

Smith's Gardens, Inc.

Wholesale Container Nursery

2025 Edibles: Vegetables, Herbs, and Berries!



Terms and Conditions of Sale

Issued January 1st, 2025

This is a wholesale price list only.

This catalog cancels all previous quotations.

DELIVERY:

All delivery of nursery stock is conducted in our vehicles by a member of our staff. Our driver will provide assistance with unloading; however, customers are requested to provide sufficient help to expedite it.

GENERAL DELIVERY SCHEDULE:

Tuesday & Wednesday - Central Ohio; orders should be placed no later than Monday at noon

Thursday - Southwest Ohio (Cincy, Dayton, etc); orders should be placed by Tuesday, 5 pm

Friday - Northern Ohio/Southern Michigan, Indianapolis, and Chicago; orders should be placed by Wednesday, 5pm

FREIGHT CHARGES:

	Distance from SGI	Minimum or Rate Charge	Minimum Invoice
Area 1	0-14 miles	\$35.00 or 4.0% of invoice	\$500
Area 2	15-39 miles	\$50.00 or 5.0% of invoice	\$500
Area 3	40-69 miles	\$75.00 or 6.0% of invoice	\$750
Area 4	70-99 miles	\$110.00 or 8.0% of invoice	\$750
Area 5	100-149 miles	\$130.00 or 8.5% of invoice	\$1,000
Area 6	150-249 miles	\$180.00 or 9.5% of invoice	\$1,000
Area 7	250-449miles	\$400.00 or 9.5% of invoice	\$3,000

For all other areas please call for a freight quote.

Freight Charges are subject to change without notice based on the fluctuating conditions of the current market.

FUEL SURCHARGE:

For 2025, we will continue to suspend fuel surcharges on all shipments. The fuel surcharge will be re-instated if the EIA Midwest average for diesel fuel rises above \$4.30. Our pricing is based on the U.S. Energy Information Administration Index (EIA). We will review this data on a weekly basis.

If re-instated, the fuel surcharge will remain independent from our base rates shown above and will be shown as a separate line item on your invoice. The fuel surcharge amount will be charged on a mileage basis, using the OOIDA fuel surcharge calculator.

We deeply appreciate your understanding and partnership with us in helping to share the dilemma of fuel cost increases. We hope that by sharing this burden together, we can continue to supply you and your customers with the high quality plants and service you've come to expect from Smith's Gardens.

PRODUCT AVAILABILITY:

Plants listed will be available for the 2025 season; however, not all of the plants listed will all be available at all times. Please call ahead or check our website to confirm availability.

GUARANTEE:

We guarantee our plants to be healthy, and to the best of our knowledge, true to name. We will replace or refund the price paid for any plants that prove to be otherwise. It is agreed that the original price paid shall be the maximum damages to which the purchaser is entitled. We will not be held responsible for any other expenses, losses, or inconveniences which the purchaser may sustain as a result thereof. Legal jargon aside, if you are not satisfied with our products, we appreciate knowing just that. Please allow us the opportunity to fix it.

TERMS:

Net 30 days on approved credit. All new accounts are paid in cash or credit card. A 3% service fee is applied to all credit card payments. We will not accept personal checks from new customers until credit is approved. Past due accounts will be assessed a 4% service charge per month.

LOCATION:

We are located at 7520 Home Rd., Delaware, Ohio; west of the Scioto River, between Rt. 745 and Jerome Rd. in southern Delaware County. (See map on page iv) Plan to visit us anytime you are in the area.

HOURS:

March – November

Monday – Friday 8:00 am – 4:30 pm

Saturday Closed

April – July: We are probably working but call ahead to be sure. Arrangements can be made for someone to be there.

Sunday Closed

December - February

Closed for the winter but please call if you have any questions. Again, arrangements can be made for someone to be there.

CONTACT US:

phone: 740-881-6147

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email: sales@smithsgardensinc.com

web: www.smithsgardensinc.com

user name: sgi password: perennials

Live availability and online ordering also available on OrderEase

Edibles 2025

Welcome

We are starting our fifth 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!

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 and biologicals like mites and nematodes to control insects.

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

What's New for 2025?

In response to your feedback, we've added almost 20 new tomatoes to our lineup, with multiple selections coming from the Dwarf Tomato Project. We're also completing a second propagation house so that we may continue adding more rotations and more varieties, increasing our selections of basil, dill, lavender, lemon balm, and raspberries.

New Edible Varieties

Bean 'Jade', 'Provider', and 'Tenderette'
 Bean (Heirloom) 'Vermont Cranberry Shell'
 Bunching Onion 'Marksman', 'Parade', & 'Scarlet Bandit'
 Cauliflower Sprouting 'Fioretta 70'
 Cucumber Pickler 'Pick a Bushel'
 Cucumber Slicer 'Diva'
 Eggplant Italian 'White Star'
 Eggplant Japanese 'Fairy Tale'
 Greens Arugula 'Dragon's Fire'
 Greens Asian 'Tokyo Bekana'
 Greens Kale 'Kale-idoscope Mix'
 Greens Spinach 'Seaside'
 Greens Swiss Chard 'Joy's Midnight'
 Lettuce 'Cheap Frills Mix'
 Pea 'Little SnapPea Crunch'
 Pepper Hot Ghost 'Wicked Ghost'
 Pepper Hot Habanero 'Helios' & 'Large Brown'
 Pepper Medium Jalapeno 'NuMex Pumpkin Spice'
 Pepper Mild 'Mariachi'
 Pepper Mild Cherry 'Red Hot Cherry'
 Pepper Mild Jalapeno 'Pot-a-peno'
 Pepper Mild Pimento (Heirloom) 'Alma Paprkia'
 Pepper Sweet Bell 'King Arthur', 'Nikita', 'Purple Star', and 'Sunbright'
 Rhubarb 'Goliath'
 Squash Summer 'Sunbeam'
 Squash Winter Acorn 'Autumn Delight'
 Squash Winter Buttercup 'Bonbon'
 Squash Winter Butternut 'Butterscotch PMR'
 Squash Winter Spaghetti 'Tivoli'
 Tomato Cherry: 'Artisan Pink Tiger', (Heirloom) 'Austin's Red Pear', 'Cherry Falls',

Tomato Cherry cont.: 'Dwarf Mocha's Cherry', 'Geranium Kiss', 'Gold Nugget', 'Sweet Cheri-rette', 'Sweet Pea', 'Tropical Sunset'

Tomato Salad: 'Dwarf Franklin County', 'Dwarf Round Robin', 'Glacier', 'Husky Red', 'Kookaburra Cackle', 'Pink Boar'

Tomato Slicer: 'Arkansas Traveler', 'Beefy Purple', 'Bush Beefsteak', 'Dwarf Awesome', 'Dwarf Metallica', 'Jetsetter', (Heirloom) 'Paul Robeson', 'Tasmanian Chocolate'

Tomato Beefsteak: 'Artisan Orange Jazz', 'Big Brandy', (Heirloom) 'Big Raspberry', 'Copia', 'Dwarf Choemato', (Heirloom) 'New Big Dwarf', 'Solar Flare', (Heirloom) 'Virginia Sweets'

Tomato Paste: 'Banana Legs', 'Dwarf Sneaky Sauce', & 'Saucy Lady'

Watermelon (Heirloom) 'Dixie Queen' & (Heirloom) 'Moon and Stars'

Zucchini 'Bush Baby', 'Cash Machine', 'Golden Star', 'Green Zebra', 'Jackpot', & 'Sunstripe'

Basil: Genovese 'Lihi Prospera Active DMR', 'Everleaf Lemon', 'Everleaf Thai Towers', Greek 'Pluto', Lemon 'Lime', & Little-leaved 'Boxwood'

Catmint

Dill 'Ella' and 'Teddy'

Lavender English 'French Perfume'

Lavender Fernleaf 'Torch Blue'

Lavender Spanish 'Bandera Pink', 'Bandera Purple', and 'Royal Anouk'

Lemon Balm 'Limoncello' and 'Mandarin'

Parsley 'Forest Green' and 'Green Dream'

Stevia, Candyleaf

Blackberry 'Ebony King'

Raspberries 'Boyne', 'Brandywine', & 'Heritage'



Crop of Flatleaf Parsely 'Peione'



Tomato

Basil

Chives



Cat Grass Mix



Sage 'Grower's Friend'



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.



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



Peppers harvested from the same plant above



Squash 'North Georgia Candy Roaster' & 'Guatemalan Blue Banana' pg 23 & 24
Amy's garden



Squash 'Pink Panther', pg 24
Amy's garden



A colorful harvest from Ken & Linda's garden



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



Tomato 'Geranium Kiss' pg 26
Amy's garden



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



Lettuce 'Dark Lollo Rossa' pg 12
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.

GREEN BEAN (*Phaseolus vulgaris*)

'Amethyst' - Bush type reaching 18" tall by 12-18" wide. Brilliant purple stringless pods with green interiors 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.

NEW 'Jade' - Compact, bush type, disease resistant plants produce tasty, tender, deep green pods that average 6-7" long. Bred to be high-yielding even under cold or heat stress. Harvest when pods are thin, but firm and crisp. 50-55 days to maturity.

