

Vegetables

Vegetables want to grow in full sun ☉ unless otherwise noted.

Bareroot vegetables are found on the tables in the Vegetable section (NOT in Bareroots).

V001 **Amaranth, Red Leaf**

Amaranthus viridis 'Yin Tsai'

High in protein, Yin Tsai is commonly eaten in parts of Asia, Africa and the Mediterranean. Strong growing plants with flowers in spikes. 15" h

\$4.00—6 plants in a pack

See also the annual *Amaranths*, page 28

V002 **Arugula** *Eruca sativa*

Smoky greens.

\$2.00—4 plants in a pack

Asparagus *Asparagus*

A perennial vegetables that will be productive for many years. Prepare the soil well with plenty of composted manure. Harvest in the third season after planting. ☉

\$2.00 bareroot


V003 Jersey Knight—Larger spears. Said to be the best producer.

V004 Purple Passion—Purple spears that are larger, sweeter and more tender than more common green varieties. Can be eaten raw; turns green when cooked.


Beans *Phaseolus vulgaris*

Best planted once the soil has warmed. ☞

\$2.00—4 plants in a pack:

V005 Haricot Jaune —6–8" French yellows, popular with chefs. Tasty raw or cooked. High yield.

\$4.00—6 plants in a pack:

V006 Haricot Vert —The classic French, pencil-thin stringless 6–7" green beans. Heavy yield. 50–55 days.

See also *Chinese Red Noodle Bean*, page 25

V007 **Beets, Yellow Mangel** *Beta*

Striking French heirloom from the 1800s can reach 10 pounds, but can be dug at any stage from 1" to maturity. Milder, more subtle flavor than red beets. Large leaves make excellent chard-like steamed greens. Easy to grow. Harvest early for greens, or later for the roots. 12–18" h ☉

\$2.00—4 plants in a pack

Bitter Melon *Momordica charantica*

Bumpy, oblong fruit is crunchy and watery in texture, similar to cucumber or green bell pepper. Used in soups, stir fries and medicinal teas. Vining. ☞

\$2.00—3.5" pot:

V008 Delica Thorn —Chinese vine with its deeply cut foliage and fragrant pale yellow flowers is worth growing for itself. If you let the fruit mature, it turns orange and then slowly splits open revealing scarlet seeds.

V009 Thai Long —Fruits up to 15" long. Productive, ornamental and fun. 70 days.

V010 **Bok Choi** *Brassica rapa* 'Joi Choi'

Thought to be the oldest of the Asian greens, it has been cultivated since at least the 5th century. Stalks are mild and crunchy and the leaves pleasantly tangy; each has different cooking times, so in culinary terms, it's like getting two vegetables for the price of one.

\$2.00—4 plants in a pack


Broccoli *Brassica oleracea*

Healthful veggies. 58 days.


\$2.00—3.5" pot:

V011 Premium Crop —9" heads. 

\$2.00—4 plants in a pack:

V012 Loose-Head, Piracicaba —So tender and sweet, you'll want to eat it raw. A cut-and-come-again variety with one small head and lots of side florets for several weeks. Selected in Brazil for heat tolerance. 56 days. 24–48" h

V013 Premium Crop —9" heads.

V014 Romanesco —Unusual bright lime-green spiral florets that form fascinating pinnacle heads with a superb distinctive flavor. Harvest when the heads are approximately 4–6" in diameter. 90 days.

V015 **Broccoli, Purple**

Brassica oleracea 'Violet Queen'


Royal purple heads, excellent for salads or dips. Cooks up green. 55 days.

\$2.00—4 plants in a pack

Brussels Sprouts *Brassica oleracea*

Cold-tolerant; frost actually improves the flavor.

\$2.00—4 plants in a pack:

V016 Falstaff Red —Purple-red sprouts with a milder, nuttier flavor than most green sprouts. Color retained when cooked. 98 days


V017 Jade Cross —1.5" deep green sprouts. Compact plants. 85 days.

Cabbage, Green *Brassica oleracea*

\$2.00—3.5" pot:

V018 Stonehead —

\$2.00—4 plants in a pack:

V019 Copenhagen 

V020 **Cabbage, Miniature**

Brassica oleracea 'Caraflex'

Cone-shaped pointed cabbages. Good size for urban gardens.

\$2.00—4 plants in a pack

V021 **Cabbage, Napa**

Brassica rapa subsp. *pekinensis* 'Chinese Blue'


Tender and delicious. Elongated leaves are lighter in color than other Chinese cabbages. A staple of Chinese, Japanese and Korean cooking. Slow bolting, F1 hybrid. 57 days.

\$2.00—4 plants in a pack

Cabbage, Red *Brassica oleracea*

Beautiful in spring containers with flowers, too.

V022 Red Express — **\$2.00—3.5" pot**

V023 Ruby Perfection  **\$2.00—4 plants in a pack**

V024 **Cabbage, Savoy** *Brassica oleracea*

A crinkly-leaved version, tender and sweet and beautiful in the garden. Great for stuffed cabbage. 90 days

\$2.00—4 plants in a pack

Cauliflower *Brassica oleracea*


\$2.00—3.5" pot:

V025 Candid Charm —White. 65 days. 

\$2.00—4 plants in a pack:

V026 Candid Charm —White. 65 days.

\$4.00—6 plants in a pack:

V027 Graffiti —Largest and darkest of the purple cauliflowers. Keeps most of its color when cooked, especially if you add a bit of lemon juice or vinegar before cooking. 80–90 days.

V028 **Celeriac**

Apium graveolens 'Giant Prague'

Plant produces 5" round crisp, white celery-flavored roots. Excellent in soups and stews or in vegetable juice. Can be shredded for use in salads or slaws. 110 days.

