

# Tomatoes

| Type      | Variety                  | Growth Habit | Heritage    | Days  | Fruit Color  | Fruit Weight | Disease Resistance | Pot? | Description   |
|-----------|--------------------------|--------------|-------------|-------|--------------|--------------|--------------------|------|---|
| Beefsteak | Aunt Ruby's German Green | I            | heirloom    | 80    | green        | 12-16 oz.    |                    |      | Large green beefsteak with a pink and yellow blush. Sweet, spicy and delicious. Good for salads and salsa.  |
| Beefsteak | Beefmaster               | I            | hybrid      | 80    | red          | 2 lb.        | VFNAST             |      | Large yields of large meaty tomatoes. Few seeds.  |
| Beefsteak | Beefsteak                | I            | heirloom    | 80    | red          | 2 lb.        | VFN                |      | Beefsteaks are always grown for their flavor and size for slicing and summer sandwiches. Outstanding flavor carries hints of melon.   |
| Beefsteak | Better Boy               | I            | hybrid      | 75    | red          | 1 lb.        | VFNAST             |      | One of the most popular tomatoes grown. Excellent flavor.   |
| Beefsteak | Big Beef                 | I            | heirloom    | 70    | red          | 1 lb.        |                    |      | 1994 AAS winner. Rare! Open-pollinated version of an American favorite. These giants slice up perfectly for big sandwiches. Fruit stays large even at the end of a long harvest season. |
| Beefsteak | Big Boy                  | I            | hybrid      | 78    | red          | 1 lb.        |                    |      | Vigorous plants with heavy fruit and excellent taste.   |
| Beefsteak | Brandymanter Pink        | I            | hybrid      | 80    | pink         | 10 oz.       | VF                 |      | Firm, juicy flesh, incredible, rich tomato taste.   |
| Beefsteak | Brandymanter Red         | I            | hybrid      | 70-80 | red          | 1 lb.        | VF                 |      | This modern strain of classic Brandywine delivers world famous flavor packed into medium to large fruits, unrivaled among similar varieties.  |
| Beefsteak | Brandymanter Yellow      | I            | hybrid      | 70-80 | yellow       | up to 1 lb.  | VF                 |      | Meaty, full flavor, slightly tart.  |
| Beefsteak | Chef's Choice Orange     | I            | hybrid      | 75    | orange       | 9-12 oz.     | T                  |      | 2014 AAS winner. A stunning and delicious update of the old heirloom favorite Amana Orange that ripens quicker, but keeps all the rich flavor of the heirloom variety!                  |
| Beefsteak | Cherokee Chocolate       | I            | heirloom    | 69-80 | purple/black | 10-16 oz.    | FV                 |      | Large fruit; wonderful flavor. Excellent slicing tomato. Perfect for sandwiches.  |
| Beefsteak | Cherokee Purple          | I            | heirloom/OP | 69-80 | purple/black | 12-16 oz.    | F                  |      | Deep violet color, intense rich flavor. One of the best tasting!  |

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| Beefsteak | Delicious               | I            | heirloom/OP | 77    | red           | 2 lb.        |                    |      | Huge, smooth, nearly solid. Good for slicing and salads.  |
| Beefsteak | Italian Giant Beefsteak | I            | heirloom/OP | 85    | red           | 1-2 lb.      |                    |      | This blockbuster of a beefsteak was brought over from Italy over 80 years ago, and still rules the garden for sheer size, with some fruits growing larger than two fists! A deep red beefsteak-type, with flattened fruits. |
| Beefsteak | Kellogg's Breakfast     | I            | heirloom/OP | 80    | orange        | 1-2 lb.      |                    |      | Beautiful pale orange beefsteak fruit with good flavor and few seeds.   |
| Beefsteak | Large Yellow Amish      | I            | heirloom/OP | 78    | yellow/orange | 1 lb.        |                    |      | Great addition to a colorful salad or a tasty sandwich.   |
| Beefsteak | Lucky Cross             | I            | heirloom/OP | 85-90 | yellow/red    | 8-16 oz.     |                    |      | Good for slicing and salads.  |
| Beefsteak | Marizol Red             | I            | heirloom/OP | 80    | red           | 14-16 oz.    |                    |      | A great, full flavored tomato for sandwiches, salads, or cooking. A good choice to harvest for farmer's markets. This tomato begs to be enjoyed fresh off the vine!   |
| Beefsteak | Mortgage Lifter         | I            | heirloom/OP | 75-85 | pink          | 1-3 lb.      |                    |      | Rich, sweet, bold, old-fashioned flavor.  |
| Beefsteak | Nepal                   | I            | heirloom/OP | 80    | red           | 12 oz.       |                    |      | Does nicely in somewhat cooler areas and bears nice clusters of fruit, rare for larger varieties.   |
| Beefsteak | Old German              | I            | heirloom/OP | 85    | yellow/red    | 1-1 1/2 lb.  |                    |      | Outstanding flavor and color. Great in salads.  |
| Beefsteak | Orange Minsk            | I            | heirloom/OP | 70-80 | orange        | 12-32 oz.    |                    |      | A delicious large orange beefsteak that is so fast to ripen and a very heavy producer. The tomatoes are a lovely pale orange color.   |
| Beefsteak | Pruden's Purple         | I            | heirloom/OP | 67-75 | purple/pink   | 10-16 oz.    |                    |      | Very flavorful fruit that rivals the taste of Brandywine.   |
| Beefsteak | Richardson              | I            | heirloom/OP | 90    | red           | 1-1 1/2 lb.  |                    |      | Has a rich sweet full old-fashioned tomato flavor. Excellent for salads and sandwiches.   |

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| Cherry | Atomic Sunset               | I            | hybrid          | 74    | multi-colored | 2 oz.        |                    | Y    | Production can be excellent. Fruit have the sweet and fruity notes characteristic of orange varieties.  |
| Cherry | Black Cherry                | I            | heirloom        | 65    | purple/black  | 1 oz.        |                    |      | Perfectly round truly black fruit. Sweet, rich and complex. Abundance of fruit.   |
| Cherry | Brown Berry                 | I            | open pollinated | 68-80 | brown         | 2-3 oz.      |                    |      | A great snacking or salad tomato to mix with your other colored tomatoes.   |
| Cherry | Bumble Bee Sunrise          | I            | open pollinated | 70    | yellow/red    | 1/2-1 oz.    |                    | Y    | Plentiful fruit from mid to late summer until frost. Popular in any recipe that calls for a cherry tomato. Great flavor!  |
| Cherry | Candyland Red               | I            | open pollinated | 55-60 | red           | 1/4 oz.      |                    |      | 2016 AAS winner. Smaller than most cherry tomatoes. Fruits have an excellent sweet flavor and are the perfect size to pop in your mouth to enjoy just like candy straight from the garden!  |
| Cherry | Firefly                     | I            | hybrid          | 80    | yellow        | 1/2 oz.      | FVT                | Y    | 2019 AAS winner. Not too big, and not too small. The perfect size snack with juicy fruits that burst with flavor. The beautiful pale white to pale yellow fruits are round and super sweet. |
| Cherry | Gold Nugget                 | D            | hybrid          | 60    | gold          |              |                    |      | Golden cherry tomatoes on compact plants. Sweet, flavorful, and crack resistant.  |
| Cherry | Hartman's Yellow Gooseberry | I            | heirloom        | 75    | yellow        |              |                    |      | The very long vines bear clusters of fruit that are sweet, mild and tasty.  |
| Cherry | Lollipop                    | I            | hybrid          | 79    | yellow        | 1/2 oz.      |                    | Y    | Creamy yellow fruits hang on the plants like lollipops. Sweet, lemon-like flavor. Produces clusters of 6-10 fruits, 1-2 in. long. Highly productive in hot weather.                         |
| Cherry | Sugar Baby                  | D            | hybrid          | 54    | red           | 1-2 oz.      |                    |      | Extremely early harvests of super-sweet tomatoes on compact plants. Delicious.  |

