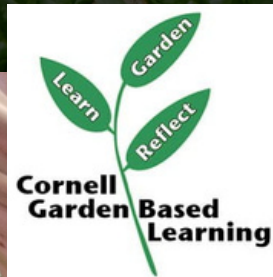


Vegetable Varieties for NY Gardeners



a catalog of community science-selected varieties



produced by Cornell Garden-Based Learning

Land

For more information, visit the
Cornell University and
Indigenous Dispossession
Website



Acknowledgement

Cornell University is located on the traditional homelands of the Gayog̃hó:nq̃ (the Cayuga Nation). The Gayog̃hó:nq̃ are members of the Haudenosaunee Confederacy, an alliance of six sovereign Nations with a historic and contemporary presence on this land. The Confederacy precedes the establishment of Cornell University, New York state, and the United States of America. We acknowledge the painful history of Gayog̃hó:nq̃ dispossession, and honor the ongoing connection of Gayog̃hó:nq̃ people, past and present, to these lands and waters.

This land acknowledgment has been reviewed and approved by the traditional Gayog̃hó:nq̃ leadership.

In addition to the Gayog̃hó:nq̃ land acknowledgment but separate from it, the American Indian and Indigenous Studies Program (AIISP) faculty would like to emphasize: Cornell's founding was enabled in the course of a national genocide by the sale of almost one million acres of stolen Indian land under the Morrill Act of 1862. To date the university has neither officially acknowledged its complicity in this theft nor has it offered any form of restitution to the hundreds of Native communities impacted.

Why is this important?

Cornell's campus and all of the land it operates on, including research farms and experimental stations, is on land that was stolen from Indigenous Nations through the Morrill Act. The creation of Cornell was part of a national genocide of the original inhabitants of this country. Indigenous Peoples successfully made many agricultural advancements while not exploiting the natural resources of their environment. Indigenous Peoples continue to manage and protect the vast majority of our planet's biodiversity. Many modern methods of sustainable agriculture, e.g., permaculture, were based on Indigenous knowledge, often without credit. It is our responsibility to acknowledge this painful history and work towards righting historic injustices.

Extension (and gardening) is for EVERYONE

The Vegetable Variety for Gardeners website (<http://vegvariety.cce.cornell.edu/>) was created over a decade ago so that gardeners across the country, but especially in New York, could compile and share their ratings on what they grew in their gardens. One of the most exciting parts of gardening is browsing through seed catalogs in the winter and spring, which served as the inspiration behind this project. The varieties, tips, and, tricks that have been collected over the years (see page 5 for more details) on the website have been translated into this favorite format for flora fanatics.

In the half-century since their first inception, Master Gardener programs nationwide have been instrumental in disseminating research-based horticultural information to the public. When people immigrate to New York, our chilly climate is often different from the home countries of these New Americans (immigrants). As the ethnic diversity of the United States, especially New York State, increases, it is imperative that Master Gardener programs engage with new audiences in culturally appropriate ways. Extension programs often lack the knowledge or resources on how novel crops may perform in New York, hindering their ability to effectively serve everyone in the state.

Turning Over a New Leaf

Variety trials and demonstrations are core aspects of Master Gardener programs. In recent years, Cornell Cooperative Extension has shifted the focus of the Vegetable Variety Trial Gardens (VVTG) to feature prominent crops and/or varieties from specific geographic areas, including Latin America/the Caribbean and East Asia. By having Master Gardener groups across New York's 27 counties trial these selected varieties, we can 1) crowdsource growing tips in various climates, 2) introduce potentially unfamiliar crops and cultures they originate from to a wider audience, and 3) create a more inclusive Master Gardener program that better serves New York's diverse population.

To all of the gardeners who have asked how we use the information you have dutifully collected each summer, this catalog is for you. Because of your work, we are able to share what gardeners across the state are choosing to grow and how those varieties performed. YOU are making gardening information more accessible to everyone in the Empire State. This one-of-a-kind catalog has information on taste, yield, and how easy to grow a variety is so that New Yorkers can make informed decisions that support their gardening goals. The Vegetable Varieties for Gardeners website is open to everyone, so there may be information for other states available and this catalog may be of some assistance to gardeners in similar climates. Contact your local Cornell Cooperative Extension office for ways to get involved.



[Link to Vegetable Varieties Trial Gardens](https://gardening.cals.cornell.edu/adult-programs/vvtg/)

<https://gardening.cals.cornell.edu/adult-programs/vvtg/>

[Learn how to become a Master Gardener](https://gardening.cals.cornell.edu/cornell-cooperative-extension-master-gardener-volunteer-program/)

<https://gardening.cals.cornell.edu/cornell-cooperative-extension-master-gardener-volunteer-program/>



Creating and Using this Catalog

This catalog was created using the reviews from the Vegetable Varieties for Gardeners (VfG) website (<http://vegvariety.cce.cornell.edu/>). Anyone in the country can grow a crop and rate it on the website. Using *only* data from New York State gardeners, the highest (overall) ranking, tried and true crops were compiled into this catalog. Only varieties with an overall rating averaging 4 Stars or higher *and* had at least 4 reviewers were included. This is by no means a comprehensive list of every variety (or even crop) that is or can be grown in New York. The more people who participate in this project(see Step 4), the more information we will have and can recommend more varieties.

1) BROWSE THE CATALOG OR VFVG WEBSITE

Use these resources to find the right crop variety to suit your needs. If you find a variety in another catalog, you can check these resources to see how it might perform well in NY.

2) PURCHASE YOUR SEEDS

After you find what you want to grow, it's time to order seeds. Not every seed company or garden center will carry every variety, so where and how you source your seeds is up to you. Check your local CCE office to see if any local seed swaps are taking place.

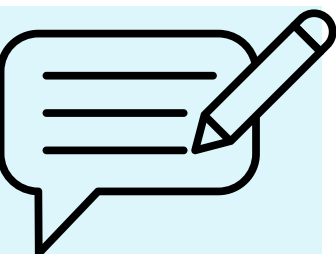
3) TIME TO GARDEN

Once the weather warms (check your local CCE website for recommended planting dates), sow your seeds. Take notes on how your crops perform throughout the season, paying special attention to taste, yield, and how easy it was to grow.

4) RATE YOUR VARIETIES (vegvariety.cce.cornell.edu)

The information in this catalog was made possible by gardeners like you! Rating a variety that is not yet on our website makes it easier for others to learn about it.

Ranking current varieties helps us learn how they are adapting to a changing climate.



WHAT'S IN THIS CATALOG?

seed
saving
info

Crops grown in NYS
tips
tricks
quotes

10+
years
of
data

190+ Crops
40+ Varieties

1750+ Reviews
by NYS Gardeners

4 Ranking Metrics
overall,
taste,
yield, ease

Centers of
Origin

I WANT TO.....

**FIND GROWING GUIDES FOR HERBS, VEGETABLES,
OR FLOWERS**

<http://www.gardening.cornell.edu/homegardening/>



**LEARN MORE ABOUT CORNELL GARDEN-BASED
LEARNING/ FOOD GARDENING**

<https://gardening.cals.cornell.edu/garden-guidance/foodgarden/>

**RATE OR LOOK UP VARIETIES ON THE VEGETABLE
VARIETIES FOR GARDENERS WEBSITE**

<http://vegvariety.cce.cornell.edu>



LEARN WHERE I CAN TEST MY SOIL

<https://gardening.cals.cornell.edu/garden-guidance/healthysoil/>

FIND MY USDA HARDINESS ZONE

<https://planthardiness.ars.usda.gov/>



FIND MY LOCAL COOPERATIVE EXTENSION OFFICE

<https://cals.cornell.edu/cornell-cooperative-extension/local-offices>

FIND RESOURCES ON SAVING SEEDS

TROUBLESHOOT PESTS, WEEDS, OR DISEASE

<https://gardening.cals.cornell.edu/garden-guidance/troubleshooting/>
<https://www.vegetables.cornell.edu/pest-management/disease-factsheets/>



general

<http://idl.entomology.cornell.edu/factsheets/>

insect ID



**disease ID
(formerly
VegetableMD)**



Are you new to gardening or just trying to find more growing information? These are links to some helpful resources for gardeners.

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Scan to listen to our podcast episode on selecting seed varieties!

<https://cals.cornell.edu/news/2023/03/sowing-seeds-success-tips-smart-seed-selection>

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CALLALOO (AMARANTH GREENS)

AMARANTH GREENS (CALLALOO)

AMARANTHUS VIRIDIS

Amaranthaceae

Origin: Africa



Callaloo is one of the most popular greens in the Caribbean and Jamaica. It is different from the amaranth varieties that are grown for grain. This crop was first domesticated in West Africa and is now an important part of Caribbean culture. It is an important ingredient in the national dishes of Trinidad and Tobago and Dominica. It is commonly cooked with crops like okra and water spinach.

CALLALOO (AMARANTH GREENS) ★★★★★

open-pollinated; 30 days; 12"x12" (3.85) 13 reviews



Smooth, bright, tender leaves that can be steamed lightly or even eaten raw. Young stems are tender enough to steam, and mature stems have a light, fluffy pith that tastes and feels similar to summer squash. Callaloo, the dish, originates in West Africa. The plant, a type of amaranth grown for its greens, was domesticated in Africa and the Americas, and it is cherished in many parts of the Caribbean. Not only is it rich in flavor and nutrition, it is an extremely resilient, self-sufficient, and prolific crop, making it an ideal superfood. There are a number of different variations of callaloo: there are "wild" type low growing ones with dark green, hairy leaves, there are plants with flushes of pink in the leaves, and there are upright, smooth, bright plants, which are what we offer here. Some people use other plants for this dish, such as taro leaves or water spinach. Many people season the leaves with onion, garlic, and hot pepper and serve it with saltfish, breadfruit, or boiled green plantain. It is extremely popular in our largely Caribbean neighborhood of East New York.

Taste (3.3/5)



Yield(3.8/5)



Ease (3.9/5)



Not a Weed! While callaloo is in the same family (and looks like) many weeds, don't pull it out!

OCIMUM BASILICUM L.

Lamiaceae (Mint Family).

Origin: India, tropical Africa and Southeast Asia

BASIL

Known as the "King of Herbs," there is a reason basil is the star of pesto, infused oils, potpourri, and other dishes. Its genus name comes from the Greek word for fragrant/to smell and there is speculation that the species name derives from the Greek word "basileus," which means king. Basil has many uses outside of the kitchen: as a symbol of love (Italy), to ward off flies and evil spirits (Britain), repel scorpions (Northeast Africa and Iran), make royal perfumes (France), and is sacred to several Hindu gods (India). The Romans believed basil was the antidote to basilisk (mythical snake-like creature) venom, likely because of its similarity to the Latin word for basilisk, "basiliscus."



PROSPERA PREMIUM F1 ★★★★★



hybrid; 70 days; 12"x12" (4.3/5) 13 reviews

This Genovese type basil has 3" long glossy, dark green leaves.

Taste (4.2/5) Yield(4.4/5) Ease (4.5/5)
★★★★☆ ★★★★★☆ ★★★★★★



EVERLEAF OR EVERLEAF GENOVESE ★★★★★



open-pollinated; 30-74 days; 12"x12" (4.3/5) 9 reviews

Compact, columnar plant produces 2 to 3" long, glossy and cupped leaves. Slower to flower than other varieties by up to 8 weeks. Bred for season-long performance and continual harvesting. Best for leaf/tip harvest. Harvesting for bunches is not recommended as compact growth makes bunching difficult. Good for garden or containers.

Some disease resistance to Fusarium wilt and downy mildew.

Taste (4.2/5) Yield(3.9/5) Ease (4.3/5)
★★★★☆ ★★★★★☆ ★★★★★☆

"This basil did very well during our 2 months of drought conditions in July-August and also during the unending rain after that."

EMERALD TOWERS ★★★★★



open-pollinated; 42-56 days; 12"x12" (4.0/5) 12 reviews

Impressive columnar plants reach 2-3' tall and are highly branched with short internodes. Plants flower up to 12 weeks later than standard basil, yielding high harvest potential of dark glossy foliage with traditional Genovese flavor. Suited for plant sales and container, in-ground, and hydroponic growing.

Taste (4.0/5) Yield(3.8/5) Ease (4.1/5)
★★★★☆ ★★★★★☆ ★★★★★☆



"Wow! No small herb garden should be without this one. Tremendous germination when sown indoors. The plant withstood all our crazy weather this year. Grow tall and compact. Minimal slug damage early on. Provided multiple pinching offs. Not as large leaves as other basil, but very healthy and uniform leaves that made great pesto, tomato salad, & sauce."



GENOVESE OR PERFUMED BASIL ★★★★★☆ **BASIL**

open-pollinated; 60-90 days; 12"x12"; (3.7/5)

Uniform, 24-inch plants with 2-inch, dark green, savoyed leaves. Spicy scent and taste. Slow to bolt.



11 reviews

Taste (3.7/5)

Yield(3.5/5)

Ease (3.5/5)



In French, basil is sometimes called "l'herbe royale" or 'the royal herb.'



PURPLE RUFFLES ★★★★★☆



open-pollinated; 80-85 days; 12"x12"; (3.6/5) 18 reviews

Bushy, 16- to 24-inch plants with dark purple, serrated, crinkled leaves and purple stems. Small percent of plants may have green leaves. 1987 All American Selection.

Taste (3.4/5)

Yield(3.3/5)

Ease (3.8/5)



BEETS

BETA VULGARIS SUBSP. VULGARIS

Amaranthaceae(Chenopod Family)

Origin: Middle East

Beets were first grown by the Ancient Egyptians, Greeks, and Romans for their nutritious leaves. It is believed that the Romans were the ones who started growing beets to harvest their taproot. Beets can be eaten raw, roasted, boiled, or even pickled. Table beets are different from sugar beets, which are used to produce sugar in areas where sugar cane cannot grow.

Cornell Natural Dye Garden



Beets "bleed" rich juices when they are cut. This makes beets prized for making natural dyes that can be used on everything from textiles to frosting. If you are interested in learning more about plants that can be used to make natural dyes, check out the Cornell Natural Dye garden!





UW Madison

CHIOGGIA ★★★★★☆



BEETS

heirloom; 55 days (3.7/5) 22 reviews

OTHER NAMES: Candystripe, Bassano, Barbietola de Chioggia
Early, flattish-round beet with light red skin and concentric pink and white rings inside. Tops are green with pink-striped stems. Loses color when cooked.

Taste (3.8/5) Yield(3.6/5) Ease (3.8/5)
★★★★☆ ★★★★★☆ ★★★★★☆



Harris Seeds

DETROIT DARK RED ★★★★★☆



heirloom; 58-63 days (4.3/5) 16 reviews

Nearly uniform, smooth, globe-shaped, deep-red roots up to 3" across. Green tops with maroon tinge. Stores well.

Taste (4.5/5) Yield(4.2/5) Ease (4.4/5)
★★★★★ ★★★★★☆ ★★★★★☆

"It's hard to get excited about beets, but I've had consistent good results with this variety for the last 8 years. They're good fresh, but most go to my mother-in-law for pickling, and thats where they really shine. They're very easy to grow, only needing thinning and 2 or 3 weedings."



Harris Seeds

TOUCHSTONE GOLD ★★★★★☆



open-pollinated; 55 days (4.3/5) 15 reviews

Specialty beet. Plants with green leaves and petioles produce smooth, round roots with golden interior. Do not "bleed" like typical beets and taste less "earthy."

Taste (4.3/5) Yield(3.9/5) Ease (4.1/5)
★★★★☆ ★★★★★☆ ★★★★★☆



BULL'S BLOOD ★★★★★☆



heirloom; 30-60 days (3.8/5) 10 reviews

Dual purpose. Round, red, small, uniform, sweet candy-striped roots. Delicious, attractive, glossy reddish-purple tops ready for harvest in 35 days. Produces deep red dye.

Taste (3.8/5) Yield(3.8/5) Ease (4.2/5)
★★★★☆ ★★★★★☆ ★★★★★☆



RED ACE ★★★★★☆



hybrid; 50-54 days (3.7/5) 10 reviews

Detroit short top type with vigorous early growth. Dark red, extremely smooth exterior and deep red interior with no zoning. Erect green tops with some red tinges. Resistant to heat and bolting. High disease tolerance.

Taste (3.6/5) Yield(3.3/5) Ease (3.6/5)
★★★★☆ ★★★★★☆☆ ★★★★★☆



GOLDEN ★★★★★

heirloom; 55 days (3.6/5) 9 reviews



BEETS

Orange-yellow root with yellow-stemmed, green tops used in salads when small. Do not "bleed" like typical beets and can be used fresh, cooked, or pickled. Taste (3.0/5) Yield(3.0/5) Ease (3.8/5)
★★★★☆ ★★★★★ ☆★★★★



EARLY WONDER ★★★★★☆



open-pollinated; 45-50 days (3.9/5) 8 reviews

OTHER NAMES: Early Wonder Tall Top

Round, red, slightly flattened, early roots with tall, red-veined, purple tops. Does not get as "woody" as other beet varieties.

Taste (3.9/5) Yield(3.9/5) Ease (4.1/5)
★★★★☆ ★★★★★ ☆★★★★



MERLIN ★★★★★☆



hybrid; 55 days (3.7/5) 7 reviews

Early maturing hybrid produces round red beets with high sugar content. Drought and downy mildew tolerant.

