



Smith's Gardens, Inc.

Wholesale Container Nursery

2024 Edibles: Vegetables, Herbs, and Berries!



We are starting our fourth year growing vegetables and herbs, and there's so many tasty selections that it's hard to contain ourselves! Whether you are looking for juicy melons, fragrant basil, crunchy lettuce, or spicy peppers, we have something for every taste and table. So many tomatoes, so little space, a problem to which we can all relate!

Our plants are grown in 3.25" pots in trays of 18. Our goal is to have cold tolerant selections, like broccoli, kale, and cabbage available in mid-March, and the more heat loving veggies and herbs from late March into early June.

We strive to provide you and your customers with thoughtfully selected varieties, suited to the home gardener. All of our offerings are non-GMO, organic seed when available, and sustainably produced using clean practices. But what does that mean? We've put many hours into researching varieties, gathering input and experiences from our customers, as well as trialing the plants in our own gardens at home (see next page). All seeding, sticking, and potting is done in house, by hand, and all of our vegetable seed is sourced from American companies when possible. We use a bark based media in pots from a manufacturer located in Ohio, and biologicals like mites and nematodes to control insects.

What's New for 2024?

In response to your feedback, we've increased our selections of thyme (pg 43-44) and hot peppers, adding an "Extreme Hot" category for peppers with 1 million+ Scoville Heat Units (see pg 14). We've increased our Strawberry crops and added a third variety called Allstar (see pg 44). We're also growing more herbs by adding more rotations and more varieties.

The last change we'll talk about will be to our labeling. In order to streamline printing (we print all labels in house/on site), the pot stake labels for leafy herbs will longer feature a picture. Each label will include information on days to maturity, when to harvest, and more details about the attributes of that variety. The labels will still have UPC's so they can be scanned if needed. The tag pictured to the right is actual size. We will continue to use color pictures on Feverfew, Hyssop, Lavender, and Nasturtium pot stake labels.

If you would like a retail price on the pot stakes, it can be affixed to the back side of the label for a fee of \$3.00 per tray. An example of that is also pictured here.

Note on Days to Maturity:

This is based on ideal conditions and grower observations. These are possibilities, not guarantees. They will always depend on weather and growing conditions. Cloudy, cooler or even hotter weather can all increase production time. Herbs can be harvested before fully mature, just take care to do it selectively and sparingly.

Little-Leaved Basil

Ocimum basilicum 'Fino Verde'

- Days to Maturity: 65
- Harvest When: plants have at least 12 leaves

This small and compact yet bushy variety produces very flavorful tiny basil leaves.

The flavor is similar to Genovese basil, but stronger and spicier. Plants are very slow to bolt, three weeks later than the typical Genovese-type basil.

Mushroom Basket Tomato

Solanum lycopersicum 'Mushroom Basket'

\$4.99



Smith's Gardens, Inc.

Grown in Ohio by: Wholesale Nursery Delaware, Ohio 43015



8 88945 03670 0
3.25" (1 pt/.47 L)



Crop of Flatleaf Parsely 'Peione'



Tomato

Basil

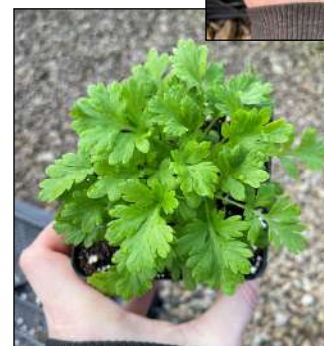
Chives



Cat Grass Mix



Sage
'Grower's Friend'



Feverfew



Pepper 'Candy Cane Chocolate Cherry', pg 20
Amy's garden



Peppers harvested from the same plant above



Squash 'North Georgia Candy Roaster', pg 23
Natalie's garden



A colorful harvest from Ken & Linda's garden



Watermelon 'Cal Sweet Bush' pg 13
Mandy's garden



Bean 'Pink Half Runner' pg 5
Amy's Gardens

Pepper Jalapeno 'Jalafuego' pg 19
Over 2 pounds of jalapenos were harvested from this one plant!
Amy's garden



Zucchini 'Green Griller' pg 22
Linda's garden
(also pictured are garden assistants Nite and Pri)



Tomatoes!
Orange Accordion (pg 33),
Genuwine (red), &
Large Barred Boar (striped)
Amy's garden



Squash Spaghetti 'Angel Hair' pg 25
Ken & Linda's garden

Beans

Exposure: full sun

Beans have been used as a food source for thousands of years, the oldest of which were found in Thailand, dating back to 7,000 BC. The word bean applies to many species including *Glycine*, *Cicer*, *Phaseolus*, *Vicia*, *Vigna* and more. All beans grow best in full sun and average garden soil. They are usually divided into two categories: bush and pole.

Bush (determinate): a plant that grows and sets fruit, that fruit ripens all at once, and the plant is done. A few may set one more flush of fruit.

Pole (indeterminate): a plant that grows and sets fruit until the first hard frost in autumn. Will require trellising.

CHINESE BEAN (*Vigna unguiculata subsp. sesquipedalis*)

'Red Noodle' - This vining plant produces multiple clusters of lavender flowers followed by 2-4 burgundy red pods, reaching 18-21" long! The color fades slightly when cooked. Harvest the sweet, stringless pods when pencil thin and use in salads or stir-fries. Aka Asparagus bean or Yard long bean. 80 days to maturity.

GREEN BEAN (*Phaseolus vulgaris*)

'Amethyst' - Bush type reaching 18" tall by 12-18" wide. Brilliant purple stringless pods with green insides reach 5-6" long, and turn completely green when cooked. Performs exceptionally well under cool conditions. High resistance to Bean Mosaic virus. An Improved version of Royal Burgundy green bean. 55-60 days to maturity.

'Pink Half Runner' - Pole type, heirloom. Dubbed "half runner" because the vines only grow 3-5' long. Young beans are green, stringless and can be eaten fresh. The pink in its name comes from the hue of the mature pods, and sometimes called Peanut Bean because its dried beans taste nutty. 50 days to fresh beans, 85 days to dry beans.

NEW 'Porch Pick' - Compact, small-leaved, bush type plants deliver heavy-duty yields of tender, flavorful, crisp green pods. Bred to be grown in pots on the porch or patio. Harvest when pods are thin, but firm and crisp. 55 days to maturity. (no photo in catalog)

'Rattlesnake' - Pole type, heirloom. This vigorous heat lover is incredibly productive! Light purple flowers are followed by tasty green pods streaked with purple. Harvest when tender and stringless at 6-7" long, or let them mature fully on the vine for dried soup beans. Purple color will fade upon cooking. 65 days to fresh beans, 95 days to dry beans. (no photo in catalog)

'Slenderette' - This compact bush type produces 5" long, slender stringless green beans. Resistant to Bean Mosaic Virus and Curly Top Virus. Bred by the Charter Seed Company of Twin Falls, Idaho and introduced in 1968. 50-55 days to maturity. (no photo in catalog)

'Velour' - Bush type touted as the first ever extra-fine purple filet bean. Straight, slender dark purple pods reach 4-5" long. Beans turn green upon cooking. High resistance to Bean Mosaic Virus and Halo Blight. 50-55 days to maturity. (no photo in catalog)

LIMA BEAN (*Phaseolus vulgaris*)

NEW 'Henderson's Bush' - This heirloom was introduced in 1889 by Peter Henderson & Co. of New York. A dwarf bush plant that is very early, hardy, productive, and disease resistant. Produces small creamy white limas of excellent quality. 65-75 days to maturity.

ROMANO BEAN (*Phaseolus vulgaris*)

'Marvel of Venice' - Italian heirloom, pole type. Sought after for its superior fresh bean flavor which is rich and buttery. Pale yellow pods are flattened, growing 8-9" long by 3/4" wide. This is the white-seeded variety which produces earlier than the black-seeded type with the same name. 55 days to maturity.

All varieties 3.25" sold in trays of 18

Chinese Bean
'Red Noodle'



Romano Bean
'Marvel of Venice'



Green Bean 'Pink Half Runner'



Green Bean 'Amethyst'



Lima Bean 'Henderson's Bush'



Broccoli 'DeCicco'



Broccoli 'Purple Peacock'



Brussels Sprout 'Catskill'



Cabbage Napa 'Minuet'

Broccoli (*Brassica oleracea* var. *italica*)

Exposure: full sun

Broccoli is a large edible flower, harvested in the tight bud stage. If left to mature, they turn into tiny yellow flowers. The stems are also edible but the leaves are discarded as they are typically tough and bitter. Native to the Mediterranean, the Italian word *broccolo* means "the flowering crest of a cabbage," and broccoli was selected from a cabbage relative by the ancient Etruscans. Sprouting broccoli is typically harvested when the buds are smaller, and they continue to produce more side shoots for an extended harvest. Most broccoli grow best in the cool seasons of spring and fall.

'**DeCicco**' - Italian heirloom introduced in 1890! First it produces a compact, 3-4" bluish-green central head followed by a prolific set of side shoots. Reaches 30-36" tall by 12" wide. DeCicco has a longer harvest period than other sprouting broccoli varieties, with more variation in shoot size. For spring or fall production. Aka Calabrese broccoli. 45-50 days to maturity.

'**Purple Peacock**' - A hybrid, combining kale and broccoli in one plant! Frilly, fuchsia-striped blue-green leaves are held up by neon-purple stems. The leaves are similar to Siberian Red Kale and can be cooked like kale. The plant does not produce a central head of broccoli. Instead it produces an abundance of loose heads with purple and dark green florets. Plant reaches 30" tall by 24-36" wide. This unique vegetable is courtesy of Frank Morton from Wild Gardens Seeds in Oregon. He created it by crossing Green Goliath Broccoli and two colorful kales, released around 2010. For spring or fall production. Does not appreciate the heat. Aka Eat Everything Brokali. Open pollinated variety, heirloom hybrid, somewhat variable. 70 days to maturity.

Brussels Sprouts

Exposure: full sun

(*Brassica oleracea* var. *gemmifera*)

Although Brussels Sprouts resemble a tiny head of cabbage, they're actually vegetative buds that form in the leaf axils, beginning at the base of the stem and marching upward. Thought to be a mutation of the Savoy cabbage and originally cultivated in ancient Rome, this vegetable grew in popularity when it became a widely cultivated crop in sixteenth century Belgium. Brussels Sprouts are a cool season crop that do best in the spring and fall.

'**Catskill**' - The best garden variety for sustained production. Reaches 18-24" tall by 8-12" wide. Produces a ton of 1-1.5" sprouts that are closely packed on the stem. When sprouts reach 1" or more in diameter, begin harvesting the lower sprouts and work up the stalk. Developed by Arthur White of Arkport, New York in 1941. Aka Long Island Improved. For spring or fall production. Does not appreciate the heat. 95 days to maturity.

Cabbage (*Brassica* sp.)

Exposure: full sun

The cabbage is a vegetable with a long, broad history. Thought to be native to Asia Minor and the eastern Mediterranean, it has been in cultivation for over 4,000 years. They come in many colors, shapes, and sizes, like reds, greens, creams, and white; smooth, round hard-head types, crinkly savoy, and oblong napa. Cabbage is typically a cool season crop that performs best in spring and fall.

NAPA (*Brassica rapa* var. *pekinensis*)

'**Minuet**' - A mini Napa Cabbage with a light, sweet taste, producing one pound, vase-shaped heads, 9" tall by 7" wide. The dark green outer leaves surround a light yellow interior. Slow to bolt and highly resistant to downy mildew. Tolerant to bottom rot and black speck. 45-50 days to maturity. F1 hybrid.

All varieties on this page 3.25" sold in trays of 18

CABBAGE continued...

SAVOY (*Brassica rapa* var. *capitata*)

'Perfection' - This large cabbage has finely-crinkled, heavily textured green leaves on the outside with a white interior. Savoy cabbage are sweet and mild in flavor with heads averaging 7-9" in diameter and 6-8 pounds. Plants reach 12" tall by 18-24" wide. Exhibits good heat tolerance, and does not smell like sulfur when cooking. It can be used in place of regular cabbage but Savoy has a softer leaf texture. First introduced in France in 1932, almost old enough to be an heirloom! 90 days to maturity.



Cabbage Savoy 'Perfection'

Carrots (*Daucus carota* ssp. *sativus*)

Exposure: full sun

'Colored Combo' - A beautiful blend of colorful carrots! This mix from Holmes Seed includes white, yellow, orange, red and purple. Tops reach 8-12" tall. Carrots perform best when planted in compost amended, friable soil. Planting in poor, compacted, or clay soils will result in small, sad, misshapen carrots. 70-80 days to maturity.

'Parisian' - Heirloom developed and introduced in France in the 1850's, a true baby carrot! Each plant produces a round to drop-shaped carrot that is mild, sweet, and crisp. Parisian carrots will easily adapt to many types of garden soil that discourage the typical carrot, and they love containers as they were originally developed for window boxes. 60 days to maturity.



Carrot 'Colored Combo'

Cauliflower

Exposure: full sun

(*Brassica oleracea* var. *botrytis*)

Cauliflower is a relatively "new" vegetable. It originated on the island of Cyprus and was eventually introduced to Europe near the end of the 1400's. Like broccoli, the cauliflower vegetable is actually tightly clustered flower buds, sometimes referred to as "curds". Initially, the young curds are entirely covered by leaves. Typically these leaves need to be loosely tied in place to keep the cauliflower completely white (also called blanching). Like most other Brassicas, cauliflower is a cool season crop, performing best in spring and fall.

Note: When cauliflower experiences high stress, like a sudden temperature spike, the curds can become fuzzy. This is called ricing. The ricing itself is purely cosmetic, but other heat/stress issues that accompany the ricing usually imparts a bitter flavor.

'Romanesco' - This Italian heirloom, once grown exclusively around Rome, produces striking light green heads composed of numerous cone-shaped florets, each one growing in a logarithmic spiral. The pointed groups of buds are a cluster of branched meristems arising from a central stem in a spiral, creating a mesmerizing fractal pattern. Heads can be quite large, up to 5 pounds! Plants reach 24-36" tall by 18-24" wide. 100 days to maturity.



Carrot 'Parisian'



Cauliflower 'Romanesco'

All varieties on this page 3.25" sold in trays of 18



Cucumber 'Bush Pickle'



Cucumber 'Citadel'



Cucumber 'Gracie'



Cucumber 'Parisian Pickler'



Cucumber 'Garden Sweet Burpless'

Cucumbers (*Cucumis sativus*)

Exposure: full sun

Cucumbers are native to India, where they have been in cultivation for over 3,000 years. They were grown in ancient Egypt, and later brought to Europe by the Romans. Cucumbers are heavy feeders and appreciate soils high in organic matter. The fruit is mostly water, so plants must receive adequate water for the best garden performance. Traditionally cucumbers grow on large vining plants that ramble through the garden, but advances in plant breeding are bringing more compact bush varieties that are perfect for containers and smaller gardens where space is at a premium. Cucumbers are divided into two major categories based on their use: slicing or pickling.

PICKLER

'Bush Pickle' - This prolific plant is the perfect choice for containers and small gardens. Vines only reach 24-30" long. Harvest the crispy, delicious cucumbers around 5" long. Excellent pickler, and tolerant to scab and mosaic virus. 45-50 days to maturity. F1 hybrid.

NEW 'Citadel' - This variety lives up to its name, creating a fortress against disease. It has high resistance to anthracnose, angular leaf spot, and scab; and intermediate resistance to cucumber mosaic virus, downy mildew, and powdery mildew. Produces a semi-concentrated fruit set of consistent, 4.5" blocky green cucumbers. This variety is gynoecious, which means it will not produce the male flowers required for pollination. A companion pollinator plant of a different variety is required. 55 days to maturity, F1 hybrid.

'Gracie' - This European type cucumber has impressive yields of uniform, dark green 4-5" slightly tapered fruits. This variety is well adapted to various climates and a wide range of temperatures. Can be used as a slicer as well. High resistance to Cladosporium Scab, Cucumber Mosaic Virus, and Downy Mildew. Parthenocarpic, does not require pollination to set fruit. Will produce seedless cucumbers if isolated from other varieties. 50 days to maturity. F1 hybrid.

'Homemade Pickles' - A thin skin and extra crunchiness make this one of the best cucumbers for making homemade pickles! This cucumber can be eaten raw, but it is a little drier and crunchier than traditional slicing cucumbers. The blimp-shaped cucumbers are medium green with small white spines, on short 5' vines. Harvest anywhere between 1-5" long. Resistant to Anthracnose, Angular Leaf Spot, Cucumber Mosaic Virus, Downy Mildew, and Powdery Mildew. 60 days to maturity. (no photo in catalog)

'Parisian Pickler' - This French heirloom was the original variety used in the 1800's to produce cornichons, initially named the Parisienne Cornichon de Bourbonne. Dark green cucumbers have firm flesh, and can be harvested as small as 2" long. 50-60 days to maturity.

SLICER

'Bush Early Spring Burpless' - Compact bushy plants produce long, skinny, green cucumbers, averaging 12" long. The crisp, white flesh is mild, bitter-free and burpless. Vines grow 24-30" long. 50-60 days to maturity. F1 hybrid. (no photo in catalog)

NEW 'Garden Sweet Burpless' - An exceptional burpless slicing cucumber with a bitter-free, sweet flavor. Medium green, 10-12" long, cylindrical, smooth cucumbers are produced on vigorous plants with good disease resistance. F1 hybrid, 55 days to maturity.

