

# HERBS

**Basil**  
*Aristotle* Tiny, fragrant, flavorful leaves,  
Stress, drought, soils tolerant.

**Basil**  
*Elanora* Spicier flavor than traditional pesto types  
Mildew resistant.

**Basil**  
*Purple Ruffles* Mild basil flavor, that is sweet.  
Color adds drama to garnishes and herbal vinegar.

**Basil**  
*Sweet Lg Leaf* Heady aroma and strong flavor.  
Prefers well drained soil.

**Chive**  
*Garlic* Hardy perennials, pretty white flowers.  
Can become invasive.

**Cilantro**  
Pungent flavor.  
Good source of antioxidants.

**Dill**  
*Bouquet* Polific producer of flowers, leaves, and seeds. Early-  
maturing.  
Used for seasoning pickles, salads, sauces, and  
condiments.

**Dill**  
*Fernleaf* Feathery foliage, yellow blooms, grows well in container.  
Butterflies love the flowers.

**Lavender**  
Attractive foliage, vibrant flowers, and pleasing scent.  
Good for borders, perennial gardens or informal hedges.

**Lavender**  
*Munstead* Grown for its compact habit and earlier-blooming flowers.  
Fragrance power both fresh and dried.

**Lemon Balm**  
Used to sweeten jam, jellies, flavoring for fish and poultry.  
Scent attracts bees, cultivars of Citronella/mosquito repellent.

**Thyme** Pink flowers-late spring to summer, dark grey-green aromatic leaves.

*English* Attractive edging in perennial borders.

**Oregano** Addition to many Italian and Greek dishes.

Lush groundcover. Natural anti-biotic. Works well in rock garden.

**Oregano** Has a mild flavor, blooms in summer and fall.

*Ornamental*

Flower last for up to four months and make long-lasting dried flowers.

**Parsley** Highly nutritious.

Cultivated as an herb, a spice, and a vegetable.

**Parsley** Bright green leaves, an aromatic flavour and a vigorous bushy habit.

*Laura* Strong fresh flavour particularly loved by chefs.

**Sage**

Attractive grey-green shrubby plant with beautiful mauve flowers.

*Green*

Culinary herb for flavoring meat, cheese, and bean dishes.

**Sage**

Pungent flavor and aroma from its gray-green leaves.

*Purple*

Bears lovely purple flowers and purple tinged leaves.

# TOMATO

**Beefsteak**

Meaty and juicy, beefsteak tomatoes are a favorite for slicing  
The best flavor comes from vine-ripened beefsteaks, but when placed on the counter they will ripen to their final colors: red, orange, pink, dark blue, yellow.

**Better Boy**

*SLICERS*

Deep red color, ready to harvest in just 70 to 75 days.

Bred to resistant common tomato diseases.

**Big Boy**

Bright red fruit, wonderful aroma and rich flavor  
It's resistant to cracking.

**Roma**

Egg-shaped, meaty fruit with thick flesh. Perfect for canning sauces and paste.

Roma tomatoes are also known as Italian tomatoes.

**Sugary**

The fruit is produced in clusters like grapes, on high yielding semi-indeterminate vines

Plants stay more compact but continue to produce over a long season.

Indeterminate. 60 days.

**Super Fantastic**

Produces high yields of large, beefsteak-type fruit until frost.

Be sure to stake or cage its vigorous vines well.

**CHERRY TOM**

Currant-size tomatoes are much smaller than cherry and grape-sized tomatoes.

*Candyland*

These little red blasts of sweet flavor grow on 2-foot tall plants that are easily contained ...

# PEPPERS

**California Wonder**

Introduced in 1928, this thick-walled, yet tender, pepper is perfect for stuffing. Grows to 4" x 3 1/2" and is quite flavorful. It is the largest open-pollinated heirloom bell one can grow. Good yield (6 to 8 per plant) in 70 days.

**Hungarian Yellow**

Distinctive, pungent flavor 4 to 5 times hotter than jalapeno. Plants produce 6-8" long fruits that are bright yellow and turn red as they mature in 70 days. Good for pickling.