Taste (3.1/5) Yield(2.4/5) Ease (2.6/5)
★★★★☆ ★★☆☆☆☆ ★★★★★☆



KESTREL (OR KESTRAL) ★★★★★☆



hybrid; 53 days (4.2/5) 5 reviews

Dark red, rounded, roots harvested for smooth baby beets or full size with small crown and no zoning. Use for early bunching. Bright green 12- to 13-inch tops are semi-glossy. Tolerant of downy mildew, powdery mildew, bolting, cercospora, rhizoctonia.

Taste (3.6/5) Yield(3.4/5) Ease (4.0/5)
★★★★☆ ★★★★★ ☆★★★★

BIRDS. BEETS. BATTLE GARDEN PESTS.

"The American Kestrel (*Falco sparverius*) is a robin-sized falcon whose population is declining across NY and the USA. Nest boxes can help boost Kestrel populations and be part of an integrated pest management plan. Kestrels hunt many small birds, which can damage orchard crops like cherries and apples, as well as insects.

Nest Box Tips:

- Do not place a box if you will be unable to maintain it.
- Remove European Starling (*Sturnus vulgaris*) nests.
- Kestrels need open-habitat to hunt. Try and have an acre of open fields within 60ft of a hunting perch (tree, telephone pole, etc.)
- Place nests 10-30ft off the ground, facing southeast.
- Scan to access nest box designs from the Cornell Lab of Ornithology.



The leaves that come attached to the tops of beets are edible too, but often get thrown away. Beet greens are high in antioxidants and vitamins with a taste and texture that is similar to spinach, swiss chard, and kale. They can be enjoyed raw in salads or smoothies or cooked. One of our favorite ways to enjoy them is with this take on Ethiopian gomen wat that was created by our friend Michał Matejczuk.



Chef's Tips

allowing this to sit overnight, allowing the flavors to come through, is HIGHLY recommended

serve with red lentils (misir wat), over rice, and/or chickpea stew (shiro wat)

DIRECTIONS

- Preheat oven to 450F.
 - Wash beet tops and rinse with cold water (twice; important step to remove sandy sediment)
 - Separate the leaves and the stems from each batch. Set aside the leaves.
 - Trim and medium-dice the stems. Move stems to a large bowl and season with salt, pepper, and olive oil.
 - Add the stems onto a baking tray, and place into oven until roasted [~15-20 mins] .
-
- While stems are roasting, in a large pot, heat olive oil and add all of the seasonings/spices
 - Once fragrant (~5mins), add ginger, onion, and garlic. Cook until softened (~5mins)
 - Deglaze with apple cider vinegar, and reduce until most of the liquid has evaporated.
 - Stir in beet leaves and roasted stems. Add vegetable stock.
 - Cook on medium heat until leaves have softened, and much of the liquid has been absorbed.
 - Adjust seasonings---salt, pepper, and lemon juice
 - [Optional, add in cayenne pepper or smoked paprika]

INGREDIENTS

3-4lbs beet tops, stems and leaves separated

salt & black pepper
olive oil

1/2 cup olive oil, or ghee (preferred)
2 T coriander, powder
2 T cumin, powder
2 T coriander, powder
2 T paprika, powder
1 tsp fennel seeds, whole seeds
5 cinnamon sticks, whole
5 bay leaves
1 tsp chili flakes

4-inch ginger, minced
3-4 onions, medium, julienned
5 cloves garlic, minced

1/4 cup apple cider vinegar
1 cup vegetable stock
1/2 lemon, juiced
salt & black pepper

BEANS (BUSH)

Fabaceae (Legume Family)
Origin: Mexico/Peru

There is nothing uncommon about the common bean! Grown as a protein source in Mesoamerica for over 7,000 years, beans have become a staple ingredient in cuisines throughout the globe. Kidney beans, black beans, pinto beans, navy beans, and many others are all the same species: *Phaseolus vulgaris*. Bush beans do not need to be trellised (like pole beans) and mature at the same time, rather than gradually like pole beans. Pole beans will grow bigger and yield more, but bush beans are great for containers and small gardens. Both bush and pole beans form symbiotic relationships with rhizobacteria that allow them to make their own fertilizer via nitrogen fixation.



MASAI ★★★★★



3 reviews

open-pollinated; 47 days; 12" x 12"; (4.7/5)
Bush green bean with 12-inch plants bearing 4-inch pods. Good for containers. Resistant to bacterial brown spot, common bean mosaic and curly top virus.

Taste (4.7/5) Yield(4.3/5) Ease (4.3/5)
★★★★★ ★★★★★☆ ★★★★★☆

JADE ★★★★★

4 reviews



open-pollinated; 53-57 days; 12" x 12"; (4.6/5)
Bush green bean with upright plants bearing straight, slender 6- to 7-inch, deep-green pods with pale-green beans. Tolerant of heat and cold. Resistant to bean mosaic virus (race 15), common bean mosaic, curly top virus and rust. Stress and heat tolerant

Taste (4.4/5) Yield(4.2/5) Ease (4.6/5)
★★★★☆ ★★★★★☆ ★★★★★★

PROVIDER ★★★★★

12 reviews



open-pollinated; 50 days; 12" x 12"; (4.5/5)
Bush green bean with 18-inch plants bearing 5 1/2- to 6-inch smooth, round, green pods with purple beans. Freezes well. Strong rooted. Resistant to bean mosaic virus (race 15), common bean mosaic, downy mildew and powdery mildew. About 50 days to maturity.

Taste (4.4/5) Yield(3.4/5) Ease (4.8/5)
★★★★☆ ★★★★★☆ ★★★★★★



Scan for growing guide

"I've tried a number of varieties over the past 30+ years, but have found nothing but consistency with Provider. Often get an extra picking after I thought they were done. Best eating when pencil thickness. Good for freezing as well."

HARRIS SEEDS



LEWIS BUSH ★★★★★☆

12 reviews



BEANS

open-pollinated; 53 days; 12" x 12"; (4.3/5)

Upright plants produce 5 1/2" beans that are straight and smooth and have slow seed development. Taste (4.6/5) Yield(3.7/5) Ease (4.2/5)

★★★★★

★★★★★☆☆

★★★★★☆☆



JACOB'S CATTLE ★★★★★☆

open-pollinated; 83 days; 12" x 12"; (4.3/5)

OTHER NAMES: Trout Bean, Coach Dog, Dalamatian Bean, Anasazi
24" plants bear white, kidney-shaped beans speckled with maroon.

Also used for fresh shell beans. Taste (4.7/5) Yield(3.7/5) Ease (4.7/5)

★★★★★

★★★★★☆☆

★★★★★☆☆



3 reviews



ROC D'OR ★★★★★☆

open-pollinated; 55-60 days; 12" x 12"; (4.3/5)

Early, round-podded, yellow snap bean. Taste (4.3/5) Yield(4.7/5) Ease (4.7/5)

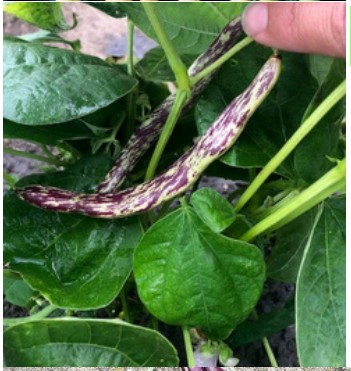
★★★★★☆☆

★★★★★☆☆

★★★★★☆☆



17 reviews



DRAGON TONGUE ★★★★★☆

heirloom; 55-60 days; 12" x 12"; (3.8/5)

OTHER NAMES: Dragon Langerie, Merville de Piemonte, Meraviglia del Piemonte

Bush yellow (wax) bean use snap or shelled. Dutch strain with stringless, flat, 5-8", greenish-yellow pods with purple tiger stripes that turn green when cooked. Seeds are purple-blue with blue stripes.

Taste (4.0/5) Yield(3.9/5) Ease (4.2/5)

★★★★★☆☆

★★★★★☆☆

★★★★★☆☆



14 reviews



ROYAL PURPLE BURGUNDY ★★★★★☆

open-pollinated; 51-55 days; 12" x 12"; (3.6/5)

OTHER NAMES: Royal Burgundy, Royalty Purple Pod, Royalty Purple Podded

Bush purple bean with 5- to 6-inch purple pods that turn bright-green when cooked. Erect plants have dark-green foliage with a tinge of purple on stems and petioles. Plants do well in cool soil. Resistant to common bean mosaic. Taste (3.6/5) Yield(3.6/5) Ease (4.1/5)

★★★★★☆☆

★★★★★☆☆

★★★★★☆☆

POLE BEANS NEED A TRELLIS

BEANS (POLE)

PHASEOLUS VULGARIS

Fabaceae (Legume Family)

Origin: Mexico/Peru



SEED SAVERS EXCHANGE

CHEROKEE TRAIL OF TEARS ★★★★★★

heirloom; 85 days; 12" x 12"; (5/5)

OTHER NAMES: Cherokee Black
Pole dry and snap bean. Plants bear 6-inch green pods with purple overlay and shiny, jet-black seeds. "Gassy" bean

Taste (5/5)

Yield(5/5)

Ease (5/5)

★★★★★☆☆

★★★★★☆☆

★★★★★☆☆

3 reviews



HIGH MOWING SEEDS

FRUITION SEEDS

HIGH MOWING SEEDS

HIGH MOWING SEEDS

TRUELOVE SEEDS

RATTLESNAKE ★★★★★

heirloom; 65-85 days; 12" x 12"; (4.8/5)

Pole green bean bearing 7- to 10-inch, dark-green pods with purple streaks and tan beans with dark stripes. Excellent for freezing.

Drought tolerant. Not well-adapted for northern climates.

Taste (5/5) Yield(4.5/5) Ease (4.2/5) 4 reviews

★★★★★ ★★★★★ ★★★★★☆



BEANS

TRIONFO VIOLETTO ★★★★★☆

heirloom; 60-72 days; 12" x 12"; (4.3/5)

OTHER NAMES: Trinfo, Purple Trionfo Violetto

Southern European variety with 7 inch, slender, oval-rounded pods with brown beans. Pods turn green when cooked.

Taste (4.5/5) Yield(4.1/5) Ease (4.3/5)

★★★★★ ★★★★★☆ ★★★★★☆



13 reviews

SEYCHELLES ★★★★★☆

open-pollinated; 55 days; 12" x 12"; (4.0/5)

Plant has vigorous dark green vines. Plant matures to a height of 7' to 9'. Pods are about 6". Can be grown in a container. Disease resistant.

2017 All American Selection.

Taste (4.2/5) Yield(3.9/5) Ease (4.1/5)

★★★★★☆ ★★★★★☆ ★★★★★☆



12 reviews

ROMANO ★★★★★☆

open-pollinated; 60-70 days; 12" x 12"; (4.0/5)

OTHER NAMES: Romano Snap Pole, Romano Pole

Italian-type green/Romano bean with medium-green, stringless, flat pods. Taste (4.3/5) Yield(5/5) Ease (4.7/5)

★★★★★☆ ★★★★★★ ★★★★★★



3 reviews

NORTHEASTER ★★★★★☆

open-pollinated; 55-56 days; 12" x 12"; (3.8/5)

Dutch pole green bean with flat, stringless, 8x.75" pods w/ white beans.

Taste (3.9/5) Yield(4.0/5) Ease (4.1/5)

★★★★★☆ ★★★★★☆ ★★★★★☆



13 reviews

FORTEX ★★★★★☆

open-pollinated; 60 days; 12" x 12"; (3.7/5)

Pole green/French filet bean with round, stringless, 7-11" dark-green pods stay tender after walnut-brown beans enlarge. Anthracnose and common bean mosaic resistance. Taste (3.6/5) Yield(3.6/5) Ease (3.6/5)

22 reviews



HAUDENOSAUNEE SKUNK BEAN ★★★★★☆

open-pollinated; 85 days; 12" x 12"; (3.5/5)

Selected and saved by the indigenous Haudenosaunee (Iroquois) people for countless generations. It is also identified an Abenaki native bean. Strong climbers can top an 8" trellis and are highly productive as well as among the earliest dry beans to mature. 10 reviews

Taste (2.9/5) Yield(3.3/5) Ease (3.6/5)

★★★★☆ ★★★★★☆ ★★★★★☆



SCARLET RUNNER ★★★★★☆

14 reviews

**BROCCOLI**

open-pollinated; 65-115 days; 12" x 12"; (3.7/5) 14 reviews
Ornamental -looking runner bean with 8- to 12-foot vines bearing edible, red blossoms and 12- to 16-inch, flat pods with mottled purple and black seeds. Can be used for snap, shell or dry. 65d fresh, 115 dry. Attracts hummingbirds.

Taste (3.5/5)

Yield(3.4/5)

Ease (3.9/5)

**GARDEN TIP: ATTRACT HUMMINGBIRDS**

Hummingbirds are mainly attracted to red, but many hummingbird feeders have yellow flowers on them. Painting them red can make your feeders more attractive to hummingbirds and reduce how many bees are at the feeder.

**BROCCOLI****BRASSICA OLERACEA VAR. ITALICA**Brassicaceae(Mustard Family).Origin: Mediterranean (Italy).

The tree looking veggie has a *tree-riffic* taste, even though it gets a bad rap amongst many children nationwide. The name comes from the Latin word 'brachium,' which means to branch. Broccoli started to spread out of Italy to France and Britain in the 1500-1700s and did not become widely grown in the United States until the 1920s. When you eat this crop, you are actually eating hundreds of immature flowers. Broccoli stems and leaves are also edible, making them a delicious way to reduce food waste!

**PACKMAN** ◀◀◀◀◀

hybrid; 50-73 days; 12" x 12"; (4.5/5)

Extra early, producing 6- to 10-inch-wide, solid, flat-topped, dark blue-green head. Spring or fall crop. Good side-shoot production after harvesting main head. May "button up" (produce very small heads) under stress.

Taste (4.2/5)

Yield(5/5)

Ease (5/5)

4 reviews



"The main plants were wonderful, but the side shoots are the real treat. They are tender and sweet. The broccoli are still bearing veggies as of Nov 14 after several frosts in the 20's. I love this plant and will put more in next year. It was especially nice with nasturtiums planted in the garden as they started to overgrow a bit -- a charming site, and kept some of the bugs to a minimum. Packman is great eaten raw and also steams up nicely. We blanch it and pack in vacuum sealed plastic bags in the freezer for winter."

4 reviews

GREEN GOLIATH ★★★★★

heirloom; 50-73 days; 12" x 12"; (4.5/5)

Large, tight-budded, blue-green heads produce many small side shoots. Great side shoots eaten cooked or raw.

Taste (4.0/5)

Yield(4.8/5)

Ease (4.8/5)



"Easy starting and maintenance, with the volume of sideshoot mini-heads almost equaling the Main head. Don't choose this variety if you get tired of picking. A Maximum Output Veggie!"

CABBAGE

BRASSICA OLERACEA

VAR. CAPITATA

Brassicaceae (Mustard Family)

CABBAGE-CARROTS

Origin: Western Europe



SCAN FOR GROWING GUIDE

We hope that the gorgeous green and radiant reds that cabbage comes in makes you head over heels for them too! Having been cultivated for over 3,000 years, cabbage takes its name from various words for "head" (Celts-Slavic, Old French, Latin). Cabbage can be eaten fresh, cooked, or fermented (think sauerkraut), and was even used to prevent sailors from getting scurvy.



GONZALES OR GONZALES BABY ★★★★★



hybrid; 55-60 days; 18" x 18"; (5/5)

4 reviews

Extra early, producing 6- to 10-inch-wide, solid, flat-topped, dark blue-green head. Spring or fall crop. Good side-shoot production after harvesting main head. May "button up" (produce very small heads) under stress.

Taste (4.8/5)

Yield(5/5)

Ease (5/5)



"The perfect size for smaller families, and makes a solid white head that holds well in the field/fridge."

DAUCUS CAROTA

Apiaceae (Umbelliferae)

Origin: Iran/Afghanistan

SCAN FOR GROWING GUIDE



CARROTS

Orange you glad that this is one of those crops that comes in many colors-orange, purple, red, yellow, white. Carrots were domesticated over 1,000 years ago from wild carrots, which are white, in Persia (modern-day Iran and Afghanistan). Carrots were originally grown for their leafy greens and aromatic greens. Now we primarily eat the taproot and leave the aromatics to other plants in this family like parsley, cilantro, fennel, dill, and cumin. Since carrots were historically white, they were often synonymous with parsnips. Carrot tops are still edible can be easily sauteed or turned into pesto! Carrots are packed with nutrients, but the story about them helping people see (unless they have a vitamin A deficit) was started by the British Royal Airforce during World War II to cover up their new radar-technology.



BOLERO ★★★★★



hybrid; 56-75 days; 3" x 3"; (4.5/5)

11 reviews

Early- to main-season. 7- to 8-inch, uniform, thick, smooth, slightly tapered, blunt-ended, bright-orange roots. Good for juice. Excellent storage. Big upright tops are resistant to alternaria and cercospora. Resistant to alternaria leaf blight, cercospora and powdery mildew.

Taste (4.5/5)

Yield(4.5/5)

Ease (4.5/5)





FRUITION SEEDS

COSMIC PURPLE ★★★★★☆



7 reviews

CARROTS

open-pollinated; 70 days; 3"x3"; (4.3/5)

Main-season specialty carrot. 6- to 7-inch, deep purple-skinned roots with orange interior and sweet, spicy flavor. The interior color ranges from solid orange to orange with a yellow core.