\$2.00—4 plants in a pack

V029 **Celery**

Apium graveolens 'Tall Utah'

11–12" stalks. Medium green. 110 days. 12–18" h

\$2.00—4 plants in a pack

V030 **Celery, Chinese**

Apium 'Tianjin Green'

Large leaves with small stalks, used in Asian and French cooking rather than eaten raw. Prefers cooler weather. 12–18" h

\$4.00—6 plants in a pack

V031 **Chard, Swiss**

Beta vulgaris *cicla* 'Bright Lights'

Brightly colored stems in red, yellow, violet, pink, and orange. Dark green textured leaves. Harvest begins in four to five weeks for young salad greens; cut mature leaves just above the soil line so that they can grow back for multiple harvests. 20" h

\$2.00—4 plants in a pack

V032 **Cole Crops, Mixed** *Brassica*

Two each of broccoli Premium Crop, cauliflower Snow Crown and cabbage Stonehead.

\$4.00—6 plants in a pack

V033 **Collards** *Brassica oleracea*


The classic dark-green leafy vegetable, packed with vitamins and fiber.


\$2.00—4 plants in a pack


Cucumbers *Cucumis sativus*


\$1.50—3.5" pot:

V034 Burpless —Very productive vines with cukes up to 12". 55 days.



V035 Bush —Takes up a third the space of vining cukes. Great for containers, or you can plant them in groups of up to four in a small hill of soil.

V036 Lemon, heirloom —3–4" round, lemon-yellow cucumbers. Tender and sweet. 65 days.

V037 Picklers —50 days.

V038 Poona Kheera —Heirloom from India with cream/light green fruits that are crisp, juicy, and mild. Skin turns brown as they ripen. Heavy yields on disease resistant plants. 60 days.


\$2.00—3.5" pot:

V039 Slicers —

\$2.50—3.5" pot:

V040 Tasty Jade —Japanese cucumbers that are long, slender, shiny and burpless.

\$3.00—4" pot:

V041 French Little Gherkins, *de Bourbonne* —Old French heirloom 2" pickling cucumber. High yield. 50 days. 6–12" h

V042 **Cuke-nuts** *Melothria scabra*

Delicious, risp little cucumbers, these 1–2" cukes look just like mini-watermelons. A delicate but productive vine that clambers through the garden. Excellent for popping into your mouth as is or for pickling. Prefers fertile, well-drained soil. ☞


\$1.50—3.5" pot

Eggplant *Solanum melongena*


\$1.50—3.5" pot:

V043 Classic 


V044 Gretel —New hybrid with 3–4" glossy white fruit. Heat tolerant. 55 days.

V045 Hansel —Multiple clusters of 2–10" purple fruits with few seeds. Heat tolerant. 55 days.


V046 Listada de gandia —Stunning 8" oval fruits are white with lavender striping (*listada* means striped). Heirloom with heavy yields, requested by Claire. 80–90 days

V047 Neon —3–4" eggplants ripen to deep pink. Good flavor, and does well in cooler, short summer climates where most eggplant varieties don't grow. 60–65 days.

V048 Rosa Bianco —Italian heirloom variety with white and lavender streaked teardrop fruits. Good for baking, slicing and stuffing. 75 days.

V049 Round Mauve —Nicely colored variety from China, dusky streaks of purple on white. Best for eating when fruits are the size of tennis balls, at which point the seeds are almost absent. Compact plants do well in pots. 80–90 days


\$2.00—3.5" pot:



V050 Thai 'Kermit' —Compact plant produces 2" round green fruit with white stripes. 60 days.


Eggplant, Japanese *Solanum melongena*

Long, narrow eggplants.

Little Fingers—Slim, dark purple eggplants grow in clusters of three or more, and can be harvested when no longer than your little finger. However, you can also let them grow longer at no sacrifice to their mild, sweet taste. Delicious stir-fried, grilled, or even pickled. 68 days.

V051 **\$1.50—3.5" pot** 

V052 **\$2.00—3.5" pot** —

V053 **\$2.00—4 plants in a pack** 

\$2.50—3.5" pot:

V054 Swallow —The best, earliest, Japanese-type eggplant. Very prolific. 51 days.

V055 **Ground Cherry** *Physalis pruinosa*


This cousin of the tomato grows small bushes with fruits encapsulated in inflated pods. Excellent in salsa, the "cherries" can be used like little tomatoes. ☞

\$1.50—3.5" pot

See also *Tomatillo*, page 23


Kale *Brassica oleracea*


\$2.00—4 plants in a pack:

V056 Vates —Blue and curled. 12–24" h

\$4.00—6 plants in a pack:

V057 Garden Mix 


V058 Dinosaur, 'Lacinato' —The flavor is sweet and mild, particularly after frosts. Highly nutritious and ornamental. Very dark blue-green leaves 10–18" in length and curled under at the edges. The leaves have a heavily corrugated texture, but are smooth to the touch. 60–70 days. 36" h

V059 Redbor —Deep red-purple extremely frilly leaves. Tastes good and makes a beautiful garnish, too! Often grown purely as an ornamental. Plant it with orange daisies or poppies. 36" h

Kohlrabi *Brassica oleracea*

Kohlrabi is a bit of a mystery if you haven't grown or eaten it. Not a root vegetable: It's grown for its round bulbous stems, which taste like broccoli accented by radish. Eaten raw, with or without peeling, sliced or diced in salads or on vegetable platters, grated into slaws, steamed or boiled like broccoli. The fresh greens are also good cooked.

\$2.00—4 plants in a pack:

V060 Early Purple Vienna —Purplish outside with greenish white flesh. 60 days.

V061 Giant—Heirloom from Czechoslovakia. Doesn't get woody. But does get huge and stores well.

V062 Grand Duke —Green.


V063 **Leeks** *Allium ampeloprasum* 'Rikor'

Many plants per pot; separate as you plant. Leave some of this biennial to over-winter in the garden.

\$1.50—3.5" pot

Lettuce *Lactuca sativa*


\$2.00—4 plants in a pack:


V064 Amish Deer Tongue —1840s heirloom named for its triangular, pointed leaves. Heat tolerant and less prone to bolting. Thin midribs, good texture and pleasantly sharp flavor.

V065 Bibb 

V066 Forellenschluss —Old Austrian heirloom, the name means "speckled like a trout," a gorgeous and tasty lettuce splashed in deep red. 55–65 days

V067 Green Leaf, 'Grand Rapids' —Darker leaves.

