


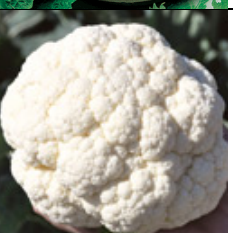
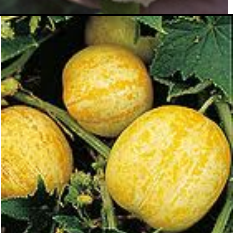





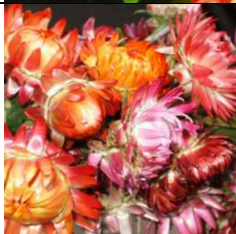
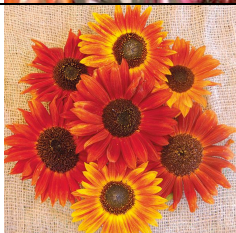
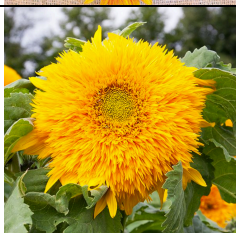
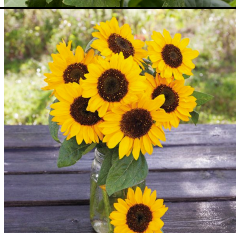
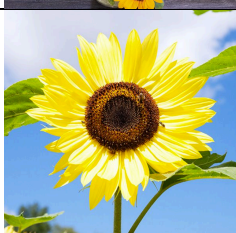
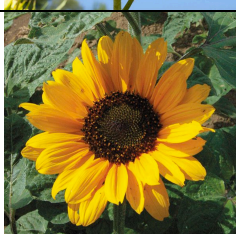


2020 Organic Garden Plants

Item #	Name	Photo	Description
Brassica: 01	Broccoli, De Cicco, (48 days)		Italian heirloom known for tender stalks and mild flavor. An excellent choice for the home gardener. De Cicco is a reliable, multi-cut variety which produces a compact, 3-4" bluish-green central head followed by a prolific set of side spears. Variable maturity results in a long harvest period for both central heads and side spears. Slotted for spring or fall production.
Brassica: 02	Cabbage, Early Jersey Wakefield, (63 days)		This classic early cabbage originated in England in the early 1800s, was first grown in America in 1840, perfected by a German truck gardener in northern New Jersey and released by Peter Henderson in 1868. Henderson in 1902 asserted that "it was more largely grown than all other first early cabbages combined" and called it an "old reliable always to be depended upon for its uniformity in earliness and crop." Anne Elder considers it a great fall cabbage as well. Wakefield's compact medium 2-3 lb heads are distinctively pointy. The pyramidal shape with sparse outside foliage permits close spacing. Tender flavorful waxy-looking Wakefield has stood the test of the ages and is still prized by home and market gardeners. Shows some variation in our lot grow-outs.
Brassica: 03	Cabbage, Blues Chinese Cabbage (52 days)		Good bolt resistance, disease resistance and taste in this napa type. Flavor is relatively pungent. Suitable for planting early spring through July. Moderate tolerance to virus, DM, ALTS, BSR.
Brassica: 04	Cauliflower, Charming Snow (60 days)		Our first early cauliflower. Its short white stems bear compact 1-2 lb uniform round firm white tight heads with fine beads. Though seeded as late as July 8, these were already heading for Donna Dyrek by the first of September. <i>Note: Heads not as dense or substantial as the maincrop varieties</i>
Cucumber: 01	Lemon, 68 days		Beloved by salad 3" fruits shaped somewhat like lemons. Color evolves from pale greenish yellow Very crisp and sweet; never gets bitter and one of the best.
Cucumber: 02	Marketmore 76 (65 days)		Despite subsequent introductions, Marketmore 76 remains the most widely-planted open-pollinated slicing cuke in the US. The 8-9" dark green fruits stay green and mild-tasting even under heat stress. Multiple disease resistances keep plants vigorous and highly productive across a long picking season. Shows good resistance to Angular Leaf Spot and Anthracnose in our trials.
Eggplant: 01	Rosita Rosa Bianca (88 days)		Alan LePage calls it "the best eggplant in the universe," with a creamy consistency and delicate flavor. Gorgeous fruits, white with lavender streaking down the side, can command a premium in gourmet markets. Rosa is plump, 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, LePage's highest-yielding eggplant. Rosa needs to be coddled, particularly in the northern half of New England.