'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)

NEW 'Provider' - The earliest green bean! This easy to grow variety tolerates cool soils meaning it can be planted earlier. Compact, bush type plants produce straight, meaty green beans 5-6" long, excellent for freezing and canning. Introduced in 1965 by Dr. Hoffman of the U.S. Vegetable Laboratory in South Carolina. 50 days to maturity. (no photo in catalog)

'Red Swan' - A newer bush type, the result of crossing a pinto bean with a purple-podded bean. This open pollinated variety produces a nearly true red shaded green bean. Hues range from pale rose to deep magenta. Stringless beans reach 4-5" long with a deep earthy flavor, similar to a Romano bean. 55 days to maturity.

'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)

NEW 'Tenderette' - This compact bush type produces excellent yields of 5-6" long, slender, stringless, dark green beans. Resistant to Bean Mosaic Virus, Pod Mottle, and Curly Top Virus. Bred by the Charter Seed Company of Twin Falls, Idaho and introduced in 1962. 55 days to maturity.

'Velour' - A 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)

NEW 'Vermont Cranberry Shell' - A New England heirloom that dates back to pre 1800's. This bush bean has a compact habit, not to be confused with the True Red Cranberry pole bean that's also a New England heirloom. This versatile variety can be used as a green/snap bean, shell bean, or dry bean (which store exceptionally well). Pods begin green splashed in pink, then mature to bright pink shells splashed with cream, hiding beans that begin white with red flecks, before maturing to a darker cranberry red. 55-60 days to snap, 65-70 days to shell, 95 days to dry.



Green Bean 'Amethyst'



Green Bean 'Jade'



Green Bean 'Red Swan'



Green Bean 'Tenderette'



Bean 'Vermont Cranberry Shell'

All varieties 3.25" sold in trays of 18

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



Lima Bean 'Henderson's Bush'

BEANS continued...

LIMA BEAN (*Phaseolus vulgaris*)

'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 lima beans of excellent quality. 65-75 days to maturity.



Broccoli 'Artwork'

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.



Broccoli 'DeCicco'

'Artwork' - Artwork is a unique and beautiful dark green stem broccoli that starts similar to a regular crown broccoli but about 10 days after harvesting that first crown, tender tasty long side shoots appear, and continue well into the season. Harvest shoots when the stem is around one inch in diameter. Produces 10-20 shoots per plant, plus the central crown. Plants reach 24-30" tall by 8-12" wide. Slow to bolt and a 2015 AAS Vegetable Winner. 85 days to full crown maturity. F1 hybrid.

'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.



Broccoli 'Purple Peacock'

'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.



Broccolini 'Aspabroc'

Broccolini (*Brassica oleracea*)

Exposure: full sun

'Aspabroc' - The original Broccolini! Aspabroc resembles broccoli raab, but with a smooth, asparagus-like stem. Harvest often to encourage better side shoot production. This plant has a nice, upright habit and a mild, slightly spicy taste. 55 days to maturity. F1 hybrid.

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

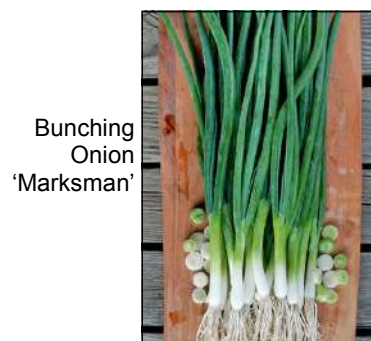
Bunching Onions (*Allium sp.*)

Exposure: full sun

NEW 'Marksman' - Also called a salad onion, Marksman is a new interspecific hybrid that combines the non-bulbing qualities of *A. fistulosum* with the reduced pungency of *A. cepa*, creating a high-quality bunching onion with excellent taste and bright white shanks that are easy to peel. Early, only 40-45 days to maturity.

NEW *fistulosum* 'Parade' - A uniform, bright white bunching onion, that stands stiffly upright, not a single leaf leaning over! Vigorous, with mild onion flavor and no bulbing, making for quick and easy cleaning. From Bejo Seeds. 65-70 days to maturity.

NEW *cepa* 'Scarlet Bandit' - A beautiful, scarlet red variety with white flecks and streaks, this bunching onion does bulb ever so slightly if left in the garden to mature. It will even overwinter in protected or mild climates. 60-70 days to maturity.



Bunching Onion 'Marksman'



Bunching Onion 'Parade'



Bunching Onion 'Scarlet Bandit'

Cauliflower, Sprouting

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.

NEW 'Fioretta 70' - This sprouting cauliflower produces sweet and tender, light green stems with white florets. First heads form, and they can be harvested at this stage, but with a little patience the heads elongate into dainty florets. Harvest anytime up to about 8" tall, these florets are perfect for serving raw with dip or light cooking. Harvest before weather surpasses 80°F. Heat stress can result in purpling and uneven curds. F1 hybrid, 70 days to maturity.



Cauliflower 'Fioretta 70' (heads)



Cauliflower 'Fioretta 70' (elongated florets)

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

Cucumbers (*Cucumis sativus*)

Exposure: full sun



Cucumber 'Gracie'



Cucumber 'Pick a Bushel'



Cucumber 'Bush Early Spring Burpless'



Cucumber 'Diva'



Cucumber 'Garden Sweet Burpless'



Cucumber 'Muncher'

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

'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)

NEW 'Pick a Bushel' - A compact bush type, vining to about 24", making this a great choice for patio gardens. The sweet, light green cucumbers have a nice firm texture, perfect for pickling when harvested early or leave cukes on the vine to grow a little longer, and harvest for slicing, at 6" long. 2014 AAS Vegetable Winner. 50 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.

NEW 'Diva' - Thin-skinned cucumbers are distinctly crisp, sweet, and bitter-free. Adapted to open-field production and a fantastic choice for the home gardener. High yielding and parthenocarpic, Diva does not require pollination to set fruit. Plants will produce seedless cucumbers if isolated from other varieties. Harvest at 5-7" long. 2002 AAS Vegetable Winner. 60 days to maturity.

'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.

'Saladmore Bush' - The smallest bush type we offer, vines grow 24-26" long making it a great choice for containers or small gardens. Harvest the sweet, crisp cucumbers when 7-8" long by 2" wide. Averages 10-12 fruit per plant. 2014 AAS Vegetable Winner. Resistant to Cucumber Mosaic, Scab, Anthracnose, and Powdery Mildew. F1 hybrid from Seeds by Design. 55 days to maturity. (no photo in catalog)

'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)

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

CUCUMBERS SLICER continued...

'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' - This Chinese heirloom produces long, ribbed, dark green fruit that can grow to 18" long. The flavor is very mild, sweet, crisp, and burpless. Parthenocarpic, this heirloom does not require pollination to set fruit. Plants will produce seedless cucumbers if isolated from other varieties. Suyo Long cucumbers do not naturally grow straight, and can form interesting shapes, like curls, 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. (no photo in catalog)



Cucumber 'Suyo Long'



Eggplant Italian 'Black Beauty'

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.

ITALIAN

'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.



Eggplant Italian 'Rosa Bianca'

'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 'White Star'

NEW 'White Star' - Tall, vigorous plants produce high yields of bright white, 5-7" long, teardrop-shaped eggplants. Plants will require staking to stay upright. The inside of this fruit is just as bright as the outer skin, without a trace of bitterness. Can be harvested as a baby or full grown. F1 hybrid, 55 days to baby, 75 days to maturity.

JAPANESE

NEW 'Fairy Tale' - A petite "patio" variety with miniature eggplants! Plants only grow 18-24" tall, producing 2-4" elongated fruit that are violet streaked white with a green calyx cap. They have a wonderful flavor with no bitterness and very few seeds. 2005 AAS Vegetable Winner, F1 hybrid. 65 days to maturity.

'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)



Eggplant Japanese 'Fairy Tale'

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



Eggplant Japanese 'Orient Charm'

JAPANESE continued...

'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" long by 1.5-2.5" round. The fruit is thin-skinned, with 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.



Arugula 'Dragon's Fire'

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 that one third of the plant) you can greatly extend the bounty of your harvest. We will be listing the lettuce varieties separately on page 12.



Greens 'Tokyo Bekana' baby leaves

ARUGULA (*Diplotaxis tenuifolia*)
NEW 'Dragon's Fire' - Green, deeply lobed, oak leaf-shaped leaves feature vivid, flaming red veins. This spicy, flavorful arugula is perfect in salads and sandwiches. 45-55 days to maturity.

ASIAN (*Brassica rapa var. chinensis*)
aka non-heading Chinese Cabbage

NEW 'Tokyo Bekana' - Tokyo Bekana is a loose-headed, lightweight cabbage that is often mistaken for lettuce due to its light texture and similarities in flavor and appearance. This fast growing selection has "blonde" to light green leaves with a ruffled texture. This green can be harvested when young and only 3-4" tall. Or you can allow the heads to mature into 8" long, pale green leaves with a prominent white, mild and crunchy midrib. This is a "cut and come again" variety, producing several crops throughout the growing season. F1 hybrid, 18 days to baby leaves, 45 days to full size.



Greens 'Tokyo Bekana' full size leaves

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.



Bok Choy 'Toy Choy'

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

KALE (*Brassica sp.*)

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. (no photo in catalog)

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 midribs. 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.



Kale 'Dazzling Blue'



Kale Siberian Red

NEW 'Kale-idoscope Mix' - A colorful, eye-catching, in-house blend of reliable varieties. 30 days to baby leaves; 60 days to maturity. The mix:

- 1) Black Magic - listed above
- 2) Dazzling Blue - listed above
- 3) KX-1 - a striking, glossy, red, deeply toothed baby leaf kale with bright green petioles that is vigorous and fast growing
- 4) Medusa - waxy, deeply lobed, and heavily frilled dark green leaves have contrasting magenta veins. Plants are tall and vigorous
- 5) Siberian Red - listed below

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.



