

## GARDEN FRUIT

Harvest your daily dose of antioxidants, vitamins and fiber which may provide protection against cancer, cholesterol, blood pressure, even aging plus boost your brain! Select early, medium and late varieties to extend harvest over a month. Generally, fruit will bear next year and continue for decades with maintenance. Well worth the wait and investment. Eat fresh and frozen for year round health.

### VERY GENERAL BERRY REQUIREMENTS:

- appreciate 6 hours or more of sun
- planting in raised beds is a bonus
- tend to like acidic soils & all fruits LOVE aged compost

FIND MUCH MORE INFORMATION & DETAILS FROM OUR SOURCE:

<https://www.noursefarms.com/collections/home-gardener>

### BLACKBERRY BUSHES \$17.49

Avoid planting blackberries in soils where previous crops have included strawberries, raspberries, potatoes, tomatoes, eggplants, or peppers. These crops may harbor soil pathogens, which will affect the health and performance of your new plants.

PRIME ARK (fall/maybe spring)- super large & tasty on thornless vines

### BLUEBERRY BUSHES \$21.99 gallon pot

Space your bushes for the eventual 4 foot spread, in full sun. Essential for thick smoothies, in green salads & fruit kabobs, and especially scones with a lemon glaze (as well as the chance of improving your eyesight & memory.) Fruits bear from July 1 (early) to mid September (very late).

- SWEETHEART (June & August)- robust , 3'x5' bushes bear a ton of fruit
- CHANTICLEER (mid June)- high sugar brix content means sweet berries
- BLUEJAY (July)- abundant berries and ornamental (orange bush) in fall
- BLUERAY (July)- large, dark blue berries; extra winter hardy vines
- BLUECROP (July)- large, sweet firm berries mid July
- JERSEY (late July)- famous for huge yields of medium-sized berries
- LIBERTY (August)- big robust berries on 8' bushes; glorious fall foliage

### ELDERBERRIES- 2nd year \$21.99 gallon pot

*Sambucus canadensis 'Mulberry Creek'* Hardy Perennial  
PM Sun 10 x 1 5 feet Culinary, Medicinal, Bees

This small tree is loaded with 5" white flower clusters each summer which turn into black, tasty, Vitamin C rich berries, famous in wine, jelly and pies. Also makes the best immune building syrup, especially safe for kids. I found a yummy syrup for all ages online at: [wellnessmama.com/1888/elderberry-syrup](http://wellnessmama.com/1888/elderberry-syrup).

### GOOSEBERRY- \$11.49 5" pot

*Ribes hirtellum 'Poorman'* Hardy Perennial  
PM Sun 3 x 4 feet Jams, Wine, Fresh, Bees

This red-fruited, heritage variety, widely planted as early as the 1890's, is full of flavor for desserts or fresh eating. One inch berries are sweet, aromatic, and have tough, smooth skins, which offer the delightfully distinctive "pop" of a good gooseberry when eaten. Yields of 5+ pounds per plant over a long period begin midsummer. The erect-to-spreading, large, vigorous canes have fewer spines than some other cultivars. Considered by many to be the best American gooseberry

### MULBERRY BUSHES & BONSAI

Are displayed with HARDY SUN mini perennials for shaping into bonsais.

### RASPBERRY BUSHES \$11.49 & \$17.49

Raspberries can spread up to 6 feet across and bask in 8-10 hours of sun. Follow websites like [www.gardeningknowhow.com](http://www.gardeningknowhow.com) to simplify the pruning process. Get creative with raspberries in salsa, yogurt, popsicles, and beverage garnishes, or just fresh eating.

- SHEKINAH 'TAHI'- first-ever spineless black raspberry; fruits July/August
- \*HERITAGE (late fall)- flavorful, firm, red berry; freezes well
- CAROLINE (everbearing)- large berries, June & fall; healthy bush

### RHUBARB \$5.49 / 4" pot

Pick in April & May for best flavor by pulling the ruby red stalks away from the center, starting the second year after planting. AVOID eating the leaves which can cause gastric distress due go high amounts of oxalic acid, especially if you are prone to kidney stones. Fertilize as stalks emerge.

\*VICTORIA- English heirloom pie variety with rosy-red stocks; long season

### STRAWBERRY \$4.99 per 3 pack

Sunshine stimulates handfuls of glossy, vitamin packed berries. Space up to 2 feet apart and keep weed-free. Berries make thick milkshakes, juicy scones, and are heavy cream's best friend. (Harvest dates are relative.)