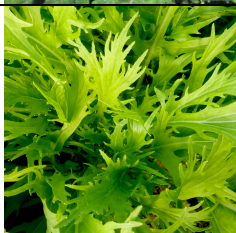





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Item #	Name	Photo	Description
Flowers: 01	Nasturtium, Tall Climbing Mix (65 days)		Tall trailing mix to 4-6' in red, orange, gold and exquisite bicolor shades. The red blossoms have a spicier taste than those of lighter colors. Plants will spread and fill in a huge space but having no tendrils cannot, strictly speaking, climb. The most prolific blossom set of any of the nasturtiums we have tried.
Flowers: 02	Strawflower, Monstrosum Mix		Hot pink, light pink, white, gold and deep rose. The freeblooming strawflower is good for border color and excellent for drying. Monstrosum varieties grow 30-40" tall, have 2-2½" fully double flowers.
Flowers: 03	Sunflower, Autumn Beauty		An explosion of 4-6" flowers in the rich colors of fall. Flowers seem to glow in an array of gold, bronze, orange and scarlet tones with lots of bicolors. Well-branched tall plants with numerous flowers over a long season. Good bird food selection with lots of oil-rich seeds. Food for birds and bees. Tall 7' plants
Flowers: 04	Sunflower, Goldy Double		Large, fully double and fuzzy blooms soft enough to cuddle with. Multi-branching plants have numerous bright yellow, eye catching pompom-like flowers adored by children and just about everyone else. Will bloom longer than any other type; highly vigorous and productive. Attracts bees. 5-6' tall
Flowers: 05	Sunflower, Hella Sonnenblume		A stunning dwarf sunflower for bouquets! Lovely 4" diameter gold-petaled blooms are incredibly uniform on sturdy 12" stems. Cute, undeniably dwarf plants reach only 3.5' in height, but from the main stalk each produces an abundance of long, ruler-straight stems perfect for cutting. Easy to harvest with long vase life - an instant stand-out in our 2015 trials! From our friends at Swiss biodynamic seed company. Superb cut flower, 2-3' tall
Flowers: 06	Sunflower, Lemon Queen		Buttery pale-yellow petals contrast nicely with a wide brown center. This well-known variety has one large main flower followed by smaller, branching secondary flowers of excellent quality. Each flower has a long stem and holds well in bouquets. Plants bloom for a long period of time. Excellent cut flower, Attracts bees, 5-7' tall
Flowers: 07	Sunflower, Soraya		Vigorous variety loaded with rich orange-gold single 4-6" blooms on sturdy stalks. Mahogany brown centers and plenty of branching for up to 25 blooms per plant on 18" long stems. The first sunflower to win an AAS award; holds up exceptionally well as a cut flower. 1,700 seeds/oz. Superb cut flower, 6' tall


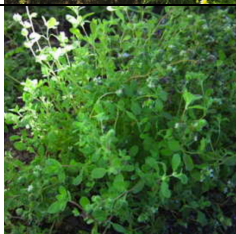
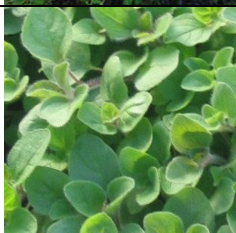