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| Cherry | Sun Gold            | I            | hybrid   | 57    | gold         | 1 oz.        | FVT                | Y    | Tastes not just sugary, but also fruity and delicious. Vigorous, a real taste treat.  |
| Cherry | Sun Sugar           | I            | hybrid   | 62    | orange       | 1/2 oz.      | FT                 |      | Orange sister to Sun Gold, Very sweet, fruity tasting. Crack resistant. Vigorous.   |
| Cherry | Super Sweet 100     | I            | hybrid   | 65    | red          | 1 oz.        | VF                 |      | Small, round, deliciously sweet fruit high in vitamin C. Long clusters of fruit.  |
| Cherry | Sweet Aperitif      | I            | hybrid   | 80    | red          | 1/2 oz.      |                    |      | Cherry tomatoes are expected to taste good, but one bite of this one will leave you stunned. The round fruit are bite-sized delicacies bursting with a complex, wine-like taste and tropical aroma.                 |
| Cherry | Tumbling Tom        | D            | hybrid   | 63-70 | red          | 1-2 oz.      | FVN                | Y    | Perfectly sized for snacking and salads. A true ornamental that may seem too pretty to pick, but one sweet bite will have you coming back for more.   |
| Dwarf  | Chocolate Lightning | I            | heirloom | 80    | purple/black | 4-8 oz.      |                    | Y    | Rich crimson flesh has intense and well-balanced flavors. Some plants throw out purple/black striped fruits. The vigorous dwarf regular leaf plants are among the taller growing plants of the new dwarf varieties. |
| Dwarf  | Container's Choice  | D            | hybrid   | 70    | red          | 6-8 oz.      | FV                 | Y    | Produces small to medium tomatoes on compact or dwarf plants.   |
| Dwarf  | Dwarf Lemon Ice     | I            | heirloom | 70    | pale yellow  | 4-6 oz.      |                    | Y    | Occasional green shoulders. A unique and fun variety that is also good for containers. You will like eating these right off the plant.  |
| Dwarf  | Dwarf Purple Heart  | D            | heirloom | 70    | purple       | 6-16 oz.     |                    | Y    | Fruits have deep crimson flesh with a delicious, well-balanced flavor. Although fairly large, the fruits also ripen relatively early.   |

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| Dwarf   | TastyWine                   | I            | hybrid      | 80    | deep pink     | 5-10 oz.     |                    | Y    | Perfect sandwich tomato. Also great for sauce, drying, cooking and tons of other stuff. Best when eaten right off the plants. An all around great tomato! Good disease resistance! Great for larger containers! |
| Grape   | Fantastico                  | D            | hybrid      | 50    | red           | 1/2 oz.      |                    | Y    | 2014 AAS winner. Super-compact grape tomato just right for hanging baskets, large containers, and the vegetable garden.   |
| Grape   | Golden Sweet                | I            | hybrid      | 60    | yellow        | 1-2 oz.      | F                  |      | The best-eating yellow grape with mild, sweet flavor. Resists cracking. Excellent eaten fresh or used in salads.  |
| Grape   | Jelly Bean Red              | I            | hybrid      | 66-72 | red           | 2-3 oz.      | VFFASt             |      | Great for salads or snacks. Excellent for home gardens and market growers.  |
| Grape   | Juliet                      | I            | hybrid      | 60    | red           | 1 1/2-2 oz.  |                    |      | 1999 AAS winner. Elongated cherry tomato, high yields. The perfect size for salads or eating whole.   |
| Grape   | Red Pear                    | I            | heirloom/OP | 78    | red           | 3-4 oz.      |                    |      | Miniature pear shaped fruit that is flavorful and sweet. Continuous harvests.   |
| Grape   | Sugar Plum                  | I            | hybrid      | 67    | red           | 3/4 oz.      |                    | Y    | A unique type of tomato that produces high yields of oval grape shaped tomatoes that are bright red, sweet, and bursting with flavor. Excellent for salads or eating right out of the garden.                   |
| Oxheart | Belize Pink Heart           | I            | heirloom    | 75    | pink          | 10-16 oz.    |                    |      | Productive variety with juicy burgundy pink fruits. Delicious flavor.   |
| Oxheart | Homer Fike's Yellow Oxheart | I            | heirloom    | 89    | yellow/orange | up to 3 lb.  |                    |      | Meaty flesh, few seeds and delicious fruit-sweet flavors.   |
| Oxheart | Japanese Oxheart            | I            | heirloom    | 80    | pink          | 10-16 oz.    |                    |      | Outstanding oxheart with extra high yields and rich flavor. Very juicy.   |

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| Oxheart | Kosovo            | I            | heirloom        | 75-80 | pink         | 10-18 oz.    |                    |      | Hugh deep pink heart shaped fruit with sweet, rich flavor. Very meaty and juicy.  |
| Oxheart | Linnie's Oxheart  | I            | heirloom        | 85    | red          | 10-20 oz.    |                    |      | Well balanced flavor. Good for slicing or sauce.  |
| Oxheart | Verna Orange      | I            | heirloom        | 85    | orange       | 10-16 oz.    |                    |      | Oxheart shaped tomatoes. Meaty, rich with few seeds.  |
| Paste   | Amish Paste       | I            | heirloom        | 85    | red/orange   | 8-12 oz.     |                    |      | Oblong oxheart shaped sweet flavored fruit. A great slicing, canning, and sauce tomato.   |
| Paste   | Cream Sausage     | D            | heirloom        | 70-75 | cream/yellow |              |                    | Y    | Long creamy white-yellow paste tomatoes with great flavor. Ripens all at once on easy-to-grow, no-stake bush plants.  |
| Paste   | Jersey Devil      | I            | heirloom        | 90    | red          |              |                    |      | Pendulant, pointed, pepper-like fruits are slow to set but yield very heavily.  |
| Paste   | Jumbo Roma        | I            | heirloom        | 90    | red          | 1 lb.        |                    |      | Large, productive, paste-type fruits, few seeds, and very meaty. A good, dependable sauce tomato.   |
| Paste   | La Roma III       | D            | hybrid          | 76    | red          | 5-8 oz.      | VFFNA              |      | One of the very best Italian type tomatoes.   |
| Paste   | Margherita        | D            | hybrid          | 75    | red          | 5-6 oz.      | FV                 |      | Roasting brings out their best flavor, and deep red color and thin skin make them perfect for tossing into pasta or sandwiches. Vigorous plants yield large harvests. |
| Paste   | Opalka            | I            | open pollinated | 75    | red          | 3-4 oz.      |                    |      | The fruit has very few seeds and is extremely meaty with a rich, sweet flavor. Although they make outstanding sauce, these tomatoes are good enough to eat fresh.     |
| Paste   | Orange Icicle     | I            | heirloom        | 70-75 | orange       |              |                    |      | Sweet, rich, flavorful fruit shaped like an orange icicle. Citrus overtones.  |
| Paste   | Principe Borghese | D            | heirloom        | 75    | red          | 1-2 oz.      |                    | Y    | Popular for sun drying. Great substitute for Roma tomatoes.   |