V068 Merlot —Frilly burgundy (nearly purple) leaves. 55 days. 6–8" h

V069 Red Leaf, 'Red Sails' 



Brussels Sprouts



Cabbage



Eggplant



Kohlrabi

Vegetables

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Bareroot vegetables are found on the tables in the Vegetable section (NOT in Bareroots).

Key

- ☉ Full sun
- ☉ Part sun/part shade
- Shade
- 🌿 Attractive foliage
- 🐦 Bird food source
- 🦋 Butterfly-friendly
- ❄️ Cold-sensitive: keep above 40°
- 🍳 Culinary
- 🌸 Edible flowers
- 🌱 Ground cover
- 🐦 Hummingbird-friendly
- 🩹 Medicinal
- 🪨 Rock garden
- 📄 Minnesota native
- 🇺🇸 U.S. native
- 🔄 Saturday restock
- ☹️ Toxic to humans

Lettuce continued

\$2.00—4 plants in a pack:

- V070 Romaine 🌿
V071 Yugoslavian Red Butterhead **NEW** 🌿—Ruby tinged leaves form loose decorative heads 10–12" wide. The interior leaves are creamy yellow-green dappled with red. This heirloom has a sweet buttery flavor. 58 days. 4–8" h

\$3.00—4 plants in a pack:

- V072 Mixed organic—Greenstar green leaf, New Red Fire red leaf, Pirat red bibb, and Adriana green bibb. **ORGANIC**

\$4.00—6 plants in a pack:

- V073 Mixed 🌿—Majestic Red romaine, Revolution red leaf, Royal Oakleaf, Monet curled green, Forellenshluss speckled Romaine, and Sweet Valentine bibb.

V074 Malabar Spinach 🌿

Basella alba var. *rubra*

Unusual edible climber with large, reddish, glossy, sensuous leaves and stems. This plant got a lot of comments in our garden at the State Fair! In the heat of the summer, when all of the garden spinach turns bitter, Malabar spinach is at its best. The leaves taste remarkably like traditional spinach and can be harvested generously. This is one of the plants used by Hmong cooks as Cook with Chicken, Makes Body Strong (H039). Also nice in a container with annual flowers. ☉🌿
\$3.00—3.5" pot

Melon, Cantaloupe *Cucumis melo*

The superstar of early muskmelons. Orange flesh. 🌿

\$1.50—3.5" pot:

- V075 Minnesota Midget 🌿—Extra early. Vines seldom over 3' long. Round fruits are 3.5"–4" in diameter with thick, golden-yellow flesh. Edible to the rind with high sugar content. Introduced by U of M in 1948. 60–75 days.

\$2.00—3.5" pot:

- V076 EarliQueen 🌿—3.5 to 4-pound, round melons. Thick, sweet, orange flesh. 80 days. **ORGANIC**

V077 Melon, Jenny Lind *Cucumis melo* 🌿

Known in the Philadelphia markets before 1840 and named after a popular singer of that era. Small 2 to 2.5-pound fruits are slightly ribbed and have a striking small button or knob on the blossom end. Whitish-green flesh is moderately thin, sweet and juicy. 70 days. 🌿
\$1.50—3.5" pot

V078 Mesclun Mixed species 🌿

A mix of greens for interesting salads.

\$4.00—6 plants in a pack

Mustard Greens *Brassica juncea*

Spunky leaves, packed with vitamins and flavor.

V079 Green 🌿 \$2.00—4 plants in a pack

V080 Mizuna Frilly Mixed Colors **NEW** 🌿—Red, gold and purple. Vigorous, easy to grow and slow to bolt. 14–16" h \$4.00—6 plants in a pack

V081 Okra, Red Burgundy 🌿

Abelmoschus esculentus 'Red Burgundy'

Highly ornamental plants with green leaves and red stems. Flowers are soft yellow with a dark center almost like hibiscus blooms, followed by 6–8" red okra pods. A visual treat: not just for the vegetable garden! 60 days. 12–18" h \$2.00—3.5" pot

Onion *Allium cepa*

40–50 plants per pot; separate when planting.

\$1.50—3.5" pot:

- V082 Copra (yellow) 🌿
V083 Red Mercury 🌿
V084 White Sweet Spanish

Peanuts *Arachis hypogaea*

Delicious when roasted. High in protein. Try making your own homemade peanut butter.

\$1.50—3.5" pot:

- V085 Jumbo Virginia 🌿—High yields of large plump peanuts. The best variety for northern climates. 120 days. 🌿

Peppers see page 23

V136 Popcorn, Strawberry

Zea mays 'Strawberry Popcorn'

Small, red strawberry-shaped ears of corn are good for popping and gorgeous for fall decorations. Two to four ears per stalk. 100 days. 🌿

\$5.00—6 plants in a pack

Potato *Solanum tuberosum*

\$1.50—3.5" pot:

- V137 All Blue 🌿—Deep blue skin and flesh with a thin white line just under the skin. Good baking or frying, or make lavender mashed potatoes. Easy to grow. Good keeper. 90–110 days.

V138 Austrian Crescent **NEW** 🌿—Fingerling potato with yellow skin and flesh. Long tubers good for boiling, steaming or salads. 81–90 days.

V139 Desiree **NEW** 🌿—Red skinned, creamy-yellow flesh disease-resistant heirloom potato from the Netherlands. 90–100 days.

V140 Yukon Gold **NEW** 🌿—Yellow skinned, firm golden flesh. Early bearing potato. 65–75 days.

Pumpkin *Cucurbita* 🌿🌸🍂

\$1.50—3.5" pot:

V141 Galeuse d'Eysines, *C. maxima* 🌿—The skin is covered with barnacles. No need to carve, just set it on the porch as is. Sometimes called peanut pumpkin. Good for eating too, with great texture.

V142 Howden's Howden, *C. pepo* 🌿—Great for Jack O' Lanterns.

V143 Winter Luxury, *C. pepo* 🌿—We heard from a shopper that this was the tastiest pie pumpkin ever.

V144 Pumpkin, Miniature 🌿

Cucurbita pepo 'Jack-Be-Little'

Small ornamentals, edible, but also great for decorations. 🌿🌸🍂 \$1.50—3.5" pot

V145 Radicchio *Raddichio* 'Indigo' 🌿

Dark purple chicory—great for salads!