'Muncher' - Strong, vigorous, prolific vines produce smooth, tender green cucumbers. Bitter-free and burpless, fruit averages 3" wide by 9" long. Resistant to Cucumber Mosaic Virus. 60 days to maturity. (no photo in catalog)

All varieties on this page 3.25" sold in trays of 18

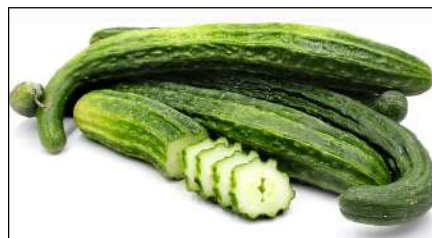
CUCUMBERS SLICER continued...

'*Spacemaster Bush*' - Long slicing cucumbers on small bushy plants, using just a third of the space normally needed. Dark green, slender, sweet and crisp cucumbers should be harvested at 7-8" long. Resistant to Cucumber Mosaic Virus. 60 days to maturity. (no photo in catalog)

'*Summer Dance*' - This Japanese burpless cucumber produces long, straight uniform fruit that is glossy and dark green, averaging 1" wide by 9-10" long. Its skin is so thin there's no need to peel. This is a vigorous plant that produces a plethora of lateral vines. Heat tolerant plants are resistant to Downy Mildew and Powdery Mildew. 60 days to maturity. F1 hybrid. (no photo in catalog)

'*Suyo Long*' - Chinese heirloom. Long, ribbed, dark green fruit can grow to 18" long. The flavor is very mild, sweet, crisp, and burpless. Parthenocarpic, does not require pollination to set fruit. Will produce seedless cucumbers if isolated from other varieties. Suyo Long cucumbers do not naturally grow straight, and can form interesting shapes, like curlicues, if they are not trellised. 65 days to maturity.

'*Sweet Slice*' - Burpless and bitter-free, gourmet sweet flavor yet looks like a classic cucumber. Glossy, dark green fruit average 10-12" long, with pure white interiors. Extensive disease resistance. 65 days to maturity, F1 hybrid.



Cucumber 'Suyo Long' (opposite page)



Cucumber 'Sweet Slice'

Eggplants (*Solanum sp.*)

Exposure: full sun

The majority of Eggplant are native to Asia, where wild ones can still be found growing today. They were domesticated in the Indo-Burma region, and are mentioned in Sanskrit documents dated back to 300 BC. As the eggplant migrated North and East, they were selected for different traits. Eggplants now come in many different colors, shapes and sizes: deep, dark purples, pinks, white, bicolors, and greens; small and round, long and skinny, or fat and oblong. They are typically classified by the area of origin: African, Indian, Italian, Japanese and Thai.

AFRICAN

S. aethiopicum 'Turkish Orange' - This unique round eggplant is orange with green stripes! Turkish Orange begins lime green with dark green stripes. Its flavor is the sweetest when picked younger, and just beginning to turn orange. They can also be harvested when orange and shiny, but the longer the fruit ripen, the more bitter they become. Plants are very prolific and will benefit from staking, growing up to 4' tall. 100 days to maturity, heirloom.



Eggplant 'Turkish Orange'

ITALIAN

NEW 'Black Beauty' - This heirloom, introduced in 1902 by Burpee Seed, is the classic, garden standard for eggplants and commonly seen at farmer's markets and on produce stands. The broad, lustrous, dark purplish-black egg-shaped fruits range between 4-6" in diameter and are borne well off of the ground on medium sized plants. Ripens earlier than other traditional Italian varieties. 80 days to maturity.

'*Rosa Bianca*' - A beautiful Sicilian heirloom, this plump, rounded eggplant reaches 4-6" across. Its skin is light pink to lavender, streaked with white and violet. The inner flesh is mild and creamy with no bitterness. 80 days to maturity.



Eggplant Italian 'Black Beauty'



Eggplant Italian 'Rosa Bianca'

All varieties on this page 3.25" sold in trays of 18



Italian Eggplant 'Snowy'



Eggplant Japanese 'Orient Charm'



Thai Eggplant 'Thai Long Green'



Bok Choy 'Toy Choy'



Kale 'Black Magic'
(opposite page)

ITALIAN EGGPLANTS continued...

NEW 'Snowy' - This early maturing plant produces good yields of large 7" long, oblong, ivory colored fruit that ripens earlier and resists yellowing better than traditional white varieties. The eggplants are very flavorful, firm, and meaty. They hold up well in cooking and do not turn to mush. Great roasted, grilled, or added to a stir-fry! Also a perfect eggplant for making Eggplant Parmesan. An excellent choice for home gardens, and even suitable for containers. F1 hybrid, 65 days to maturity.

JAPANESE

'Little Fingers' - Small, skinny, black-purple fruit are produced prolifically, up to 20 per plant! This eggplant can be harvested when finger sized at 3-4" long, but may also be allowed to grow a larger 6-7" long, without the veggie losing its sweet, mild taste and tender texture. Thin-skinned with few to no seeds, and great for grilling or sautéing. Smaller plants reach 16-26" tall by 12" wide, making them perfect for container gardening. 60-70 days to maturity. (no photo in catalog)

'Millionaire' - An early variety, and highly productive, Millionaire produces shiny, slender, near black fruit 8-10" long. Soft skin with a tender sweet inside, cream to light green in color, with minimal seeds. The perfect choice for grilling and stir-frying. Upright, vigorous plants reach 24-30" tall by 16-20" wide and are very tolerant to high heat in the summer. 65 days to maturity. F1 hybrid. (no photo in catalog)

'Orient Charm' - Light lavender to bright pink or purple eggplants are long and slender, 8-10" x 1.5-2.5" in diameter. Thin-skinned, very few seeds, and a mild flavor. Winner of the best Asian type eggplant in Purdue University's 2008 Eggplant Variety Trial. Plants reach 24-30" tall and wide. 75 days to maturity. F1 hybrid.

THAI

'Thai Long Green' - A unique Thai heirloom! Lime green, elongated fruit should be harvested when smaller than 10" long by 2" wide. This eggplant has a delicate, sweet flavor. Prolific plants reach 24-36" tall. Also known as Green Elephant Tusk Eggplant. 85 days to maturity.

Greens

Exposure: full sun

The word greens is used to describe any leaves that are eaten as a vegetable, sometimes including petioles and shoots. The species of plants with edible leaves are innumerable, and that's not including forage crops that are technically edible but only eaten under famine conditions. Practically all greens grow best in full sun. Some perform better during the cool seasons of spring and fall, and even tolerate freezing temperatures, while others grow best during the heat of the summer. Greens can be collected by taking the whole plant. However, by using the "cut and come again" method (only harvest the mature leaves, no more than one third of the plant) you can greatly extend the bounty of your harvest. We will be listing the lettuce varieties separately, beginning on page 12.

BOK CHOY (*Brassica rapa* var. *chinensis*)

aka Pak Choi, Chinese Cabbage

'Purple Lady' - An adorable baby bok choy! This variety from China features shiny, dark plum purple leaves on bright lime green stems, averaging 6-7" tall. Crunchy and flavorful, a great addition to salads and perfect for grilling. Only 30-40 days to maturity! (no photo in catalog)

'Toy Choy' - Another baby bok choy, each plant is enough for a single serving, but the leaves can also be harvested via "cut and come again" to greatly extend the yield of each plant. Dark green leaves on crisp, bright white stalks are mild and tender. 30-40 days to maturity. F1 hybrid.

KALE (*Brassica sp.*)

B. oleracea var. *palmifolia* 'Black Magic' - This British introduction is a highly uniform and improved variety of Lacinato/Tuscan/Dinosaur kale. Slow to bolt and cold tolerant, this variety brings a lot to the table. The long, thin, crinkly leaves emerge a pleasing deep green color, then change to deep forest green as they grow. Enjoy fresh when leaves are less than 6" long. Full size leaves are usually sautéed or turned into homemade chips. Like the Siberian Red kale, the flavor improves with frost. Grows 24-30" tall. 30 days to baby leaves; 60 days to maturity. (photo on opposite page)

B. oleracea var. *palmifolia* 'Dazzling Blue' - A vigorous Lacinato/Tuscan/Dino-type kale in a range of beautiful blue hues. Leaf color varies from dark blue-green to deep purple to light periwinkle, accented by bright violet to pink mid-ribs. Colors are intensified by cool temperatures. This variety is claimed to be the most cold hardy of all Lacinato-type kale. Plants grow 24-30" tall. This kale is best used raw, as a colorful addition to salads. Bred by Wild Garden Seed in Oregon. 60 days to maturity.

Siberian Red (*B. napus*) - This heirloom has large, beautiful maroon-gray leaves that are ornate in shape and tender in texture. Its leaf is much larger than average kale varieties and are traditionally used in salads and light cooking. The large leaves become more flavorful when nipped by frost. This plant grows to be 2-3' tall. Johnny's Selected Seeds says "To extend storage life, dunk leaves in cold water post harvest". 30 days to baby leaves; 50-60 days to maturity.

MUSTARD (*Brassica sp.*)

B. juncea 'Frizzy Mix' - This variety is a cool season lover that produces beautiful fringed and frizzy foliage. A mixture of purple and green leaves (Frizzy Joe and Frizzy Lizzy) that will add a colorful bite to any salad. This mustard is a vigorous grower. Harvest baby greens at about 3" tall or allow them to mature, as they are resistant to bolting. 21 days to baby; 40 days to full size.

B. rapa var. *nipposinica* 'Miz America' - This cool season green, also known as Mizuna, will add great flavor to your dishes! This Asian green has upright, thick yet tender, striking red leaves with a slight peppery bite, reminiscent of a mild mustard green or arugula. The serrated, fringed leaves are sure to liven up any soup, salad, or stir-fry! Stalks are also pickled, and the leaves eaten with rice. Be sure to harvest before the first heat wave as the leaves will become bitter. 30 days to baby leaves; 60 days to maturity. F1 hybrid. (no photo in catalog)

SPINACH (*Spinacia oleracea*)

'Red Tabby' - An improved Red Kitten with more noticeable dark red stems and darker, thick, glossy green leaves. Color is most vibrant in warm weather. Red Tabby also has excellent disease resistance to downy mildews and improved bolting tolerance. 30-45 days to maturity. F1 hybrid. (photo on next page)

SWISS CHARD (*Beta vulgaris*)

'Bright Lights' - With vibrant colors like crimson, gold, orange, purple, white and pink, Bright Lights is by far the most colorful green we'll be offering! This easy to grow variety is best harvested young while it is still tender, but mature stalks are great for braising. The stalks can be eaten steamed, sautéed or raw. The tops are eaten fresh or sautéed similar to spinach. Cold hardy, heat tolerant, and bolt resistant, Bright Lights can be grown from early spring to late fall. 1998 AAS vegetable winner. 28 days to young leaves; 55 days to maturity.



Kale 'Dazzling Blue'



Kale Siberian Red



Mustard 'Frizzy Mix'



Spinach 'Red Tabby'



Swiss Chard 'Bright Lights'

All varieties on this page 3.25" sold in trays of 18



Lettuce 'Dark Lollo Rossa'



Lettuce 'Freckles'



Lettuce 'Mesclun Blend'



Cantaloupe 'Aspire'



Cantaloupe 'Sugar Cube'

Lettuce (*Lactuca sativa*)

Exposure: full sun

Lettuce was first cultivated in ancient Egypt for the production of oil from its seeds. It was then selectively bred by the Egyptians into a plant grown for its edible leaves, with evidence of its cultivation appearing as early as 2680 BC. The original leaf lettuce looked a like 30" tall version of romaine. Today's lettuce are broken into three main categories: loose leaf, head, and romaine. Lettuce grows best in the cooler seasons of spring and fall. Intense summer heat typically turns the leaves bitter.

'Buttercrunch' - This classic Bibb-type lettuce was an AAS Vegetable Winner in 1963! Developed by Cornell University, Buttercrunch produces fairly firm heads of delicate, crunchy leaves. Slow to bolt, and resists turning bitter in summer's heat. 30 days to baby leaves, 45 days to mature head of lettuce. (no photo in catalog)

'Dark Lollo Rossa' - A head turner in the garden and your salad! Its ornately frilled, deep red leaves hold their color even under low light and stressful conditions. This compact plant is a cool season variety that should be in your first rotation of the vegetable gardening season. Slow to bolt but will turn bitter in the heat of summer. 30 days to baby leaves; 55 days to full size.

'Freckles' - A unique heirloom romaine-type lettuce dating back to the 1790's. Freckles has bright green leaves covered in dark crimson freckles. Small to medium sized heads grow in a loose, open, vase-shaped habit. Plants are slow to bolt, and resist turning bitter in the heat of summer. 30 days to baby leaves; 55 days to full size.

'Mesclun Blend' - Tasty, attractive blend of herbs and greens including arugula, mizuna, tatsoi, endive, chervil, radicchio and kale. 30 days to baby leaves; 50-55 days to full size.

Melons

Exposure: full sun

Melons originated in Africa as a bitter fruit with hard, green flesh. The ancient Egyptians began cultivating them because melons could remain edible for weeks or even months if stored properly. This trait was especially helpful during the dry season, or on long journeys. The oldest watermelon seeds discovered by archaeologists dated back to 3,000 BC! Wait to plant until after the last frost in spring.

CANTALOUPE (*Cucumis melo*)

'Aspire' - A French-type cantaloupe, also known as a Charentais. These small melons only reach 1-2 pounds in size, with a beautiful pale green smooth rind accented by distinct dark green stripes. Inside you'll find extra sweet, deep orange flesh. 30" semi compact vines can fit in any size garden or large container. This selection is determinate and will set its fruits all at once. 100 days to maturity. F1 hybrid.

'Sugar Cube' - A personal sized melon on equally compact plants! Softball size fruits have an intensely sweet flavor (14% sugar content) with deep orange, aromatic flesh perfect for single servings. Harvest when a gentle tug removes the fruit from the vine. These widely adaptable plants produce early and abundantly, thriving where most melons struggle. An incredibly disease resistant F1 hybrid, compact vines only spread 36-48". 80 days to maturity.

All varieties on this page 3.25" sold in trays of 18

HYBRID (*Cucumis melo*)

'Orange Sugar' - This hybrid melon has the smooth, pale rind of a honeydew, and the sweet, orange interior of a cantaloupe. Heavy yields of 4", personal-sized, egg-shaped melons are produced on compact plants. The fruit ripens uniformly, so plant multiple successions for a longer harvest window. 100 days to maturity. F1 hybrid.

WATERMELON (*Citrullus lanatus* var. *lanatus*)

'Cal Sweet Bush' - 2019 AAS Vegetable winner. A breakthrough in breeding has brought us a "true short internode" watermelon. The vines of Cal Sweet Bush only grow 14-18" long. Each plant yields 2-3 very sweet melons, measuring 10-12" across, weighing 10-12 pounds each. 65-75 days to maturity. From Seeds by Design. (photo on 4)

'Petite Yellow' - Bright yellow sweet flesh is surrounded by a tough rind that's resistant to cracking. Petite Yellow is also heat tolerant, has good vigor, and prolific fruit set. The outer rind is green with dark green tiger striping. Melons average 6 pounds. 110 days to maturity. F1 hybrid.

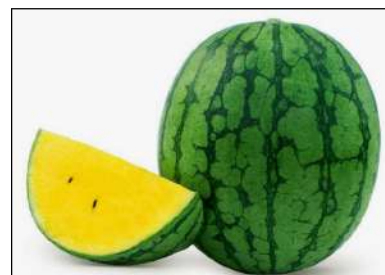
NEW 'Sangria' - The first true Allsweet hybrid, Sangria is one of the best-tasting watermelons you will ever eat. The dark red flesh is packed with sugars for an incredibly delicious bite, fresh or chilled. This oblong, striped melon reaches 20-24 pounds. F1 hybrid, 90 days to maturity.

'Sugar Baby' - These small, 8-10 pound round watermelons grow 6-8" across. A solid, dark green to near black rind surrounds the bright red, super sweet interior. Vines spread out 12' or longer, producing 2-3 melons per plant. 70-80 days to maturity.

'Tendersweet Orange' - Large, oblong melons average 35 pounds each! Classic striped watermelon rind hides deep orange flesh that is tender, juicy, and incredibly sweet. Seeds are white and tipped in black. These melons also hold well on the vine. 110 days to maturity.



Melon 'Orange Sugar'



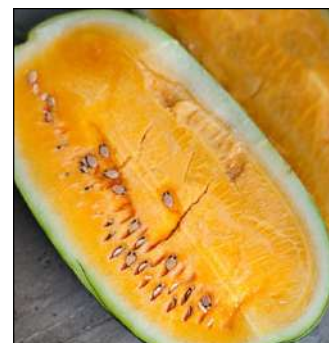
Watermelon 'Petite Yellow'



Watermelon 'Sangria'



Watermelon 'Sugar Baby'



Watermelon 'Tendersweet Orange'

Peas (*Pisum sativum*)

Exposure: full sun

'Mammoth Melting' - An extra large, delectably sweet and tender snow pea with a mouthwatering crunch. Vines grow to 5-6' long and will require support. Large white flowers turn into flat green pods reaching 4-5" long. 65 days to maturity.