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| Paste     | Rio Grande          | D            | heirloom        | 75-80 | red          | 4 oz.        | VFFA               |      | Gardeners in southern regions appreciate this excellent tomato as one of the best paste tomatoes available for hot climates. Great for salads and sandwiches, or making sauces and puree. |
| Paste     | San Marzano         | I            | heirloom        | 80    | red          | 5-6 oz.      |                    |      | Uniform paste type fruit. Tasty with excellent shelf life. Great fresh or canned.   |
| Paste     | Speckled Roman      | I            | hybrid          | 80    | orange/red   | 6-8 oz.      |                    |      | An elongated plum tomato, with bright red skin and golden streaks. Meaty red flesh has little juice, is good for fresh eating, and cooks quickly into sauce. Excellent flavor.            |
| Paste     | Super Italian Paste | I            | heirloom        | 73    | orange/red   |              |                    |      | These tomatoes are all meat; makes great sauce. Fruits hold well after ripening.  |
| Saladette | Costa Rica          | I            | heirloom        | 72    | red          | 4 oz.        |                    |      | Saladette tomato with good tomato flavor. Perfect for growing in hot, tropical climates.  |
| Saladette | Homesweet           | D            | hybrid          | 70    | red          | 6 oz.        | VFFASt             |      | Excellent for salads and sandwiches.  |
| Saladette | Pink Tiger          | I            | open pollinated | 70    | pink         | 1-2 oz.      |                    |      | Unique tomatoes that will be sought after for their exceptionally sweet, juicy, tropical flavor.  |
| Saladette | Ruth's Perfect      | I            | heirloom        | 80    | red          | 7 oz.        |                    |      | A strong, vigorous grower bearing simply gorgeous blemish-free half-pound fruits.   |
| Saladette | Stupice             | I            | heirloom        | 62    | red          | 2-4 oz.      |                    | Y    | Wonderful balance of sweetness and tartness. Fruit ripens to red with an orange undertone. A great salad tomato.  |
| Saladette | Sweet Million       | I            | hybrid          | 65    | red          |              |                    |      | Large clusters of smooth, bright, miniature fruit. Great for kids to grow.  |
| Slicer    | Black Giant         | I            | heirloom        | 65-70 | purple/black | 6-14 oz.     |                    |      | Fruit have the perfect blend of acid and sugar. Delicious taste.  |
| Slicer    | Bush Beefsteak      | D            | heirloom        | 62    | red          | 6-8 oz.      |                    | Y    | Compact bushy plants yield an abundance of rich red solid fruit.  |

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| Slicer | Cardinal               | I            | open pollinated | 85   | red           | 5-8 oz.      |                    |      | 1938 AAS winner. Attractive plants that produce good amounts of beautiful red colored, flattened globe shaped fruits. They have a good flavor and are slightly tart. |
| Slicer | Celebrity              | D            | hybrid          | 70   | red           | 8-12 oz.     | VFNAST             | Y    | 1984 AAS winner. Exceptional flavorful, firm fruit.  |
| Slicer | Fireworks              | I            | open pollinated | 60   | red           | 8-12 oz.     |                    |      | The tomato has excellent flavor. Excellent for salads and sandwiches.  |
| Slicer | Golden Jubilee         | I            | heirloom/OP     | 72   | yellow/orange | 6-7 oz.      | F                  |      | A very popular orange variety; fine, sweet, mild flavor; good size and yield. An old standard.   |
| Slicer | Granny Smith           | I            | hybrid          | 72   | green/yellow  | 8 oz.        |                    |      | Excellent slicing tomato which can be diced without becoming mushy. Perfect for grilling or frying.  |
| Slicer | Japanese Black Trifele | I            | heirloom/OP     | 75   | purple/black  | 4-6 oz.      |                    | Y    | Excellent flavor from a very rare tomato. Smooth fruit with few defects. Superior.   |
| Slicer | Julia Child            | I            | heirloom/OP     | 78   | pink          | 8-14 oz.     |                    |      | Deep-pink, lightly-fluted, beefsteak fruits.   |
| Slicer | La Carotina            | I            | heirloom/OP     | 80   | peach/orange  | 7 oz.        |                    |      | Well balanced sweet citrusy flavor with exotic aroma and no acids. Recommended for kids and people on a diet.  |
| Slicer | Mikado                 | I            | heirloom/OP     | 85   | pink          | 1-1 1/2 lb.  |                    |      | Fruit are produced in immense clusters, are perfectly solid, generally smooth, sometimes irregular and are very solid.   |
| Slicer | Phoenix                | D            | hybrid          | 72   | red           | 10-12 oz.    | VFFA               |      | This is a proven top-performer in the South and other growing areas with high temperatures during the growing season.  |
| Slicer | Red Lightning          | I            | hybrid          | 82   | red striped   | 2-3 oz.      |                    |      | A startlingly new look for fresh salads and electrifying in the garden. Absolutely love the taste, just quartered, salted & consumed, remarkable flavor.             |



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| Slicer | Sioux   | I            | heirloom | 70   | red         | 6 oz.        |                    |      | Fruits are full of those rich complex flavors that make a delicious tomato. Excellent for salads, slicing, sandwiches, and canning. Continues to produce large harvests even in hot weather and dry regions. Heat tolerant. |

## Peppers

| Type          | Variety                   | Heritage     | Days   | Color        | Pepper Type | Size                  | Heat Rating (Scovilles) | DR  | Pot? | Description   |
|---------------|---------------------------|--------------|--------|--------------|-------------|-----------------------|-------------------------|-----|------|---|
| Extremely Hot | 7-Pod Infinity            | hybrid       | 90-100 | Red          | Super Hot   | 2-4 in. x 1-1 1/2 in. | 1257468                 |     | Y    | For two weeks in 2011, the Infinity was the world's hottest chili pepper until it was overthrown by the Naga Viper.   |
| Extremely Hot | Trinidad Scorpion Butch T | heirloom/O P | 120    | Green to red | Super Hot   | 1-2 in.               | 1463700                 |     |      | This is among the most piquant peppers, it's derived from the Trinidad Scorpion. The "scorpion" peppers are referred to as such because the pointed end of the pepper is said to resemble a scorpion's stinger.   |
| Hot           | Aji Rico                  | hybrid       | 55-75  | Red          | Aji         | 3 1/2 in. x 1 1/2 in. | 1,000-1,500             |     | Y    | 2017 AAS winner. The flavor of these peppers is really unusual. It's got the chile notes you'd expect, with a juicy fresh bite, but it also has hints of citrus. Great for salsa, especially fruit salsas, that need just a touch of heat without losing their sweet fruit taste! |
| Hot           | Anaheim                   | heirloom/O P | 75     | Green to red | Chili       | 7 1/2 in.             | 500-2,500               | TMV |      | Green Anaheim Chile peppers are defined by their elongated curved lime green pod and their mild, sweet flavor. The skin is waxy, glossy and semi-thick. Inside the pod is a thin white seeded membrane.   |
| Hot           | Ancho Gigantea            | heirloom/O P | 95     | Green to red | Poblano     | 3 in.                 | 1,000-2,000             |     |      | This traditional Mexican variety is used for stuffing when green (poblano) and for sauces when red and dried (ancho). The fruits are almost black they are so dark green.   |

