### Beans, Bush

**Capitano**: Glowing yellow Romano beans have a delicious full flavor and tender texture. Upright, bushy plants yield heavy crops of robustly flavored 4-5" beans, 1" across, with golden color even when pods are small.

**Tender Green Improved**: Dependable producer over a long season. Bush plant. These long, smooth, stringless pods are tender and best for the table at 5-6" long. Disease resistant.

Kentucky Wonder Bush: A determinant variety, gives a good yield and requires less work than a pole bean. No trellising is needed, and pods are held off the ground by the strong vines. 6-7" long, medium green pods are the same flattened shape as the pole variety.

**Earliserve Bush**: A winner in taste tests. A stringless bush variety that is excellent fresh, canned, or frozen. This is a refined snapping bean with prolific crops. Harvest the 4" pods when firm and fully elongated, but before the seeds are large. Easy to grow and requiring little care.

**Burpee's Stringless Bush**: Very popular because of its tender, crisp pods, and it is entirely stringless. Ideal fresh or for canning. For maximum yield, pick regularly.

**Blue Lake Bush**: A mouthwatering favorite with delicious flavor. A stringless variety with 6" pods. Great for canning or eating fresh. Easy to grow.

**Top Crop Bush**: Favorite for the home gardener. Easy to grow, upright, early, and a productive yielder. Very tasty, meaty bean. Disease resistant. Stringless.

**Royal Burgundy Bush Stringless**: Plants have 5-5 1/2" meaty, purple pods. Excellent fresh or frozen. Beans will turn green while cooking. An early, hearty variety that does well in cooler soil.

**Cherokee Wax Bush**: It can withstand adverse weather conditions and resist disease while producing 5-6" long, stringless pods with fine flavor. The plants are upright, keeping the pods clean. Pick the beans when they're no larger than a pencil in thickness.

**Slenderette Bush**: Has a smooth, stringless 5" pod. A dark green pod with small, white beans. Delicious steamed, stir fried, or blanched. Resistant to most common bean viruses. Freezes and cans well.

**Provider**: Early, productive green bean isn't picky about its growing environment. High yields of light green, 5 1/2" long meaty pods on 20-24" plants. Tolerates cooler soils for earlier planting.

**Pencil Pod Golden Wax:** This all-time favorite, introduced in 1900, has good quality and delicious wax bean flavor. The stringless pods reach 5-7" long on heavy producing plants that grow 15-20" tall. Ideal for freezing or canning. Bush habit.

Agate Soybean: This historic and very rare soybean or edamame variety supplies high yields of small olive green seeds with brown saddles. It also earn high marks for eating quality. Originally collected in 1929 in Sapporo, Japan and introduced in the United States by 1937.

#### Beans, Pole

**Blue Lake Pole Stringless**: Easy to grow and harvest. The dark green, smooth round pods are tender and meaty. Pole beans produce longer from a single seeding than other varieties. Provide support for the vines that will climb 5-6 feet. Plant 4 to 5 beans per pole. Early variety.

**Ideal Market**: An early producing, stringless pole bean with vines that bear 5" long snap beans all along at 6 foot tall vines. This variety has a fine texture and excellent taste and is suitable for eating fresh or freezing.

**Mayflower Dry Bean**: Also known as Amish Knuttle. Tight bean packed with small square seeds that are white speckled with rose. Prized for delicious flavor despite strings. Also excellent as a dry bean. Pole habit.

### **Beets**

**Bull's Blood**: The plants sweet leaves are eaten in salad mixes and used as a garnish. Deep red in color, adding delicious flavor and interest.

**Cylindra**: Cylindra beets are high-quality, 8" long by 2" wide carrot-shaped beets. The sweet flavor and dark red flesh makes Cylindra a tasty choice fresh or canned. Produces good yields.

**Detroit Dark Red:** Popular beet variety, unbeatable for canning and fresh produce. It has a sweet flavor with intense bright, crimson red color. Tops are tasty and rich in vitamins A and C. Easy to grow in containers.

**Chioggia**: An Italian home garden-variety with light red, round roots and striking interior rings alternating bright pink and white. 2" round globes with green tops and red stems are a feast for the eyes. Early and tasty.

**Boldor**: Luminous golden beets are strides ahead of other yellow varieties. Improved uniformity and vigor offer high success rates, with consistently attractive round-shaped roots and light green tops.

Burpee's Golden: A stand out beet, offering both excellent roots and sweet, flavorful, edible greens that are ideal for sautéing. It has orange, globe-shaped roots that turn golden yellow when cooked, are tender and mild flavored (even when large), and will not bleed like red beets.