'Royal Snap II' - A gorgeous purple snap pea, with the same great taste of the original. Purple pods conceal beautiful green peas. Remove strings from pods before cooking, which will turn them to a green color. Pods average 3" long, with 2 pods per node, on 24" long vines. 60 days to maturity.

All varieties on this page 3.25" sold in trays of 18

Pea
'Mammoth
Melting'

Pea 'Royal Snap II'



Pepper 'Armageddon'



Pepper 'Carolina Reaper'



Pepper 'Ghost Mix'



Pepper 'Hurt Berry Red'



Pepper 'Kraken Scorpion'



Pepper 'Jamaican Yellow Scotch Bonnet'

Peppers (*Capsicum* sp.)

Exposure: full sun

Peppers are native to South America, where they have been eaten since 7,500 BC! They then spread to Central America sometime around 4,000 BC. There are conflicting accounts regarding the introduction of the pepper to Europe, but it then quickly made its way to Africa and Asia. Today peppers are used all around the world and come in an incredible range of colors, sizes, shapes, and flavors. They are usually classified by their shape (ie bell and banana) or flavor (hot vs sweet). We are categorizing varieties by spice and then type. SHU=Scoville Heat Units

EXTREME HOT (*Capsicum chinense*) SHU = greater than 1 million

NEW 'Armageddon' - The world's first F1 hybrid super-hot chili. This gives a superb grower advantage in terms of improved plant vigor and fruit uniformity. It is also the earliest maturing super-hot variety, at least 14 days earlier than the competition. Pale green, pendant shaped fruits grow up to 2" by 1.5", have a small tip/tail and mature to bright red. 75-90 days to maturity. 1.3 million+ SHU.

'Carolina Reaper' - A beautiful bright red pepper with a rough surface and a long stinger. Bred in South Carolina and once crowned the world's hottest chile. Its flavor has been described as sweet, fruity, with a hint of cinnamon with chocolate undertones. Uses include hot sauces, salsas, and cooking. It can be eaten fresh - but do so with caution. 90-100 days to maturity. 1.5 million+ SHU.

'Ghost Pepper Mix' - A mix of red, chocolate, peach, and yellow ghost peppers. Ripe peppers average 3" long (red is the smallest and peach is the largest), with a rough wrinkly surface, and 3 times hotter than a Habanero! Pepper flavor tends to have a smoky, earthy taste with a somewhat fruity aftertaste. Plants can reach up to 4' tall by 12-24" wide. 120 days to maturity. 1 million SHU.

NEW 'Hurt Berry Red' - This mean-looking pepper was crossbred by Graham Lee Warburton of the UK, which originally started out as a Reaper x Jigsaw pepper. Later, a Moruga Scorpion UV was crossed into this, and that is how the Hurt Berry Red Pepper came to life. 36" tall plants produce super hot peppers faster than most. The fruits are short, growing to about 1" in diameter, and they have a sort of mushroom shape, with bumpy, spiky skin. They begin green and ripen to a dark orange-red at maturity. If you can get past the heat, you will taste delicious fruity tones. Exact SHU are unknown but estimated to be 1.5 million+ This strain is still unstable. Your grow results could vary from this description. 90-100 days to maturity.

NEW 'Kraken Scorpion' - The result of a cross between the Bhut Jolokia India Carbon (Ghost pepper) and the Chocolate Trinidad Scorpion Pepper, created by Mike Hess of Peoria, Illinois in 2013. The tall pepper plants can stretch beyond 48". Ripening to a smoky chocolate brown, these peppers have a similar shape to a Ghost pepper, but sprouts little stingers like Scorpion peppers have! Kraken Scorpion has nice smoky and earthy flavors with the delayed burn that most Ghost peppers have, but with a much larger punch. 90-100 days to maturity. 1.2 million+ SHU.

HOT (*Capsicum chinense*) SHU = 100,000 to 1 million

NEW 'Jamaican Yellow Scotch Bonnet' - aka Bahama Mama, Bahamian, and Martinique pepper. This heirloom from Jamaica is what gives the unique flavor to Jamaican Jerk and other Caribbean dishes. Bonnet-shaped peppers average 1.5 - 2" long, beginning green and ripening to yellow-orange. The flavor is described as sweet, fruity, and hot. 100-120 days to maturity. 100,000-350,000 SHU.

All pepper varieties 3.25" sold in trays of 18

Ph: 740-881-6147 Fax: 740-881-5603 Email: sales@smithsgardensinc.com

HOT HABANERO

'Chocolate Habanero' - Beautiful, chocolate brown lantern shaped peppers, a little spicier and larger than the typical Habanero, 3" long x 2" wide. FLAMING HOT, with fruity smoky notes! Originally from the Caribbean. Plants grow 36" tall by 24" wide. aka Black Congo; 90 days to maturity. 300,000 to 550,000 SHU. (photo on pg 16)



Pepper 'Fatalii'

NEW 'Fatalii' - This African heirloom is believed to be an early relative of the Ghost pepper. Plants reach 3' tall and produce fruits around 3" long. The conical-shaped chiles taper off to a point and have wrinkly skin that matures from green to yellow. They have a sweet, citrusy flavor and a sting of spice in the first bite. Unlike most habaneros, this heat won't creep up on you slowly, the burn is felt right away. 100-120 days to maturity. 125,000-325,000 SHU

'Hot Paper Lantern' - A type of Habanero that is earlier, spicier, and more productive! Elongated peppers with a lantern-like shape are 3-4" long. 90 days to maturity. 150,000-450,000 SHU.



Pepper 'Hot Paper Lantern'

NEW 'Megalodon' - The earliest habanero available! These chiles are also larger than the typical habanero, and multi-branching plants have short internodes resulting in heavy fruit set. Uniform peppers begin green and ripen to light orange, 3" long x 2" wide. 75-90 days to maturity. F1 hybrid, 150,000-270,000 SHU. (photo on pg 16)



Pepper 'Bulgarian Carrot'

NEW 'Velociraptor' - This is the red rendition of Megalodon (above) producing early maturing, extra large, and very uniform habanero-type peppers. Green chiles ripen to a glossy fire engine red. 75-90 days to maturity. F1 hybrid, 150,000-220,000 SHU.

MEDIUM (*Capsicum annuum*) SHU = 15,000 to 100,000

NEW 'Bulgarian Carrot' - Rumor has it that the Bulgarian Carrot pepper was smuggled out of Russia during the late 1980s, and made its way through Europe, the Caribbean, and then finally to the United States! This compact plant grows up to 2' tall and does well in containers and cooler climates. The fruity peppers grow 3-4" long and resemble a bright orange carrot. The chiles begin green, ripening to yellow, and then finally fluorescent orange. The pepper has a crunchy texture with a sweet yet tangy flavor, and a burst of heat. Probably an heirloom but exact heritage is unknown. 90 days to maturity. 20,000-30,000 SHU.



Pepper 'Velociraptor'

NEW 'Chinese Five Color' - A Chinese heirloom, these hot little peppers turn a rainbow of vibrant colors, from purple, cream, yellow, orange and finally to red as they ripen. Fresh picked, they have a crisp, almost sweet and spicy zing. With your first taste, you may briefly think they are a crunchy, sweet, snacking-style pepper. The heat then hits the taste buds, but without lingering on the tongue for too long. Large plants can reach 36-48" tall and can be used ornamentally as well as culinarily. 85 days to maturity. 30,000-50,000 SHU.



Pepper 'Chinese Five Color'

NEW 'Dragon Cayenne' - A spicy hybrid, crossing the Thai Bird's Eye chile with the traditional cayenne. The result is incredibly high yields of pungent, spicy, 3-4" long, thin red peppers. Like the Thai chile, these are easy to dry, but can be used fresh as well. 90 days to maturity. 30,000-50,000 SHU.

'Dragon's Toe' - An unusual F1 hybrid from Southern China. These contorted peppers are typically eaten green but will ripen to red if allowed. The flavor is sweet and hot. 85 days to maturity. 10,000-100,000 SHU. (photo on pg 16)



Pepper 'Dragon Cayenne'

All pepper varieties 3.25" sold in trays of 18



Pepper 'Chocolate Habanero' (pg 15)



Pepper 'MexiBell' (pg 18)



Pepper 'Emerald Giant' (pg 20)



Pepper 'Megalodon' (pg 15)



Pepper 'Early Jalapeno' (pg 19)



Pepper 'King of the North' (pg 20)



Pepper 'Dragon's Toe' (pg 15)



Pepper 'Sriracha' (pg 19)



Pepper 'Merlot' (pg 20)



Pepper 'Ancho Ranchero' (pg 18)



Pepper 'Pasilla Bajio' (pg 19)



Pepper 'White Zinfandel' (pg 20)



Pepper 'Hungarian Hot Wax' (pg 18)



Pepper 'Goddess' (pg 19)



This batch of Cowboy Candy was made with Jalapenos and Dragon's Toes. You can mix and match your garden peppers for you own unique spin on this recipe.



Cowboy Candy

serve with cream cheese and crackers!

INGREDIENTS

3-4 pounds of
peppers
4 cups sugar
2 cups brown sugar
2 cups apple cider
vinegar
1/2 tsp turmeric
1/2 tsp celery seed
1 Tbs garlic powder

1. Slice peppers and set aside. Removal of seeds is optional.
 2. In a large pot combine all ingredients, except peppers. Bring to boil, and simmer for 5 minutes.
 3. Stir in peppers, boil for 5 minutes, then simmer for 15 minutes.
 4. Refrigerate for 5-7 days before serving for best flavor.
- * Hawaiian Cowboy Candy: add 2 cans of crushed pineapple at step 2
 - * Cowgirl Candy: only use sweet peppers for a milder treat



Hawaiian Cowboy Candy made with homegrown Sugar Rush Peach Peppers



This batch was all Hot Paper Lanterns and Dragon's Toes, so it was cooked outside. These fumes are strong!

Bear, the in house quality taste tester, even kept his distance.



We think it tastes best when paired with cream cheese, with crackers or Fritos. Or get creative and use bread to make a quick snack.

Pictured here is the Hawaiian Sugar Rush Peach Candy



The finished batch of Hot Paper Lanterns and Dragon's Toes with pineapple.



Pepper 'Fish'



Pepper 'Golden Cayenne'



Pepper 'Lemon Drop'



Pepper 'Sugar Rush Peach'



Pepper 'Mad Hatter'



Pepper 'NuMex Big Jim'

PEPPERS MEDIUM continued...

'Fish' - A variegated heirloom! Both the foliage and fruit of this plant are erratically streaked with cream and white. 3" long peppers begin green heavily striped in cream and mature to orange or red with darker green-purple striping. This unique pepper originated in the Caribbean and was introduced to the mid-Atlantic region in the 1870's where it was used as the secret ingredient in oyster and crab houses, especially around Chesapeake Bay. This variety was almost lost, but was it saved by Horace Pippin and then re-introduced by Seed Savers Exchange in 1995. 80 days to cream and green, 100 days to orange or red. 5,000-30,000 SHU.

'Golden Cayenne' - Elongated, slender, and slightly twisted golden yellow cayenne peppers are 3-5" long by 1/2" wide. Plants are short, compact, and bushy, perfect for containers or the front of garden. 75 days to green, 90 days to gold. 30,000-50,000 SHU.

MEDIUM AJI (*Capsicum baccatum*)

NEW 'Lemon Drop' - An heirloom from Peru, with a bright citrusy heat. Waxy, thin-walled lemon yellow peppers are tear-drop-shaped, reaching 2-3" long, on plants that grow 24-36" tall. Incredibly high yields. 100 days to maturity, 15,000-30,000 SHU.

'Sugar Rush Peach' - Sweet, fruity, and spicy! An extremely prolific aji pepper, harvest when the fruit is a dull peach color. Happy plants can grow up to 5' tall, but typically reach 30-36" tall in the garden. 80-100 days to maturity. 30,000-50,000 SHU.

MILD (*Capsicum sp.*) SHU = 500 to 15,000

annuum 'Ancho Ranchero' - Called Poblano pepper when fresh and Ancho when dried, this selection is a great performer. Plants produce large peppers, 5.5" long by 3" wide, with a mild, spicy heat. They're great for roasting and stuffing. Immature peppers begin deep green and ripen to red, but they can be used at any stage. Ancho Ranchero is one of the earliest ancho varieties on the market. F1 hybrid. 75 days to green, 90 days to red. 1,000-2,000 SHU. (photo on pg 16)

annuum 'Hungarian Hot Wax' - A Hungarian heirloom that is excellent for short seasons. It looks like a banana pepper, growing 5-6" long by 1" wide, but has the heat of a jalapeño! Flavorful peppers have a sweet tangy taste and ripen to red. 60 days to pale yellow, 85 days to red. 1,000-15,000 SHU. (photo on pg 16)

baccatum 'Mad Hatter' - This aji pepper looks it's been squished! Flat, disc-shaped fruit averages 3" wide by 2" long, beginning green and ripening to red. Sometimes called a Bishop's Crown pepper. Plants are large and vigorous, reaching 36" tall and wide. They perform best with support, like a stake or cage. 2017 AAS Vegetable winner, F1 hybrid bred by PanAmerican Seed. 90 days to green, 110 days to red. 500-1,000 SHU.

annuum 'MexiBell' - This bell pepper looks sweet but packs a mild punch! The flavor of MexiBell is similar to an Anaheim pepper, and the pungent heat can be mellowed by removing the seeds and ribs. Short, blocky peppers average 3.5" across. 1988 AAS Vegetable winner. Tolerant of Tobacco Mosaic Virus. 120 days to green, 140 days to red. F1 hybrid. 100-1,000 SHU. (photo on pg 16)

NEW annum 'NuMex Big Jim' - A type of Hatch chile from New Mexico State University, Big Jim produces huge, meaty peppers that average 12" long by 2-3" wide. Big Jim produces good yields even under dry conditions, on plants that reach up to 48" tall! 80 days to green, 100 days to red. 500-4,000 SHU.

All pepper varieties 3.25" sold in trays of 18

PEPPERS MILD continued...

NEW *annuum* 'Red Peter' - This novelty heirloom pepper is from Tennessee, and our seeds are from the original strain introduced by H.W. Alfrey. A unique and rare pepper, the thick-walled pods are 4-6" long by 1-2" wide, blunt-ended with a cleft, and mature to a deep red. Plants grow 24-36" tall, bearing good yields of pungent, spicy peppers. 100 days to maturity, 10,000-25,000 SHU.

annuum 'Time Bomb' - A cherry pepper, small rounded, dark green fruit ripens to bright red, averaging 1.5" round. Peppers have a mild heat and smoky flavor, perfect for salsas, pickling, or stuffing. Plants grow 18-30" tall and have a high resistance to Tobamovirus. F1 hybrid. 65-70 days to maturity. 1,000 SHU.

MILD JALAPEÑO (*Capsicum annuum*)

'Early Jalapeño' - Sets fruit in cooler temperatures! These peppers will be smaller than traditional jalapeños, averaging 2" long. Small plants produce peppers earlier than any other jalapeño, but with lower yields. Use this variety to start the season, and a later maturing variety for peppers in late summer. Prone to checking (the thin scars on the pepper caused by the skin growing slower than the interior). 60 days green, 80 days red. 2,500-5,000 SHU. (photo on pg 16)

'Jalafuego' - Vigorous plants with very high yields! 4" jalapeño peppers are resistant to checking (the thin scars on the pepper caused by the skin growing slower than the interior) and the plants are incredibly disease resistant. F1 hybrid, 70 days to green, 95 days to red. 4,000-6,000 SHU. (also pictured on pg 4)

'Sriracha' - Large, uniform dark green jalapeños ripen to red with a smooth skin. This is the pepper used in the famous Sriracha sauce. 80 days to green, 95 days to red. 1,000-2,500 SHU. (photo on pg 16)

MILD PASILLA (*Capsicum annuum*)

NEW 'Holy Mole' - The first hybrid Pasilla-type pepper, with improved vigor, earliness and considerably higher yield. Thin peppers are 7-9" long, begin dark green, and ripen to dark chocolate. The flavor is nutty and tangy with a slight hint of heat, milder than the heirloom variety, which is listed directly below. 2007 AAS Vegetable winner. F1 hybrid, 100 days to maturity. 700-800 SHU.

'Pasilla Bajío' - The original Mexican heirloom with long thin green peppers that ripen to dark brown and are traditionally used in mole sauce. Peppers reach 6-8" long and have a mild, fruity, smoky flavor. 85 days to maturity. 1,000-2,000 SHU. (photo on pg 16)

SWEET (*Capsicum annuum*)

SHU = 0 to 500

NEW 'Giant Aconcagua' - This Argentinean heirloom is named after Mt. Aconcagua in the Andes. It produces huge, 10-12" long by 3" wide peppers in great abundance. One of the largest sweet peppers available, they begin light green changing to orange and finally red when mature. They're sweet, crunchy, and fruity, delicious raw, grilled, or fried. 100 days to green, 120 days to red. 0 SHU.