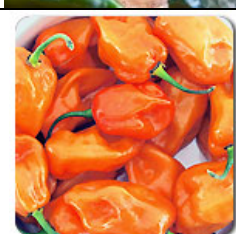


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Item #	Name	Photo	Description
Flowers: 08	Sunflower, Teddy Bear		Loads of big, golden yellow, puffy-looking blooms. Great selection for a kids' garden! Sturdy, dwarf plants have an upright habit. Teddy Bear is nice for cutting and equally nice for a colorful garden border. Suitable for containers. Good container variety, 2-3' tall
Flowers: 09	Sunflower, Velvet Queen		Deep velvety crimson blooms accented with traces of yellow around a black center. Foliage is distinct and attractive and the plants are free branching, bearing lots of 5-6" blooms that are lovely for cutting. A chic and sophisticated sunflower for cut-flower connoisseurs. Great cut flower, Attracts bees, 5' tall
Greens: Cooking 01	Kale, Red Russian (60 days)		Called Buda Kale by Fearing Burr in 1863, Ragged Jack by Vilmorin-Andrieux in 1885, and Communist Kale in 2006 by workers at Darthia Farm in Gouldsboro, Maine. Russian traders brought this Siberian heirloom to Canada in the 19th century. It has undergone a rousing revival in recent years. Vigorous edible landscape plant 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; otherwise wilts quickly. Red and purple veining changes to dark green when cooked.
Greens: Cooking 02	Mizuna (40 days)		Recommended for northland salad enthusiasts, this vigorous heirloom Japanese mustard produces slender white stalks with deeply cut and fringed dark green leaves, not at all pungent. One planting could suffice for full season production if watered in dry spells and kept cut. Many will prefer to make three or more succession plantings because the young leaves are the most tender. "Wonderful minced on garlic popcorn," suggests Anne Elder. Biennial. Essential in mild mesclun. MCCO-certified.
Herbs: 01	Basil, Genovese (68 days)		A favorite for authentic Italian basil flavor and appearance. Tall and relatively slow to bolt with large, dark green leaves about 3" long. Ht. 24-30".
Herbs: 02	Basil, Mrs. Burns Lemon (64 days)		Chosen for its intense lemony fragrance. Medium-sized bright green leaves. Heirloom variety grown for 60 years in southeastern New Mexico, first offered commercially by Native Seeds/Search, has now achieved nationwide fame.
Herbs: 03	Basil, Purple Ruffles (85 days)		Deep purple plants with serrated and crinkled leaves for striking visual contrast in the herb garden. Imparts attractive color to basil vinegars. Not a vigorous grower in our climate but will reach a height of 18" in peak summer heat. Some plants will have green foliage and in some the green will be mixed with purple.








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Item #	Name	Photo	Description
Herbs: 04	Chamomile		One of the most widely known herbs, powerful yet gentle, long used to promote relaxation. Calms nerves, soothes the stomach and irritated skin. Mild sedating properties help insomnia, pain and colic. The flowers have high essential oil content, rich in chamazulene, a powerful anti-inflammatory agent with a wonderful aroma.
Herbs: 05	Marjoram, Sweet (80-95 days)		Grown as an annual in the North. 1' plant with grey-green rounded leaves of enchanting sweet fragrance. Cut often to prevent flowering. Use fresh or dried. Adds flavor to soups, stews and stuffings. Subject to damping off; do not overwater. Likes well-drained dry soil.
Herbs: 06	Oregano, Greek		The true culinary herb for Greek and Italian cooking. Low-growing perennial with fragrant dull green and purple leaves and white flowers. Start indoors in spring for best results.
Herbs: 07	Parsley, Italian Flat Leaf (78 days)		Introduced by 1807. Plain in appearance but fancy in taste, this celery-leaf variety is the best-flavored variety. Excellent for dried parsley. If grown in the greenhouse, aphid control is easier due to its wide straight leaves. Less cold-hardy than curly-types
Herbs: 08	Thyme, German		Creeping 10-12" mat-forming perennial brings depth of flavor to soups, gravies, casseroles. Said to calm the nerves, soothe headaches. As good in salad dressings as it is in sore-throat remedies. Bees love its short lavender flower spikes. Likes well-drained light dry alkaline soil. Its fine root system makes thyme difficult to move around the garden.
Pepper, Chili: 01	Ancho / Pablano, 65 days		These relatively mild hot peppers, known as Poblano when green and Ancho when dried, are used for roasting, stuffing, making chile powder and sauces, especially the classic <i>mole</i> . An extremely productive selection for northern market growers or home gardeners serious about having plenty of peppers for table and processing. Large uniform glossy dark green 3-lobed horn-shaped fruits (3½-5" long x 2½" wide) mature to a deep brick red on sturdy bushy 3' plants that resist lodging and keep the heavy fruit set off the ground. The flesh is thick and mildly hot with that mouth-watering distinctive Poblano flavor, sweet and savory. Won instant popularity with our customers. 2,000 Scoville units. Resistant to BLS and TMV.
Pepper, Chili: 02	Habanero (80 days green, 100 orange)		Typical habanero with bonnet shape and a gorgeous shiny bright orange color. Uniformity and productivity is top notch, producing loads of perfect peppers. Plants are tall, multi-branching and hardy to ensure maturity in cooler climates like the Northeast. A true stand-out, and improved variety. SHU - 210,000 (Capsicum chinense)