#### **Broccoli**

**DeCicco**: An Italian broccoli introduced to the United States in 1890. Compact 2-3 foot plants produce a 4" central head. After the central head is harvested, a second yield of edible side shoots will develop. It is quite variable in its maturity, which creates an extended harvest time.

**Green Sprouting Calabrese**: Try this tasty broccoli fresh from the garden with dips, steamed for a side dish, or as a new creation all your own. Broccoli is easy to grow. It is a cool weather plant which means you could have a spring crop and another in the fall. Harvest central head and lateral clusters before flower buds open. This is a good producer, so freeze extra for a later date.

Green Sprouting: This is a cool weather plant, which means you can have a spring and fall crop.

**Sequoia F1**: An outstanding producer in the winter garden, Sequoia produces magnificent heads with high domes and tight beads that shed winter rain easily. Easily the largest in the field, the dark green crowns measure 8" across and 5" tall and can tip the scales at 2 pounds each.

**Fiesta F1**: Unmatched uniformity in high yields of deliciously sweet, tight 6-7", bright green heads on compact plants. Tolerates hot and cold equally well, making it dependable for spring and fall production.

Sorrento Raab: Uniform, dark green florettes average 3-4" across. Grows upright to 30". Tender leaves, stems, and unopened flower buds have a hearty yet mild broccoli flavor.

#### **Cabbage**

**Premium Flat Dutch Late**: Measures approximately 12" and average is 12 pounds. Makes very tasty sauerkraut. An easy vegetable to grow, as well as extremely hearty.

**Early Golden Acre**: Northern favorite that is ideal for smaller gardens. Round and compact, their heads average 2-3 pounds of sweet flavor. Use fresh, in garden salads and coleslaw, or use in stir fries and homemade sauerkraut.

Garden Leader Green Monster: Huge, extra firm heads form a nest of giant leaves that spread up to 4 feet. This variety is also great for winter storage, kraut, and slaw.

Filderkraut: Unique, teardrop-shaped variety produces 28" tall plants. Coreless, green heads are 6" across at the base by 12" tall coming to a pronounced point. Bred by for the cold regions of Europe so gardeners could make batches of sauerkraut for winter.

**Early Jersey Wakefield**: Easy to grow, very sweet in flavor, with dark green heads. Try it cooked and fresh. Early jersey is a compact, pointed cabbage. Weighs up to 3 pounds.

### **Carrots**

**Imperator**: Top quality and sweetness make the Imperator the perfect vegetable fresh, canned, or frozen. The 7-8" slender, tapering roots deep in soil to mature. Try the Imperator in salads and vegetable dishes.

Little Finger: An extremely tender and sweet baby carrot excellent for eating fresh, canned, or pickled. Typical carrot shape, cylindrical with blunt tips, 3" long by 1" wide. Can be planted into summer.

Nantes: 6" long, slender with a rounded end and crisp, tender flesh.

Scarlet Nantes: Crisp and sweet-flavored carrots. Nearly coreless, they grow to 6" long and feature a great red orange color. Does particularly well in clay soil.

**Napa F1**: Strong tops allow easy harvest of the 7-8" long, 1 1/2" shouldered carrots. Uniform and high-yielding, its deep orange roots grow well in heavier soils and have that Nantes sweet, toothsome crunch.

**Danvers**: Tender and sweet. Traits of Danvers included blunt-ended 6-8" long roots, smooth texture, a deep orange color and finegrained flesh. Ideal for canning and freezing.

**Touchon**: Crisp and snappy. A Nantes type carrot with sweet flavor and excellent quality. Grows approximately 6-8" in length and 1" across with no fibrous core. This is a good carrot for winter storage.

**Chantenay**: A tender, crisp veggie known to be good for storage. Great as a fresh snack, or for canning and freezing. The 5-7" conical roots have strong tops to make pulling easy. This is a true heirloom dating back to the mid 1800s.

**Danvers Half Long**: Tender with a sweet, rich flavor. Traits of Danvers included blunt-ended 6-8" long roots, smooth texture, a deep orange color, and fine-grained flesh. Ideal for canning and freezing.

**Caracas**: At only 4-4 1/2" long, this Chantenay type is undaunted by heavy soils that hinder longer-rooted varieties. The deep orange, conical carrots are uniform and delicious with strong tops for effortless harvesting.