'Goddess' - Due to its mild, sweet flavor this banana pepper is a great choice for pickling and eating fresh. The thick walled fruits average 8-9" long, mild in flavor when yellow, and sweeter when allowed to ripen to red. The large plants are widely adaptable and highly resistant to bacterial leaf spot. F1 hybrid. 65 days to yellow, 85 days to red. 0-500 SHU. (photo on pg 16)

'Golden Marconi' - An Italian heirloom with thick walls, thin skin, and a sweet, fruity flavor. Peppers begin light green and mature to golden yellow, averaging 6" long by 2.5" wide. 75 days to green, 100 days to gold. 0 SHU.

All pepper varieties 3.25" sold in trays of 18



Pepper 'Red Peter'



Pepper 'Time Bomb'



Pepper 'Jalafuego'



Pepper 'Holy Mole'



Pepper 'Giant Aconcagua'



Pepper 'Golden Marconi'



Pepper 'Gypsy'



Pepper 'Candy Cane Chocolate Cherry'



Pepper 'Chocolate Beauty'



Pepper 'Orange King'



Pepper 'Pinot Noir'

PEPPERS SWEET continued...

NEW 'Gypsy' - This tried and true variety is a hybrid developed by Petoseed. A cross between Sweet Italian Bull Horn Peppers and Bell Peppers, developed to resist the tobacco mosaic virus, and was a 1981 AAS Vegetable Winner. These thin-skinned peppers are sweet, tender yet crunchy, and can be harvested at any stage of maturity. This is a prolific plant, producing 3-4" long by 2" wide wedge-shaped fruits, 50-100 per plant! Peppers begin pale green and ripen to orange and finally red. F1 hybrid, 70-90 days to maturity, 0 SHU.

'Shishito' - Bright green wrinkled peppers are 3-4" long with thin walls. An East Asian heirloom, perfect sautéed or cut up raw for a salad. The mild flavored peppers are typically harvested when green. As they ripen the fruit turns orange and then red and become a bit sweeter. (The occasional fruit will be spicy). Plants are highly productive, with an extended harvest period. Shishito translates to Lion Head pepper in Japanese, as some believe its creased tip resembles the head of a lion. 85 days to green, 105 days to red. 50-200 SHU. (photo on next page)

SWEET BELL (*Capsicum annuum*)

'Candy Cane Chocolate Cherry' - A variegated pepper! Green leaves are splashed and streaked with cream and white. Small bell peppers begin green with white to yellow stripes and ripen to chocolate with cherry red. Deliciously crisp, sweet fruit can be eaten at any stage of ripeness. 60 days to green and white, 75 days to chocolate and red. 0 SHU. (also shown on pg 4)

'Chocolate Beauty' - Shiny green bell peppers ripen to a gorgeous chocolate brown. They taste like a typical bell pepper when green, but develop an extremely sweet flavor when fully ripe. 70 days to green, 85 days to chocolate. 0 SHU.

'Emerald Giant' - Bred by the USDA and introduced in 1963, this variety has been selected for its heavy yields and strong plant structure, to support a lot of giant peppers! Huge, blocky fruits begin green and ripen to red, reaching 4-5" long. 70 days to green, 90 days to red. 0 SHU. (photo on pg 16)

'King of the North' - Bred for reliable fruit set in shorter growing seasons. Strong plants support heavy yields of 3-4" blocky green peppers that mature to glossy rich red. 70 days to green, 90 days to red. 0 SHU. (photo on pg 16)

NEW 'Merlot' - Huge yields of big peppers on tall healthy plants! This hybrid is highly resistant to tobacco mosaic virus and bacterial leaf spot. Sweet peppers begin green, turn white, and finally merlot purple when fully mature. F1 hybrid, 100 days to maturity. 0 SHU. (photo on pg 16)

NEW 'Orange King' - Incredibly sweet, blocky, thick-skinned peppers average 4-6" tall by 4" wide, with 4-5 lobes. They begin green and turn brilliant bright orange when mature. Plants are sturdy and compact, growing 18-24" tall by 14-18" wide. 75 days to green, 90 days to orange. 0 SHU.

NEW 'Pinot Noir' - A range of colors on one plant! 5" long, sweet, crisp bell peppers are light green when young, and then blush to shades of citrus, berry and cherry red, all displayed simultaneously on one plant. Highly adaptable plants set fruit in cool weather as well as in hot, humid conditions. 75 days to green, 95 days to cherry red/purple. 0 SHU.

'White Zinfandel' - Unique creamy white bell peppers with a slight pink blush. Blocky fruits begin green and ripen to white, averaging 4" long by 3" wide. Plants have excellent disease resistance. F1 hybrid. 70 days to green, 90 days to white. 0 SHU. (photo on pg 16)

'Yellow Monster' - Large plants are vigorous growers, producing huge peppers that can be 8" long and 4" wide. Very sweet, with a meaty texture, can be eaten fresh, fried or roasted. Peppers turn bright yellow when mature. 70 days to green, 90 days to yellow. 0 SHU. (photo on opposite page)

Radishes (*Raphanus sativus*)

Exposure: full sun

Some say radishes most likely originated somewhere between the Mediterranean and Caspian Sea. Others argue that it came from the wild radish native to southwest China, and it's possible that both are right, because their genetics point to two distinctly different ancestors. The radish was an important crop in ancient Egypt, and is depicted on the walls of the ancient pyramids. It has been in use in China for at least 2,000 years, where it then migrated to Japan around 1,000 AD. Radishes are typically round red roots with a bright white center, but they also come in all white, pink, purple and yellow. Like most root vegetables, radishes prefer friable soil to get those perfect round globes.

'Bacchus' - A truly stunning radish with a rich purple-red exterior surrounding a snow white center. Harvest when the radishes are about 1.5" wide. The strong, reliable plants can grow up to 6" tall and spread to 4" wide. Recommended for early spring and fall harvest as the flavor becomes quite hot in the heat of summer. F1 hybrid. 25 days to harvest.

'Gumball' - A beautiful blend of red, purple, pink, white, and yellow radishes, all with crisp white interiors. 30 days to maturity.

'Watermelon' - This unique daikon radish is round rather than elongated. Its skin is white with green shoulders and its interior is a beautiful watermelon pink. The flesh is crisp and has a mildly sweet taste. The radishes can be harvested between 2-4" across, and should always be harvested before the large leafy tops begin to bolt. 50 days to maturity.

All varieties 3.25" sold in trays of 18

Rhubarb (*Rheum rhubarbarum*)

Exposure: full sun

Rhubarb was first eaten by the English in the 1600's and it was brought to the Americas in the 1800's. Only the tart stalks of the plant are edible and traditionally used in pies. The leaves should not be eaten as they contain a toxin that causes cramps and nausea. Plants typically grow 24-48" tall and wide. They do best in full sun and well-draining soil. Rhubarb should be allowed to settle into the garden its first year and can be harvested the following spring and summer. When harvesting, it's recommended to firmly pull and twist the stalks rather than using a knife.

'Glaskins Perpetual' - An English heirloom originating in Brighton in the 1920's, this variety matures quickly and produces heavily all summer and into early fall. Its stalks are naturally lower in oxalic acid, greener, and softer than typical rhubarb. 24-36" tall and wide.

3.25" sold in trays of 18

Quart sold in trays of 10

'Victoria' - An English heirloom introduced in 1837 by Joseph Myatt of Manor Farm in Deptford, England and named in honor of Queen Victoria. The large, tender, rosy-red stalks gradually turn to pink and then solid green towards the tip. Sweeter and milder than other varieties. Plants grow 30-36" tall and wide. (no photo in catalog)

True 1 gallon



Pepper 'Shishito' (opposite page)



Pepper 'Yellow Monster' (opposite page)



Radish 'Gumball'



Radish 'Bacchus'



Radish 'Watermelon'



Rhubarb 'Glaskins Perpetual'



Summer Squash 'Chiffon'



Summer Squash 'Tempest'



Zucchini 'Green Machine'



Zucchini 'Green Griller'



Zucchini 'Hurakan'

Squash (*Curcubita* sp.)

Exposure: full sun

Squash are one of the oldest known crops, native to the Americas, and estimated to have been in use for over 10,000 years! They were originally implemented as containers and utensils. Later the seeds and flesh became an important part of the natives diet, both in North and South America. Squash come in a multitude of colors, shapes, and sizes. Some are best eaten fresh (summer squash), others can be stored for months (winter squash), and some are purely decorative.

ORNAMENTAL (*Curcubita pepo*)

NEW *Luffa aegyptiaca* - The Luffa Gourd is a large, fast-growing vine from south-east Asia, that's grown for its unique fruit. This squash can be eaten when young, at 3-5" long, either raw or cooked like squash. The Luffa Gourd can also be allowed to fully ripen and dry, which makes it a Luffa sponge! This gourd takes longer to grow than others, so it should be started early if sponges are your goal. For best results, Luffas should be trellised. Contact with the soil can encourage the fruit to rot. 60 days to baby, edible squash. 120+ days for the mature gourd. (no photo in catalog)

SUMMER (*Curcubita pepo*)

NEW 'Chiffon' - Uniquely colored butter yellow squash with a white interior. This hybrid is slow to make seed, has an excellent buttery flavor and a smooth, creamy texture. Upright, bush-type plants are early and extremely productive. Squash can be harvested at any size, up to 8" long. 45 days to maturity.

'Tempest' - Bred by Johnny's Selected Seeds, this crookneck squash is vibrant yellow with subtle cream striping. Fruit should be harvested when 4-7" long. Its flavor is rich and nutty, with a firm texture that holds up to cooking. An open habit and soft spines makes harvesting an easy task. Johnny also notes "The presence of the precocious yellow gene causes leaves to express yellow color, which sometimes resembles virus symptoms. This is normal, and the plant will grow and perform as expected." F1 hybrid, 54 days to maturity.

SUMMER ZUCCHINI (*Curcubita pepo*)

NEW 'Black Coral' - A glossy, dark green to near black zucchini. This variety has high yields of uniform fruit on open, bush-type plants that have excellent mildew tolerance. Harvest when squash reaches 6-8" long. F1 hybrid, 45 days to maturity. (no photo in catalog)

'Green Griller' - Blocky, fat zucchini are perfect for slicing and grilling! Almost rectangular in shape, the dark green squash should be harvested around 7" long or smaller for the best flavor and texture. Resistant to Zucchini yellow mosaic virus. 45 days to maturity. (photo also on pg 4)

'Green Machine' - With excellent disease resistance, wide adaptability, and high yields, Green Machine lives up to its name! Medium green zucchini should be harvested when 6-8" long. Open habit with moderate spines. F1 hybrid. 45 days to maturity.

'Hurakan' - This is a variety of gray zucchini, also sometimes called Mexican gray squash. Hurakan is an adaptable variety that produces heavy yields of glossy gray-green zucchini with light flecking. Harvest the tapered squash at 6" long. This variety has a good shelf life, retaining its shiny appearance. Semi-erect plants have intermediate resistance to powdery mildew. F1 hybrid, 50 days to maturity.

'Magda' - Middle Eastern or Cousa type zucchini, light green in color, with a sweet and nutty flavor. Shorter and fatter than your typical zucchini, harvest when fruit is 3-4" long. Heavy producer, F1 hybrid. 50 days to maturity. (no photo in catalog)

All varieties on this page 3.25" sold in trays of 18

SUMMER ZUCCHINI continued ...

'Noche' - High yielding, spineless plants produce classic, shiny, dark green zucchini. Harvest when zucchini are 6-8" long. Intermediate resistance to watermelon mosaic virus and zucchini yellow mosaic virus. F1 hybrid. 50 days to maturity. (no photo in catalog)

'Raven' - High yields of shiny, smooth, very dark green zucchini are produced by semi-open plants with moderate spines. Concentrated fruit set, pair with other varieties or plan multiple plantings. F1 hybrid, 50 days to maturity.

'Safari' - Prolific plants produce tons of slender, dark green zucchini with contrasting white to pale green stripes. Plants are nearly spineless. Harvest when zucchini are 6-8" long. F1 hybrid, 50 days to maturity.



Zucchini 'Raven'



Zucchini 'Safari'

NEW 'Sebring' - Bright golden yellow fruit with an open, bush-type habit for easy picking. Plants produce generous yields of classic golden zucchini. Some tolerance to powdery mildew. Harvest zucchini at 6-8" long. 50 to 60 days to maturity. (no photo in catalog)

NEW 'Trooper' - Trooper is an outstanding new hybrid and an Osborne Seed Exclusive! Strong upright bush plants produce an abundance of medium green squash. The fruit are 8" long by 1.5" wide on average, cylindrical, smooth and very lightly speckled. Few spines and an open habit make for easy picking. Good disease resistance, F1 hybrid. 50 days to maturity. (no photo in catalog)

WINTER (*Cucurbita* sp.)

moschata 'Black Futsu' - A Japanese heirloom, dating back to the 1600's, with an unforgettable appearance and irresistibly sweet flesh. The squash are bumpy and textured with frosted gray to russet skin. When ripe, fruits weigh 2 to 5 pounds each, with 3 to 5 squash per plant on long vines. Skin is thin and edible, so there is no need to peel, with bright orange flesh inside. It can be eaten raw in salads, or cooked like a traditional pumpkin or squash. Fruit will continue to ripen in winter storage where it will keep for up to 5 months. This pumpkin is the ripest when the green halo between the flesh and skin disappears and skin turns from black to chestnut. 105 days to maturity.



Winter Squash 'Black Futsu'

pepo 'Bush Delicata' - Bred at Cornell University, with a focus on plant size and disease resistance. Compact, semi-vining plants only reach 4-6' across and are resistant to powdery mildew. The skin of this oblong squash starts creamy white with green stripes and flecks, curing to striped light yellow. The inner flesh is smooth and nutty with hints of butter and brown sugar. Squash average 1.5-2 pounds each, with 2-5 fruit per plant. 2002 AAS Vegetable winner. 100 days to maturity.



Winter Squash 'Bush Delicata'

NEW maxima 'Guatemalan Blue Banana' - A rare and unique heirloom from Guatemala! This squash is native to Central and South America and has been grown for thousands of years as an indigenous variety. It is known for its elongated, blue-gray, banana-shaped fruits averaging 20" long and weighing 6-10 pounds. Its hard rind hides an orange interior that has a delicious sweet flavor and firm but smooth texture. This is an extremely vigorous and productive variety, so be sure to give it plenty of room to grow. Its also a good keeper, with a long shelf life. 110 days to maturity.

maxima 'North Georgia Candy Roaster' - This rare heirloom has been cultivated and preserved by the Cherokee Nation since the 1800's. Elongated pink squash grow 12-18" long, average 10 pounds each and they are incredibly sweet with a smooth, creamy consistency. It also is an excellent keeper, holding up to 5 months with proper storage and will become sweeter over time. 110 days to maturity. (photo on page 4)

Winter Squash
'Guatemalan Blue Banana'

All varieties on this page 3.25" sold in trays of 18



Winter Squash 'Celebration'



Winter Squash 'Mashed Potato'



Winter Squash 'Butterbay'



Pumpkin 'Baby Boo'



Pumpkin 'Jarrahdale'

SQUASH WINTER continued...

NEW 'Pink Panther' - This pink hybrid kabocha squash is excellent for decoration or eating! Occasionally fruit may be darker in color with shades of red. The thick bright orange flesh is high quality and sweet. Full size vines set heavy yields of uniform squash. F1 hybrid, 90-100 days to maturity. (photo on page 25)

WINTER ACORN (*Cucurbita sp.*)

pepo 'Celebration' - One of the most ornamental and tastiest acorn squash available! The fruits average 1.5 pounds and measure 4" tall by 5" wide. Its coloring is variable, but they typically sport yellow skin that's highlighted with orange stripes with green and orange speckles. The golden interior is smooth, nutty and sweet. The bushy, compact plants are also resistant to powdery mildew. F1 hybrid. 80-90 days to maturity.

maxima 'Heart of Gold' - This unique acorn squash is striped with green and white! The creamy orange to pale yellow interior is sweet and flavorful. The semi-bushy, compact plants produce good yields of fruit averaging 2-3 pounds each. F1 hybrid. 90 days to maturity. (no photo in catalog)

pepo 'Mashed Potato' - A pure white acorn squash that is perfect for faux mashed potatoes! Its ivory flesh isn't as sweet as a sweet potato, and not as starchy as a white potato. A thick skin gives this squash a long shelf life but also makes it hard to peel. Each plant produces 8-10 squash, averaging 2.75 pounds each. F1 hybrid, 100-110 days to maturity.

WINTER BUTTERNUT (*Cucurbita sp.*)

moschata 'Butterbaby' - A true mini butternut squash! Each fruit is 4-6" long, weighing 0.5 to 1.5 pounds. These squash have tan colored skin, deep orange flesh, wonderful flavor, and store for 3-4 months. Semi-bushy plants with short vines. Intermediate resistance to powdery mildew. F1 hybrid. 100-110 days to maturity.