- GALLETA (June 5)- early, large, glossy, berries all the way to season's end
- FLAVORFEST (June 18)- large berries the whole time on healthy vines
- CABOT (June 25)- simply the best tasting large strawberry
- MALWINA (June 30)- extra large, super sweet berries into early July

EVERBEARING STRAWBERRIES produce their first crop in spring and continue producing in six week intervals until fall. Berries are typically half the size, or more, of the June bearers above. Best for containers.

- \*GALORE ROSE- \$6.99 per 4" pot  
spring-fall, magenta-red flowers; berries mid-summer through fall
- \*SEASCAPE- considered the largest everbearing berry (3-pack)

### \*SEASCAPE STRAWBERRY BASKETS \$22.99



### FRUIT PRUNING & FEEDING:

Mark simplified this in a few easy steps.

#### BLUEBERRY BUSHES

Remove the oldest canes that are heavily branched, down to the soil line. Of all the soft, pliable, new shoots (Mark calls suckers), choose the most robust and leave them. Cut out all other shoots to the ground. Apply 2 cups low acid fertilizer per bush.



#### RASPBERRIES:

After fruiting, remove the canes that just bore the fruit, down to the ground. If necessary, clip the new canes (suckers) to three feet tall. Fertilize in March with a low acid fertilizer, 2 cups per 3 feet of canes.

#### STRAWBERRIES:

After fruiting, narrow bed down to just 2 feet across. It will widen. Fertilize with a 4-6-4 fertilizer in March.

### FOR MORE DETAILED INFO ON GROWING & PRUNING, OUR EXPERT IS:

NOURSE FARMS ([www.noursefarms.com](http://www.noursefarms.com))

- asparagus, horseradish, rhubarb
- blackberries, blueberries, raspberries
- currants, gooseberries, elderberries

# CERTIFIED ORGANIC VEGETABLE PLANTS

**\$4.49 per pack or 3-1/2" pot**  
(unless otherwise marked)

## WHAT DOES ( \_\_\_ days) MEAN?

(Example: IMPERIAL (66 days)- large green heads

Theoretically it is the number of days from seed to harvest, though the important part is showing relative maturity. Like in the cabbages, FARAO (64 days) ripens months before \*DANISH BALLHEAD (100 days).

Planted in the spring, generally speaking:

- 50-60 day varieties are ready to harvest by late May
- 70-80 day crops roughly July
- 90 to 100+ days start to peak in September

Many 50-60 day crops can be seeded in June for fall harvest.

## VEGETABLE CODE:

**patio container varieties highlighted red**

(Example: ARUGULA (40 days)- more nutty)



**healthy = extra disease resistant variety**

(Example: H-19 Little Leaf (58 days)- healthy, stress tolerant..)

**heirloom varieties are marked with (\*)**

(Example: \*BRANDYWINE (78 days)- voted best tasting tom...)

**NASTURTIUM**  
*Fiesta Blend*  
*Tropaeolum majus*

**ANNUAL**  
FULL SUN OR LIGHT SHADE  
Blooms late spring to fall  
10" - 12" tall

**HEIRLOOM**  
An explosion of fiery-colored edible flowers for borders, containers, or a spark of color in your vegetable patch. Use to deter rabbits.

*Botanical INTERESTS*

## SEEDS

arriving mid March

Proud to offer non-genetically engineered, organic certified "BOTANICAL INTEREST" seed:

- herbs
- vegetables
- flowers
- pollinators
- seed blends

## NOT TYPICALLY FOUND ON A DEER'S MENU:

(if only deer could read!)

HERBS:	ORNAMENTALS:	VEGETABLES:
Anise	Baptisia	Artichokes
Chives	Bee Balm	Asparagus
Cilantro	Bleeding Heart	Carrots
Dill	Butterfly Bush	Chiles
Fennel	Butterflyweed	Cucumbers
Horseradish	Catmint	Eggplant
Lavender	Dianthus	Garlic
Lemon Balm	Echinacea	Leeks
Mint	Lantana	Onions
Oregano	Milkweed	Potatoes
Parsley	Mountain Mint	Prickly Pear
Rosemary	Salvia	Pumpkins
Sage	Sedum	Squash
Tarragon	Verbena	Rhubarb
Thyme	Yucca	Tomatoes

## ASPARAGUS ROOTS \$8.99 a gallon

Find a sunny plot and a little time and you will produce a crop that can last 20 years or more. Male asparagus plants are prized for their heavier yields. Noursefarms.com is our authority for growing asparagus & berries.