**Red Samurai**: A great tasting, true red carrot. Its bold, sweet flavor synchronizes with the crisp, bright, rosy flesh. The slim, tapered roots reach 11".

**Paris Market**: Highly sought after by container gardeners and gourmet chefs alike, this 19th-century French variety is a time-honored favorite. An early producer, it yields round, red orange carrots that are 1-2" in diameter, uniform, and very sweet. This variety does well in shallow or rocky soil and is easily grown in containers.

**Red Core Chantenay**: Popular variety with sweet orange flesh, wide shoulders, thick, edible roots, and a red orange core that gives the variety its name. Easy to grow and prolific harvest. The 6" roots are great for soups, canning, or fresh eating.

#### **Cauliflower**

**Snowball Early**: First introduced to America in 1888, this crispy and sweet cauliflower has become a favorite of all. Milky white heads are encircled with tender green foliage. To preserve the taste, cauliflower should be kept white. Tie the leaves over the heads when they are the size of door knobs. This will ensure a tasty harvest.

#### **Celery**

**Tall Utah Celery**: The crisp, stringless 12" stocks of this variety add light, refreshing flavor to soups and stocks. The bigger 24-30" plants have deep green leaves, light green stocks, and compact hearts. Biennial.

**Monster Polgi Celeriac**: The celery root variety has a mild, sweet celery flavor and firm, round roots that measure 3" long by 3-4" wide. Its roots, stems, and leaves make a fine addition to soups and stews.

### <u>Corn</u>

**Country Gentleman**: A home garden variety grown for fresh eating or canning, the standard, late season white corn has narrow shoepeg kernels. Tapered 7-8" ears grow on 7-8 foot stalks that often produce two ears. This historic variety was introduced in 1890.

Kandy Korn: Wonderful sweet flavor. It also retains its sweetness up to 14 days after ripening. 8" ears with 14 to 16 rows are excellent fresh, canned, or frozen.

Aunt Mary's: Hardy midseason variety bears one or two ears on stalks. Plants grow 6-8 feet tall and produce ears with large kernels that when cooked, have a creamy consistency and range in sweetness by ear. Heirloom variety since 1850.

**Dakota Black Popcorn**: Produce well-filled, 5-7" long ears with 15 rows of Ebony red kernels. These ears make fascinating fall displays and tasty, creamy white kernels. Plants reach 4-6 feet tall.

**Golden Cross Bantam**: An excellent late season sweetcorn with tolerance to wilt. Ears grow to about 8" long with 12 to 14 rows of tender kernels.

**Peaches And Cream**: An exceptional bicolor variety that holds its flavor up to 14 days after maturity. Ideal for canning, freezing, or right out of the garden fresh.

**Stowell's Evergreen**: The leading white sweet corn for home and market gardeners, this drought tolerant historic variety was introduced in the mid-1800s. Ears grow beautifully to 8-9" long, one to two ears per stalk, and hold well.

**Tom Thumb Popcorn**: Original Tom Thumb popcorn dates to the 1860s. Dwarf 3 1/2 foot plants produce one to two years ears each that measure up to 4" long. This variety is well suited to coastal and short season gardens where it bears reliably.

Sugar Buns F1: One of the earlier gourmet types. Produces 7 1/2" ears on 5-5 1/2 foot plants. Tender with a rich, creamy sweetness.

## **Cucumbers**

**Early Fortune**: Fruits are approximately 7-8" long and 2" in diameter with blunt ends. Early Fortune is an excellent slicer, a great addition to salads, and a tasty relish. Try container gardening with Early Fortune using a trellis for support.

**Green Dragon Burpless**: A great tasting cucumber without the bitterness. A dark green, spineless variety. Ideal for all your salads and appetizers. Green Dragon is approximately 8-10" long and 1 1/2" wide. Very disease resistant.

Marketmore 70: Favorite slicer variety. The dark green, smooth skinned fruit grows to 8" in length. The prolific vines produce nonbitter cucumbers consistently until frost. Resistant to viruses and disease.

Slicer: Produces heavy, early crops of long cucumbers that can be pickled for dills when fruits are young or enjoyed fresh for a mildly sweet and refreshing taste. Resistant to downy mildew disease.

**Straight Eight**: A slicing cucumber that has become an all-time favorite. This is a straighter, dark green variety, best picked when 8" in length. Can be grown on a fence, trellis, or in your garden.

**Muncher/ Muncher Burpless:** A mild, burpless type cucumber. Tasty right out of the garden or pickled. Best when picked at 4-6" in length and medium green in color. Pick frequently for prolific growth.