Spinach 'Red Tabby'

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.



Spinach 'Seaside'

NEW 'Seaside' - Upright, dark green leaves are smooth and thick. The uniform foliage stays small, extending the "baby leaf" harvest window. Great Downy Mildew resistance. Slow-bolting and a good choice for spring and summer gardens. F1 hybrid, 30 days to maturity.

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.



Swiss Chard 'Bright Lights'

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



Swiss Chard
'Joy's
Midnight'

GREENS, SWISS CHARD continued...

NEW 'Joy's Midnight' - This variety was initially selected from Bull's Blood beet for having larger chard-type leaves, and then selected further for nearly luminescent orange-yellow midribs. The incredibly dark leaves are smaller than the typical swiss chard, but they have the classic chard flavor, and can be harvested as baby or full grown leaves. Both flavor and color intensify as the plant matures. 30 days to baby leaves, 60 days to maturity.



Lettuce 'Buttercrunch'

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.



Lettuce 'Dark Lollo Rossa'

NEW 'Cheap Frills Mix' - This delightful blend of lettuce and mustard greens creates a vibrant, flavorful salad with a variety of textures. 21-30 days to baby leaves; 45-60 days to maturity. (no photo in catalog) This mix consists of:

- 1) Black Hawk Lettuce - an incredibly dark, glossy, and super frilly loose-leaf lettuce
- 2) Frizzy Mix Mustard - a mix of purple and green leaves that are incredibly frizzy and frilly, with a spicy mustard bite
- 3) Tango Lettuce Mix - deeply lobed leaves with curled margins in red and green, a strong regrower, perfect for a "cut and come again" garden



Lettuce 'Freckles'

'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. (also pictured on pg 4)

'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.



Lettuce 'Mesclun Blend'

'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.

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

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.

'Minnesota Midget' - This mini cantaloupe produces sweet, single serving fruit, averaging 4" across, and they ripen quicker than the average melon. Compact vines only spread 36-48", with each plant producing 6-8 melons. Cut in half and add a scoop of vanilla bean ice-cream as a good treat! Introduced in by the University of Minnesota in 1948. Resistant to fusarium wilt. 60-80 days to maturity. (no photo in catalog)

'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.

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)

NEW 'Dixie Queen' - Introduced 1935, this fast growing American heirloom is perfect for any summer get together. The large 40 pound melons have a bright red interior that is very solid, crisp, juicy, and sweet with off white to beige seeds. Its outer rind is smooth, and a greenish ivory color with dark stripes. 80 days to maturity.

NEW 'Moon and Stars' - This American heirloom was first introduced in 1926 and then years later it was thought to be lost. However, it was re-introduced in 1981 by Merle Van Doren, who realized his family had been saving the seeds and growing the variety on their farm for many years. Both the silvery green foliage and dark deep green fruit have yellow-orange speckles or "stars" and the watermelons almost always have one large "moon". The rind protects a sweet pink flesh with brown to black seeds. Melons are listed as having a wide range of sizes, from 10 to 40lbs. The seed vendor we used, A.P. Whaley, lists a fruit size of 15-20 pounds. 95-100 days to maturity.



Cantaloupe 'Aspire'



Cantaloupe 'Sugar Cube'



Melon 'Orange Sugar'

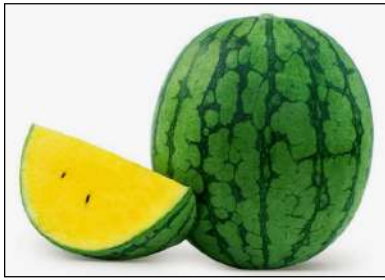


Watermelon 'Dixie Queen'



Watermelon 'Moon and Stars'

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



Watermelon 'Petite Yellow'



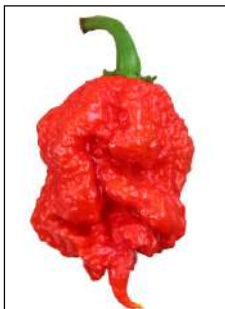
Watermelon 'Tendersweet Orange'



Pea 'Little SnapPea Crunch'



Pepper 'Armageddon'



Pepper 'Carolina Reaper'

WATERMELON continued...

'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.

'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.

Peas (*Pisum sativum*)

Exposure: full sun

NEW 'Little SnapPea Crunch' - Petite, self-supporting plants grow to just 30" tall, perfect for a patio garden! The flavorful pea pods are smooth, crisp, and refreshing. Somewhat heat tolerant, 60 days to maturity.

'Royal Snap II' pvpaf - 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. (no photo in catalog)

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

'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.

'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. (photo on the next page)

All pepper varieties 3.25" sold in trays of 18

PEPPERS EXTREME HOT continued...

'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. However Kraken Scorpion is much spicier at 1.2 million+ SHU. 90-100 days to maturity.



Pepper 'Kraken Scorpion'

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

'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.



Pepper 'Jamaican Yellow Scotch Bonnet'

NEW 'Wicked Ghost' - A wicked hot ghost pepper! Plants grow to 24" tall and produce 3" long fiery red pointed peppers, with smooth shiny skin. This variety matures 10-12 days earlier than the traditional ghost pepper and has higher yields. F1 hybrid, 90-100 days to maturity. 800,000 SHU.



Pepper 'Wicked Ghost'

HOT HABANERO

'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



Pepper 'Fatalii'

NEW 'Helios' - An extra early orange habanero, with higher yields and bigger fruit, when compared to the standard habanero. These peppers have a spicy, citrusy flavor, growing 2.5" long. Plants grow 24-36" tall, and have good yields even in northern, short-season regions. F1 hybrid, 90 days to maturity. 75,000-150,000 SHU.



Pepper 'Helios'

'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. 150,00-450,000 SHU.



Pepper 'Hot Paper Lantern'

NEW 'Large Brown' - A selection of the chocolate habanero, chosen for its extra large peppers! Traditional Habanero peppers typically grow to 1-1.5" long. This fruitful variety produces 2.5" long chocolate-brown peppers. 100 days to maturity. 300,000-570,000 SHU.



Pepper 'Large Brown'



Pepper 'Hurt Berry Red' (listed on previous page)

All pepper varieties 3.25" sold in trays of 18



Pepper 'Megalodon'



Pepper 'Velociraptor'



Pepper 'Bulgarian Carrot'



Pepper 'Chinese Five Color'



Pepper 'Dragon Cayenne'



Pepper 'Dragon's Toe'

PEPPERS HOT HABANERO continued...

'Megalodon' - The earliest orange 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.

'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 annum*) SHU = 15,000 to 100,000

'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.

'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.

'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.

'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.

All pepper varieties 3.25" sold in trays of 18



Pepper 'Fish'



Pepper 'Lemon Drop' (listed on next page)

PEPPERS MEDIUM continued...

'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*)

'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. (photo on previous page)

'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.

MEDIUM JALAPENO (*Capsicum annuum*)

NEW 'NuMex Pumpkin Spice' - A brilliant orange jalapeño! Small pods are 2-3" long, beginning green and ripening to a beautiful pumpkin orange. Bred by New Mexico State University in 1995, the result of Permagneen Bell Pepper x Early Jalapeño (listed on the next page). Very productive, spicier than the typical jalapeño, and somewhat early, 65 days to green, 80 days to orange. 22,000 SHU.

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

'Corbaci' - A rare and unique heirloom from Türkiye. Peppers are curved, twisted, slender, and 10-12" long. Extremely high yielding, fruit is sweetest when red. 65 days to green, 75-80 days to red. 1,000 SHU.

'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.

NEW 'Mariachi' - Mild, multi-colored snacking peppers! 3" long conical pods begin creamy white, before shifting to yellow, then rosy orange, and finally red. They can be harvested at any age. These meaty peppers are great for stuffing, grilling, in salsas, or can be snacked on fresh out of the garden. Plants reach 18-24" tall. 2006 AAS Vegetable Winner. 70 days to creamy white, 85 days to red. SHU can vary: 500-600 Scovilles when grown under ideal conditions, but 1,500-2,000 Scovilles if stressed by extremely hot weather or very dry soil.

MILD AJI (*Capsicum 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.

All pepper varieties 3.25" sold in trays of 18



Pepper 'Mad Hatter'



Pepper 'Red Peter'



Pepper 'Golden Cayenne'



Pepper 'Sugar Rush Peach'



Pepper 'NuMex Pumpkin Spice'



Pepper 'Corbaci'



Pepper 'Mariachi'



Pepper 'MexiBell'

PEPPERS MILD BELL (*Capsicum 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.

MILD CHERRY (*Capsicum annuum*)

NEW 'Red Hot Cherry' - Also known as the Cherry Bomb pepper. 1.5" rounded, smooth skinned pods are spicy and slightly sweet, ripening to ruby red, resembling large cherries. This pepper is great for pickling, stuffing, and roasting. Plants reach 24-30" tall. Cherry peppers are typically harvested when red. Green peppers can be pungent and bitter. 90 days to maturity. 3,000-5,500 SHU



Pepper 'Red Hot Cherry'

MILD HATCH (*Capsicum annuum*)

'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. Good yields are produced even under dry conditions, on plants that reach up to 48" tall! 80 days to green, 100 days to red. 500-4,000 SHU.