MILLENIUM- produces an abundance of high quality male spears

## BEANS

Sold as seed & plants

Bean seeds are cost effective sown directly in the ground about May 20th. However, germination is at times sketchy so we offer these plants too.

If you miss picking a few fresh beans, let the shells brown & harvest soup beans 6 weeks later. Unfortunately the purples fade when cooked.

- \*DRAGON LANGERIE (55 days)- purple streaked white, 8" flattened pods
- FORDHOOK 242 LIMA (70 days)- heavy yields/big beans through frost
- GOLD RUSH YELLOW WAX (55 days)- lemon yellow, 5" thin, straight
- \*KENTUCKY WONDER, POLE (65 days)- stringless, fresh or dry soup bean
- PROVIDER (50 days)- 6" classic green beans; biggest yielder; healthy
- ROYAL BURGUNDY (55 days)- 5" deep purple pods turn green, cooked

## BEETS

Sold as seed

Beets love cool weather so seeding around April 20th to May 1st is ideal.

## BROCCOLI

Harvest before flower buds open, cutting the central head at a 45° angle. Side shoots will develop and are harvested throughout the season.

- BELSTAR (66 days)- fresh broccoli spring & beyond due to heat tolerance
- \*DeCICCO (48 days)- revered Italian heirloom; mini heads of broccoli
- PURPLE MAGIC (62 days)- purple domes with violet stems early spring
- SPRING RAAB (60 days)- robust flavor; more bite than broccoli; aka rapini



## BRUSSEL SPROUTS

Pull leaves off bottom third of stalks in August to enhance air flow and expose insects' party place. Harvest 1-1/2" fully developed heads after a fall frost for higher sugar content.

- \*CATSKILL (90 days)- huge, 2" round, green sprouts on strong stalks with many heads
- \*RED BULL (80 days)- retains red-purple color with cooking; sweet, nutty heirloom

## CABBAGE

Harvest full head ideally before it splits, cutting right at the base and keeping the outer 2 or 3 wrapper leaves to protect against bruising.

- CARAFLEX (68 days)- crisp & sweet; lettuce + cabbage flavor= lettuce
- \*DANISH BALLHEAD (95 days)- 7# round heads; sauerkraut & long storage
- FAMOSA (81 days)- 3# blue-green ruffly, Chinese cabbage heads; stir-fry
- FARAO (64 days)- 3# tender, crisp, peppery sweet, split-resisting heads
- \*RUBY PERFECTION (86 days)- purple-red, 3-4#, for late summer/fall slaw

## BEST GARDENING ADVICE?

DO NOT RUSH TO GET VEGETABLES INTO THE GARDEN

1. The ground is often too wet in early spring. Working in wet soil compacts and can ruin soil for this season and beyond!
2. Like many of us, bugs often prefer cooler temps. You often miss a crop of bugs when you plant later than the traditional times. This is especially true for warm crops like tomatoes (which I plant late May) and hot crops like squash (which I often don't get around to until mid June.)



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### CARROTS

Sold as seed only

Seed carrots about 1/2" apart starting April 15th. Thin to an inch apart.

### CAULIFLOWER

Harvest when flowerets just begin to separate and look slightly "ricey."  
Be sure to plant these by late April OR plant in June for a fall garden.

AMETHYST (59 days)- extra early bright purple heads summer & fall  
CLEMENTINE (55 days)- brightest, earliest orange heads, summer or fall  
EARLISNOW (45 days)- white heads ripen before summer's heat  
SONG (42 days)- "Asian green stem-type" with long tender stems for dipping  
VERONICA (78 days)- multi-spiraled, lime green heads with a nutty flavor; (pictured right)



### CELERIAC & CELERY

Fertilize well & water regularly. Amsterdam celery

is just leaves while celeriac is a baseball-sized root. Full stalked varieties require weekly, deep watering.



AMSTERDAM CELERY (see page 6 in herb section)  
CELERIAC, BRILLIANT (100 days)- lift celery-flavored, ugly, 4" creamy, white roots in September (see pic)  
PEPPERMINT STICK (80 days)- striped red & white stalks with full-flavored leaves and stalks  
TANGO (85 days)- non-stringly, crunchy, 20" stalks

### CORN, SWEET

Sold as seed only

Sow 2 seeds, an inch deep, about a garden hoe's width or 9" apart starting May 1st. Stop sowing by June 1st unless you don't mind the worms!