\$4.00—6 plants in a pack

V146 Rhubarb *Rheum rubarbarum* 'Victoria'

Edible red stalks (the red petioles) are tart! Great for pies and preserves. Large, green leaf blades are poisonous. Vigorous grower. \$4.00—bareroot

V147 Rutabaga **NEW**

Brassica napobrassica 'Wilhelmsburger'

Delicious yellow root vegetable. Excellent for cold storage. 90 days. 12–20" h \$2.00—4 plants in a pack

V148 Salsify, Black *Scorzonera hispanica*

'Hoffmann's Schwarze Pfhal' **NEW**

Improved variety of a traditional perennial root vegetable. It has straight black roots up to 36" long with firm white uniquely flavored insides. It is said to taste like nuts, asparagus, and oyster! Dig roots in October or leave in the ground all winter. Keeps extremely long time if intact. The young leaves and flowers can also be eaten raw or cooked. Showy large double yellow daisy flowers a bonus! 100–120 days 24" ☉🌿

\$2.00—4 plants in a pack



Jenny Lind Melon



Potatoes

Beyond Asparagus: Perennial Edibles

It all started with an email from a Plant Sale shopper named Jim, who was interested in vegetables you don't have to plant again each year. He had read a book called *Perennial Vegetables* by Eric Toensmeier, and had a list of plants he wanted us to carry. There's a lot more than asparagus and rhubarb to plant and enjoy for years afterward.

We picked up the book, too, and we agree with Jim. This year we've added a number of perennial veggies, and we'll continue to add more in the coming years as we identify sources for them. (It's difficult to find them in the quantity the Plant Sale requires.)

Here's a list of the perennial edibles in our catalog. Some are in vegetables, but others can be found in herbs, fruit, perennials or native wild flowers.

Fruit—The entire page, from Apples to Strawberries

Herbs—Many are perennial, but I'll mention Chives, Horseradish, Lovage, Mint, Egyptian Walking Onion, Winter Savory, Sorrel, and Spikenard

Native Wild Flowers—Dwarf Red Blackberry, Ostrich Fern (as fiddleheads), Nodding and Prairie Onions, Prickly Pear, Giant Solomon's Seal

V149 Scallions *Allium fistulosum* 🌿

Evergreen hardy white bunching onion. Perennial. One of the first fresh foods in April. \$1.50—3.5" pot

V150 Shallots *Allium ascalonicum* 🌿

A connoisseur's onion with gentle flavor. Multiple plants per pot; separate when planting. \$1.50—3.5" pot

Squash, Summer *Cucurbita pepo* 🌿

\$1.50—3.5" pot:

V151 Papaya Pear **NEW** 🌿—Lots of bright yellow half pound fruit. Semi-bushy plant good for containers or small gardens. 40–45 days.

V152 Patty Pan 'Sunburst' 🌿—Like a yellow flying saucer with a green stem and fluted edges. 50 days.

\$2.00—3.5" pot:

V153 Sunbar 🌿—Classic yellow summer squash. 43 days. **ORGANIC**

\$4.00—6 plants in a pack:

V154 Mix **NEW** 🌿—One each eightball round zucchini, straight neck yellow, gold zucchini, green zucchini, yellow patty pan and 'Zephyr' (yellow dipped in green on one end).

Squash, Winter *Cucurbita*

Fall vegetables that are best after a touch of frost. 🌿

\$1.50—3.5" pot:

V155 Crookneck Butternut, *C. moschata* **NEW** 🌿—Sweet dark orange seedless flesh fills the oversize curved neck. Save the seeds from the large base for next year. Long grown by the Amish. Great for pies or cut into rings to bake. Semi-bush. 7–20 pounds. 101 to 110 days. 48–72" w by 18–24" h

V156 Early Butternut, *C. moschata* 🌿—Beige, long-necked fruits.

V157 Guatemalan Blue Banana, *C. maxima*—Looks more like a giant blue pickle. This productive heirloom from Guatemala produces a 10-pound squash with tasty, firm yellow flesh. The waxy skin makes it keep well. Easy to cook: just slice into rings and pare off the thin skin. 110 days.

V158 Spaghetti, *C. pepo* 🌿—A beautiful, oblong, light-colored squash that, when cooked, separates into strands that look like spaghetti. Think of it as the beginning of low cal mac and cheese.

V159 Sweet Dumpling, *C. pepo* 'Hearts of Gold' 🌿—Ivory-colored fruits striped and mottled dark green. Tender, sweet orange flesh. 10 fruits per plant.

Perennials—Daylilies, Dwarf Cattails, White-Flowered Arrowhead, Wild Hyacinth

Trees—Chokecherry, Korean Pine, Basswood

Vegetables—Asparagus, Rhubarb, Scallions, Black Salsify (*Scorzonera*), Sunchokes

Before eating any of these plants, we recommend that you do some research to see which parts are tasty and whether cooking is needed.

Some of the plants we would like to get, but did not have a source for this year:

Good King Henry, *Chenopodium bonus-henricus*
Jinenjo Yam, *Dioscorea japonica*
Multiplier onion, *Allium cepa aggregatum*
Ramps*, *Allium tricoccum*
Water Celery, *Oenanthe javanica*
Water Lotus, *Nelumbo nucifera*

Email us at info@friendsschoolplantsale.com if you know of other cold-hardy edibles, or especially if you know of nursery or seed sources for any of the plants listed above.

* Ramps may be for sale at some of the natural food co-ops in April (Seward Co-op had them last year). If they are available with their basal plate intact (the part with the little roots), you can plant them and they should root in and begin to grow.

Vegetables

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Squash, Winter *continued*

\$2.00—3.5" pot:

V160 Acorn, Table King, *C. pepo* —Open-pollinated. **ORGANIC**

V161 Buttercup, *C. maxima* —Open pollinated. Arguably the best flavored winter squash. Very sweet, stringless flesh. **ORGANIC**

V162 Delicata, *C. pepo* —Tastes like sweet potatoes. Very productive and stores well throughout the winter and into spring. Enjoy its fine grained, light orange flesh steamed or baked. **ORGANIC**

\$4.00—6 plants in a pack:

V163 Mixed winter squash —One each Acorn, Butternut, Buttercup, Delicata, Hubbard and Jack o' Lantern pumpkin.

