

# Start Your Veggie Garden Here!

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*ART WORKS PLUS the Best Heirloom, Compact and Short-season Veggie Starts!*

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It is my pleasure to offer you this extensive list of starter plants of easy-to-grow Vegetables and a selection of Culinary Herbs for your backyard or patio garden. Most of these grow well in containers!

**PRICES:** \$3.50 per plant, and 3/ \$10. The bok choys and kales come with 2 plants per pot for these prices. *Except snow peas: order sets of 4 or more at \$1.75 each, and 8 or more at \$ 1.50 each.*

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**The next three pages contain descriptions** of all starter veggie plants and herb plants I'm now growing for you.

I invite you to **PRE-ORDER NOW, for delivery and pick up at May 19 and/or May 26 markets, because** my greenhouse capacity is small, and quantities are limited.

After years of bringing my gardening/nature/native-plant art works to Ligonier Country Market, for the first time I now specialize in growing for you:

- **Compact veggie plants, for container growing**
- **Heirlooms**
- **Short-season varieties**

**These special plants are tried-and-true selections** from my own gardening experience, as well as other highly recommended varieties. With seed starting and growing experience spanning more than two decades, and training as a master gardener, I'm greenhouse-growing each plant myself, with great care. With no chemical spraying of any kind.

Note that I'm also growing several varieties of beans, snow peas (one), and both summer and winter squashes that are listed on the fillable PDF order form. I'll bring whatever amounts fit into my vehicle to all markets I attend until they are gone.

Pre-order the beans, peas and squashes with 3 weeks' notice, for pickup whenever I can acquire a market space during June. Keep in mind that all but the winter squashes are fast growing and can be planted as late as mid-July.

**ATTACHED IS A FILLABLE PDF FORM FOR PRE-ORDERING.** Kindly complete and e-mail back to me after typing a quantity into the space to the right of each variety's name, along with contact info at the top of the form.

**Please pre-order soon to insure your order is ready for market pick-up on your pre-selected date.**

**A prompt return of the attached filled PDF order form,** followed by invoice and your choice of: 1. on-line payment, or 2. check payable to Karen Sandorf by snail mail (to PO Box 97994, Pittsburgh PA 15227), **is the best assurance of getting the varieties you want.**

**After your order is received, I'll email a Squareup.com invoice to you,** payable online upon receipt, using any credit card, for orders of \$12 or more. Or you may pay with a snail-mailed check.

**Wait for your order confirmation email,** for those who will pay by check. All orders are set when:

- payment is received
- your market pick-up date is confirmed with you

**Plants will be ready for Ligonier market pick-up from 8 to 12 noon, May 19 or 26, and at all markets that I can attend (TBD) in June.** As always, you'll receive notice from me about those market dates as soon as they are confirmed with me.

**Any plants beyond those pre-ordered will be available for sale at every market** until sold out. My art works will still be at every market, while the plants are selling, though maybe less of the art!

# 2018 HERBS & VEGGIES

## BEANS

**DRAGON LANGERIE BUSH WAX BEAN** (57 days). HEIRLOOM. Open-pollinated. **Also known as Dragon's Tongue.** Compact stocky bushes bear abundant purple-violet flowers followed by flat 6" creamy yellow pods mottled with purple tiger stripes. Sunlight helps the colors become vivid. Crisp, stringless and amazingly juicy when eaten fresh. Cook promptly after picking. Loses purple coloration in cooking. ID-certified organic seed.

**KENTUCKY WONDER** Pole Bean (68 days). HEIRLOOM. Open-pollinated. Also known as Old Homestead, it is an old variety with solid meaty pods, 7–9" long, and over 6-8' tall. Excellent for cooking, and the nutty flavor makes them outstanding for freezing. As the beans mature, the pods flatten. Pick regularly to maintain quality.

**ROYAL BURGUNDY BUSH BEAN** (55 days). Open-pollinated. Straight 5" meaty purple pods turn bright green after two minutes of blanching. Grows well even in cold conditions. Resistant to NY 15 and Common Bean Mosaic Virus, and powdery mildew. Organic seed.

## 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.

## CUCUMBER

**LEMON SLICING CUCUMBER** (68 days). HEIRLOOM. Open-pollinated. Heavy yields of rounded 3" fruits shaped somewhat like lemons. Color evolves from pale greenish yellow (pick now for less seeds) to lemon yellow, to golden yellow (full maturity and seed production). Very crisp and sweet (not lemony in flavor); never gets bitter, and one of the best for eating right out of the garden. Resists drought.