### CUCUMBERS Sold in 3-1/2" pot & seeds

Fertilize at planting and water deeply, weekly. Harvest before cucumbers plump up and yellow for best flavor.

ADAM (60 days)- dense, crisp flesh; bumpy skin = crispier pickles  
GREEN FINGER (60 days)- thin, tender skin; crisp flesh; near seedless  
H-19 LITTLE LEAF (58 days)- healthy, stress tolerant vine; easy to spot  
\*LEMON (65 days)- pick when size of a lemon for yellow, bitterfree fruit  
\*MEXICAN SOUR GHERKIN (67 days)- 1" "watermelons" with citrus hint  
PARISIAN GHERKIN (50 days)- award winning 3" crisp pickles; 18" vine  
\*SUYO LONG (60 days)- 15" Asian, sweet, crisp, twisted cuke; can trellis  
TELEGRAPH (65 days)- 12" thin-skin, English; for trellising; few seeds  
THE GENERAL- (52 days)- best tasting slicer; 8" fruits; high yields

### EGGPLANTS \$4.99/3-1/2" pot

Harvest when skin is smooth and shiny. Over mature fruit will be soft, the skin turns dull and the seeds inside will begin to darken.

\*BLACK BEAUTY (82 days)- classic, plump, 6" pear-shaped Italian \*  
\*CASPER (68 days)- white, 2" x 6" long, mild flesh; doesn't need peeling  
E-TENDER (65 days)- Japanese "water eggplant" intended to be eaten raw. Soft, semi-sweet flesh with apple-like flavor; melts in your mouth  
GAUDI (76 days)- glossy, ebony-colored, 6" pear-shaped on 3' plants  
KERMIT (60 days)- 2" green & white balls; firm flesh for curries (pictured to the right)  
\*LISTADA di GANDIA (85 days)- 8" egg-shaped, violet & cream heirloom; 14" tall bush  
ORIENT EXPRESS (58 days)- plenty of 8" glossy, purple, slender fruits even during cooler summers  
PING TUNG (70 days)- two dozen 12" long fruits per plant; no peeling  
\*PROSPERA (75 days)- 5" purple fruit with pleated, cream-colored top



### GREENS



Check daily and harvest in April or early May before temps rise. Heights and leaf lengths are added as a guide to when they're ready. Most greens prefer the cool weather and can be planted late summer for fall harvest, as a frost sweetens their flavors. All definitely qualify as SUPERFOODS!

ARUGULA, Astro (38 days)- leaves & flowers= spicy/nutty salads & stir-fry  
ARUGULA, Wasabi (40 days)- likes cool temps; adds a wasabi-spicy punch  
\*COLLARDS, Georgia (70 days)- 3' tall; 2' leaf; thrives in heat; from 1880's  
\*KALE, Dinosaur (62 days)- add rustic flavor to soups, stews & grains; 18"  
KALE, Ironman Mix (30 days)- pick at 2" for powerful smoothies & salads  
KALE, Russian White (50 days)- ruffly green with white stems; prefers cool  
MESCLUN MIX (30 days)- frilly mix of crunch lettuces and tangy mustards  
MUSTARD, Wasabini (40 days)- 10" green bush; frilly, tang; easy to grow  
PAC CHOY, Shanghai (45 days)- 6" tall baby pac choy; Asian stir-fry, salad  
SWISS CHARD, Bright Lights (55 days)- glossy green or bronze leaves with gold, pink, orange, purple, red or white stems; strong grower all summer  
WATERCRESS (60 days)- water often; 1/2" round, peppery, sandwich-ready leaves; radish flavor of cousin nasturtium

### HORSERADISH \$5.49 per 3-1/2" pot

Expect years of crops off this hardy perennial super healthy vegetable. Check out: [www.simplyrecipes.com](http://www.simplyrecipes.com) for concise instructions on how to grow, harvest, prepare and store horseradish sauce.

### KOHLRABI

Bulbs go from 1 to 4" in 2 days, starting in June. Eat unpeeled bulbs, raw; sweeter cabbage flavor



KOLIBRI (45 days)- 3" purple bulbs with white inside  
KONAN (43 days)- 3" white globes; try the leaves!  
WINNER (57 days)- 4" Asian, greenish white globes

### LEEKs

Regularly pulling dirt around their stems creates a longer, more usable white portion. Harvest leeks anytime they are 1/2 to 1" in diameter (late August through November) depending on the variety.