NEW 'Honeynut' - A cross between a butternut and a buttercup squash, Honeynut took nearly thirty years to perfect through many years of partnership between universities and seed companies. Released by the Vegetable Breeding Institute at Cornell University in 2015, this variety was bred to be more compact, with good resistance to powdery mildew and a superb flavor, described as tender and creamy with a sweet, nutty, caramel, and malt-like flavor. Squash have deep orange flesh and are perfect for 1-2 servings, averaging 4-5" long. Honeynut is later-maturing, so plant early to achieve the best tan color on the outer rind; if stored green, fruits will eventually ripen to tan in storage. 110 days to maturity. (photo on next page)

WINTER PUMPKIN (*Cucurbita sp.*)

pepo 'Baby Boo' - A hauntingly boo-tiful pumpkin! The mini squash average 2-3" wide by 2" tall. For a pure white color, the fruit should be harvested before fully mature, as they ripen to a very pale yellow. Expect an average of 10 pumpkins per plant. 100-110 days to maturity.

pepo 'Cinnamon Girl PMR' - This petite pumpkin is perfect for making pies and breads! Each compact plant yields 3-4 deep orange fruits, with each fruit averaging 3-5 pounds. Intermediate resistance to powdery mildew. F1 hybrid. 85 days to maturity. (photo on next page)

NEW maxima 'Jarrahdale' - An heirloom from Australia, named for the town of its origin. It features a distinctly colored blue-gray outer rind, and its flesh is rich golden-orange with a sweet, nutty flavor and a smooth, stringless texture. Likely a cross between the Blue Hubbard Squash and Cinderella Pumpkin, it's perfect for roasting or as a pie. Vigorous vines will need plenty of room to ramble. Squash average 12-18 pounds with a diameter of 24"+. If cured correctly, they will last up to 12 months in storage. 100 days to maturity.

WINTER PUMPKIN continued...

NEW pepo 'Naked Bear' - A pepita pumpkin that's sweet enough for a pie! Smaller but more abundant fruit produce higher seed yields than those of traditional hulless pumpkins. The uniform squash is bright orange with gold flecking, averaging 2-4 pounds each and 5-6" wide. The semi-hulless seeds of Naked Bear are excellent for roasting and snacking, and can also be pressed for oil. The dark orange interior is sweet and rich, perfect for a pie. Lastly, Johnny's Selected Seed says "From our experience, Naked Bear will yield a crop even under strong disease pressure." F1 hybrid, 105 days to maturity.

WINTER SPAGHETTI (*Cucurbita pepo*)

'Angel Hair' - A mini spaghetti squash! These squash are slightly darker yellow than your typical spaghetti squash, and average 1.5 to 2 pounds each, with a sweet, nutty flavor. Plants have long vines, producing 14 to 15 fruit per plant! F1 hybrid. 90 days to maturity. (also pictured on pg 4)

NEW 'Orangetti' - Intensely orange, inside and out! These squash resemble the typical spaghetti squash, averaging 7-10" long and 3-4 pounds, but they mature to a brilliant orange with light gold flecking. The interior "noodles" are just as bright, even after cooking. Orangetti has an open habit with early, high yields and the flavor is sweeter than its yellow counterparts. F1 hybrid, 75 days to maturity.



Pumpkin 'Naked Bear'



Winter Squash 'Angel Hair'

Tomatillos (*Physalis philadelphica*)

Exposure: full sun

Tomatillos grow similar to a tomato. They are heat loving plants and should be planted after the threat of frost has passed. When planting, bury up to two-thirds of the plant, as you would with a tomato. Tomatillos grow into large plants that benefit from support, like a trellis or tomato cage, and excess nitrogen fertilizer should be avoided as this will result in more foliage growth and less tomatillos. Unlike tomatoes, tomatillos require a partner planted nearby to produce fruit, as the plants are not self fertile. Fruit should be harvested when its outer husk begins to dry out. Leave the husks on for storage, only remove the paper covering right before using the fruit.

'Super Verde' - The largest tomatillo fruit we've found! Sturdy vigorous plants produce heavy yields of large, palm-sized tomatillos that have a longer than average shelf life. F1 hybrid, 60 days to maturity.



Winter Squash 'Orangetti'



Tomatillo 'Super Verde'



Winter Squash 'Honeynut'



Pumpkin 'Cinnamon Girl'



Winter Squash 'Pink Panther'
pg. 24

All varieties on this page 3.25" sold in trays of 18



Tomato Cherry 'Artisan Blush'



Tomato Cherry 'Artisan Tiger Mix'



Tomato Cherry 'Black Cherry'



Tomato Cherry 'Bronze Torch'



Tomato Cherry 'Crokini'



Tomato Cherry 'Dancing with Smurfs'

Tomatoes (*Solanum lycopersicum*)

Exposure: full sun

Tomatoes come in an infinite range of shapes, textures, and colors. Our goal is to provide both unique, hard to find varieties, along with more well known selections. Below they are divided into groups based on their size. Tomatoes are heat loving plants and should be planted after the threat of frost has passed.

Determinate (bush): a plant that grows and sets fruit, that fruit ripens all at once, and the plant is done. (A few may set one more flush of fruit.) The top of the plant ends in a fruiting cluster and does not continue to grow. They tend to be shorter plants, at 48" or less, and good for growing in containers.

Indeterminate: a plant that continues to grow and set fruit until the first hard frost in autumn.

Indeterminate short internode: combines the controlled growth of a "determinate" with the continual production potential of an "indeterminate".

*In an effort to provide an incredibly diverse and competitive line-up, we have 77 varieties of tomatoes scheduled for 2024! That means the majority of varieties will only be available once.

CHERRY < 1.5" in size

'Artisan Blush' - Elongated bright yellow tomatoes with heavy pink marbling, only 1.5-2" long. The flavor is sweet and tropical. Wispy, drooping vines are very productive, tolerate tough conditions, but will need support. The first tomatoes of the season do not have as much marbling as those that ripen later in the growing season. Bred by Artisan Seeds, and used in the breeding of Sunrise Bumblebee (listed on page 30). Indeterminate, 70 days to maturity.

'Artisan Tiger Mix' - A mix of Artisan Blush, Artisan Green Tiger, and Artisan Pink Tiger. One color per plant. Indeterminate, 70 days to maturity.

'Black Cherry' - A unique color, these large, dusky purple-brown cherry tomatoes have a superb flavor. High yielding, indeterminate, 65-75 days to maturity.

NEW 'Bronze Torch' - Delicious, small "saladette" tomatoes average 1.5 ounces and are a beautiful shade of brick red with bronze stripes. This prolific early producer is crack-resistant and performs well even under heavy disease pressure. Indeterminate, F1 hybrid, 65 days to maturity

'Chocolate Pear' - Small, pear-shaped, red tomatoes with chocolate shoulders have a rich, heirloom-like flavor. High yielding, indeterminate, 70 days to maturity. (photo on pg 28)

'Chocolate Sprinkles' - Bite-sized coppery red tomatoes streaked with green. This variety has great flavor, is crack resistant, with good yields and high resistance to fusarium, nematodes, and tobamovirus. F1 hybrid, indeterminate, 70 days to maturity. (photo on pg 28)

NEW 'Crokini' - Pronounced like "croc" not "croak", Crokini's round red fruits are bite-sized and firm with a crunchy texture and good flavor. The sweet, slightly acidic tomatoes yield up to 10-12 fruits per cluster that do not crack on the vine. 2020 AAS Vegetable Winner, where the judges found this variety to be superior than the classic Sweet Million in both taste and production. Great disease resistance, too! Indeterminate, F1 hybrid from H.M. Clause, 55 days to maturity.

NEW 'Dancing with Smurfs' - The cute glossy fruit begins green, then ripens to purple and finally red with indigo shoulders. The interior is red, with a classic tomato flavor. Another delicious and beautiful variety from the breeder Tom Wagner, who also introduced the varieties 'Green Zebra' and 'Wagner Blue Green' (both listed on pg 30). Indeterminate, 85 days to maturity.

3.25" sold in trays of 18

TOMATOES CHERRY continued...

'Evan's Purple Pear' - Bred by Wild Boar Farms, purple-red pear-shaped tomatoes have an exceptionally sweet, rich flavor. Potato leaved plants have good disease tolerance, and very good yields. Indeterminate, 70-80 days to maturity. (photo on pg 28)

'Evil Olive' - Olive-shaped tomatoes begin olive green, lightening up and developing red streaks when ripe. The interiors are marbled red, orange, and green. The texture is described as "extremely crunchy" and these tomatoes have an incredibly long shelf life. Highly prolific plants have a dark tint to their foliage. Indeterminate, 75-80 days to maturity.



Tomato Cherry 'Evil Olive'

NEW 'Gardener's Sweetheart' - Cute, fire engine red, heart-shaped fruit are large for a cherry tomato, with a really good firm texture and a lovely sweetness to match. Long trusses, up to 18" long, bear 20-25 crack resistant fruit that holds exceptionally well on the vine. Bred by Will Bonsall in Maine from a cross between a cherry and a paste, and released in 2014. Indeterminate, 75 days to maturity.



Tomato Cherry 'Gardener's Sweetheart'

NEW 'Giant Grape' - aka 'Riesentraube'; A German heirloom that's incredibly vigorous and productive! Early maturing, 1" round, red fruit are borne in large clusters and have a sweet, rich, and complex flavor. Indeterminate, 80 days to maturity.

'Indigo Cherry Drops' pvp#201500117 - Deep, rosy-red with a black-purple cast, bursting with pure tomato flavor! Vigorous, indeterminate, and incredibly productive, bearing large clusters of crack resistant 1" fruits. Bred by Oregon State University, indeterminate, 70-75 days to maturity. (photo on pg 28)



Tomato Cherry 'Giant Grape'

NEW 'Indigo Gold Berries' - An eye-catching cherry tomato from Wild Boar Farms. Small, round, fruits start out bright purple and become a glowing golden color with purple blushed shoulders as they ripen. They have a well-balanced flavor, both sweet and acidic. Indeterminate, 80 days to maturity.

'Italian Ice' - White to creamy yellow 1" round tomatoes have a sugary sweet flavor. High yielding F1 hybrid, indeterminate. 65 days to maturity. (photo on pg 28)



Tomato Cherry 'Indigo Gold Berries'

NEW 'Peacevine Cherry' - Prolific red cherries with delicious flavor! A "de-hybridized" selection of Sweet 100, known for its incredible flavor and resistance to cracking. Produces impressive numbers of uniform bright crimson .75-1" round tomatoes on large trusses. It also has the highest Vitamin C content in a cherry tomato among 30 varieties analyzed by Rutgers University. Bred by Dr. Alan Kapuler, founder of Peace Seeds in Oregon. Vigorous indeterminate, 80 days to maturity.



Tomato Cherry 'Peacevine Cherry'

NEW 'Red Currant' - A different species than regular tomatoes, *S. pimpinellifolium*, and also known as Spoon Tomatoes. These tiny 1/2" round fruits have a strong, tangy flavor. This heirloom was first documented growing wild in Peru in 1707. Vigorous indeterminate, 70-80 days to maturity. (photo on pg 28)

'Red Pear' - 1-2" pear-shaped red tomatoes with very few seeds. Prolific plants are indeterminate, 70-75 days to maturity. (photo on pg 28)



Tomato Cherry 'Rosita Brandywine Cherry'

NEW 'Rosita Brandywine Cherry' - These large round pink cherry tomatoes taste like sweet, juicy, mini slicers! An heirloom hybrid, with all the flavor plus greatly improved disease resistance. Short determinate plants have high yields and are perfect for container gardening. 60-70 days to maturity.

'Sun Gold' - Said to be the "sweetest tomato ever!" Bright tangerine orange cherry tomatoes are produced early and abundantly by large, vigorous plants. High resistance to fusarium and tobamovirus. Developed by Japanese breeder Tokita Seed Company and first introduced to American gardeners in 1992. F1 hybrid, indeterminate, 60 days to maturity. (photo on pg 28)

3.25" sold in trays of 18



Tomato Cherry 'Chocolate Pear' (pg 26)



Tomato Cherry 'Evan's Purple Pear' (pg 27)



Tomato Salad 'Fourth of July' (pg 30)



Tomato Cherry 'Chocolate Sprinkles' (pg 26)



Tomato Cherry 'Indigo Cherry Drops' (pg 27)



Tomato Salad 'Wagner Blue Green' (pg 30)



Tomato Cherry 'Italian Ice' (pg 27)



Tomato Cherry 'Sunrise Bumblebee' (pg 30)



Tomato Slicer 'Berkeley Tie Dye Pink' (pg 30)



Tomato Cherry 'Red Currant' (pg 27)



Tomato Cherry 'Sun Gold' (pg 27)



Tomato Slicer 'Better Boy Plus' (pg 30)



Tomato Cherry 'Red Pear' (pg 27)



Tomato Salad 'Valencia' (pg 30)



Tomato Slicer 'Black Krim' (pg 30)



Tomato Slicer 'Pork Chop'
beginning to ripen (pg 31)



Tomato Beefsteak 'Big Beef' (pg 32)



Tomato Beefsteak
'Mortgage Lifter' (pg 32)



Tomato Slicer 'Lemon Boy Plus' (pg 31)



Tomato Beefsteak 'Cherokee Purple'
(pg 32)



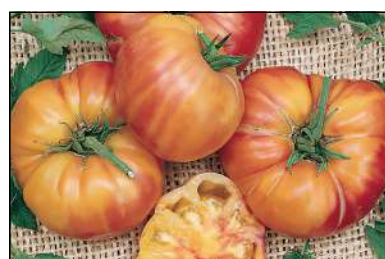
Tomato Beefsteak 'Mushroom Basket'
(pg 33)



Tomato Slicer 'Rutgers' (pg 31)



Tomato Beefsteak
'German Johnson' (pg 32)



Tomato Beefsteak
'Old German' (pg 33)



Tomato Beefsteak 'Beauty King' (pg 31)



Tomato Beefsteak 'Great White' (pg 32)



Tomato Beefsteak
'Watermelon Beefsteak' (pg 33)



Tomato Beefsteak 'Beefsteak' (pg 31)



Tomato Beefsteak
'Kellogg's Breakfast' (pg 32)



Tomato Salad 'Apricot Zebra'



Tomato Salad 'Black Prince'



Tomato Salad 'Green Zebra'



Tomato Salad 'Japanese Black Trifele'



Tomato Salad 'Piglet Willie's French Black'

TOMATOES CHERRY continued...

'Sunrise Bumblebee' - Sweet and tangy! These cute bite-sized tomatoes are marbled yellow and red. Bred by Artisan Seeds for high vigor and adaptability to stressful conditions. Indeterminate, 70 days to maturity. (photo on pg 28)

SALAD 1.5 to 3" in size

NEW 'Apricot Zebra' - A variety from the Cream of the Crop Series, golf ball sized, 1.5-2" fruits are firm, juicy, and meaty with a nice texture. Unique tangerine skins show prominent green stripes that almost disappear when the fruit is ripe. High yielding with excellent disease resistance, indeterminate, 60-70 days to maturity.

'Black Prince' - An heirloom from Siberia that is excellent for cooler climates. Fruit ripen to deep garnet red with chocolate brown shoulders. 2-3" round tomatoes are very juicy and rich in flavor. Indeterminate, 75 days to maturity.

'Fourth of July' - Also sometimes called 'Independence Day'. This is claimed to be the earliest non-cherry tomato, and should produce red ripe 4 ounce fruit by July 4th. Bred by Burpee. Indeterminate, 60-65 days to maturity. (photo on pg 28)

'Green Zebra' - Developed by Tom Wagner, who also bred Wagner Blue Green (listed below), and introduced in 1983. Four heirloom varieties went into the breeding of this unique tomato. Dark green tomatoes have light green striping that shifts to yellow when the fruit is ripe. Indeterminate, 75-80 days to maturity.

'Japanese Black Trifele' - An heirloom with an unusual pear shape and green-streaked shoulders, deepening to a burnished mahogany and finally to a darkened, nearly black base. Harvest when shoulders are still green for the best complex and rich flavor. Indeterminate, 75-80 days to maturity.

NEW 'Piglet Willie's French Black' - Dark, 2-3" fruit weigh 2-3 ounces and have a full-bodied meaty taste. Not a true black tomato, but very dark red with chocolate shoulders. Fruit ripens in clusters of 4-5 and can be harvested by snipping off the entire cluster. This variety was collected by garden blogger Piglet Willie during a trip to France. Indeterminate, 75 days to maturity.

'Valencia' - This heirloom is packed full of tomato flavor, but harbors very few seeds. Round, smooth, meaty fruits are sunny orange. Indeterminate, 75-80 days to maturity. (photo on pg 28)

'Wagner Blue Green' - 3" round tomatoes have beautiful bluish-purple shoulders that feather into a green base, with a green interior too! Developed by Tom Wagner (who also brought us Green Zebra, listed above). Indeterminate, 70-80 days to maturity. (photo on pg 28)

SLICER 3 to 5" in size

'Berkeley Tie Dye Pink' - An early tomato with an excellent flavor that is described as deep and rich. Dark pink fruit are flecked with metallic green stripes. Compact indeterminate, 70 days to maturity. (photo on pg 28)

'Better Boy Plus' - One of the best tomato varieties in terms of production, disease resistance, reliability, and adaptability, and it's just been improved! Tomatoes are juicier, sweeter and larger, plus improved disease resistance. F1 hybrid, indeterminate. 75-80 days to maturity. (photo on pg 28)

'Black Krim' - An heirloom from Crimea. Tomatoes range from dark purple-red to dusky violet-brown and have a sweet tomato flavor. Indeterminate, 80 days to maturity. (photo on pg 28)

3.25" sold in trays of 18

SLICERS continued...

