



Herb Collection

- Anise Hyssop** Very aromatic, with a sweet, licorice-mint flavor. Both leaves and flowers can be used fresh or dried for teas, salads and garnish.
- Artemisia**
- Powis Castle Aromatic herb with a mild camphor fragrance. Low-growing, mounding evergreen perennial with outstanding silver-grey, velvet-lacy textured foliage.
 - Silver Brocade Compact, silver-white, wooly perennial that produces yellow flowers in early summer. The foliage has a wonderful fragrance. Use in herb gardens for color and texture.
 - Silver Mound Compact, silver, fined leafed perennial, tolerant of hot dry weather once established. Can be used as a border along walks or as a garden border. Fragrant.
- Arugula** Arugula is an aromatic salad green. It is also known as rocket, roquette, rugula and rucola, and is popular in Italian cuisine.
- Basil**
- African Blue A tender perennial herb that grows to 18-24 inches(45-60 cm) in full sun with burgundy veined leaves that are very fragrant.
 - Aristotle Aristotle Basil is a tasty and ornamental Greek Basil with a very neat mounded habit which is maintained naturally.
 - Cinnamon The name Cinnamon comes from its light aroma and flavor. In addition to being added to all foods that require basil, this variety is also the perfect candidate for adding to potpourri.
 - Dark Opal Smooth, 2" leaves that range in color from light green to purple. Can be used for cooking, garnish and cut flowers. 1962 AAS winner.
 - Genovese Pesto Pesto variety that has the traditional, authentic Italian look and flavor.
 - Holy Asian variety that is sacred to Hindus. Slender green leaves on purplish stems have a light musky scent with a hint of mint and clove.
 - Italian Large Leaf Pesto variety that has huge 4" leaves. Compared to Genovese, the scent and taste are sweeter and less clove like.
 - Lime With a zesty lime aroma, this adds a unique citrus flair to salads and fish. Compact plant has 2" leaves.
 - Mrs. Burns Lemon Sweet and tangy, this basil has very bright green 2 1/2" long leaves with white blooms that make it both attractive and intensely flavorful.
 - Napoletano Pesto variety with huge, frilly, "lettuce leaves". Spicy traditional basil flavor.
 - Pistou Pistou is a French bred mild-flavored Basil, excellent for cooking and very fragrant in the summer garden. Pistou has small leaves and dense, neat, uniform shape.
 - Spicy Bush Small, dome shaped plants with tiny leaves packed with spicy, sweet basil flavor.
 - Sweet The standard of our Basil offerings, classic Basil appearance, with glossy, dark green, 3" leaves. Spicy and sweet, with a wonderful clove-anise aroma.
 - Sweet Thai Asian variety with authentic Thai basil flavor-spicy with anise and clove accents.
 - Thai Siam Queen All America Winner - 1997. More tender and more intensely flavored than Sweet Basil. Highly aromatic with a licorice-basil aroma. Great in both Thai & Italian recipes.
- Bee Balm, Wild Bergamot** Used by Native Americans to soothe bronchial complaints and ease colds. Blooms are bright lavender with a spicy scent. Attracts bees & hummingbirds.
- Borage**
- Blue Large plants bear hundreds of small, blue, edible flowers. Mild cucumber flavor. Medicinal - Seed oil is a rich source of gamma-linolenic acid (GLA).
 - White Large plants bear hundreds of small, white, edible flowers. Mild cucumber flavor. Medicinal - Seed oil is a rich source of gamma-linolenic acid (GLA).
- Burnet Salad** Burnet can be added to sauces and salads or used to make vinegar. Add it to cheese and use it as a garnish instead of parsley. An infusion of burnet leaves is good for the skin.



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- Caraway** One of the most popular herbs today, caraway has long been prized for the excellence of its aromatic dried seeds (actually fruits) as a condiment and an aid to digestion.
- Cat Grass, Tabby** This annual cat grass sprouts fast-growing, bold leaves in bright white and green! Easy and fun to grow indoors or out.
- Cat Mint**
annual Loved by cats & gardeners alike, use in containers & perennial gardens. Crinkled, gray-green leaves on compact, mounding plants. Medicinal: In tea for sleeplessness, nervous tension.
Lemon It has spikes of white to blue flowers and the leaves smell deliciously of lemon. It looks similar to catnip, but doesn't attract cats. It's a must have for lemon lovers, and makes a tasty tea.
Six Hill's Giant This is "Creeping Catmint" on steroids! 2 1/2' mounds of sky blue flowers, makes a dramatic show planted between delphiniums, foxgloves, and other spikes.
- Catnip** Catnip plants enjoy sun and are drought-tolerant, making them good candidates for sunny, dry areas where many other flowers would struggle. It'll make your kitty purr!
- Chamomile**
common A small flowering plant with flowers that are similar to daisies. Historically used in Europe for digestive ailments. The herb contains anti-inflammatory and soporific compounds.
Roman Low-growing, spreading, with creeping rhizomes. Has similar uses for teas and medicine as annual chamomile varieties, but produces fewer blossoms.
- Chervil**
Vertissimo Popular substitute for parsley with a mild, sweet anise flavor. Slow bolting, vigorous plants. Popular for salads, micro mix, and garnishes.
- Chives**
Fine Leaf An ornamental and gourmet chive variety with tender, fine leaves that don't get tough with age.
Garlic Garlic Chive foliage provides a mild garlic flavor and aroma. Prominent in Asian cuisine. Excellent in stir-fries, perfect in raw dishes where normal garlic can be too overwhelming.
Onion They offer a delicate onion taste and are perfect for those who enjoy a light flavor but not the overbearing taste that onions sometimes provide when used raw.
- Cilantro, Asian** Also known as Vietnamese Coriander. Pointed green leaves have black variegation, fragrance and flavor of lemony-cilantro. Southeast Asian cooking. Tolerates high heat.
- Cilantro/Corriander** The leaves are cilantro, while the seeds are corriander. This common plant is an essential ingredient in many cuisines around the world.
- Comfrey** Comfrey roots and leaves contain the valuable cell-proliferant allantoin. Salve speeds healing quite noticeably. Contains pyrrolizidine alkaloids. Use with caution.
- Culantro** Culinary and medicinal herb used throughout the West Indies & Latin America. Use to flavor meats & sauces. Its medicinal properties are as an anti-inflammatory and analgesic.
- Cumin** Fragrant, ferny foliage is similar to dill. Young leaves make a nice addition to salad mixes. Grows best in warmer areas, but will produce seeds in northern areas if started early.
- Curry** Called the curry plant because of the strong smell of its leaves. The plant blossoms produce an oil used medicinally as an anti-inflammatory, fungicidal, and astringent.