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Item #	Name	Photo	Description
Pepper, Chili:03	Hungarian Hot Wax (59 days)		A long banana-shaped waxy pepper used for frying, stuffing, or as colorful pickled peppers. Ripens from pale yellow to deep golden orange to cherry red. Can be harvested at various maturities. Heat varies among strains; Strain is medium, but others can be very hot. SHU - 10,000
Pepper, Chili:04	Jalapeno (72 days)		The classic salsa chile. Hot 1 1/2— 2 in. thick-walled peppers are usually harvested green, but can be left to mature to red. (A chipotle pepper is a smoked red jalapeño.) A teaspoon of jalapeno vinegar is excellent seasoning for bean soups. Jalapeños filled with cream cheese and fried are a Southern specialty.
Pepper, Sweet: 01	Apple (80 days)		Looking more like a lipstick than an apple, these shiny 4" fruits are elongated, with wide shoulders narrowing to a point, and fairly flat, like an ancho. Irresistibly appealing even before the ripe fruity sweetness touches your tongue. When we judge peppers at Common Ground Fair these red beauties always stand out. Delicious fresh and also roasted, they are reliably productive in our cool northern summers and pretty much guaranteed to fully ripen. Dependable and problem free on 2' plants.
Pepper, Sweet: 02	Baby Cheese (65 days)		Also known as Golden Delicious Apple Pepper. From Hungary, a Fedco introduction to the U.S. Wini Noyes says a good choice "for the pepper-challenged" to grow. Cheese peppers are flattened and filled with a soft sweet mild core. Shaped like 3" Rouge Vif d'Étampes pumpkins, the squat thick-walled 4 oz fruits were unlike anything we'd ever tried. I couldn't stop eating these delicious summertime treats out of hand. Traditionally they are pickled whole after ripening from white to yellow to red.
Pepper, Sweet: 03	Gilboa (82 days)		Our favorite blocky bright orange bell pepper. 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 by the Hazera youth association in Israel, it does amazingly well in the North. Ripened in Zone 4 Hartland, Maine, around the first of September. And organic, too!
Pepper, Sweet: 04	King of the North (70 days)		Reliable variety for short seasons. King of the North is known for being able to produce good sized peppers even in northern states, where the growing seasons are shorter. Plants are upright and strong, supporting heavy yields of 3-4" fruits that turn green to glossy red. King of the North is one of the earliest-maturing, blocky, thick-walled sweet bell peppers you will find. A winner every time!
Pepper, Sweet: 05	Purple Beauty (70 days)		Sturdy compact plants are loaded down with large 4-lobed, thick-walled meaty fruits. Tender crisp texture, mild sweet flavor. Holds in the purple stage for some time, before ripening to a deep purple-red. Developed through the dehybridization of Purple Belle.










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Item #	Name	Photo	Description
Tomatillo: 01	Purple Blush (68 days)		The more we observed its lush production of large 2"+ fruits on sprawling 5' plants. Everyone who tasted them used words like 'sweet,' 'fruity,' 'yummy,' which explains why we switched from Verde Puebla. Roast them with pumpkin seeds and hot pepper, then grind together with spices for a delicious and nutritionally dense repast. The fruits blush purple where they are kissed by the sun.
Tomato Cherry: 01	Black Cherry (75 days)		Two-bite cherries with the dusky color and complex flavor typical of the best black tomatoes. At the Fair I ate two, from different growers, that were absolutely delicious—juicy and tasty—and completely won me over. Somewhat late for a cherry tomato, plants grow rugged and beautiful, fruit ripens slowly and individually until frost, but worth the wait. Seems to tolerate the usual tomato diseases but fruits will crack readily in rainy weather. Will store for a short time if not cracked. Yum, I like these almost as much as black cherries!
Tomato Cherry: 02	Gardener's Delight (68 days)		Also known as Sugar Lump, and of German origin, but not an heirloom as we once believed. Introduced by Ernst Benary in 1950-51. A parent of the famous hybrid Sweet 100. Produces the kind of rich sweet deep red 1"+ cherries that you will want to pop into your mouth in profusion while you bask in the garden sunshine. The large plants need staking and will bear till frost.
Tomato Cherry: 03	Gardener's Sweetheart (62 days)		These Sweethearts, borne on trusses, each with 6-8 bright red miniature heart-shaped fruits with a nipple on the end, came from a chance cross in master seed saver Will Bonsall's greenhouse. They belie one of my great tomato prejudices, that a tough-skinned tomato can never harbor a deep rich flavor inside. Because they will keep seemingly forever on the vine, the trick is to wait to harvest until they are deep red—they'll keep getting sweeter and reach full flavor. Only then are they truly satisfying. This mating of juicy flavorful but crack-prone Gardener's Delight with determinate paste tomato Royal Chico (good solids, dry pulpy flesh, tough skin and indifferent flavor) combines most of Delight's richness with some of Chico's toughness. Firm, hard fruits average 15-16g and don't fall apart or crack under any circumstances. Bring them inside, they will likely keep for weeks. Ideal in shish kabob, they probably would also make a superb tomato sauce if one has the patience.
Tomato Cherry: 04	Red Pear (70 days)		Unique pear shape. Couple with Yellow Pear for a complimentary display. Plants put out high yields of perfect pear-shaped tomatoes and keep producing right up until frost. Fruits average 3/4 oz each. Indeterminate.
Tomato Cherry: 05	Yellow Pear (70 days)		Yellow pear-shaped fruits are similar in shape and size to Red Pear, with a slightly more tart flavor. Mix for a complimenting display of colors. Thick skinned and crack resistant. Fruits average 3/4 oz each. Indeterminate
Tomato Paste: 01	San Marzano (80 days)		Classic Italian variety is an excellent, all-around tomato for paste, puree, or canning. Prized for its firm pulp, low seed count and easily removed skin. Medium-sized fruits are slightly larger than Roma but smaller than Gilbertie or Amish. Well-known rich tomato flavor when cooked down. Resists cracking and holds well both on the vine and in storage. Heavy yields.