NEW 'Dwarf Confetti' - Released in 2018 by the Dwarf Tomato Project. Bicolor, globe-shaped tomatoes are striped pink and yellow, both inside and out, averaging 6-8 ounces. Plants reach only 36" tall, but have incredibly high yields. Indeterminate short internode, 80 days to maturity.

'Lemon Boy Plus' - An updated version of the classic Lemon Boy tomato with added disease resistance and sweet, tangy flavor. High yields of round, 7-8 ounce fruits are consistent in size, shape, and quality with very few blemishes. A comprehensive disease package offers wide adaptability and keeps the plants healthy and the tomatoes clean. Can be harvested bright lemon-yellow to deeper golden-yellow. F1 hybrid, indeterminate, 75 days to maturity. (photo on pg 29)

NEW 'Oxheart Pink' - This heirloom tomato is believed to have originated in Russia towards the end of the 19th century. From there, it made its way to America, where it has been widely cultivated ever since. The name 'Oxheart' comes from the unique heart shape of this tomato. The large fruits average 1-2 pounds, with a firm, meaty texture. Indeterminate, 90 days to maturity.

NEW 'Pineapple Pig' - Sweet, huge, late and worth the wait! Plants produce excellent yields of 14-16 ounce bi-colored creamy yellow tomatoes with pink stripes. Bred and introduced by Wild Boar Farms. Indeterminate, 80-90 days to maturity.

'Pork Chop' - A true yellow tomato with green stripes that ripen to gold. It has a sweet flavor with hints of citrus. Indeterminate, 75-80 days to maturity. (photo on pg 29)

'Rutgers' - An excellent all-purpose tried and true tomato. Developed at the New Jersey Agricultural Experiment Station, and introduced in 1934, almost old enough to be an heirloom (but we'll still be listing it with the heirlooms). Indeterminate, 75 days to maturity. (photo on pg 29)

NEW 'Thessaloniki' - Introduced by the now defunct Glecklers Seedmen of Ohio in 1958, who had received their seed from the Ministry of Agriculture Farm in Greece. Baseball-sized red tomatoes are resistant to sunburn, cracks and spots. Fruits have a pleasant, mild flavor and virtually refuse to rot, even when completely red and ripe. Indeterminate, 75 days to maturity.

NEW 'Vintage Wine' - Pink tomatoes striped in gold! Mildly sweet and flavorful, these late bicolor fruit reach 1-1.5 pounds. Potato leaf foliage, indeterminate, 85 days to maturity.

'Yellow Stuffer' - Also marketed as 'Golden Stuffer', this unique heirloom is unlike any of the other varieties we'll be growing. Bell pepper-shaped fruit have large open centers perfect for stuffing. Ripe tomatoes are yellow with slight greening on the shoulders. Indeterminate, 80 days to maturity.

BEEFSTEAK > 5" in size

NEW 'Beauty King' - This large bi-colored tomato is yellow with bold red stripes on the exterior and yellow with lovely red streaking inside. Very meaty fruit are usually about 1 pound each and have a sweet, rich flavor. Bred by Wild Boar Farms, the result of 'Big Rainbow' x 'Green Zebra'. Not to be confused with 'Dwarf Beauty King' from the Dwarf Tomato Project. Indeterminate, 80 days to maturity. (photo on pg 29)

'Beefsteak' - The original, classic heirloom variety from 1890. Massive red fruit are solid, meaty, and ribbed, reaching 1-2 pounds each, with a classic juicy tomato flavor. Indeterminate. 90 days to maturity. (photo on pg 29)



Tomato Slicer 'Dwarf Confetti'



Tomato Slicer 'Oxheart Pink'



Tomato Slicer 'Pineapple Pig'



Tomato Slicer 'Thessaloniki'



Tomato Slicer 'Vintage Wine'

3.25" sold in trays of 18



Tomato Beefsteak 'Big Zac'



Tomato 'Black from Tula'



Tomato Slicer 'Brandywine'



Tomato 'Gold Medal'



Tomato Beefsteak 'Italian Goliath'



Tomato Beefsteak
'Janet's Jaconthe Jewel'

TOMATO BEEFSTEAKS continued...

'Big Beef' - Large round, ruby red tomatoes are full of flavor and ripen earlier than most beefsteak tomatoes. This tried and true variety was a 1994 AAS Vegetable winner. An F1 hybrid with excellent disease resistance. Indeterminate, 75 days to maturity. (photo on page 29)

NEW 'Big Zac' - This giant prize winner was bred by Minnie Zaccaria, a New Jersey gardener who sought the perfect heirloom hybrid, finally creating this enormous tomato with fruits that repeatedly tip the scales at an amazing 4-6 pounds. Flavor is described as classic "real tomato", slightly acidic, full-bodied and tangy. An excellent tomato in every respect: meaty, delicious, and true-growing each time it's planted. Strong supports are recommended due to the weighty fruits. Indeterminate, open pollinated, heirloom hybrid. 80 days to maturity.

'Black from Tula' - One of the largest and best tasting black tomatoes, this heirloom from Ukraine has dark chocolate-red skin and flesh, with a smoky complex flavor. Indeterminate, 80 days to maturity.

'Brandywine' - An F1 hybrid of the classic heirloom Brandywine, glossy pink tomatoes have a great heirloom flavor along with improved uniformity, increased yields, and better disease resistance. From Seeds by Design. Indeterminate, 80 days to maturity.

'Cherokee Purple' - An heirloom from Tennessee, dating back to the late 1800's. Its large fruit is dark pink to dusky purple, with a dense juicy texture and rich flavor. Indeterminate, 85-90 days to maturity. (photo on pg 29)

'German Johnson' - This pink heirloom has it all: earlier, more productive, and more uniform than Brandywine, the typical go to heirloom. Fruits have a deep acidic flavor and creamy texture. Their shoulders are typically striped with green, even when ripe. Indeterminate, 75-80 days to maturity. (photo on pg 29)

'Gold Medal' - Large, bicolor yellow and red tomatoes average over a pound each! Yellow fruit blushes with red, radiating from the blossom end. The interior flesh is marbled as well, and has a sweet, low acid flavor. Indeterminate, 80 days to maturity.

'Great White' - Large, creamy white to palest yellow tomatoes, sometimes blushed with pink, said to taste very fruity, "delicious and exotic". Touted as the best white tomato available, low in acid and seeds. Indeterminate, 80-85 days. (photo on pg 29)

'Italian Goliath' - An excellent choice for the home garden, with good disease resistance and good yields of bright red beefsteaks that are sweet, juicy, and flavorful. Indeterminate F1 hybrid. 75-80 days to maturity.

NEW 'Janet's Jaconthe Jewel' - Another striking tomato from Wild Boar Farms. Large yellow (jaconthe) fruit have delicate, vertical golden streaks from top to bottom. The late, sweet, and juicy tomatoes average 1 pound each. Vigorous plants also have great disease resistance. Indeterminate, 90 days to maturity.

'Kellogg's Breakfast' - This massive heirloom tomato is the color of orange juice! The fruit is meaty and has few seeds, making it the perfect addition to your morning BET. Originated in West Virginia, indeterminate, 85-90 days to maturity. (photo on pg 29)

'Mortgage Lifter' - Not quite old enough to be an heirloom (but we'll still be listing it with the heirlooms), Mortgage Lifter was developed in the 1940's by a West Virginia auto mechanic. His resulting tomato plants sold so well, he was able to pay off his mortgage. This plant produces large, smooth pink tomatoes averaging 1 pound each. An indeterminate open pollinated, heirloom hybrid. 90-95 days to maturity. (photo on pg 29)

3.25" sold in trays of 18

BEEFSTEAKS continued...

'Mushroom Basket' - This vibrant pink heirloom is ribbed and pleated. Firm, sweet tomatoes have few seeds. Known in Russia as Gribnoye Lukoshko. Determinate, 75 days to maturity. (photo on pg 29)

'Old German' - A mid 1800's Mennonite heirloom from Virginia's Shenandoah Valley. Not as heavy of a producer, but the color and flavor are impressive. Large golden yellow tomatoes are marbled and striped with red and pink. They're sweet, meaty, and juicy. Indeterminate, 85 days to maturity. (photo on pg 29)

'Orange Accordion' - Also sold as 'Golden Accordion', this vibrant orange variety was discovered amongst a crop of Pink Accordion plants. The fruit is incredibly ruffled and pleated. Its flavor is described as mild and sweet. It also has a longer than average shelf life. Indeterminate, 80 days to maturity.



Tomato Beefsteak 'Orange Accordion'

NEW **'Tiffen Mennonite'** - An heirloom variety from the Mennonites of Wisconsin.

Big, pink, 12-16 ounce beefsteak fruit are somewhat variable in shape, many with a rather ribbed appearance while some are a more flattened globe shape. Compared to the more well known heirloom Brandywine, this variety is earlier to mature with heavier yields of slightly larger fruits with a sweeter flavor. Indeterminate, 85 days to maturity.



Tomato Beefsteak 'Tiffen Menonite'

'Watermelon Beefsteak' - A West Virginia heirloom from the 1800's, these tomatoes are the color of watermelon! Large fruit average 1-2 pounds, with a juicy, mild, sweet tomato flavor. Indeterminate, 80 days to maturity. (photo on pg 29)

PASTE / ROMA

'Amish Paste' - This heirloom is from an Amish community in Wisconsin, meaning it's perfectly adapted to our shorter, humid summers. Large blocky red plum to strawberry-shaped tomatoes. Indeterminate, 85 days to maturity. (no photo in catalog)

'Big Mama' - Incredibly meaty and flavorful with very few seeds. Larger than most plum tomatoes, averaging 5" long by 3" wide. One of the best performers in our at home trials. Indeterminate F1 hybrid. 80 days to maturity. (no photo in catalog)

'Black Plum' - Also sometimes called 'Russian Black', this heirloom produces 3" long oblong tomatoes with mahogany brown skin. Great for making richly colored sauces. Indeterminate, 85-90 days to maturity. (no photo in catalog)

'Costoluto Genovese' - Italian heirloom from the early 1800's. Intensely flavored, deep red, fluted and flattened fruit doesn't resemble the typical paste tomato. Grows particularly well in dry, hot climates. Indeterminate, 80 days to maturity. (no photo in catalog)



Tomato Paste/Roma 'Get Stuffed!'

NEW **'Get Stuffed!'** - A spectacular stuffing tomato with red skin gilded in streaks of gold. The thick crisp flesh and hollow center cavity makes this variety perfectly suited to stuffing and eating raw but it also holds up beautifully when baked. Fruit averages 5-7 ounces each and is similar to a bell pepper in shape. Another unique variety from tomato breeder Tom Wagner. Indeterminate, 75 days to maturity.



Tomato Paste 'Jersey Devil'

NEW **'Jersey Devil'** - An American heirloom from New Jersey. Plants produce heavy but late yields of 5-6" long, tapered, bright red, paste tomatoes with a pointed end, few seeds, and a very good taste. Indeterminate, 85-90 days to maturity.

NEW **'Kalman's Hungarian Pink'** - A family heirloom of Kalman Lajvort of Edison, NJ originally from Hungary. Wispy plants produce good yields of 6-8 ounce, blocky, oblong pink tomatoes. They are very meaty and have an outstanding sweet and rich tomato flavor. Indeterminate, 85 days to maturity.



Tomato Paste 'Kalman's Hungarian Pink'

3.25" sold in trays of 18



Tomato Paste 'Marzinera'



Tomato Paste 'Orange Banana'



Tomato Paste 'Principe Borghese'



Tomato Paste 'Sunrise Sauce'



Tomato Paste 'Zapotec Pink Ribbed'



Tomato Paste 'Ukrainian Purple'



Tomato Paste
'Speckled Roman'

TOMATOES PASTE / ROMA continued...

NEW 'Marzinera' - This Heirloom Marriage is the result of crossing 'San Marzano' x 'Cream Sausage'. Plants produce heavy yields of meaty, 2-3 ounce, bright red roma tomatoes that are great for salsas, canning and cooking. F1 hybrid, produces earlier and heavier, with great flavor and fewer blemishes than the parents. Indeterminate, 75 days to maturity.

'Orange Banana' - Cheery orange, incredibly sweet paste tomatoes that originated in Russia. Susceptible to blossom end rot. Indeterminate, 85 days to maturity.

'Plum Perfect' - A highly productive plum variety with incredible disease resistance. It performs well even when other tomato plants are succumbing to disease pressure. F1 hybrid, determinate, 75 days to maturity. (no photo in catalog)

'Principe Borghese' - An Italian heirloom famous for sun drying. Plants produce clusters of small, red, grape-shaped fruit with very few seeds. Heavy yields on determinate plants. 75 days to maturity.

'San Marzano' - The most famous heirloom paste tomato from Italy, where they are grown in rich volcanic soil at the base of Mount Vesuvius. Legend has it that the original San Marzano seeds came to southern Italy in 1770 from royalty of Peru as a gift to the Kingdom of Naples. Indeterminate, 80 days to maturity. (no photo in catalog)

'Speckled Roman' - Bright red tomatoes covered in faint yellow and orange stripes, 5" long. Introduced in 1999, plants are very productive, producing meaty fruit with few seeds. Indeterminate, 85 days to maturity.

NEW 'Sunrise Sauce' - A much sweeter flavor than others in its class! Sunrise Sauce produces early and high yields of orange, 4-6 ounce, Roma-shaped fruits within a concentrated period, which makes it perfect for saucing. It has exceptional quality and flavor, and cooks down quickly. It's also the perfect patio tomato, with high resistance to fusarium and verticillium wilt. Determinate, F1 hybrid, 60 days to maturity.

'Ukrainian Purple' - Also sometimes sold as 'Purple Russian'. Oblong, purple-red tomatoes are firm, meaty, flavorful, and crack resistant. Heirloom, indeterminate, 80 days to maturity.

NEW 'Zapotec Pink Ribbed' - An unusual heirloom from the Zapotec Indians of Oaxaca, Mexico, this tomato is not just a fruit, it's a piece of history! Heavily ribbed and pleated dark pink fruit range from 8-16 ounces, average 4" in diameter and are somewhat hollow. They have a mild, sweet flavor, and are perfect for slicing for sandwiches or saucing. Indeterminate, 80-90 days to maturity.

3.25" sold in trays of 18

HERBS

Basil (*Ocimum sp.*)

Exposure: full sun

Basil is thought to have originated in India, where it's been in use for over 5,000 years. Basil is used around the world in both savory and sweet dishes, teas, cocktails, and it has a strong history in traditional medicines. With over 150 cultivars worldwide, its flavors include sweet, spicy, lemon, licorice, cinnamon, and clove. Leaves come in both green and purple. Basil is very sensitive to the cold and should only be grown outdoors after the threat of frost has passed. Site in light shade to full sun. Do not let the plants flower, as this will halt leaf production. Harvest frequently to ensure an endless supply of fresh, tender leaves.

Note: Basil Downy Mildew (*Peronospora belbahrii*) was first identified in Uganda in 1930 and finally made its way to Florida in fall of 2007. It has caused significant economic damage to commercial growers everywhere and made growing sweet basil in the home garden even more difficult. With this in mind, we've tried to choose varieties that are more disease and mildew resistant, including two Rutgers DMR varieties and two Prospera DMR varieties.

GENOVESE / ITALIAN (*Ocimum basilicum*)

NEW 'Everleaf Emerald Towers' - Flowers 8-12 weeks later than standard basil!

This well-branched variety with short internodes makes a beautiful, towering plant, up to 36" tall, with huge harvest potential! It stays tidy making it the perfect choice when container gardening, but it performs equally well in the ground. The dark green, glossy leaves have a traditional Genovese flavor. 45-60 days to maturity.

Prospera Compact DMR ('Potted Large Leaf 4') - An outstanding, compact Genovese basil with resistance to downy mildew and Fusarium. The dense, slow-bolting plants produce large, 3-4", dark green, glossy, heavily cupped leaves with a traditional Genovese aroma and flavor. Plants reach 16-18" tall. A Johnny's Selected Seeds exclusive. F1 hybrid, 75 days to maturity.

Prospera Italian Large Leaf DMR ('Italian Large-Leaf 2') - A fast growing, large leaved variety with resistance to downy mildew and Fusarium. Uniform plants reach 24-30" tall. A Johnny's Selected Seeds exclusive. F1 hybrid, 75 days to maturity.

NEW 'Prospera Red' - The first purple basil with resistance to downy mildew and

Fusarium! 3" long, slightly cupped, purple leaves have a classic Genovese flavor. Plants have an upright habit, very similar to the other Prospera Basils. Reaches 18-24" tall. F1 hybrid, 75 days to maturity.