Pepper 'NuMex Big Jim'

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.



Pepper 'Early Jalapeno'

'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)

NEW 'Pot-a-peño' - This plant has a compact habit, perfect for hanging baskets and container gardens. Early maturing, green jalapeños are 3-4" long, ripen to red, and hang below the dense canopy protecting the peppers from sun scorch. Expect an average of 35-50 fruits per plant! 2021 AAS Vegetable Winner, F1 hybrid from PanAmerican Seed. 50 days to green, 65 days to red. 1,000-4,000 SHU.



Pepper 'Jalafuego'

'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.

All pepper varieties 3.25" sold in trays of 18



Pepper 'Sriracha'



Pepper 'Goddess'
(listed on next page)



Pepper
'Pot-a-peño'

PEPPERS MILD continued...

MILD PASILLA (*Capsicum annuum*)

'Holy Mole' - The first hybrid Pasilla-type pepper, with improved vigor, earliness and considerably higher yields. 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. 2007 AAS Vegetable winner. F1 hybrid, 100 days to maturity. 700-800 SHU.

MILD PIMENTO (*Capsicum annuum*)

NEW 'Alma Paprika' - This Hungarian heirloom is the perfect pepper for drying and grinding into paprika! Highly productive, the small, flattened globe-shaped peppers begin creamy white, turning yellow-orange, and then ripening to red. It has thick, crisp walls with a mild, slightly spicy flavor. These peppers can be harvested at any stage, but most people prefer the sweetness that develops with maturity. 80 days to red peppers. Similar in appearance to cherry peppers, but cherry peppers are much spicier than pimento peppers, 500-600 SHU.

MILD POBLANO (*Capsicum 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.

SWEET HEIRLOOMS (*Capsicum annuum*) SHU = 0 to 500

'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. A later maturing variety that will set fruit even under heat and water stress. 100 days to green, 120 days to red. 0 SHU.

'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.

'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 becomes 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.

SWEET BANANA (*Capsicum annuum*)

'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 previous page)



Pepper 'Holy Mole'



Pepper 'Alma Paprika'



Pepper 'Ancho Ranchero'



Pepper 'Giant Aconcagua'



Pepper 'Shishito'

All pepper varieties 3.25"
sold in trays of 18



Pepper 'Golden Marconi'



Pepper 'Bangles Blend'



Pepper 'Candy Cane Chocolate'



Pepper 'Chocolate Beauty'



Pepper 'King Arthur'



Pepper 'King of the North'



Pepper 'Nikita'

PEPPERS SWEET continued...

SWEET BELL (*Capsicum annuum*)

'Bangles Blend' - A mix of red, gold, and chocolate miniature flattened peppers 1.5" wide. Plants are strong and upright, yielding remarkably cute, sweet and flavorful peppers (one color per plant), perfect for snacking! 60-80 days to maturity, 0 SHU.

'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.

NEW 'King Arthur' - Large plants ripen early and produce heavy yields of thick-walled peppers. These bells can be harvested when green, or allow them to ripen to red for a sweeter flavor. Widely adaptable with high disease resistance. F1 hybrid, 60 days to green, 80 days to red. 0 SHU.

'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.

NEW 'Nikita' - Blocky, thick-walled peppers start out creamy white before ripening to a beautiful shade of golden orange blushed with rose-pink. Peppers have a delicious sweet flavor, great for fresh salads or baked as a stuffed pepper. This variety can be harvested at any stage. 70 days to maturity. 0 SHU.

'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 'Purple Star' - Vibrant, glossy, amethyst peppers ripen to deep ruby red. Blocky fruit have thick walls that are juicy and crisp. These early maturing peppers average 3.5" tall and wide on plants that grow 18-24" tall. F1 hybrid, 65 days to purple, 75 days to dark red. 0 SHU.

All pepper varieties 3.25" sold in trays of 18



Pepper 'Purple Star'



Pepper 'Orange King'

PEPPERS SWEET BELL continued...

NEW 'Sunbright' - Sweet, sunny yellow bell peppers average 4-6" long, with crisp, thick walls. Perfect for stuffing, grilling, salads and snacks. Plants grow 24-36" tall, 65 days to green, 70-75 days to bright yellow. 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.



Pepper 'Sunbright'



Pepper 'White Zinfandel'

All pepper varieties 3.25" sold in trays of 18

Rhubarb (*Rheum rhabarbarum*)

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 24-40" 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. Rhubarb benefits from a balanced spring feed and a phosphorus-rich fertilizer in the fall.



Rhubarb 'Glaskins Perpetual'

'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



Rhubarb 'Goliath'

NEW 'Goliath' - A large variety with very thick green stems, speckled and flushed with pink. This is a mid to late season variety, and once a plant is established, it can grow 10+ pounds of rhubarb each year! Plants will reach up to 40" tall and wide in about 3 years.

True 1 gallon

'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.

3.25" sold in trays of 18

Quart sold in trays of 10

True 1 gallon



Rhubarb 'Victoria'



Summer Squash 'Chiffon'



Summer Squash 'Sunbeam'



Summer Squash 'Tempest'



Zucchini 'Black Coral'



Zucchini 'Bush Baby'



Zucchini 'Cash Machine'

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.

SUMMER (*Curcubita pepo*)

'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.

NEW 'Sunbeam' - Golden-yellow, scalloped pattypan squash are tender with a nutty flavor. The fruit can be harvested at any size, up to 2-3" thick. High yields are produced on bush-type plants. F1 hybrid, 45-50 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*)

'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.

NEW 'Bush Baby' - High yields of baby zucchini can be harvested at 2-6" long. The squash are striped light and dark green and have a delicate flavor. Compact plants only grow 24" tall and wide, perfect for container gardens. F1 hybrid, 50-60 days to maturity.

NEW 'Cash Machine' - Super early and productive! Straight, glossy green zucchini are perfect for harvest at 6-9" long and 1.5-2" wide. The disease resistant plants are very upright and compact, making them ideal for container gardens. F1 hybrid, 45 days to maturity.

NEW 'Golden Star' - A compact yellow zucchini, Golden Star is a great choice for container gardens. Saffron-colored fruit are straight and should be harvested at 6-10" long. Plants are disease resistant and very productive. F1 hybrid, 55 days to maturity.

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



Zucchini 'Golden Star'

Zucchini
'Green
Machine'
(listed on
next page)



SUMMER ZUCCHINI continued ...

'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. (photo on previous page)

NEW 'Green Zebra' - A spineless variety producing 7-8" long zucchini that are striped in light and dark green. Harvest at 7-8" long. F1 hybrid, 55 days to maturity.

NEW 'Jackpot' - Early, high yields of glossy green, slightly speckled zucchini are produced on plants that have an open habit and few spines. The 6" long squash are tender, mild, and sweet. F1 hybrid, 45 days to maturity.

'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)

NEW 'Sunstripe' - Eye-catching zucchini are lemon yellow with skinny, vertical cream stripes and should be harvested at 6-7" long. The squash has tender thin skin, and the inside has a smooth, creamy texture. An open habit combined with no spines and bright yellow fruit makes harvesting quick and painless. F1 hybrid, 55 days to maturity.

WINTER (*Cucurbita sp.*)

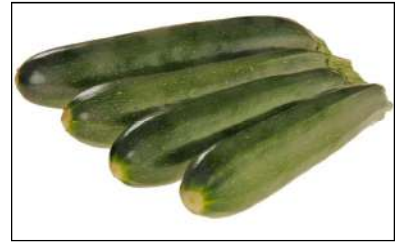
moschata 'Black Futsu' - A Japanese heirloom, dating back to the 1600's, with an unforgettable appearance and irresistibly sweet flesh. The squash are bumpy and textured with frosted gray to russet skin. When ripe, fruits weigh 2-5 pounds each, with 3-5 squash per plant on long vines. Skin is thin and 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.

NEW *maxima* 'Bonbon' - This buttercup squash has smooth, dark green skin with faint gray striping and a pronounced gray button on the bottom. This variety is an improvement on the classic 'Buttercup (Burgess Strain)'. Early maturing with a superior flavor, it has a semi-bush habit, with vines maxing out at 8' long. Traditional buttercup squash vines typically grow to 15'. This squash's thick, orange flesh is creamy and incredibly sweet, hence the name Bonbon. Fruit averages 4-5 pounds each. 2005 AAS Vegetable Winner. F1 hybrid, 95 days to maturity.

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. (also pictured on pg 4)



Zucchini 'Green Zebra'



Zucchini 'Jackpot'



Zucchini 'Sunstripe'



Winter Squash 'Black Futsu'



Winter Squash 'Bonbon'

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



Winter Squash 'Guatemalan Blue Banana'



Winter Squash 'Pink Panther'



Winter Squash 'Autumn Delight'



Winter Squash 'Mashed Potato'



Winter Squash 'Butterscotch PMR'



Winter Squash 'Honeynut'

SQUASH WINTER continued...

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. (pictured on pg 4)

'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. (also pictured on pg 4)

WINTER ACORN (*Cucurbita pepo*)

NEW 'Autumn Delight' - This high-yielding classic acorn squash produces 6-8 fruits per plant, averaging 1.5 pounds each. The uniform squash have deep ridges and dark green skin protecting a buttery yellow flesh with a mild nutty flavor, produced on semi-bush plants. F1 hybrid, 80 days to maturity.

