

FRUITS & VEGGIES 2021

The following is a list of the fruits and vegetables we carry as starter plants, bulbs or bareroot. Many common vegetables are best started from seed planted directly into the garden. Many of these seeds can be found on our seed racks with very good directions on the packets as to when and how to plant.

Common vegetables best grown from seed and directly into the garden include: Beans, Beets, Carrots, Corn, Lettuce, Peas, Radishes and Spinach.

DISCLAIMER: The following list of plants offered this spring season was compiled using plants already in stock, listed on acknowledgments or from orders placed but not yet received. We make every effort to keep this list current and accurate before posting it online about April 15 of the current year. Before making the trip to Klein's, it's a good idea to give us a call to make sure that we actually have the sought after item in stock. Sometimes we don't receive ordered items or sometimes items are substituted by our vendors at their discretion. Other times we experience a crop failure for whatever reason. And oftentimes we simply run out of product as the season progresses. In addition, pot or pack sizes are sometimes changed at the last minute. **Telephone: 608/244-5661** (or toll-free 888/244-5661) or email us at info@kleinsfloral.com. We're sorry for any inconvenience.

ARONIA (Chokeberry): Not very common, black chokeberry is finally starting to get the recognition that it deserves. Glossy, pendulous clusters of black fruit suspended before lustrous green leaves are pleasing when viewed up close in summer, but the flower display and fall color are excellent even from afar. Seemingly phased by nothing, this shrub will tolerate anything thrown at it: swampy ground, dry sandy soil, drought, salt, and pollution. It is probably pickiest about its light, tolerating partial shade but becoming more leggy and affected by mildew with in darker corners. 1/4" in diameter, the bluish-black fruit hang down in clusters of 10 or so from red pedicels. They color in September, but aren't really noticed until the leaves change color and drop in the fall. The glossy fruit will persist through January, but will begin to dry out at that point. It derives the name 'chokeberry' from the extremely astringent taste that birds supposedly won't tolerate, but it can be quite a pleasant flavor with sweeteners.

Autumn Magic--Autumn Magic bears gorgeous white flower clusters in the spring, dark green foliage all summer, and dark blue-black fruits all winter. Grows to 5-7' tall. Great source of vitamin C and high in antioxidants. (2 gallon pot)

Iroquois Beauty--Selected at the Morton Arboretum for its compact habit, with 10 year old plants reaching just 3' in height and 5' in width. Three-season interest begins with clusters of white flowers in spring, long lasting black berries in summer, followed by wine-red fall color. Great for mass planting, the plant does sucker and will form colonies. Good for wetland reclamation. Good food source for birds. Tough, adaptable variety that will grow under wet or dry conditions, in full sun or part shade. (2 gallon pot)

Viking--One of the best cultivars known for its incredibly large clusters of black fruit. Easy to grow and maintain. Developed in Eastern Europe for commercial fruit

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production and can be used to make jams, jellies and many other fruit products. 6-8' tall. (Two Gallon pot)

ARTICHOKES: Artichokes are very easy to grow. The choke is the flower bud, which includes the edible parts: the fleshy bases of the outer bracts, the receptacle and portions of the floral stem. Clip buds in late summer or early fall. Grow in rich, moist to well-drained soil in full sun. Very closely related to cardoon. Treat as an annual here in Wisconsin. Artichokes are considered a gourmet delight when steamed, then buttered. Try roasting them or use them in soups, stews, in dips, as a salad garnish or pickled.

Imperial Star--Produces very flavorful 4" diameter chokes in the first season! The sweet, mild flavored flower buds are round and thornless for easy picking. They stay closed on the plant longer, extending the harvest. Grows to 24-28" tall. (4 1/2" black pot)

ARUGULA (ROQUETTE): Easy to grow with an unmistakable peppery taste. Long, dark green, broad, arrow-shaped leaves form a loose, open bunch. Grows to 12-18" tall before bolting. Frost hardy, it can be grown from early spring through late fall. Use fresh in salads or in stir-fries and in pasta sauces. All parts; leaves, seeds, flowers and oil are edible. Flavor is horseradish-like. Grow in rich, well-drained soil in full to part-sun. (4" pot)

ASPARAGUS: Perennial. Plant in early to mid-spring. Likes a sunny or only partially shaded spot richly fertilized with compost or aged manure. Set the crowns 12-16" apart in a trench 6-8" below ground level. Lay out the roots flat and cover with 1-2" of soil. As the spears grow, gradually fill the trench with soil. Keep free of weeds and irrigate well. A marsh hay mulch may be applied mid-summer. The leaves feed the roots and must not be cut back until they die naturally in the fall. Apply additional manure or compost each fall and spring. Full harvest will begin in the second season in mid-spring and thereafter for many years. Harvest by bending the spear until it snaps. Zone 3 hardy perennial.

Jersey King/Knight--A very disease resistant and vigorous variety. This is an all male hybrid. Spears are extra-large and quite uniform. Can be harvested sooner after planting than open-pollinated types. (12 roots/bundle and gallon pots)

Mary Washington--An heirloom from around 1900. The most popular standard variety. Produces an excellent yield of uniform, medium-green spears. Early, vigorous and resistant to rust. Great for freezing. (12 roots/bundle and in 4 1/2" black pots)

Purple Passion--Rich color and record yields. Larger, sweeter and tastier spears than green types. Stalks turn green when cooked. For best results, plant crowns at 6-8" in-row spacing to prevent overly thick spears. (Gallon pot)

BEANS: All types sold as seed.

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BEETS: Sold as seed.

BITTER MELON (*Mormodica charantia*), Balsam Pear--Fruit of an annual vegetable originating in tropical India that grows in the same conditions and has the same requirements as cucumbers. They have been consumed for centuries in Asia. While quite popular in China, India, Indonesia and Southeast Asia, it is a newcomer to Western markets. The fruit is 3-10" long and is shaped like a cucumber, with an edible pale green skin that is wrinkled and warty. The thick flesh is rather dry and contains numerous whitish seeds; its quinine content gives it a bitter taste, although it is less bitter while still green. The ripeness is indicated by color, which becomes yellow then orange at maturity. Too bitter to be eaten raw, it is usually peeled, seeds removed and cut into chunks, then steamed, boiled or marinated. For the American palate it is best blanched a few minutes to remove some of the bitterness or to 'sweat' it 30 minutes with salt then rinsed. Countless recipes are available online.

Long Fruited--70 days. This is a Japanese variety climbing up to 12 feet and has yellow flowers. Fruits grow to 12 in. long and have a green warty skin. Young fruit, leafy shoots and leaves are all edible. Pick the fruit early for less bitterness. The young fruit works well in soups, especially with pork and black beans. Mature fruit is parboiled then used in stir-fry. (3" pot)

Short Fruited--40-55 days. (Karella). Indian Hybrid. Dark green skin with 6-8 in. fruits that are heavily warted. The spindle-shaped melons taper at both ends and overall they are narrower than a Chinese bitter melon. Growers prefer this variety for its early maturity and long-lasting generous yield. (3" Pot)

BLACKBERRIES: A usually prickly shrub, closely related to raspberries. Woodland brambles are of the same species. Fruits usually start out bright red, but turn nearly black as they ripen. Fruits are produced on new canes. Native to Europe and the Mediterranean. Culture is very similar to that of raspberries. Fruits are eaten raw, in desserts, in jams and preserves, syrups and in liqueurs. More popular in Europe than in America.

Bushel & Berry® 'Baby Cakes'--A dwarf, thornless blackberry perfect for container gardening with its compact habit. Spring and early summer bring bright white flowers. In summer, large, sweet berries present on top of the plant in a fireworks-like spray of fruit. The plant has a somewhat round shape with upright growth reaching 3-4' in height. In most regions, this blackberry will produce twice with a mid-summer floricanne crop and a mid-fall primocane crop. The later crop is sometimes inhibited by high summer temperatures so gardeners in areas with hot summers may need to rely primarily on the floricanne fruit. (2 gallon pot)

Prime-Ark Freedom--This remarkable plant is actually the world's first thornless, primocane-fruiting blackberry. With exceptional fruit size, good flavor, excellent disease resistance, great heat and humidity tolerance, Prime-Ark Freedom is a perfect fit for home garden use. Harvest berries with ease from thornless, upright canes. Primocanes

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fruit first, followed by a second crop on older canes. Cut to the ground in the fall after finished fruiting. (Gallon pot)

Triple Crown--A new florican-type blackberry that will bear consistent huge fruit yields year after year. Large fruits ripen to a juicy sweet flavor; over a 5-week period. It is summer bearing and self-pollinating, ripening in August and September. (Gallon pot)

BLUEBERRIES: Blueberries like moist and acidic soil in full sun with a soil pH of 4.8. It's best to test the soil and have it amended as needed before planting blueberries because they won't thrive or even survive if grown in the wrong soil type. Use a water soluble acid fertilizer for quickest results. Plants should be spaced 4-5' apart and planted at the same depth they're planted in upon purchase. Do not allow to flower during the first season and do not allow berries to form. Doing so puts the plants energy into root development. Do not prune during the first several years of growth. Do not begin harvesting until the third season. For best cross-pollination it's best to plant two varieties. Blueberries are reliably Zone 3 hardy except where noted.

Chippewa--A half-high blueberry cultivar developed by the University of Minnesota and introduced into commerce in 1996. Half-high cultivars have excellent winter hardiness. Half-high cultivars are hybrid crosses between high bush (*Vaccinium corymbosum*) and low bush (*Vaccinium angustifolium*). 'Chippewa' is a compact upright shrub that typically grows to only 3-4' tall. Flowers are followed by medium-sized blueberries noted for sweetness and light blue color. (Gallon pot)

Northblue--A dwarf blueberry. From the University of Minnesota. Plants grow 20 to 30 inches tall with large, glossy dark green foliage that turns burgundy-red in the fall. Fruit is large, dark blue, excellent quality and easy to pick with yields of 3 to 7 lbs. per mature bush. Fruit production is maximized by winter snow cover. (Gallon pot)

Northcountry--A very productive blueberry introduced in 1988. Highly recommended for home gardens. Fruit is 1/2" in diameter and a lovely sky blue. Flavor is sweet and mild. Mature plants are 18-24" high. Partially self-fruitful. (Gallon pot)

Polaris--Introduced in 1996. A very aromatic, firm berry with excellent flavor. Fruit will store up to 6-8 weeks. Fruit is slightly smaller than 'Northblue' with yields of 80-90% of it. Shown to be a reliable choice for home use in zone 3, but will produce larger yields in higher zones. Grows to 3-4' tall and wide. (Gallon pot)

Superior--Superior is a most productive cultivar with firm berries that are light to medium blue, having flavor that is balanced and pleasant. Superior matures the majority of its fruit about 1 week later than other blueberry varieties. Height 3-5'. (Gallon pot)

Top Hat--This compact, cold hardy dwarf shrub provides a show of plentiful white flowers followed by delicious, pea-sized light blue fruit. Foliage becomes bright red and orange before dropping in fall. Excellent for containers, creating a defined border or bonsai. Plant several in a large pot. Just 16-24" tall and 12-24" wide. (Gallon pot)

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BROCCOLI: Broccoli is closely related to cabbage, kale and cauliflower (cole crops) and like these other members of the Brassica genus, requires a fertile soil with good moisture-holding capacity. Broccoli generally does not do well in hot weather. Best success is with an early spring or fall crop. Before flower buds open, cut center head. Side shoots, or spears, will form soon thereafter. Harvest these shoots often to encourage continued production. Plant in full sun. Crop rotation is essential.

Diplomat--75 days. Attractive blue-green heads with a small bead size. Shown good heat and cold tolerance, and it produces uniform semi-domed heads. (4-pack)

BRUSSELS SPROUTS: Require a rich, well-drained and fertile soil. Heavy feeders that thrive in cool weather. Brussels sprouts need lots of moisture so a summer mulch of marsh hay is very beneficial. Will tolerate light shade. Transplant to 18-24" apart. Space rows 2-3' apart. To encourage development of the upper sprouts, pinch out the growing tip of the plant in late summer. Harvest sprouts from the bottom of the stalk as needed when they are about 1-1 1/2" in diameter. Sprouts will continue to bear and even be much improved in flavor after light frosts. Crop rotation is essential.

Jade--90-100 days. AAS Winner. A popular early maturing variety. Deep green sprouts are spaced closely on medium-sized plants. High yield of firm oval-shaped, medium-sized sprouts. Holds well in adverse weather. (4-pack)

Marathon--97 days. Multi-use variety and widely adaptable. High dome, small bead and heavy head. A versatile variety which can be used in the garden for spring and autumn crops and through the winter. (4-pack)

CABBAGE: Cabbages are heavy feeders. It matures faster and tastes better if grown in fertile soil. Needs ample moisture, particularly during hot spells. Space 15-18" apart in rows at least 2' apart. Crop rotation is essential. Splitting of the heads is often a problem during the summer. To curb this, give the mature cabbage plant a turn in the ground, thus breaking off some of the feeder roots and slowing growth. Heads are ready to harvest when firm. Over maturity will also cause the heads to split. For Chinese Cabbage see 'Chinese Cabbage'.