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Dill

- Bouquet Leaves have classic dill flavor for garnishes and culinary use. Most widely grown. Good seed and leaf yields.
- Fernleaf 1992 AAS winner. Very slow to bolt. Abundant, dark blue-green foliage. Great in containers or in small spaces.
- Indian AKA Long Island Mammoth. Quickly maturing plants produce very flavorful leaves and seeds. Seeds are used as a pickling spice and leaves are used in cooking.

Dog Gone

Bright blue flowers adorn this herb through spring & summer. Odor is offensive to both dogs and cats.

Epazote

Indispensable ingredient in traditional Mexican chili sauces and bean dishes. Pungent flavor with camphor and minty overtones. Medicinal: Aids digestion and helps prevent flatulence.

Fennel

- Bronze Feathery bronze foliage with sweet flavor. Nonbulbing type. Medicinal: Seeds used in teas and tinctures as a digestive aid, expectorant, and a spleen, kidney, and reproductive tonic.
- Green Feathery green foliage with sweet flavor. Nonbulbing type. Medicinal: Seeds used in teas and tinctures as a digestive aid, expectorant, and a spleen, kidney, and reproductive tonic.

Feverfew

Small, yellow and white, daisy-like blossoms. Pungent, aromatic self-seeding perennial. Medicinal: Fevers, menstrual cramps, and migraine headaches.

Garlic

- Ajo Rojo Creole-type with beautiful red clove wrappers and pure white bulb wrappers. Flavor is mild & wonderfully full-flavored. Harvest mid to late season. Bulbs will store for 7-8 months.
- Elephant Enormous cloves with a mild garlic-like flavor that are very easy-peeling. Popular at farmer's markets and fun as a home garden crop.

Gopher Purge

A variety of Euphorbia, Gopher Purge contains a poisonous latex like milky sap that is found in the roots, leaves and flowers. Gophers must chew the roots to become ill or die.

Hour Hound

The leaves of this herb are often used to flavor juices and teas, and horehound candy is used to soothe sore throats. Perennial.

Hyssop

- Blue Plant has bright violet-blue flowers. Popular ornamental for the perennial bed. Medicinal: Tea has a soothing quality. Colds, flu, bronchitis, sore throat, bruises, burns.
- Pink Plant has pinkish-white flowers. Popular ornamental for the perennial bed. Medicinal: Tea has a soothing quality. Colds, flu, bronchitis, sore throat, bruises, burns.

Lavender

- English Hidcote A must have plant for creating the cottage garden look. Hidcote is a compact plant growing to a height of only 14 inches, perfect for edging or creating a low growing hedge.
- English Munstead This is by far the most popular variety of English Lavender. Wonderfully fragrant perennial. Rich lavender flower spikes fill the air with their classic lavender scent all summer.
- Goodwin Creek Blooms throughout the summer and may even bloom in the winter in mild climates. The silvery toothed foliage is very attractive and the corollas are deep purple.
- Grosso A heavy bloomer, the flowers have a strong lavender fragrance with a hint of camphor. An excellent choice as an everlasting flower or for use in lavender crafts.
- Pinnata Buchhi Unlike the other lavenders, it blooms constantly from spring to frost. Its silvery-green, lacey foliage and profusion of bright blue blossoms make it a great accent plant.
- Provence Provence Lavender generally blooms twice a year, spring and fall and is cultivated in France for the perfume and essential oil trade, making it one of the more sought after varieties.
- Quasti Spanish Grown by the ancient Romans. Early blooming and possessing very unique blossoms, it has an excellent fragrance. It will be a stand-out no matter where you plant it.
- Sweet Fast, easy grower, with excellent fragrance. Its blooming season, generally spring and early summer, can be extended somewhat by deadheading.

Lemon Balm

Considered a "calming" herb. It was used in the Middle Ages to reduce stress and anxiety, promote sleep, improve appetite, and ease pain and discomfort associated with digestion

Lemon Grass

True West Indian Lemon Grass, this is the preferred culinary variety. The stalks are more flavorful, larger and more bulbous at the stem base.