'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.*)

NEW moschata 'Butterscotch PMR' - Small in size, but mighty in flavor! This variety has a sweet, rich, complex taste. Averaging 1-2.5 pounds each, they're the perfect size for dinner, but with no leftovers. Early maturing, no curing is needed before eating, and these squash can be stored for up to 3 months after harvest. The compact vines are resistant to Powdery Mildew, and are a great choice for container gardening. Developed by Cornell University, 2015 AAS Vegetable Winner. F1 hybrid, 100 days to maturity.

'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. Honeynut 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.

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)



All varieties on this page
3.25" sold in trays of 18
Winter Squash
'Angel Hair'

WINTER SPAGHETTI continued...

NEW 'Tivoli' - Compact, bush-type plants can be grown as close as 2 feet apart. Tivoli produces squash averaging 4-5 pounds each. The yellow-beige rind hides long firm noodle-like strands of delicately flavored squash. 1991 AAS Vegetable Winner, F1 hybrid. 90-100 days to maturity. And the name of this squash spelled backwards it's 'I Lov It'!

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.

Dwarf determinate: a shorter determinate plant

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

Indeterminate short internode or *Dwarf Indeterminate*: 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 94 varieties of tomatoes scheduled for 2025! 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 27). Indeterminate, 70 days to maturity.



Winter Squash 'Tivoli'



Tomato Cherry 'Artisan Blush'



Tomato Cherry 'Artisan Pink Tiger'

NEW 'Artisan Pink Tiger' - This early maturing, julienne type tomato bears elongated and pointed, 1 ounce fruits that are pink with yellow stripes. The tomatoes are firm but juicy and the flavor is tropical and sweet. Prolific, crack resistant, and indeterminate. 70 days to maturity.

NEW 'Austin's Red Pear' - This heirloom from Washington State produces 2" red tomatoes that have an elongated neck, reminiscent of a pear. It has excellent flavor and plants are incredibly vigorous, performing best with support. Occasionally a plant will produce yellow fruit. Indeterminate, 80 days to maturity.



Tomato Cherry 'Austin's Red Pear'

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



Tomato Cherry 'Black Cherry'

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



Tomato Cherry 'Chocolate Pear'



Tomato Cherry 'Chocolate Sprinkles'



Tomato Cherry 'Dancing with Smurfs'



Tomato Cherry 'Dwarf Mocha's Cherry'



Tomato Cherry 'Geranium Kiss'
flowers above, fruit below



TOMATOES CHERRY continued...

NEW 'Cherry Falls' - These vigorous yet compact, cascading plants are perfect for container gardens and hanging baskets. Abundant trusses of small, round, red cherry tomatoes flow down the plant. Cascading, semi-determinate. 60 days to maturity. (photo on next page)

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

'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.

'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'. Indeterminate, 85 days to maturity.

NEW 'Dwarf Mocha's Cherry' - A compact cherry tomato that only grows to 20" tall! These 1 ounce round tomatoes begin glossy deep purple with green bottoms. Once ripe, they mellow to a dusky rose purple with dark shoulders. The flavor is mild but can be on the tart side. They're a colorful addition to salads and vegetable trays. Dwarf indeterminate, 65 days to maturity.

'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.

'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 'Evan's Purple Pear'



Tomato Cherry 'Gardener's Sweetheart'

NEW 'Geranium Kiss' - A beautiful multiflora tomato with dark green, crinkled leaves. A huge bouquet of flowers is produced, followed by an impressive, crowded tress of round red tomatoes that are pointed at the bottom. The fruit is crisp and firm, with a classic tomato flavor. The compact plant has a thick, sturdy stem but benefits from a little bit of support. This is the perfect choice for patio gardens and one of the most ornamental tomatoes we've ever grown. This dwarf determinate only grows 24-36" tall. 65 days to maturity.

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

TOMATOES CHERRY continued...

Tomato Cherry 'Cherry Falls' (previous page)



Tomato Cherry 'Gold Nugget'



Tomato Cherry 'Indigo Cherry Drops'



Tomato Cherry 'Indigo Gold Berries'



Tomato Cherry 'Italian Ice'



Tomato Cherry 'Peacevine Cherry'



Tomato Cherry 'Rosita Brandywine Cherry'



Tomato Cherry 'Sunrise Bumblebee'

NEW 'Gold Nugget' - Deep gold, 1" cherry tomatoes are round, and the first flush of fruit is usually seedless. The flavor is rich and slightly sweet. The compact plants are early and productive, determinate. 55 days to maturity.

'Indigo Cherry Drops' pp#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" round fruits. Bred by Oregon State University, indeterminate, 70-75 days to maturity.

'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.

'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.

'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.



Tomato Cherry 'Sun Gold'

'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.

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



Tomato Cherry 'Sweet Cherriette'



Tomato Cherry 'Sweet Pea'



Tomato Cherry 'Tropical Sunset'



Tomato Salad 'Dwarf Franklin County'



Tomato Salad 'Dwarf Round Robin'



Tomato Salad 'Glacier'

TOMATOES CHERRY continued...

NEW 'Sweet Cherriette' - This variety is likely an interspecific hybrid of *S. lycopersicum* (traditional tomato) and *S. pimpinellifolium* (currant tomato). It's almost always the first tomato of the season, sometimes by two weeks. Perfect for hanging baskets or containers, this dwarf indeterminate has shorter vines. Its fruit is larger than a currant but smaller than a cherry, and the flavor is tarter than you'd expect for a tomato called Sweet Cherriette. Dwarf indeterminate, 35-50 days to maturity.

NEW 'Sweet Pea' - This currant type tomato produces miniature leaves and bountiful blooms beautiful enough for a bouquet. The prolific pea-sized, sweet tomatoes are ruby red and only 1/4" in size, on long trusses. The fruits are excellent in salads, and kids love snacking on them. This plant has a cascading habit perfect for hanging baskets and containers, otherwise it will need support in the garden. An occasional plant will produce gold tomatoes. Indeterminate, 60-75 days to maturity.

NEW 'Tropical Sunset' - Part of the Cream of the Crop series, this variety is aptly named. These cherry tomatoes are streaked in dark gold and rosy-pink, 1.5" round, with tender skin, mild acidity, and a fruity sweetness. These also hold well on the plant and have a good shelf life in the kitchen. Indeterminate, 60-70 days to maturity.



Tomato Salad 'Black Prince'



Tomato Salad 'Apricot Zebra'

SALAD 1.5 to 3" in size

'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.

NEW 'Dwarf Franklin County' - Small, oblate, red tomatoes resemble miniature beefsteaks and have a nice flavor. Dwarf indeterminate, introduced in 2018, part of the Dwarf Tomato Project. 75 days to maturity.

NEW 'Dwarf Round Robin' - These dwarf plants grow just 24-36" tall and are a little later to mature, but very productive. The small, round tomatoes are dark red with green stripes radiating from the darker colored shoulders. The fruit is meaty with thick walls, few seeds, and a rich, well-balanced flavor. Dwarf indeterminate, introduced in 2020, part of the Dwarf Tomato Project. 90 days to maturity.

NEW 'Glacier' - Ultra early and sweet! 2" round, orangey-red tomatoes mature very early with a surprisingly sweet flavor. Determinate plants have an open habit and grow 30-42" tall. 55-60 days to maturity.

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

TOMATOES SALAD continued...

NEW 'Husky Red' - Somewhat compact plants grow 36-48" tall, need no pruning, and they're very disease resistant. 2.5" red, round tomatoes are sweet and flavorful. Dwarf indeterminate, 70 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 'Kookaburra Cackle' - Vigorous, high-yielding dwarf plants produce round, brown tomatoes with rich, purple-red interiors. The flavor is described as pleasant and on the tart side. Dwarf indeterminate plants grow 36-48" tall, part of the Dwarf Tomato Project. 70 days to maturity.



Tomato Salad 'Husky Red'



Tomato Salad 'Japanese Black Trifele'



Tomato Salad 'Kookaburra Cackle' Tomato Salad 'Piglet Willie's French Black'

'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.

NEW 'Pink Boar' - Whimsical, wine-colored tomatoes are striped in metallic green. The flavor is sweet and juicy, perfect for salads, slicing, and snacks! Bred by Wild Boar Farms, indeterminate. 75 days to maturity.



Tomato Salad 'Pink Boar'

'Tye-Dye' - Bicolor gold and red tomatoes have the flavor of a large heirloom packed into a small salad tomato. Disease resistant plants produce high yields of uniform fruit. F1 hybrid, indeterminate, 80 days to maturity.

'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. Indeterminate, 70-80 days to maturity.



Tomato 'Tye-Dye'

SLICER 3 to 5" in size

NEW 'Arkansas Traveler' - This popular southern variety was created by the University of Arkansas and introduced in 1968. It offers some disease resistance and thrives in tough conditions, like high heat, humidity, and drought. Round, red tomatoes have an outstanding flavor, perfectly balancing sweetness and tartness. Indeterminate, 85 days to maturity.



Tomato Slicer 'Arkansas Traveler'

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



Tomato Salad 'Wagner Blue Green'



Tomato Slicer 'Beefy Purple'

SLICERS continued...

NEW 'Beefy Purple' - Part of the Cream of the Crop series, these tomatoes are striped in mahogany and dark green, with a purple-red interior. The firm, meaty fruits have few seeds and a good shelf life. The dwarf determinate plants only grow 24-30" tall, making them perfect for the patio. 75 days to maturity.