Taste (4.0/5) Yield(3.7/5) Ease (4.4/5)

★★★★★☆☆ ★★★★★☆☆ ★★★★★☆☆



HARRIS SEEDS

PURPLE HAZE ★★★★★☆



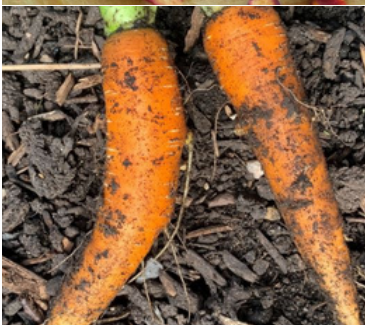
16 reviews

hybrid; 70 days; 3"x3"; (4.1/5)

Main season, imperator-shaped, purple carrot. Upright, 14- to 16-inch plants produce smooth, 10- to 12-inch roots taper to a point w/orange center. Loses purple color when cooked. 2006 All America Selection. Bolting tolerant.

Taste (4.1/5) Yield(3.6/5) Ease (3.8/5)

★★★★★☆☆ ★★★★★☆☆ ★★★★★☆☆



FUERTE ★★★★★☆



10 reviews

hybrid; 65 days; 3"x3"; (3.7/5)

A mid early Nantes type that grows well here in the winter. Nice shape and excellent flavor. Vigorous plant. One of the best orange types that I have grown, More uniform and productive than Envy.

Taste (3.7/5) Yield(3.5/5) Ease (3.6/5)

★★★★★☆☆ ★★★★★☆☆ ★★★★★☆☆



BAKERCREEK

AMARILLO YELLOW ★★★★★☆



10 reviews

heirloom; 75 days; 3"x3"; (3.6/5)

Specialty variety. Plants produce tapered, large-shouldered lemon-yellow 8 inch roots with strong tops.

Taste (2.9/5) Yield(4.0/5) Ease (4.0/5)

★★★★☆☆ ★★★★★☆☆ ★★★★★☆☆



HARRIS SEEDS

WHITE SATIN ★★★★★☆



10 reviews

hybrid; 65-70 days; 3"x3"; (3.7/5)

Main-season white specialty carrot. Plants produce 8", straight, smooth creamy-white roots with 1-inch green shoulders when mature.

Taste (2.4/5) Yield(4.4/5) Ease (4.3/5)

Apiaceae (Umbelliferae) ★★☆☆☆☆ ★★★★★☆☆ ★★★★★☆☆

Origin: Southern Europe (Italy)

CORIANDRUM SATIVUM

CILANTRO/CORIANDER

Most people around the world refer to this crop as coriander, called cilantro in Spanish. Cilantro is a prominent herb in Mexican cuisine, making this the preferred name in the United States. Cilantro was grown around India and China for thousands of years before making it to the Americas via the Spaniards. Often, cilantro refers to the edible, aromatic leaves of the plant and coriander refers to the seeds, which find their home in many spice cabinets. In India, many people use "dhania" to make this distinction. Some people despise this plant because they claim it tastes like soap. Believe them! There is a "soap gene" that causes this response in some individuals.



CRUISER ★★★★★



CILANTRO/CORRIANDER

hybrid; 50-55 days:120-150d(seed) ; 12"x12"; (4.3/5) 6 reviews
Uniform, compact plants with vigorous, upright habit & continuous supply of glossy, dark green, leaves. Large leaves and sturdy stems make it an ideal bunching variety. Grows well in containers. Resistant to bolting. Stockier and more upright than Calypso.

Taste (4.8/5) Yield(4.7/5) Ease (4.7/5)
★★★★★ ★★★★★ ★★★★★



CALYPSO ★★★★★☆



open-pollinated; 50-55days: 85-105d(seed); 12"x12"; (4.0/5)
Full-bulky plants with high leaf yield. Slow to bolt.

Taste (4.5/5) Yield(3.8/5) Ease (4.0/5)
★★★★★ ★★★★★☆ ★★★★★☆



SANTO ★★★★★☆



open-pollinated; 45days: 90-105d(seed); 12"x12"; (3.9/5)
18-24" tall with celery-like, deep-green leaves. Fast-growing but extra slow to bolt. Grown for aromatic seeds and meat seasoning.

Taste (3.5/5) Yield(4.0/5) Ease (3.9/5)
★★★★☆ ★★★★★☆ ★★★★★☆

SCAN FOR GROWING GUIDE



BRASSICA OLERACEA VAR. VIRIDIS

COLLARDS

Brassicaceae(Mustard Family).

Origin: Eastern Mediterranean

This nutrient-dense vegetable was first domesticated in the Mediterranean, but has since spread worldwide. It is one of the most popular vegetables in East Africa, where it is called "Sukuma" in Swahili. Collards taste slightly sweeter after the first frost. Compared to other leafy crops like kale, spinach, or lettuce, collards are better able to survive both the cool temperatures of winter and the warm temperatures in summer. Collards have deep cultural roots in the United States and there is even an organization (<https://heirloomcollards.org/>), dedicated to preserving collard diversity.

IMPORTANCE OF COLLARDS TO THE AFRICAN DIASPORA IN THE USA

Collards are a staple of Southern-cuisine. Many scholars believe that collards first came to the Americas braided in the hair of enslaved Africans. While the US agricultural system was built on the backs of enslaved peoples, many of these individuals struggled to nourish themselves because they were given insufficient rations or not allowed a crop to feed themselves. Collards became an important way for enslaved communities to nourish themselves in spite of the constant brutality they faced. Pot likker (pot liquor), a nutrient-dense broth, was made by boiling greens seasoned with meat and other herbs and was an important way of supplying vitamins and minerals. Despite historic injustices, Black and BIPOC farmers continue to contribute to US (and global) agriculture while creating a more equitable future for all. We encourage you to learn more about this topic.

GEROGIA SOUTHERN (GEORGIA;CREOLE)



COLLARDS

open-pollinated; 60-75 days; 12" x 12"; (3.8/5)
2- to 3-foot plants with tender, blue-green,
ruffled leaves. Taste (3.8/5) Yield(3.8/5) Ease (3.8/5)



8 reviews



"Not too many of the attendees at our tasting events had ever had collards so it was a great way to introduce a new veggie to them."

CHAMPION



8 reviews

open-pollinated; 60-75 days; 12" x 12"; (4.6/5)

Short-stemmed with long, broad, wavy (but not savoyed) leaves. Long standing and good winter hardiness. Slow to bolt. Rich dark strain.

Taste (3.2/5) Yield(3.9/5) Ease (3.9/5)
★★★★☆ ★★★★★☆ ★★★★★☆

"Large, beautiful plants with huge leaves. The plants do take quite a bit of space, but the yield is good."

FLASH FI



6 reviews

hybrid; 55-78 days; 12" x 12"; (3.5/5)

Deep green, smooth leaves with white veins that is slow to bolt. Harvest when leaves reach 6-12"

Taste (2.8/5) Yield(3.5/5) Ease (3.5/5)
★★★★☆ ★★★★★☆ ★★★★★☆

GEORGIA GREEN



open-pollinated; 60-65 days; 12" x 12"; (3.8/5)

Upright 30- to 36-inch plants produce bright-green leaves with 'greasy' sheen. 4 reviews

Taste (3.5/5) Yield(3.8/5) Ease (3.8/5)
★★★★☆ ★★★★★☆ ★★★★★☆

Cornell Botanic Garden Exhibit

Cowpea Flower



Scan to learn more about "Seeds of Survival and Celebration: Plants and



library guide



VIGNA UNGUICULATA the Black Experience"
Fabaceae(Legume Family)| Origin: Southern Africa

COWPEAS/BLACK-EYED PEAS

Whether you call them cowpeas, black-eyed peas, or field peas, this drought resilient crop should become a mainstay in your garden. Cowpeas are one of the most common legumes across the African continent because of their ability to thrive with little rainfall and on nutrient-poor, sandy soils. Like other legumes, it is able to "fix" nitrogen via rhizobia (bacteria) in its root nodules and make its own fertilizer. They are an important staple crop in arid and semi-arid regions and may become more important in the future as climate changes makes it harder to farm. They are called cowpeas because many farmers used them as fodder (feed) for their cattle. Their species name, *unguiculata*, is Latin for "small claw" and refers to the small stalks found on their flower petals. In the US, cowpeas are often eaten alongside collard greens on New Year's Eve to bring luck in the upcoming year.



ROUGE ET NOIR ★★★★★☆



13 reviews

COWPEAS

heirloom; 63 days; 6"x6" ; (4.2/5)

French for "Red and Black," this cowpea comes from Washington Parish Louisiana. Bushy, drought-tolerant plants with many runners produce pods up to 10.5" long with up to 18 seeds (beans) per pod. The fresh seeds are red and turn black when dried, hence their name.

Taste (3.8/5) Yield(3.8/5) Ease (3.8/5)

★★★★★☆☆

★★★★★☆☆

★★★★★☆☆

"Grew very well and had a high yield. The cooked beans remained firm on the outside, but tender on the inside. So they were great in salads."

"William Woys Weaver notes that they are traditionally cooked with lima beans and green peanuts in Louisiana. They can be eaten as snap beans, as an ingredient on okra soup, or toasted and mixed with roasted chicory as a coffee substitute." -Southern Exposure Seed Exchange



PHENOMENAL COW PEA ★★★★★☆



open-pollinated; 65 days; 6"x6"; (3.7/5)

Long yellow pods with red stems on bright green 24" tall plants.

Taste (3.6/5)

Yield(3.3/5)

Ease (3.7/5)

9 reviews

★★★★★☆☆

★★★★☆☆☆

★★★★★☆☆

"I found the cowpeas intriguing as they grow like no other bean I have ever seen. The fruit sticks up at a 30 degree angle out the top of the plant; the fruit is around 7.5 inches long. The taste is very different too. I am having trouble finding words to describe it. Maybe a cross between a bean and a pea? I think it is best to eat them when they are dark green."

CUCUMBER

CUCUMIS SATIVUS

Cucurbitaceae(Cucurbit Family).

Origin: India

This *de-vine* crop has been grown for thousands of years and comes in 3 main types: seedless (burpless), pickling, and slicing. The Roman Emperor Tiberius (42 BCE-37AD) was supposedly so fond of cucumbers that he demanded having one every day, forcing the Romans to experiment with greenhouse-like structures. Cucumbers became popular in the US in the late 1800s when the Heinz Company started mass-producing pickles, a welcome way to enjoy produce in winter.



SILVER SLICER ★★★★★☆



SCAN FOR GROWING GUIDE



open-pollinated; 52-64 days; 6"x6"(trellised); (4.3/5)

American slicing type cucumber. Plant produced abundant fruits that are 2 inches wide and 5 to 6 inches long with creamy, white, smooth, thin, skin. Disease resistant variety.

Resistance to Powdery Mildew. Bred by Cornell University. Benefits from trellis.

Taste (4.2/5)

Yield(3.8/5)

Ease (4.3/5)

11 reviews

★★★★★☆☆

★★★★★☆☆

★★★★★☆☆

"Amazing productivity! Everyone that tried them loved them. We ate them skin and all when small. Juicy, crunchy, a real hit. Would highly recommend."



MARKETMORE 76 ★★★★★☆ 4 reviews **SAVE SEEDS** ✓ **CUCUMBER**

open-pollinated; 70 days; 6"x6"(trellised); (4.2/5)
Slicing. Slender, 8- to 9-inch, dark green fruit. Stays uniform under weather stress and produces well over entire season. Resistant to angular leaf spot, anthracnose (1 or 2), downy mildew, powdery mildew, scab, and cucumber mosaic virus. Taste (4.2/5) Yield(4.0/5) Ease (4.2/5)

MARKETMORE 86 ★★★★★☆★★★★★☆☆ **SAVE SEEDS** ✓ 4 reviews

open-pollinated; 56 days; 6"x6"(trellised); (4.2/5)
Slicing. 8-inch fruit on semi-bush vine. Resistant to downy mildew, powdery mildew, scab, and cucumber mosaic virus.

CORINTO ★★★★★☆ **SAVE SEEDS** ✗ Taste (4.8/5) Yield(4.5/5) Ease (4.0/5) ★★★★★★ ★★★★★★ ★★★★★★☆☆

hybrid; 48 days; 6"x6"(trellised); (4.0/5) 8 reviews
Early and productive vines produces very dark green, uniform, 7 to 8 inch slicing cucumbers with small seed cavities. Tolerant of cold temperatures and summer heatwaves. Disease resistant variety. Resistance to cucumber mosaic virus, cucumber vein yellowing virus, and powdery mildew. Taste (4.0/5) Yield(3.4/5) Ease (4.0/5)

DIVA ★★★★★☆ **SAVE SEEDS** ✗ All American Selection 2002. ★★★★★★☆☆ ★★★★★★☆☆ ★★★★★★☆☆

open-pollinated; 55-58 days; 6"x6"(trellised); (4.0/5) 5 reviews
*Slicing, burpless. Nearly seedless, non-bitter, 4-5" fruit with smooth, thin, spineless, no-peel skin. Gynoecious** plants. Resistant to downy mildew, powdery mildew, and scab. Unattractive to cucumber beetles. Taste (3.5/5) Yield(3.8/5) Ease (3.8/5)*

****Gynoecious plants do not produce pollen, so they need to be planted with some pollen-producing cucumbers. Most hybrids are gynoecious, but companies will include some pollen-producing plants in the packet. So as long as you grow multiple plants, you should be okay. (This is not a concern with open-pollinated varieties). Gynoeceous varieties produce most of their fruit in a shorter time frame, which makes them ideal for those who want to concentrate their harvest window. Monoecious plants have both pollen-producing flowers and fruit-bearing flowers on the same plant (so no need to worry about planting multiple). Dioecious plants have these parts on two**

LEMON ★★★★★☆ 4 reviews **SAVE SEEDS** ✓

open-pollinated; 65-68 days; 6"x6"(trellised); (4.0/5)
Your eyes don't decieve you: this is a cucumber! Slicing or pickling. Large, round, 3 to 4 inch, fruit changing from pale yellow to golden-lemon-yellow at maturity. Pick before the little spines turn dark for best results. Can handle the heat of late summer better than the green varieties. Taste (3.5/5) Yield(3.8/5) Ease (3.8/5)

"Lemon cucumbers always draw attention at the farmers market because often people think they are actually lemons."



SWEET SLICE ★★★★★☆

4 reviews **SAVE SEEDS** ❌

CUKE-EGGPLANT

hybrid; 62-65 days; 6"x6"(trellised); (4.0/5)

Slicing. Burpless. Dark green, straight, 10- to 12- by 2 1/2-inch, non-bitter, tender-skinned. Best picked at 6 to 8 inches. Monoecious plants. Resistant to angular leaf spot, anthracnose (1 or 2), downy mildew, powdery mildew, scab, and watermelon mosaic virus (strain 2).

Taste (4.8/5) Yield(4.0/5) Ease (3.8/5)★★★★★ ★★★★★☆ ★★★★★☆ *The flavor and texture of this cucumber is one of the best I've grown."*

GREEN FINGER ★★★★★☆

10 reviews

SAVE SEEDS ✅

open-pollinated; 60 days; 6"x6"(trellised); (3.8/5)

Slicing-type. Vines produce non-bitter fruit with extra-smooth, thin, tender skin and light green interior with small seed cavity. Good for greenhouse production. Disease resistant variety. Resistance to powdery mildew, papaya ringspot virus (wmv-1) watermelon mosaic virus (strain 2), and zucchini yellow mosaic virus. Bred by Cornell.

Taste (4.0/5) Yield(3.1/5) Ease (3.8/5)★★★★☆ ★★★★★☆☆ ★★★★★☆

SCAN FOR GROWING GUIDE



EGGPLANT

SOLANUM MELONGENA

Solanaceae(Nightshade Family).
Origin: India (Assam/Burma)

Called aubergine in the UK and Ireland and Brinjal in India, Malaysia, South Africa, and Singapore, this purple powerhouse was domesticated from a wild nightshade species (*Solanum incanum*) hundreds of years ago. The white, egg-looking cultivars (right) were first ones introduced to the US and the name stuck.



Credit: Horticulturalist RJ



SWALLOW ★★★★★

SAVE SEEDS ❌

hybrid; 51 days; 12"x12"; (4.5/5) 4 reviews

Early Asian hybrid. Glossy, purple-black, 1 3/4-inch by 7-inch fruit. Taste (4.8/5) Yield(4.2/5) Ease (4.8/5)★★★★★ ★★★★★☆ ★★★★★☆

PATIO BABY F1 ★★★★★☆

SAVE SEEDS ❌

hybrid; 45-85 days; 12"x12"; (4.1/5) 7 reviews

Compact 10 to 24 inch plants with dark green foliage reach and 1 to 2 ounce egg shaped purple-black fruit that are 2 to 3 inches long. Regional Winner (Northeast) - All American Selection (AAS) Vegetable Award Winner. Suitable for container gardening. Early variety.

Taste (3.7/5) Yield(3.9/5) Ease (4.4/5)★★★★☆ ★★★★★☆☆ ★★★★★☆



ALL AMERICAN SELECTIONS

FENNEL *Apiaceae*(*Umbelliferae* Family). **FOENICULUM VULGARE**

FENNEL-GARLIC

Origin: southern Mediterranean

Whether it is in a kitchen or butterfly/pollinator garden, fennel is loved by people and butterflies alike. The vegetative part is a host for swallowtail butterfly caterpillars and the flowers are an excellent food source for adults. The ancient Greek city Marathon, translates to "A Place With Fennel." Both the stems and the leaves are edible raw or cooked. Fennel has many of the same compounds as licorice, but a different taste.