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Lemon Verbena	Flavor and fragrance of lemon is second to no other. Lemon Verbena is reminiscent of lemon candy, sweet with strong lemon and no sourness. It might make the perfect Lemonade!
Lovage	Specialty culinary herb. Young leaves taste like celery and are used in spring tonic salads and with potato and poultry dishes. Medicinal: Aromatic stimulant; warming digestive tonic.
Marjoram	
Sweet	Aroma is similar to oregano, but sweeter and more balsam-like. Medicinal: Calming and soothing. Used in aromatherapy preparations. Edible flowers: use as you would the herb.
Wild	Blooms in shades of pink to purple from midsummer through fall. Harvest flowers in bud stage for best color. Light, sweet flavor for teas, cooking. Medicinal: Antiviral, antibacterial.
Mint	
Apple	Good flavor and strong green-apple fragrance. Pink to white flowers and rounded, downy leaves. Excellent in fruit salads and for cooking. Especially fragrant in tea.
Chocolate	A mint with a refreshing, chocolate/peppermint patty aroma, perfect for use with chocolate desserts.
Cordifolia	This large leafed mint is the basis for that little old southern drink, the Mint Julep. Can be used in any recipe calling for spearmint, including mint sauce and mint jelly.
Corsican	The diminutive mint has long been used as flavoring for crème de menthe liqueur. The best part of this plant is the minty fragrance, released when brushed against.
Curly	Broad, crinkled, deep green leaves. Sweet spearmint flavor which is less pronounced than species.
Egyptian	Egyptian Mint has a flavor similar to Apple Mint. But, this is a much more robust plant with sturdy upright stems and large velvety gray leaves.
English(Mexican)	Another Spearmint variety commonly referred to as "yerba buena" in Latin American communities.
Ginger	Mild spearmint flavor. Leaves used fresh, especially good with melon, tomatoes and fruit salads.
Grapefruit	Refreshing spearmint flavor with a grapefruit overtone. Nice added to fruit salads and punch.
Lemon	Light green leaves, lemon-spearmint flavor. Pink flowers.
Lime	Rounded dark green leaves. Stems and leaves have a purplish tinge. Use in iced tea. Lime-like fragrance.
Mojito	Classic flavor for the classic Cuban beverage.
Orange	Purple-edged, dark green leaves. Strong citrus scent, wonderful in mint tea blends.
Peppermint	Traditional mint for tea. Vigorous, creeping, often purple-tinged leaves and stems.
Pineapple	Woolly leaves, with creamy white and green variegation. A most attractive mint. Good flavor and a definite pineapple fragrance. Less aggressive than other mints.
Silver	An attractive silver-leaf mint with frosty-pink flowers. Excellent for dried floral arrangements. Used in Asian, Middle Eastern and Greek cuisine. Leaves are candied.
Spearmint	Strong spearmint flavor, traditional in lamb dishes and for mint juleps.
The Best	Lavender flowers growing on spikes and aromatic, glossy, sharply pointed leaves on square, red stems. It has long been considered the perfect flavoring for iced tea.
Oregano	
Betty Rollins	Low growing ornamental form of oregano, with dark green, fragrant foliage. Clusters of pink flowers in summer. Deer resistant, 6 inch tall dense mat. Moderate summer water.
Cuban	A succulent perennial herb that can reach 2 feet in height with fleshy leaves in opposite pairs & occasionally produces pale violet flowers. The leaves emit a strong aroma when handled.
Gold	Golden oregano is a robust creeper with tiny, rounded leaves 1/2 to 1 inch wide. Small, pink or lavender to purple flowers stand out above the foliage in early to late summer.
Greek	Heavy oregano aroma: great for pizza and Italian cuisine. Characteristic dark green leaves with white flowers. Medicinal: In tea for indigestion.
Hopley's Purple	So beautiful, yet so tough. Hopley's Purple Oregano takes heat, and drought, and looks great in the garden planted with white flowering perennials
Hot & Spicy	Hot and spicy oregano is true to its name; its especially pungent, which makes it a good choice for spicy Mexican dishes. Also commonly used in Italian and Greek dishes
Italian	Tastes great with tomato, egg, or cheese based foods, great addition to many lamb, pork, and beef main dishes. Try sauteeing aromatic vegetables in olive oil with garlic and Oregano.
Kent Beauty	Ornamental. One of the unique features of Kent Beauty Oregano are the prominent veins found in the heart-shaped blue green leaves. Of course, the flowers are spectacular too.
Mexican	Mexican oregano is stronger and less sweet, well-suited to the spicy, hot, cumin-flavored dishes of Mexico and Central America- perfect for chili and salsa.
Variegated	The leaves are small and splashed with gold. Low, prostrate habit, perfect for a rock garden or edging plant near pathways. Subtle, mild flavor that won't overwhelm Italian dishes.



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- Parsley**
- Arat** Distinctive nutty tasting parsnip-lookalike root vegetable. Delicious roasted but can also be grated into salads, boiled like other root crops or added to hearty winter soups and broths.
 - Curled Leaf** Not only is parsley a worthy ingredient in the kitchen but it is also full of good-for-you nutrients. Being a part of the carrot family it has high levels of beta carotene.
 - Italian / Flat Leaf** Italian parsley (flat-leaf parsley) is a green herb with serrated leaves and a clean, slightly peppery taste.
 - Titan** Outstanding sweet flavor lends itself to many culinary uses. Petite, dark green leaves make an attractive fresh garnish. The smallest flat-leaf that we offer.
- Pennyroyal** Vigorous perennial used to attract butterflies or as a fragrant groundcover. Can be used to naturally repel fleas in the landscape.
- Rosemary**
- Barbeque** Foliage of this selection has especially good flavor and aroma for cooking. Quickly forms an upright hedge of aromatic needle-like foliage. Makes a great barbecue skewer!
 - Golden Rain** The golden hue turns darker green over summer and returns with cooler weather. Weeping foliage can brighten a semi shady spot or offer an interesting specimen in a gold garden.
 - Huntington Carpet** Blooms blue flowers in fall and spring on a dwarf semi prostrate shrub, usually less than 1 foot tall. Thrives in poor well-drained soil. Full sun recommended for best performance.
 - Pink** Even though the flower color is pale, there are so many flowers that they combine and provide a respectable cloud of pink, especially when viewed at a distance. Grows quickly to 2'.
 - Spice Island** Thick juicy looking leaves and upright growth with dark blue flowers. Makes a great barbecue skewer and dries well.
 - Trailing (prostratus)** Does well in poor or shallow soils and is a very tough ground cover plants for arid regions. It tolerates blazing sun as well as cold climates to zone 7. Small, pale blue to white flowers.
 - Tuscan Blue** Tuscan Blue' is a fast growing rosemary with a tall upright habit. The flowers are dark blue, the slightly glossy foliage is light green against red-brown stems.
 - Upright** This produces a natural look, requires no maintenance at all and makes the perfect companion for the native landscape. Low water requirements.
- Rue** Aromatic perennial plant native to southern Europe and northern Africa. Used in Mexican folk remedies for ear aches and as a plant that brings good luck.
- Sage**
- Bergaarten** Great taste, purple flower.grey-green velvety leaves,mounding type. The popular sage for cooking. Choose bergaarten or common sage
 - Black** Black Sage is a three foot evergreen shrub with white to light blue flowers from March to July. This sage is native to sunny dry slopes in the coast ranges from San Jose to Baja.
 - Canary Island** A big beautiful sage, growing quickly to 4 x 4 ft. or more. White woolly stems with lavender blossoms are nestled in rosy-pink lavender bracts. Plant in full sun, Deer resistant.
 - Cleveland** The beautiful flower heads of Cleveland Sage cover the large southwestern native bushes for 5 or 6 weeks starting in late April. A drought resistant perennial.
 - Costa Rican** Thrives during the warm months in the Californian inland valleys, protect from the winter cold. You won't to find a more spectacular plant in your yard from Spring through Fall.
 - Dwarf Grey** Great taste, purple flower.grey-green velvety leaves,mounding type. the popular sage for cooking. choose bergaarten or common sage
 - Golden (icterina)** Golden sage goes beyond the use as a culinary herb. As an ornamental plant its foliage is outstanding in the garden.
 - Jerusalem** This Mediterranean species, native to the mountains of Syria, is admired for both its unusual whorls of soft yellow flowers and its large olive-green leaves.
 - Pineapple** Vivid red flowers and bright green foliage make pineapple sage one of the showiest inhabitants of the herb garden. Hugely appreciated by butterflies, hummingbirds and people alike.
 - Purple** Purple Garden Sage can be used just like regular garden sage. It rarely flowers which helps to keep it at more moderate height and from falling apart in the center.
 - Waverly** A half hardy shrub to 5 feet tall with pale pink flowers through most of the year. Will get knocked to the ground in a frost but sprouts back and grows to full height within a couple months.
 - White** White Sage has highly aromatic, waxy gray leaves that are used for incense. Flowers appear from late April to early June and are highly attractive to bees..
 - Tricolor** A multi-colored form of regular culinary Garden Sage. The irregular pattern of variegation in these leaves is stunning in the garden and is a worthy garnish for any poultry dish .
- Santolina**
- Green** Aromatic herb garden plant. Trim as needed in mid-spring to shape and tighten the foliage. Grows best in sandy or loam soils; avoid clay.
 - Grey** Same bright yellow buttons as other Santolina, but on silvery-gray, soft foliage. Also used in hedges, knot and rock gardens. Prune in spring after new growth appears.