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| Hot  | Biker Billy | hybrid   | 85   | Green to red | Jalapeno    | 3 in.         | 4,000-10,000            |    |      | Pepper turns green to red when mature. Plant has green stems, green leaves, and white flowers. Named after Biker Billy Hufnagle, who has a cable TV show. Excellent for salsa, sauces, and pickling.                          |
| Hot  | Cajun Belle | hybrid   | 60   | Green to red | Bell        | 2-3 in.       | 100-1,000               |    | Y    | 2010 AAS winner. True to its name, this pepper is awesome because it gives you all the flavor of a sweet pepper combined with a mild but spicy heat that adds zip to any dish.  |
| Hot  | Cayennetta  | hybrid   | 85   | Red          |             | 4 in. x 1 in. | 10,000-20,000           |    | Y    | 2012 AAS winner. A compact branching cayenne type chili. Has a very neat, attractive habit and produces a large crop of bright red fruits underneath the attractive leaf canopy.  |
| Hot  | Fireball    | hybrid   | 75   | Green to red | Cherry      | 1 1/2 in.     | 2,500-5,000             |    |      | The fruit may be innocent looking, but this cherry pepper will light up your taste buds! Great for pickling or in a savory dish that needs to be turned up a notch. Sturdy plants set heavy crops of strawberry-shaped fruit. |

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| Hot  | Habanero        | heirloom/O<br>P | 95    | Green to orange | Habanero    | 1-2 in. | 100,000-300,000         |     | Y    | One of the most potent hot peppers - 100 times hotter than a jalapeno! Great for hot sauces and basting. Wrinkled, tapered little fruit turn from green to orange. Bear very well in hot weather. Grows well in containers. |
| Hot  | Hungarian Wax   | heirloom/O<br>P | 70    | Yellow to red   | Hungarian   | 6-8 in. | 1,000-15,000            |     | Y    | A Mexican favorite that's four to five times hotter than a jalapeno. Has a distinctive, pungent flavor. Heat-lovers, here's another Mexican favorite used in a variety of dishes, from salsas to soups.                     |
| Hot  | Italian Roaster | hybrid          | 70-80 | Green to red    | Cayenne     | 8-9 in. | 3,000-4,000             |     |      | Mild but spicy describes this sweet chili type pepper. This plant produces a good crop of peppers that turn from green to red when mature.  |
| Hot  | Italico         | hybrid          | 63-68 | Green to red    | Cayenne     | 7 in.   | 4,000-5,000             |     | Y    | Formerly known as Spanish Spice. Flavorful and aromatic when grilled or fried, this European import looks like a green chili pepper, but has a pleasing spicy taste, rather than heat.                                      |
| Hot  | Jalapeno        | heirloom/O<br>P | 70    | Green to red    | Jalapeno    | 3 in.   | 2,500-5,000             | PVY |      | Named for the town of Jalapa, Mexico, this is the most popular chile pepper in the United States.   |

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| Hot  | Jalisco        | hybrid       | 58-62 | Green to red | Jalapeno    | 3 x 1 in.     | 2,500-10,000            |              |      | A mainstay in Mexican and Southwest US cooking, this plant produces smooth, uniform, blunt, medium-walled jalapenos. Popular in salsas, preserves and nachos and is used as a flavoring in lemonade and vodka!   |
| Hot  | La Bomba II    | hybrid       | 56    | Green to red | Jalapeno    | 2-4 in.       | 1,800-2,500             | BLS 1-3, TMV |      | Early peppers have extra thick, 1/4 inch walls with a hint of sweet followed by a mild flavor with no bitterness and finish with a burst of true jalapeno heat. Disease-resistant plants have a strong, upright habit and good leaf coverage to protect the fruit from sunscald. |
| Hot  | Manzano Yellow | heirloom/O P | 85    | Yellow       | Rocoto      | 3 in. x 3 in. | 12,000-30,000           |              |      | Extremely hot, yellow colored pepper looking much like the habanero. The hottest of the three Manzano peppers, with a scorching heat! This pepper is a rocoto tree pepper relative and is noted for its cold hardiness, as it naturally grows on Andean mountain slopes.         |
| Hot  | Mucho Nacho    | hybrid       | 75    | Green to red | Jalapeno    | 4 in.         | 4,000-8,000             | PVY, TEV     |      | Hybrid, high yielding, very vigorous variety produces big jalapeno peppers hotter than standard.   |

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|------|---------------------------|-----------------|-------|--------------|--------------|-------------------|-------------------------|----|------|--|
| Hot  | New Mexico No. 6-4        | heirloom/O<br>P | 70-80 | Green to red |              | 6 in. x 2 in.     | 1,000-2,000             |    | Y    | This sturdy New Mexican pepper produces long, smooth, pendant fruits with a mildly hot flavor. This is the most popular chile commercially grown in New Mexico for drying (poblano peppers) and other uses. In New Mexico chile peppers are a food, not a spice. |
| Hot  | NuMex Big Jim             | heirloom/O<br>P | 80    | Green to red | Poblano      | up to 12 in.      | 2500                    |    |      | Sometimes it's nice to venture into less treacherous paths and enjoy flavor over heat. Big Jim has a sublime flavor with just a hint of spice, just a tad more spicy than sweet peppers which is great if you have sensitive dinner company.                     |
| Hot  | Pepperoncini Golden Greek | heirloom/O<br>P | 85    | Green to red | Pepperoncini | 4 in.             | 1-1,000                 |    |      | A high-yielding variety that gives an abundance of sweet, yet tangy peppers. This variety is shorter than the Italian strain and ripen from green to yellow. These are a favorite for both pickling and processing.  |
| Hot  | Pequin                    | heirloom/O<br>P | 105   | Green to red |              | 1/2 in. x 1/4 in. | 40,000-58,000           |    | Y    | Looking like a hot volcanic puffed rice kernel, dried pequin chiles are roughly reddish orange in color. Pequin translates to "tiny" and chile heads know that the smaller the chile is in size the larger it is in heat!  |