Golden Acre--65 days. A summer cabbage with crisp, round heads. Average is 3-4 lbs./head and 5 1/2-6" in diameter. (4-pack)

Late Flat Dutch--100 days. A dependable variety with very large 10-12 lb. flat heads. One of the largest cabbages available. One of the best for making sauerkraut. (4-pack)

Ruby Ball--65 days. A medium-sized hybrid red cabbage. It's medium, compact plant habit is good for dense planting. Uniform heads are round, bright purplish-red and very late to burst. (4-pack)

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Ruby Perfection--85 days. AAS Winner. Deep red, round heads weigh 3 1/2 lbs. Strong heat and cold resistance. (4-pack)

Savoy Ace--75 days. Darker green color than the original. Holds better in the field and is cold tolerant. Produce large 3 1/2 lb. heads. The interior is excellent. Nice globe shape for early fall harvests. No Yellows tolerance. (4-pack)

Savoy King--85 days. All America Winner from 1965. Very vigorous high yielding heads weighing between 5-6 lbs. Deep green color. Heat and disease resistant. (4-pack)

CANTALOUPE, MUSKMELON: Melons require a light soil in full sun locations, free from any shade. Keep the soil moist, especially in the early stages of growth and during pollination when the fruits are setting. After this do not water until the soil is very dry and the plants are looking somewhat stressed. Do not plant into the garden until the soil has thoroughly warmed--usually late May. Give plenty of room, planting in hills up to 6' apart. Melons are ripe when thumb pressure at the base of the stem causes the melon to separate from the vine.

Ball 2076--83 days. An excellent tasting muskmelon with very sweet 5 lb. fruit. Powdery mildew resistant. (3" pot)

Sugar Cube--81 days. Each 2-lb. personal-size, mini-cantaloupe offers deep orange flesh. Just the right size for no-waste eating. Perfect for small gardens and small appetites. Expect to have a plentiful supply, as Sugar Cube's unprecedented disease resistance keeps the reliable plants consistently productive. (3" pot)

CARDOON: Replaces celery in Italian and Mediterranean cuisines. Cardoon is a relative of the artichoke. But instead of eating the flower, one eats the center leaf stems. Chop and cook exactly as you'd use celery in soups and stews. Though they can be eaten raw, they are far more flavorful cooked. In the garden, stems can be blanched if desired. Plants enjoy full sun and lots of water. The large gray-green leaves are also a lovely garden ornamental, though they will not flower the first year in the garden. Blooms are large and thistle-like.

Tenderheart--120 days. An Italian heirloom favorite. The blanched ribs are an antipasto favorite and the flowers are great for dried arrangements. The foliage is a very attractive grey-green with serrations. This is a spined variety. Large ribs must be blanched by wrapping in heavy paper or loose straw as it is growing in the garden. Vegetable dates back to Roman times. (5" pot)

CARROTS: Sold as seed.

CAULIFLOWER: In general, cauliflower is grown like cabbage, like all cole crops. High fertility and an abundant supply of moisture throughout the season are most important. Plant 18" apart with 24-36" between rows. When small white heads become

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visible through the leaves, it's time for "blanching" by gathering the outer leaves over the head in tying them together with twine to preserve the white curd color. Although this practice is culturally not necessary, it helps prevent yellowing of the curd due to exposure to the sun. Cauliflower tends not to head well during very hot weather. Cauliflower is ready for harvest when heads are firm and still tightly clustered and adequately sized.

Snow Crown (or Snowball)--50 days. The standard of early cauliflower. Remarkably early and dependable. Heads are medium sized, domed, and solid with good curd quality whether harvested in summer or fall. The easiest to grow early cauliflower. 2 lb heads. (4-pack)

CELERIAC (German or Root Celery): 100 days. Large, white, round root harvested late summer through fall at a 3-5" diameter. The crisp flesh is packed with pure celery flavor. Fall harvested roots store as easily as carrots to add to vegetable juice, soups and stews, and shredded like carrots for salads through fall and winter. Plant in full sun. Soil temps must be above 65 degrees F. Grow much the same as celery.

Germania #7564--100 days. Heirloom. 100 days. A white fleshed knobby root that grows to the size of a softball. Excellent flavor, between Celery and Parsley. Used for flavoring in salads, soups, dressings, etc. (4-pack)

Rowena--106 days. Smooth, round roots have great flavor and texture. Strong, dark green foliage. Stores very well. (4-pack)

CELERY: Must be kept fertilized and well-watered throughout the season. Do not let the soil dry out. Plant 6-8" apart in rows 24-36" apart. Young plants must not be exposed temperatures below 55 degrees. Unlike most plants, the cool temperatures actually cause the plants to bolt and go to seed.

Golden Self-Blanching--110 days. Compact, early maturing with thick stems which blanch to a golden yellow. Free of strings. (4-pack)

Tango--85 days. So improved over older varieties that it's almost an entirely new plant, Tango Hybrid delivers yields and flavor like you've never seen before! The stalks are wonderfully crunchy and sweet, springing up from exceptionally vigorous, robust plants. (4-pack)

CHARD, SWISS CHARD: This cool season green is a very close relative of the beet (whose foliage and stems are also delicious). Though more heat tolerant than most greens, chard is at its peak in early summer and again in the fall when the weather turns cooler. Though usually sown directly into the garden in early spring, chard transplants rather easily. Both the stems and leaves of chard are used in salads and sautees. When sautéing, the chopped stems should be added a few minutes before the leaves to ensure tenderness. The leaves can be used like and make a great substitute for spinach. Harvest as needed. Chard makes a lovely addition to the mixed flower bed or

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containers. The stems of many varieties are brightly colored and the leaves offer delightful texture to the landscape and pots.

Bright Lights--28 days baby, 55 days bunching. Probably the most beautiful of the chards with stems in shades of gold, pink, orange, purple and white and hints of every color in between. The flavor is milder than many chards (4-pack)

CHINESE CABBAGE, CELERY CABBAGE, PE-TSAI: Native to China, where it has been consumed for thousands of years. Similar in shape to romaine lettuce, the most common varieties are the Michihili and the Napa types. Water content is higher than other cabbages, making it crisper and more refreshing. It is also less fibrous with a subtler flavor than head cabbage. It can be eaten raw in salads and marinades or cooked in stir-fries and soups.

Blues--57 days. Intermediate resistance to virus, downy mildew and bacterial soft rot, Blues is a Napa-type that can be used for either spring or early fall plantings. The 10" tall heads have a fresh green color, bright white ribs and grow with vigor. A superior performer. (4-pack)

China Express--72 days. Excellent bolt resistance. Stocky, barrel-shaped 4-5 lb. heads are nice medium green. A Michihili-type. (4-pack)

CHOKEBERRY: See Aronia

COLLARDS: A very close relative of kale but with far greater heat tolerance and far greater cold tolerance than cabbage, another close relative. Collards do not form a true head like cabbage, but instead grow in a large rosette of blue-green leaves. In spring set out plants 10-15" apart. Collards are very productive. Either harvest the lower leaves as needed or harvest the entire plant if desired. Leaves have a better flavor if harvested during cool fall weather or if the summer harvested leaves are refrigerated a few days before use. Flavor resembles cabbage. Most often the leaves are boiled or braised.

Georgia--70-80 days. Probably the best variety on the market. A vigorous plant that produces tender, juicy greens. Blue-green large, crumpled leaves. Performs extremely well here in the north. Grows 30-36" tall. (4-pack)

CORN: Sold as seed.

CUCUMBERS: Do best in very fertile, mellow soil. They are heavy feeders. Need ample moisture and should never be allowed to wilt. Require full sun and are not at all shade tolerant. Plant only when the soil has thoroughly warmed, usually in late May. Allow 6" between plants in rows or hills that are 4-6' apart. Many varieties do well growing up a trellis. Be very careful as not to disturb the roots during transplanting to the garden. Do not allow the fruits to over ripen. Keep mature cukes picked off the vine to encourage continued production.

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Burpless Supreme--55 days. An excellent producer of sweet, burpless slicers with no hint of bitterness. The dark cukes grow to 12" long, most of them seedless. (3" pot)

Bush Champion--55 days. You won't believe the large number of crisp, bright green cucumbers you'll harvest from Bush Champion. These compact plants are perfect for small gardens and patio containers, producing huge 11-in. cucumbers for slicing. Amazing flavor and wide adaptability make this the favorite mini cuke. (3" pot)

Fanfare--63 days. Slicing type. 1994 AAS Winner. Semi-dwarf vines bear a steady crop of mild, dark green cukes, 8-9" long. Plants bear male and female flowers for complete pollination and high quality fruit. (3" pot)

Gateway--55 days. A very vigorous plant which produces beautiful, dark green, high quality 8.5-9" fruit. This hybrid has intermediate resistance to downy mildew and all around excellent disease resistance.

Homemade Pickles--55 days. A heavy producer of solid, crisp pickles. Can be harvested at 2" long or at full maturity--5". Over an 8 week period, each plant can yield 45 or more fruits! One of the best pickling cukes on the market. (3" pot)

Mexican Sour Gherkin (*Melothria scabra*)--70 days. Incredible, small cucumber-like fruit are shaped like baby watermelons. They are good added to salads or pickled. They have a cucumber-like taste with a touch of lemon. The ornamental vines have tiny leaves and flowers and are perfect in the cottage garden. Very unique and fun for kids. Huge yields! (3" pot)

Slicemaster--58 days. Slicing type. A longtime favorite. This hybrid is deserving of a special place because of its extreme earliness and multiple disease resistant abilities. Blossoms are mostly female. Fruits are dark green and average 8 1/2" in length. Exceedingly prolific. (3" pot)

CURRANTS: A deciduous and very hardy shrub. Many varieties are used as garden ornamentals. Flowers are greenish and borne in pendulous clusters. Native to Europe and the northern parts of Asia. Fruits are eaten raw or in jellies, jams, juices and in cold desserts. Fruits are very acidic.

Consort Black--Ripens late in the season, black fruits with strong flavor, medium in size and borne in clusters. The plants are very productive, immune to white pine blister rust, and only moderately susceptible to powdery mildew. Developed in Canada in 1952. 4-6' tall. (Gallon pot)

Red Lake--Cluster of large, bright red berries borne on 2-3 year old wood in July-August. Semi-erect and vigorous to 3-6'. Very productive. Fruits are excellent in jams and jellies. An old variety from the U of Minnesota from 1933. Self-fruitful. (Gallon pot)

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EGGPLANTS: Does best in very fertile soil in full sun. They are tropical so need warm weather and warm soil before being planted outside--usually late May. Do not do well when nighttime temperatures are below 55 degrees. Plant 20-30" apart. Harvest fruits on the early side before they become seedy. Clip fruits with a shears. Eggplants make a very attractive container plant because of their beautiful flowers, fruits and leaves and bushy habit.