JOHNNYS SEEDS

GROSFUCHTIGER ★★★★★☆

open-pollinated; 50-60 days; 4"x4"; (4.2/5)
Nonbulbing type with vigorous leaf production. Edible flowers. 4 reviews

Taste (3.0/5) Yield(4.5/5) Ease (4.8/5)
★★★★☆ ★★★★★★ ★★★★★★



SCAN FOR GROWING GUIDE



GARLIC *Amaryllidaceae*(*Allium* Family). **ALLIUM SATIVUM**

Origin: Kyrgyzstan/ Tajikistan/ Turkmenistan/ Uzbekistan

Vampires beware! Garlic has been cultivated in some parts of the world for over 5,000 years and eaten by everyone from peasants to nobility. Garlic has been used for medicinal purposes in many parts of the world and it is a staple in the kitchen. In the spring, fall-planted garlic bulbs will start to flower. You can harvest these "garlic scapes" (right) for a tasty spring treat!



IMAGE CREDIT: IDEALITES

HUDSON VALLEY SEED CO



GERMAN EXTRA HARDY ★★★★★

hardneck; 4"x4"; (5/5)
White-skinned bulb and 4 to 5 very large cloves covered with dark red skin. One of the hardiest varieties. Long roots anchor bulbs well through winter.

Taste (4.8/5) Yield(4.7/5) Ease (4.7/5)



3 reviews



BAKER CREEK

MUSIC ★★★★★

hardneck; 4"x4"; (4.5/5)
Porcelain hardneck with large bulbs and pink-skinned cloves.



Taste (5/5) Yield(4.8/5) Ease (4.5/5)

4 reviews

GROUND CHERRY *Physalis Pruinosa*

Solanaceae(*Nightshade* Family)|Origin: Central America

This crop goes by many names: groundcherry, just tomato/cherry, groundcherry, golden berry, poha berry, or simply physalis. The defining feature of crops in the *Physalis* genus is the paper-like husk that partially surrounds the fruit. The indigenous peoples of Mexico have used this crop for thousands of years. The versatile crop can be eaten raw, turned into jams/jellies, dried, or added to desserts.



HIGHMOWING SEEDS

GOLDIE ★★★★★



3 reviews

Taste (4.7/5) Yield(5/5) Ease (5/5)

HERBS (MISC)

open-pollinated; 75 days; 18"x18"; (4.7/5) ★★★★★★ ★★★★★★ ★★★★★★

Branching, bushy plant with prolific fruits. Fruits are small gold berries with a husk.

HERBS (MISCELLANEOUS)



WINTER THYME (*THYMUS VULGARIS*) ★★★★★



open-pollinated; 56-70 days; 4"x4"; (4.6/5) 24 reviews
Oval, grey-green, aromatic leaves grow on upright, shrubby, 8 to 12" plants. Thyme is used fresh or dried to flavor meats and vegetables. Perennial USDA Zones 5-8. Taste (4.7/5) Yield(4.5/5) Ease (4.7/5)
★★★★★ ★★★★★★ ★★★★★★



HARRIS SEEDS

BOQUET DILL (*ANETHUM GRAVEOLENS*) ★★★★★



open-pollinated; 40-45 days (85-105d seed); 4"x4"; (4.6/5)
These early maturing dill plants reach 24 inches tall and produce many dark-green leaves and 6 inch yellow flowers. 8 reviews
Taste (4.8/5) Yield(4.6/5) Ease (4.8/5) **Dill must be flowering to attract pollinators.**
★★★★★ ★★★★★★ ★★★★★★



FANNI ORGANIC SAGE (*SALVIA OFFICINALIS*) ★★★★★

open-pollinated; 40-45 days (85-105d seed); 4"x4"; (4.6/5)
Fanni produces large oval gray leaves with excellent yields and dependable germination. Use fresh or dried for seasoning or fragrance. Suitable for indoor and open field production.
Taste (4.5/5) Yield(4.4/5) Ease (4.4/5) 28 reviews
★★★★★ ★★★★★☆ ★★★★★☆



REMEMBRANCE CALENDULA(*CALENDULA OFFICINALIS*)

open-pollinated; 80 days; 4"x4"; (4.6/5) ★★★★★★ 10 reviews
This edible annual calendula flower mix was selected by Fruition Seeds in Naples NY (Finger Lakes Region) to have a brilliant diversity of colors with many edible petals on each blossom to make adding petals to salad mix even easier. Plant may reach 24 inches tall. They are drought tolerant, thrive in containers, and will readily naturalize when let go to seed. Overall(4.4/5) ★★★★★☆ Ease (3.9/5) ★★★★★☆



VULGARE OREGANO (*ORIGANUM VULGARE*) ★★★★★



open-pollinated; 80-90 days; 4"x4"; (4.5/5) 21 reviews
OTHER NAMES: Mexican Marajoram
Erect, bushy plants produce pungent flavored leaves with purple flowers that is often used in Italian and Greek cooking. Self-seeding perennial. Taste (4.3/5) Yield(4.5/5) Ease (4.5/5)
★★★★★☆ ★★★★★★ ★★★★★★



EPAZOTE ★★☆☆☆ 11 reviews



HERBS

Dysphania ambrosioides (2.7/5)
open-pollinated; 55 days

A 3" tall, strong aromatic herb that is often compared to oregano, anise, fennel, tarragon, mint, or creosote. Native to tropical South and Central America, it is especially popular in Mexico and the Caribbean.

Taste (2.5/5) Yield (3.0/5) Ease (3.0/5)

★★★★☆ ★★★★★ ★★★★★

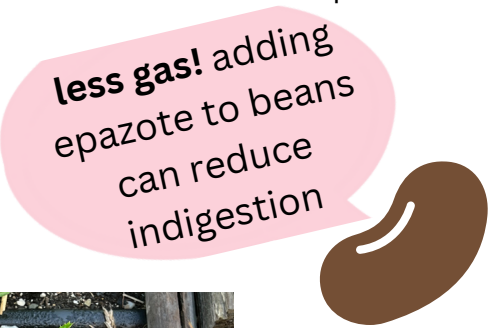
OTHER NAMES: Wormseed, American Wormseed, Mexican Tea, Herba Sancti Mariae, payqu, paico, mastruz

HISTORY: The Spanish "epazote" is derived from the Nahuatl name "epazōtl," translating to "skunk sweat," from "epatl" meaning skunk and "tzotl" for sweat.

CULINARY USES: Epazote adds a unique "umami-like" flavor that is difficult to replicate with other herbs. Among recipes such as mole de olla, tamales, enchiladas and chilaquiles, its leaves season countless batches of frijoles de olla, often lovingly prepared in a traditional clay olla atop the stove.

MEDICINAL USES: Its leaves are brewed as a tea to address indigestion and stomach complaints, and it carries the name "wormseed" for its use in relieving parasites.

NOT A WEED: Formerly named *Chenopodium ambrosioides*, epazote is closely related to lambs quarters, quinoa, and huauzontle, has the potential to become weedy if it is planted in warm areas. Many first time gardeners mistake seedlings for weeds and accidentally pull them out, so it is recommended to use transplants.



WORTH THE WAIT: Seeds can take 14-30 days to germinate, so don't lose hope! Culantro, unlike most plants, benefits from light shade at all stages of its life cycle.



OTHER NAMES: long corriander, recao, langer koriander, ngo gai, pak chi farang, bhandhanya

CULANTRO ★★☆☆☆



Eryngium foetidum (2.5/5) 13 reviews
open-pollinated; 50-61 days

This sawtoothed low-growing pungent green herb is native to Mexico, the Caribbean, Central, and South America. In English, it is called Culantro (which sounds like the milder and similarly flavored Cilantro, but is different as you can see here). Our Puerto Rican and Dominican friends call it Recao and use it in their Sofrito recipes. In Trinidad, it is known as Chado Beni, and it is also used extensively in Southeast Asia. Vietnamese grocery stores sell it as Ngò Gai.

Taste (2.5/5) Yield (1.8/5) Ease (2.0/5)
★★★★☆ ★★☆☆☆ ★★☆☆☆

Why the Ratings? Part of gardening is learning from mistakes. Many gardeners struggled with germination, accidentally thought these were weeds and pulled them, or found the flavor overpowering. While this led to low ratings, Now, we can share those experiences with you!



Día de los Muertos altars in Ithaca, NY and NYU

MEXICAN MINT MARIGOLD



Tagetes lucida (4.3/5) ★★★★★☆

7 reviews

open-pollinated; 80-90 days

Edible, golden-yellow flowers bloom all summer produced on a compact (18"x18") perennial with leaves that have a sweet licorice flavor. French Tarragon substitute.

Taste (4.4/5)

★★★★☆

Yield(4.1/5)

★★★★☆

Ease (4.0/5)

★★★★☆

HISTORY: First used by the Aztecs, who called this *cempasúchil* or Aztec Marigold, is native to Mexico and used in *Día de los Muertos* (Day of the Dead) celebrations that honor loved ones who have passed away. The holiday originated from Aztec mythology to honor the Aztec goddess of death *Mictēcacihuātl*.

HUACATAY ★★★★★☆



Tagetes minuta (4.2/5)

10 reviews

open-pollinated; 50-61 days

Leaves called "Black Mint," small pale flowers, and a towering height make this marigold popular among many Peruvians, Ecuadorians, Chileans, and Bolivians who use it to make a green "Black Mint Paste" to flavor many dishes.

Taste (3.7/5)

★★★★☆

Yield (4.5/5)

★★★★★

Ease (4.6/5)

★★★★★

Traditional Culinary Uses: Peruvians use this herb to make a green sauce called Black Mint Paste, which is an essential ingredient in the potato, *ají amarillo*, peanut, cheese, and egg dish called *ocopa*. Scan for a link to a recipe from Peru Delights.

"One of my favorite plants this year. Grew tall and strong. Could not resist crumbling leaves for the aromas as I walked past. Glad to hear it was deer resistant!"



True Love Seeds



Many Merry Marigolds: These huacatay seedlings look like marigolds you might find at the store. They both belong to the genus *Tagetes* and are closely related!

KALE

Brassicaceae

(Mustard Family)

Origin: Northern

Europe



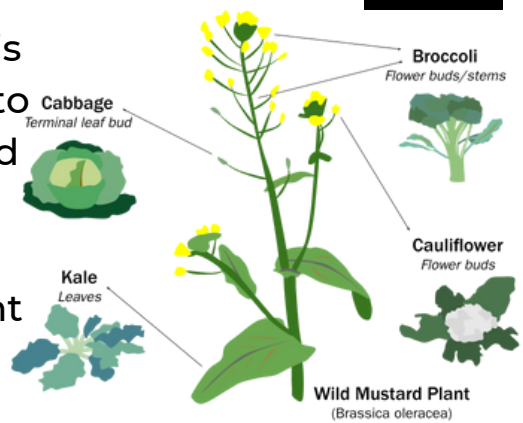
Scan for Growing Guide

BRASSICA OLERACEA VAR. SABELLICA

Credit: Livinoc



This popular "superfood" is also super tasty and easy to grow. It was domesticated in 2,000 BCE in the Mediterranean and has now become an important part of US pop culture.



Harris Seeds



The crops in the Brassica/Mustard Family (kale, cabbage, broccoli, Brussels sprouts, cauliflower, kohlrabi, collards, and more) all originated from the wild mustard plant. A different part of the crop, such as leaves (kale), stem (kohlrabi), or flowers (broccoli) were selected for. This is why they all have the same species name.

RED RUSSIAN ★★★★★



heirloom; 50-60 days; 12"x12"; (4.3/5)

Brassica napus var. pabularia. Oak-shaped, toothed leaves with deep-purple veins and stems. Very tender leaves turn dark green when cooked. 28d baby greens.

25 reviews

Taste (4.3/5) ★★★★★

Yield(4.3/5) ★★★★★

Ease (4.4/5) ★★★★★

"We planted it in our curbside garden and people commented how lovely it was. My 5 year old neighbor asked to eat it raw...and kept coming back for more!"

VATES ★★★★★



22 reviews

heirloom; 55 days; 12"x12"; (4.2/5)

Standard kale, finely curled, 12 to 14" leaves. Slow to bolt. 30d baby greens.

Taste (3.9/5) ★★★★★

Yield(4.2/5) ★★★★★

Ease (4.6/5) ★★★★★

WINTERBOR ★★★★★



9 reviews

hybrid; 52-62 days; 12"x12"; (3.9/5)

24-inch, finely curled, dark blue-green leaves

Taste (4.0/5) ★★★★★

Yield(3.4/5) ★★★★★

Ease (3.9/5) ★★★★★

"The plants are quite resistant to disease and insects - though there are a few holes here and there. I can understand this as the kale is very tasty."

Sustainability Tip: Sea Kale (*Crambe maritima*)

Sea Kale is a perennial variety of kale that is hardy in USDA Zones 5-8, meaning you do not need to replant it every year. The shoots can be eaten like asparagus and the leaves like kale. It is drought and salt tolerant. Sea kale is high in vitamin C and European sailors used to pack it to prevent scurvy.



LACINATO



heirloom (3.8/5)

60-80 days; 24"-36"; dark blue-green

Mild-flavored, puckered strap-shaped leaves up to 2 feet long. Very cold hardy and heat tolerant.

Taste (3.8/5)

Yield(4.0/5)

Ease (3.8/5)



16 reviews

RAINBOW LACINATO



open-pollinated (3.8/5)

50-61 days, 21d baby greens; 24"-36"; blue-green leaves with purple stems

Leaves have curly edges. Cold-hardy and slow to bolt. Developed by Frank Morton.

Taste (3.6/5)

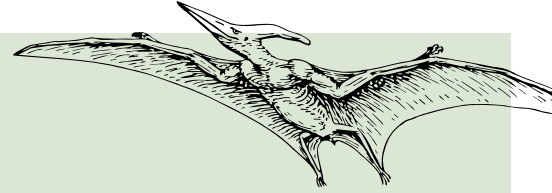
Yield (2.2/5)

Ease (4.2/5)



8 reviews

'DINO' KALE CHIPS



Lacinato Kale is also called Dino Kale and is more bitter than other kale varieties and not used in salads. While all kale varieties are good for making kale chips, our gardeners reported these as especially delicious! Try sautéing them in olive oil and salt too!

INGREDIENTS: 1 bunch dino (lacinato) kale, 1 tbs oil (your choice), salt (to taste).

- 1) remove the leaves from the ribs/stems. compost or otherwise discard the ribs
- 2) cut or tear the leaves into chip-sized pieces, rinse, and dry well (IMPORTANT)
- 3) coat leaves with oil and line them on a baking sheet, making sure they do not overlap. lining with parchment paper is optional
- 4) place in oven at 300F/150C for 15-25 minutes or until desired crispness is achieved. flip chips halfway through
- 5) remove from oven, salt to taste, and ENJOY!



KOHLRABI *BRASSICA OLEARCEA* *VAR. GONGYLODES*



KOHLRABI-LEEKS
Scan for Growing Guide

Brassicaceae(Mustard Family)| Origin: Northern Europe

This futuristic-turnip-like vegetable boasts edible leaves and stems that are delicious raw or cooked. Gongylodes is Greek for "roundish." It has a sweeter, milder taste and texture that is similar to broccoli. This is a relatively "new" vegetable that has only been grown since the mid-1500s.



LANRO ★★★★★☆

14 reviews



open-pollinated; 56 days; 4"x4"; (4.1/5)
Plant reaches height of 12 to 14 inches with leaves producing an above ground tuber that gets large before becoming woody. Taste (3.8/5) Yield(3.5/5) Ease (4.2/5)

★★★★★☆☆ ★★★★★☆☆ ★★★★★☆☆



KOLIBRI F1 ★★★★★☆



8 reviews

hybrid; 45 days; 4"x4"; (3.8/5)
Pretty variety that has 3" bulbs with uniform, deep purple skin and non-woody, white flesh. Taste (3.6/5) Yield(4.0/5) Ease (3.6/5)

PURPLE VIENNA ★★★★★☆



3 reviews

open-pollinated; 55 days; 4"x4"; (4.3/5)
Flat bulbs with reddish-purple skins and white flesh Taste (2.7/5) Yield(3.7/5) Ease (4.0/5)

★★★★★☆☆ ★★★★★☆☆ ★★★★★☆☆

BAKER CREEK



LEEKS *Amaryllidaceae*(Allium Family). Origin: Central Asia ***ALLIUM PORRUM***

Leeks have the same Olde-English root word as garlic, *lēac*, which means onion. Biblical texts document leeks being consumed throughout ancient Egypt. This vegetable one of the national emblems of Wales and adorns the clothes of those celebrating St. David' s Day. Even Queen Elizabeth II wore a leek on her dress during her coronation day.

They are always reliable and delicious though this is the first year they have been as big as the specialty market leeks.

They taste like a leek should and grew beautifully. No complaints from me.

LANCELOT ★★★★★☆



Taste (5/5) Yield(4.8/5) Ease (5/5)

hybrid; 91-100days; 4"x4"; (5/5) ★★★★★★ ★★★★★★ ★★★★★★

Early-season, 12- to 14-inch, mild-flavored, thick interiors with upright, dark blue-green flag. Resists bolting. 4 reviews

BLUE SOLAISE(BLUE SOLAIZE;BLEU DE SOLIZE)



4 reviews

heirloom; 100-120days; 4"x4"; (4.8/5) ★★★★★★

Large and hardy plants that can be overwintered for spring harvest. Taste (4.8/5) Yield(4.5/5) Ease (4.8/5)
If you like to compete in produce shows, this is the variety for you.