V164 **Sunchoke** *Helianthus tuberosus* —

Harvest edible tubers in spring or fall; cook or roast them like potatoes or eat them raw for their crunchy sweetness. Bright yellow daisy flowers in late summer smell like chocolate. Perennial that will spread, so plant in an area where it is contained unless you plan to harvest it heavily. Great on the alley side of a garage. 96–120" h **\$3.00—3.5" pot**

Hot Peppers *Capsicum annuum* ○

Many shapes and degrees of heat, which are measured in Scoville Units. ○

\$1.50—3.5" pot:

V087 **Anaheim** —7" fruits, only mildly hot. Good for canning, stuffing, freezing or drying.

V088 **Birdseye Chili** —Don't let its 1" size fool you: this pepper packs a ton of heat. Various colors of red, yellow, green, purple and black. 90 days. 72" h

V089 **Cayenne, Red** —Vigorous plants with slender fruits 5-10" long, good dried or pickled. Heat: 30,000-50,000 Scoville units (hot!)

V090 **Cubanelle** —Very mild with long fruits (6" by 2 1/2") that are yellow-green maturing to red with continuous fruiting. 65 days.

V091 **Fish Pepper** —Pre-1870s African-American heirloom. Ornamental green and white variegated foliage. Pendant fruits, 2-3" long, ripen from cream with green stripes to orange with brown stripes to all red. Perfect for salsa. Moderately hot. 80 days. 18-24" h

V092 **Habanero, Orange** —Small flattened bell shape. Green when immature. Heat: 200,000-300,000 Scoville units (very hot!)

V093 **Hot Banana** —6-8" long and 2" across, sets fruit even in cool weather.

V094 **Mulato Isleno** —Ripens chocolate brown. Used fresh for stuffing, roasting and stewing; dried in molé. Not too hot.

V095 **Naga Jolokia** —Fiery HOT! One of the hottest out there. Red to orange 3" fruit with unusual rough, dented and very thin skin. 160 days.

Sweet Peppers

A rainbow of colors and range of shapes, including heirlooms and hybrids. ○

\$1.50—3.5" pot:

V116 **Aconcagua** —Very large, long frying peppers, up to 11" by 2.5". Tall plants give good yields over a long season, and the fruit is sweet and delicious! This pepper was named after the tallest mountain in the Western Hemisphere, located in Argentina. Great for grilling as well as general use.

V117 **Chocolate Beauty** —Ripens to a rich brown color.

V118 **Golden Summer** —F1 hybrid, 72 days. Golden, bell-shaped fruits.

V119 **Gypsy** —Sweet 3-4" peppers, recommended for cooler climates like ours. Fruit matures from light yellow to orange to red. F1 hybrid, 58 days.

V120 **Lady Bell** —Sweet green maturing to red bell pepper. F1 hybrid, 72 days.

V121 **Purple Beauty** —Blocky, 3" by 3" emerald-green peppers that mature to eggplant-purple with thick, crunchy walls. 70-75 days.

V165 **Sweet Potato** —

Ipomoea batatas 'Beauregard'

Copper-colored, inside and out. Needs a warm location. This variety produces well in Minnesota. 100 days. **\$1.50—3.5" pot**

Tomatillo *Physalis ixocarpa*

Round fruits with a papery husk; remove before eating. Vining plants, easy to grow. Sweet-tart flavor great in salsas and sauces. 75 days.

\$1.50—3.5" pot:

V166 Purple —Slightly smaller and sweeter than green tomatillos. Makes beautiful purple salsa and is great grilled. Grow more than one plant for good pollination. Fruit 90 days from transplant.

V167 Tomato Verde (Green)

Tomato see page 24

Watermelon *Citrullus lanatus* —

\$1.50—3.5" pot:

V225 Cream of Saskatchewan —Small, round 4-10 pound melons with creamy white flesh. Wonderful flavor and such a thin rind that it can't be shipped to stores. Brought to Canada by Russian immigrants. Perfect for home gardens.

\$1.50—3.5" pot, continued:

V096 **Rocoto** —Now you can eat what the Incas ate 5,000 years ago. These hot peppers look like small glossy red apples and have thick meaty walls like bell peppers. Purple star flowers and fuzzy foliage.

V097 **Serrano** —Very hot!

V098 **Super Chili** —Highly ornamental plants, spicy in the cayenne range.

V099 **Thai Dragon** —Up near the habanero on the heat scale; often grown as a potted ornamental.

\$2.00—3.5" pot:

V100 **Cayenne, Long Purple** —Vigorous plants with slender fruits 5-10" long, good dried or pickled. Heat: 30,000-50,000 Scoville units (hot!)

V101 **Habanero, Chocolate** —Small flattened bell shape. Green when immature. Heat: 200,000-300,000 Scoville units (very hot!)

V102 **Habanero, White** —Very hot!

V103 **Hot Purple** —Ornamental hot pepper with purple-green foliage, violet flowers and dark purple fruit which matures to red. Fruit is very hot.

V104 **Hot White** —Small, round, lantern-shaped white fruit. Fruit is extremely hot.

V105 **Jalapeño** —Prolific and early. 3" fruits go from dark green to red hot. Hottest when red. 2,500-5,000 Scoville units.

\$2.00—4 plants in a pack:

V106 **Hot Banana** —6-8" long and 2" across; sets fruit even in cool weather. (aka Hungarian Wax)

V107 **Jalapeño** —Prolific and early. 3" fruits go from dark green to red hot. Hottest when red. 2,500-5,000 Scoville units. 24-36" h

Capsicum annuum ○

\$1.50—3.5" pot:

V122 **Takii Ace** —An early red Japanese selection recommended for its excellent yields and flavor. Small to medium sized fruits, changing from green to red. A favorite for our region. Flavor is sweet and delicious. 50 days.

V123 **Valencia** —Large green fruits ripen to orange.