Herb Collection

Savory

Lemon Savory (*Satureja biflora*), is a small, under 1 foot, dainty bush with tiny leaves. Adds a nice lemony flavor to fish when grilled.
Peppery flavor adds spice to dishes. For flavoring beans, cabbage, and sauerkraut. *Medicinal:* Leaf infusion is gargled for sore throat, indigestion, and as an aphrodisiac.
Summer
Winter
Perennial cousin to summer savory, with thicker and shinier leaves.

Shallots

Mild taste that combines the flavor of a sweet onion with a touch of garlic. Often thought to be another variety of onion, but are actually a species of their own.

Sorrell French

French sorrel, a popular culinary herb in the ancient world and a salad and vegetable plant in the West since the 14th century. Native to southeastern Europe.

St. John's Wort

St. John's Wort, is a perennial herb that can be easily recognized by its bright yellow-colored flowers. In Europe St. John's wort is widely prescribed for depression.

Stevia Redaubiana

Stevia is a sub-tropical plant used for hundreds of years by indigenous peoples in Brazil and Paraguay as a sweetener. It's also the only USDA approved natural sugar substitute.

Tagetes Lemonii

AKA Lemmon's marigold is a large ornamental shrub with a lemony smell and lots of single yellow marigold flowers. Inter plant with tomatoes to inhibit insects and nematodes.

Tansy Fernleaf

A perennial herb cultivated for the use of its aromatic leaves in seasoning, salads, etc., and in the preparation of Tarragon vinegar.

Tarragon, French

A perennial herb cultivated for the use of its aromatic leaves in seasoning, salads, etc., and in the preparation of Tarragon vinegar.

Thyme

Coconut Does not smell or taste like coconut, but is one of the fatter blossoms in the creeping thyme group, grows quickly and is covered with the flower heads for about four weeks in summer.
Creeping Red Fast & low growing valued for its fragrant foliage & profusion of red flowers all summer. Excellent choice between pavers or as a ground cover. Plant in well-drained soil.
Elfin Elfin Thyme's closely spaced flowers and leaves makes it one of the smallest thymes available. Best suited for planting between stepping stones where spaces may be very small.
English Most popular variety. Broad dark green leaves are aromatic and flavorful. Robust growth habit ideal for rockeries, borders, or along pathways. Blossoms are a favorite of honeybees.
French Distinctly greyer and sweeter than English, but just as aromatic and flavorful. Preferred by the French. Needs some winter protection.
Lemon Lemon Thyme definitely smells like lemon and tastes like lemon. It can be used in any recipe calling for lemon juice, lemon zest or lemon flavoring.
Lemon Variegated Variegated lemon thyme is vigorous and easy to grow & the most reliable of all the thymes. Same flavor profile as regular lemon thyme.
Lime Fragrant & mounding, Lime Thyme makes a great ground cover. The bright green leaves are scented of citrus. The lack of flavor in the leaf excludes it as a culinary variety.
Mother Low creeper, well suited as ground cover. Perfumes the air when trodden upon.
Silver Use in any recipe calling for thyme. Foliage is both fragrant and flavorful. Shows white variegation throughout the leaves. Attractive addition as a border plant.
Wooly Very low-growing, spreading thyme with no scent or flavor, but makes a very attractive soft carpet of hairy grayish foliage topped by bright pink flowers in summer.

Valerian

The root of valerian, a perennial herb native to North America, Asia, and Europe, is used most commonly for its sedative and hypnotic properties in patients with insomnia.

Wheat Grass

Increases red blood-cell count, lowers blood pressure, cleanses the blood, organs and gastrointestinal tract of debris. Wheatgrass also stimulates metabolism.

Watercress

Eating watercress daily can significantly reduce DNA damage to blood cells, which is considered to be an important trigger in the development of cancer.