Black Beauty--80 days. The classic, garden standard for eggplants and commonly seen at farmer's markets and on produce stands. The broad, lustrous, dark purplish-black egg-shaped fruits range between four to six inches in diameter and are borne well off of the ground on medium sized plants. (4-pack)

Dusky--62 days. An extra early smaller fruited variety, perfect for our short growing season. Cylindrical shape with deep purple, glossy skin. Excellent flavor. Fruits average 8 x 3 1/2" on 36" plants. (3-pack)

Fairy Tale--50 days. 2005 AAS Winner. 18-24" plants that set fruit 2 weeks earlier than most varieties. Lavender flowers produce clusters of elongated fruit marked by white stripes. Best harvested when 4" long for sweet, bitter-free eating. Small habit makes it ideal for containers and small gardens. (3-pack)

Gretel--55 days. A teardrop-shaped, white variety that is also a 2009 AAS Winner and is the earliest white eggplant. Produces clusters of glossy white mini-fruit, about 3-4" long. The petite 3' plants are perfect for containers. (3-pack)

Hansel--55 days. 2007 AAS Winner. The stunning, glossy, dark purple fruits are borne in finger-like clusters and display a contrasting, bright green calyx color. Great for smaller gardens. An abundance of fruit is produced, so be prepared to bake, broil, stew or grill these non-bitter fruits. (3-pack)

Ichiban--56 days. An Asian eggplant with very slender, 12" fruit and small seed cavity on 36" plants with purplish leaves. Good purple color. (3-pack)

Snowy--60 days. Has a very mild, non-bitter flavor. Early on vigorous 30" plants. Fruit is oval and a beautiful ivory white. (3-pack)

Patio Baby--45 days. Ideal for containers but right at home in any garden, this thornless, compact variety provides incomparable early and sustained yields of 2-3 inch long, egg-shaped fruit on plants no taller than 24 inches. The almost-black fruit are deliciously mild with less bitterness than comparable varieties, helping to garner All America Selections honors. (3-pack)

Rosa Bianca--75-90 days. A high-demand Italian heirloom. Meaty, mild, 5-8" fruit. The color is a gorgeous light pink with white shading. A winner! (3-pack)

Satin Moon--50 days. An improved version of Satin Beauty, this variety is a gorgeous purple-black, slightly fluted oval eggplant that is 6 to 8 inches long. Its firm, high-quality

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flesh is mild and flavorful and its shape lends itself to large, meaty slices for Italian eggplant dishes or cooking on the grill. Because of its very early maturity, it is well suited to growing in northern climates. (3-pack)

Tycoon-Millionaire--59 days. An improvement over Ichiban with a smaller seed cavity. Shiny, medium purple fruit is shaped long (8-10") and very slim, similar to a cucumber. Adaptable for slicing, frying and baking. A heavy producer. (3-pack)

FENNEL, FLORENCE: Florence fennel, a wonderfully ornamental, anise-flavored vegetable, is grown for its swollen leaf bases or 'bulbs' and edible leaves. When using in salads, the flavor can be improved by slicing the bulb and putting it in a bowl of water and ice cubes in the fridge for an hour. Steam, grill or boil the 'bulbs' and serve with cheese sauce or butter; infuse the leaves in vinegar or add as garnish to salad. Florence fennel grows best during warm summers and needs an open, sunny site. Prepare a seedbed in fertile, well-drained soil, adding plenty of well-rotted organic matter the winter before planting. It thrives on warm, moist, fertile, sandy soils. Yellow flowers form in the summer. A host plant for swallowtail butterflies. Grows to 48" tall. (4" pot)

FIG (Edible):

Ficus carica is plant of the mulberry family (Moraceae) known for its edible fruit. The common fig is indigenous to an area extending from Asiatic Turkey to northern India, but natural seedlings grow in most Mediterranean countries; it is cultivated in warm climates. In the Mediterranean region the fig is so widely used, both fresh and dried, that it is called "the poor man's food." The fruit contains significant amounts of calcium, potassium, phosphorus, and iron. The fig was one of the earliest fruit trees to be cultivated, and its cultivation spread in remote ages over all the districts around the Aegean Sea. Figs are a unique fruit resembling a teardrop. They're about the size of your thumb, filled with hundreds of tiny seeds, and have an edible purple or green peel. The flesh of the fruit is pink and has a mild, sweet taste. Fig trees have no blossoms on their branches. The blossom is inside of the fruit. In the north, where figs are not hardy, they make great container plants that can be easily overwintered indoors. Plants go dormant during the winter and will lose their leaves which is completely normal. Plants become large, but can be pruned back hard every so often. Fruits are produced throughout the summer and must be picked only when fully ripe for best and sweetest flavor. Plants can be extremely long-lived.

'Chicago Hardy' (syn. 'Bensonhurst Purple')--Hardy to Zone 6, this is among the hardiest of all figs and can be grown even in Madison in a perfect micro-climate and with winter protection. Makes a great container plant to be on the safe side. (Two gallon pot)

GARLIC: The largest bulbs are grown in heavily fertilized, well-drained soil. Break apart the bulbs at planting time and insert individual cloves, root end down, 1 1/2-2" deep and 4-6" apart in full sun. When the bottom 2-3 leaves have yellowed, loosen the

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soil with a fork and lift the plants. To dry, string up the bunches in an airy place. Stores 5-8 months. There are 3 types of garlic:

Softneck--The strongest flavored garlic and stores best. Bulbs produce medium-sized cloves on the outside and layers of smaller cloves in the center. Generally, not winter-hardy in Wisconsin, so best planted in the spring. We carry this type in spring and stiffnecks in the fall from Seed Savers Exchange.

Stiffneck--The most cold-hardy type and best planted in the fall. They have large outside cloves and no inner ones. We offer these in the fall from Seed Savers Exchange.

Elephant--Distinct in size and taste. More closely related to leeks. The large cloves are easy to peel and have a very mild taste. Not very hardy and best not grown in Wisconsin.

California--An easy-to-grow softneck for northern regions. Bulbs are large and often have up to 20 cloves. (3 bulbs/pkg.)

Italian Late--A mid-season softneck. Very popular with an excellent taste and long storage capabilities. One of the more pungent cooking types. (3 bulbs/pkg.)

Silver Rose--A late-season softneck. Stores very well. Sharp garlic flavor from cloves wrapped in a lovely pink skin. (3 bulbs/pkg.)

GINGER (*Zingiber officinale*): Makes a lovely addition to mixed containers or on its own as a specimen. Simply plant the rhizome (even store-bought works!), or pieces thereof, just below the soil surface. Keep well-watered and warm. Plants can be overwintered warm and sunny as a houseplant or allowed to go dormant. Once placed in a warm and sunny spot, they are quick to start growing. Rhizomes can be harvested as they fill the pot. In the garden they prefer a spot shaded from the hot afternoon sun. (2 rhizomes/pkg.)

GOJI BERRY (*Wolf Berry*): Extra-sweet and extra-nutritious! Usually found in pricey health-food stores, antioxidant-jammed Goji berries tolerate an array of growing conditions. The plants produce a valuable harvest you can freeze, dry or juice, in addition to enjoying the just-picked berries. Use fresh goji berries on cereal or go wild and substitute them for half of the tomatoes in your favorite salsa recipe. Anywhere you can use a blueberry or cranberry, you can use goji! Goji berry plants grow as long, rambling canes. Goji naturally wants to run along the ground, so staking or a trellis will save space and protect your fruit. As these plants mature, they may develop thorns that can be pruned off if desired. In early summer, fruit will begin to ripen into brilliant little oblong fruits that will continue coming until a heavy frost. They are deciduous, self-pollinating and thrive in almost any location. Zone 3. (Gallon pot)

GOOSEBERRIES: A very hardy deciduous shrub native to Europe and Asia. Fruits are glossy and hairless and are closely related to currants. Large berries are borne singly or in pairs. Gooseberries are very popular in Germany. Fruits are used fresh or made into jams, desserts, syrups and are delicious in chutneys.

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Hinnonmaki Red--A unique tart and sweet combination. Tart skin covers the sweet flesh of these tasty, ruby berries, so you can enjoy both flavors. Perfect for making pies and jams. Bushes are heavy producers, even when young. Mildew-resistant and cold-hardy. Ripens in July. Self-pollinating. Plants grow to 3-5' and are self-fruitful. Fruits are ready in July and August. (Gallon pot)

GRAPES: A woody, deciduous, perennial vine that climbs via tendrils. Vines need strong support. Leaves are very large and toothed and are themselves edible and are used as food wraps in many cultures. Grapes are native to Middle Asia, though the insignificant muscadine grape is native to North America. Modern grapes are grafted on to hardy root stock. All grapes are self-fruitful.

Edelweiss--Developed at the University of Minnesota and released in 1978. This is one of the most disease resistant grapes available. Vigorous with green fruit that have a high sugar content. A very nice dessert and wine grape. Very hardy!! Zone 4. (Gallon pot)

Swenson--Has large, round red fruit with a fine, sweet flavor and high sugar content. This is a delicious, crisp table grape, hardy dessert grape, or a distinctive white wine can be made from juice pressed without the skins. The Swenson Red has vigorous productive vines that are hardy to -30°F. It ripens in early September. Zone 4. (Gallon pot)

GROUND CHERRIES, HUSK TOMATOES: 75 days. Very closely related to both tomatillos and Chinese lanterns. Plant in full sun in warm soil. Fruits are ripe when the husks are straw colored and the fruits golden. More cold tolerant than tomatoes, they will bear till heavy frost. A very old-fashioned fruit. Flavor is sweet and a bit wild. Fruits can be eaten raw, dried like raisins, frozen, canned, or made into preserves, cooked pies, and desserts.

Germania Small Fruited #8479--75 days. Huge yields of tart-sweet berries. This is the common type used by the Pilgrims; excellent for pies, jams, and preserves of all kinds; also delicious fresh. The fruit grow inside a paper-like husk (the same as Tomatillos). Grow it the same as you would tomatoes. (3-pack)

HONEYBERRIES: A very unique plant, honeyberry is actually a species of honeysuckle with sweet and tasty fruit. The honeysuckle family consists of over 200 species of vines and bushes, almost all of which are used solely as decorative plants. This very hardy species is a small bush native to Eastern Siberia and the Russian Far East, where, from ancient times, the native people have gathered and consumed the fruit in large quantities. Honeyberry is particularly valued for its tasty blueberry-like fruit, its extremely early ripening, at least two weeks before strawberries, and for its exceptional hardiness, to below minus 40° F. Honeyberry is not too fussy about soils and climate. Moist soils are best, either naturally or with irrigation. **Not self-fertile.**

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Plant at least two varieties if fruit is desired. Birds love the fruit, so netting the bushes may be necessary.

Borealis--This University of Saskatchewan introduction produces blueberry-like fruit that ripens before strawberries. Also known as blue honeysuckle, Canadian Haskap are superior to any other honeyberries with sweeter, wild blueberry flavor and larger, fleshier fruit not unlike oversize blueberries. The plant themselves are extremely cold tolerant and these are a great fruit alternative for cold climates. Zone 2. Grows 5-10' tall and 3' wide. (Gallon pot)

Cinderella--Large, turquoise, tasty berries ripen in mid-June. Very hardy. No pest or disease problems. Great for fresh eating. More than one variety is a must for cross-pollination. 3-4' tall and 3' wide. Zone 3. (Gallon pot)

Tundra--Large, sweet tangy fruits with thicker skin than other varieties and take to firm handling better. Excellent for fresh eating, jams, jellies, and wine. Grows to about 40" tall and wide. Zone 2. (Gallon pot)

HONEYDEW: Melons require a light soil in full sun locations, free from any shade. Keep the soil moist, especially in the early stages of growth and during pollination when the fruits are setting. After this do not water until the soil is very dry and the plants are looking somewhat stressed. Do not plant into the garden until the soil has thoroughly warmed--usually late May. Give plenty of room, planting in hills up to 6' apart. Melons are ripe when thumb pressure at the base of the stem causes the melon to separate from the vine.

Honey Dew #7841 from Germania--90 days. Very sweet green flesh. Fruits are 8 in. long and 6 in. across with smooth ivory skin. (3" pot)

HOPS: 2018 Herb of the Year! A twining herbaceous climber with bristled stems and large deeply lobed, toothed golden-yellow leaves. Tiny male flowers appear in branched cluster. The female flowers appear beneath soft, pale green, aromatic bracts in summer. The dried female flowers are harvested in late summer. This native of Europe, Asia and North America is a crucial ingredient in beer-making. Young shoots are eaten raw or cooked like asparagus. Hops are fully hardy in Wisconsin, but die back to the ground each winter. Vines are very vigorous and fast growing and will easily cover any sturdy support in a single summer. Fall foliage is a lovely gold. Remove the dead foliage the following spring, before new growth appears. Thin new shoots as required. Grow in rich, well-drained soil in full sun to part shade. Height: to 20'. Zone 3 hardy.

Cascade--Cone-shaped fruits for beer brewing (generally pale ales, IPA's and porters) with climbing habit; deeply lobed, dark green foliage; small, greenish yellow flowers in May. Cut back to the ground in early spring. Ht.: to 20'. Grow in rich, moist soil in part sun to part shade. Use in the border or woodland garden, as a screen, wallcover and to attract butterflies. Zone 4. (Gallon pot)

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Nugget--Cone-shaped fruits for beer brewing with climbing habit; deeply lobed, dark green foliage; small, greenish yellow flowers in May. Nugget is used in all types of ales and stouts. Cut back to the ground in early spring. Ht.: to 20'. Grow in rich, moist soil in part sun to part shade. Use in the border or woodland garden, as a screen, wallcover and to attract butterflies. Zone 3. (Gallon pot)

HUSK TOMATOES: See Ground Cherry or Tomatillo

JOSTABERRIES: Glossy round berries (*Ribes x culverwelii*) are firm, plump, and just loaded with vitamin C. The rich, berry taste is a blend of black currant and gooseberry flavor, sweet and satisfying. Fruits are abundant starting early July, usually the second year. Resistant to white pine blister rust. The jostaberry bush is not too common in the United States but if you are looking for a low maintenance, productive bush for the landscape or garden this is the bush for you. It is a hybrid cross between a black currant and gooseberry. There are no spines and the berries are a beautiful deep purple almost black when ripe. They hang in clusters of 3- 5. They are great in desserts, ice cream, or jellies. They are tart but actually not too bad eaten fresh. Grow in full sun. Grows to 4-6' tall and 4' wide. Zone 3 hardy. (Two gallon pot)

KALE: Adds color and visual appeal to any garden. In fact, rather than taking up valuable space in the vegetable garden, use in flower beds and harvest as needed. It was one of the earliest cultivated brassicas and is very closely related to collards. The succulent, mild flavor is a wonderful addition to salads, soups and stir-fries. As with all brassicas, kale performs best in cool weather and is one of the latest harvested vegetables in the fall. Light frosts enhance flavor. Always harvest the outer leaves first as not to damage the growing tip. Cultivation is as with cauliflower, cabbage and broccoli, etc. Flowering kale is edible, but has a more bitter taste and tougher leaves. A light frost generally improves flavor.