★★★★★ ★★★★★★ ★★★★★★



HIGHMOWING SEEDS

SEEDSAVERS.ORG



My only complaint is that it grew a lot of green with long stalks. This made the flavor a bit more "green" than I would have liked.

LACTUCA SATIVA

LETTUCE(HEAD)

LETTUCE (HEAD)

Asteraceae(Daisy Family)

Origin: Middle East/Egypt

Egyptians domesticated lettuce for its oil-rich seeds before it was bred for its leaves 4,500 years ago. Lettuce is one of the most popular crops and there are hundreds of varieties that have stood the test of time. Since lettuce is eaten raw, it is especially important to minimize food safety risks.



ADRIANA ★★★★★



8 reviews

open-pollinated; 48 days; 6"x6"; (4.9/5)

Butterhead (bibb/Boston) type. Similar to Ermose but larger and with broader disease resistance. Full, dense, dark-green heads. Resistant to downy mildew and lettuce mosaic virus. Heat, bolting and tip burn tolerant.

Taste (4.4/5) Yield (4.6/5) Ease (4.9/5)

★★★★☆ ★★★★★ ★★★★★

9 reviews

MAGENTA ★★★★★



open-pollinated; 28-48 days; 6"x6"; (4.9/5)

French crisp type. Conical heads with slightly puckered, red-tinged outer leaves and green heart. Pick at 28 days for baby leaves. Resistant to bottom rot, downy mildew and lettuce mosaic virus. Bolting and tip burn tolerant.

Taste (4.4/5) Yield (4.8/5) Ease (4.9/5)

★★★★☆ ★★★★★ ★★★★★



BUTTERCRUNCH ★★★★★



21 reviews

open-pollinated; 28-60days; 6"x6"; (4.9/5)

OTHER NAMES: Butter Crunch; Buttercrunch Bibb
Butterhead Bibb or Boston type. Compact, 10-inch heads with light green, thick outer leaves and loosely folded, thick, creamy inner leaves that are not bitter. Slow to bolt. Good for both spring and fall crops. All American Selection 1963. Bolting tolerant. Bred at Cornell.

Taste (4.5/5) Yield(4.4/5) Ease (4.4/5)

★★★★★ ★★★★★ ☆★★★★

Really tasty lettuce. Takes longer to get to harvest than leaf lettuce, but well worth the extra wait. This variety was the last of my lettuce varieties to bolt, lasting to sometime in July. Holds dressing well in salads.



CHEROKEE ★★★★★☆



8 reviews

open-pollinated; 48 days; 6"x6"; (4.9/5)

Summer crisp / French crisp / Batavian lettuce type that is at first open, much like a loose-leaf lettuce, then matures into a heavy, compact bunch or head. Plants produce dark red leaves. Resistant to bolting, heat, and tip burn. Disease resistant variety. Resistance to bottom rot, downy mildew races 1-16, 19, 21

Taste (3.8/5) Yield (4.6/5) Ease (5/5)

★★★★☆ ★★★★★ ★★★★★



LETTUCE (LOOSELEAF)

LETTUCE(LEAF)



BAKER CREEK

(HENDERSON'S) BLACK SEEDED SIMPSON

heirloom; 44-46 days; 6"x6"; (4.3/5) 27 reviews
Light-green, crumpled leaves can be picked very young and are never bitter. Stands hot weather and drought. Resistant variety. Resistance to downy mildew and white mold. Heat, bolting and tip burn tolerant.



Taste (4.0/5) Yield (4.5/5) Ease (4.5/5)
★★★★☆ ★★★★★ ★★★★★

"The Black Seeded Simpson Lettuce is a wonderful leaf lettuce. Light green colored and tastes great in salads, although I do prefer the buttercrunch lettuce variety for its firmer texture. This variety did bolt earlier than my red leaf lettuce variety and buttercrunch variety, but it was overall a productive lettuce that I very much enjoyed. Very easy to grow so good for beginners."

"Not the most unique lettuce one can grow, but always reliable for us both at the cooler ends of the season and during the hot mid-season. It's light green color is a beautiful contrast when paired with a red leaf or a darker green leaf lettuce."



WEST COAST SEEDS

RED SAILS

14 reviews



open-pollinated; 29-55 days; 6"x6"; (4.1/5)
Very open plants with deep-burgundy-red over light-green leaves that are slow to become bitter. Fast-growing, heat-tolerants, and relatively slow to bolt. Grows well indoors under lights. All America Selection 1985. Heat, tip burn and bolting tolerant.

Taste (4.4/5) Yield(4.1/5) Ease (4.0/5)
★★★★☆ ★★★★★☆ ★★★★★☆

"The Red Sails Lettuce variety is a great lettuce. I wouldn't say that it's an exceptional variety, but it grows and produces well. While it is not the first lettuce in my garden to bolt in the late spring, it tended to be one of the earlier ones. But I did love the pops of color it gave to my lettuce containers and to garden to table salads."



WEST COAST SEEDS

BLADE

4 reviews



open-pollinated; 31-35 days; 6"x6"; (4.0/5)
A dark red baby oakleaf with an upright growth habit. Disease resistant. Resistance to downy mildew races 1-32, Nasonovia ribisnigri, and tomato bushy stunt virus (lettuce dieback complex). Taste (4.5/5) Yield(3.2/5) Ease (3.8/5)
MTO-30. ★★★★★ ★★★★★☆ ★★★★★☆

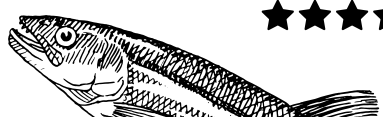
LETTUCE (ROMAINE)



FLASHY TROUTBACK/FORELLENSCHLUSS

open-pollinated; 24-55 days; 6"x6"; (4.5/5) 15reviews
Romaine lettuce (cos) type with dark green leaves splashed with wine-red speckles that darken from red to maroon as the lettuce matures.

Taste (4.1/5) Yield(4.4/5) Ease (5/5)
★★★★☆ ★★★★★☆ ★★★★★



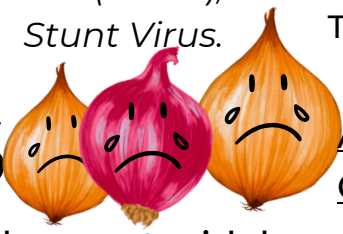


HARRIS SEEDS

JARA ★★★★★☆

open-pollinated; 55 days; 6"x6"; (4.5/5) 10 reviews
A standout in our trials, Jara was bred to perform in adverse conditions. This green romaine produces beautiful dense hearts and is slow to bolt in the summer heat. A robust disease package protects plants against Downy Mildew (races 1-9,16-35), Fusarium Wilt (race 1), Lettuce Leaf Aphid, and Tomato Bushy Stunt Virus.

Taste (4.0/5) Yield(3.9/5) Ease (4.4/5)
★★★★☆ ★★★★★☆ ★★★★★☆



Amaryllidaceae(Allium Family).

Origin: Central Asia



ONIONS
ALLIUM CEPA

Don't cry! Onions are the most widely grown of all the allium species and has been cultivated for over 7,000 years. New York has many muck soils, which are high in sulfur, that are ideal for growing onions. The enhanced sulfur content found in muck soils improves the flavor, quality, and storability of onions grown on them. While it might seem silly, one of the best ways to prevent getting teary-eyed while chopping onions is to have a physical barrier, like goggles, between you and the bulb.



JUNG SEEDS

COPRA ★★★★★☆



Scan for Growing Guide

hybrid; 104 days; 4"x4"; (4.8/5)
Medium-sized round bulb with thin neck and dark yellow, heavy, hard skin for long-term storage. Vigorous tops. Disease + fusarium wilt resistant variety.

Taste (4.8/5) Yield(4.5/5) Ease (4.8/5)

6 reviews

★★★★★ ★★★★★★ ★★★★★★

"I grow this for the excellent flavor, which is really rich and complex when cooked. It also stores great. The quality remains until they start to sprout"

"I grow these from plants, and find that they are perfectly suited to my needs. They are great tasting and easy to grow. They are excellent keepers. I have all my gardening friends growing these."



JOHNNY'S SEEDS

AILSA CRAIG EXHIBITION ★★★★★☆



4 reviews

open-pollinated; 105-110 days; 4"x4"; (4.2/5)
Snow-white flesh, 1.5 to 3 lbs or more, slightly oval with straw-yellow skin and bull's eye single tops. Stores into late fall. Very sweet.

Taste (4.0/5) Yield (4.5/5) Ease (5/5)

★★★★☆ ★★★★★★ ★★★★★★

"This is by far the best onion I have ever planted. Produce large sweet bulbs here in the north country. It was difficult finding a dependable sweet onion and I tried many before discovering Ailsa Craig. Literature says its not a good keeper but mine always last into January (may keep longer but are gone by this time). If you like great tasting, mild onions this onion is for you."

"The best large onion I've started from seed. Kept great in my cool cellar until March."



HIGH MOWING SEEDS

NEW YORK EARLY OR NY EARLY ★★★★★☆



open-pollinated; 95-98 days; 4"x4"; (3.8/5) 9 reviews

Heavy-yielding, medium-sized bulbs with copper skin. Good storage.

Taste (4.6/5) Yield(3.2/5) Ease (3.8/5)

★★★★★ ★★★★★☆ ★★★★★☆



HARRIS SEEDS

STUTTGARTER ★★★★★☆

ONIONS-PARSLEY



open-pollinated; 85-100 days; 4"x4"; (4.2/5) 4 reviews
Flattened globes with light brown, glossy skin. Remains firm in storage for months. Can be used for early scallion. Usually grown from sets. For mild-tasting green onions, harvest onions about 2-4 weeks after planting onion sets. For larger onions, allow the onion bulbs to grow through the summer.

Taste (4.5/5) Yield(4.2/5) Ease (5/5)
 ★★★★★★ ★★★★★☆ ★★★★★★

"These onions are long lasting, and very tangy , and are great in salads or in cooking. If you are a sweet onion lover, this may be too sharp a flavor. The green young onions are excellent as scallions. My chickens love the onion outer paper skins- fight over them!"

JOHNNY'S SEEDS



SCOUT ★★★★★☆



7 reviews

hybrid; 107 days; 4"x4"; (4.0/5)
Plant produces early yellow, intermediate day Spanish type jumbo to colossal bulbs that are globe with a mild to slightly pungent flavor and might be stored for about 3 to 4 months. Disease resistant variety. Resistance to fusarium basal (crown rot and pink root rot.

Taste (4.0/5) Yield(3.9/5) Ease (4.4/5)
 ★★★★★☆ ★★★★★★ ★★★★★★ ★★★★★★



PARADE (BUNCHING ONION) ★★★★★☆



16 reviews

open-pollinated; 70 days; 4"x4"; (3.7/5)
This very uniform white bunching onion produces 12 - 16" dark green top leaves that are straight and uniform. The lower portion is a nice bright white with a mild onion flavor. Very minimal bulbing will give you good consistent yields. Intermediate Resistance to Basal Rot and Pink Root.

Taste (3.8/5) Yield(3.6/5) Ease (3.9/5)
 ★★★★★☆ ★★★★★★ ★★★★★★ ★★★★★★

PARSLEY *PETROSELINUM CRISPUM* Apiaceae(Umber Family)
Origin: Greece/Morocco/Yugoslavia

Parsley pairs perfectly with both meats and vegetables in the kitchen. This herb, which has been grown for thousands of years, was first associated with the Greek here Archemorous, who supposedly sprouted parsley from his blood. The association between Archemorous, the Herald of Death, led to parsley being fed to horses to give them strength and placed on tombstones. Similar to fennel, parsley is a great host for swallowtail butterflies.



KRAUSA PARSLEY ★★★★★☆



open-pollinated; 50-60days; 12"x12"; (4.3/5)
An improved moss curled type with heavily curled dark green leaves, good strong stems, dependable uniformity and regrowth for continued harvests. Good for container production as well.

Taste (4.3/5) Yield(4.3/5) Ease (4.5/5)
 22 reviews ★★★★★☆ ★★★★★★ ★★★★★★ ★★★★★★



HUDSONVALLEY SEED CO

GIGANTE D'ITALIA ★★★★★☆

PARSLEY-PEAS

open-pollinated; 70-75 days; 12"x12"; (4.4/5) 5 reviews
OTHER NAMES: Gigante, Giant from Italy, Giant of Italy
Large, dark green flat leaves Taste (5/5) Yield(4.2/5) Ease (4.4/5)
★★★★★ ★★★★★☆ ★★★★★☆



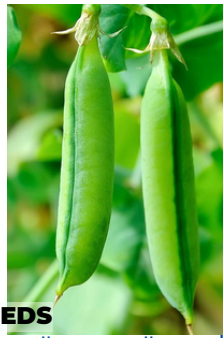
PEAS *PISUM SATIVUM*

Fabaceae(Legume Family)| Origin: Mediterranean

Genecist Gregor Mendel is not the only one who loves peas. Peas have been grown since at least 4800-4400 BCE. Field peas refers to the dried peas, which can be stored for long periods of time. Garden peas refer to the fresh, green-podded peas that are picked (and eaten) off the plant. Like other legumes, peas can fix nitrogen and have become important parts of cover crop mixtures in recent years. Many gardeners are now growing purple pea varieties because of their increased levels of antioxidants (and beauty).



FRUITION SEEDS



SUGAR SNAP ★★★★★☆



heirloom; 62-70 days; 6"x6"; (4.3/5) 16 reviews
Snap. 3-inch pods borne on 6-foot or taller vines that need support. Not mildew resistant. 1979 All-American Selection.
Taste (3.8/5) Yield(3.6/5) Ease (3.9/5)
★★★★☆ ★★★★★☆ ★★★★★☆

"Whoever gave the name "sugar" to these peas, knew what they were talking about! This is on "my all time favorite" list. Very sweet, very addictive. I need to plant 2 packages next year. The only problem is the plants go up straight! Not like pole beans that they climb the fence then when they are on the top, they move horizontal. This sugar snap pea plants about 6-7 feet. I planted them next to my fence. Currently they are taller then fence, some bended back, some bended over fence and broke, some still alive, some died. So, if you try this variety, you would not regret regarding taste. But you have to have a serious plan about supporting them. "



HARRIS SEEDS

SUGAR SPRINT ★★★★★☆



heirloom; 58-62 days; 6"x6"; (4.3/5) 7 reviews
Snap. Nearly stringless 3-inch pods borne on 2-foot vines that don't need support. Tolerant to pea enation virus and powdery mildew.
Taste (4.3/5) Yield(3.9/5) Ease (4.3/5)
★★★★☆ ★★★★★☆ ★★★★★☆



HIGH MOWING SEEDS

SUGAR ANN ★★★★★☆



heirloom; 52-58 days; 6"x6"; (4.1/5) 15 reviews
Snap. Very early. 2 1/2-inch pods borne on 2-foot vines that don't need support. 1984 All-America Selection.
Taste (4.3/5) Yield(3.7/5) Ease (4.3/5)
★★★★☆ ★★★★★☆ ★★★★★☆

"Sugar Anns have white and pink blossoms making a pretty addition to the garden. The edible pods were delicious."

PEPPERS(HOT) Solanaceae (Nightshade Family). **PEPPERS**

Origin: Mexico

CAPSICUM ANNUUM

There are two main types of peppers: chili/chile and sweet/bell. Chili peppers are grown for their spiciness and bell peppers are grown for their sweetness. Peppers originated in Bolivia around 7,500 BCE, which makes some of the oldest agricultural crops in the Western Hemisphere. Lots of pepper domestication took place in Peru, which boasts the highest number of pepper varieties. Humans, and other mammals, are sensitive to peppers because the capsaicin binds to pain receptors. However, birds do not have this issue and can happily feast on peppers!

Scan for Growing Guide



MUCHO NACHO ★★★★★



hybrid; 69-70 days; 12"x12"; (5/5)

Hybrid hot jalapeno type. Plants bear 4-inch, green fruit maturing to red. Hotter than other jalopenos.

Vigorous, disease resistant plants. Resistant to potato

virus Y and tobacco etch virus. Taste (4.8/5) Yield(4.5/5) Ease (4.8/5)

3 reviews



"This is the best jalapeno variety that I have ever grown. It produces large quantities of large, heavy fruit. The flavor is good and slightly hotter than many smaller fruited varieties. I have grown it for more than 5 years with guaranteed success. With a short north country growing season, I rarely get red peppers, but I get lots of 4" long by 1.5" wide, thick-fleshed peppers for making salsa. They are prone to some netting and darkening from our cool nights and hot days of August, and unreliable rains. This is only cosmetic."

AJI RICO ★★★★★



hybrid; 69-70 days; 12"x12"; (4.6/5)

This vigorous hybrid pepper has improved yields and earlier maturity than other hot peppers. Narrow conical fruit mature green to red and have a citrus flavor with medium heat and crispy thin walls. Perfect fresh or cooked, green or red. Large indeterminate plants perform best when planted in-ground. All-America Selections Winner Taste (4.5/5) Yield(4.6/5) Ease (4.6/5) 12 reviews



AJI AMARILLO ★★★★★☆

13 reviews

open-pollinated; 90-100 days; 12"x12"; (4.4/5)

Plants bear conical, wrinkled, greenish/yellow fruit that mature to yellow/orange to red. This pepper is native to the Andes (Bolivia, Peru) and has been called the most important ingredient in Peruvian cuisine as it is the cornerstone to many essential traditional dishes. While Peru has the largest pepper diversity in the world, this species (*Capsicum baccatum*), and this variety in particular, is the most popular. It is hot, sweet, and fruity. When dried, it is called Ají Mirasol or Cusqueno. Turns yellow when cooked.