Vegetable Collection

		Days to Harvest	Details	Comments
Artichoke	Imperial Star	85	1 st year producer	Specifically bred for annual production, plants produce an average 7 - 4" heads.
Asian Greens				
	Shiso, Aka	70	frost tender	Asian herb with purple-red serrated leaves reminiscent of anise. Preferred for Chinese cuisine.
	Shiso, Ao	70	frost tender	Japanese herb with green, cinnamon-flavored, serrated leaves. Use with sashimi, salads, or sushi.
Asparagus				
	Jersey Knight	N / A	Cold hardy to Zone 3	Spring harvest treat, this perennial is easily grown and will produce for many years.
	Jersey Supreme	N / A	F1 Hybrid	Jersey Supreme is higher yielding than old-fashioned varieties that contain lower-yielding female plants.
	Purple Passion	N / A	F1 Hybrid	Plump, purple asparagus and great in soups, stewed, or eaten raw. Cold Hardy & tolerant of drought
Beans				
	Black Valentine	67	stringless - bush habit	Heirloom variety introduced in the 1850's. 6" pods are dark green and have exquisite flavor.
	Cherokee Trail of Tears	85	snap - pole habit	Green pods with purple overlay and shiny jet black seeds. Cherokee Indian heirloom.
	Crockett Bush	60	snap - bush habit	Dark green, 6" filet type bean has a continuous set for harvesting over an extended period.
	Envy	75	soybean	2' plants bear an early crop of bright green beans for 'edamame', fresh shelling, or drying.
	Fin de Bagnol	57	french string - bush	Gourmet heirloom French variety. They best when picked young, every 2 - 3 days.
	Ford Hook	75	lima	Produces flavorful, 4" pods that are easy to shell, each containing 2 or 3 Lima Beans. Bush habit.
	Fresh Pick	53	snap - bush habit	Better flavor than pole beans. Tolerates hot weather and yields over an extended period.
	Garbanzo	51		Large-seeded garbanzo with rich, sweet flavor. Great for making hummous. Prefers cool weather.
Beets	NOTE: Beets are multi sown in the pot and should be divided when transplanting in the garden.			
	Bulls Blood	55		Heirloom variety produces dark red leaves and roots that show attractive candy-striped when sliced.
	Touchstone Gold	55		Has green petioles and leaves, and retains its golden color when cooked. Excellent, sweet flavor.
	Blankoma	55		An improved, white-rooted beet. Round to slightly conical sweet, white roots, with strong, all-green tops.
	Chiogga	55		Selected for bright red skin color, superior red & white candy striping in root, and tolerance to bolting.
	Red Ace	50	F1 Hybrid	The round, smooth, deep red roots size early, with high uniformity. The best all around red beet.
Broccoli	Arcadia	63		Vigorous variety that is well suited for year round production. Very firm, dark green, domed heads.
Brussel Sprouts	Diablo	110		Tall plants produce heavy crops of smooth, medium-sized, sprouts.



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	Days to Harvest	Details	Comments
Cabbage			
Bilko	54	chinese napa type	Large, full sized, dark green, slow bolting heads have a good, mild, sweet taste.
Tendersweet	71	fresh eating type	Midsized, flat heads. Thin, tender leaves are sweet & crisp - perfect for coleslaw or stir-fries.
Cantelope SEE MELONS			
Caper	N / A		In Southern Italy, caper flower buds are collected about every 8 to 12 days or 9 -12 harvests per season.
Cauliflower			
Fremont	62	standard white	This is the best early cauliflower. A garden favorite because it adapts to different soils & weather.
Graffiti	80	brilliant purple	Stunning, true cauliflower heads adorn the large plants. The florets are attractive served raw with dip.
Celery			
Kintsai	50	Chinese	Long green stems & shiny leaves that prefer cooler temperatures. A must have for your Wok!
Tango	80		Tall, tender stalks perform well in less-than-ideal growing conditions such as heat or moisture stress.
Collards			
Champion	60	standard green	Selected out of the popular Vates variety. Rich, dark green color with long, broad, wavy, tender leaves.
Tree	NA		5-6' tall & perennial in zones 8-9, the leaves are purple tinged and deliciously tender in cool weather.
Corn			
Blue Jade	75	container use	Miniature plants bear 3-6 ears of sweet, jade blue cobs. Plants are 2-3 feet tall.
Golden Bantam	80	yellow heirloom	Long, tender, & sweet, this is THE main crop corn for home gardeners and market growers.
Mr. Mini Mirai	74	gourmet variety	Produces 5-6" ears of high quality, sweet corn. Let ears fully mature for maximum taste.
Spring Treat	66	cold hearty	Easy to harvest and the earliest yellow sweet corn. Excellent eating quality.
Stowell's Evergreen	95	white heirloom	A leading variety for home gardeners and market growers whose origins date back to 1793. 8-9" ears.
Cucumber - Pickling			
Homemade Pickles	55		Solid and crisp with superb flavor & heavy yields. This variety was especially bred for making pickles.
Salt & Pepper	49		The first white skinned pickler. 3-5" fruits with black spines, good flavor & powdery mildew resistance.
West Indian Gherkin	62		2" baby cukes, ideal for tiny sweet pickles or relish, drought tolerant, 200 year old heirloom.

Cucumbers continued next page



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	Days to Harvest	Details	Comments
Cucumber - Slicing			
Diva	58	2002 AAS Winner	Distinctly tender, crisp, sweet, bitter-free, and seedless; especially flavorful harvested small, about 5".
Long Fellow	70		These 12-14" long fruits are of the highest quality and are uniformly straight.
Palace King	60	asian cuisine staple	A high yielding asian cultivar that grows to 10" long & ribbed with fine white spines.
Sooyow Nishiki	60	japanese favorite	Popular "sooyow" type with ridges and white spines. Crisp and sweet fruits will grow to 11" long.
Sultan	58	persian variety	The small delicate cucumbers grow well on long vines. Good disease resistance.
True Lemon	64	heirloom variety	Resembles a lemon in size, shape & color. Used for pickling, slicing and salads. Faint lemon flavor.
Eggplant			
Ghostbuster	72	white	Best white type, oval 7" long, very sweet flavor, ideal for short season.
Ichiban	61	japanese favorite	10-inch long, purplish-black fruit. Very productive. Well suited for containers. Sweet and succulent.
Millionaire	55	F1 Hybrid	Popular Japanese eggplant sold in markets. Brilliant black purple fruit is long, growing to over 8" long.
Nadia	70	classic italian	Dark purple, outstanding, 7" fruit. Tall, sturdy plants set fruit even under cool conditions.
Rosa Bianca	75	italian heirloom	Round 4-6", lavender-pink fruits with creamy white shading. Prized by chefs and gardeners alike.
Kale			
Redbor	55		Deep red-purple leaves are frilly and 2 - 3' tall. Color and leaf curl is enhanced by cooler weather.
Winterbor	60		Well curled, blue-green, ruffly leaves regrow vigorously for successive harvests.
Leek			
Upton F ₁	90		Vigorous, medium-maturity, upright plants with medium-thick shanks and beautiful blue-green foliage.
Hiro Habo	90	chinese variety	A popular herb with broad, deep green leaves up to 14" long and a delicate garlic-chive flavor.
Lettuce NOTE: Lettuce is multi sown in the pot and should be divided when transplanting in the garden.			
Alfresco Mix	55	cut & come again	Mediterranean mix with red and green leaf lettuces, arugula, endive, and radicchio.
Bistro Blend	53	cut & come again	Gourmet salad blend. Well-flavored with many exotic leaf shapes, colors and textures.
City Garden Mix	55	cut & come again	Traditional mix of red and green leaf lettuces that is easy on the palate. Great for patio pots!
Coastal Star	57	standard romaine	Heat tolerant with large, heavy heads that are dark green with good, sweet flavor.
Global Gourmet Mix	55	cut & come again	Asian mix with red and green leaf lettuces and asian greens that are perfect for salads & stir-fry.
Mesclun Mild Mix	55	cut & come again	International mix with kyona mizuna, pac choi, tatsoi, kale, red sails, and rouge d'hiver.
Mesclun Spicy Mix	55	cut & come again	European mix with arugula, red giant mustard, endive, red lettuces, kyona mizuna and tatsoi.
Red Romaine	70		Gourmet variety used as a tangy colorful addition to salads. Color develops best in cool weather