Black Magic--60 days--A type of Tuscan or dinosaur kale. Long, deeply blistered, black-tinted leaves are packed with rich flavor. Leaves begin a grayish shade of green, then mature to a rich, deep tone of forest-green that looks black from a distance. Harvest them small (at just 6 inches or less) for baby greens, or let them grow and then pick them for kale chips and other dishes. (4-pack)

Blue Ridge--60 days. Features dark, blue-green foliage with an attractive full curl on all leaves. A semi-tall plant with mid-season maturity and extended harvests of heavy yields. It is slow to bolt or stretch. A nice addition to mixed containers as an ornamental edible. (4-pack)

Darkibor--75 days. One of the darkest pigmented kale offered, Darkibor is also one of the curliest. These gorgeously ruffled plants are perfectly suited for late-season. Holds up well for extended harvests. A light frost adds sweetness, but also great for early harvesting. (4-pack)

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Dinosaur (Lacinato Blue)--50-60 days. Both tough and beautiful! Leaves are extremely cold tolerant and a even better tasting after a hard frost. Delicious and tender steamed, lightly boiled or in stir-fries. Use in the mixed flower border to save room in the vegetable garden. Very ornamental with large, puckered, blue-green leaves. (4-pack)

Prizm--55 days. 2016 AAS Award Winner. A new Kale that can be grown in containers or in ground. Short, tight ruffle edged leaves with almost stemless stalks. Excellent tasting with an almost nutty flavor. Great for salads and stands up to cooking well. (4-pack)

Russian Series--25 days baby, 50 days mature. Heirloom. A Siberian series of kale that is among the most cold hardy for very late harvests. Though delicious, all kales are equally lovely in the flower garden as a foliage plant. The frilly leaves add contrast and texture. Has a tender and sweet taste when cooked and raw--among the most flavorful of all kales. Available in red and white. 16-20" tall. (4-pack)

Redbor--50 days. A gorgeous, completely magenta kale. This vigorous and cold hardy, edible landscape plant is both beautiful and tasty. Mild and crisp, this finely curled kale adds a flash of color to salads. Grows 18-24" tall. (3-pack)

Scarletbor--Upright kale with fine cut leaves that go from green to deep red as temperatures drop. 14-24" tall. A lovely ornamental and delicious kale for the flower garden. (4-pack)

KOHLRABI: Prefers cool weather, and can be grown throughout the season here in the north. The crop matures quickly so can be grown for wonderful late spring and fall harvests. Small plants can be grown close together at 5" apart in rows that are 12-18" apart. Wonderful raw or cooked. A cole crop so cultivation is similar to cabbage, cauliflower, broccoli and kale. Harvest when the roots are 2 1/2" in diameter. They become woody when larger.

Early White Vienna--55 days. Standard flat globe roots are greenish-white with white flesh. Very slow to bolt. (4-pack)

Early Purple Vienna--55 days. Red-purple, flat globe. Roots have white flesh. (4-pack)

Grand Duke--50 days. Small plants produce smooth, round, 4 inch bulbs with mild flavor, Texture is crisp and pleasing when cooked. Does not become fibrous. Resistant to black rot. (4-pack)

LEEKS: A large, upright, non-bulbing type of onion. Matures long, thick, blanched stems, topped with 1-1 1/2" wide flat leaves. When cooked, leeks lend to a creamy texture, and are sweeter than onions. For large leeks, provide very fertile soil. Plant individual plantlets 6" apart in rows that are 24" apart. Transplant rather deeply. While growing, hill the plants 2-3 times, higher with each hoeing. This forces the leaves

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higher up the plant, the end result being extra long blanched stalks, making a longer edible portion.

Titan--70 days. An extra-long, early type, of vigorous growth. The leaves are dark green with pure white stems. For summer culture. (3 1/2" pot)

LETTUCE, LEAF: Growing mixed leaf lettuces in containers continues to gain popularity. We grow many of these both early spring and again in fall. Lettuces and greens may appear in pre-planted containers or in 4-packs:

New Red Fire--29 days. A feast for the eyes as well as the palate. The most ruby-red loose-leaf around. New Red Fire produces an impressive loose leaf head, excellent for the specialty market or gourmet gardener. Crisp and sweet, with proven bolt resistance. (4-pack)

LETTUCE, ROMAINE/COS: Normally lettuce is sown directly into the garden once the soil can be worked in early spring. But because they are slower to bolt, many head-types can be started earlier and transplanted into the garden for an even earlier harvest.

Paris Island Cos--70 days. An heirloom romaine lettuce. Tall, compact, dark-green plant. Slightly curly leaves with creamy-white hearts. Very slow to bolt and highly disease resistant. Flavor is very sweet. (4-pack)

Red Romaine--Heirloom. 70 days. Romaine type. Often used in Caesar salads, this attractive lettuce has long, crunchy, spoon-shaped leaves with red fringes and a large vein. The tender inner leaves have a yellowish rib and surround a sweet, crispy, creamy heart. (4-pack)

Rouge de Hiver--60 days. Romaine type. Extremely beautiful European heirloom, large flat broad leaves are sweet with a buttery texture. Commonly used as a baby leaf variety, but also makes a stunning full size head. Color varies from green to bronze to deep red. Quick growing, very heat resistant (if kept watered) and will also grow well into the cooler months. Disease resistant. (4-pack)

LINGONBERRIES:

Regal--A University of Wisconsin-Madison intro from 1994. Can be eaten fresh but primarily used in sauces, jams, syrups, juices and wines. Small shiny dark green foliage. Extremely popular in Scandinavia and now catching on in the U.S. Prefers full sun and poor sandy acid (pH 4.5–5) soils. If you've got good blueberries, try these. Ripens in late summer but is best after a frost. Vigorous shallow-rooted spreading groundcover related to blueberries and cranberries. Bright glossy red nutritious fruit is slightly smaller than that of highbush blueberries. Tart until dead ripe, then has excellent flavor, richer and less astringent than cranberries. Just 7-8" tall and Zone 2 hardy. (Gallon Pot)

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MALABAR or CLIMBING SPINACH (Basella): 60 days. Unlike regular spinach, malabar's extreme love of heat allows for summering harvest. Twining plants can easily reach 10' in a single season. All parts; leaves, flowers and tender stems are edible. The glossy leaves are delightfully crisp and can be used fresh in salads or cooked in sautes and soups. Commonly used in African and Southeast Asian cuisine. The vine is also a stunning ornamental for pergolas or arbors. (3" pot)

MELONS: See Asian Melons, Cantaloupe, Honeydew or Watermelon.

MUSKMELON: See Cantaloupe.

OKRA: With the proper variety and culture, this southern specialty can also be productive in our cooler climate. Fried okra is a delicious southern staple along with gumbo; also in stir-fry and soup. Plant 2-3' apart in the garden. For better production use a black plastic mulch to heat the soil and keep weeds down. Fertilize regularly!

Baby Bubba--53 days. A cool dwarf plant for small spaces! Grows just half the height of standard okra plants, but with full-sized fruit. This narrow, upright plant grows well in 12 to 14-in. containers for the patio. A must-have ingredient in gumbo! (3" pot)

ONIONS: Like a light loam, well-drained fertile soil with plenty of organic matter. need even moisture, especially near the soil surface. Onions do best in full sun. Plant individual plantlet or sets 4" apart in rows 18-24" apart. Onions are quite hardy and should be planted in the spring as soon as the soil can be worked. Onions can be harvested early as scallions or green onions or in late summer or fall for full sized onions. Harvest when the tops begin to fall over, turn brown and wither. Tipping onions over to break some of the roots will speed drying. Onions must be stored cool and dry once cured.

Ebenezer White--This heirloom, multi-purpose white onion will produce nice medium size bulbs that keep well throughout the winter, but is more often planted close together for long white-shanked scallions or small-bulbed pickling onions. The firm, fine-grained flesh and mild flavor are preferred by chefs for all types of cuisine. (Available as sets, 100/bag)

Red Carpet--115 days. Tight bulbs that store extremely well, with the excellent color on the interior layers. Matures a few days earlier than many reds. (Available in open packs of ca. 100 plantlets)

Red Karmen--Produces high globe shaped onions dark red skin. Mid term storage. (Available as sets, 100/bag)

Sweet White Spanish--110 days. Large, globe-shaped bulbs with white skin, fine flesh and excellent flavor. (Available in open packs of ca. 100 plantlets)

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Sweet Yellow Spanish--130 days. Large bulbs have medium-firm flesh and brownish-yellow skin. (Available in open packs of ca. 100 plantlets)

Yellow Stuttgarter Riesen (Giant)--The most commonly grown onion sets in home garden. Mature onions are somewhat flat and broad. Excellent for storage and early bunching. (Available as sets, 100/bag)

PARSLEY: See Herb Section. (3" pot)

PARSLEY, HAMBURG ROOTED, Syn. Turnip-rooted parsley (*Petroselinum crispum tuberosum*): Parsley grown for its fleshy roots that are harvested and cooked much like celeriac. The roots are beige or white and long and carrot-like. The leaves can be used like ordinary parsley throughout the season. Excellent and beautiful in container gardens. The root has a nutty parsley flavor and is used primarily in soups and stews. (3 1/2" pot)

PARSNIP: Sold as seed.

PEAS: Sold as seed.

PEPPERS, SWEET: Require well-drained, warm soil of moderate fertility. They are light feeders, but enrich the soil with organic matter. Fertilize sparingly until the plants begin to set fruit. Too much nitrogen causes excess foliage and the dropping of flower buds. Excessive heat can also cause flower buds to drop during the peak of summer heat; only produce again once the heat wave passes. Provide even moisture, especially during flowering and fruit set. Plant in a wide open sunny location. Plant 24" apart in rows 18" apart. Peppers are very tender plants and must not be put in the garden before late May once the soil has thoroughly warmed. Blossoms will drop if the temperatures fall below 60 degrees F. Begin harvesting when the fruits reach a usable size and can be harvested at any stage during ripening. Peppers are offered in 3 and/or 4-packs and/or 3" pots.

NOTE: "Red Peppers" are simply fully ripened green peppers. The labels signify which peppers mature red rather than other colors. This is one of our most commonly asked questions regarding peppers and biggest misconception on the consumers' part.

Banana Supreme/Sweet Banana--65 days. An improvement over the old-time Sweet Banana--larger fruit (7-9" long and to 2 1/2" wide starts yellow and matures to a deep red (instead of orange) and produces much larger yields. Vigorous plants about 2' high, upright and spreading.

Bell Boy--70 days. AAS Winner. Fruit is medium-long, mostly 4-lobed, thick walled and green, ripening red. High yielding and disease-resistant. Fruit is 4 1/2" x 3 1/2".

Better Belle--65 days. These peppers are vigorous, fast growers perfect for patio pots. Better Belles are ready to harvest earlier than other varieties, producing tasty, thick-

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--Sweet Peppers continued--

walled fruit as big as 5 in. across. The fruit matures from green to deep orange, making an attractive addition to salads and veggie trays.

Big Bertha--70-73 days. Giant yields, giant fruit--Big Bertha is the Grand Dame of sweet bells! Glossy green fruits reach 7 inches long, with thick walls and a firm shape!

California Wonder--75 days. This is by far, America's favorite variety of pepper! The California Wonder pepper is a standard bell pepper that is widely adapted. These pepper plants grow very sturdy frames that are easy to grow. California Wonder always produces well formed, juicy, crunchy, large pepper fruits. This classic heirloom pepper has set the standard since the late 1920s.

Carmen--60 days. This beautiful Italian-type "bull's horn" type was a 2006 AAS Winner and with good reason. Carmen has a lovely, sweet taste for salads and roasting. Tapered fruits are 6" long and 2 1/2" wide, and ripen from bright green to a deep carmine red. Fruits ripen very early on upright, medium sized plants. Excellent in containers.

Chocolate Beauty--70 days. Dark green skin ripens to a dark brown. Fruits are very sweet. An interesting novelty to add color to your salads or cooking. Disease-free.