'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.

'Better Boy' - The classic slicer! Large, smooth red fruit have great tomato flavor. An excellent performer with high yields and good disease resistance. Indeterminate, 75-80 days to maturity.



Tomato Slicer 'Better Boy'



Tomato Slicer 'Berkeley Tie Dye Pink'



Tomato Slicer 'Bush Beefsteak'



Tomato Slicer 'Black Krim'

'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.

NEW 'Bush Beefsteak' - Compact, early, and prolific! Short bushy plants grow to 36" tall, producing huge amounts of round, red tomatoes, perfect for slicing. Dwarf determinate, 65 days to maturity.



Tomato Slicer 'Dwarf Awesome'

NEW 'Dwarf Awesome' - Deep yellow, oblate tomatoes are blushed with red, and their juicy interiors are marbled in orange, yellow, pink, and red. The flavor is described as sweet with a little zing. Dwarf indeterminate plants will need staking. Part of the Dwarf Tomato Project, introduced in 2018. 80 days to maturity.

'Dwarf Confetti' - 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. Released in 2018 by the Dwarf Tomato Project. Indeterminate short internode, 80 days to maturity.



Tomato Slicer 'Dwarf Confetti'

NEW 'Dwarf Metallica' - Dwarf plants grow to just 24-36" tall! Fruit range in size from medium-small to large, 4-16 ounces. They're pink with green stripes and slightly heart-shaped to oblate. Its flavor is well-balanced, slightly sweet and tangy. Part of the Dwarf Tomato Project, introduced in 2020. Dwarf indeterminate, 75 days to maturity.

NEW 'Jetsetter' - An improvement on the Jet Star tomato, Jetsetter is earlier with better disease resistance. It produces huge yields of smooth, round, red fruit with a classic and juicy tomato flavor. Indeterminate, 65 days to maturity.

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

Tomato Slicer 'Dwarf Metallica'



Tomato Slicer 'Jetsetter'

SLICERS continued...

'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.



Tomato Slicer 'Lemon Boy Plus'

NEW 'Paul Robeson' - This Siberian heirloom variety is named in honor of Paul Robeson (1898-1976), famous African-American actor, opera singer, and civil rights advocate. Plants will set fruit at cooler temperatures and its tomatoes have a distinct smoky and earthy flavor, paired with a well-balanced taste that's not too tangy or overly sweet. Dusky purple red fruits have dark green shoulders and a dark red interior, averaging 4" across. Indeterminate, 75-85 days to maturity.



Tomato Slicer 'Paul Robeson'

'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.



Tomato Slicer 'Pork Chop' beginning to ripen



Tomato Slicer 'Rutgers'



Tomato Slicer 'Pineapple Pig'

'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.

NEW 'Super Sioux' - Also marketed as "Super Lakota," this classic red slicer, with an old fashioned tart flavor, was introduced in 1960. The round fruit is crack resistant, with a thick skin, thick walls, and meaty interior. This variety is a good choice for hot, dry locations and sets fruit at higher temperatures. Due to its meatiness, this is also a good choice for processing. Indeterminate, 70 days to maturity.



Tomato Slicer 'Super Sioux'

NEW 'Tasmanian Chocolate' - Another variety from the Dwarf Tomato Project, this variety hails from Australia, as a cross between two heirlooms, 'New Big Dwarf' (listed on page 34) x 'Paul Robeson' (listed above). It has since been stabilized and is now an open pollinated variety. This tomato preserves the classic heirloom flavor of its parents, with improved disease resistance and a shorter, stouter, stature - growing to 36-48" tall. The smooth to slightly ribbed, oblate fruit ripen to deep mahogany, averaging 4-6 ounces each. Dwarf determinate, 85 days to maturity.



Tomato Slicer 'Tasmanian Chocolate'

'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.



Tomato Slicer 'Vintage Wine'

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

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Tomato Slicer 'Yellow Stuffer'

TOMATO SLICERS continued...

'Yellow Stuffer' - Also marketed as 'Golden Stuffer', this unique heirloom is not your average tomato. 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 'Artisan Orange Jazz' - An orange beefsteak with gold stripes! Its flavor is sweet with a hint of peach. This incredibly vigorous variety has been selected under disease pressure for the past 5 years, so it's resistant to fungal pathogens. Indeterminate, 85 days to maturity.



Tomato Beefsteak 'Beefsteak'



Tomato Beefsteak 'Big Beef'



Tomato Beefsteak 'Artisan Orange Jazz'

'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.



Tomato Beefsteak 'Beauty King'

'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.

'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.



Tomato Beefsteak 'Big Brandy'

NEW 'Big Brandy' - An Heirloom Marriage from PanAmerican Seed, crossing 'New Big Dwarf' (listed on page 34) and 'Brandywine'. The result is large pink beefsteaks that are earlier to mature, with fewer blemishes on plants that are much higher yielding. Fruits average 12-16 ounces and have a wonderful heirloom flavor. Indeterminate, 75 days to maturity.

NEW 'Big Raspberry' - A Polish heirloom, this plant produces 6-10 ounce tomatoes that are pinkish red, scalloped and flattened, with a sweet, meaty flavor. It's named for either the color of the fruit, or the prolific way the tomatoes cover the plants, just like a raspberry bush. Vigorous, indeterminate, potato-leaf plants. 75 days to maturity.



Tomato Beefsteak 'Big Raspberry'

'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. (photo on next page).

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

BEEFSTEAK continued...

'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.

'Brandy Master Pink' - 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 Carbon' - An F1 hybrid of two heirloom tomatoes, 'Carbon' x 'Cherokee Purple' (listed below), an Heirloom Marriage developed by Pan-American Seed. When compared to its parents, Cherokee Carbon has improved vigor and higher yields of purple tomatoes with less blemishes that mature earlier. Indeterminate, 75-80 days to maturity.



Tomato Beefsteak 'Black from Tula'



Tomato Beefsteak 'Brandy Master Pink'



Tomato Beefsteak 'Cherokee Carbon'



Tomato Beefsteak 'Cherokee Purple'

'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.

NEW 'Copia' - This sweet, juicy, flavorful beefsteak is perfect for salads and sandwiches. Scalloped, oblate tomatoes are finely striped in gold and red, averaging 10-16 ounces each. Indeterminate, 85 days to maturity.



Tomato Beefsteak 'Copia'

NEW 'Dwarf Choemato' - Golden yellow tomatoes with red swirls and streaks. The flavor is well-balanced and mildly sweet. From the Dwarf Tomato Project, this vigorous variety only grows 48" tall. Sturdy supports are recommended due to the high yields of meaty tomatoes. Introduced in 2022, dwarf indeterminate, 80 days to maturity.



Tomato Beefsteak 'Dwarf Choemato'

'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.

'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.



Tomato Beefsteak 'German Johnson'

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



Tomato Beefsteak 'Big Zac'

Tomato Beefsteak 'Gold Medal'





Tomato Beefsteak 'Great White'



Tomato Beefsteak 'Italian Goliath'



Tomato Beefsteak
'Janet's Jacinthe Jewel'



Tomato Beefsteak 'New Big Dwarf'



Tomato Beefsteak 'Solar Flare'

TOMATO BEEFSTEAKS continued...

'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.

'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.

'Janet's Jacinthe Jewel' - Another striking tomato from Wild Boar Farms. Large yellow (jacinthe) 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.

'Kellog'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.



Tomato Beefsteak 'Kellog's Breakfast'



Tomato Beefsteak 'Mortgage Lifter'

'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.

NEW 'New Big Dwarf' - An heirloom from Michigan, released in 1909. Large, 10-16 ounce tomatoes are shaped like flattened globes and deep pink in color. High yielding, determinate plants only grow 24-48" tall, making them a smart choice for containers or patio gardens. Dwarf determinate, 90 days to maturity.

NEW 'Solar Flare' - A smaller red beefsteak with gold stripes and amazing flavor, averaging 6-12 ounces each. Its breeder, Wild Boar Farms, describes it as "very meaty with luscious, sweet red tomato flavor". Indeterminate, 75 days to maturity.

'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 Mennonite'

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

BEEFSTEAKS continued...

NEW 'Virginia Sweets' - An heirloom from Virginia, this enormous, bicolor tomato is dark yellow with red stripes radiating from the bottom of the fruit. It has a full rich flavor, described as super sweet, and not too tangy. The perfect choice for sandwiches, salads, or cooking. Heavy yields on indeterminate plants. 80 days to maturity.

'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.

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.



Tomato Paste 'Amish Paste'

Tomato Paste 'Banana Legs'



Tomato Beefsteak 'Virginia Sweets'



Tomato Beefsteak 'Watermelon Beefsteak'



Tomato Paste 'Big Mama'

NEW 'Banana Legs' - Banana colored roma tomatoes striped in gold! Introduced in 1984, these fruit measure 4" long by 1.5" wide. They're meaty with low acidity and versatile, perfect for a sandwich, salad, or sauce. Determinate, 75 days to maturity.

'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.

'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.



Tomato Paste 'Black Plum'

'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.

NEW 'Dwarf Sneaky Sauce' - High yields of red, meaty, somewhat heart-shaped paste tomatoes are produced on dwarf plants. Averaging 4-6 ounces each, the flavor is described as well-balanced and pleasant. From the Dwarf Tomato Project, introduced in 2018, dwarf indeterminate. 75 days to maturity.