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Item #	Name	Photo	Description
Tomato Slicing: 01	Aunt Ruby's German Green (85 days)		Oblate 12–16 oz. fruits blush lightly yellow and develop an amber-pink tinge on the blossom end when ripe. Watch closely and don't allow them to get too soft before picking. The green flesh of this beefsteak is faintly marbled with pink. Flavor sweet and tart, rich and spicy. The central large tomatoes are the best. Originally from Ruby Arnold's German immigrant grandfather, introduced in the 1993 Seed Savers Exchange Yearbook by Bill Minkey of Darien, WI. Recently nominated to Slow Food's Ark of Taste. OT-certified.
Tomato Slicing: 02	Cherokee Purple (77 days)		No list of the best-tasting heirloom tomatoes would be complete without Cherokee Purple, an unusual variety 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. Their real attraction is their rich taste, which has been described as "sweet rich juicy winey," "delicious sweet," and "rich Brandywine flavor" by aficionados maintaining it in the Seed Savers Exchange. Ranks in my top five for flavor. Expect some concentric cracking.
Tomato Slicing: 03	Cosmonaut Volkov (65 days)		A superb home garden variety with good commercial possibilities. Always good and occasionally sublime (the best two tomatoes I've ever eaten were Cosmonauts from different gardens in different years), Cosmonaut delivers the true tomato taste. And it is early, usually ripening quantities of deep red slightly flattened 8–12 oz. globes at the beginning of August when tomato craving is at its peak. Even in cold summers, it will produce dependably by mid-August. What makes Cosmonaut so special? In a word, the juice: sweet, rich and full-bodied. Cosmonaut was named for the Russian explorer who fell through space. From Dnepropetrovsk in the Ukraine, brought to America by the Seed Savers Exchange. No new seed. 1.28 lb. of carryover seed germinated at 84%.
Tomato Slicing: 04	Garden Peach (71 days)		For well over a century savvy gardeners have brought Peach's little fruits indoors before frost to keep for several weeks. Doreen Mundie says these are also wonderful dried. 2 oz yellow fruits blush pink when ripe and have thin fuzzy skins somewhat like peaches. Relatively early, prolific, soft-skinned, juicy and very sweet. Light fruity taste is not what you'd expect in a tomato. Burpee in 1893 called it "delicate, melting in the mouth like a grape." Amy Goldman places its 1890 origins with plant breeder Elbert S. Carman, owner and editor of The Rural New-Yorker. It was introduced as a novelty in Hallock & Son's (of Queens) 1890 catalog.
Tomato Slicing: 05	German Johnson (80 days)		An old heirloom probably from Virginia or North Carolina. This large regular-leaf plant, one of the parents of Mortgage Lifter, is known for its copious yields of pink meaty fruits often exceeding 1 lb., mild with more than a touch of sweetness. OT-certified.
Tomato Slicing: 06	Glacier (55 days)		Our earliest variety with good tomato flavor, winning all early season taste tests. Produces high yields of medium-sized orange-red saladette tomatoes. Sets fruit at 24" tall and keeps producing all season long. Great for the small garden or containers. Potato-leaf foliage. Semi-determinate, Good container variety, 2-3 oz. Disease Resistance Key: R: Rust
Tomato Slicing: 07	Goldie (90 days)		Considered synonymous with Dixie Golden Giant. Though reputed to be over 150 years old, Goldie was introduced commercially in 1977 by Gleckner's Seedsmen. I rate it as the best of all orange tomatoes, impressive for delivering its rich flavor with an extraordinary velvety texture. Deep orange beefsteak fruits average 16–20 oz. Very productive. Will catface under cold and/or excessively wet conditions. Several people who grew our Heirloom Mix reported that Goldie was their favorite.