BANDIT (100 days)- easy to clean, very thick shaft, winter hardy  
KING RICHARD (75 days)- extra early; pick baby to full-sized by Sept. 1st

### LETTUCE & LETTUCE MIXES

Harvest by cutting at 1-2" above the ground, thereby not harming the growing point & allowing for regrowth. Young leaves taste best, but rinsing them under warm tap water may reduce bitterness if picked late.

\*BUTTERHEAD, ALKINDUS (52 days)- glossy dark red leaves; no bitterness  
\*BUTTERHEAD, MARVEL of 4 SEASONS (55 days)- cranberry red heirloom  
GREEN LEAF, Tropicana (52 days)- crispy, heat-tolerant, green heads  
MIX, Farmer's Market (45 days)- red & green; baby greens; gourmet salads  
MIX, 5 Star Greenhouse (35 days)- leaf & romaine mix for indoors or out  
MIX, Heatwave (55 days)- green & red, leaf & head lettuce; lasts longer  
RED LEAF, New Red Fire (55 days)- ruby red, looseleaf; not bitter all season  
ROMAINE, Bigelow (45 days)- crunchy, green, 6" mini-Romaine; leaf wraps  
\*ROMAINE, Freckles (55 days)- green with crimson speckles; tolerates heat  
\*SUMMER CRISP, ICE QUEEN (60 days)- heat tolerant, 6" head; iceberg sub.  
MARVEL OF 4 SEASONS & PIRAT ROMAINE- in small quantities



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### MELONS, CANTALOUPE Sold in 3-1/2" pot & seeds

Melons require warm soil, nitrogen, calcium (like dolomitic lime) & water. Harvest when the stem gets corky and the leaf closest to the fruit shrivels. These varieties slip off the vine when ripe. Experiment!

- CHARENTAIS (90 days)- 2#, orange-fleshed, juicy, French gourmet melon
- DELICIOUS 51 (75 days)- sweet, creamy, dark orange flesh; strong flavor
- \*HALE'S BEST (86 days)- your grandma's favorite orange cantaloupe
- \*MINNESOTA MIDGET (65 days)- early, 4", sweet orange; compact vine
- \*ROCKY FORD (75 days)- luscious, rich, light green fleshed cantaloupe

### MELONS, WATERMELON Sold in 3-1/2" pot & seeds

See melon instructions.

- \*ALL SWEET (90 days)- super sweet, red flesh, few seeds, juicy, 25#
- \*JUICE BOX (68 days)- plant tight (12" apart) for mini, super sweet melons

### ONION

Dig onions & shallots as the stalks yellow and begin to fall over. Spread out in a single layer under a tree for 2 weeks. Protect from rain & dew.

- \*AILSA CRAIG (105 days)- sweet, large, Spanish, yellow burger topper!
- CIPOLLINI, BIANCA MAGGIO (80 days)- swt., mild, gourmet flavor; white
- GLADSTONE (110 days)- medium-sized, bright white, mildly sweet bulb
- PARADE (70 days)- uniform, upright, slim, white shanks never form bulbs
- \*ROSSI di MILANO (100 days)- superior Italian ruby onion; stores 6 mos.

### PEAS & RADISHES Sold as seed

Peas & radishes love cool weather so seed when dandelions pop!

#### POTATOES: sold by the pound

When dandelions start to turn yellow, it's time to put tubers in a trench, cover with 3" of dirt, and hill up around each plant as it grows until you've got 6" mounds. Dig potatoes (usually starting in July) when bushes turn brown. Early to late season usually isn't more than a month. Cover dug spuds with a cloth to block out light but not ventilation. Toss blemished ones before you store them in a cool, dark spot.



By order of maturity, starting roughly mid July through the end of August:

- RED GOLD (early)- rose skin with deep gold flesh for boiling & steaming
- POMERELLE RUSSET (early)- fluffy mashed, baked or fried; stores well
- YUKON GOLD (early)- yellow & creamy; boil, roast, fry and store; healthy
- TERRA ROSA (mid)- retains rosy, inside & out; even baked, fried or chips
- CAROLA (mid/late)- creamy, yellow, oblong; steam, mash or bake
- FRENCH FINGERLING (mid/late)- SOLD OUT
- MAGIC MOLLY (mid/late)- dark purple skin, near black inside fingerling;
- \*GERMAN BUTTERBALL (late)- oblong yellow favorite; bake, fry or mash

#### COMPANION PLANTING:

has been around for over 4000 years! Whether you like tomatoes by basil for speedy harvests or you're determined to confuse hungry pests, you can't go wrong with these dynamic pairings. For more, read "thespruce.com, The Farmer's Almanac or Carrots Love Tomatoes."