Corno di Toro Red--75 days. This delicious heirloom Italian sweet frying pepper is named "bull's horn" for its distinctive twisted shape! The huge 8-inch fruits mature from glossy green to dark red, and have a taste both sweet and tangy. Try the pepper used in Italian sauces for generations by immigrants who introduced it to this country many decades ago!

Giant Marconi--62 days. AAS Winner. Bred in Italy, an early, heavy yielding variety that produces 6-8" green fruits that mature to a bright red. About 3" wide at the top, 3-lobbed. A thin-skinned variety. Very disease resistant.

Gold Standard--80 days. This great, big, green-to-gold bell pepper offers an excellent disease resistance package for easy and successful gardening, all while producing high yields.

Golden Marconi--90 days. Heirloom. Golden-yellow Italian sweet peppers are 3-lobbed and up to 1 foot long. Traditionally used for frying, but also sweet and delicious when eaten fresh. Tremendous yield of clear golden, high quality fruit.

Gypsy--60 days. AAS Winner. Very early, productive, multipurpose pepper for salads and cooking. Wedge-shaped, 3-4" pale green peppers with thick, crisp, tasty flesh. Matures to orange-red. The 18-20" plants bear as many as 18 fruits at once.

Mardi Gras Fun Series--The perfect snack-sized peppers feature eye-catching colors that beg to be eaten. The Mardi Gras Series offers four colors that can be grown

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--Sweet Peppers continued--

together in one large container for a fun patio display. They are well matched in habit and timing across all colors. Plants continuously produce sweet, snackable peppers that offer the best flavor when their full color is achieved. We are carrying purple and red. 18-30" tall.

Mini Belle Series--60 days. Festive and charming tiny bell peppers, just 1-1/4", on 24" plants. Prolific yields of fruits with sweet, firm flesh that is surprisingly thick and flavorful. All peppers start out green, and mature to yellow or red. Resistant to tobacco mosaic virus.

Orange Blaze--65 days. A 2011 AAS Winner. An early maturing bell pepper variety that has a sweet flavor which will reach its sweetest at the full orange color. Produces 3-4 in. long fruits about 3 inch wide with 2-3 lobes. High resistance to bacterial leaf and tobacco mosaic virus.

Purple Beauty--70 days. Blocky, 4x3 1/2", thick-walled fruit. Ripens from green to deep purple.

Red Knight--72 days. Get a jump on the season with a large, early, green-to-red pepper. Big, blocky, thick-walled, and turns red early. Fruity and sweet.

Redskin--75-80 days. These giant bells look even larger than ever on plants so compact they grow comfortably in flowerpots and window boxes. 4-5 in. long, crowding one another on plants just 8-10 in. high. Fruits are symmetrical, with 3-4 lobes and excellent color. Best bell for container growth, with large healthy fruit all over well-branched, super petite plants. Pick them green or let them mature to a rich red, when their vitamin content (and eye-popping good looks!) is at its peak.

Sheepnose Pimento--75 days. An heirloom from Ohio. Extremely flavorful, sweet thick juicy flesh. Very meaty and good for canning. Keeps very long when refrigerated.

Snack Series--Beautifully colored small 1 1/2-2" peppers on stocky plants. Of course both edible and beautiful. Grows to about 12-14" tall so lovely on their own in containers. Available in red.

Snackabelle Red--75 days. This mini bell packs some serious flavor, measuring 2 1/4"W x 2 1/4"L and ripening from green to deep red. It's firm, thick walls and blocky shape make it great for packing, as well as for cooking, grilling, and stuffing.

PEPPERS, HOT: Require well-drained, warm soil of moderate fertility. They are light feeders, but enrich the soil with organic matter. Fertilize sparingly until the plants begin to set fruit. Too much nitrogen causes excess foliage and the dropping of flower buds. Provide even moisture, especially during flowering and fruit set. Plant in a wide open sunny location. Plant 24" apart in rows 18" apart. Peppers are very tender plants and must not be put in the garden before late May once the soil has thoroughly warmed.

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--Hot Peppers continued--

Blossoms will drop if the temperatures fall below 60 degrees F. Begin harvesting when the fruits reach a usable size and can be harvested at any stage during ripening. Also known as chile peppers. Peppers are offered in 3 and/or 4-packs and/or 3" pots, except the ornamentals which are in 5" pots, though completely edible.

A NOTE ON HEAT: We've ranked each pepper below with 1-5 stars with (*****) being the hottest and (*) the mildest. Heat within a variety can vary greatly from year to year depending upon the stress the plants are grown under, i.e. heat, humidity, drought, etc. Pepper pungency is about 10 times greater after drying.

Anaheim--77 days. Very pungent chili-type. Long, tapered dark green fruits are 7" long by 1 1/2" wide. Often used in chili rellenos. (**)

Ancho--See Poblano.

Bhut Jolokia--See Naga Jolokia.

Caribbean Red--See Habanero Red

Carolina Reaper--100 days. Currently the hottest pepper in the world according to the Guinness Book of World Records-crowned in late 2013. "The flavor of Smokin' Ed's Carolina Reaper is sweet with heat building slowly at first, followed by a tidal wave of scorching fire that grips you from head to toe. Eyes glaze. Brows perspire. Arms flail." according to their website. Availability is very limited. Pot size to be determined. (*****)!!!!)

Cayenne Long Slim--70 days. Green turns red in mature stage. For pickles, canning or drying. Long, 6 x 1/2" fruits. (****)

Garden Salsa--65 days. The perfect variety for homemade salsa with just the right amount of heat. A long, tapered hot pepper that is a tremendous yielder, producing numerous 7-8" long green turning red fruits. Has a medium pungency. Not as hot as jalapenos. (**)

Ghost Pepper--See Naga Jolokia.

Habanero Red--100 days. A high yielding variety of 2 in. long by 1 1/2 wide wrinkled fruits. Fruits are extremely hot and turn from green to shiny red when mature. (*****)

Hungarian Yellow Wax (Hot Banana)--70 days. Thick-walled, pendant, 6" fruit is smooth and tapered, yellow to red at maturity. High yield, uniform fruit; upright plants. A very nice "warm" hot. (***)

FRUITS & VEGGIES 2021

--Hot Peppers continued--

Inferno Hot Banana--60 days. Early high yielder produces big, 8" by 1-1/2" fruits with outstanding flavor - just hot enough to taste good with everything. Matures from yellow to red. (****)

Jalapeno--73 days. Dark green, tapered fruit, 3 x 1" turning dark red at maturity. Good for pickling or fresh. Due to familiarity it is the standard by which hot peppers are measured. (***)

Naga Jolokia (syn. Bhut Jolokia or Ghost Chili)--100+ days. A recently discovered heirloom chili that in 2006 was given the honor as the world's hottest pepper by the Guinness Book of World Records with a Scoville rating of 1,041,427 (and surpassed in December 2010 by Naga Viper, then Moruga Scorpion and in 2013, Carolina Reaper). The pepper originates from northeastern India, Sri Lanka and Bangladesh. Ripe fruits are 2 1/2" long and are an orange-red. Appearance is similar to a habanero. One seed alone can create intense pain in the mouth for 30 minutes. Extreme care must be taken when handling or ingesting this pepper. In India, the chili is used to remedy summer heat by inducing sweating. Plants grow to about 3' tall. Quantities are very limited. (3" pot) (*****)

Padron--60 days. Famous Spanish heirloom named after the town where they originated. Harvest Padron peppers when they are 1-1 1/2" long. About 1 out of 20 fruits will be hot, and the rest mild. All the fruits become hot if allowed to grow 2-3" long. Padrons are served sautéed in olive oil with a little sea salt, and eaten as tapas (appetizer) in Spain. (**)

Poblano/Ancho--70 days. Poblano describes the fresh pod and "ancho" is used to denote the dried form of this reasonably cool chile. Fruits are a very deep green and ripen red. Pablanoes are slightly pungent and are most widely used for chile rellenos. Dried, they are used to make chile powders. (***)

Scotch Bonnet--75-100 days. Flaming-hot orange variety extremely hotter than habanero! Orange, rounded and tapered, thin-fleshed 2 in. fruit ripens from green to orange. Great for adding heat to salsas, sauces, chili and any Mexican or Caribbean dish. Pickle it if you dare, but not for the faint of heart. (*****)

Serrano--75 days. Very pungent fruit, 2 1/4" long and 1/2" in diameter. Slim and club-shaped green peppers with medium-thin walls maturing to a bright red on 30" tall plants. (***)

Super Chile--75 days. Very productive, semi-compact plants produce upward facing, cone-shaped, 2 1/2x1 1/2" peppers with a spicy flavor. Great for ornamental use. Ripens green to red. (****)

Sweet Shishito--60 days. Shishito peppers are small, green, finger-length chili peppers with thin, slightly wrinkly skin that are native to Japan. Their name comes from a

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--Hot Peppers continued--

mashup of two Japanese words: shishi, for “lion,” because the tip of the pepper resembles a Japanese lion’s head and togarashi, for “chili pepper.” They are used for making tempura and other traditional Japanese recipes. Green fruits ripen to red and are mild flavored with just a bit of spice (though they can pack a surprising punch some years). A chef’s favorite. (**)

Thai Hot--70 days. One super hot pepper! In fact, it is often times just used ornamentally. Fruits are slim and dark green, no more than 3/4” long and they mature to a deep red. Fruits are borne upright and completely cover the plant. Be extremely careful when handling and eating. Also available in 3 1/2” pots. (****)

Trident--80-85 days. Poblano-type. These mildly hot peppers can be canned, used fresh for stuffing, or dried and ground into Ancho spice. Dark green, glossy fruits have thick walls and grow to 7” long. Highly resistant to tobacco mosaic virus.

Trinidad Scorpion--100 days. At one time this was the hottest pepper in the world before being surpassed by the Trinidad Moruga Scorpion and then later by the Carolina Reaper (which remains the world’s hottest pepper for a number of years running). Beautiful, small, wrinkled fruits with a “candy-like” flavor are produced heavily on compact plants. Pot size to be determined. Availability is limited. (*****!!!)

POTATOES: Potatoes are rather flexible in the soil type they are grown in, as long as it is very well-drained--the reason that potatoes are often raised in sandy areas such as the Wisconsin River Valley north of Madison. Potato tubers are cut into pieces with at least one “eye” from where the new plant will start to grow. Allowing the fresh cut surfaces to cure one day before planting is advised. Small seed potatoes will not need to be cut. Simply plant, 2-3” deep, eye up if possible, in mid-spring (about April 10). Potatoes are usually planted in rows, 12” between plants with rows 30-36” apart. Once the potatoes sprout, the rows are hilled. Hilling ensures that the forming potatoes are kept dry and not exposed to light which will cause them to “green”. Potato beetles are the plants’ greatest insect enemy. Potatoes enjoy thorough waterings while actively growing. Potatoes can be harvested at any time during the season, beginning about 8 weeks after planting. Or in fall, after the foliage is dried up, make the final harvest. Allow dug potatoes to dry a day or two before final storage in a cool and dark place. Light and warmth will cause greening and sprouting. (Available in 1 and 3 lb. bags)

Adirondack Blue--High yields of large, oblong tubers with consistent violet-blue flesh and deep eyes. Holds color well when cooked and beautiful in potato salads. High in antioxidants. (5/pkg.)

Kennebec--Developed in 1941. This variety offers high yields of large, round to oblong tubers with a firm, starchy white flesh. A great potato for baking, roasting, mashing, but most widely known for its superior frying ability. A great mid-season potato.

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Red LaSoda--Bred in Louisiana, this deep red Potato with creamy white flesh has excellent flavor and is ideal for boiling and steaming. When cooked, it has a fluffier texture than more waxy reds, so it also bakes and roasts very well. This midseason variety grows vigorously, producing high yields of medium-size tubers. Stores extremely well for a red variety.

Red Norland--An early season red. One of the best summer varieties for early digging and it stores well! Great baked, boiled and roasted. Potatoes have a smooth, red skin, white flesh and size rapidly. Introduced in 1957, this has been the standard red potato for years.

Russet Burbank--A potato cultivar with dark brown skin and few eyes that is the most widely grown potato in North America. A russet type, its flesh is white, dry, and mealy, and it is good for baking, mashing, and french fries.

Russet Norkotah--A relatively new variety that is actually replacing Russet Burbank as the top selling russet. Versatile and very flavorful. Harvest is a bit earlier than other russets, starting in August. Has a very long storage life. Great baking appeal because it has very few eyes.

Superior--An early standard. Smooth oval tubers with buff skin and white flesh. Plants are heat and drought tolerant with early maturity. Tubers have moderate resistance to common scab and store well. Excellent for chipping, but suitable for all cooking styles.