\$2.00—3.5" pot:

V124 **Jimmy Nardello** —Brought by Guiseppe Nardello from the small village of Ruoti in the Basilicata region of southern Italy. Long thin gnarly peppers ripen bright red. Productive, low growing plants, 24" h. 80-90 days.

V125 **Mini Bell, Chocolate** —Brown fruits on compact plants that fit nicely into small garden spaces or patio planters. The peppers are 1.5" long. 60 days. 16" h

V126 **Mini Bell, Red**

V127 **Mini Bell, Yellow**

V128 **Purple Marconi** —A deep purple Italian heirloom with a mild, sweet flavor. Ripens to a deep wine red. Good producer. Tapered 6" fruit. Traditionally used for frying, Marconis are also wonderful when eaten fresh, so try some in a salad. 72 days.

Watermelon *continued*

\$1.50—3.5" pot:

V226 Moon and Stars —Surprising yellow dots and spots sprinkle both the dark green melon and the leaves. Seeds will produce the same plant next year. Melon weighs 20-50 pounds. 81-90 days. 48-72" w by 6-12" h

\$2.00—3.5" pot:

V227 Sugar Baby —8" round melons with red flesh. Early.

Zucchini *Cucurbita pepo* —

\$1.50—3.5" pot:

V228 Cocozelle —Bush-type plants produce long, cylindrical zucchini fruit that are dark green striped in lighter green. The flesh is greenish white and firm. This heirloom is a staple of Italian gardens. 50 days.

V229 Gold Bar —Yellow.

\$2.00—3.5" pot:

V230 Elite-Green —

\$2.50—3.5" pot:

V231 Buckingham —Designed for container gardens, this small upright hybrid boasts a big yield. Delicious golden zucchini peak when 6-10" long. Attractive dark green foliage and large yellow flowers are an added bonus. 70 days. 24" w by 18" h

\$2.50—3.5" pot:

V108 **Fatalii** —Bright yellow, bonnet-shaped 3" fruits with an intense fruity-citrus flavor. Rivals habanero for heat. Eli's (of Rush Creek Growers) favorite. 80 days.

V109 **Pasilla** —8" elongated green fruits dry to almost black. Classic molé ingredient with a mild to medium heat and a rich distinctive flavor. 80 days. 24-36" h

V110 **Poblano** —Very mild green peppers, great for stuffing, especially in chiles rellenos.

V111 **Tabasco** —2" tapered juicy fruits grow upward on the stems. Cream-yellow changing to red. Extremely hot. 70-80 days. 24-48" h

\$3.00—4 plants in a pack:

V112 **Aurora** —Small 10-12" plants, purple and green foliage, tapered fruits 1.5" long. Upright fruiting habit, ripens from lavender to deep purple to orange and finally to red. Very nice for containers. 60-75 days.

V113 **Bulgarian Carrot** —Fluorescent orange and as hot as they look. Heirloom.

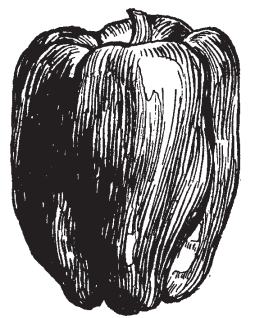
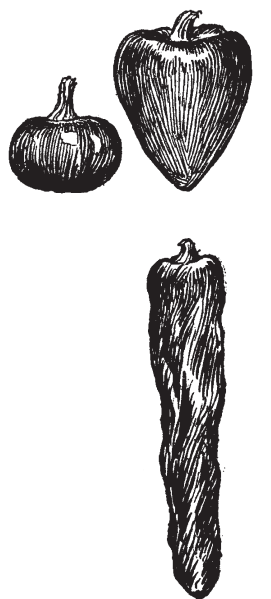
V114 **Ho Chi Minh** —Similar to Bulgarian Carrot in heat, but bright yellow. Wonderful for drying and very ornamental as well. A chile that was selected by our organic grower, Ho Chi Minh seeds were brought by Vietnamese immigrants to Minnesota in the 1970s. 68 days.

\$4.00—6 plants in a pack:

V115 **Mixed Hot Peppers** —One each cayenne, habanero, jalapeno, poblano, serrano and Thai hot.

See also the annual *Ornamental Pepper*, page 33

Hot Peppers come in many shapes



Bell Pepper

\$2.00—3.5" pot, continued:

V129 **Sweet Banana** —65 days, pale yellow to orange.

\$2.00—4 plants in a pack:

V130 **Golden Summer** —F1 hybrid, 72 days.

V131 **Golden Treasure** —Excellent Italian heirloom variety. Large tapered fruits are 8-9" long and 2" at the shoulder. Ripens from green to shiny yellow. Sweet medium-thick flesh and thin tender skin. 80 days.

V132 **Lady Bell** —Sweet green maturing to red bell pepper. F1 hybrid, 72 days.

V133 **Sheepnose Pimento** —An Ohio heirloom. Pumpkin-shaped fruits are 3" deep and 4" in diameter. Extremely flavorful, sweet thick juicy flesh. Good for canning. Will keep in excellent condition for three to four weeks in the refrigerator. Sturdy plants grow up to 24" tall. 70-80 days.

V134 **Sweet Banana** —65 days, pale yellow to orange.

\$4.00—6 plants in a pack:

V135 **Mixed Sweet Peppers** —One each Purple Beauty, Valencia (orange), Early Sunstation (yellow), White, Red Knight, and Sweet Chocolate.

Vegetables

Tomatoes need to grow in full sun; they are tropical plants that would prefer a sunny windowsill, coldframe or indoor growlights until the weather warms up.

Heirloom Tomatoes *Lycopersicon esculentum* ☉🌱

Tomato Terms

Indeterminate tomatoes are vining and tend to ripen fruit over an extended period of time. These are traditionally staked.

Determinate tomatoes tend to be bushier and to ripen their crop all at one time, a feature that canners and freezers might note.

Heirlooms are **INDETERMINATE** unless otherwise noted.

These varieties were cultivated by farmers around the world decades or centuries ago. All are open-pollinated, meaning you can save seed from year to year. Heirloom tomatoes tend to be indeterminate (vining with fruit ripening over time). A few are determinate (bushier, with the crop ripening all at one time—good for canning).