## Peppers

| Type | Variety               | Heritage        | Days   | Color           | Pepper Type | Size          | Heat Rating (Scovilles) | DR   | Pot? | Description   |
|------|-----------------------|-----------------|--------|-----------------|-------------|---------------|-------------------------|------|------|---|
| Hot  | Rocoto Yellow         | heirloom/O<br>P | 95-130 | Green to yellow | Rocoto      | 1 in. x 2 in. | 30,000-100,000          |      |      | Plant produces good yields of apple shaped hot peppers. Peppers turn from green to yellow when mature and have unique black seeds and blue flowers! One of the most cold tolerant peppers around.         |
| Hot  | Scotch Bonnet, Orange | heirloom/O<br>P | 120    | Green to orange | Habanero    | 1-1 1/2 in.   | 100,000-350,000         | PeMV | Y    | Flavor is fruity, smoky and fiery hot. Great for containers. A standard in Caribbean cooking.   |
| Hot  | Serrano               | heirloom/O<br>P | 75-80  | Green to red    |             | 2-3 in.       | 10,000-23,000           |      | Y    | Candle-shaped fruits. Plants are especially well adapted to hot, humid areas. This pepper is growing in popularity for pickling and salsa, and is the pepper of choice for making pico de gallo.          |
| Hot  | Sweet Heat            | heirloom/O<br>P | 56     | Green to red    |             | 3-4 in.       | 250-350                 |      | Y    | Can produce 65% higher vitamin C content than the average garden pepper. Peppers are delicious raw or cooked, whether picked green or red. Compact, bushy plants work well in gardens and large planters. |
| Hot  | Thai Hot              | heirloom/O<br>P | 85     | Green to red    |             | 2-3 in.       | 50,000-100,000          |      | Y    | This delicious hot, zesty pepper is also a festive ornamental for the patio, container, or border! The colorful peppers last a long time on the plant. This variety grows well in hot, humid regions.     |

## Peppers

| Type  | Variety           | Heritage | Days  | Color               | Pepper Type | Size          | Heat Rating (Scovilles) | DR       | Pot? | Description   |
|-------|-------------------|----------|-------|---------------------|-------------|---------------|-------------------------|----------|------|---|
| Hot   | Tiburón           | hybrid   | 85    | Green to red        | Poblano     | 7 in.         | 2000                    | BLS, TMV |      | The fresh pepper is called poblano; the dried form is ancho, with a raisin-like flavor combined with mild heat. Perfect for stuffing fresh, it holds up well when cooked, and is ideal for drying whole and then grinding into ancho spice. |
| Hot   | Volcano           | hybrid   | 60-70 | Yellow/green to red | Hungarian   | 4-6 in.       | 2,000-4,000             |          |      | Slightly larger fruits than Hungarian wax types. Pendant borne fruits are mildly pungent. Excellent for pickling, roasting and fresh use.   |
| Sweet | Better Belle II   | hybrid   | 75    | Green to red        | Bell        | 4-5 in.       |                         | TMV      |      | This improved version of Better Belle offers wider adaptability and even better production than the original. Thick-walled, top quality fruit on vigorous plants with dependably high yields. Perfect for slicing, stuffing or baking.      |
| Sweet | California Wonder | heirloom | 75    | Dark green          | Bell        | 4 in. x 4 in. |                         | TMV      | Y    | Blocky and wide, with crisp, thick walls and sweet taste. Ideal for stuffing, slicing into rings for dips and salad toppings, and chopping into crisp bite-sized nibbles. Delicious raw, stuffed and baked, stir-fried or grilled.          |



## Peppers

| Type  | Variety        | Heritage | Days  | Color        | Pepper Type | Size              | Heat Rating (Scovilles) | DR       | Pot? | Description  |
|-------|----------------|----------|-------|--------------|-------------|-------------------|-------------------------|----------|------|--|
| Sweet | Candy Cane     | hybrid   | 60-65 | Green to red |             | 3-4 x 1-2 in.     |                         |          | Y    | These unique sweet beauties will stand out in gardens. Elongated fruits ripen from green with creamy white stripes to solid red. Thin walls and crispy texture make it perfect for fresh eating at any stage of ripeness. Plants have unusual variegated foliage giving them an ornamental look. |
| Sweet | Chablis        | hybrid   | 60    | Ivory to red |             | 4 in.             |                         | BLS, TMV | Y    | Blocky fruits cling to this compact plant that works beautifully as a container plant or in small gardens. Fruits start out a rich cream color and mature to vibrant scarlet. Fry, grill, roast, slice and stuff!  |
| Sweet | Cornito Giallo | hybrid   | 55-75 | Yellow       |             | 5 in. x 1 1/2 in. |                         |          | Y    | 2016 AAS winner. Starting as small green fruits, these peppers develop into bright yellow jewels with a delicious sweet and fruity flavor. The peppers are plentiful and durable, yet easy to eat fresh. Being an early bloomer, you will be able to enjoy these until fall.                     |

## Peppers

| Type  | Variety                  | Heritage     | Days  | Color           | Pepper Type | Size          | Heat Rating (Scovilles) | DR       | Pot? | Description  |
|-------|--------------------------|--------------|-------|-----------------|-------------|---------------|-------------------------|----------|------|--|
| Sweet | Cubanelle                | heirloom     | 65    | Yellow/green    | Cubanelle   | 6 in.         |                         |          | Y    | Thin walls and waxy flesh; excellent split and fried in olive oil. Popular in Spanish, Italian, and Slavic dishes. Best picked when yellow-green for use in roasting or frying. Also great fresh in salads with their mild flavor and crunchy texture. |
| Sweet | Eros                     | hybrid       | 55-75 | Green to yellow | Bell        | 2 x 2 in.     |                         |          | Y    | Early golden yellow mini bell. Slightly tapered fruits are sweet and have a slightly fruity flavor. The large, sturdy, and leafy plants protect the fruits from sunscald.  |
| Sweet | Gemini                   | hybrid       | 65    | Green to yellow | Lamuyo      | 5 in. x 3 in. |                         | PVY, TMV |      | Ultra-sweet, early to mature, and heavy-bearing all season, this pepper is a delight fresh or cooked. The blocky peppers change from green to yellow.  |
| Sweet | Golden California Wonder | heirloom/O P | 73    | Green to yellow | Bell        | 4 in.         |                         |          |      | Golden-yellow at full maturity, these peppers are thick-walled, meaty and really sweet and tasty. Square shaped fruits grow upright on healthy plants, making harvesting easy.   |
| Sweet | Lipstick                 | hybrid       | 70    | Red             | Pimento     | 4 in.         |                         |          |      | Fruit may have the initial appearance of a swollen Fresno chile, yet once past the superficial qualities, they are easily distinguished by their fruitiness and their sweetness. Heavy, attractive, long, tapered fruits are thick, juicy and sweet.   |

## Peppers

| Type  | Variety        | Heritage     | Days | Color        | Pepper Type     | Size          | Heat Rating (Scovilles) | DR       | Pot? | Description  |
|-------|----------------|--------------|------|--------------|-----------------|---------------|-------------------------|----------|------|--|
| Sweet | Marconi Giant  | hybrid       | 63   | Green to red | Marconi/L amuyo | 8 in.         |                         | TMV      |      | 2001 AAS winner. Peppers turn from green to red. They are sweetest when red and are good for salads, but really are outstanding when grilled and roasted, methods that bring out the best of their great flavor. |
| Sweet | Napoleon Sweet | heirloom/O P | 90   | Green/red    | Bell            | 8 in. x 4 in. |                         |          |      | A long bell shaped pepper with sweet, mild flavor. Very productive, tasty thick fleshed fruit can be used fresh, dried or for frying.  |
| Sweet | Red Beauty     | hybrid       | 68   | Green to red | Bell            | 4 in.         |                         | TMV      |      | A red bell pepper widely adapted to reliably turn red in almost any area of the country. Very thick-walled, heavy fruits are blocky. Heavy yields of bright red sweet peppers.                                   |
| Sweet | Shishito       | heirloom     | 60   | Green to red | Shishito        | 3-4 in.       |                         |          |      | This medium early, small, sweet, thin-walled glossy green pepper is popular in Japan. Plant has a spreading habit and produces prolifically. Good for garden, greenhouse, and open field growing.                |
| Sweet | Sprinter       | hybrid       | 60   | Green to red | Bell            | 3 1/2 in.     |                         | ToMV 0-3 |      | Very early bell. High yields of beautifully formed, big, blocky peppers with excellent flavor. Healthy plants are robust growers and perform well regardless of temperature.                                     |