Yukon Gold--Early to mid-season. One of the best eating potatoes for boiling, roasting or salads. Flesh is a lovely gold. A very firm variety that is also easy to grow with a nice buttery flavor. Rather disease resistant. Excellent for long winter storage.

PUMPKINS: Prefer a rich, loamy soil of good fertility and moisture retention. They are heavy feeders so mix lots of organic matter into the soil. Heavy feeders tend to use a lot of water. Mulch to maintain moisture in the soil. Try not to water leaves or flowers. Plant in full sun. Hills should be 4-10' apart depending on whether or not they are bush or vine types. Pumpkins need warm soil so it is best not to plant until late May. Poor fruit setting is usually caused by male flowers produced before the female flowers, cold weather or a lack of pollinating insects. Harvest before a killing frost or when the pumpkins are a deep orange color. Cut the vines. Store in a cool, dry area.

Big Max--120 days. Producing pumpkins up to 100 lbs., this variety needs plenty of space, water and fertilizer. (3" pot)

Howden--92 days. This classic large, ribbed orange pumpkin with thick sturdy handles is the best one for carving into fantastic jack-o'-lanterns for Halloween. (3" pot)

Jack Be Little--100 days. This tiny pumpkin fits into the palm of your hand. Bright orange, smooth fruits are an arts-and-crafter's dream. Fits any garden! Compact vines spread 10-15 ft., producing up to 20 edible fruits. (3" pot)

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Lumina--95 days. Large and white. Excellent for both carving and painting. Fruits average 12-16 lbs. and shapes can vary from near globular to deeply oblate. Blue patches may appear on some fruit under certain growing conditions. Bright orange flesh. Stores well. (3" pot)

Mini Harvest Blend--100 days. Multi-color trio of mini-pumpkins includes orange with green handles; green-mottled white; and green-mottled orange/white color patterns. Good for ornamental and edible use. (3" pot)

Orange Smoothie--90 days. This AAS Winner has smooth, dark orange, globe-shaped fruit on very strong stems. Semi-bush, determinate plants work well in small spaces. (3" pot)

Small Sugar--110 days. An heirloom, Small Sugar pumpkins have very smooth textured, bright orange flesh and the finest flavor for making mouthwatering pies. Vines develop 4-6 round, orange, slightly ribbed, 7 inch diameter, scrumptious wonders. (3" pot)

RADISHES: Sold as seed.

RASPBERRIES: There are two main types of raspberries, June- and Everbearing. Raspberries are best grown in full sun in very well-drained soil, but need plenty of moisture. Soil that remains too wet often results in winter die-off. Space adequately allowing the plants to fill in over time. Space plants 28-36" apart. Spread roots laterally from the stem when planting and on the shallow side. Prune old canes in the fall, allowing the new canes to produce the following season.

Caroline--One of the most productive varieties for the Midwest. It is considered the new standard for fall bearing varieties. Fruit is larger than Heritage and very flavorful. Vigorous and very rust tolerant. Ripens late August and early September. (Gallon pot)

Fall Gold--An everbearing gold, considered the sweetest of the golds. (Available 1/pkg. and 8" pot)

Heritage--The most popular of the red raspberries. Fruits are large and sweet with outstanding yields and high quality fruit. This is a summer bearing variety. (Gallon pot)

Jewel--The largest fruited black raspberry. Ripens mid-season. (Available 1/pkg.)

Killarney--Superior hardiness and top quality fruit. Plants yield well and are medium size with very sturdy canes. The red fruit has excellent sweet flavor. A summer bearing variety. (Gallon pot)

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Latham Red--A reliable favorite! Premium-quality berries have glowing pure red color, plus wonderfully sweet flavor. Firm, luscious fruit processes perfectly for jams and jellies. Self-pollinating. (Available 1/pkg.)

Souris--An introduction from the Morden Research Station in Canada. 'Souris' is an improved red, summer-bearing raspberry. Compared to the old standard 'Boyne', 'Souris' is slightly sweeter, more productive and has better spider mite resistance. (Gallon pot)

RHUBARB: Perennial plants that will yield for decades. Prefers an open, sunny place and fertile soil. To prepare the patch, dig in lots of compost or well-rotted manure. Turn the soil as deeply as possible. To plant, dig a narrow trench and set the plants 3-4' apart. Keep the growing point just at the soil surface. Firm the soil and water well. Keep the bed well weeded and watered the first summer. Experts suggest not harvesting any stalks the first year, allowing the plant to become well established. Harvest the stalks by pulling, rather than cutting. Don't remove more than half the stalks in a summer. Cut off any flower stalks as they emerge. This vegetable used as a fruit, is a member of the sorrel family.

Canadian Red--Sweet and productive. Long, thick stalks have a dark red color with a lighter red interior. Makes a nice strawberry-red sauce. Naturally sweet. (Available 1/pkg. and gallon pot)

Victoria--Greenish red stalks, 10-12" long. A very popular English variety excellent in pies. (Available 2/pkg.)

ROOT CELERY: See Celeriac

SHALLOTS: Considering their elegant reputation, shallots are remarkably easy to grow. Plant individual bulblets in early to mid-spring in full sun to part-shade. Push the bulblet into the soil about 3/4 their length deep, 6" apart in narrow rows. Large sets may be cut, as long as there is some root on the end of each piece. Each set will multiply 6-10 times, depending on fertility and planting time, with earlier plants more productive. Harvest in the summer when tops fall and begin to brown and dry in an airy place. Store in a cool, dry location.

Banana (Eschalion)--Actually a cross between onions and shallots, but generally sold as and referred to as shallots and used in much the same way. They are long, thin and easy to peel and slice. They store exceptionally well. Available as sets, 5/bag.

Gourmet Red--Red shallots. Available as sets, 5/bag.

Golden Gourmet--Yellow shallots. Available as sets, 10/bag.

SPINACH: Sold as seed.

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SQUASH, SUMMER & WINTER: Plant in any warm, well-drained soil with good fertility. They are heavy feeders. Mix plenty of organic matter in the soil to conserve moisture. Mulching is also recommended--conserving moisture and protecting developing fruit. Keep well-watered. Requires a sunny, sheltered location. Spacing depends upon variety, but generally like cucumbers or melons. Summer squash are harvested while still young and tender. Winter squash are left on the vines until maturity and their outer shells are hard. Mature winter squash are cut from the parent plant, leaving a stem attached to the fruit. Cure in the sun or an airy shed for a week or two before storing in a cool, dry place for winter use.

Ball's Zucchini--46 days. From Ball Seed Co., this dark green, uniform, 8-10" long summer squash (**not to be confused with 3" round Eight Ball zucchini**) is easy to harvest on open, very productive bushes. (3" pot)

Bush Delicata--80 days. Winter squash. Edible and ornamental, each 1 1/2-2 lb. squash has smooth textured flesh with a sweet, nutty flavor. The 8" long, 4" wide, white fruits have green striping. Semi-bush, 4-6' plants are ideal for small space gardens. Long storage life and strong powdery mildew tolerance. (3" pot)

Early Butternut--85 days. Past AAS Winner. A smooth fruited winter variety with semi-bush habit and moderate vine-spread. Very productive, heavy yielding with excellent flavor. Fruits are 10-12" long. (3" pot)

Golden Zebra--50 days. Straight, blocky and cylindrical fruit is bright golden yellow, with very crisp and flavorful flesh. 7-8 in. long. Zucchini type. (3" pot)

Honeynut--85 days. Delicious butternut flavor delivered in a slightly smaller 'package'. Higher yielding than traditional butternut varieties, you'll harvest loads of personal sized squash from the 7 to 10 foot spreading vines. The 4 to 5 inch sweet and nutty fruits are a nice manageable size. (3" pot)

Space Station--90 days. A buttercup (kabocha)-type winter squash. The green-black fruits weigh 3 1/2 lbs. with sweet, dry flesh. (3" pot)

Sunbeam--55 days. A bright yellow 'pattypan' squash with tender nutty tasting flesh. A very vigorous grower over the summer months returning excellent yields. Good resistance to powdery mildew. (3" pot)

Sunburst--55 days. Yellow patty pan. Sunburst is a good yielder of tender, rounded squash with a scallop. Appetizing color whether picked tiny, with the blossom still attached, or teacup-size. Vigorous plant. 1985 All-America Selections winner. (3" pot)

Taybelle--72 days. Acorn-type. High-quality, powdery mildew-resistant acorn squash matures from dark green to jet black. Semi-bush plants are good for higher density planting. 6-7" fruit. (3" pot)

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Tivoli--100 days. A 1991 AAS Winner. A spaghetti squash (winter type) variety with dwarf, bush habit. 24 in. tall plants will provide 3-4 lb. of light yellow, oblong fruits. (3" pot)

Turk's Cap/Turban--80-100 days. Winter squash. Distinctive turban-shaped fruits grow up to 12" in diameter and weigh an average of 5 pounds. Beautiful bright orange skin streaked with light and dark olive green. Great decorative squash for fall displays. Thick flesh is mildly sweet. (3" pot)

STRAWBERRIES: Easy-to-grow perennial fruits. There are many techniques for growing strawberries successfully and much of it is personal choice. Key to strawberry production are:

- choosing a sunny, yet not too hot, location
- not planting the plants too deep. The crowns must remain at or slightly above the soil line.
- mulching for winter protection. The heave/thaw cycle kills a strawberry patch more than anything else.

June-bearing are the traditional strawberry, bearing one early bumper crop. The best choice for creating a strawberry patch because runner development is encouraged.

Everbearing types produce a crop of large berries in June, and a second crop of smaller fruit 6-8 weeks later. Remove runners to encourage crown development and, therefore, more fruit.

Fort Laramie--Everbearing type. One of the very best varieties for hanging baskets and containers. The large berries are bright red, sweet and aromatic. Highly productive all season and very winter hardy. (25 roots/bundle)

Honeoye--June-bearing type. Large and vigorous. One of the most popular of the June-bearing varieties. Very hardy. (25 roots/bundle)

Ozark Beauty--Everbearing type. The most popular everbearing on the market. Berries are large in size and uniform in shape. Foliage is rich and dark. Plants are vigorous. (25 roots/bundle)

Pineberry--Pineberries are relatively new to the fruit scene, but they are becoming increasingly popular in Europe and North America – especially in farmer's markets and specialty food stores. The biggest difference between red strawberries and Pineberries is the fruit. Pineberry plants yield white- to pinkish-hued fruits that start out green. Pink blush may be more prominent on fruit that gets more sun exposure. The fruit has a pleasantly pineapple aroma and taste, and is smaller than most modern domestic garden strawberries. Cross-pollination between a red strawberry variety and a Pineberry will likely increase fruit yield in both plants. (Green Half-gallon Pot)

Sparkle--June-bearing type. A very good runner type producing high yields on vigorous and hardy plants. (25 roots/bundle)

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Toscana--2011 Fleurostar Award. The ultimate edible ornamental, this beautiful day-neutral strawberry has the 'wow' factor! From its bright 1 1/2 to 2" carmine-pink blooms to the masses of sweet, tender 1 to 1 1/2" berries, it's a winner! Bearing up to 2 pounds of fruit each season, Toscana trails delightfully from windowboxes, hanging baskets, and tall planters. (2-pack)

SWEET POTATOES: Being tropical in nature, sweet potatoes do require an ample amount of heat over a long season (at least four frost-free months), but they can be grown successfully in northern areas with a little extra attention. In northern climates, give your slips some extra warmth, and protect them from browsing deer by covering with row cover. Sweet Potatoes grow best in well-drained, sandy loam soil with a pH of about 6.5. Sweet potatoes are sold as bare-root "slips". Expect them to be wilted, dry, or pale in color from shipping and storing. This is normal. If planting must be delayed, wrap the root end of the slips in moist paper towels, keeping the leaves and stems dry. Place upright and keep at room temp., out of direct sunlight and wind. Plant out as soon as danger of frost has passed, and soil temp. is at least 60°F (16°C). In cold regions, black plastic mulch may help to warm the soil and is recommended. Plant slips 3-4" deep in raised beds 10-18" apart in rows 36-60" apart. Keep well irrigated until plants are established. Available in bundles of 12 slips.

Beauregard--One of the most popular sweet potato varieties. Dark red-orange skin with moist, sweet, orange flesh. Early, widely adapted, and produces a high percentage of marketable roots. Excellent choice for cool season areas.

Georgia Jet--A spectacular variety with extremely fast growth and extra-high yields. Red-skinned sweet potatoes from emerald-green vines. Flesh is orange and tender. Georgia Jet is cold tolerant and can be planted successfully even in areas with short growing seasons.

Puerto Rico--A classic "bunch" or "bush" variety, vine-less Puerto Rico is ideal for small gardens where large vines cannot grow and are an excellent container choice. These are just 18 inches long, with masses of baby bakers maturing in just 100 days. The potatoes have light red flesh that pales to yellow with ripening. Great yields on space-saving plants!