Amarillo is Spanish for yellow



"Consider pairing with Huacatay (Peruvian Marigold leaves) for a delicious flavor combination in sauces, ceviche, and dishes like Papas al Huancaína!"

Taste (3.8/5) Yield (4.5/5) Ease (4.5/5)





HIGH MORNING ORGANIC



NUMEX JOE E PARKER ★★★★★☆



PEPPERS

open-pollinated; 70-95 days; 12"x12"; (4.1/5) 8 reviews
Multipurpose Anaheim type chile. Medium-tall productive plants bear 6"-8" x 2", thick-fleshed, bright green fruit that mature to mahogany then red, but are mostly eaten green. Harvest at 70 days green, 95 days red.

Taste (4.0/5) Yield(3.8/5) Ease (4.1/5)
★★★★★☆☆ ★★★★★☆☆ ★★★★★☆☆

WILLING'S BARBADOS ★★★★★☆



open-pollinated; 70-95 days; 12"x12"; (4.1/5) 12 reviews
Native to Barbados, this prolific small hot pepper grows wild there and is a classic ingredient in the local cuisine. In the late summer through fall it is covered with tiny, upward facing peppers which are dark green, turning bright orange and red as they ripen. Birds love them. The plant was given to John Bartram in the 1760s by Charles Willing, twice mayor of Philadelphia, for plant collector Sir John St. Clair of Delaware's special collection of tropical plants. At this time, it was introduced into cultivation in Philadelphia as an ornamental houseplant.

Taste (3.7/5) Yield(3.9/5) Ease (3.9/5)
★★★★★☆☆ ★★★★★☆☆ ★★★★★☆☆

"Plants were quite small in our trials but covered with lots of tiny peppers. Plants had wonderful ornamental value. Production was exceptional based on the overall size of the plant. These peppers grow upward making them quite interesting in the garden. Fruits mature at variable rates giving the plants a wonderful multi-color appeal ranging in colors from dark green to orange, red & purple. Nice flavor, lots of heat."

PEPPERS(SWEET/SNACK)



HARRIS SEEDS

MARCONI RED (MARCONI; RED MARCONI) ★★★★★

hybrid; 70-90 days; 12"x12"; (5/5) 3 reviews
Mix sweet red and yellow peppers from Italy. Large plants bear trilobed fruit up to 1 foot long and 3 inches at the shoulder.

Taste (4.5/5) Yield(4.6/5) Ease (4.6/5)

LIPSTICK ★★★★★★

heirloom; 53-73 days; 12"x12"; (5.7/5) 3 reviews
Sweetheart pimento type. Plants bear 4", tapered, medium-thick, deep-green fruit at 53 days maturing to glossy rich red.

Taste (5/5) Yield(4.3/5) Ease (4.3/5)
★★★★★☆☆ ★★★★★☆☆ ★★★★★☆☆



HARRIS SEEDS

NEW ACE ★★★★★

hybrid; 50-65 days; 12"x12"; (4.7/5) 3 reviews
Hybrid sweet bell type. Plants bear 3- or 4-lobed, thick-walled fruit that holds its green color. Plants set fruit well in cool weather and resist blossom drop. Fruit does not sunburn easily. Resistant to tobacco mosaic virus.

Taste (3.3/5) Yield(4.3/5) Ease (5/5)
★★★★☆☆ ★★★★★☆☆ ★★★★★☆☆





LADY BELL ★★★★★



4 reviews

PEPPERS

hybrid; 71 days; 12"x12"; (4.5/5)

Plants bear green fruit maturing to red. Resistant to tobacco mosaic virus. Taste (4.5/5) Yield(4.5/5) Ease (4.5/5)

8 reviews

HARRIS SEEDS

CARMEN ★★☆☆☆



16 reviews

hybrid; 75 days; 12"x12"; (4.4/5)

Early, sweet, Italian-type hybrid pepper. Upright, 28-inch by 16-inch plants bear wide-shouldered, horn-shaped fruit that mature from green to red. 2006 All America Selection. See Cornito Rosso for a smaller version of Carmen and Corno di Toro Red

Taste (4.2/5) Yield(4.3/5) Ease (4.1/5)



"I can't grow a decent bell pepper but Carmen, a bull's horn type is very reliable and really sweet. Great for fresh snacking. Also did well in containers."

"While I'm more a hot-pepper gal than a sweetie, I deem Carmen to be an exceptional sweet pepper: Heavy yield, wonderful taste (especially roasted), reliable even in less-than-optimal conditions. And USDA Zone 3 growing is ALWAYS less than optimal!"



MAD HATTER ★★★★★☆



20 reviews

hybrid; 71 days; 12"x12"; (4.5/5)

Commonly used in Bolivian and Peruvian cuisine, these unique peppers have a refreshing, citrusy floral flavor that remains sweet, only occasionally expressing mild heat near the seeds. Taste (4.3/5) Yield(4.5/5) Ease (4.4/5)



JIMMY NARDELLO'S ★★★★★☆



6 reviews

heirloom; 70-80 days; 12"x12"; (4.2/5)

OTHER NAMES: Jimmy Nardello's Sweet Italian Frying, Jimmy Nardello, Nardello Sweet

Sweet frying type. 20 to 24 inch plants bear 8-inch, thin-walled, curved, tapering fruit matures to crinkly deep red.

Taste (4.5/5) Yield(3.8/5) Ease (4.5/5)



CORNITO ROSSO ★★★★★☆



8 reviews

hybrid; 60-80 days; 12"x12"; (4.7/5)

Sturdy plants produce early season into the fall sweet type peppers that are a smaller version of Corno di Toro Red and Carmen. Very sweet fruit are 5 to 6 inches long and 1 to 2 inches wide.

Taste (4.0/5) Yield(3.6/5) Ease (4.2/5)



ACE ★★★★★☆

Taste (4.0/5)

Yield(3.5/5)

Ease (4.2/5)

hybrid; 50-70 days; 12"x12"; (3.8/5)

Sweet bell pepper bearing small- to medium-sized, 3- to 4-lobed, green fruit in 50 days maturing to red in 70 days.

Taste (4.0/5)

Yield(3.5/5)

Ease (4.5/5)



4 reviews



HARRIS SEEDS

HARRIS SEEDS



AJI DULCE ★★★★★☆



13 reviews

PEPPERS

8 reviews

heirloom; 111 days; 12"x12"; (3.9/5)
Sweet/hot pepper from Venezuela similar to habanero in shape, size, color and aroma but sweet, spicy, and with only a trace of heat. 18-inch-tall plants bear thin-walled, pendant, tapered-at-both-ends, 2"x1", green fruit that ripens to orange-red then red.

Dulce is Spanish for sweet. Taste (4.1/5) Yield(3.5/5) Ease (3.8/5)
★★★★☆ ★★★★★☆ ★★★★★☆



SWEET CHOCOLATE ★★★★★☆



9 reviews

open-pollinated; 58 days; 12"x12"; (3.8/5)
Sweet bell type. Plants bear smooth, medium-sized, 2 1/2- by 4-inch, mild, snub-nosed, green fruit at 58 days maturing to brown with thick red flesh. Heavy fruit set and tolerant of cool nights.

Taste (3.7/5) Yield(3.9/5) Ease (4.0/5)
★★★★☆ ★★★★★☆ ★★★★★☆

"We had terrific luck with this variety. High yield of brown fruit despite all the green ones we harvested early for taste testing. Once they turned brown they really brought attention to themselves. A nice mild flavor that everyone loved despite being slightly sad they didn't actually taste like chocolate!"

TAKARA FI ★★★★★☆



10 reviews

hybrid; 60 days; 12"x12"; (3.7/5)
A shishito pepper that produces small, finger-sized fruit with a mild but rich flavor. One in every ten peppers may have a little heat.

Blistered shishito peppers + salt are a delicious snack! Taste (4.0/5) Yield(3.1/5) Ease (3.8/5)
★★★★☆ ★★★★★☆ ★★★★★☆



FLAVORBURST ★★★★★☆



10 reviews

hybrid; 72 days; 12"x12"; (3.6/5)
Plants bear large, blocky, apple-green fruit that ripen to yellow. Taste (3.9/5) Yield(3.1/5) Ease (3.8/5)
★★★★☆ ★★★★★☆ ★★★★★☆

HABANADA (CAPSICUM CHINENSE) ★★★★★☆



9 reviews

hybrid; 75-100 days; 12"x12"; (3.6/5)
Vigorous plant produce abundant 2 to 3 inch fruit that ripens from lime green to florescent orange. This snacking pepper has all of the fruity and floral notes of the habanero without any spice. Bred by Michael Mazourek of Cornell. Taste (3.7/5) Yield(3.9/5) Ease (4.0/5)
★★★★☆ ★★★★★☆ ★★★★★☆

POTATO SOLANUM TUBEROSUM

Solanaceae(Nightshade Family) | Origin: Peru(Andes)

While they are often associated with the Irish, potatoes actually come from South America 7,000 to 10,000 years ago. Introducing potatoes to Europe allowed populations to skyrocket, since it could be grown on less land than grains like wheat and barley. Potatoes are one of the most versatile crops. Maintaining their varietal diversity is important, since only growing a single variety leaves fields more vulnerable to pest and disease, which happened during the Irish Potato Famine.**





HARRIS SEEDS

RUSSIAN BANANA ★★★★★



POTATOES

heirloom; 90-105 days; 12"x12"; (4.7/5)

Late season. Small, fingerling tubers with buff-yellow skin and light-yellow, waxy-textured flesh. Stores well. Resistant to scab and somewhat to late blight. Taste (5/5) Yield (5/5) Ease (4.7/5)

3 reviews

★★★★★ ★★★★★ ★★★★★



HIGH MOWING SEEDS

DARK RED NORLAND ★★★★★☆



4 reviews

open-pollinated; 90-100 days; 12"x12"; (4.2/5)

Sweet bell type. Plants bear smooth, medium-sized, 2 1/2- by 4-inch, mild, snub-nosed, green fruit at 58 days maturing to brown with thick red flesh. Heavy fruit set and tolerant of cool nights.

Taste (4.2/5) Yield (4.2/5) Ease (4.5/5)

★★★★☆ ★★★★★☆ ★★★★★

"Norland Dark Red is the standard red-skinned, white-fleshed, early-season variety for North America. It ranks among the most popular of the red-skinned varieties. Small tubers are often graded out, by size, for supermarkets as "baby reds". This is an easy to grow, early-season variety, quite suitable for home gardens and for road side stands. It is a good general purpose potato."



MAGIC MOLLY ★★★★★☆



17 reviews

open-pollinated; 110 days; 12"x12"; (3.8/5)

Magic Molly is a new potato variety that was originally produced in Alaska. It is extremely vigorous and sets striking deep purple skin and flesh. Magic Molly Fingerling Potatoes have an oblong shape and can be harvested early for fingerlings or left in the ground for a blockier shape. Tubers can grow to over 6" long and make a good boiler since it retains its purple color. ~ 10 Magic Molly fingerling seed potatoes/lb.

Taste (3.8/5) Yield (3.6/5) Ease (4.0/5)

★★★★☆ ★★★★★☆ ★★★★★☆

"What a fun plant. Grew well and had beautiful flowers. I wish more potatoes were produced as they were so colorful and tasty. Will definitely plant more next year."



HARRIS SEEDS

YUKON GOLD ★★★★★☆



14 reviews

open-pollinated; 60-75 days; 12"x12"; (3.6/5)

Very early season. Medium to large, upright plants yield small to medium, slightly flattened, oval tubers with thin, golden buff-yellow skin, small, pink eyes and dry, mealy, yellow flesh. Excellent storage because of long tuber dormancy. Resistant to mild mosaic, PVLR, PVA. Susceptible to common scab, PVY, early blight, fusarium, dry rot, silver scurf, rhizoctonia. Taste (4.1/5) Yield (3.5/5) Ease (3.9/5)

★★★★☆ ★★★★★☆ ★★★★★☆

"The Yukon Gold Potato variety has been my family's favorite to buy from the grocery store, but homegrown Yukon Gold potatoes are even better! Super buttery-tasting and thin-skinned that you don't need to even add any butter. Overall, a great variety that requires some crop rotation/pest control."



HARRIS SEEDS

ALL BLUE ★★★★★

6 reviews



POTATOES

open-pollinates; 70-90 days; 12"x12"; (3.7/5)
Mid-season. Smooth, oblong, medium-size, deep-blue to almost purple skin and brilliant purple, moist, firm flesh with slightly grainy texture. Excellent storage. Resistant to scab. Many gardeners say this is late-season in NY.

Taste (2.8/5) Yield(3.7/5) Ease (3.8/5)
★★★★☆ ★★★★★☆ ★★★★★☆



BOONDIE SEEDS

ALL RED OR CRANBERRY RED ★★★★★

4 reviews



open-pollinated; 70-90 days; 12"x12"; (3.5/5)
Mid-season. Large, round tubers with smooth cranberry-red skin and light-rose flesh even when cooked boiled or roasted. Keeps red color well in cool, dark storage. Some drought resistance and good resistance to scab. Loses some red and becomes more pink when cooked.

Taste (4.0/5) Yield(2.8/5) Ease (3.0/5)
★★★★☆ ★★★★★☆ ★★★★★☆

***While blight wipes out the potato crop, many historians argue that the reason the Irish Potato Famine claimed so many lives was because of British policy and their lack of an effective response. <https://scalar.usc.edu/works/star-of-the-sea-a-postcolonialpostmodern-voyage-into-the-irish-famine/why-relief-did-not-work>*

Did you notice that a lot of these potatoes seem to come from cooler climates? In New York, lots of potato research used to occur near the Adirondacks? Since there is not as much agricultural production in this area and the frigid winters make it harder for some pests and disease to overwinter, the Adirondacks are a great area to breed potatoes without having to worry as much about disease pressure. The beautiful reds and blues have higher antioxidants than their yellow- and white-fleshed counterparts. Read more about Cornell-Bred Potatoes in the New York Times Article "Stand Back, Yukon Gold: There's a New Potato in Town" by Jan Ellen Spiegel (2009).

TASTE THE RAINBOW

There are many crops like peas, potatoes, carrots, tomatillos, cauliflower, and more that have colored versions of the standard green or white crop. This is because of phytochemicals called antioxidants, which have many health promoting compounds. Since antioxidants are associated the color pigments, their concentrations (and this nutrient content) will be higher in these varieties.

PUMPKIN

Cucurbitaceae(Cucurbit Family)

Origin: Mexico **CUCURBITA PEPO**

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The name pumpkin comes from the Greek word for large melon "pepon." The 'traditional' orange pumpkins are mostly *Cucirbita pepo* and other pumpkins are ususally *Cucurbita maxima* or *Cucirbita moschata*. Pumpkins were first grown in what is now northeast Mexico and the southern USA as early as 7,000-5,500 BCE. The world's heaviest pumpkin weight 2,703 pounds. Some giant pumpkins can even be used as canoes!





JOHNNY'S SEEDS

BABY BEAR ★★★★★

3 reviews



PUMPKIN

open-pollinated; 105 days; 12"x12"; (4.7/5)

Miniature, culinary and ornamental with semi-hulless seeds for roasting. 5-inch, deep orange, 1 1/2- to 2 1/2-pound fruit with long, slender, sturdy handle. Plants usually bear 8 fruits each. All American Selection 1993.

Taste (3.3/5) Yield(4.7/5) Ease (5/5)

★★★★☆ ★★★★★ ★★★★★

"They are about 8-10 inches in diameter and are great for pies or a substitute for winter squash. My grandkids loved them and carved and painted them."



HARRIS SEEDS

ROGUE VIF D'ETAMPES/CINDERELLA/ ROGUE D'ETAMPES*

heirloom; 105-115 days; 12"x12"; (4.7/5)

3 reviews

Medium to large, culinary and ornamental French heirloom. 15-foot vines bear 7-30lb deeply ribbed, bright orange-red fruit with deep-yellow, moderately sweet flesh. Plants bears 2 fruit. Stores well.

*CUCURBITA MAXIMA

Taste (3.7/5) Yield(4.3/5) Ease (4.7/5)

★★★★☆ ★★★★★★ ★★★★★★



VERMONTBEAN.COM

SPIRIT ★★★★★☆

open-pollinated; 99 days; 12"x12"; (4.3/5)

3 reviews

Small to medium, ornamental. Semi-bush vines bear 12", orange, 10-15-lb fruit. All American Selection

Yield(3.7/5) Ease (4.7/5)

★★★★☆ ★★★★★★



"Excellent pumpkin. Ideal for small gardens and short seasons. Very dependable. I grow these every year (for 20 years.) I don't do anything special. Just give them some compost, don't bother to water after they are established, although they grow bigger with regular watering. They still produce nice sized 10-15 Lb pumpkins every year, great for Jack-o-lanterns, (I use them for pie and they are okay for this, too.) Highly recommended. My parents in NH zone 4 have also been able to raise nice sized pumpkins that ripen before frost."