V223 Mixed Heirloom Tomatoes
Can't decide? Get one each of Brandywine, Yellow Brandywine, Aunt Ruby's German Green, and Cherokee Purple. **ORGANIC**
—four plants in a pack \$3.00

\$1.50—3.5" pot:

- V177 **Anna Russian** **NEW** 🌱—Pinkish-red heart-shaped oxheart slicing tomato. 69–80 days.
- V178 **Aunt Ruby's German Green** 🌱—Some say the best flavored green tomato. Sweet, yet spicy, these large, beefsteak tomatoes ripen to a pale green with a hint of yellow. 80 days.
- V179 **Big Rainbow** **NEW** 🌱—Large yellow and red bicolored beefsteak tomato. Fruit can be 2 pounds each. 80–90 days.
- V180 **Bonny Best** **NEW** 🌱—Medium-sized red tomato, resistant to cracking; few seeds. Good for canning and slicing. 72–75 days.
- V181 **Cherokee Purple** 🌱—This Tennessee heirloom is extremely productive and has a very rich tomato flavor. Vines produce a large number of medium sized, 10-12 ounce fruits. The flesh is a unique brick red with a rose/purple skin. 80 days.
- V182 **Costoluto Genovese** 🌱—Large, heavily ridged and lobed, deep-red Italian tomato with a wonderfully complex flavor that is delicious raw or cooked down into a rich, hearty sauce. Great for stuffing. 78 days.
- V183 **Coyote** 🌱—Extremely long vines, thick foliage. Tiny white and yellow translucent cherry fruits with a soft skin. Distinctive flavor. "Best tasting tomato ever!" Prolific, produces heavily 'til frost. 65 days.
- V184 **Garden Peach** 🌱—100-year-old heirloom. Small, two-ounce fruits are bluish pink when ripe and look more like apricots than peaches. Sweet, prolific and stores well in autumn for winter ripening indoors. 71 days.
- V185 **Gardener's Delight** **NEW** 🌱—Sweet 1.25" cherry red tomato from Germany. 55–68 days.
- V186 **Glacier** **NEW** 🌱—Very early red-orange medium-sized tomato is cold tolerant. Determinate. 55–65 days.
- V187 **Green Zebra** 🌱—Initially green with dark green stripes. Ripens to yellow with bright green interior. Medium-sized, sweet. 75–80 days.
- V188 **Hillbilly Potato Leaf** 🌱—Absolutely gorgeous slicing tomato. Sweet juicy 4–6" flattened fruits about 1 pound each. Beautiful yellow fruits are streaked with red on the blossom end. Heavy producer. 85 days.
- V189 **Isis Candy Cherry** 🌱—Gorgeous fruits are marbled with red, each with a starburst on the blossom end. Rich flavor is a complex blend of sweetness and fruitiness. Loads of 1.5" fruits on short trusses. 70–80 days.
- V190 **Jaune Flamee** 🌱—Smallish baseball sized orange fruits are good for fresh eating and the best for roasting. Early and very high yielding. 70 days.
- V191 **Long Keeper, Gold** 🌱—Yellow 8-ounce fruits with great taste. Pick all the fruits before the first frost and store in a cool location without the fruit touching. Will keep up to four months. This is the yellow version of the long-keeping tomato Barbara Kingsolver described in *Animal Vegetable Miracle*. 76 days.
- V192 **Mexico Midget** 🌱—Early and very prolific plants continue producing throughout the entire growing season. Round, half-inch fruits give an incredible flash of rich tomato flavor, great for salads. Huong's favorite. 60–70 days. 🌱
- V193 **Mr. Stripey** 🌱—Large, lightly ridged, vibrantly colored red-and-yellow striped tomato with a mild, low acid taste. 80 days. 🌱
- V194 **Nyagous** 🌱—Baseball-sized black fruits are borne in clusters of up to six; very productive. Excellent full flavor. 80 days.

\$1.50—3.5" pot, continued:

- V195 **Plum Lemon** 🌱—Collected from an elderly seedsman at Moscow's Bird Market during the August 1991 coup. The fruit is 3" long with pointed end—it really resembles a lemon. Meaty, sweet refreshing flavor. 72 days.
- V196 **Principe Borghese** 🌱—Bright red egg-shaped Italian cherry tomato with an intense tomato flavor and non-watery flesh that makes it ideal for drying. Determinate, 75 days. Good for containers.
- V197 **Red Zebra** 🌱—Huge yield of 2" red fruits with light yellow striping (or as some say, yellow fruit with red striping). Same shape as Green Zebra with red-yellow flesh. 80 days.
- V198 **Reisetomate** **NEW** 🌱—Medium-sized red fruit looks like many cherry tomatoes fused together. Aka "Traveler" or "Voyage" tomato because sections of fruit can be picked off one at a time to eat. Semi-determinate. Early. 24–36" h
- V199 **Siberian** 🌱—Dwarf sprawling plants with very early sets of fruit. Egg-shaped 2–3" fruits, good strong flavor. Superior in all qualities. Determinate, 57–60 days.
- V200 **Silvery Fir Tree** 🌱—Russian variety with distinctive, ferny, silvery-gray foliage on compact plants. Heavy crops of round, slightly flattened 3–3.5" red fruits. Does extremely well in hanging baskets or on patios. Determinate, 58 days. 24" h 🌱
- V201 **Striped German** 🌱—Red and gold stripes, interior marbled. Beautiful sliced. Medium to large fruit. Smooth texture, good flavor. 78 days.
- V202 **Stupice** **NEW** 🌱—Czech heirloom that produces red 2.5" fruits. 55–68 days.