**Boston Pickling**: Dark green, blunt-ended, 5-6" long and 2-3" in diameter. Immensely productive. Harvest frequently when cucumbers are succulent and green. Try fresh from the garden or pickled. Try growing on a trellis for easy picking.

**Spacemaster Bush**: Compact habit, space master is a dark green, smooth fruit about 7-8" in length. Yields more than most varieties. Enjoy the cool flavor in summer salads and sandwiches.

### Eggplant

Listada De Gandia: Bears sweet, tender, thin-skinned, stunning eggplant. Small 14" plants produce heavy yields of high-quality, 8" oval white fruits with purple stripes and mild white flesh.

### **Fennel**

**Florence**: Fennel bulb can be eaten raw or prepared in soups and pastas. It's feathery leaves are attractive growing in the garden or as a garnish. Many meat dishes use fresh or dried fennel leaves. Fennel seeds are used as a spice, particularly tasty in breads. The licorice flavor and scent make fennel a favorite.

#### Greens

Flash F1 Collards: Smooth, 16-23" broad-leaved plants are very slow to bolt for longer, more dependable harvests. Rapid regrowth after harvest.

**Amara Ethiopian Kale**: An unusual leafy green with hardy leaves and a very complex flavor with overtones of spice and garlic. Great for picking at baby size in under 3 weeks, or waiting for fully grown leaves. An extra cold tolerant crop.

**Blue Scotch Curled Kale**: An extremely hearty plant, often surviving freezes and producing fresh greens during winter months. When cold weather begins, mulch with straw for production well into winter. Kale produces in spring but may be better grown for a fall crop.

Dwarf Blue Scotch Kale: Add this to your salads and stir fries.

**Miner's Lettuce**: This North American native plant served as a valuable part of minors' diets during the gold rush as a preventive of scurvy. The crop grows best in damp, shady places and produces succulent, heart shaped leaves. 1850 heirloom.

Mescaline Mix: A mix of taste, color, and texture. An easy mixture to grow.

Provencal Winter Mix: Colorful, winter hardy French lettuces.

**Farmer's Market Blend Mesclun**: Grow your own baby greens with this tantalizing, mild blend of six varieties. A pretty mix with varied textures, shapes, and colors. Easy to grow.

**Tres Fine Marachere Endive**: Also known as chicory, miniature French frise type endive produces narrow, finely curled leaves that could be picked as baby greens when young or later when a full head has been produced. Leaves have an excellent, delicate flavor when harvested young. 30 days for baby greens, 50 days for a full head.

**Five Color Silverbeet Chard**: This vibrant mix of red, orange, yellow, pink, and white is stunning in the garden and at the table. Uniform, sturdy plants grow upright, providing clean, unblemished harvests of thick, juicy, tender stalks and succulent leaves.

**Fordhook Giant Chard**: A hot weather spinach substitute. Fordhook's white stalks are excellent prepared like asparagus, too. Favorite with glossy dark green leaves. The nice mild flavor makes it great to add to stir fry, to bake, or to be eaten raw. Keep picked for extended harvest. Drought and heat tolerant.

**New Zealand Spinach**: This 2 foot tall perennial has 12" pointed, lime green leaves with a spinach-like taste. Sow it in the spring after danger of frost has passed, and harvest the leaves and tender shoots.

**Bloomsdale Spinach**: A richly-flavored spinach that is slower to bolt than other Bloomsdale types. Thick, crinkled, dark green leaves make it a favorite with gardeners everywhere.

Teton Spinach: A very productive hybrid that yields dark green, smooth tender leaves with upright growth. Slow to bolt.

Round Leaf Spinach: An early spinach with large leaves.

**Olympia Hybrid Spinach**: Slow to bolt and fast growing, this hybrid spinach is a proven performer. Enjoy its smooth, easy to clean leaves in salads or as a quick cooked green. Plans are disease resistant and heavy yielding.

## <u>Kohlrabi</u>

**Early White**: Short tops, medium size stems, and produces a 2 1/2" diameter bulb above ground. Tastes like a mild white turnip. Good cooked in stew or stir fry or use fresh in dips and salads. Use the tender leaves like other greens. Repeated plantings will produce a continuous supply until frost.

**Early Purple Vienna**: An interesting member of the cabbage family. A cool weather plant that is easy to grow. Spring plantings should be harvested when radish sized, because warm weather makes bulbs woody and hot tasting. Frost hardy kohlrabi does well in fall plantings, too. Delicate flavor, delicious raw or cooked.