'Rutgers Obsession DMR' usup# 10159212 - More compact, and a bit slower growing than Devotion (listed on the next page), and also bolts later. Thick, glossy, dark green leaves have a classic spicy Italian basil flavor. Bred by Rutgers University to have excellent disease resistance. Plants reach 16-18" tall. 85 days to maturity. (no photo in catalog)

SWEET (*Ocimum sp.*)

x 'Blue Spice' - Touted as the most fragrant basil. Young leaves have a dark purple blush, eventually transitioning to solid green when mature, and are very aromatic, emitting a floral sweetness filled with spiced vanilla. This early blooming selection produces dense spikes of light purple flowers enclosed in showy deep purple bracts. 75 days to maturity.

All varieties on this page 3.25" sold in trays of 18



Basil
Genovese
'Everleaf
Emerald
Towers'



Basil Genovese Prospera Compact DMR



Basil Genovese Prospera Large Leaf DMR



Basil Genovese Prospera Red



Basil Sweet 'Blue Spice'



Basil
Sweet
'Pesto
Perpetuo'



Basil Sweet 'Round Midnight'



Basil Thai 'Cardinal'



Basil 'Mammoth'



Basil 'Fino Verde'

BASIL, SWEET (*Ocimum basilicum*)

x *citriodorum* 'Pesto Perpetuo' pp# 16,260 - A basil that never flowers! This variegated basil features lime green leaves edged in thin white margins. It was discovered in 2004 as a sport of *O. x citriodorum* 'Lesbos' at Sunny Border Nurseries in Connecticut. Pesto Perpetuo has a very upright, columnar habit, reaching 18-24" tall. 75 days to maturity.

'Round Midnight' - Stunning, glossy dark purple leaves have a silver overlay. Aromatic leaves are reminiscent of nutmeg and allspice. The flavor is described as mild anise and savory, with a mild pungency. If left to bolt, you'll find purple flowers. F1 hybrid, 60-75 days to maturity.

'Rutgers Devotion DMR' usup# 10159212 - An aromatic sweet basil with unrivaled disease resistance, bred by Rutgers University. It sports a uniform upright habit of green leaves and is slow to bolt. Compared to Obsession (listed on the previous page), it grows faster with larger cupped leaves, reaching 18-20" tall. 80 days to maturity. (no photo in catalog)

'Rutgers Passion DMR' usup# 10159212 - A vigorous, sweet, large leaf basil, with a high leaf to stem ratio. Compared to Devotion, its leaves are slightly more cupped, larger, and it's slower to bolt. Also bred by Rutgers University to have excellent disease resistance. Plants reach 16-18" tall. 75 days to maturity. (no photo in catalog)

THAI (*Ocimum basilicum*)

NEW 'Cardinal' - A Thai basil with larger leaves, plus purple ornamental, edible flowers. Purple stems hold flat, 2-3" long leaves that have a cinnamon/clove flavor with hints of anise. Very good downy mildew tolerance. Plants reach 14-20" tall. 80 days to maturity.

'Sweet Thai' - A sweet basil with authentic Thai flavor. Green, 2" long leaves have a spicy, anise/clove flavor coupled with showy purple stems and blooms. Plants reach 16-20" tall. 65 days to maturity. (no photo in catalog)

LETTUCE-LEAVED (*Ocimum basilicum*)

'Mammoth' - Huge, wide, crinkled and ruffled, shiny green leaves are twice as large as other Italian basil! This variety has a strong flavor, perfect for sauces, pestos, sandwiches and wraps. 18-24" tall by 16-18" wide. 85 days to maturity.

SMALL-LEAVED (*Ocimum basilicum*)

'Fino Verde' - This small and compact yet bushy variety produces very flavorful tiny basil leaves. Plants are very slow to bolt, three weeks later than the typical Genovese-type basil. Leaves have a sweet and pungent flavor, perfect for sauces and salads. Plants reach 12-18" tall. 65 days to maturity.

Cat Grass Mix (*Triticum, Avena, Hordeum, Secale, Linum*)

Exposure: full sun

A mix of barley, flax, oats, rye, and wheat grasses. We use a special non-puking formula from SproutPeople and add in some variegated cat grass seed too! (no photo in catalog)

NEW Cutting Celery (*Apium graveolens v. secalinum*)

Exposure: full sun

A leafy herb with bold celery flavor! Easier to grow than standard celery, this herb is a versatile ingredient for salads, soups, stews, and vegetable medleys. Also known as leaf celery or smallage, this plant has a spicier, black pepper flavor when compared to grocery store stalk celery. Technically a biennial, but should be treated as an annual and replanted every year in zones 4-6. 80-85 days to maturity. (no photo in catalog)

All varieties on this page 3.25" sold in trays of 18

Chives (*Allium sp.*)

Exposure: full sun

Garlic (*A. tuberosum*) - This perennial herb forms a slowly expanding clump of strappy, grass-like foliage 10-20" tall. White globe-shaped flowers bloom in late summer and are very attractive to pollinators. Both the leaves and bulb of this herb are edible. The leaves have a mild garlic flavor while the bulbs are strong and sharp if eaten raw. Also known as Chinese Leeks. 90 days to maturity.

***A. schoenoprasum* 'Staro'** - Another perennial herb, Staro is the "heaviest" of all the chives. Incredibly thick leaves are perfect for fresh use, freezing, and drying. Sweet, mild onion flavor. Pink globe-shaped flowers bloom in early summer and are very attractive to pollinators. 12-18" tall, 75-85 days to maturity. (no photo in catalog)



Chives Garlic

Cilantro (*Coriandrum sativum*)

Exposure: full sun

'Calypso' - The slowest bolting Cilantro to date! This prolific variety holds out at least 3 weeks longer than the straight species. Calypso produces large, uniform leaves that taste great. Plants reach 12-18" tall and wide. 50-55 days to leaf harvest; 120-150 days to seed. (no photo in catalog)

'Confetti' - Attractive, thin, ferny leaves makes chopping this herb a breeze! Its flavor is milder than typical cilantro and is best when plants are young, making this variety more suited to cut and come again harvesting. It's also slower to bolt than typical cilantro. 30-35 days to baby leaf harvest; 80-100 days to seed.



Cilantro 'Confetti'

NEW 'Cruiser' usup# 9363958 - Large leaves and sturdy stems! Compared to Calypso, Cruiser has a tidier, more upright habit and similarly excellent bolt resistance. 55 days to leaf harvest, 120-150 days to seed. (no photo in catalog)

NEW 'Dwarf Lemon' - A compact, dwarf cilantro with a distinct, lemony flavor and aroma, ideal for container gardening. This variety is also very fast to bolt, and perfect for harvesting coriander seed. 50 days to leaf harvest, 110 days to seed.



Cilantro 'Dwarf Lemon'

Dill (*Anethum graveolens*)

Exposure: full sun

'Bouquet' - This is the most widely grown cultivar of dill for a reason... It vigorously produces a ton of leaves, and then flowers early, so you have seed in time to pickle your garden cucumbers. Dill is also loved by swallowtail caterpillars, but Bouquet produces enough leaves that there's plenty to share. Plants reach 24-36" tall by 18-24" wide. 40-45 days to leaf harvest, 85-105 days to seed.



Dill seed head

Fennel (*Foeniculum vulgare*)

Exposure: full sun

'Bronze' - This vigorous, non-bulbing fennel has gorgeous, reddish bronze, finely textured foliage. Plants grow 36-48" tall (in flower) by 24-36" wide, and are slow to bolt, producing yellow flowers in mid-summer. Fennel is highly aromatic and flavorful, with a sweet anise flavor, traditionally used in salads and dressings. 50-60 days to maturity.



Fennel 'Bronze'

All varieties on this page 3.25" sold in trays of 18



Feverfew

Feverfew (*Tanacetum parthenium*)

Exposure: full sun

Feverfew's cute 3/4" daisy flowers, held above ferny foliage, bloom in mid-summer. When crushed its leaves have a citrus-like aroma or pungent camphor odor depending on who's doing the sniffing. This herb can be used both fresh and dried. It has been used medicinally for thousands of years in teas and compresses, and today it is taken in capsule form throughout the world. This upright plant grows to 24-36" tall by 18" wide, it's hardy to zone 5, flowers its first year, and it can easily reseed.

'Golden Moss' - This is a compact version of the straight species, but with golden yellow foliage. 6-12" tall and wide. 90-110 days to maturity.

Hyssop Mix



NEW Hyssop Mix (*Hyssopus officinalis*)

Exposure: full sun

A beautifully aromatic herb with a pungent tang suitable for meat dishes, beans and salads. Hyssop also makes an attractive plant for the border where it will attract bees and butterflies. This blend from Jelitto Seeds is a pretty mix of blue, pink and white flowers, blooming mid to late summer. 75-85 days to maturity.

Lavender (*Lavandula sp.*)

Exposure: full sun

This aromatic herb has gray-green needle-like foliage. Plants have beautiful fragrant blooms all summer, in shades of pink, blue, or purple. Lavender requires well-drained soil and detests overwatering. Lavender is most famous for its calming fragrance, but it also has medicinal and culinary uses. 60-80 days to maturity. For the most fragrant lavender, harvest when half of the flowers on the flower spike have bloomed.



Lavandula
'Hidcote
Superior'

NEW angustifolia 'Hidcote Superior' - A compact English Lavender that typically grows to 12-16" tall by 12-18" wide. This Jelitto Seed introduction is an improved version of the classic 'Hidcote', with better flowers on a more uniform and compact plant. Deep purple-blue flowers bloom in early summer.

NEW angustifolia 'Rosea' - An English Lavender with pink blooms! Delicate, pale pink flowers bloom above the gray-green foliage in summer. Plants reach 12" tall by 12-18" wide.



Lavandula 'Rosea'

NEW angustifolia 'Vera' - This English Lavender is a tried and true English heirloom that has a strong lavender scent. Lilac-purple flowers bloom in summer. Plants grow 18-36" tall. Perennial with good drainage. (no photo in catalog)

NEW x gingsii 'Goodwin Creek Grey' - This French lavender hybrid features dark purple flowers above fragrant, silvery-green foliage. Though not hardy in our area, it makes a wonderful container plant and can be brought inside for winter. A larger variety, growing to 24" tall, responds well to pruning. (no photo in catalog)

Exposure: full sun

Lemon Verbena (*Aloysia triphylla*)

A plant of many names! Other synonymous names include Lemon Beebrush, *Aloysia citriodora*, *Lippia citriodora*, *Lippia triphylla*, *Verbena citriodora*, and *Verbena triphylla*. The leaves of this herb have a strong lemon scent and flavor, even after drying. In tropical locations plants can reach up to 7-10' tall, but this annual will likely top out at 3' tall before winter comes. It also flowers in tropical locales, but will likely be flower-less due to our shorter growing seasons. Lemon Verbena leaves are used to add a lemon flavor to foods and beverages. Harvest leaves once the plant reaches at least 10" tall and has multiple leaves on each stem.



Lemon Verbena

All varieties on this page 3.25" sold in trays of 18

NEW Marjoram, Sweet (*Origanum majorana*) Exposure: full sun

A great seasoning for turkey, gravy, stuffing, duck, and pizza sauce! Aromatic gray-green leaves taste like a mild oregano with sweet hints of thyme. 80-95 days to maturity. (no photo in catalog)

Mint (*Mentha sp.*)

Exposure: full sun

Mints are widely distributed throughout the world, with species native to Eurasia, North America, Africa and Australia. Mint has been in use for thousands of years. It has been found in the burial tombs of ancient Egyptians and was loved by the Romans. There are over 600 varieties of mint, whose uses are many, including flavoring foods, both savory and sweet, hot teas and cold cocktails, herbal medicine, perfumery, and pest repellent. Mints are quite vigorous perennials that can spread quickly via runners. Their small flowers are typically white and borne on spikes above the plant in summer. Because they are so vigorous, mints can grow where other herbs will not. It's a great plant for building confidence in the beginning gardener.

Apple (*M. suaveolens*) - Fuzzy leaves have a fruity spearmint flavor. 12-24" tall and readily spreads. Pink to white flowers in mid-summer. Also sometimes called Woolly Mint. (no photo in catalog)



Mint 'Chocolate'



Mint Mojito



Mint 'Berries and Cream' in flower



Mint 'Blackcurrant'



Mint Variegated Pineapple (pg 38)

NEW 'Berries and Cream' - Small, dark green, blunt, oval-shaped leaves grow to about an inch long, and offer a mild, fruity menthol aroma and a minty, sweet yet subtle berry-like flavor. The fruity scent and taste makes them a perfect garnish for fruit dishes and summer cocktails. It produces tightly-clustered spikes of mauve flowers in late summer. This rare variety was created by culinary gardener and amateur botanist Jim Westerfield of Illinois, who also hybridized 'Hilary's Sweet Lemon' (listed below). 12-24" tall and readily spreads.

NEW 'Blackcurrant' - This unique variety features deep green leaves with a hint of purple, adding a splash of color to your herb garden. The leaves emit a sweet, fruity aroma reminiscent of black currants and spearmint. Typically grows 18-24" tall, spikes of mauve flowers attract pollinators in summer.

x *piperita citrata* 'Chocolate' - Leaves have a distinct chocolately aroma, reminiscent of Thin Mint cookies! Great for both hot and cold teas. It can also be added to salads for an unexpected bite of flavor and of course, desserts. This is a lower growing variety, with smooth, dark green leaves on contrasting maroon stems, reaches 12-24" tall and quickly spreads in the garden.

NEW 'Grapefruit' - This unique hybrid is a cross between apple mint and peppermint. This variety has slightly furry, deep green leaves that emit a lovely citrus-mint scent and are often used in teas. Lavender flower spikes bloom in late summer. Plants reach 12-14" tall and are said to be not quite as aggressive as the typical mint. (no photo in catalog)

NEW 'Hilary's Sweet Lemon' - This plant was the result of seven years of experimentation by amateur plant hybridizer Jim Westerfield in his rural Illinois garden. The variety arose from a cross between apple and lime mint. It has a strong, fruity scent similar to spearmint but with a bright hint of lemon, which lends itself very well to making lemonade. Plants reach 12-16" tall, light purple flowers bloom in summer. (no photo in catalog)

NEW *spicata* 'Kentucky Colonel' - Spearmint, perfect for Mint Juleps! Spearmint has a sweeter, more subtle flavor compared to other mints, with less menthol. Plants reach 12-24" tall and quickly spread in the garden. (no photo in catalog)

All varieties on this page 3.25" sold in trays of 18



Nasturtium 'Alaska Mix'



Nasturtium 'Ladybird Rose'



Nasturtium 'Peach Melba'



Nasturtium 'Salmon Baby'



Nasturtium 'Tom Thumb Mix'

NEW *M. x piperata citrata* 'Lime' - A refreshing and versatile herb that is a hybrid of spearmint and water mint. This plant is known for its bright green leaves and zesty citrus aroma. The flavor is tangy citrus-lime with subtle hints of mint. During summer, petite purple flower spikes attract pollinators. Plants reach 16-24" tall. (no photo in catalog)

Orange (*M. x piperata citrata*) - Highly aromatic leaves have a citrusy scent, and their flavor is stronger than most. Great for both hot and cold teas and desserts. Similar in appearance to chocolate mint, its leaves are smooth and dark green on contrasting maroon stems. Plants reach 24" tall and readily spreads. (no photo in catalog)

Mojito (*M. x villosa*) - Native to Cuba, this is the original inspiration and ingredient for its namesake cocktail. Plants have fuzzy, quilted, lighter green leaves on darker stems. Its flavor is of classic, refreshing mint. Plants reach 24" tall and quickly spreads in the garden. (photo on previous page)

Variegated Pineapple (*M. suaveolens* 'Variegata') - Apple green leaves are edged in cream and white. As the name suggests, the aroma of this mint reminds one of pineapple. A larger variety, growing 24" tall that readily spreads in the garden. Only hardy to zone 6. (photo on previous page)

Nasturtium (*Tropaeolum* sp.)

Exposure: full sun

Native to the west coast of South America, where Incans used it as a salad vegetable and medicinal herb. Nasturtiums quickly spread through Europe after they were brought home by Spanish conquistadors. They arrived in the US as early as 1759 and Thomas Jefferson planted them in his vegetable garden at Monticello. The entire plant is edible. Leaves and flowers have a sweet, peppery flavor and are always eaten fresh. The tight buds and seeds can be pickled and used in place of capers. Nasturtium are cold sensitive, should be protected from frost, and perform well in average garden soils.

'Alaska Mix' - Green leaves are splashed and blotched in white. Single, 2" wide flowers are a mix of yellow, crimson, cherry, salmon, and orange. Plants reach 12-14" tall and wide. These will be sown 2-3 per pot to ensure a mix for your customers. 55-65 days to maturity.

'Empress of India' - Victorian heirloom from 1889. Small, dark blue-green leaves and smoldering scarlet flowers make a striking contrast on mounded, non-vining plants. 70-85 days to maturity. (no photo in catalog)

'Ladybird Rose' - Cream and pink flowers with purple hues and veins, each bloom has a slightly different coloration. A smaller variety, growing 12" tall by 12-18" wide. 80 days to maturity.

NEW 'Peach Melba' - Very early to flower! Dwarf, compact plants only reach 10-12" tall, but bloom early and continue until frost. The eye-catching flowers are creamy yellow with raspberry splashed throats. 60 days to maturity.