BOTANICAL HISTORY OF JACK-O'-LANTERNS

The tradition of carving vegetables to ward off evil spirits began with the ancient Celtic culture in present-day Ireland and Scotland. Since pumpkins are native to the Americas and had not yet made their way across the Atlantic, the Celts carved turnips! When Celtic peoples immigrated to the Americas, they brought their traditions with them and started carving pumpkins.



SOME JACK-O'-LANTERNS AROUND CORNELL

RADISH RAPHANUS SATIVUS

Brassicaceae(Mustard Family) | Origin: China/India

Radishes are fast-growing, crunchy balls packed with flavor. They have a slightly spicy flavor. Scientists do not know for sure where they were first domesticated, but wild species have been found in Southeast Asia and appear in historical records in the third-century BCE. Daikon radishes (which are delicious) are much larger and have become an important cover crop in agricultural systems. Culturally, radishes are part of Japan's Festival of Seven Herbs and Night of the Radishes in Oaxaca Mexico. Radishes have even been used to make dolls in Korea and Japan.



Scan for Growing Guide



HARRIS SEEDS

RED SATIN F1 ★★★★★☆



RADISH-SHALLOT

hybrid; 22 days; 3"x3"; (4.4/5) 8 reviews
Uniform, round roots that have a bright red color, extremely white interiors and refined taproots. Taste (4.4/5) Yield (4.6/5) Ease (4.6/5)
★★★★☆ ★★★★★ ★★★★★

"Such a beautiful radish, bright red, buttery, appropriately named. Good germination, is quick to grow, and has a beautiful round shape. Planted second crop late in the summer and also produced well despite planting in the same location. Would highly recommend"



HARRIS SEEDS

AMETHYST ★★★★★☆



15 reviews
Plants produce round purple radish root with white flesh and medium-sized foliage.

hybrid; 30 days; 3"x3"; (3.9/5)
Taste (3.9/5) Yield(3.7/5) Ease (3.8/5)
★★★★☆ ★★★★★☆ ★★★★★☆



BLUE MOON F1 ★★★★★☆



open-pollinated; 99 days; 12"x12"; (4.3/5) 8 reviews
A radish with lavender-blue exterior and flesh. Taste (3.1/5) Yield(4.2/5) Ease (4.4/5)
★★★★☆ ★★★★★☆ ★★★★★☆

"This vegetable was the most beautiful vegetable I had ever seen. Blue was not its prominent color despite its name. Pinkish rich lavender in color...truly a piece of art.Yield was strong.Flavor was good."



BAKER CREEK

HAILSTONE/ WHITE HAILSTONE ★★★★★☆



open-pollinated; 25 days; 3"x3"; (3.6/5) 5 reviews
Round, white, 1-inch roots with medium tops. Taste (3.0/5) Yield(3.4/5) Ease (3.6/5)
★★★★☆ ★★★★★☆ ★★★★★☆



RENEE'S GARDEN

EASTER EGG ★★★★★☆



open-pollinated; 30 days; 3"x3"; (3.6/5) 5 reviews
Round, red, purple and white roots mature over extended period. Resists bolting. Taste (3.8/5) Yield(3.8/5) Ease (4.0/5)
★★★★☆ ★★★★★☆ ★★★★★☆

SHALLOT ALLIUM CEPA GR. Amaryllidaceae(Lily Family). AGGREGATUM Origin: Middle East

Untill 2010, shallots were listed as seperate sepcies from onions. However, new genetic research has shown that they are so closely related to onions that they are now an onion cultivar. Shallots spread throughout Eurasia through traders and have become a staple ingredient in many cuisines. Shallots are sometimes preferred over onions when making curries since shallots have less of a tendency to blacken during cooking. Shallots are also used to flavor some pickles.



COOLPLANTS.COM

BONILLA ★★★★★☆



hybrid; 100-105 days; 3"x3"; (4.3/5)
Round, straw-colored, thick-skinned, very pungent, white-fleshed, 2" bulbs. Produces 4 or 5 separate bulbs by midsummer. Stores well into spring and early summer.

3 reviews Taste (4.3/5) Yield(3.3/5) Ease (3.7/5)
★★★★☆ ★★★★★☆ ★★★★★☆

Scan for Growing Guide



SPINACH Brassicaceae(Mustard Family)

Origin: Central/West Asia

SPINACH-SQUASH

Scan for Growing Guides

BRASSICA OLERACEA VAR. CAPITATA

Historically called "The Persian Vegetable," spinach was first domesticated 2,000 years ago and introduced to other parts of Asia in the mid-seventh century AD. Spinach became popular throughout Europe because it could be grown in the early spring months when it was too cold for other crops. Spinach even appeared in the first known English cookbook, where it was called spinnedge or spynoches!



BAKER CREEK



GIANT NOBLE ★★★★★☆

open-pollinated; 43 days; 4"x4"; (4.1/5)
Introduced in 1920's. Plant it in late spring to produce heavy yields of giant, thick, dark green leaves that spreads up to 25". Slow to bolt.



10 reviews

BLOOMSDALE LONGSTANDING ★★★★★☆

open-pollinated; 40-48 days; 4"x4"; (3.6/5)
Glossy, dark-green, heavy, very crinkled leaves. Strong emergence in cold soil. Slow bolting.



7 reviews

CUCURBITA PEPO

SQUASH(SUMMER)

Cucurbitaceae(Cucurbit Family)

Origin: Central America/Mexico

Summer squashes are harvested when they are young and immature. While it might be tempting to grow the biggest squash you can, large squash fruits are tougher, less flavorful, and have more seeds. Ancient wild cucurbit species were spread by large mammals like mastodons, who had no trouble chewing through their tough rinds. Squash seeds have been found in mastodon feces that are 30,000 years old. Once humans started hunting large animals, squash was at risk since it was no longer being spread. Fortunately, early agriculturalists (10,000 years ago) recognized squash's potential and now it is a garden and kitchen staple.



LOONEYFARM

JOHNNY'S SEEDS

ZEPHYR ★★★★★

8 reviews

hybrid; 54 days; 36"x36"; (5/5)
Yellow straightneck type. Slender fruit with faint white stripes and light-green blossom end. Best picked at 4-6".

Taste (5/5) Yield(5/5) Ease (4.7/5)

★★★★★ ★★★★★★ ★★★★★★

"This squash is very attractive, green and yellow. It has a fine texture and slightly nutty taste. Great for eating small or large, grilled, steamed or roasted. I have grown it for many years. This is my most requested crop for sharing!"

COSTA ROMANESCO ★★★★★



3 reviews

heirloom; 52-60 days; 36"x36"; (4.7/5)
Zucchini type. Large, big-leafed plants bear up to 20-pound fruit with prominent gray-green and pale-green ribs and flecks. Italian type. Good producer of male blossom buds.

Taste (5/5) Yield(2.7/5) Ease (4.7/5)

★★★★★ ★★★★★★ ★★★★★★

<https://www.smithsonianmag.com/smart-news/domestication-saved-pumpkin-and-squash-180957314/>



HARRIS SEEDS (8BALL)

FERRYMORSE(ELITE)

ELITE ★★★★★

hybrid; 48 days; 36"x36"; (4.7/5) **SAVE SEEDS** X **SQUASH** 3 reviews
 Zucchini type. Uniform, slender, glossy, dark-green fruit.
 Best picked at 7"-8". Taste (4.7/5) Yield(5/5) Ease (4.7/5)

★★★★★ ★★★★★ ★★★★★

EIGHT BALL ★★★★★☆

hybrid; 40-55 days; 36"x36"; (4.2/5) 4 reviews **SAVE SEEDS** X
 Green zucchini type. Plants bear 2- to 3-inch, baseball-sized, green fruit. Can be stuffed. All American Selection 1999.

Taste (4.0/5) Yield(3.8/5) Ease (4.0/5)

★★★★☆ ★★★★★☆ ★★★★★☆

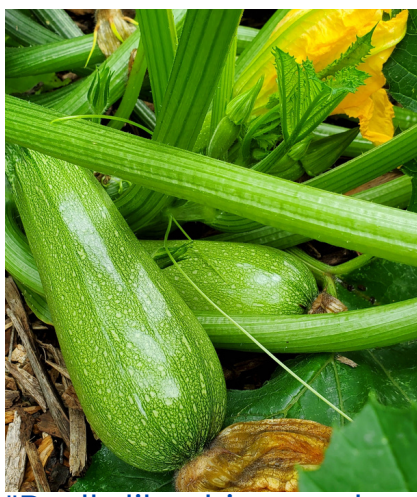
"This was the best zuke I've ever grown! Very easy and extremely prolific. The neighborhood was thrilled to get those we chose to give away. One plant produced at least 30 squash. While picked at baseball size they were great stuffed for one, however, we let some grow to twice that size and the flavor was still fine."

HURAKAN ★★★★★☆

hybrid; 50 days; 36"x36"; (4.0/5) **SAVE SEEDS** X 21 reviews
 Greyish zucchini is a staple of Mexican and Latin diets. Hurakan is a adaptable squash variety that produces big yields of fruit on semi-erect bush plants that offer good protection to the fruit. The grey-green fruit have light flecking, thin dark green stripes and are best when harvested at 6" in length. The bulbous fruit of Hurakan squash have a good shelf life after harvest and retain their shiny appearance on the shelf too. Intermediate resistance to powdery mildew.

Taste (4.2/5) Yield(4.0/5) Ease (4.0/5)

★★★★☆ ★★★★★☆ ★★★★★☆



"Really like this squash, very tender even when the size of a football. Keeps well, would recommend."

SPINELESS PERFECTION F1 ZUCCHINI ★★★★★☆

hybrid; 45 days; 36"x36"; (3.9/5) 3 reviews **SAVE SEEDS** X
 An upright, open plant with spineless petioles and a unique stem characteristic that allows for easy twist harvest without breaking the fruit at the stem. Taste (4.2/5) Yield(3.5/5) Ease (4.1/5)

★★★★☆ ★★★★★☆ ★★★★★☆



FRUITION SEEDS

PATISON PANACHE GREEN AND YELLOW ★★★★★☆

heirloom; 55-70 days; 36"x36"; (3.0/5) 7 reviews **SAVE SEEDS** ✓
 OTHER NAMES: Patison Panache Jaune et Vert
 French heirloom. Patti pan scallop type. Plants bear bowl-shaped yellowish-cream fruit with bands of green.

Taste (2.6/5) Yield(2.4/5) Ease (2.7/5)

TIVOLI ★★★★★☆

hybrid; 100-105 days; 3"x3"; (3.4/5) 11 reviews **SAVE SEEDS** X
 Spaghetti squash. Bush plant type. Blocky, oblong-shaped, creamy yellow fruits weigh 4 to 5 pounds each and store well. Plants can be planted as close as 2' apart. The flesh is creamy in texture and easily fluffs with a fork after roasting. All America Selection 1991.

Taste (3.4/5) Yield(3.4/5) Ease (3.7/5)

★★★★☆ ★★★★★☆ ★★★★★☆



SQUASH(WINTER)

CUCURBITA
MOSCHATA

SQUASH (WINTER)



SCAN FOR
GROWING
GUIDE

Despite their name, winter squash should be planted in summer. Their thick coats allow them to be stored for long periods of time. (Check any curing requirements you variety might have). Along with corn and beans, summer and winter squash are part of the "Three Sisters" planting method that Indigenous Americans developed.



HARRIS SEEDS

BUTTERCUP ★★★★★



open-pollinated; 90 days; 36"x36"; (5/5) 3 reviews
Green zucchini type. Plants bear 2-3", baseball-sized, green fruit. Can be stuffed. All American Selection 1999.

Taste (5/5) Yield(5/5) Ease (5/5)
★★★★★ ★★★★★★ ★★★★★★



HARRIS SEEDS

PINK BANANA



heirloom; 100-105 days; 36"x36"; (4.7/5)



OTHER NAMES: Jumbo Pink Banana, Banana Pink Jumbo

Long vines bear 2-3-ft long by 6"-8" wide, 10- to 50-pound, yellow, banana-shaped fruit with small seed cavity and medium-dry, yellow-orange flesh. Best harvested at 30" or less. 3 reviews
Taste (4.7/5) Yield(4.7/5) Ease (3.0/5)
★★★★★ ★★★★★★ ★★★★★☆

"We tossed some old squash seeds into the compost heap and some of them sprouted and grew up along the back fence. I hadn't noticed the fruit developing but one day we found a very large and long squash had ripened on the fence--it was a pink banana. Without any interference from me this wonderfully huge squash grew on its own and was able to support its own weight. We cut it down and cut it up, cooked it and had a freezer full of squash. One Pink Banana squash can make a couple of gallons of chunks. It's best to precook before freezing and then you just thaw them out and warm in the microwave. It's sweet and yum! If you have the room to grow this it's worth it."

BAKERCREEK



RED KURI/ BABY RED HUBBARD ★★★★★



open-pollinated; 45 days; 36"x36"; (3.9/5) 3 reviews

OTHER NAMES: Orange Hokkaido, Uchiki Juri

Improved Japanese Hubbard type, but native to Argentina-Uruguay area. Vines bear tear-drop-shaped, 3- 7 lb, red fruit with moist, smooth, creamy yellow flesh. Plants bear 2 or 3 fruit.
Taste (4.2/5) Yield(3.5/5) Ease (4.1/5)
★★★★☆ ★★★★★☆ ★★★★★☆

"Excellent! I cut first squash to half, discarded the seeds and put aluminum folio on top of them, then roasted in the oven. I didn't add sugar or anything else, just to test the taste. It was pretty tasteless for me. For 2nd time, I cut half, discarded the seeds, peeled one half and cut to big chunks. I put them to a pan, poured 7 tablespoon of sugar top of them. 1 hour later, they released their juice, (don't add water) I cooked them very slowly with very low heat until the juice totally vaporized. This time the taste was amazing. It's very dry squash. Especially the part close to the skin taste like almost chestnut. Maybe because its texture gives the similarity, too. Now, months past, its texture and taste is like mash potato. It lost its nutty taste. "



HARRIS SEEDS

CARNIVAL ★★★★★

4 reviews **SAVE SEEDS** ❌

SQUASH

hybrid; 85-95 days; 36"x36"; (4.5/5)
Multi-colored acorn type. Semi-bush vines bear green-yellow fruit with orange patches and golden-yellow flesh. Fruits grow near crown of the plant. Taste (4.2/5) Yield (4.5/5) Ease (4.8/5)

★★★★★ ☆★★★★★ ★★★★★★

"Multi-colored acorn type. Semi-bush vines bear green-yellow fruit w/ orange patches and golden-yellow flesh. Fruits are near crown of plant."



HARRIS SEEDS

WALTHAM BUTTERNUT/BUTTERNUT ★★★★★ ☆

SAVE SEEDS ✓

open-pollinated; 82-105 days; 36"x36"; (4.0/5) 5 reviews
Butternut type. 6- to 7-foot vines bear 8- to 10-inch, bottle-shaped, smooth, light-tan, 4- to 5-pound fruit with deep-orange flesh, small seed cavities and thick cylindrical necks. Flavor improves with storage. Also known as 'Butternut'. All American Selection. 1970. Plant bears 4 to 5 fruit.

Taste (4.4/5) Yield(3.6/5) Ease (3.8/5)

★★★★★ ☆★★★★★ ★★★★★★ ☆

"Excellent tasting squash that is one of our favorites year after year, but we find we need to start seeds in the green house as well as in hills in the ground to assure that we have adequate pants with the rainy summers. Otherwise, sometimes there is a tendency for the seed to rot in the ground."



HARRIS SEEDS

TABLE ACE ★★★★★ ☆

SAVE SEEDS ❌ 4 reviews

hybrid; 70-85 days; 36"x36"; (4.0/5)
Acorn type. Vigorous semi-bush vines bear 2.5lb, moderately ridged, deep green-black fruit with golden, almost fiberless flesh. Stores well. Plant produces 5 to 7 fruit.

Taste (4.2/5) Yield(4.0/5) Ease (4.0/5)

★★★★★ ☆★★★★★ ★★★★★★ ☆

ROYAL ACE ★★★★★ ☆

SAVE SEEDS ❌ 13 reviews

hybrid; 85 days; 36"x36"; (3.8/5)
Powdery mildew can decimate an acorn squash crop, but now there's a solution - Royal Ace PM. Royal Ace PM produces big yields of high quality acorn squash. The fruit are uniform for size and shape and have an attractive dark green color. The color retention is good in storage and its flesh qualities are rated high. The large semi-bush plants have thicker foliage than other acorn varieties, but their yields and intermediate resistance to Powdery Mildew are second to none.

Taste (3.2/5) Yield(3.5/5) Ease (3.8/5)

★★★★★ ☆★★★★★ ★★★★★★ ☆



BAKERCREEK

BURPEE BUTTERBUSH ★★★★★ ☆ ☆

SAVE SEEDS ✓

heirloom; 75-87 days; 36"x36"; (3.5/5)
Butternut type. Small, bush vines bear 1 1/2-pound fruit with deep-reddish-orange flesh. Excellent for overwinter storage. Taste (4.2/5) Yield(3.5/5) Ease (4.0/5)

4 reviews ★★★★★ ☆★★★★★ ★★★★★★ ☆

"I planted this just to have it in my Fall crop photo lineup. What I liked: bushy habit, pretty compact for a winter squash, even for a bush-type, also the edibility, more tender but otherwise much like sweet potato. What I was ok with: the yield, 2 x1.5 lb fruits per plant, the size: would have been more useful if it were just a bit bigger. What I didn't like: not a good keeper."