**Superschmelz**: Grows uniformly large, juicy 8-10" bulbs and remains very sweet and tender to the biggest sizes. Its large root system lensd itself to dry gardening. Best quality when summer sown for fall harvest.

### **Lettuce**

Red Salad Bowl Looseleaf: Oakleaf shape in pretty rosettes, red salad bowl also exhibits good growth rate, bolt resistance, and irresistible texture.

**Select Salad Blend Lettuce**: A kaleidoscope of color, a tapestry of textures, and a temptation of taste delight. For best flavor, harvest leaves when young. An easy to grow treat.

**Italienischer**: Tall, upright, and sturdy 18" bright green plants are huge. Even at its most mature size, this lettuce is sweet and crisp when others have become bitter in summer's heat. Sow spring to fall, and space them further apart than you normally do.

**Red Iceberg**: This attractive red, almost chocolate-colored iceberg borrows that eye-catching qualities of a red looseleaf to form a spectacular lettuce. The medium sized heads are fairly tight and hold a long time before going to seed. Nice mild flavor.

**Red Sails**: Very heat tolerant, the soft buttery leaves will grow well into warm weather without getting bitter. Attractive container variety.

**Slobolt**: It is slow to bolt. It is also slow to turn bitter in taste during maturity. This is a looseleaf variety with the clusters of green, frilled leaves. Slobolt is a large, compact plant which produces the entire summer.

**Tennis Ball**: A butterhead variety with mild tasty flavor. The loose heads measure only 7" in diameter. The light green leaves form small tight rosettes. The crisp leaves are delicious on favorite sandwich or in a summer salad direct from the garden.

Lolla Rossa: Beautiful magenta leaves and light green base are mild and tasty. This is an excellent cut-and-come-again lettuce so you can have a healthy salad from the garden all season. Lolla Rossa is also quite decorative grown in a container.

**Baby Romaine**: Plant spring through fall. Grow in beds, containers, or larger window boxes. Romaine lettuce is popular for its crispiness, sweet flavor, and upright growth habit.

**Gourmet Salad Blend**: Produces a flavorful mixture of gourmet leaf lettuce. A special blend of six different varieties make salads and garnish is delicious.

Buttercrunch: A butter head type with loose heads of thick, crisp leaves. Superb taste and texture. Resistant to heat.

**Yugoslavian Red Butterhead**: Red-tinged leaves form loose heads that can measure up to 12" across. Cutting the head in half exposes solid green interior leaves and an almost white center. Excellent mild flavor.

**Crisp Mint Romaine**: This stand out lettuce is one of the best romaine varieties. Tender leaves offer both excellent lettuce flavor and classic romaine crispness. The compact heads grow upright to about 10" tall.

### <u>Okra</u>

**Dwarf Long Pod Green**: Dark green, delicious pods grow up to 8 " in length and are the trademark of the dwarf long pod okra. A garden favorite often enjoyed in gumbo or as a fried delight. The dried seed pods can act as a surprising addition to wreaths. Soak the seeds overnight and plant directly. Plant okra in full sun.

**Clemson Spineless:** Delicious addition to soups, stews, and gumbo. When the blooms are on the plant, the pods form. Harvest the pods when they are about 3" long and still tender.

### Onions

**Bandit Leek**: An improved open-pollinated selection, boosting a thick shank with attractive dark blue green foliage. A tidy, straight harvest and a very cold hardy plants resist splitting.

**Ishikura Long White**: Plants reach 10-12" tall with deep green tops and white shanks. These non-bolting onions are very tasty and mild, growing vigorously when planted in either spring or late summer for overwintering. Shows good resistance to thrips.

White Lisbon Scallion: Known for its zesty flavor, the silvery white variety is crisp, mild and fast growing. It is not affected by long or short days. Enhances your salads and sandwiches or enjoy plain.

**Valencia Onion**: Sweet Spanish onion that produces a 4-6" globe. This is a very adaptable onion as it grows well in short and long day regimes. It is mild flavored and a moderately good keeper. Valencia onions also makes excellent bunching onions when young.

**Long Red Florence Onion**: Traditional Italian variety. Beautiful long, bottle-shaped bulbs, attractive color. Flavor is mild and sweet. Best for fresh eating. Can be sewn in spring and fall in milder climates. Long day type.

**Yellow of Parma Onion**: One of the best onions for storage, it has a mild sweet taste when fresh that intensifies in storage. Imported from Italy, it is a top quality late-maturing onion with golden, globe-shaped bulbs weighing an average of 1 pound. Long day type.