'Salmon Baby' - Ruffled, semi-double salmon-orange blooms contrast nicely with the darker green foliage. The smallest variety we offer, growing 8-12" tall by 12-18" wide. 80 days to maturity.

NEW 'Tom Thumb Mix' - Another dwarf variety only growing 12-16" tall. Flowers are held above the leaves and come in a range of colors, including cream, soft tangerine orange, dark pumpkin orange, and brick red. 65-80 days to maturity.

All varieties on this page 3.25" sold in trays of 18

Oregano (*Origanum sp.*)

vulgare 'Aureum' - A golden yellow oregano! The flavor of Golden Oregano is milder than its green counterpart. 6-12" tall by 12-18" wide. 45 days to maturity.



Oregano 'Aureum'

NEW Greek (*O. vulgare hirtum*) - Incredibly aromatic and deeply flavorful, Greek Oregano is a staple in the Mediterranean kitchen, great for pizza and Italian cooking. White flowers bloom in summer. Perennial if sited in dry, well-drained soil. Plants reach 24-30" tall. 80-90 days to maturity. (no photo in catalog)

vulgare 'Hot and Spicy' - This highly aromatic herb has a strong, somewhat spicy flavor that is great for Italian or Mexican dishes. Grows 12-18" tall and wide, full sun. Tiny flowers bloom in summer. 45 days to maturity.



Oregano 'Hot and Spicy'

NEW Italian (*O. x majoricum*) - A cross of Oregano and Marjoram that has smaller leaves and a milder flavor with more citrus notes. Plants reach 18-24" tall, 90 days to maturity. (no photo in catalog)

vulgare 'Variegatum' - Small green leaves are edged in white. They have a bold and earthy flavor with a slight bitterness. Used most frequently in Italian cuisine. Pale pink flowers bloom in summer. 12-16" tall by 16" wide. 45 days to maturity. (no photo in catalog)



Oregano 'Variegated'

Parsley (*Petroselinum crispum*)

'Paramount' - An improvement over typical curly varieties, Paramount is dark verdant green with dense, triple-curved, frilly leaves. Adapts well to most growing sites. 85 days to maturity.

'Peione' - An improvement on the industry standard, Italian Giant. Peione is more vigorous, and has larger, sweeter, darker green leaves on thick upright stems, making harvesting a breeze. Strong regrowth allows for more frequent harvests, but plants prefer that you cut and come again rather than harvesting it all at once. Plants stay compact, reaching 12-18" tall by 8" wide. Bolt tolerant with improved disease resistance. 75 days to maturity. (no photo in catalog)



Parsley 'Paramount'

Rosemary (*Rosemarinus officinalis*)

Rosemary has gray green needle-like leaves and white, pink, or blue flowers in early summer. It's typically hardy to zone 8, prefers well-drained soil, full sun, and it is fairly resistant to most pests and plant diseases. The leaves have a pungent, slightly bitter taste, used fresh or dried, usually to season food. 80 days to maturity.

NEW 'Blue Lagoon' - This semi-prostrate variety reaches 24" tall by 32" wide and has a somewhat upright to softly cascading habit. In more temperate zones, it features vivid blue flowers in spring. (no photo in catalog)

NEW 'Foxtail' - A unique variety of rosemary known for its distinctive growth habit. Foxtail forms a bushy dome of aromatic, dark green, needle-like leaves that are tightly stacked. The long fluffy branches arch over and turn upward at their tips, giving the plant an intriguing appearance. In warmer zones, pale blue flowers bloom in spring. Plants reach 18-24" tall by 24" wide.

NEW 'Gorizia' - Discovered in and named for Gorizia, Italy and introduced in 1986. The leaves of this variety are twice the size of normal rosemary on thick rigid stems that can double as skewers. It has an upright habit, reaching 36-48" tall by 24-36" wide if given excellent drainage. (no photo in catalog)



Rosemary 'Foxtail'

All varieties on this page 3.25" sold in trays of 18



Rosemary 'Huntington Carpet'



Rosemary 'Tuscan Blue'



Sage 'Berggarten'



Sage Golden Variegated ('Icterina')



Sweet Annie, foliage and flowers

ROSEMARY continued...

NEW 'Huntington Carpet' - This herb forms a beautiful cascading carpet of aromatic needle-like foliage, growing 6-12" tall by 36-48" wide. In more temperate climates, powder blue flowers bloom in spring.

'Salem' - Supposedly the hardiest rosemary available with excellent tolerance of hot humid summers. One source says the name is Salem because this rosemary is hardy as far north as Salem, Massachusetts, while others say it was bred in Salem, North Carolina. Plants can reach 24-36" tall by 12-24" wide, with light blue flowers in late spring. (no photo in catalog)

NEW 'Speedy' - More vigorous and compact than the straight species, Speedy grows to be 24-30" tall and wide. In warmer climates where its hardy, light purple flowers bloom in spring. (no photo in catalog)

'Spice Island' - The story goes that this Rosemary is so flavorful that it was chosen by, and named for, the well known Spice Islands Spice Company. Very upright habit. (no photo in catalog)

'Tuscan Blue' - A vigorous upright grower with deep blue flowers, blooming longer than your typical rosemary.

Sage (*Salvia officinalis*)

Exposure: full sun

Sage has been cultivated for thousands of years for both medicinal and culinary purposes. Usually hardy to zone 4, but only if sited in well-drained soil. Strongly aromatic leaves average 5" long. Color ranges from blue-gray to bright green, and the foliage is usually soft and fuzzy or smooth and pebbled. Plants can reach 24" tall, with blue flowers in early summer. 75 days to maturity.

NEW 'Berggarten' - This German cultivar has strongly aromatic, broad, silvery-gray leaves. Plants can grow 12-24" tall x 36" wide. Its named after the mountain gardening area of a large estate in Hanover, Germany called Herrenhauser.

NEW 'Berggarten Variegated' - A variegated version of the classic Berggarten Sage. Silvery-green leaves have irregular creamy white edges. Grows 12-24" tall x 36" wide. (no photo in catalog)

Golden Variegated ('Icterina') - This sage has chartreuse leaves edged in bright gold. Keep plants trimmed to encourage fresh, new growth for the best flavor. Plants grow 24" tall by 18-24" wide.

'Grower's Friend' - This sage is an outstanding choice because it rarely, if ever, blooms! No need to fret over plants bolting. Velvety gray-green leaves have a nice clean sage flavor. Plants grow 18" tall. (photo on pg 3)

'Tricolor' - Ornamental and edible, the leaves of this sage are green with pink, white and purple variegation. Smaller plants only grow to 12-18" tall. (no photo in catalog)

NEW Sweet Annie (*Artemisia annua*)

Exposure: full sun

Also known as sweet wormwood, sweet sagewort, annual mugwort or annual wormwood. It features beautiful, deeply cut, sweetly aromatic leaves and small green-yellowish flowers that bloom in loose panicles. Plants grow 24-40" tall. Sweet Annie is primarily grown for its medicinal properties rather than its culinary uses. It's used in traditional Chinese medicine where it is known as Qing hao. 190-240 days to maturity. Best harvested as the plants begin to flower. Also, wear gloves when harvesting.

All varieties on this page 3.25" sold in trays of 18

Thyme (*Thymus sp.*)

Exposure: full sun

There are almost 350 species of Thyme, but only a handful are used as an herb. Culinary thyme is suspected to have originated in the Mediterranean, and has been in use since the time of the ancient Egyptians, who valued it for its disinfectant and antiseptic properties. All of the thyme we are growing are perennials, as long as they have decent winter drainage. 90 days to maturity.

citriodorus 'Archer's Gold' - This is a low-growing, mat-forming variety with brilliant gold leaves in spring and early summer. In shade, the plants are green. Pink flowers bloom in mid to late summer. Archer's Gold is a form of lemon thyme, with a great citrusy-thyme flavor, perfect for chicken and fish recipes.

citriodorus 'Cascata Lemonade' - Our favorite thyme, smells just like lemonade! Use it to add a citrus kick to meals or make a refreshing lemon tea. As the name suggests, this variety has a trailing, cascading habit. Pink flowers bloom in mid-summer.

NEW *citriodorus* 'Doone Valley' - A mat-forming, evergreen thyme with a pleasant lemony fragrance. This low, creeping variety features dark green foliage, tipped with bright gold in fall and winter. It grows up to 2-4" tall by 12-24" wide. In early to mid-summer, the plant is smothered in spikes of small, lavender-pink flowers that attract bees and butterflies. This herb is best used fresh as the lemony flavor does not hold up well when cooked.

NEW *pulegioides* 'Foxley' - Typically used in tea, this variegated variety is also a substitute for common thyme in the kitchen. Perennial in well-drained soils, growing 8" tall by 16" wide. Pale pink flowers bloom in summer, attracting pollinators!

English Common (*T. vulgaris*) - The seed/strain we're growing for 2024 is from High Mowing Organic Seeds, and hardy to zone 4, also qualifying it as a Winter Thyme. (photo on pg 44)

NEW French Summer and German Winter (*T. vulgaris*) - Winter versus Summer thyme: both of these are botanically classified as *Thymus vulgaris*, with the "Summer" name assigned to *T. vulgaris* strains that are more pungently flavored and less hardy, typically zone 6. "Winter" is usually assigned to *T. vulgaris* strains that are more cold hardy, this one to zone 5, but possibly not as aromatic. Our Summer and Winter Thyme seed was sourced from Johnny's Selected Seeds. (no photo in catalog)

NEW Juniper (*T. leucotrichus*) - aka Moonlight Thyme. Silvery, rigid needle-like leaves have a sharp, spicy flavor. This thyme forms a low growing mat, 6" tall by 12" wide, and blooms profusely in early summer. Perennial to zone 5 if sited in well-drained soil.

Lavender (*T. thracicus*) - aka Woollystem Thyme. Close your eyes and smell this plant... it smells exactly like lavender! Not recommended for savory dishes as the flavor can be overpowering, but can be used sparingly in desserts and teas. This plant has a low, ground hugging habit, only reaching 4-6" tall, with a spread up to 18". Dark gold stems are covered in mini leaves. Pale violet to pink flowers bloom in early summer.

NEW Lemon (*T. citriodorus*) - This thyme has incredibly cute, small green leaves. Lemon scented and flavored, this herb is great for adding to salads and fish dishes. Upright plants grow 6-12" tall by 8-12" wide. Pale pink flowers bloom in mid-summer, attracting pollinators to the garden. (no photo in catalog)

All varieties on this page 3.25" sold in trays of 18



Thyme 'Archer's Gold'



Thyme 'Cascata Lemonade'



Thyme 'Doone Valley'



Thyme 'Foxley'



Thyme Juniper



Thyme Lavender



Thyme Orangelo



Thyme Pizza



Thyme 'Rose Scented'



Thyme 'Spicy Orange'



Thyme Variegated Lemon

THYME continued...

NEW *citriodorus* 'Lime Golden' - This delightful plant is adorned with bright green to chartreuse leaves that emit a refreshing lime fragrance. It's best used in fresh applications that allow the citrusy aroma to shine through. The flavor does not hold up well to cooking. In summer, tiny light pink flowers bloom, attracting pollinators. Plants reach 10-12" tall and wide. (no photo in catalog)

NEW Orangelo (*T. fragrantissimus*) - This French thyme is incredibly vigorous and easy-to-grow, even in poor soils. For peak flavor, harvest leaves just before it blooms. The taste is earthy thyme with a bright note of minty orange, distinctly sweeter and less pungent than German Winter and Summer thyme. If plants are allowed to bloom in summer, they form a carpet of small, blush pink flowers that pollinators adore. Hardy to zone 6, possibly even to zone 4 with optimum drainage.

NEW Pizza (*T. nummularius*) - Native to Turkey and Iran, but with all the flavor of Italy! Also called Italian Thyme, the flavor of this herb is a blend of oregano and thyme. Besides its use as a culinary herb, this thyme is also added to herbal teas for its calming effect on the body. Plants grow 12-15" tall and wide, and pink flowers bloom in early summer.

'Rose Scented' - This thyme has an undeniably sweet, floral scent. Like lavender thyme, avoid use in savory dishes as the floral flavor can be quite strong. Try making a rose-scented tea. Its growth habit is semi-upright, forming cute tufts up to 3-5" tall. Lavender-pink flowers bloom in summer.

citriodorus 'Spicy Orange' - As the name suggests, this thyme smells of orange spice. The fine, green, needle-like leaves are a great addition to poultry, fish, or pork dishes. Compared to Archer's Gold, Spicy Orange has a more trailing habit, eager to cascade over the edge of its container. Pink flowers bloom in early to mid-summer.

NEW *pulegioides* 'Tabor' - A vigorous variety with large, rounded glossy leaves. Tabor is extremely aromatic and great for cooking. It has a unique flavor profile described as sweet and savory, with hints of peppermint, lemon, oregano, and cinnamon. Hardy to zone 6 if planted in extremely well-drained soil. Plants grow 6-8" tall by 16-18" wide.

Variegated Lemon (*T. citriodorus* 'Variegata') - This thyme has incredibly cute, small green leaves that are vividly edged in bright white. Lemon scented and flavored, this herb is great for adding to salads and fish dishes.

All varieties on this page 3.25" sold in trays of 18



Thyme 'Tabor'



Thyme Common

BERRIES

Blackberries, thornless (*Rubus sp.*) Exposure: full sun

'Big Daddy' ppaf - A vigorous, disease resistant florican type of thornless blackberry producing large crops of huge, sweet berries in July. Floricane plants fruit on second year canes. These berries are exceptional for fresh eating but hold up well for freezing and jams/jellies. Shrubs grow 4-6' tall by 4-5' wide.

Prime Ark Freedom ('APF-153T') pp# 26,990 - Introducing the world's first thornless primocane (fruiting on new wood) blackberry! Prime Ark Freedom is an improved version of Prime Jim, with resistance to rust, and it's drought tolerant once established. Fruit is produced from mid-June until the first hard frost on both this year's and last's years growth. Shrubs reach a mature size of 4-5' tall by 3-4' wide.

'Triple Crown' - Summer bearing florican; named for its three attributes: flavor, productivity and vigor. This extremely hardy variety is disease resistant and produces very large, flavorful berries. The berries begin to ripen in mid-July and you can harvest the large berries everyday, for over 30 days. (no photo in catalog)

Quart sold in trays of 10

True 1 gallon

Raspberries (*Rubus sp.*)

Exposure: full sun

'Caroline' - Fall bearing; with rich, full, and intense flavor, this raspberry is a great cultivar for the home gardener. Compared to Heritage, Caroline has sweeter berries, ripens two weeks earlier, is a heavier producer, and has better resistance to disease and insects. White flowers in May turn into red raspberries that begin to ripen in late August and continue until fall. Shrubs grow 4-6' tall by 4-5' wide.

'Double Gold' pp#24,811 - Everbearing; Double Gold produces a very tasty, deeply blushed, golden champagne-colored fruit with a distinctive conical shape. A vigorous grower, it will produce substantial crops. It earned the "double" in its name because it produces a summer and fall crop. Developed at Cornell's College of Agriculture and Life Sciences.

'Glencoe' - Summer bearing; Glencoe was developed by the Scottish Crop Research Institute. This incredible raspberry has SPINE-FREE canes which are easy to manage. The growth habit is bushy and less vigorous than most red raspberries, which are ideal traits for the homeowner. The fruit has a lovely intense flavor. Shrubs grow 4-6' tall by 4-5' wide.

Quart sold in trays of 10

True 1 gallon



Blackberry 'Big Daddy'



Blackberry Prime Ark Freedom



Raspberry 'Caroline'



Raspberry 'Double Gold'



Raspberry 'Glencoe'



Strawberry 'Allstar'



Strawberry 'Eversweet'



Strawberry 'Ozark Beauty'

Strawberries (*Fragaria sp.*)

Exposure: full sun

Strawberries are grouped into two types: Junebearing and everbearing. Junebearing produce one crop per year early in the season (typically June). The berries of Junebearers are normally larger than the berries produced by everbearing plants. Junebearers are sensitive to the length of day, and send out runners in spring as day length increases. Everbearing types are day-neutral (not sensitive to the length of day), producing its first crop in late spring and then subsequent crops at six week intervals throughout summer and into fall.

NEW 'Allstar' - A late-midseason Junebearing variety that is extremely vigorous and easy to grow. It is very productive, with copious yields of high quality fruit that is large and firm, with good flavor and color, perfect for eating fresh. It is resistant to leaf scorch, powdery mildew, and five races of red stele. Allstar is considered to be an improved 'Surecrop'.

'Eversweet' - Bred especially for the South, this everbearing, disease resistant strawberry tolerates temperatures of 100°F or more without loss of fruit quality. Its conical, bright red berries are sweet and firm, recommended for fresh eating or freezing. Mature plants reach 8-10" tall by 30-36" wide.

'Ozark Beauty' - An everbearing variety with high yields of large, deep red, firm, wedge-shaped fruit. This variety is resistant to leaf scorch and leaf spot. It will run freely if blossoms are removed. However runners of this variety may not produce fruit their first year. 6-8" tall by 36"+ wide.

3.25" sold in trays of 18 (one plant per pot)

Quart sold in trays of 10 (three plants per pot)

Notes

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.