\$2.00—3.5" pot:

- V203 **Black Cherry** 🌱—Cherry-sized fruits the color of dark chocolate continue to ripen after light frost. Flavor is wonderful, very rich and sweet. Vigorous. 65 days.
- V204 **Blondkopfchen** 🌱—The name means "little blonde girl." Heavy yields of clustered, golden yellow 1/2" cherry tomatoes, very sweet and grow in clusters. Sprawling vines. From the Gatersleben Seed Bank in Germany. 75 days.
- V205 **Brandywine** 🌱—Amish heirloom. Deep pink color. Good-sized and exquisite taste. Very rich and distinctively spicy. 78 days. **ORGANIC**
- V206 **Early Annie** 🌱—3" round, meaty fruits with few seeds on short plants. Particularly good for canning. Determinate. 60 days.
- V207 **Grandpa's Minnesota** 🌱—Prolific heirloom with red, 1" cherries that have a mild sweet flavor. 75 days (some sources say fewer days).
- V208 **Green Sausage** 🌱—Beautiful elongated 4" fruits that are green with yellow stripes. Rich, sweet flavor. Short bushy plants good for containers and produce fruit in great abundance. Determinate, 75–80 days.
- V209 **Matt's Wild Cherry** 🌱—Volumes of marble-sized fruits in clusters; great for frequent picking. Tart flavor early; sweeter late in the season. Vigorous vines. Many modern cherries were bred from this original, truly wild type found in Eastern Mexico. 70 days.

\$2.00—3.5" pot, continued:

- V210A **Moskovich** 🌱—A wonderful, early heirloom tomato from Siberia that yields an abundance of red, six-ounce, round, cold-tolerant fruits with a luscious, rich taste. 60 days. **ORGANIC**
- V210B **Nebraska Wedding** 🌱—Clusters of apricot-orange, low-acid tomatoes that were not only eaten at Nebraska weddings, but also hung in the church to wish the couple a productive and prosperous marriage. Determinate, 85 days.
- V211 **Omar's Lebanese** 🌱—Mammoth pink fruit as large as 3-4 pounds! One of the largest tomatoes you can grow. Superb flavor; sweet, perfect tomato taste. Good yields on vigorous plants, good tolerance to disease. 80 days.
- V212 **Paul Robeson** 🌱—A Russian heirloom named after the singer who won acclaim as a U.S. civil rights advocate. Beefsteaks, purple-black with dark green shoulders, to 4" wide. Dark-red inside. Very flavorful fruits with a good acid/sweet balance. 74 days.

\$2.00—4 plants in a pack:

- V213 **Bloody Butcher** 🌱—Early and high yielding variety. Great full tomato flavor and exceptional dark red color. Fruits are borne in clusters and average 4 oz. 65–70 days.
- V214 **Opalka** 🌱—Outstanding for canning and salsa, this 5" sweet paste tomato is meaty with few seeds. It looks more like a long pepper than a tomato! 75–85 days
- V215 **Red Fig** 🌱—Grown in American gardens since the 18th century. Very heavy yields of 1.5" pear-shaped tomatoes. Great for fresh eating but also used as a substitute for figs years ago by gardeners who would pack away crates of them. 85 days.
- V216 **San Marzano** 🌱—Elongated 3" fruits, this is a classic Italian paste tomato. Chefs call it the premium tomato. Large plants; heavy yields. 80–90 days.
- V217 **Sweet Pea** 🌱—Looking just like tiny ruby peas, these are more than a cute novelty. They have an intense complex sweet flavor that's great for snacking and salads. The plant's size and leaves are also miniaturized, so we think it has potential for an attractive hanging basket. 62–75 days.
- V218 **Viva Italia** **NEW** 🌱—Red oval-shaped paste tomato high in sugar and acid. Good for canning, freezing or sauce. Determinate. 75–85 days.

\$3.00—4 plants in a pack:

- V220 **Brandywine**—Amish heirloom. Deep pink color. Good-sized and exquisite taste. Very rich and distinctively spicy. 78 days. **ORGANIC**
- V221 **Christmas Grape**—Better by the bunch! Highly productive plants yield a steady stream of 1" fruits that are borne in clusters of 10–20. Incredibly sweet tomato flavor. 75 days. **ORGANIC**
- V222 **Czech Bush**—Stocky plants produce heavy yields of round 4-6 ounce red fruits. Good flavor, nice for containers and tight spaces. 70 days. **ORGANIC**
- V224 **Seed Saver's Italian**—Completely loaded with 1 lb. + fruits, one of the most productive varieties. Excellent full tomato flavor. Easy to peel, ideal for slicing and canning, very little waste. 70–80 days. **ORGANIC**

Other Tomatoes *Lycopersicon esculentum* ☉🌱

These tomatoes are either F1 hybrids, bred for productivity and disease resistance, or other recently created commercial varieties. You cannot save seed from year to year with F1 hybrids. Check each listing to see if it is open-pollinated or not.

\$1.50—3.5" pot:

- V168 **Carmello** **NEW** 🌱—Productive yummy red salad tomato. Indeterminate and open-pollinated. 75 days.
- V169 **Jelly Bean** **NEW** 🌱—Flavorful red grape tomato. Good producer. Indeterminate and open-pollinated. 66–72 days.
- V170 **Sungella** 🌱—Orange-red golf balls—super sweet and tasty. Heavy trusses of two-ounce fruits. A favorite of experienced tomato growers. Open-pollinated and indeterminate. 70 days.
- V171 **Tiny Tim** **NEW** 🌱—Red half-inch cherry tomatoes on a bushy plant great for containers or small gardens. Determinate and open-pollinated. 55–68 days. 12–18" h

\$2.00—3.5" pot:

- V172 **Sweet 100** 🌱—Tiny cherry, very indeterminate. F1 hybrid, 70 days. **ORGANIC**

\$2.00—4 plants in a pack:

- V173 **Roma Long** 🌱—A plum tomato with few seeds that is good for canning and sauce. Open-pollinated but not generally considered an heirloom tomato. Determinate. 70–75 days.
- V174 **Sweet 100** 🌱—Tiny cherry, very indeterminate. F1 hybrid, 70 days.

\$4.00—6 plants in a pack:

- V176 **Mixed Hybrid Tomatoes** 🌱—One each Beefsteak, Celebrity, Cherry, Early Girl, Mountain Gold, and Roma.



DETERMINATE TOMATOES AT THE SALE:

- Early Annie
- Glacier
- Green Sausage
- Mixed Hybrids
- Nebraska Wedding
- Principe Borghese
- Roma Long
- Siberian
- Silvery Fir Tree
- Tiny Tim
- Viva Italia