**Red Wethersfield Onion**: Also known as Dark Red Beauty, this attractive onion has large flattened globes with purple-red skins. Mildly pungent flesh with red concentric circles, best used fresh for salads and garnishes. It is a long day type of onion.

#### Parsnip

All American Parsnip: Fine texture, early, long slender roots are white and smooth.

#### <u>Peas</u>

**Sugar Bon Snap**: This early, dwarf snap pea is a strong yielder of very sweet and flavorful 3" pods. One of the best tasting, most tender varieties, its pods are wonderful for snacking and salads right off the plant.

**Oregon Sugar Pod II Snow Pea**: Easy to grow, prolific nonclimbing dwarf vines grow 30" tall and hold pods up for easy picking. Mild flavor, broad 4-5" pods frequently set in doubles. Highly disease and enation resistant.

**Green Arrow Shelling**: Delightful heirloom set its 4" pods in pairs, filled with 9-11 plump, sweet and tender peas. Compact 24" plants make picking a breeze. Wilt and mildew resistant.

**Golden Sweet Snow Pea**: Tall 6 foot plants produce beautifully colored purple flowers and bright lemon yellow pods that are best eaten when small. It is an excellent pea for stir fry. When mature, seeds are tan with purple flecks and can be dried and added to soups.

## **Peppers**

**Miniature Red Bell**: These mini peppers really pump out the peppers! The three lobed fruit are 2 1/2" wide by 1 1/4" long. Very sweet. Ripens green to red.

**California Wonder**: Easy to grow from seed. Very productive and tasty sweet pepper. Used as a green bell in salads, stuffing, roasting, and pickling. Fruits are medium in size, 4-6" in length. This pepper can be grown in a container as well as in the garden.

**Red Mercury**: Noted for its versatility. Reaching up to 5" in length, can be used in relishes, sauces, or baking and freeze as well. Resistance to tobacco mosaic virus.

Jalapeño Mild: Dark green fruits can be left on the bush to mature to a fiery red color. Grows to a length of 3".

Garden Leader Monster Bell: Sweet pepper, 7 1/2-8" bells.

Sweet Banana: Very sweet fruits with no trace of hotness. Can be eaten at any size, but best at 6-", light yellow when ripe. Vigorous, erect plants hold peppers off the ground.

Yellow Sweetie F1: Colorful, irresistible peppers offers a snappy crunch and scrumptious flavor. Juicy, sweet fruit reach 1 1/2" wide by 3 1/2" tall, ripening to a vivid yellow with few to no seeds.

**Staddon's Select**: This blocky 3-4 lobed, thick-walled pepper gets large and sweet and will turn from a glossy green to a bright red on the plant. A good choice for cooler marine climates.

**Early Jalapeño**: Short, 2-3" peppers are thick-walled and juicy. Sets fruit under cooler conditions than other hot varieties. Most familiar green, but hottest and fully ripened when red. 2 foot tall plants support a heavy set of fruit.

**Padron**: The small, 2 1/", wrinkled fruit are mild and tasty when green and develop a delicious spice at larger sizes while ripening to a vivid red. Sturdy plants produce heavy and continuous harvests.

**Jimmy Nardello's Italian**: One of the first to ripen, turning from green to red. Slender fruit reach 6-9". Sweet, fruity flavor is delightful fresh, and traditionally used for frying. Super productive, disease resistant plants.

## **Radish**

**French Breakfast**: Crisp, colorful radish. Beautiful bicolor of scarlet with white tips, and a splash of color to salads. More old world radish flavor than traditional radishes.

**White Icicle**: A true radish, White Icicle is medium to hot and grows 4-5" in length. The medium green tops can be eaten as greens. The pure white, slender roots add snappy taste to salad and relish trays. An easy plant to grow from spring through fall.

Icicle Short Top: Grows to length of 6".

**Garden Giant**: Large, red round radish at strong tops. Flavor is sweet and has a buttery texture. This Italian heirloom has white flesh and is heat resistant. Best for picking and 1-2" in diameter.

Early Scarlet Globe: Very early variety, long-time favorite of gardeners. Crispy, crunchy, and delicious.

**Cherry Belle**: This cherry red radish with a snow white interior has been selected for top quality and yields. Plant early and these 3/4-1" round, crisp radishes will be the first ones to the table.

**Sparkler White Top:** A small, round radish, scarlet red in color with a white lower third. This variety has sweet, mild, fine-textured flesh. Keep the plants growing with consistent moisture to prevent them being hot and pithy.