SWISS CHARD: See Chard

TOMATILLO: Grown like tomatoes--planted in full sun after the soil has thoroughly warmed. May be grown without support or in cages. The plants are quite large and unpruned, should be spaced 3' apart. The tips may be pinched off to control plant spread. Plants ripen fruit early and are actually quite adapted to the North. Plants are heavy yielders so one plant is usually enough for most gardeners, **but two or more plants are required for pollination!** Harvest when the paper husk loosens and the fruit turns from green to pale yellow. Tomatillos are closely related to ground cherries and Chinese lanterns.

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Germania Green Fruited #8456--60 days. Very popular in salsa and picante dishes. Harvest when fruits are green, before turning yellow. Remove the thin husk before using or consuming. Indeterminate staking habit. (3-pack)

Germania Purple Fruited--Heirloom. 75-85 days. These small fruits begin as pale green, then ripen to a rich, deep purple. A uniquely colored fruit that is enjoyed for the sweet, yet tart flavor it gives Mexican dishes. Makes an attractive salsa. Vigorous and productive plants. Easy to grow. (3-pack)

Super Verde--(I), 75 days. Extra large fruits are firm, weigh about 2-1/2 ounces each, have strong healthy husks, an attractive green color and above average shelf life. Sturdy plants have excellent vigor, cover and fruit set. Features better uniformity, a higher yield potential and an extended harvest window--all improvements over comparable varieties. (3-pack)

Toma Verde--60-70 days. Produces an abundance of green-fleshed, 1 1/2 in. papery-husked tomatillos that look like large green cherry Tomatoes in size and shape. Their pleasant sweet-tart flavor is indispensable for salsas and other southwestern dishes. (3-pack)

TOMATOES: Plant in any warm, well-drained soil of good fertility. Plants are light feeders so avoid excessive nitrogen, especially before fruit set. It's important to provide even moisture at all times, particularly during fruit set and development. Grow in full sun and planting before late May is strongly discouraged or till the soil has thoroughly warmed. Plants are very susceptible to frost damage. Rotate plants in the garden to discourage soil-borne problems. Support is important to keep the foliage off the ground. A mulch is also helpful for moisture retention and to prevent splashing of the soil on the leaves. Pick the fruit when the fruit is firm and turning color. Overripe tomatoes rot quickly. Tomatoes are available in 3-packs (or 4-packs from outside vendors), 3" pots and larger pots.

--In checking tomato varieties, note those with resistance to soil-borne diseases, including: V for verticillium wilt, F for fusarium wilt, N for nematodes, T for tobacco mosaic, A for alternaria and St for Stemphylium. There are two types of fusarium disease. A variety marked F is resistant to one type; those marked FF are resistant to both. It's a good idea to rotate the location of tomato crops from year to year.

I=Indeterminate: They continue to vine, even after fruit set. Blossoms and fruit develop progressively. The harvest lasts several months. Plants tend to be large and sprawling and are best when staked. They are less susceptible to leaf diseases. They require more work, but are often more rewarding with larger and better flavored fruit. Yield is also greater.

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--Tomatoes continued--

D=Determinate: Means the vine terminates in a flower cluster. Blossoms and fruit develop over a short period of time; usually 7-10 days. Plants are bush type and seldom need staking. Tend to be the best varieties for containers and small gardens.

NOTE: '+++' before name denotes an **HEIRLOOM** variety (open-pollinated, non-hybrid cultivar) and they include: Amish Paste, Aunt Ruby's German Green, Black Cherry, Brandywine, Caspian Pink, Cherokee Purple, Green Zebra, Italian Heirloom, Large Red Cherry, Marriage™, Genuwine, Marriage™, Cherokee Carbon, Mortgage Lifter, Old German, Opalka, Oscar Klein Italian, Paul Robeson, Pineapple, Pink Brandywine (Sudduth's Strain), Rutgers Select, San Marzano, Sioux, Stupice, Yellow Pear, and Yellow Plum. **Supplies on heirloom varieties may be extremely limited!**

This year's tomato selection:

+++Amish Paste--(I), 74 days, Heirloom. Plant produces high yields of 8 to 12 oz plum shaped tomatoes. Tomatoes are mildly sweet, grow in clusters of two to four, and turn from green to medium red when mature. Excellent for making paste and sauce. A family heirloom variety from the USA.

+++Aunt Ruby's German Green-- (I), 80 days. An heirloom from Germany via Tennessee. Beefsteak fruits weigh 1 lb. or more. Sweet juicy flesh, refreshing spicy flavor. Ripeness determined by feel rather than look; ready when soft to the touch. Much tastier than most red tomatoes.

Beefmaster--(I), VFNA, 80 days. Formerly called Beefeater. Very large, deep red oblate-shaped fruit in the 30-32 oz. range. Strong vines yield large quantities of full-flavored tomatoes. The best beefsteak type.

Beefsteak--(I), 90 days. Also know as Red Ponderosa or Crimson Cushion. Extra-large, meaty, ribbed deep scarlet fruit. 12 oz. Fairly soft for easy slicing.

Better Boy--(I), VFNASt, 70 days. Probably our most popular tomato. Produces 16-20 oz. fruit over an extremely long season. Sturdy plants have large leaves for sun scald protection. High yields. One of the best all-around performers.

Big Beef--(I), VFFNASt, 73 days. 1994 AAS Winner. Old-time flavor, colossal fruit size, great disease resistance and high quality. 9-12 oz. fruit matures early.

Big Boy--(I), 80 days. Large, 14-16 oz. bright red fruits. Very productive. The most popular hybrid tomato nationwide. Smooth, firm, scarlet-red and thick-walled.

Big Zac--(I), 80 days. Grow huge, prize winning, beefsteak tomatoes. Big Zac was bred by Minnie Zaccaria, a New Jersey gardener whose goal was to hybridize an enormous tomato with heirloom flavor. The tomato resulting from her efforts is outstanding in every way - meaty, delicious and true-to-type each time it's planted. It consistently yields 4 to 6

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--Tomatoes continued--

pound beefsteak-type fruits. Its impeccable ancestors include both red and pink heirloom beefsteak-types.

+++Black Cherry--(I), 75 days, Heirloom. Beautiful black cherries look like large, dusky purple-brown grapes; they have that rich flavor that makes black tomatoes famous. Large vines yield very well; very unique and delicious.

+++ (Pink) Brandywine (aka 'Sudduth's Strain')--(I), 90 days. This strain was obtained by tomato collector Ben Quisenberry of Big Tomato Gardens in 1980 from Dorris Sudduth Hill whose family grew it for over 100 years. Large pink beefsteak fruits to 2 pounds. Incredibly rich, delightfully intense tomato flavor.

Bumblebee Series 'Sunrise'--(I), 70 days. A beautiful orange-yellow, 1-1/2" cherry with red stripes and pink flesh has an excellent sweet, yet tangy, flavor. Great for salads and eating fresh.

Candyland--(I), 58 days. A 2016 AAS Award Winner. Dark red, 1/2" fruits weigh 1/4 oz and are 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! Plants have a tidier habit than other currant-types with the fruit tending to form on the outside of the plant making them easier to harvest.

+++Caspian Pink--(I), 80 days, Heirloom. Some say it beats Brandywine in taste tests! Originally from Russia in the area between the Black and Caspian Seas. Fruits are large, flat and kind of pink in color.

Celebrity--(D), VFFNTA, 70 days. 1984 AAS Winner. Absolutely incredible set of exceptionally flavorful, firm 8-12 oz. fruit on strong vines with good cover and outstanding disease resistance. Large clusters of consistently large, beautiful tomatoes.

Champion--(I), VFNT, 62 days. Especially bred as a luscious sandwich tomato, solid, meaty slices with just the right sweetness. High yields of large fruit, bigger than Early Girl and earlier than Better Boy.

Champion Bush--(D), 65 days. One of the best varieties for small space gardens and containers, bar none. Compact, producing extra-early yields of big, 8-12 oz. fruits with excellent flavor.

Chef's Choice Orange--(I), 75 days. A 2014 AAS award winner. Derived from the popular heirloom 'Amana Orange' which matures late in the season. Now you can experience the wonderful flavor of an orange heirloom. Wonderful bright, almost neon, internal color and superior flesh taste and texture. Average size fruits are 12 oz. but can weigh up to 1 lb. Excellent for soups and sauces because the intense color does not fade or discolor when cooked. Home chefs are going to love cooking with this variety.

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+++Cherokee Purple--(I), 85 days, Heirloom. An unusual tomato with medium-large, flattened globe fruits that are dusky pink with darker pink/purple shoulders. Relatively short vines for an indeterminate.

Chocolate Sprinkles--(I), FNT, 50-55 days. Beautiful, 1-1/2 inch, cherries are red, striped with dark green. Fruits have a rich sweet flavor and grow in trusses of 5 to 7. Produces more fruit with better flavor than similar open pollinated varieties. Very productive and early.

Currant Red--(I), 70 days. A different plant species, *Lycopersicon pimpinfolium*, than garden tomatoes, but capable of crossing with them. Pea-sized fruits - just 1/4" in diameter - possess a crunchy, fruity flavor that is ideal for salads and snacks. More vigorous vines than the shattering-type, 15 to 20 fruits are produced per branching cluster, with loads of flowers putting on a show in late June.

Currant Sweet Pea--(I), 62 days. A delightfully tiny tomato. Its miniscule leaves, flowers and 1/4", ruby red fruit are the teeniest around. Deceptively big on sweet, currant flavor, they are a treat in salads, as a garnish or right off the plant by the handfuls. Has a low, spreading habit that lends itself to container living and especially to hanging baskets.

Currant Yellow--(I), 70 days. A special South American species of tomato that bears long, grape-like clusters of tiny 1/3 inch yellow cherry tomatoes. They are sweet, yet have an intense tomato flavor. These tiny tomatoes have become favorites for salads, garnishes or just eating straight off the vine.

DeFiant--(D), 70 days. Named for its defiance of most troublesome tomato diseases including late blight, Defiant brings great flavor, color (bright red), and texture in the mid-sized, mid-season group of tomatoes. It is a delicious addition to any garden, but especially one that has potatoes or is in an area prone to disease.

Delicious--(I), FV, 77 days. Huge red fruit is smooth, nearly solid and often weighs more than 2 lbs. Excellent flavor, tiny seed cavities, and very little cracking. This is the variety that holds the world record for the largest tomato ever grown!!

Early Girl--(I), VFF, 57 days. It's hard to find tasty, full-sized fruits like this extra-early in the season! Meaty, ripe, red fruits, 4 to 6 oz., are slightly flattened and bright crimson throughout. Very appealing, with firm texture and blemish-resistant skin. Heavy yields on hardy vines.

+++Green Zebra--(I), 75 days, Heirloom. A unique, delicious salad tomato. 3 oz. green fruits ripen to amber-green with darker green stripes. The light green flesh is very flavorful, sweet yet zingy. This one is a real taste treat. Technically not an heirloom, but usually listed as such in catalogs.

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--Tomatoes continued--

Homeslice--(D), VF, 63 days, Want picture perfect slices full of mouth-watering, real tomato flavor? Then grow some of these exceptionally tasty, bright red tomatoes! Vigorous and early, with heavy yields of 5 to 6 ounce fruits. Compact plants grow 18 to 24" tall - perfect for containers or small gardens.

Husky Red--(I dwarf), VFFASt, 68 days. The unlimited production potential of an indeterminate and the controlled growth of a determinate combine for season-long production! Compact plants are only 4 to 4-1/2 ft., with dark green, rugose foliage and strong, thick, central stems. Attractive fruits typically weigh 5 to 7 oz., and are ideal for small spaces, patios, planters and even larger pots.

Indigo Series--(I), 75-80 days. The Indigo series is creating a new class in tomatoes, and changing the face of the tomato world. Not only are they extraordinarily colorful and tasty; they are extra nutritious. Developed with traditional breeding techniques, the fruit of these unusual varieties contain high levels of anthocyanin, a naturally occurring antioxidant found in blueberries, and is reported to combat disease. Anthocyanin reveals itself in the vibrant indigo pigmentation of the fruits. Each of these varieties has unique characteristics, and are all stunningly beautiful. For the best flavor and texture, harvest when the colors have deepened and the fruit is soft to the touch. Available in Kumquat (tangerine-apricot colored fruits) and Cherry Drops (dark blue and red flesh).

+++Italian Heirloom--(I), 75 days. Huge, red, 1 pound plus fruits, excellent flavor, excellent sliced or canned.

Jet Star--(I), VF, 72 days. Heavy yield of 8 oz., meaty fruit that is generally free of cracks. Vines offer good foliage cover. Not recommended for canning because it's low in acid.