## EGGPLANT

**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.

**SWALLOW EGGPLANT** (51 days). For early production of glossy purple-black tender fruit of the elongated (1¾" x 7") ASIAN TYPE without the bitterness often associated with larger eggplants.

## 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.

**RED RUSSIAN KALE** (60 days). HEIRLOOM. Open-pollinated. Vigorous edible landscape plant is a big hit for its tenderness and delicate flavor. Its oakleaf foliage colors after fall frosts. Use soon after picking, or chill leaves in cold water. Red and purple veining changes to dark green when cooked.

## 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.

**SHUKO PAC CHOY** (45 days). Baby pac choy with green stems, it likes cool temperatures but resists bolting for a long time, even in heat. Vase-shaped 6–12" plants have beautiful dark leaves. Tender and creamy when steamed or stir-fried.

## PEAS — SNOW

**DWARF GRAY SNOW PEA** (57 days). HEIRLOOM.

Broad pale green, edible 3-4" pods are stringless, well suited for steaming or stir-frying. Beautiful purple bi-colored blossoms and tasty tender pea shoots. 24-30" vines are quite prolific.

## 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.

**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.

## 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. Limited supply!

**BRANDYWINE, PINK** Tomato (82 days). HEIRLOOM. Open-pollinated. Indeterminate. Potato-leaf foliage. Meaty with just the perfect hint of tartness, the oblate pinkish, beefsteak fruits average right around a pound, ripening unevenly throughout the season, often preferring cool early fall to peak heat of August. MOFGA-certified organic seed.

**BRANDYWINE, RED** Tomato (85 days). HEIRLOOM. Large red fruits with delicious tangy flavor. Indeterminate.

**CHEROKEE PURPLE** Tomato (77 days) HEIRLOOM. Open-pollinated. Indeterminate, with relatively short vines. This unusual variety is from Tennessee, said to have originated with the Cherokee Indians. Fruits are globes to slightly oblate, averaging 10–13 oz., with dusky brownish-purple skin, dark green shoulders and brick-red flesh. The real attraction is their 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.

**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** Tomato (78 days). HEIRLOOM. Open-pollinated. Indeterminate. Its namesake was an outspoken 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. A sandwich tomato, some tendency to split. OT-certified organic.

**PRUDEN'S PURPLE** 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 and makes a great sandwich tomato. It has a silken texture, rich tomato taste, nicely tart with a balanced undertone of sweetness. Good productivity and disease resistance. MOFGA, Ecocert-certified organic seed.

**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.

## WATERMELON

**SUGAR BABY WATERMELON** (80 days) .Open-pollinated. Among the earliest, Sugar Baby grows 8–10 lb. fruits, dark green outside and deep red inside. Open-pollinated and of modest size. OT, CCOF-certified organic.

## WINTER SQUASH

**BUTTERCUP Bush Winter Squash** (80 days). Open-pollinated. Mostly bush habit saves space.

**RED KURI Winter Squash** (92 days). HEIRLOOM. Open-pollinated. Kuri means ‘chestnut’ in Japan. Spectacular red-orange teardrop-shaped fruits, with good flavor. Average 3–4 lb., with compact 4’–6’ vines. Thinner skins than some winter varieties. Prized for the aroma of their blossoms when fried.

**SWEET DUMPLING Winter Squash** (100 days). Open-pollinated. Stunning 1–1½ lb., ivory-colored green-striped fruits shaped like miniature pumpkins, with buttery richness and sweet-tangy taste.

## ZUCCHINI & SUMMER SQUASH

**COCOZELLE ZUCCHINI** (53 days). ITALIAN HEIRLOOM. Open-pollinated. Rich-flavored, with light green stripes. Very productive vines can yield the largest zucchini in your garden, if you let them!

**PATTY PAN SQUASH, MIXED COLORS** (55 days). Pretty enough to display in a bowl on your kitchen counter. Several of these are native American heirlooms. Begin to pick when 2” in diameter, when most tender and sweet.

**TROMBONCINO SUMMER SQUASH** (60 days summer squash, 90 days winter). HEIRLOOM. Open-pollinated. **Also known as zucchini rampicante**, it is tender, mild, sweet and nutty when harvested as summer squash at 8–12”. When the green-tan fruits grow very long, bake them like winter squash. Should be trellised.

## CULINARY HERBS

Genovese Basil  
Thai Basil  
Cilantro  
English Thyme  
Garlic Chives  
Italian Parsley  
Heirloom Thyme