**Champion**: A bright red, round, smooth radish the size of a silver dollar. A great choice for short season climates because it does so well in cooler weather. Champion has crisp, firm, white flesh and a mild, sweet taste. Eat it fresh, use it for garnish, or add to salads. This cherrybelle type is easy to grow, very hearty, and slow to become pithy.

**Halloween Mix**: Halloween mix of purple, yellow, black, and white radishes. The colorful radishes add some holiday fun to dishes. Mildly spicy roots grow to be about 5 cm across.

**Sora**: Big, smooth, bright red roots can grow to rather large sizes without getting spongy, providing extra food value and a forgiving harvest window. Displays good tolerance to hot weather and grows well whether planted in spring, summer, or fall.

**China Rose**: Introduced in the US circa 1850. Dark pink 5" roots fade to pale pink at the tips. Very hearty fall/winter radish, also grows well in the spring. Pure white flesh is firm and relatively mild.

Sweet Baby F1 Daikon: A pleasure to behold, the 3" long, elongated roots have a brilliant violet exterior and striking pink flesh that is streaked with purple. Sweet Baby has a lot of crisp, juicy flavor that starts out sweet and ends with a refreshing hint of spice.

#### Rutabaga

**American Purple Top**: A large, smooth, globe-shaped rutabaga with a deep purple-ish red top above ground and a light yellow body below. The sweet, yellow, fine-grained flesh turns bright orange when cooked. Have with your favorite entrée, by itself, or mashed with potatoes. Rutabaga is a cool weather crop that can be left in the ground for winter storage if mulched.

**Joan**: The round yellow roots with purple tops of this variety taste delicious roasted, mashed, or as a base for winter soups. The flesh is dense and crunchy with a delicate, sweet flavor. It grows very uniformly and has good field resistance to clubroot. Storing well into the winter, this variety is a refined strain of American Purple Top.

### **Salsify**

**Mammoth Sandwich Island**: Originally native to the Mediterranean, this variety dates to at least the 1880s. Salsify is known as the vegetable oyster due to the uncanny oyster-like flavor of its edible roots, which also makes it ideal for use in soups and stews. This variety's long, tapered roots average 8-10" long and 1" in diameter and have a creamy white skin and white flesh.

#### Squash, Summer

**Early Prolific Straightneck**: This is a space-saving variety that yields prolifically. Early Prolific can be steamed, stuffed, baked, or used fresh from the garden and in salads. The yellow fruits have the best flavor at 4-7" in size.

White Bush Scallop Patty Pan: Juicy and delicious. A bush type summer variety. Scalloped, pie shaped fruit, 4-5" in diameter. The creamy white rind turns chalky white at maturity. Fine-grained flesh is thick, tender, green tinged with white. Very prolific. This is an easy and fast growing plant.

Dark Green Zucchini: A variety that produces exceptionally high yields of flavorful zucchini. Can mature to be 10-12" long.

**Zucchini Elite**: An easy to grow zucchini hybrid of exceptional quality with early, heavily productive yields. This versatile summer squash is best when fruits are 6-8" long.

**Black Beauty Zucchini**: The fruits are dark green, glossy, and taper toward each end; best harvested when reach 6-8" in length. Black Beauty is a compact plant easy to grow; ideal for container growing and smaller gardens. You will have an abundance of fruit throughout the summer. Tasty baked, boiled, fried, steamed and fresh from the garden.

Early Summer Crookneck: A popular yellow squash with firm, tender, pale cream flesh. For best flavor, eat young fruit in 4-8" long.

**Dixie Hybrid**: A hybrid yellow summer crookneck that is early, highly productive, and vigorous. Fruit is shiny lemon yellow, uniform and tastiest at 4-6" long.

**Cocozelle**: An Italian zucchini with a bush habit. Excellent grown in a small garden as well as container. Best harvested at 12" long or shorter for slicing, frying, and steaming. Pick often for prolonged harvest.

**Magda F1 Zucchini**: The best flavor of any Middle Eastern squash. Magda's sweet, nutty flavor is comparable to Zephyr. The blocky, pale green, tapered fruits are usually picked small (3-4" long) for stuffing, stir fries, and pickling. High-yielding over a long season.

**Mexicana F1 Zucchini**: These unique, gray green zucchinis have outstanding flavor and texture. Its open, bush type habit makes harvest easy, and superior disease resistance means reliable harvests.