Vegetable Collection

	Days to Harvest	Details	Comments
Melon			
Cantelope Ambrosia	86		Ambrosia lives up to its name with luscious salmon-red flesh and a juicy, tender, extra-sweet flavor.
Charantais	82	french heirloom	Considered by many to be the most divine & flavorful melon in the world. Sweet, salmon colored flesh.
Early Honeymoon	92	honeydew	Flavorful thick emerald green flesh, gold rind. Fruit size to 5 pounds. Unusually early.
Honeydew Orange	74		Sweet, pale salmon-orange flesh is delicious to the rind. Early maturity and tolerant to cool conditions.
Sun Jewel	68	asian specialty	An extra early, yellow-skinned melon with crisp, white flesh that is wonderfully sweet. Heavy producer.
Watermelon	SEE WATERMELONS		
Mustard Greens Garnet Giant		21 days baby	Darkest red mustard, the leaves are completely maroon. Best used in baby leaf form.
Okra			
Cajun Delight	56	AAS Winner	Dark green, attractive 4" tender pods. Produces abundently until up until frost.
Onions NOTE: Onions are multi sown in the pot and should be divided when transplanting in the garden.			
Cipollini Yellow	80		Gourmet Italian variety, 3/4" x 2" button shape with mild flavor. Will store up to 4 months.
Ruby Wing	112	F1 Hybrid	Big, thick, red, flavorful skin. Shiny red globe, excellent for storage.
Spanish White	110		Sweet, white skin and flesh. Mild flavor and a large, round bulb
Sweet Vidalia	160	F1 Hybrid	High yeilds of jumbo, dark brown, sweet globes with mild taste. Resists pink root and fusarium.
Peas			
Chick Pea	SEE BEANS, GARBANZO		
Oregon Giant	60	snow	This is the first sweet flavored, large podded snow pea. Expect high yields on 2 1/2' vines.
Premium	51	shelling	This is the best tasting, early pea with 3" pods that average 7 very sweet, medium -sized peas per pod.
Super Sugar Snap	60	snap	An earlier, more disease resitant version of sugar snap, expect heavy yields on 5' supported vines.
Peppers, Bell / Sweet			
Fushimi	80	Japanese specialty	Sweet, thin walled and glossy bright green. The fruits are slender, tapered and grow to 6" in length.
Golden Cal Wonder	85	bright yellow	Medium large, blocky, 4-5" yellow bells with a wonderful sweet, fruity taste.
Mini Chocolate Bell	90	reddish brown	Family heirlooms from Lucina Cress, an Ohio Seed Saver's Exchange member who has grown these little seed peppers for years. She and her friends would stuff the peppers with cabbage, then can and
Mini Red Bell	90	red	pickle them in pint jars to sell at their church fundraiser each year. Short and stocky 16" plants produce
Mini Yellow Bell	90	Yellow	sweet, 2" fruits with 2 to 3 lobes, excellent fresh flavor, great on shish kabobs.

Peppers, Bell / Sweet continued on next page



Vegetable Collection

	Days to Harvest	Details	Comments
Peppers, Bell / Sweet			
Orange Sun	80	orange	Thick walls and very sweet flavor make this a wonderful addition to salads and stir fries.
Padron (mildly spicy)	60	green	From Spain, harvest fruits when they are just over 1" long. Sautee in olive oil to make your own tapas!
Red Knight	78	red	Big, heavy, 4½" block peppers mature to red early in the season. Excellent disease resistance.
Roumanian Rainbow	60	ivory, orange, red	Very early colorful fruits start out ivory, turn persimmon orange, then finally mature to red.
Shishito	60	green	This mini, sweet-hot, thin walled pepper is very popular in Japan. Use in tempura, yakitori, or stir-fries.
The Big Early	70	green	So incredibly big, chefs use one fruit to make stuffed peppers for two. Beautiful sweet flavor.
Peppers, Hot			
Anaheim	75	green	This 7", moderately pungent fruit is deep green, but will turn red at full maturity. Excellent for drying.
Ancho Gigantea	78	red (dried) green (fresh)	Fresh & green these mildly hot peppers are stuffed for chile rellenos, or dried and ground for chili.
Chile de Arbol	80	red	A Cayenne type of pepper with pointed pods, they mature to a dark red. 15 - 30,000 Scoville units.
Fresno	90	green	Common to the southwest, these are moderately hot peppers that work well in salsa or guacamole.
Ghost	95	scarlet red	AKA Bhut Jolokia, this is the world's hottest. USE WITH EXTREME CAUTION, 300 X hotter than a Jalapeno.
Guajillo	85	reddish brown	Thin walled with an earthy distinctive flavor. Great for making chili and sauces, also well suited for drying.
Holy Mole	80	deep chocolate	Best known for its nutty, spicy flavor in mole sauce. They will add a rich, smokey flavor but little heat.
Italian Roaster	76	green	Whether on top of a burger, or grilled with Italian sausage, this one has just enough flavor & spice.
Jalapeno	75	dark green	Fiery, thick-walled peppers are dark green at first, then turn red. Good for pickling & Tex-Mex dishes.
Pasilla Bajillo	77	dark brown	Less than 250 Scoville units, these are mainly dried & ground for their rich smokey flavor in sauces.
Red Mushroom	85	red	Profusions of small red peppers. They offer a wonderfully fruity taste but only mild to medium heat.
Ring of Fire	75	red	Great choice for short season gardeners, this is the earliest of all. Cayenne type, high yields.
Santa Fe Grande	75	yellow to orange red	Medium hot and very popular in New Mexico. Excellent for canning and pickling.
Serrano del Sol	65	green (red when ripe)	Peppers are fleshy & meaty with the flavor so popular in Mexican cuisine.
Thai Hot	90	bright red	Originally from Thailand, peppers are thin fleshed and extremely hot. Used especially in oriental dishes.
Potatoes			
French Fingerling	100	rose	The rose colored skin covers its creamy yellow flesh. Peeling is not necessary or recommended.
Red Thumb	110	red	Brilliant-red skin and reddish-pink flesh. Medium long tubers are uniformly shaped and prolific.
Russian Banana	110	yellow	This Baltic region main crop fingerling is an all purpose, great tasting, heavy producer. Tastiest of all.