## Peppers

| Type  | Variety               | Heritage | Days  | Color        | Pepper Type | Size              | Heat Rating (Scovilles) | DR | Pot? | Description  |
|-------|-----------------------|----------|-------|--------------|-------------|-------------------|-------------------------|----|------|--|
| Sweet | Sweet Banana          | heirloom | 72    | Green to red | Banana      | 1 1/2 in. x 6 in. |                         |    | Y    | 1941 AAS winner. Profuse harvests of tapered peppers that are wonderful fried or cut up into salads. Light green at first, they turn yellow and orange, and finally ripen to red. Great for containers.      |
| Sweet | Sweetie Pie           | hybrid   | 60-70 | Green to red |             | 2 1/2 in. x 3 in. |                         |    | Y    | 2017 AAS winner. These mini bells are a great way to introduce peppers to your little 'sweetie pie'. The mini bells mature from green to red and the sweet flavor can be enjoyed at any stage.               |
| Sweet | Tolli's Sweet Italian | heirloom | 75-85 | Red          | Cubanelle   | 5 in.             |                         |    |      | Perhaps the best overall heirloom pepper. Italian heirloom consistently produces big yields of bright red fruits that are equally good for frying, canning, eaten fresh or added to tomato sauce.            |
| Sweet | White Lakes           | heirloom | 90    | Ivory        | Bell        | 3 in. x 3 in.     |                         |    |      | Very generous producer of dainty, somewhat pointed peppers. The young fruits take on an ivory or cream color very early, eventually ripening to a stunning red-orange. Delicious, productive, and beautiful. |

## Peppers

| Type  | Variety      | Heritage        | Days  | Color           | Pepper Type | Size                     | Heat Rating (Scovilles) | DR     | Pot? | Description   |
|-------|--------------|-----------------|-------|-----------------|-------------|--------------------------|-------------------------|--------|------|---|
| Sweet | Whitney      | hybrid          | 65    | Ivory to red    | Hungarian   | 5 in.                    |                         |        |      | This magnificent stuffer puts all similar varieties to shame. Thick walls do the job to perfection, but instead of the tough, bland fruits typical of many stuffers, these tapered, peppers are super-sweet and delicious.  |
| Sweet | Yankee Bell  | open pollinated | 60-80 | Green to red    | Bell        | 4-6 in.                  |                         |        |      | Blocky 3-4 lobed fruits are medium sized and a bit smaller than most hybrids. Better quality and uniformity than most OPs. Medium large plant.  |
| Sweet | Yolo Wonder  | heirloom        | 75    | Green to red    | Bell        | 4 1/2 in. x<br>4 1/2 in. |                         | N, TMV | Y    | Large, uniform shape makes this pepper ideal for stuffing. Enjoy crisp, sweet slices in salads and veggie trays. Delicious grilled, perfect for shish kabobs. Peppers left on the plant will turn a beautiful, bright red.  |
| Sweet | Yummy Orange | heirloom        | 73    | Green to orange | Bell        | 2 1/2 in. x<br>1 1/2 in. |                         |        |      | These bright orange mini-bells are as sweet as apples. Loads of elongated fruit mature quickly on upright plants, providing plenty for eating out of hand and more for quick salads and stuffed appetizers. Our pick for sweet, full flavor and crisp, juicy texture. |

## Veggies

| Category  | Vegetable        | Variety                    | Days  | Row Spacing | Plant Spacing | Height    | Pot? | Description   |
|-----------|------------------|----------------------------|-------|-------------|---------------|-----------|------|---|
| Companion | Anise Hyssop     | Anise Hyssop               | 75-80 | 18 in.      | 12-16 in.     | 3 ft.     |      | Flower spikes are attractive additions to fresh cut or dried arrangements.  |
| Companion | Bee Balm         | Lemon                      | 30-40 | 18 in.      | 18 in.        | 2-4 ft.   | Y    | Leaves can be used raw or cooked for flavoring in salads, cooked foods, and for tea.  |
| Companion | Marigold, French | Harlequin                  | 50-60 | 8 in.       | 18-24 in.     | 2-3 ft.   | Y    | Hundreds of fantastical flowers are sweetly scented and borne exuberantly on this big, bushy, heirloom. A mood enhancer wherever it's planted, it'll bloom several months.                          |
| Companion | Marigold, French | Legion of Honor            | 50-60 | 8 in.       | 18 in.        | 1 ft.     | Y    | Single flowers of clear sunny gold with clean lines present a very neat appearance, accentuated by the restrained brown to maroon blotch that embellishes each ray petal near the flowers' centers. |
| Companion | Marigold, French | Red Cherry                 | 60-70 | 8 in.       | 18 in.        | 10-12 in. | Y    | This dwarf variety produces distinctive mahogany-red flowers, which are large in size and fully double. A great variety that flowers very early, making them among the first flowers of summer.     |
| Companion | Zinnia           | Benary's Giant Purple      | 75-90 | 1 ft.       | 9-12 in.      | 3-4 ft.   | Y    | A vibrant selection with rich violet purple double flowers composed of many overlapping petals. Sturdy and long stemmed, perfect for bouquets.  |
| Companion | Zinnia           | Benary's Giant Salmon Rose | 75-90 | 1 ft.       | 9-12 in.      | 3-4 ft.   | Y    | High yields of long, sturdy stems with 4-6 in., fully double, dahlia-like blooms. Excellent vase life.  |
| Companion | Zinnia           | Dreamland Mix              | 56    | 9-12 in.    | 9-12 in.      | 8-16 in.  | Y    | Early, big, long-lasting blooms on compact plants. Enjoy the elegance of these 4-inch dahlia-form flowers in 8 dazzling colors: apricot, coral, pink, rose, yellow, ivory, red, and scarlet.        |
| Companion | Zinnia           | Queen Lime Orange          | 75-90 | 1 ft.       | 9-12 in.      | 2-3 ft.   | Y    | Long, strong stems and one-of-a-kind flower color and are sure to impress in the garden and in the vase.  |
| Companion | Zinnia           | Thumbelina                 | 75    | 1-2 ft.     | 15-18 in.     | 6-8 in.   | Y    | 1963 AAS winner. Beautiful and petite, this lovely dwarf zinnia features all the colors of the rainbow in a compact, versatile plant! Perfect for borders or containers.                            |