#### Squash, Winter

**Table King Acorn**: An excellent bush variety. Because of its compact habit, it fits perfectly in a container for the patio or in a smaller garden. The ideal squash for baking or steaming. Table King is an exceptionally easy vegetable to grow.

**Mammoth Table Queen**: An acorn squash which grows on vines up to 8 feet long. Its flesh is sweet and yellow with dark green skin. Can be baked for a wonderful side dish with butter and brown sugar. Can be stored up to the six weeks.

**Fairytale Pumpkin**: A popular French cheese pumpkin. The deeply lobed shape, and rich, deep tan color make this variety unique. The flesh is very fine grained and delicious for cooking or baking. Fairytale is a gorgeous pumpkin to grow in your garden. A good keeper.

**Spaghetti**: The sweet golden fiber is delicious baked, served with butter and cheese, pesto, Alfredo, marinara, and meatballs. Harvest when the rind is bright yellow. Grows cylindrically to approximately 4 pounds, 8" long, 5" wide. Spaghetti squash can be grown on a trellis.

**Buttercup**: Golden yellow meat is sweet, dry and fine-grained. Each vine produces 1-2, turban shaped, thin-skinned fruits. Harvest when the shell begins to turn orange where it touches the soil, or right after the first light frost.

Winter Luxury Pumpkin: Our best pie pumpkin. Rounded, 6 pound fruit have orange skin netted in a fine veil. Thick flesh has a great flavor and texture. This variety dates back to 1893.

**Silver Bell**: Small bell-shaped squash averages 4 pounds. Silvery gray blue shell turns pink in storage. Delicious deep orange, dry, sweet flesh. Good keeper.

**Delicata**: With rich yellow-orange flesh, the squash will impress and surprise with it sweet flavor. Delicata is an excellent choice for a storage variety. Tastes best steamed or baked. Prop squash up off the ground to prevent it from rotting.

**Turk's Turban**: For dynamic decorating, try Turk's Turban. Very festive with vivid colors of orange, red, and white, with markings of dark green. Turk's Turban can be baked and eaten as a delicious side dish. Each plant produces high yields of 10" fruits. Harvest before the first frost and be sure to leave a few inches of stem on each fruit.

**Wee Be Little Pumpkin**: The fruit is almost round, 3" x 3", weighing 1 pound. This is a variety well suited for carving or painting. Also Wee Be Little is a tasty edible treat.

Waltham Butternut: Very uniform 8-10" fruits have thick, cylindrical necks and a very small seed cavity. Rind is a creamy tan, and the yellow-orange flesh has delicious sweet and nutty flavor. Stores well. Heavy yielding plant.

**Table Queen Acorn**: Bush variety. Plant bears lots of 6" long, 5" wide fruits with small seed cavities and moist, golden flesh. Unbeatable when baked and can be stored for several months.

**Red Kuri**: A lovely, teardrop-shaped, mini Hubbard with bright orange skin. Smooth textured flesh and a delightfully rich, sweet flavor. Perfectly proportion for making pies and sides for warming winter meals, at 3-4 pounds each.

## **Tomatillo**

**Purple**: An unusual deep purple tomatillo with a sweet tart flavor. Striking purple-veined leaves and light green to buff-colored husks. After harvest, once husks are removed, the skin becomes more uniformly purple.

## <u>Tomato</u>

**Manitoba**: Developed to ripen during the short summers of the Manitoba Prairie. This slicing tomato is determinate, with very heavy yields of 3-4" crimson red fruit with refreshing, tangy tomato taste. A productive, early heirloom.

**Oregon Spring**: This tomato combines large size and good flavor with earliness. The medium to large fruit of Oregon Spring is tender, juicy and full of flavor. A determinate variety that is nearly seedless.

**Fantastic F1**: 3-5", round firm slicers are very solid, with good crack resistance. Meaty, bright red fruit are rich with beefsteak flavor. Indeterminate, it does better if staked. Very high yielding.

**Crimson Cushion Beefsteak**: Bright red and tasty, delicious, ribbed fruit. This variety is great for slicing on sandwiches and relish trays. An indeterminate plant, it will grow best if given support.

**Cherokee Purple**: Vigorous indeterminate plants produce slightly flattened, 13-14 ounce slicing tomatoes with a purple cast. Shoulders will remain green when ripe. Good, rich flavor. Very good producing heirloom.

Garden Leader Monster: Impress your neighbors with the biggest tomatoes on the block. The vines are indeterminate, this requires strict state staking for best performance. You can expect to harvest plenty of 17 ounce tomatoes for slicing.