verticillium wilt, root-knot nematodes, and tobacco mosaic virus. F1 hybrid, semi-determinate.
- V306 **Mountain Pride** **NEW** 🍷—70–80 days. A favorite tomato of Art Boe of North Star Nursery in Faribault. Crack-resistant, firm eight-ounce fruits. Green shoulders. F1 hybrid, determinate.
- V307 **Roma Long** 🍷—70–75 days. A plum tomato with few seeds that is good for canning and sauce. Open-pollinated and determinate.
- V308a **Saucy Lady** **NEW** 🍷—80 days. Extremely firm three- to four-ounce fruits. Excellent for sauce and paste. Open-pollinated and determinate.

fold your wagon

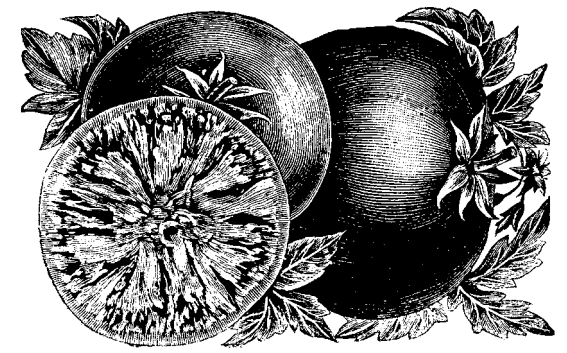
Fit a wagon in your car, or bus it!

Folding utility carts are on sale at local stores.



\$3.00—3.5" pot:

- V308b **Artisan Blush Cherry** **NEW** 🍷—75 days. Elongated 2" gold fruit with pink and red blushing striations. Sweet flavor. High yields and good performance in Midwestern gardens. Indeterminate hybrid.
- V308c **Cherry Falls** **NEW** 🍷—55–65 days. Large red cherries on an unusual plant that cascades down to 36". Great for containers and baskets. Determinate (with a long fruiting period) hybrid.
- V309 **Defiant** **NEW** 🍷—70 days. Medium red fruits are firm with a good balance of acid and sweet. The name refers to its resistance to the most common tomato diseases. F1, determinate.
- V310a **Gladiator** 🍷—70–80 days. Look out SuperSauce tomato! Vigorous, with eight-ounce roma fruit. Dense flesh and tang for robust flavor. Indeterminate hybrid.
- V310b **Indigo Blue Beauty** **NEW** 🍷—80 days. Beefsteaks up to eight ounces. Very sweet and juicy slicers. Indigo-blue shoulders on the green fruits turn deep purple over red undersides when ripe. Sunburn-resistant. Indeterminate, open-pollinated.
- V311 **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.
- V312 **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
- V313 **Moby Grape** 🍷—70 days. Very sweet and succulent 2" oblong fruits can be eaten right off the vine. Open-pollinated and indeterminate.
- V314 **Pink Berkeley Tie-Dye** **NEW** 🍷—65–75 days. Dark pink and green striped beefsteak is spicy-sweet and juicy. From Wild Boar Farms in California. Considered semi-determinate as it will continue to fruit after growth ceases upon reaching full height. Open-pollinated and semi-determinate (staking recommended).
- V315 **Plum Perfect** **NEW** 🍷—80 days. Uniformly ripened clusters of four-ounce red fruits with good flavor and texture. A great canning tomato. F1, determinate.
- V316 **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.
- V317 **Sweet 100** 🍷—70 days. Tiny cherry, indeterminate. F1 hybrid. **ORGANIC**
- V318 **Tidy Treats** **NEW** 🍷—50–55 days. A red cherry bred for continuous fruiting in containers. F1, indeterminate bush. 36–60"h by 24"w



\$3.50—4" pot:

- V319 **Big Beef** 🍷—70 days. Great combination of size, taste, and earliness make this one of the best beefsteaks. Eight- to 12-ounce fruits on vigorous, disease-resistant plants. AAS Award Winner. Indeterminate. 72"h
- V320 **Evil Olive** 🍷—75 days. Gorgeous two- to three-ounce plum tomato is marbled inside and out in shades of green, dark red, orange, and ochre. The flesh is juicy, crunchy, and spicy-sweet. Makes great salsa. Very long keeper, even into winter. Super productive. Indeterminate. 72"h
- V321 **Kathy's Red Barn** 🍷—75–85 days. One- to two-pound, all red, great slicer for BLTs. Outstanding old-fashioned tomato flavor. Indeterminate. 72–96"h
- V322 **Northern Delight** 🍷—60–65 days. Juicy red 2" fruits with a sweet and tart flavor. Fast-growing with high yields, it was developed for the short northern growing season by Dr. Art Boe and released in 1991 by NDSU. Determinate and open-pollinated. 24–48"h

\$4.00—4" pot:

- V326 **Chocolate Sprinkles** 🍷—70 days. Sweet one-ounce cherry tomatoes are streaked red and green so that they appear maroon. Crack-resistant. High yields and a long harvest window, it just keeps going. Indeterminate. 60–72"h **ORGANIC**
- V327 **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**
- V328 **Moonshadow** **NEW** 🍷—70 days. Black grape tomato with irresistible flavor. Indeterminate and open-pollinated. **ORGANIC**
- V329 **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**

\$5.00—6 plants in a pack:

- V330 **Mixed Hybrid Tomatoes** 🍷—One each Beefsteak, Celebrity, Cherry, Early Girl, Mountain Gold, and Roma. Mix of determinate, semi-determinate, and indeterminate, F1 hybrids.

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.