Vegetable Collection

	Days to Harvest	<u>Details</u>	<u>Comments</u>
Pumpkins			
Dill's Atlantic Giant	125	yellow-orange	This is THE contest pumpkin. Vines require ample space and easily produce 250 pound fruits.
Jack be Little	95	orange	Miniature 2-3 pound gourds for decoration or carving. Average of 10 per vine.
Jack O' Lantern	100	orange	Popular sized 15-25 pound gourds make tasty pies and are perfect for carving.
Spinach NOTE: Spinach is multi sown in the pot and should be divided when transplanting in the garden.			
Bordeaux	21 - 32	smooth leaf	Red-veined, dark green leaves are suitable either for baby leaf or full size production. Harvest promptly.
New Zealand	60	heat tolerant	Not really a true spinach, the taste is similar and milder. Use in summer when too hot for Bordeaux.
Squash, Summer			
Summer Crookneck	58		Big plants are late to begin bearing, but then yield over a long harvest period. Best picked small, 4-5" long
Zucchini Anton	47		Dark glossy, green early maturing Hybrid that produces plenty of Squash. Powdery mildew resistant.
Zucchini Black Beauty	48		Darker green skin contains higher levels of lutein, a highly effective antioxidant. Glossy, cylindrical fruit.
Zucchini Bush Baby	49		Bush Baby's fruits are true miniatures and ready to harvest at 4-6". Fruits are striped, medium dark green.
Zucchini Golden	48		Fruits are a beautiful, bright golden-yellow, with a low frequency of fruits with green tips.
Squash, Winter			
Acorn Table Ace	85		The medium 2 ½ lb., fruits have a nice black-green color. The taste is good, nutty, & moderately sweet.
Buttercup	95		Dark green, blocky, 3-5 lb. fruits have deep orange, fiberless flesh with a rich, sweet flavor.
Butternut Waltham	105	AAS winner	Light tan-colored fruits avg. 9" long & 4-5 lb. Flesh is smooth-textured and has a unique sweet flavor.
Spaghetti	88		Bake like squash or boil and fork out the yellow flesh, then top the "spaghetti" with your favorite sauce.
Sunflower Titan	75		Plants grow 12' tall with an impressive 20 - 24" head. Seeds are very large and great for roasting.
Swiss Chard			
Five Color Silverbeet	55		Spectacular range of colors throughout the entire season.
Red Ruby	60	heirloom variety	The deep crimson stalks and veins beautifully contrast with its dark green heavily crumpled large leaves.



Vegetable Collection

	Days to Harvest	<u>Details</u>	<u>Comments</u>
Tomatillo			
Cisneros	75	extra large	3" Apple-green fruit have a papery husk that splits open as tomatillos mature and turn yellow-green.
De Milpa	70	mexican heirloom	This 1½" fruit is green with a purple blush and usually grows unattended in family cornfields.
Purple	60 - 90	rare heirloom	Rare heirloom variety. Fruit is very sweet, great grilled, & makes an attractive purple salsa.
Verde Puebla	75		This 2" fruit is used to make traditional Mexican green salsa, these plants will produce continuously.
Yellow Husk	70		Lantern shaped, small yellow fruit has a sweet tart flavor & can be eaten fresh or cooked into desserts.
Watermelon			
Crimson Sweet	85		Dark and light green-striped, 10" x 12", blocky, oval fruits weigh in at 15-25 lb. Sweet red flesh.
Sorbet Swirl	77		Flesh has beautiful pastel swirls of red and yellow. 8 inch fruits average 10 lbs. Good flavor & texture.
Sugar Baby	76		The standard of "icebox" varieties for many years, the 8-10 lb. ripe melons are almost black. Good flavor.
Sunshine Yellow F ₁	75		The 8-10 lb.oval-round melons are "icebox" size. Flesh is brittle, juicy, and very sweet. Compact vine.

Tomatoes.....continue to next page



Tomato Collection

DR - Disease Resistance Guide

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- F = Fusarium Wilt
- L = Gray Leaf Spot
- N = Nematodes
- T = Tobacco Mosaic Virus
- V = Verticillium Wilt

D/I - Determinate or Indeterminate

Determinate plants generally do not grow after bud set & usually the crop comes on all at once.

Indeterminate plants tend to keep growing and producing after initial bud set, thus giving their fruit a little at a time.

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Standard Varieties

		<u>Size</u>	<u>DR</u>	<u>D/I</u>	<u>DtH</u>	<u>Comments</u>
Beefmaster	red	1 - 2 lbs.	VFN	I	80	Vigorous vines. Outstanding fruit taste & quality.
Better Boy	bright red	12 - 16 oz.	VFN	I	75	Firm and perfect for slicing. One of the best tasting, garden tomatoes available anywhere.
Big Beef	red	12 - 16 oz.	VFNTLA	I	70	These large, juicy, fruits combine old-fashioned beefsteak flavor with heavy yields.
Celebrity	red	8 - 12 oz.	VFNTA	D	70	Consistent large clusters of flavoful tomatoes.
Champion	red	8 oz.	VFNT	I	70	Bred as a sandwich tomato. High yields, perfect flavor.
Early Girl	red	4 - 6 oz.	VFF	I	52	Dependable large harvests of delicious early fruit.
Roma	bright red	3" long	VF	D	78	Thick walled with few seeds & good flavor. Great paste tomato.
Super Fantastic	bright red	10 oz.	VF	I	70	Delicious flavor that is a wonderful combination of sweet and acid. Bears the entire season.
Super Sweet 100	red	1 oz.	VF	I	65	Deliciously sweet & high in Vitamin C. Long clusters of fruit continue to bear until frost.

