

# 2019 HERBS & VEGGIES

## CHARD

**BRIGHT LIGHTS CHARD** (56 days) Open-pollinated. A best seller and AAS winner. Bright Lights bathes stems, midribs and secondary veins in a panoply of gold, yellow, orange, pink, intermediate pastels and dazzling stripes. Tender leaves, mild chard flavor. Young seedlings respond to cut-and-come-again culture, ideal for mesclun. Takes the hot weather, making a great Spinach substitute.

## EGGPLANTS

**BLACK BEAUTY EGGPLANT** (85 days). HEIRLOOM. Prolific producers, these deep purple, plump fruits are tender with rich flavor. 6-12 fruits per plant. Non-GMO seeds.

**EARLY LONG PURPLE EGGPLANT** (75 days). Prolific producers, these deep purple, mild tasting fruits are ripe when glossy.

**ROSA BIANCA EGGPLANT** (88 days). Open-pollinated BICOLOR ITALIAN HEIRLOOM. Has a creamy consistency and delicate flavor. Gorgeous fruits, white with lavender streaking down the side, about 3-4" across and 5" long, narrow at the top and widening with indentations almost like folds in draped fabric. Fruits average 2 lb., max out at 4 lb. CCOF-certified organic.

## KALE

**NERO DI TUSCANA KALE** (62 days). HEIRLOOM. Open-pollinated. Also known as Lacinato and Dinosaur kale, it is shaped like a miniature palm tree about 18" high. Very dark green wrinkled strap-like leaves appear almost black at a distance.

## PAC CHOY, or BOK CHOY

**PURPLE PAC CHOY** (48 days). Purple top leaves contrast with green veins and stems. Harvest them within three weeks as 4-6" baby-leaf greens. Or grow to

8-10", full-sized heads. The purple coloring in vegetables such as this comes from anthocyanins, which improve memory and cell health.

## PEPPERS

**ANAHEIM PEPPER** (78 days). HEIRLOOM. Open-pollinated. Also known as California Chile and Chile Verde. Anaheim is the pepper typically used for chiles rellenos. 7" long fruits tapering to a point turn from dark green to red at maturity. Pungent, but not particularly hot. 900-2,500 Scovilles.

**CALIFORNIA WONDER SWEET PEPPER** (75 days). These uniform bells turn red, and have high vitamin C content, when left on the plant. Non-GMO, certified organic seeds.

**CARMEN ELONGATED SWEET PEPPER OG** (70 days) F-1 hybrid. Earned 2006 AAS. Carmen features unusually sweet horn-shaped tapered pointed 2½x6" fruits averaging 5 oz. They ripen from green to deep carmine, with good sweet flavor. Widely adapted and early maturing in its class. Described as "fruity," "nutty," "sweet with a hint of spice".

**CHOCOLATE SWEET PEPPER** (58-78 days). Early tapered variety, with heavy fruit set, can tolerate cool nights. Red-brown fruits have a mild flavor. Non-GMO, VT-certified organic seed.

**PURPLE BEAUTY SWEET PEPPER** (74 days). Open-pollinated. Blocky 3x3" bells ripen from purple to green to deep red. Early and prolific. Certified organic seed.

## TOMATOES

**AMISH PASTE** Tomato (85 days). HEIRLOOM. Open-pollinated. Indeterminate. Strong producer of oxheart fruits up to 8 oz. with thick bright red flesh. Larger and better than Roma. Needs room and good nutrition to set mostly nipped fruits. Boarded Slow Food's Ark of Taste. MOSA-certified organic seed.

**BLACK PRINCE** Tomato (75 days). Open-pollinated. Indeterminate. The iridescent 5-7 oz. garnet-colored globe-shaped fruits have outstanding flavor similar to that of Black Krim, without Krim's fragility and tendency to crack. A superior home-garden tomato. Ecocert, VT-certified organic seed.

*Tomatoes and more continued on next page*

**BRANDYWINE, RED** Slicing Tomato (80-85 days). HEIRLOOM. Large red fruits with delicious tangy flavor. Indeterminate. Vigorous vines with big, globe-shaped, rosy-red, tender fruits bursting with juicy flavor.

**CHEROKEE PURPLE** Tomato (77 days) HEIRLOOM. Open-pollinated. Indeterminate, with relatively short vines. Fruits are globes to slightly oblate, averaging 10–13 oz., with dusky brownish-purple skin, dark green shoulders and brick-red flesh. Rich taste, described as “sweet rich juicy winey,” “delicious sweet,” and “rich Brandywine flavor.”

**GERMAN GREEN, AUNT RUBY’S** (80-95 days). HEIRLOOM. This sweet-spicy beefsteak variety is ripe when there is a tint of yellow with pink blush on light green fruits. Indeterminate.

**GERMAN JOHNSON** Slicing Tomato (80 days). HEIRLOOM. Open-pollinated. Indeterminate. An old heirloom probably from Virginia or North Carolina. One of the parents of Mortgage Lifter, it is known for its copious yields of pink meaty fruits often exceeding 1 lb., mild with more than a touch of sweetness. Certified organic seed.

**GOLDEN JUBILEE** (75-80 days) HEIRLOOM. Low-acid and meaty with fewer seeds. Expect high yields of 3” fruits. 1943 AAS winner. Indeterminate. Non-GMO, untreated seeds.

**PAUL ROBESON** Slicing Tomato (78 days). HEIRLOOM. Open-pollinated. Indeterminate. Its namesake was a crusader for racial equality and social justice. The maroon-brick 6–12 oz. oblate, often bi-lobed fruits with dark green shoulders tastes like Black Krim, but with a distinctive, sweet smoky taste. OT-certified organic seed.

**PRINCIPE BORGHESE** (75 days). ITALIAN HEIRLOOM. Open-pollinated. Vigorous Determinate. Excellent flavor. Used for sun-dried tomatoes as it has few seeds and little juice. Bears small fruits in prolific clusters over a long season. Hold their perfect shapes well without cracking.

**PRUDEN’S PURPLE** Slicing Tomato (72 days). HEIRLOOM. Open-pollinated. Indeterminate. Some say that Pruden’s is superior to Brandywine. Early for its size, it bears irregular pink 1-lb. fruit with very few seeds. Silken texture, rich tomato taste, nicely tart with a balanced undertone of sweetness. Good productivity and disease resistance. MOFGA, Ecocert-certified organic seed.

**PINEAPPLE** Slicing Tomato (90 days). Luscious tomatoes ripen to yellow-orange accented with hints of red that go through the solid, meaty interior of the fruit. Large, beefsteak type fruits don’t have a lot of seeds but are filled with complex, low-acid tomato flavor with a hint of fruitiness. 1–2-pound fruits.

**SWEETIE CHERRY** Tomato (65-70 days). Indeterminate. Bite-sized tomatoes, deliciously sweet, are produced on vigorous plants. Fruits are good size for eating out of hand, or for salads. Certified Organic seed.

**SUNGOLD CHERRY** Tomato (57 days). A perfect combination of deep sweetness with a hint of acid tartness. Borne in prolific clusters, ripens very early to a rich apricot color and keep producing till frost. Pick early when it rains.

## CULINARY HERBS

Sweet Basil • Thai Basil • Midnight Purple Basil • Chervil • Cilantro • Dill, short, for pots  
Curly Parsley • Italian Flat Parsley • English Thyme  
Heirloom Thyme