## Veggies

| Category | Vegetable         | Variety          | Days  | Row Spacing | Plant Spacing | Height    | Pot? | Description  |
|----------|-------------------|------------------|-------|-------------|---------------|-----------|------|--|
| Herb     | Anise             | Anise            | 120   | 18-24 in.   | 1 ft.         | 3 ft.     | Y    | Has a strong licorice-like flavor and scent, and the essential oil is used to flavor licorice candy. Foods with licorice flavoring often contain anise and not any licorice at all.                    |
| Herb     | Basil             | Cardinal         | 30-60 | 18 in.      | 1 ft.         | 24-30 in. | Y    | Strong, deep burgundy stems hold flowers above the smooth, bright green leaves, ensuring a vibrant show throughout the summer even as you continue harvesting fresh leaves.                            |
| Herb     | Basil             | Cinnamon         | 60-90 | 1 ft.       | 14 in.        | 18-30 in. | Y    | Uses include tomato dishes, pasta sauces, vegetables and soups. You can also use basil in the garden as a companion plant to repel aphids, mites, and tomato hornworms.                                |
| Herb     | Basil             | Emily            | 60-70 | 6-12 in.    | 1 ft.         | 18 in.    | Y    | This compact and bushy, uniform Genovese basil has thick, tender, succulent leaves with rich flavor that are especially nice used whole in salads or on top of pizza. Ideal for growing in containers. |
| Herb     | Basil             | Genovese         | 60-90 | 12-18 in.   | 10 in.        | 18-24 in. | Y    | An Italian variety that has extremely tender, fragrant, extra-large, dark green leaves and is superb for pesto.  |
| Herb     | Basil             | Lemon            | 60-90 | 18 in.      | 10 in.        | 1 ft.     | Y    | Has a strong lemon scent. Excellent for potpourris. Also makes an attractive garden plant.   |
| Herb     | Basil             | Thai Holy Kaprao | 90    | 18 in.      | 10 in.        | 14-16 in. | Y    | A popular herb in Thai cuisine, the fragrant green leaves can be used in potpourri and have a spicy, sweet, clove-like flavor. A religious herb of the Hindus.   |
| Herb     | Borage            | Borage           | 55-75 | 2 ft.       | 1-2 ft.       | 18-26 in. | Y    | Flowers can be used to decorate cool, summer-time party drinks and add color to salads and desserts. Both the flowers and leaves are edible and provide a light cucumber flavor.                       |
| Herb     | Catnip            | Catnip           | 65-70 | 2-3 ft.     | 18 in.        | 3-4 ft.   | Y    | A member of the mint family that is interesting to humans and attractive to cats. The leaves can be used to make cat toys, tea or seasoning.   |
| Herb     | Chamomile, German | German           | 50-60 | 6 in.       | 6 in.         | 20-30 in. | Y    | An erect annual with small, daisy like flowers. Used to make chamomile tea and possesses a number of medicinal qualities.  |

## Veggies

| Category | Vegetable         | Variety       | Days    | Row Spacing | Plant Spacing | Height    | Pot? | Description  |
|----------|-------------------|---------------|---------|-------------|---------------|-----------|------|--|
| Herb     | Chamomile, Roman  | Roman         | 60-65   | 2 ft.       | 8-12 in.      | 10-16 in. | Y    | Low-growing, spreading, with creeping rhizomes. Has similar uses for teas and medicine as annual chamomile varieties, but produces fewer blossoms.   |
| Herb     | Chives            | Dolores       | 75-85   | 18 in.      | 18 in.        | 12-18 in. | Y    | Ideal for gourmet use and good for fresh use.  |
| Herb     | Chives            | Staro         | 75-85   | 18 in.      | 18 in.        | 12-18 in. | Y    | Flowers can also be harvested for use as an edible garnish. Leaves are used fresh and can be dried but will discolor and quickly absorb moisture.  |
| Herb     | Cilantro          | Cruiser       | 30-60   | 12-18 in.   | 1 ft.         | 2 ft.     | Y    | A versatile herb popular in Mexican and Asian cooking. Both the seeds and the leaves can be used.  |
| Herb     | Cilantro          | Long Standing | 55      | 8 in.       | 1 ft.         | 1-2 ft.   | Y    | Add a sprig to chicken soup or add chopped leaves to Mexican, Caribbean, or Asian dishes. The crushed seeds add intriguing flavor to stews, beans, and cookies.                              |
| Herb     | Dill              | Hera          | 45      | 12-14 in.   | 18-24 in.     | 16-18 in. | Y    | Abundant dark blue-green foliage is produced on late bolting plants. Use leaves in various dishes for flavoring. Use seeds for pickling.   |
| Herb     | Dill              | Tetra         | 45      | 12-14 in.   | 18-24 in.     | 30-36 in. | Y    | High yield of fresh leaves. Use fresh leaves for salads and fish dishes. The seeds and flower heads can be used for pickling cucumbers or making chutneys.                                   |
| Herb     | Fennel            | Finocchio     | 80-115  | 18-24 in.   | 8-10 in.      | 4 ft.     | Y    | Versatile fennel can make a soothing tea, an interesting licorice-flavored herb, or a crunchy, celery-like addition to main dishes.  |
| Herb     | Fennel            | Orion         | 80      | 10-12 in.   | 4-6 in.       | 2 ft.     | Y    | Brings a wonderful anise flavor to salads, soups, dips and roasted dishes! Large, rounded bulbs are white to very light green in color and 3-4" in diameter.                                 |
| Herb     | Hyssop            | True Hyssop   | 85-90   | 18 in.      | 18-24 in.     | 1-3 ft.   | Y    | An aromatic, semi-evergreen, woody-based, shrubby perennial that grows in an erect bushy clump. Frequently grown in herb gardens and as an ornamental.                                       |
| Herb     | Lavender, English | Munstead      | 100-110 | 18 in.      | 2-3 ft.       | 12-18 in. | Y    | An evergreen, perennial shrub with compact, mounding, aromatic gray foliage and abundant, fragrant, rich lavender flower spikes. Used in perfumes, sachets, oils and for medicinal purposes. |



## Veggies

| Category | Vegetable  | Variety        | Days   | Row Spacing | Plant Spacing | Height    | Pot? | Description  |
|----------|------------|----------------|--------|-------------|---------------|-----------|------|--|
| Herb     | Lemon Balm | Lemon Balm     | 70     | 2 in.       | 20-24 in.     | 2-3 ft.   | Y    | Plant looks best when it is cut back periodically, so plan to use lots of fresh, flavorful leaves to brew tea, flavor fruit or green salad, and season fish.   |
| Herb     | Lemongrass | East Indian    | 160    | 1 ft.       | 2 ft.         | 2-4 ft.   | Y    | Though tough and inedible (unless finely minced or mashed in a mortar and pestle or food grinder), sections of the mature leaf blades may be used fresh or dried for flavoring teas, soups or stews.                     |
| Herb     | Mint       | Pennyroyal     | 90-120 | 1 ft.       | 1 ft.         | 1-2 ft.   | Y    | Has long been used as a digestive aid and a cure for common colds and headaches.   |
| Herb     | Mint       | Peppermint     | 78     | 10-12 in.   | 1-2 ft.       | 18 in.    | Y    | Fresh mint leaves are a nice complement to lamb, fish, poultry, and vegetables such as peas, new potatoes, and carrots. Mint also blends well with green or fruit salads and beverages such as punch, lemonade, and tea. |
| Herb     | Mint       | Spearmint      | 90-200 | 10-12 in.   | 18-24 in.     | 2 ft.     | Y    | Has a strong flavor and fragrance that is released with simple bruising. The best mint variety for hot and cold drinks. Toss bruised leaves into ice water for a refreshing summer drink or add to iced tea.             |
| Herb     | Oregano    | Cleopatra      | 80-90  | 4 in.       | 2-4 in.       | 3-5 in.   | Y    | 2015 AAS winner. Has a unique mild spice laced with peppermint coolness, a perfect pairing to roasted veggies and savory meat dishes.  |
| Herb     | Oregano    | Sweet Marjoram | 28-42  | 18 in.      | 1 ft.         | 1-2 ft.   | Y    | When used lightly at the end of the cooking process, adds a nice, mellow flavor to vegetables such as spinach, beans, peas, and carrots. It is good in salads and herbed butters, as well as in vinaigrettes.            |
| Herb     | Oregano    | True Greek     | 85     | 2 in.       | 20 in.        | 2 ft.     | Y    | Highly aromatic and flavorful, combining superbly with fresh tomatoes or tomato sauces, egg and cheese combinations, marinated vegetables, meat, fish and poultry.   |
| Herb     | Parsley    | Darki          | 75     | 10 in.      | 2-4 in.       | 12-16 in. | Y    | A very dark green selection of the moss curled type. Use it for garnishes, salads, and cooking.  |