**North Star**

Matures in 60 days, well adapted for northern climates. Blocky, sweet 3 to 4-lobed fruits ripen from deep green to red. Virus resistant.

**Orange Blaze**

Hybrid bell pepper with great flavor and strong disease resistance. Easy-growing 2 to 3-lobed fruits about 4" long and 1 1/2" wide. Mature in 65 to 70 days.

**Pinot Noir**

Tasty 4 x 5" bell pepper that matures in 70 days from light green to shades of citrus, berry and red. Performs well in cool to hot temperatures. Firm, thick walls that are crisp and sweet with a refreshing aftertaste.

**Red Knight**

This big, blocky red bell matures in 66 days to 4 1/2 " square good for stuffing, stir frying, roasting and grilling. Can be picked when green for a milder flavor.

**Wizard**

Produces high yield of dark green fruit with blocky, smooth, attractive fruit that matures from green to red. High resistance to bacterial leaf spot. Maturity of 72-74 days with a 3 to 4-lobed fruit.

**Basket of fire**

Prolific fruiting variety with many small hot fruits on a compact plant. Good choice for hanging baskets and containers with its compact leafy semi-trailing structure. Good tolerance for cooler weather, lasting well in fall. Use fresh and can be dried. Matures through several colors to a bright red.

**Poblano**

Mild chili pepper can be stuffed fresh and roasted. Different peppers from the same plant can vary substantially in heat intensity. The red ripened poblano is significantly hotter and more flavorful. Fruit is 3 to 6" long and 2 to 3" wide. Takes 200 days from seed to harvest. May require support in late summer.

**Tomatilla**

Also known as the Mexican husk tomato, the plant bears small, spherical and green or green-purple fruit. Eaten raw or cooked in a variety of dishes, particularly salsa verde. Sensitive to cold. Staking recommended. Harvest 65 to 100 days.

**Candy Cane**

This snack sweet pepper has variegated foliage with fruit that ripens from green stripes to red. Sweet flavor, thin walls, crisp texture. Best grown in containers or in ground. Matures in 7 to 9 weeks.

**Sweet Cherry**

Full-bodied sweet flavor. Plants bear profusely small, cherry-shaped fruit. Ripens to red. Good for pickling, preserving, and eating fresh out of hand. Plant 2 weeks after last frost. Grows well in summer heat, continuing to yield and ripen fruit. In ground or in containers.

**Sweet Snack**

Bright, orange mini-bell peppers. Sweet. Elongated, 3" fruits mature quickly providing plenty for eating fresh and in salads and stuffed appetizers. Crisp, juicy texture. Can be deliciously pickled. Matures in 44 to 64 days.

# VEGGIES

**Broccoli  
Lieutenant**

Produces flavorful dark green heads on solid stems. Tolerant of warm temperatures. Harvest heads before buds begin to swell. Matures in 75 to 80 days. Fruit size is 6 to 9".

**Brussel Sprouts  
Jade**

One of the earliest of the hybrid brussels sprouts for short growing season gardens and very uniform. Good variety for freezing. Plants will grow to 30 to 32". Maturity in 80 days.

**Cabbage  
Platinum  
Dynasty**

Early main-season cabbage with improved hybridity and uniformity of heavy heads. Matures in 65 to 70 days. Blue green color with minimum wrapper leaves.

**Cauliflower  
Snow Crown**

Medium-sized heads harvested in summer and fall. Good tolerance to moderate fall frost. Matures in 50 days. Vigorous rapid growth. Snow white heads are 7 to 8" across and snow-white in color.

**Eggplant  
Fairytale**

Eggplants are slender and long, neon-lavender with bold streaks of white. Tender and sweet. Pick at about 4" long. Maturity 50 days from setting out transplants.

**Strawberry  
Everbearing**

Produce 2 to 3 harvests of fruit intermittently during the spring, summer and fall. Everbearing plants do not send out many runners. Plant in spring. Amend soil with 1 to 2" of organic matter.

**Watercress  
Simply Salad**

Rosette-forming plants grow in a tidy bunch for many weeks before flowering. Leaves have a lobe shape and spicy flavor. Height can reach up to 24". From sowing to harvest 40 to 60 days.