

2020 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.

LITTLE FINGER EGGPLANT (60 days) Slender, petite 3-6" long eggplants are productive and fantastic for grilling. Dark purple skin is thin and tender. Flesh has a silky texture with few seeds and mildly sweet flavor needing very little cooking time. Harvest when fruit is young and glossy. A great variety for large containers.

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 un-

usually sweet horn-shaped tapered pointed 2½x6" fruits averaging 5 oz. They ripen from green to deep carmine, with good sweet flavor. Early maturing. 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.

GILBOA SWEET BELL (82 days) F-1 hybrid. Gilboa is loaded with thick-walled crunchy squat bells, as many as a dozen per plant, with an engaging fruity flavor. Bred from an American Cal-Wonder type, it does amazingly well in the North. Organic seed.

KING OF THE NORTH BELL (70 days) Open-pollinated. This pepper that ripens in the North. This is the seed company's most popular open-pollinated bell pepper. A good choice for early blocky peppers. Will have some blossom-drop in heat. Organic seed.

NEW ACE SWEET BELL (60 days) F-1 hybrid. A cinch to grow in the North. Resists blossom drop even in adverse weather so that almost every flower produces. Fruits thin-walled, not blocky, turn red early. This is an improvement on the old strain, producing fewer misshapen pointy peppers. It is slimmer than blocky 4-lobed commercial peppers.

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.

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.

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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.

JULIET GRAPE (60 days) F-1 hybrid. Indeterminate. Growing in clusters, each truss bears 6–8 of the 1–2 oz. grapes for an astonishing total of 50–80 glossy red fruits per plant. Engagingly sweet, they make good stewing tomatoes, excellent salad tomatoes, and, despite their juiciness, a tangy sauce. Also great for drying. 1999 AAS winner. Crack resistant, tolerant to EB and LB, and fairly invulnerable to insect or slug damage.

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. Silk-

en texture, rich tomato taste, nicely tart with a balanced undertone of sweetness. Good productivity and disease resistance. MOFGA, Ecocert-certified organic seed.

RUTGERS ORIGINAL Tomato (75 days). HEIRLOOM. Open-pollinated. Indeterminate. Long considered an outstanding slicing, cooking and canning tomato, Rutgers’ medium-sized 4–6 oz., mostly uniform and unblemished deep oblate fruits with a rich red interior and pleasing texture have that great old-time flavor, delicious and juicy. Seed company taste tests determined that this original indeterminate strain has better flavor than Rutgers University’s 1943 “refined” variety. Resistant to F1, V1, ASC, GLS. Organic seed.

SPECKLED ROMAN PASTE Tomato (85 days). HEIRLOOM. Open-pollinated. Indeterminate. Eye-catching with yellow striped scarlet skins. It has rich tomatoey sweetness and good texture. Red cylindrical fruits are covered with orange-yellow striations. Plants bear an early abundance of meaty 4–5 oz. fruits. Cool wet seasons can be an issue. 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.

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.

WEAVER’S BLACK BRANDYWINE Tomato (85 days). HEIRLOOM. Open-pollinated. Indeterminate. Potato-leaved. Weaver’s Black could be the oldest and is likely the best flavored “black” tomato. Bred by Dr. Harold Martin in late 1920s in Pennsylvania, its irregular flattened large heirloom beefsteak shape looks coal-dusted over crimson, with shadows of green, purple and brown. Its flavor is an intensity of peaty whiskey and rich tomato, not for the faint of heart.

CULINARY HERBS

Sweet Basil • Thai Basil • Midnight Purple Basil
Cilantro • Dill, short, good for pots • Curly Parsley
Italian Flat Parsley • German (culinary) Thyme