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Item #	Name	Photo	Description
Tomato Slicing: 08	Indigo Apple (70 days)		Beautiful and early variety with fruits that turn shiny black in the sun. Rich in the powerful antioxidant anthocyanin, these large, stunning fruits offer mild, aromatic tomato flavor improved by full ripening from shiny black to matte purple. Resists cracking and sunscald, with some resistance to late blight. Bred by Brad Gates using an original cross made by PKS Heirlooms in Copemish, MI., Indeterminate, 4-6 oz
Tomato Slicing: 09	Pink Boar (75 days)		Gorgeous wine-colored fruits with metallic green striping on vigorous vines. Strong plants loaded with rich, sweet juicy fruits perfect for slicing in salads or as an hors d'oeuvre with basil and mozzarella. Deep pink skin is stunning with contrasting olive stripes and luscious deep red flesh. An irresistible treat for chefs and farmers markets! From the Wild Boar series; bred by famer/breeder Brad Gates. Offers great performance in the challenging climates of northern CA. Indeterminate, 2-4 oz
Tomato Slicing: 10	Rose de Berne (80 days)		This French émigré could be considered the Brandywine of continental Europe. Like Brandywine, has many strains, and is widely considered in France, Germany and Switzerland to be the best-flavored tomato. Only medium-sized yet delivers the robust flavor of the bigger types. It bested some formidable competition in our trials—including June Pink, Gulf State Market and the celebrated Eva Purple Ball with a rich sweetness the others couldn't match. I found myself enjoying one juicy 5 oz. translucent smooth pink fruit after another globes are perfectly round, the soft skins not excessively fragile and the color and size very attractive. Louie Pulver reports these survived the 2009 late blight through repeated sprayings of copper and milk and #8850 Serenade. OEFFA, CO-certified
Tomato Slicing: 11	Rutgers (75 days)		Two varieties are called Rutgers. We sell the original strain of this famous New Jersey tomato, developed by Campbell's Soup Co. in 1928 as a cross between Marglobe and JTD. When Rutgers University "refined" the variety in 1943, they took out some of the vininess but also some of the flavor. Our taste tests confirm that the original indeterminate strain is better. Long considered an outstanding slicing, cooking and canning tomato, the medium-sized 5-8 oz. unblemished deep oblate fruits with rich red interior and pleasing texture have that great old-time flavor.
Tomato Slicing: 12	Yellow Brandywine (82 days)		A most unusual beast in the tomato menagerie, this zebra starts out green with dark green stripes, softening and blushing yellow when it ripens. It might have remained a mere curiosity, but for its delicious sweet rich flavor. 4-5 oz. small-medium fruits are emerald green inside. Perfect exteriors hold up under adverse conditions and don't crack. Now commonly found in upscale markets. Developed by Tom Wagner of Tater Mater Seeds in 1985. Kent Whealy ranks it in his top ten tomatoes.
Tomato Slicing: 13	Zebra (77 days)		A most unusual beast in the tomato menagerie, this zebra starts out green with darker green stripes, softening and blushing yellow and apricot when it ripens. It might have remained a mere curiosity, but for its delicious sweet rich flavor. 4-5 oz small-medium fruits are emerald green inside. Perfect exteriors hold up under adverse conditions and don't crack. Now commonly found in upscale markets. Sometimes incorrectly shows up on lists of heirloom tomatoes, but was developed by Tom Wagner of Tater Mater Seeds in 1985 from four heirlooms. Kent Whealy ranks it in his top ten tomatoes.