- |                               |                                  |
|-------------------------------|----------------------------------|
| BROCCOLI- potatoes, chamomile | LETTUCE- radishes, mint          |
| CARROTS- onions, marigolds    | MELONS- brus. sprouts, sunflower |
| CUCUMBERS- beans, nasturtium  | PEPPERS- carrots, basil          |
| EGGPLANTS- tomatoes, sage     | SPINACH- lettuce, borage         |
| KALE- peas, cilantro          | TOMATOES- celery, garlic chives  |
| LEEKs- carrots, thyme         | ZUCCHINI- sweet corn, dill       |

### PUMPKINS Sold in 3-1/2" pot & seeds

See "Squash, Winter..." for instructions

- HOWDEN (110 days)- 20#, strong handles, thick walls, orange; 4 carving
- JILL BE LITTLE 100 days)- 4" wide for decor or hollowed out serving dishes
- KAKAI (100 days)- pixelated green stripes over orange; roast edible seeds
- \*NEW ENGLAND PIE (105 days)- 5# fruit; terrific for pies, soups & muffins
- TURK'S TURBAN (95 days)- mushroom-shape; green, orange, silver stripes

### SHALLOTS See onions for instructions

- \*CREME BRULEE (105 days)- iridescent peachy-pink skin; for caramelizing

### SPINACH: True & Malabar

Harvest true spinach leaves in spring or fall when cool, while Malabar is available during the summer's heat.

- SPACE (25 days)- tried & true for all seasons; smooth to semi-crinkled leaf
- MALABAR (70 days)- use like spinach; wild heat loving, 9' summer vine

### SQUASH, SUMMER & ZUCCHINI: 3-1/2" & seeds

Cover with a floating row cover when you transplant, to protect from insects and encourage early harvest. Plastic mulch helps with weeds too. Cut stems when ripe, handle gently and check 2 - 3 times a week.

SUMMER SQUASH-

- WHITE BUSH SCALLOP (50 days)- buttery, nutty-flavored; 3" spaceships
- SUCCESS, STRAIGHTNECK (50 days)- prolific over 3 months; golden

ZUCCHINI-

- \*COSTATA ROMANESCO (52 days)- 1/2 the yield, 2x the flavor green zuke
- DARK GREEN (50 days)- dark green, straight, bountiful zukes on bushes

### SQUASH, WINTER & LUFFA GOURD

Start checking (pick one and roast it) for ripeness as the stem browns and weakens, and the color deepens (usually about late September.) Squashes should be cured warm (80°) and stored cooler (50°). Check often in storage.

- \*ACORN, Starry Knight (95 days)- speckled; remains sweet thru January
- BUTTERNUT, Brulee (92 days)- early, single-sized, rich, savory; stores
- \*DELICATA, Honey Boat (100 days)- sweetest! 9", yellow & green stripes
- HUBBARD, Red Kuri (92 days)- "Orange Hokkaido," 4-7# tear drop shaped
- KABOCHA, Sweet Jade (95 days)- personal-sized for soup bowls; stores well
- KABOCHA, Winter Sweet (100 days)- sweet, flaky, orange flesh; ages well
- LUFFA SPONGE (130 days)- need long season heat; huge vines; dry & peel
- \*SPAGHETTI (88 days)- bake, scrape and form sweet, nutty noodles

#### SWEET POTATOES: \$4.99 per 3-1/2" pot

ready late May

Dig when vines brown and flatten in September. Knock off the dirt, place in 90% humidity & 90°, for 2 weeks. Store until late winter.

### TOMATILLO: \$4.99 per 3-1/2" pot

Place a tarp around the plant before tomatillos ripen.

As papery husks dry, they begin to drop. Even if you forget a tarp, the husks keep them clean. Peel off husks, roast the tomatillo and add to salsa.