## Veggies

| Category  | Vegetable       | Variety                 | Days    | Row Spacing | Plant Spacing | Height    | Pot? | Description  |
|-----------|-----------------|-------------------------|---------|-------------|---------------|-----------|------|--|
| Herb      | Parsley         | Italian Dark Green Flat | 60      | 12-16 in.   | 12-18 in.     | 10-12 in. | Y    | Far more nutritious than the curly type. Cut the entire plant at once for drying the leaves as a spice, or harvest the individual leaves as you need them.   |
| Herb      | Parsley         | Paramount               | 85      | 1 ft.       | 3-5 in.       | 18-24 in. | Y    | 1936 AAS winner. An improvement over regular, run-of-the-mill curly varieties. Has a dark verdant green with dense, triple-curved, kind-of-frilly leaves.  |
| Herb      | Rosemary        | Rosemary                | 80-100  | 1 ft.       | 18-24 in.     | 2-6 ft.   | Y    | Leaves may be used fresh or dried in a variety of cooking applications such as stews, breads, stuffings, herbal butters or vinegars. Leaves also provide excellent flavor to meats, fish and vegetables. |
| Herb      | Sage            | Extrakta                | 80-90   | 12-18 in.   | 1 ft.         | 1-2 ft.   | Y    | Fresh sage has a richer taste than the dried form.   |
| Herb      | Stevia          | Stevia                  | 100-120 | 10-12 in.   | 18 in.        | 1-3 ft.   | Y    | Use the fresh leaves during the growing season to sweeten tea. The sweetness in the leaves is approximately one-fourth as concentrated as the white, powdered stevia sold at the store.                  |
| Herb      | Thyme, Common   | Thyme                   | 90-95   | 6-10 in.    | 8-9 in.       | 8 in.     | Y    | Leaves and flowering tops can be used raw in salads, used as a garnish, or added as a flavoring to cooked foods, going especially well with mushrooms.   |
| Vegetable | Cape Gooseberry | Cape Gooseberry         | 120     | 3 ft.       | 18 in.        | 2-3 ft.   | Y    | Gooseberries' sweet-tart flavor and earthiness can lend itself to several applications: sweet, savory, cooked, raw, whole, mashed, pureed, preserved, even pickled.                                      |
| Vegetable | Eggplant        | Gretel                  | 55      | 3 ft.       | 18-24 in.     | 3-4 ft.   | Y    | 2009 AAS winner. There are many creative ways to slice, marinate, grill or saute this beautifully shaped eggplant.   |
| Vegetable | Eggplant        | Hansel                  | 55      | 3 ft.       | 2 ft.         | 2-3 ft.   | Y    | 2008 AAS winner. Non-bitter and perfect for grilling or slicing thin onto pizza.   |
| Vegetable | Eggplant        | Kamo                    | 65      | 30-36 in.   | 18-24 in.     | 18-24 in. | Y    | Use for stuffing, frying, and baking. Delicious when coated, baked or fried with miso.   |
| Vegetable | Okra            | Clemson Spineless 80    | 56      | 3 ft.       | 15-18 in.     | 4-5 ft.   |      | These bright green, grooved, straight pods have a full-bodied flavor okra lovers find utterly delectable.  |

## Veggies

| Category  | Vegetable          | Variety              | Days | Row Spacing | Plant Spacing | Height    | Pot? | Description   |
|-----------|--------------------|----------------------|------|-------------|---------------|-----------|------|---|
| Vegetable | Okra               | Jing Orange          | 60   | 3 ft.       | 1 ft.         | 4-5 ft.   | Y    | Harvest daily with a sharp knife during hot weather. Pods taste best when young and grow quickly past the stage of prime eating. Wear gloves and long sleeves for protection from spines. |
| Vegetable | Onion,<br>Bunching | Pacific Pearl        | 50   | 6 in.       | 2 ft.         | 8-10 in.  | Y    | Perfect for salads, garnish or pickling. Best used fresh, not for dry storage.  |
| Vegetable | Onion,<br>Bunching | Tokyo Long<br>White  | 70   | 14-20 in.   | 2 in.         | 16-28 in. | Y    | Prepare fresh or cooked. Use in fried and grilled dishes and in o-konomi-yaki pancakes. Popular in Japan for sukiyaki. Can be boiled and served with miso dressing.                       |
| Vegetable | Onion              | Crystal White<br>Wax | 95   | 1-2 ft.     | 6-8 in.       | 12-18 in. | Y    | Produces excellent yields of small white pearl onions. Suitable for Southern regions of the country like Southern California.   |
| Vegetable | Onion              | Red Creole           | 110  | 12-18 in.   | 6 in.         | 18 in.    | Y    | Pungent, spicy purple-red onion that's great for southern climes. Excellent for storing, the hard, thick, flattened pale red bulbs have pungent, spicy purple-red flesh.                  |
| Vegetable | Onion              | Texas Grano<br>1015Y | 110  | 12-18 in.   | 4-6 in.       | 2 ft.     | Y    | Plant produces good yields of 1 lb. size white onions. The white flesh is very sweet and flavorful.   |
| Vegetable | Onion              | Walla Walla          | 90   | 12-14 in.   | 6 in.         | 2 ft.     | Y    | Famous for its size and sweetness, one bite will make this super sweet, firm-textured onion a new pantry staple! Harvest the 4 in. golden-skinned bulbs early for mildest flavor.         |
| Vegetable | Tomatillo          | De Milpa             | 70   | 2-3 ft.     | 2-3 ft.       | 3-4 ft.   |      | Small to medium-round fruits store fresh for several weeks, handy for fresh salsa. Portions of the fruits blush with purple, especially after harvest.                                    |
| Vegetable | Tomatillo          | Miltomate            | 80   | 3-4 ft.     | 18-36 in.     | 4-5 ft.   |      | Open, sprawling bushes are covered with fat, pointed, papery husked, 1 inch fruits. Rich flavor makes this variety great for salsa.   |