'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 'Costoluto Genovese'



Tomato Paste 'Get Stuffed!'



Tomato Paste 'Dwarf Sneaky Sauce'

All varieties on this page
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Tomato 'Giant Garden Paste'



Tomato Paste 'San Marzano'



Tomato Paste 'Saucy Lady'

Tomato Paste 'Speckled Roman'



Tomato Paste 'Sunrise Sauce'

TOMATOES PASTE / ROMA continued...

'Giant Garden Paste' - Sugary and tangy, this late maturing variety produces large red oblong tomatoes that are solid and meaty. Heavy yielding and crack resistant. F1 hybrid, indeterminate, 95 days to maturity.

'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.



Tomato Paste 'Oxheart Pink'



Tomato Paste 'Jersey Devil'

'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.

'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.

NEW 'Saucy Lady' - Crimson red tomatoes are extremely dense and firm with a sweet flavor, excellent for making silky smooth sauce and paste. A very productive, determinate plant. 80 days to maturity.

'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.

'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.

'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.

All varieties on this page
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Tomato Paste 'Zapotec Pink Ribbed'

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 three Rutgers DMR varieties and three Prospera DMR varieties.

GENOVESE / ITALIAN (*Ocimum basilicum*)

'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.



Basil
Genovese
'Everleaf
Emerald
Towers'



Basil Genovese 'Lihi Prospera Active DMR'



Basil Genovese Prospera Large Leaf DMR



Basil Genovese Prospera Red



Basil Sweet 'Blue Spice'

NEW 'Lihi Prospera Active DMR' - This compact Genovese basil is highly resistant to downy mildew and slow to bolt. Its dark green glossy leaves are heavily cupped, growing 3-4" long. Excellent for containers and well-suited for tip and leaf harvesting. Not recommended for bunch harvesting. An improvement of (and replacing) Prospera Compact. 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.

'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 Sweet 'Pesto Perpetuo'

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.



Basil Sweet 'Round Midnight'

'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)



Basil Thai 'Cardinal'

THAI (*Ocimum basilicum*)

'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.

NEW 'Everleaf Thai Towers' - This aromatic Thai basil grows into a tidy, towering plant 24-30" tall with purple stems holding densely packed, dark green leaves. Its stiffly upright habit makes this basil perfect for a container garden. Very productive and incredibly slow to bolt. It has the classic Thai basil flavor. 50-65 days to maturity.



Basil 'Everleaf Thai Towers'



Basil 'Pluto'

GREEK (*Ocimum basilicum v. minimum*)

NEW 'Pluto' - A miniature Greek basil! Neat, uniform plants have 1/2" long green leaves, looking like a small boxwood, 6" tall and wide. The small, flavorful leaves are spicy-sweet, and perfect for sprinkling on dishes. These plants are half the size of Basil 'Boxwood' (listed below). 40-45 days to maturity.

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.



Basil 'Mammoth'

LITTLE-LEAVED (*Ocimum basilicum*)

NEW 'Boxwood' - Also known as 'Spicy Bush' and 'Spicy Globe', this compact basil plant grows to be about the size of a basketball. This small, well-behaved basil is perfect for window boxes, containers, and patio gardens. Highly fragrant and flavorful. 75-80 days to maturity. (no photo in catalog)

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

BASIL, LEMON (*Ocimum basilicum*)

NEW 'Everleaf Lemon' - Late to bolt, harvest this lemon basil all summer long! Compact and leafy, this basil has a column-like habit growing 24-36" tall by 8-12" wide, perfect for container gardens. Bright lemon basil flavor. 45-60 days to maturity.

NEW 'Lime' - Bright lime aroma and flavor from a basil plant! Use in fish and pasta dishes, salsas, and lemonades. The flavor is tangy, zesty, and refreshing. Plants reach 16-20" tall by 8-10" wide. 60-90 days to maturity. (no photo in catalog)



Basil 'Everleaf Lemon'

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!



Cat Grass Mix

NEW **Catmint** (*Nepeta mussinii*)

Exposure: full sun to light shade

This aromatic, perennial herb is known for its blue-violet flowers that attract pollinators and fragrant gray-green leaves. It grows 12-18" tall and wide, blooming in late spring and continuing through the summer. Catmint has a similar aroma but lacks the compound that makes Catnip so irresistible to our feline companions. As an herb, Catmint is typically used in teas, to help with stress, anxiety, and insomnia. 75-85 days to maturity.



Catmint

Catnip (*Nepeta cataria*)

Exposure: full sun

Technically a perennial to zone 3, but its requirement of excellent drainage usually means winter death in our heavy Midwest soils. Vigorous plants reach 24-36" tall and wide and are topped by white flowers in summer. The pleasantly fragrant gray-green leaves are used to make medicinal teas that promote relaxation and soothe sore throats and upset tummies. As a culinary herb, the fresh leaves add a minty flavor to soups, sauces, vegetables and pasta. Catnip is most famously known for being incredibly attractive to house cats, whether fresh or dried, and as a garden plant it can repel aphids and squash bugs. 85-100 days to maturity.



Samuel L. Catson always enjoyed a warm fluffy flat of catnip

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)



Cutting Celery

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Chamomile German

Chamomile, German (*Matricaria chamomilla*)

Exposure: full sun

Chamomile flowers are a great choice for tea! This is the annual type but it will re-seed. Small white flowers bloom in summer. German Chamomile is sweeter than Roman Chamomile. 90-120 days to maturity.



Chives Garlic

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.

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)



Cilantro 'Confetti'

Cilantro (*Coriandrum sativum*)

Exposure: full sun

'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.

'Cruiser' usup# 9,363,958 - 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)

'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.

NEW 'Ella' - Ella is an attractive, compact, dark green dill bred for pot and baby-leaf production. It has a sturdy, upright habit and classic dill flavor. 45-55 days to leaf harvest; 95-115 days to seed. (no photo in catalog)



Dill seed head

NEW 'Teddy' - A productive and slow bolting dill with full, densely packed leaves. Teddy is vigorous, vibrant green, and productive. The feathery leaves can be harvested at any size. 45-55 days to leaf harvest; 95-115 days to seed.



Dill 'Teddy'

All varieties on this page

3.25" sold in trays of 18

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'

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 (unless otherwise noted). For the most fragrant lavender, harvest when half of the flowers on the flower spike have bloomed.

ENGLISH (*Lavandula angustifolia*)

'Hidcote' - A compact heirloom English lavender growing to 12-16" tall by 12-18" wide. Deep purple-blue flowers bloom in early summer. Perennial if sited in well-drained soil. (no photo in catalog)



Lavandula 'Rosea'

NEW 'French Perfume' - Deep purple flowers sit above fragrant, compact, gray-green leaves. This lavender grows 18" tall and wide and is winter hardy if planted in well-draining soil. (no photo in catalog)

'Munstead' - Thought to be the hardiest of the English lavenders, Munstead is a classic heirloom, with a short, compact habit and it blooms from late spring to late summer. Perennial if sited in well-drained soil. (no photo in catalog)



Lavandula 'Torch Blue'

'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. Perennial if sited in well-drained soil.

'Vera' - This lavender is a tried and true 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)

FERNLEAF (*Lavandula multifida*)

NEW 'Torch Blue' - This fast growing variety has silvery green, ferny foliage with an herbal lavender fragrance. Growing 20-24" tall by 30" wide, the violet-blue flower spikes sit above the foliage like tiny torches, attracting pollinators to the herb garden. Not a perennial in the Midwest, only hardy to zone 7.



Lavandula 'Bandera Pink'

FRENCH (*Lavandula 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)

SPANISH (*Lavandula stoechas*)

NEW 'Bandera Pink' - This sturdy, bushy lavender has soft pink flags on deep rose flowers, blooming all spring and summer. Its petite size, just 8" tall by 10-12" wide, makes Bandera Pink perfect for mixed containers and patio herb gardens. Not a perennial in the Midwest, only hardy to zone 7. 100 days to maturity.



Lavandula 'Bandera Purple'

NEW 'Bandera Purple' - Another sturdy, bushy lavender with mid-purple flags on dark purple flowers, blooming all spring and summer. Its petite size, just 8" tall by 10-12" wide, makes Bandera Purple perfect for mixed containers and patio herb gardens. Not a perennial in the Midwest, only hardy to zone 7. A Flureo-select Gold Medal Winner. 100 days to maturity.

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



Lavender Royal Anouk

LAVENDER SPANISH continued...

NEW Royal Anouk ('Anouk Deluxe 201909') ppaf - Uniquely colored mauve-purple flags and flowers, blooming all spring and summer, attracting pollinators to the herb garden. Plants grow 14-18" tall by 12-14" wide, and perennial in zone 6, if sited in very well-drained soil. 100 days to maturity.

Lemon Balm (*Melissa officinalis*)

Exposure: full sun

This perennial herb is a member of the mint family with an incredible lemony flavor and scent. This plant grows 24-36" tall by 24"+ wide. Small white to pale pink flowers bloom in summer. A perennial in well-drained soil, this herb is not a runner like mint, but it freely reseeds if allowed. Lemon Balm has been used for thousands of years as a medicinal herb in teas, topical treatments, and capsules. Besides tea, it's also used to make pesto and flavor ice cream. Leaves can be harvested at anytime as long as you don't harvest more than two-thirds of the plant. 70 days to flowers.