- GRANDE RIO VERDE (82 days)- large, apple-green globes on short plants
- \*DeMILPA (70 days)- 1" blushed purple Mexican fruits; stores for a month
- GOLDIE (75 days)- gold, tropical fruits; delicious dipped in chocolate!
- PINEAPPLE (70 days)- 1" green-yellow; subtle pineapple flavor

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## PEPPERS: Harvest when fruit ripens, usually August & September

### BELL- FOR FRESH, SAUTEED, STUFFING; NO HEAT

- \*CALIFORNIA WONDER (70 days)- classic green maturing red; all-purpose
- \*CANDY CANE CHOCOLATE CHERRY (70 days)- striped leaves & mini-bells
- \*CUPID (75 days)- early, 2" red bells; super sweet; lunch box treat
- \*GOLDEN CALWONDER (78 days)- big bells matures golden-orange
- \*ORANGE KING (90 days)- Broad-blocky, thick-walled gorgeously orange
- \*KING of the NORTH (72 days)- reliable for short, cooler summers; 4" bells
- \*VIOLET (72 days)- 4" pastel violet, super fruity bells; salads, pizza topper

### SWEET or ETHNIC- the few with heat are marked orange

- \*BANANA SWEET (72 days)- 7" yellow to red, **mild heat**; pickled or fresh
- \*CARMEN (72 days)- best tasting Italian frying, corno di toro chile; 6" long
- \*GIANT MARCONI (63 days)- thick-walled, 8"; super sweet, smoky; roast
- \*HOLY MOLE (85 days)- 8", thin, chocolate fruits for mole sauce; **mild**
- \*ITALIAN ROASTER (85 days)- 8", **mild heat** for salad or grilling; yields well
- \*PAPRIKA, Feher Ozon (80 days)- 5" Hungarian; turns white to orange to red; **mild**
- \*PEPPERONCINI (62 days)- **mild**, wrinkled Italian type, 1 x 5"; for pickling
- \*PIMENTO, ROUND of HUNGARY (75 days)- 3", ribbed, thick walls; stuffing
- \*PIMENTO, SWEET L (95 days)- 3" red; thick for stuffing or salad; **mild**
- \*PIZZA (80 days)- 4" cone-shaped, thick walls; **mild** zest for all pizza lovers
- \*SHISHITO (75 DAYS)- 4" Japanese frying, roasting or grilling pepper; **mild**

## CHILES- ROUGHLY RANKED FROM MEDIUM TO SUPER HOT!

### medium heat: (range from 1000 to 6000+ scoville units)

- \*ANCHO TRIDENT (85 days)- 7" dark green-red, mild chiles; improved Ancho
- \*ANCHO (68 days)- 4-6", heart shaped traditional Ancho; mild to medium
- \*ANAHEIM, Numex Joe Parker (75 days)- 7" chiles; tolerates cooler temps
- \*CAYENNE, Arapaho (70 days)- early, 8", thick walled, bright red; for salsa
- \*JALAPENO, Early (75 days)- sausage shaped "devils" for pickling & drying
- \*CAYENNE RAJAH (75 days)- 6" abundant, bright red fruit;

### hot heat: (roughly 10,000 to 25,000+ scoville units)

- \*HUNGARIAN HOT WAX (67 days)- hot, 4" long; for salads, frying, canning
- \*SERRANO, Tampiqueno (84 days)- citrus-flavored 3" spicy chile for sauces
- \*FISH (90 days)- 2" striped green, orange & brown; flavors crabs & oysters
- \*LEMON DROP (100 days)- terrifically hot, 2-1/2", citrusy, Peruvian import

### terrifically hot: (roughly 40,000 to 70,000 scoville units)

- \*AJI AMARILLO (85 days)- spicy, sweet & fruity; vibrant yellow; fresh or dry

## VOLCANO CHILES

**\$5.49 per 3-1/2" pot**

Disclaimer: if you burn your eyeballs, face, hands, mouth or any other body part, it's your own fool fault for buying these demonic chiles. Limited quantities. as they are equally devilish at germinating!

PEPPER X currently holds the title as the world's hottest pepper. This fiery chili was cultivated by the Pucker butt Pepper Company, (that's not a typo) located in South Carolina, USA. We will NOT be selling this satanic mutant.

### (diabolically hot: roughly 100,000 to 1,641,183 scoville heat units= SHU)

- \*THAI DRAGON (70 days)- 3" fruity, red, chile; for Asian dishes ; 100,000
- \*JAMAICAN SCOTCH BONNET (90 days)- 2" red, bonnets; 200,000 SHU
- \*HABANERO (100 days)- 2" orange; lava with fruity, citrus notes 255,000
- \*GHOST: (85 days)- heirloom variety from India; aka "bhut jolokia"; 1 mil.
- \*CAROLINA REAPER (105 days)- world's hottest chile from 2013 to 2023