Heirloom & Specialty Varieties

		<u>Size</u>	<u>DR</u>	<u>D/I</u>	<u>DtH</u>	<u>Comments</u>
Ananas Noire	purple/green/pink	1 - 1½ lbs.		I	80	Multi colored inside & out, these have a sweet flavor that is also rich & delicious.
Anna Russian	pinkish-red	1 lb.		I	70	Heirloom, oxheart-type tomato distinctive for its size, earliness, and juicy outstanding taste.
Banana Legs	yellow	4" x 1½"		I	75	Paste-type tomato is meaty with few seeds and a good taste. Very prolific variety.
Big Zebra	green & red striped	12 - 16 oz.		I	85	Unusual, striking appearance with a mild sweet flavor.
Black Cherry	dark mahogany	1 - 2"		I	65	The first black, perfectly round cherry with all the rich & complex flavor of black tomatoes.
Black from Tula	reddish brown	8 - 12 oz.		I	77	Russian heirloom that is very productive & has a rich, sweet flavor.
Black Krim	dark brown-red	10 - 12 oz.		I	85	Russian heirloom from the Black Sea region, flavor is rich & sweet with a hint of saltiness.

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Heirloom & Specialty Varieties

		<u>Size</u>	<u>DR</u>	<u>D/I</u>	<u>DtH</u>	<u>Comments</u>
Black Zebra	deep burgundy	3 - 4 oz.		I	75	Sporting jagged green stripes on mahogany flesh, and solid mahogany inside. Great flavor.
Boxcar Willie	scarlet red	10 - 16 oz.		I	80	High yielding, extremely juicy, and good, old fashioned flavor!
Brandywine OTV	bright red	12 - 16 oz.		I	72	With their creamy texture & sweet flavor you'll enjoy them Off The Vine all season long.
Carbon	purplish brick red	8 - 12 oz.		I	80	One of the best tasting tomatoes, flattened-round, smooth fruits
Cherokee Chocolate	chocolate mahogany	12 - 16 oz.		I	80	Popular with celebrity chefs because of its exceptionally rich and complex tomato flavor.
Chocolate Cherry	rich mahogany	1"		I	70	Fresh-grown flavor and texture no store-bought variety can equal. Delicious and tangy.
Copia Striped	gold & red striped	12 - 16 oz.		I	85	Very juicy, flavorful & sweet. Named for the Center for Food, Wine & Art in Napa, Ca.
Dr. Wyche's Yellow	golden yellow	12 - 16 oz.		I	80	One of the best tasting yellow tomatoes - meaty/beefsteak type.
Eva Purple Ball	dark pink	2"		I	70	Huge yields of sweet, juicy round fruit best for salads, sandwiches. German Heirloom.
Grape	red	3/4"		I	55	Long, grape like clusters of sweet delicious fruit.
Green Zebra	light green	3 oz.		I	75	Fruits ripen to amber-green with darker green stripes. Flesh is flavorful, sweet yet zingy.
Hawaiian Tropic	red	1 - 1½ lbs.		I	65	Proven performer in the heat of Las Vegas. Meaty and tasty fruit even at 110 degrees!
Kellogg's Breakfast	pale orange	1 lb.		I	80	Beefsteak type fruit have very good flavor and are quite meaty with few seeds. Heirloom.
Lemon Boy	yellow	8 - 10 oz.	VFN	I	72	The 1st lemon yellow & still one of the best, outstanding mild & sweet yet tangy flavor.
Manyel	yellow	4 - 8 oz.		I	75	Mild and juicy, ripening to a clear yellow, not gold. The name means 'many moons'.
Momotaro	pink	8 - 10 oz.		I	74	The most popular tomato in Japan, the taste is intensely rich and sweet. You'll love it!
Neves Azorean Red	deep red	1 - 3 lbs.		I	75	Huge, beautiful beefsteaks bursting with magnificent flavor. The ultimate sandwich tomato.

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Heirloom & Specialty Varieties

		<u>Size</u>	<u>DR</u>	<u>D/I</u>	<u>DtH</u>	<u>Comments</u>
Pear - Red	red	1 1/2 - 2"		I	78	Miniature pear shaped fruits are great for salads.
Pear - Yellow	yellow	1 1/2 - 2"		I	78	Combine these with the red pear to make a beautiful garnish or salad topper.
San Francisco Fog	red	4 - 6 oz.		I	70	Well adapted to cool, wet coastal areas. Round, smooth fruit with good flavor.
San Marzano Redorta	bright red	8 oz.		I	80	Tuscan heirloom is a huge, plum tomato used for cooking, but flavorful enough to eat fresh.
Santa Clara Canner	dark red	8 - 10 oz.		I	80	Fruit is very juicy yet full of solid meat, great for canning & just as good eaten off the vine.
Stupice	red	2 oz.		I	52	Czech heirloom that bears an abundance of flavorful & sweet jewels.
Sugary	reddish-pink	1"		I	60	2005 All-America Selections Award Winner - very sweet, cherry tomato. High yielding vines.
Sun Gold	bright orange	1"		I	57	Very sweet, cherry tomatoes are fruity and delicious. Vigorous long clusters of fruit.
Sun Sugar	orange	1"		I	62	Very sweet, fruity-tasting tomatoes borne in long clusters on vigorous plants. Crack Resistant.
Sweet Baby Girl	dark red	1"	T	I	65	Compact plants bear incredible harvest of sweet flavored, dark red fruit on long clusters.

A Class by Themselves

Tomaccio Sweet Raisin Tomato

Capture the romance of Southern Italy by growing your own sun-dried tomatoes. Tomaccio tomatoes have an intense, sugary flavor when picked fresh or dried at home. Tomato aficionados love them as a sweet snack or a gourmet ingredient in pastas, pizzas, salads and other dishes. We will offer these in 1 gallon only beginning around April 1st, 2012.