Jubilee--(I), A, 80 days. An AAS Winner. Mild flavor and low acidity make this one of the best varieties for tomato juice. Bright, golden-orange fruits, 2-1/2 to 3" in diameter average 6 to 7 oz. apiece and have meaty, thick walls. Fruits are solid, with few seeds. Medium-sized plants need staking, and produce high yields, making them ideal for home garden or fresh market.

La Roma Red--(D), VFNA, 76 days. The most popular Italian-type tomato. Popular for canning, cooking or paste. Vigorous vines produce excellent yield of bright red, plum-shaped, 3-4 oz. fruit. Bush habit.

Lemon Boy--(I), VFNASt, 72 days. Not a golden, but a true yellow tomato. Produces large, deep oblate fruit averaging 7 oz. Outproduces all other golden or yellow tomatoes on the market. Ideal for mild-flavored, delicious and visually striking salads.

+++Marriage™ Cherokee Carbon--(I), 75-80 days. Robust, purple, 10 to 12 ounce, beefsteak fruits are full of rich flavor. A cross of Cherokee Purple and Carbon.

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--Tomatoes continued--

+++Marriage™ Genuwine--(I), 70-75 days. Slicer tomato is a cross of Costoluto Genovese and Brandywine creates a tomato with all the flavor of its parents and fewer fruit blemishes. Fruit size is 10-12 oz. Slice and enjoy on your favorite summertime sandwich or use these rich flavor pink beefsteaks for a colorful tomato salad.

Napa Grape--(I), 65 days. The Napa Grape features elongated one inch tomatoes that grow in huge clusters. This cherry tomato has that classic bold tomato taste, just in a smaller package. It's ideal for adding to salads and sandwiches. A consistent top choice in taste tests, Napa Grape Hybrid has a higher sugar content than any other grape tomato.

Napa Grape--(I), 62-65 days. Independent studies confirm its sugar content beats any other grape tomato. Shiny, red, elongated 1" globes are produced in abundance.

Oh Happy Day--(I), 67 days. New in 2018. A new concept in tomatoes with an incredible disease-resistance package! Produces an outstanding crop of 5 to 6-oz. beefsteak tomatoes in clusters of 3 to 7 fruit. This indeterminate variety resists early blight, late blight, verticillium and fusarium with a flavor that's top notch! These tasty beefsteaks are quick to harvest, too, as they snap off easily from the stem.

+++Old German--(I), 75 days. An heirloom originally grown by the Mennonite community of Virginia, and one of the best varieties for slicing. Huge fruits weigh 1 1/2-2 lbs. each, with an unusual boat shape.

+++Opalka--(I), 85 days, Heirloom. One of the best sauce tomatoes on the market. The flavor is rich and very sweet. Fruits are almost seedless and are a bright red. Fruits are elongated and 3-5". Vines are vigorous and high-yielding.

+++Oscar Klein Italian--(I), Heirloom. One of our very own. We've been growing it for generations and no longer know the source other than the fact that the seeds from this large-fruited Italian, paste-type were brought directly from Italy shortly after WW II. A beautiful and productive plant and a customers' favorite!

Patio--(D), FASt, 60 days. This super dwarf beauty produces an abundance of small trusses of 3 to 5, grape-shaped, cherry fruits with well-balanced flavor. Its fresh from-the-vine goodness makes it a great snacking or salad tomato. Perfect for containers as it produces for a very long period - moving containers indoor could further extend your harvest into November and December.

+++Paul Robeson--(I), 74 days. A Siberian heirloom with 7-10 oz. blackish-red fruit. Sets fruit at lower temperatures so is excellent for northern climates. Has a unique rich and exotic flavor. Has a cult following among serious tomato and heirloom gardeners.

+++Pineapple--(I), 85 days, Heirloom. Enormous, uniquely-patterned, yellow-red striped fruits will be the center of attraction. Beefsteak-type fruits easily grow to 5" and

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--Tomatoes continued--

larger, and are orange-yellow with red streaks. Fruits have meaty flesh, mild flavor, and no green shoulders. Heavy foliated plants produce good yields.

Pineapple Pig--(I), 75 days. Open Pollinated. Plant produces excellent yields of 14 to 16 oz bi-colored creamy yellow tomatoes with pink stripes. Perfect for salads, garnishes, or culinary creations. A Wild Boar Series variety. Low acidity variety. Excellent choice for home gardens.

Porterhouse--(I), 80 days. Extra-large beefsteak tomatoes can tip the scales at up to 4 lbs! Bursting with lots of rich, old-fashioned flavor, too! Luscious flesh is deep red all the way through, with the right balance of meaty solids and succulent juice.

+++Red Cherry, Large Fruited--(I), 75 days. An excellent salad tomato, with clusters of 5 on spreading, hardy vines, with dark green foliage. Full-season, high yields of deep scarlet, round, 1 to 1-1/4" diameter, flavorful fruits. Green fruits may be pickled, while ripe ones are used fresh or for preserves.

Red Cherry, Small Fruited--(I), 75 days. The plant produces high yields of 1/2 to 3/4 oz red cherry tomatoes. They are sweet and flavorful. Perfect for salads and snacks. These are smaller and sweeter than the Large Red Cherry Tomato. Grows in clusters.

Red Grape--(I), 75 days. High-quality, Santa-type produces long clusters of 20 or more tasty, bright red, baby grape tomatoes. Crack resistant and late blight tolerant.

+++Rutgers Select--(D), VFA, 75 days, Heirloom. Gardeners throughout the country are rediscovering this old-fashioned classic for its terrific flavor and productivity. This strain has moderate disease-resistance, which ensures large crops of crack-free, bright red 6-8 oz. fruit with delicious, old-time taste. This has always been a favorite for canning because of its abundance, juiciness and deep red color throughout. Developed in the 1920's.

+++San Marzano--(I), 85 days, Heirloom. This old-style Italian Roma type is later to mature than Roma VF but offers larger fruit size. The indeterminate plants produce big yields of large Roma type fruit that hang in large clusters. The bright red fruit measure 3.5-4" in length and have an extra-high solid content that makes them ideal for canning. San Marzano tomatoes hold well on the vine and in storage.

+++Sioux--(I), 70 days, Heirloom. This variety was originally released in 1944 by the University of Nebraska. Has reliably large harvests, even in hot weather. Tomatoes weigh about 6 oz. Flavor is sweet, yet tangy--yet rich and complex.

+++Stupice--(I), 52 days, Heirloom. This cold-tolerant tomato ripens sweet, red, slightly oval, 2" fruit that make an excellent choice for first-of-the-summer salads. Bred in the former Czechoslovakia, this is a potato leaf variety. Early season.

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Sugar Rush--(I), 55 days. Super-sweet, one of the sweetest of its type. Plants produce long trusses of elongated, 3/4" to 1-1/4", firm grape-like fruits that have a real crunch. Early maturing and very productive.

Sugary--(D), 80 days. 2005 AAS WINNER! Sugary stands out as something really special in the world of cherry tomato competition. Super-sweet, juicy, 2 oz. fruits, with appealing, reddish-pink skins and light green shoulders. Huge yields of oval-shaped, slightly pointed fruits set continuously in full sun.

Sun Gold--(I), 57 days. Very sweet, bright orange cherry tomatoes taste not just sugary but also fruity. Vigorous growers, these tall plants bear long clusters of fruit. So sweet you won't believe you're eating a tomato.

SunSugar--(I), FT, 62 days. The ultimate in cherry tomatoes, this golden yellow beauty achieves a new level of sugar-sweetness and flavor, superb texture, and a tangy "true tomato" taste. Fruits are a lovely golden yellow, weigh 1/2 oz., and possess thin skins - remarkable, considering its wonderful crack resistance, even in heavy rains.

Super Fantastic--(I), VFN, 70 days. A heavy producer of 10 oz. fruit. Smooth, solid, meaty fruits throughout the summer. Very crack-resistant. Flavor is a wonderful combination of sweet and acid.

Super Marzano--(I), 78 days. A vigorous, hybrid San Marzano type tomato that produces large quantities of five inch long paste tomatoes. The fruits are known for having high sugar content and very good flavor. The plants can grow fairly tall and show excellent disease resistance.

SuperSauce--(I), 70 days. A whole lot bigger, a whole lot better, a Roma with aroma. Weighing in at 2-lbs., a whopping 5.5" tall x 5" wide, SuperSauce produces gallons of luscious, seedless sauce from a single plant harvest—one tomato fills an entire sauce jar. SuperSauce is extraordinarily delicious and versatile as a salad tomato, as well as having a distinctive quality in that its large segments of fruit often make a shape that is perfect for a meaty and tasty hamburger slice.

Supersweet 100--(I), VF, 60 days. Probably the best tasting and highest yielding cherry tomato available and an improvement over the incomparable original Sweet 100. Plants produce hundreds cherry tomatoes on vigorous vines that can climb 10 feet if trained to do so. Fruits are high in vitamin C.

Sweetheart of the Patio--(D), 68 days. Outstanding variety for containers and pots. This compact super producer bursts with snack-ready, supersweet baby cherries about 1" round. Plant it in a pot or in your garden. Late blight tolerant.

Tidy Rose--(I), 60-65 days. Beefsteak-type, 5 to 7 ounce fruits are deep pink and slightly ribbed, with a deliciously juicy, heirloom flavor perfect for any culinary use - fresh or

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--Tomatoes continued--

cooked. Compact plants grow like determinates but produce like indeterminates. Perfect in small-space gardens and containers, but unlike other patio types they continue to produce all season.

Tumbler--(D), 45 days. Bushy plants have very pliable stems. Specially bred for hanging baskets. Look fantastic when mixed with lobelia and other annuals. Very sweet, bright red, cherry-type fruits. Available only in hanging baskets.

Viva Italia--(D), VFFNAsT, 85-90 days. A beautiful, Italian sauce tomato with outstanding flavor and abundant mid-season yields. Vigorous vines produce decidedly firm, juicy fruit that ripen uniformly and store well--for up to 2 weeks.

Wisconsin 55--(I), 72 days. Medium-large oblate fruit. Developed at the University of Wisconsin in the 1940's and still one of our most popular tomatoes. Deep-red fruit, resistant to blossom end rot. Ripens evenly. Strong skin and solid walls.

+++Yellow Pear--(I), A, 78 days. By popular demand, we're offering this low-acid salad tomato. Tall, vigorous vine bears large quantities of small, 3/4-1 oz., lemon-yellow, pear-shaped fruit. These unusual tomatoes are a focal point when served whole in salads. Mild flavor.

+++Yellow Plum--(I), A, 75 days. Vigorous vines produce high yields of 1-1/2" cherry-type, plum-shaped tomatoes in clusters. Very sweet and mild, great eaten fresh like "plums" off the vine, or ideal for salads and preserves. Bears full-season.

In addition to the above, **Grafted Tomatoes** are oftentimes available each season with selection based on availability. Well-known brands include Mighty 'Mato and 'Mighty Veggies'. Grafted tomatoes are produced when two tomato plants joined together. The resulting plant exhibits the strengths of both its "parents." While grafting has long been a common horticultural practice, in recent years it has become a valuable technique in tomato disease management. Usually, at least one of the tomato varieties selected for the graft has outstanding disease resistance, most often a hybrid. Tomatoes from grafts have been regularly produced in European and Asian greenhouses. Their popularity in the U.S. is on the rise. Advantages of grafted tomatoes:

- They're bred to tolerate temperature stress (either too high or too low)
- They're bred tolerate diseases
- They're bred to tolerate over-watering or flooding
- They're bred to tolerate a higher-salinity environment

As a bonus advantage, these tomatoes have bigger fruit and increased yield. Less stress and fewer diseases make it easier for nutrient uptake in plants so they can concentrate their energy on production.

TURNIPS: Available as seed.

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WATERMELON: Melons require a light soil in full sun locations, free from any shade. Keep the soil moist, especially in the early stages of growth and during pollination when the fruits are setting. After this do not water until the soil is very dry and the plants are looking somewhat stressed. Do not plant into the garden until the soil has thoroughly warmed--usually late May. Give plenty of room, planting in hills up to 6' apart. There are 3 ways to tell when a watermelon is ripe: 1) the tendril nearest the point on the vine where the fruit stem attaches is browning/dead, 2) the spot where the fruit rests on the ground is yellow, and 3) the classic mystery--you hear the "punk", as opposed to the "pink" or "pank", when you flick the melon with your finger.

Crimson Sweet--80 days. Fruits are light green with dark green stripes, flesh is deep red and fine textured. Melons are round and average about 25 lbs. Disease resistant. (3" pot)

Sugar Baby--80 days. A small very early melon that is sweet and red fleshed, thin rind, fine for home gardens. Fruit averages 8-12 lbs. (3" pot)

ZUCCHINI: See Squash.

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