Besides the straight species, we'll also have these two new varieties:

NEW 'Limoncello' - When compared to traditional Lemon Balm, the fragrance and flavor of Limoncello is more pronounced, with a shorter, more relaxed, sprawling habit. (no photo in catalog)

NEW 'Mandarina' - Also known as Orange Balm, Mandarina has a distinct orange scent and flavor. It tends to have a trailing habit, making it perfect for a mixed container or hanging basket. (no photo in catalog)



Lemon Balm

Lemon Verbena (*Aloysia triphylla*)

Exposure: full sun

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

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.



Sweet Marjoram

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



Spearmint 'Kentucky Colonel' (listed on next page)



Mint 'Lime' (listed on next page)



Mint 'Orange' (listed on next page)

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.

'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'. 12-24" tall and readily spreads.

'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.

'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.

spicata 'Kentucky Colonel' - This spearmint is perfect for Mint Juleps! Kentucky Colonel has a sweeter, more subtle flavor compared to other mints, with less menthol. Plants reach 12-24" tall and quickly spread in the garden. (photo on previous page)

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. (photo on previous page)

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.

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. (photo on previous)



Mint 'Chocolate'



Mint Mojito



Mint 'Berries and Cream' in flower



Mint 'Blackcurrant'



Mint 'Grapefruit'

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



Mint Variegated Peppermint



Mint Variegated Pineapple



Mushroom Plant



Nasturtium 'Alaska Mix'



Nasturtium 'Bloody Mary'

MINT continued...

NEW Peppermint (*M. x piperita*) - This naturally occurring hybrid has a cool, minty flavor, great for teas! Perennial, full sun, 12-24" tall, easily spreads in the garden. Pinkish lavender flowers bloom in summer. (no photo in catalog)

NEW Spearmint (*M. x spicata*) - aka Garden Mint, Common Mint, Lamb Mint. A versatile herb with a refreshing, cool, minty flavor. It grows 12-24" tall and easily spreads in the full sun garden. White, pink, and lilac colored flowers bloom in summer. (no photo in catalog)

NEW Variegated Peppermint (*M. x piperita 'Variegata'*)- A festive mint with attractive white splashed green leaves and classic, pure peppermint flavor and scent. Pinkish lavender flowers bloom in summer.

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.

NEW Mushroom Plant (*Rungia klossii*)

Exposure: part shade

Native to Papua New Guinea. The foliage of the Mushroom Plant has a crispy texture similar to spinach but tastes like mushrooms! Leaves can be eaten raw in salads and on sandwiches. Cooking increases the flavor- use in stir-fries, stews and soups but don't overcook. This fast growing herb prefers a warm shady spot. Cute blue flowers bloom in the summer.

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.

NEW 'Black Velvet' - Dark mahogany-red to ruby-black blooms! Mid-green leaves, 12-18" tall and wide. 70-85 days to maturity.



Nasturtium 'Black Velvet'

'Bloody Mary' - Unique bicolor flowers shift colors as they mature. Buds open to reveal pale yellow to deep red flowers with red flecking and streaking, exhibiting multiple flower colors on the same plant. Plants reach 16-20" tall and trail over the sides of containers. 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. (photo on next page)

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

NASTURTIUM continued...

'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 'Tip Top Rose' - This vigorous yet compact variety has large, uniquely colored bright rose flowers that hold their color. Plants grow 14" tall by 18" wide. 2020 AAS Flower Winner. 60 days to maturity
NA for 2025 - subbing 'Cherry Rose' in its place



Nasturtium 'Tip Top Rose'

Nasturtium
'Peach
Melba'

Nasturtium 'Salmon Baby'

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.

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. (no photo in catalog)

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.

Exposure: full sun

Parsley (*Petroselinum crispum*)

NEW 'Forest Green' - A delicately curled and compact variety that has long stems with dark green, double and tripled curled leaves. Adapts well to most growing sites. 75 days to maturity. (no photo in catalog)

'Giant of Italy' - Huge, dark green leaves have great flavor! A very vigorous variety, with strong upright stems, making it a breeze to harvest, with very high yields. 18-20" tall, 75 days to maturity. (no photo in catalog)

NEW 'Green Dream' - A new cutleaf parsley, with elegant feathery leaves and tender, edible stems! Very aromatic as well as flavorful. 60-80 days to maturity.

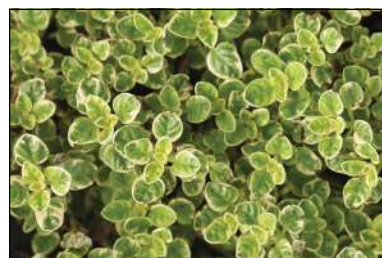


Nasturtium 'Empress of India'

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



Oregano 'Aureum'



Oregano 'Variegated'

Parsley
'Green
Dream'



Rosemary 'Foxtail'



Rosemary 'Huntington Carpet'



Rosemary 'Tuscan Blue'



Sage 'Berggarten'



Sage 'Berggarten Variegated'

Rosemary (*Rosemarinus officinalis*)

Exposure: full sun

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.

'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)

'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.

'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)

'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)

'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.

'Berggarten' - This German cultivar has strongly aromatic, broad, silver-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.

'Berggarten Variegated' - A variegated version of the classic Berggarten Sage. Silver-green leaves have irregular creamy white edges. Grows 12-24" tall x 36" wide.

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

SAGE continued...

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)



Sage Golden Variegated ('Icterina')

NEW Stevia, Candyleaf (*Stevia rebaudiana*) Exposure: full sun

Also known as Sweetleaf and Sugarleaf, this plant is a sugar substitute. Site this unique herb in full sun and rich, well-draining soil. This plant has bushy habit with weak, floppy stems, growing 12-24" tall. Harvest leaves in fall, just as flower buds form (be sure to snip these off to continue harvesting). Or harvest before the first light frost. Leaves can be eaten straight off the plant, or dried and stored for later use. The dried leaves are typically sweeter than fresh. Native to Brazil, not hardy. 100-120 days to maturity. (no photo in catalog)



Thyme 'Archer's Gold'

Thyme (*Thymus sp.*)

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 'Archers 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.



Thyme 'Cascata Lemonade'

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.

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!



Thyme 'Foxley'

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.

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)



Thyme Common

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



Thyme Lavender



Thyme Orangelo



Thyme Pizza



Thyme 'Rose Scented'



Thyme 'Spicy Orange'

THYME continued...

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.

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)

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)

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.

Pizza (T. nummularius) - Native to Türkiye 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.

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.

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



Thyme 'Tabor'



Raspberry 'Fall Gold'

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. Florican 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.



Blackberry 'Big Daddy'

NEW 'Ebony King' - An older variety, not completely thornless, but it does have less thorns that are smaller than the old-fashioned varieties. Heavy yields of large, glossy blackberries are produced in early summer on last year's canes. (no photo in catalog)

'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.



Blackberry 'Triple Crown'

Raspberries (*Rubus sp.*)

Exposure: full sun

NEW 'Boyne' - Summer bearing; An incredibly hardy and early red raspberry, developed in Manitoba, Canada. The berries are medium sized, sweet, flavorful, juicy, and dark red. Boyne typically produces fruit one to two weeks before R. 'Latham', in early to mid-July. (no photo in catalog)

NEW 'Brandywine' - Fall bearing; Released in 1976 by the New York State Agricultural Experiment Station, Geneva. Brandywine is a hybrid of an American purple raspberry and the black raspberry (both are Midwest natives). The result is a hardy, vigorous, non-running plant that produces high yields of large, firm, tart, purple raspberries. They're best used in jams and pies. (no photo in catalog)



Raspberry 'Caroline'

'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.

'Crimson Night' pp#24,949 - Fall bearing; Crimson Night was selected for its heavy crop load, good sweet flavor, and glossy, burgundy red fruit. The canes are dark magenta in color with dark green leaves, adding to its value in the landscape. Developed at Cornell's College of Agriculture and Life Sciences. Shrubs grow 4-5' tall and wide.



Raspberry 'Double Gold'

'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.

'Fall Gold' - Everbearing; produces its first crop in July on last years growth, and a second crop in September on this years new growth. The sweet berries have a good flavor and are similar to red raspberries in all respects but color. (photo on previous page)



Raspberry 'Crimson Night'

Quart sold in trays of 10

True 1 gallon



Raspberry 'Glencoe'

'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.



Raspberry 'Heritage'

NEW 'Heritage' - Everbearing; This classic, sturdy upright plant needs no staking! Firm, flavorful, sweet, dark red raspberries that can be harvested in early summer and then again in late summer. Plants grow 4-5' tall by 2-3' wide. (no photo in catalog)

'Nantahala' pp# 20,689 - A fall-bearing primocane (fruits on old growth and new growth) red raspberry from North Carolina State University. It features good yields of late season berries, larger than the typical raspberry. In the Cherokee language, Nantahala means land of the midday sun. This is an upright, thorny shrub with good disease resistance.



Raspberry 'Nantahala'

'Royalty' - Summer bearing; one of the best purple raspberries available. Fragrant, white blooms in June are followed by a huge crop of large sweet berries in late July. A cross between a purple and red raspberry, Royalty combines the desirable features of both, coupling large fruit size and plant vigor of a purple hybrid with the high quality fruit of a red. Good insect resistance and suckers sparingly.

Quart sold in trays of 10

True 1 gallon

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.



Raspberry 'Royalty'

'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.



Strawberry 'Allstar'

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

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



Strawberry
'Eversweet'