## TOMATOES:

Most are indeterminate, meaning tall vines that fruit all season and need staking. Exceptions, are noted with a "D" for **determinate**, translating to usually compact vines, (good for large pots) and a shorter fruiting season. I still stake them, in a pot or in the ground. It's just healthier.

varieties compact enough for containers or no staking required in red  
"healthy" = refers to an extra disease resistant variety  
heirloom varieties are marked with (\*)  
reference to degree of heat highlighted in orange

### EARLY SEASON- GET A HEAD START ON YOUR NEIGHBOR

- \*FIREWORKS (60 days/D)- extra early, red, delicious beefsteak; compact
- \*RUBEE DAWN (60 days)- 3" deep red, tangy, smooth fruits; resists disease
- \*SUNRISE SAUCE (57 d/D)- low maintenance, orange paste for containers
- \*VALENTINE (55 days)- heavy yields of red, meaty grape/cherry tomatoes

### CHERRY- EASIEST SALAD ADDITION EVER

- \*BLACK CHERRY (64 days)- almost black, round fruit with heirloom taste
- \*FANTASTICO (60 days/D)- 1/2 oz grape in long clusters, high yields, for pots
- \*INDIGO CHERRY DROPS (71 days)- dark purple, anthocyanin-rich cherries
- \*MATT'S WILD CHERRY (60 days)- early, crazy yields, true tomato flavor
- \*PRINCIPE BORGHESI (72 days/D)- Italian, 2 oz. grape for drying; few seeds
- \*SUN GOLD (57 days)- heavy yielder of bite-sized, gold, thin skinned fruit
- \*SUN SUGAR (72 days)- 4x more vit. A than red cherries; thin, orange skin
- \*YELLOW PEAR (70 days)- huge, **healthy** vines; best right out in the garden

### PASTE or PLUM- THICK FOR SAUCES

- \*AMISH PASTE (80 days)- Mark declares best flavor of all pastes; **healthy**
- \*BLUE BEECH (82 days)- sausage-sized heirloom brought from Italy ~ WWII
- \*CATHY'S- favorite heirloom tomato from our staff member Cathy's family
- \*OPALKA (85 days)- prized, meaty, Vit. C-rich fruit; robust vine; heirloom
- \*BRAN MARZANO (80 days)- ruby red, 4 oz., few seeds, easy to peel; sauce
- \*SPECKLED ROMAN (85 days)- 4" long, orange streaks; thick, meaty flesh

### SLICERS- NOT HUGE, BUT JUICY & TASTY

- \*ARKANSAS TRAVELLER (90 days)- pink, creamy, mild flavor, 6 oz., smooth
- \*CELEBRITY PLUS (78 days)- all the flavor of "Celebrity" with disease resist.
- \*GOLDEN JUBILEE (72 days)- mild, meaty, low acid, gold-orange, few seeds
- \*GREEN ZEBRA (70 days)- ripens gold-green with green stripes; **healthy**
- \*JAPANESE TRIFELE (75 days)- 5 oz., burgundy with green shoulder, pear
- \*MOUNTAIN MERIT (75 days)- multi-purpose slicer; best disease resistance
- \*ROSE de BERNE (75 days)- Swiss heirloom tops the taste charts; balanced
- \*SWEETIE SEEDLESS (65 days/D)- a few seeds; 7 oz. orange-red, juicy
- \*VALENCIA (76 days)- sunny, orange, meaty, full flavor, few seeds

### BEEFSTEAK-TYPE- BIG, BEEFY, SANDWICH SLABS

- \*BEEFSTEAK (70 days)- old-fashioned tomato flavor; up to 2 pound tomato
- \*BLACK KRIM (80 days)- bold, smoky, 1#, deep brown tomato from Russia
- \*BRANDYWINE (78 days)- voted best tasting tomato ("Org. Garden." mag.)
- \*DR. WYCHES YELLOW (75 days)- golden, meaty, rich-flavored, 1#, low acid
- \*GERMAN JOHNSON (78 days)- big yield; huge, meaty, pink/yellow; low acid
- \*GIANT OXHEART (90 days)- meaty, 1-2#, heart-shaped, pink, thick; few seeds
- \*ITALIAN HEIRLOOM (75 days)- huge, 1#, meaty tomato; sauce or slicing
- \*MORTGAGE LIFTER (95 days)- a farmer paid off his mortgage selling these
- \*PINEAPPLE HAWAIIAN (85 days)- yellow with red streaks, huge 28 oz, fruity
- \*PRUDENS PURPLE (67 days)- crimson, creamy flesh; but not mealy slicer