MASHED POTATOES F1

hybrid; 90 days; 36"x36"; (3.6/5) 13 reviews

A nearly white acorn squash. Compact vines produce 1 to 1-1/2 lbs. squash with white flesh.

10 reviews

Taste (3.4/5)

★★★★☆

Yield (3.5/5)

★★★★☆

Ease (3.9/5)

★★★★☆



SUNFLOWER

SUNFLOWER *HELIANTHUS ANNUUS*

Asteraceae (Daisy Family) | Origin: North America

This crop is loved by birds, bees, and people! Sunflowers are grown for their oily seeds and make a tasty snack. Some companies even make allergen-friendly sunflower butter. When sunflowers were brought to Europe from the Americas, sunflower oil became a common cooking ingredient. They are called sunflowers because they have the ability to follow the sun throughout the day (heliotropism).



EVENING COLORS

open-pollinated; 85 days; 12"x12"; (4.3/5)

9 reviews

Plants reach up to 6 feet tall producing 4"-12"+ wide blooms on dozens of branching 18-inch stems. Flowers have a brown center with petals in a dramatic variety of gold and pale yellow with dusty rose to pink rings.



Yield (3.5/5)

★★★★☆

Ease (3.9/5)

★★★★☆

RING OF FIRE

open-pollinated; 70-80 days; 12"x12"; (4.3/5) 13 reviews

This All America Selections winner produces attractive, stable bicolor patterned flowers on mid-height plants. The 5 to 6" single-petaled flowers develop dark red around the base of each petal, golden yellow tips and a dark central disk. Plants are heavily branched, with excellent yields for cuts and a showy display for gardens. Compact for small spaces.



Yield (3.5/5)

★★★★☆

Ease (3.9/5)

★★★★☆



"Wonderful plant for any garden. Great germination, strong grower and major flower producer. Multiple blooms on each stem. Flowers were tremendous for cutting. The bees said, "Plant again.""



"What a starburst of sunshine in my little garden. They added wonderful color and bloomed to first frost. The bees loved them so lots of seeds for my chickens."

SEED SAVERS.ORG

JERSALUM ARTICHOKE (SUNCHOKE)

This sunflower-look alike is native to the eastern United States and was an important food source for Indigenous Peoples. It forms edible tubers that have a lightly nutty-taste. They have the potential to spread easily, so it may be best to grow them in containers.



SWISS CHARD *AMARANTHACEAE (Chenopod Family) | Origin: Italy BETA VULGARIS SUBSP. VULGARIS*

Like Ithaca, swiss chard is gorgeous and a prized part of edible landscapes. Even though it originated in Sicily, Italy, the name was changed to Swiss Chard to identify it in the market and the name stuck! It can be eaten fresh or raw, but cooking can remove some of the bitter taste.



HARRIS SEEDS

BRIGHT LIGHTS ★★★★★

SWISS CHARD-TATSOI

open-pollinated; 50-60days; 12"x12"; (4.9/5) 15 reviews
20" plants with dark-green, bronzed, moderately savoyed leaves with stems, midribs and secondary veins showing gold, yellow, orange, and pink intermediate pastels and stripes. All American Selection 1998. Baby leaves in 28 days. Retains color when cooked. Taste (4.9/5) Yield(4.5/5) Ease (5/5)



★★★★★ ★★★★★ ★★★★★

"Besides being the best-tasting chard ever, the yield has been tremendous, and the plants are a beautiful addition to the garden. Pick early and often.



FORDHOOK GIANT ★★★★★



open-pollinated; 50-58 days; 12"x12"; (4.9/5)
Compact plants with thick, dark-green, savoyed leaves with white veins and broad, white stems. Baby greens in 25 days. Taste (4.7/5) Yield(4.9/5) Ease (4.9/5) 7 reviews



★★★★★ ★★★★★ ★★★★★

"Excellent chard, a classic, large sweet leaves, fast growing, etc, nothing bad to say. If you haven't grown chard this is a great start.

RAINBOW/IMPROVED RAINBOW MIX ★★★★★☆



open-pollinated; 60 days; 12"x12"; (4.4/5) 12 reviews
Upright plants, mix of red, pink, white, yellow, orange and striped colors. Taste (4.4/5) Yield (4.7/5) Ease (4.8/5)

HIGH MOWING ORGANIC



PEPPERMINT ★★★★★☆

★★★★★ ☆ ★★★★★ ★★★★★

open-pollinated; 60 days; 12"x12"; (4.3/5) 21 reviews
Plants with a strong upright habit produce pink and white striped stems with glossy, dark green leaves that have white veins. Good in container or garden. Resistance to bolting. Baby greens at 33 days. Taste (4.2/5) Yield(4.0/5) Ease (4.0/5)



★★★★★ ☆ ★★★★★ ☆ ★★★★★ ☆

Brassicaceae(Mustard Family)

This cool-season crop has long been prized in China and Japan. For those not familiar with its culinary versatility, it can be used in all of the same ways that one could use spinach. Like kale and collards, tatsoi can tolerate light frosts and be eaten raw or cooked. Tossing them into a stir-fry is the most common way to prepare them. It has a much milder (similar to romaine lettuce) taste compared to other crops in the mustard family.

TATSOI ASIAN GREEN/TAH TSOI/ SPINACH MUSTARD

open-pollinated; 45-50 days; 4"x4"; (4.0/5) ★★★★★ ☆
Asian green with spoon-shaped, thick, glossy, dark green leaves with clear-white stems forming a thick, compact rosette. Baby greens at 21 days. Narinosa group.



7 reviews

Taste (4.2/5) Yield(3.5/5) Ease (4.0/5)
★★★★★ ☆ ★★★★★ ☆ ★★★★★ ☆

TATSOI

**BRASSICA RAPA
SUBSP. NARINOSA**

Origin: China



JOHNNY'S SEEDS

TOMATILLOS Solanaceae (Nightshade Family). **TOMATILLO**

Origin: Mexico **PHYSALIS PHILADELPHICA**

Meaning "little tomato" in Spanish, tomatillos were first called tomatl in Nahuatl (Aztec) language. It was first domesticated in Mexico about 2,800 years ago. It has also been called "Husk Tomato" because of the characteristic paper husk common to all physalis crops. Harvesting the fruit early is recommended for making salsa since the fruits sweeten as they ripen. Tomatillos can be "sticky" when you harvest them. It is not toxic, but you might want to wash your hands afterward.



BAKERCREEK

TAMAYO FI ★★★★★☆

9 reviews



open-pollinated; 70 days; 24"x24"; (4.1) Taste (4.1/5)
 Tall, vigorous plants with semi-open habit produce 1-1/2 to 3" husk covered intense green fruits.

Yield(4.3/5) Ease (4.6/5)
 ★★★★★☆ ★★★★★★

"Very large fruits. Good flavor. Big, floppy plants even with lots of pruning-should have been staked."

PURPLE ★★★★★☆



5 reviews

heirloom; 90-100 days; 24"x24"; (4.4/5)
 Plants with a spreading habit reach less than 10 inches tall and produce 1.5"-2" oval fruit with darker purple skins and gold, green or purple flesh with tangy flavor and green or buff husks. This variety is different from De Milpa. Stores well after harvest.

"Easy to grow , attractive plant and, oh boy, does it produce. I only wish I knew what to use them for besides salsa."

Taste (4.4/5) Yield (4.7/5) Ease (4.8/5)
 ★★★★★☆ ★★★★★★ ★★★★★★

"So much better tasting that the standard green. The fruits are much smaller and don't always break the husk when they are ripe. You can blend this up and freeze them, when you thaw, add cilantro, garlic and onion blend again and make a fresh Salsa Verde anytime of the year!"

"Smaller fruits than the green market varieties, with a sweeter richer flavor. Good coloring depends on sun exposure; fruits shaded by the leaves will be less purple."

"We made excellent jam, Salsa Verde, Purple gispacho soup. They were a hard sell at the farmer's market but the people who took them home loved them."



BAKERCREEK

TOMA VERDE ★★★★★☆



open-pollinated; 70-80 days; 24"x24"; (4.3/5) Taste (4.2/5)
 Large, flat-rounded, 2"-3.5", green fruit. Non-pithy when ripe. Indeterminate plants.

8 reviews
 Yield(4.0/5) Ease (4.2/5)
 ★★★★★☆ ★★★★★★ ★★★★★★

"Tomatillos are basically a weed. They are big, bushy plants and generally produce buckets of fruit. They are not fussy."

"Prolific plants that set sweet delicious, great keeping fruits 2X size of golf balls. Utterly fantastic for fresh and cooked salsas. You MUST plant more than 1 Tomatillo as they are not self-fertile! Every day they (the four I planted) drop (yeah the fruit just drops when it is perfectly ripe) about 8-10 fruits. This has gone from the late July until frost. Leave them out on the counter (out of the sun) & they'll keep over a week. These taste so sweet (I dried some and they taste kind of like apples)!"

"VERY VERY PROLIFIC! WARNING: don't plant these in a bed with anything that you don't want smothered! Hope you like Tomatillos! They produce and keep on producing. They do make a wonderful salsa. My 3-year-old's new favorite!"

"Grow them like indeterminate tomatoes. Each plant produces ~10 lbs of fruit, even in our far north climate. If we had a longer season, production would x2"

TOMATO(CHERRY) *SOLANUM LYCOPERSICUM* TOMATO

Solanaceae (Nightshade Family) | Origin: Bolivia/Chile/Columbia/Ecuador/Peru

This is one of those crops that makes gardeners say "I love them from my head to-ma-toes." Tomatoes were first domesticated 7,000 years ago in South America. Many plants, especially the leaves, or plants in the Nightshade are toxic, which made many Europeans hesitant to try this crop. In fact, it was called "Poison Apple" because many wealthy individuals fell ill after eating them. They did not know that the acidity in tomatoes drew out the lead in the plates that they were eating off them. In an attempt to make people no longer fear this crop, some European nobles held feasts featuring this crop. However, the chefs, who had never worked with tomatoes before, fed everyone the toxic leaves!



CHERRY TOMATOES

These bite-size bundles of flavor make the perfect summertime snack!

*****All cherry tomato varieties listed require being staked, caged, or trellised.*****



JUNG SEED

SUN SUGAR ★★★★★



7 reviews

hybrid; 60-62 days; 24"x24"; (5/5)
Early season. Indeterminate plants produce golden yellow, 1/2-ounce, thin skinned, crack resistant fruit. Disease resistant variety. Resistance to Fusarium wilt and tobacco mosaic virus. More crack resistant than 'Sun Gold'

Taste (4.7/5) Yield(4.9/5) Ease (4.9/5)

★★★★★ ★★★★★★ ★★★★★★

"In two consecutive years of blind tasting by Master Gardener volunteers in Westchester County, SunSugar, a small, orange, cherry-type, tomato ranked highest compared to other cherry-type tomatoes and compared with all tomatoes regardless of category. The flavor profile features an excellent balance between sugar and acid. However, such a balance is not everyone's choice for a top-ranking tomato. This is not a bland tomato, nor is it candy sweet. It has ranked higher than its closest rival, Sun Gold"



SUNGOLD/ SUN GOLD ★★★★★



33 reviews

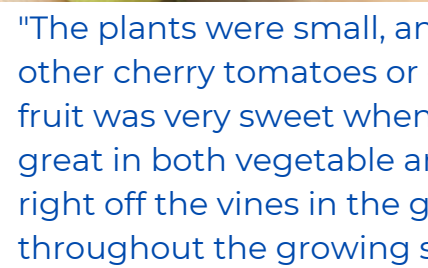
hybrid; 57-60 days; 24"x24"; (4.7/5)
Early-season cherry type fruit. 3 to 5 feet tall indeterminate plants bear 1 3/8 inch by 7/8 inch, oval to oblong, firm, meaty, clustered, golden-orange sweet fruit with few seeds and free of cracking. For greenhouse or field production. Disease resistant variety. Resistance to tobacco mosaic virus and Fusarium wilt race 1.

Taste (4.5/5) Yield(4.6/5) Ease (4.7/5)

★★★★★ ★★★★★★ ★★★★★★

"My garden is never without sungolds. These are often some of the first tomatoes to begin fruiting in my garden, as well as some of the last to stop fruiting. I fell in love with the sweet, fruity flavor of sungolds eating them by the handful in my dad's garden as a kid. If you have a kid who does not like tomatoes, this is THE variety to get them hooked. While their flavor is addictive and extremely satisfying even to an adult, it is not as "tomatoey" as a brandywine, Cherokee purple, or other large heirlooms."

"Yes - candy on a bush! Couldn't keep my neighbor out of them and a 3 yr old called them candy. Had a problem with blight on all my other varieties but not Sungold. Produced up to the freeze. Family and friends insist I have them every year."



SWEET 100 ★★★★★

SAVE SEEDS X

TOMATO

hybrid; 60days; 24"x24"; (4.6/5) 5 reviews
Early cherry tomato with Taste (4.5/5) Yield(4.2/5) Ease (4.3/5)
cherry-red, 1-inch fruit. ★★★★★ ★★★★★☆ ★★★★★☆
"Absolutely the best cherry tomato. My only mistake was not planting enough. My grand kids keep beating me to the ripe ones."

JASPER ★★★★★

SAVE SEEDS X

hybrid; 60 days; 24"x24"; (4.6/5) ★★★★★ ★★★★★☆ ★★★★★☆
Vigorous, tall indeterminate plants produce round, crack resistant fruit on small trusses for a long harvest period. All American Selection in 2013. Disease resistant variety. Resistance to late blight, early blight, Fusarium wilt (races 1 and 2) and Septoria leaf spot.

COYOTE ★★★★★☆

SAVE SEEDS ✓

heirloom; 60 days; 24"x24"; (4.3/5) 6 reviews
Main season currant-like cherry type tomato, originally from Mexico. Vigorous, tall indeterminate plants with regular leaves produce long clusters of 6 to 8 fruit about 1/2 inch round. Fruits are creamy ivory with hints of yellow, shading to darker yellow at the shoulders.
Taste (4.0/5) Yield(4.0/5) Ease (4.8/5)
★★★★☆ ★★★★★☆ ★★★★★★

FRUITION SEEDS

"The plants were small, and compact that produced golden yellow fruit in clusters similar to certain other cherry tomatoes or grapes, beginning in early July, and continued until late September. The fruit was very sweet when fully ripe, but turned bitter if left on the plants for too long. They were great in both vegetable and fruit salads, although the skin bruised easily. They were a very big hit right off the vines in the garden. We would definitely grow these again. The plants stayed healthy throughout the growing season with no sign of blight or any other disease, with very little spoilage."

SPARKY ★★★★★☆

14 reviews

SAVE SEEDS X

open-pollinated; 65 days; 24"x24"; (4.3/5)
A member of the Cream of the Crop Tomato line-up, Sparky XSL has exceptional flavor and sweetness (8.5% Brix), beautiful gold striping, and high yields per plant. With the X-tended Shelf Life gene, fruits are well suited for shipping and offer harvest flexibility for growers and home gardeners alike. Good tolerance to stress.

Taste (4.4/5) Yield(4.2/5) Ease (4.4/5)

RED CURRANT ★★★★★☆

★★★★★ ★★★★★☆ ★★★★★☆

open-pollinated; 70-75 days; 24"x24"; (4.2/5) 4 reviews
Lycopersicon pimpinellifolium. Early to main season currant type. Indeterminate plants produce 1/2 ounce, thick skinned, red fruit. Ornamental as well as edible. Disease resistant variety.

SAVE SEEDS ✓

"Expect hundreds of pea-sized tomatoes per plant. The flavor, while very good, is not as sweet as many other cherry-type tomatoes. It has more of a standard, regular tomato flavor."

"These are sweet and tasty, I think they would be a great tomato for children to grow. The plants make dainty, attractive leaves. In my Long Island garden Red Currant is a reseeding tomato-- fortunately the seedlings have leaves which are very distinctive and can be quickly identified"



FRUIT/ION SEEDS

SUMMER SWEETHEART ★★★★★☆



TOMATO

hybrid; 75 days; 24"x24"; (4.1/5) 11 reviews
Indeterminate plants bear red, mini apple shaped fruit on trusses that can hang over 18 inches long, often splitting in two halfway down with perfectly alternating fruits, up to 20 or 25 per truss. Disease resistant variety. Resistance to Late Blight, Early Blight, and Septoria as well as cracking. Result of Martha Mutschler-Chu at Cornell cross with Maine's Will Bonsall's Gardener's Sweetheart.

Taste (4.1/5) Yield (4.5/5) Ease (4.5/5)



YELLOW PAIR ★★★★★☆



15 reviews

open-pollinated; 70-80 days; 24"x24"; (4.0/5)
Main season pear type. Indeterminate plants bear yellow, 3/4 to 1 ounce, 1.5" fruit. Disease resistant variety. Evaluation needed to confirm resistance to late blight.

Taste (3.7/5) Yield (4.7/5) Ease (4.5/5)

BAKERCREEK



"Great for kids of all ages. Produced a VERY HIGH yield that was easy to harvest and eat right off the vine-especially for young kids. Nice pop of color to the tomato "patch". Very juicy but a tad seedy."

"For anyone who enjoys heirlooms and fun novelty veggies, I'd highly recommend growing this variety at least once. They certainly yield prolifically and regularly which is always a plus but the taste isn't anything to wow over and I had just about every fruit split on me."



CHOCOLATE SPRINKLES F1 ★★★★★☆



hybrid; 50-55 days; 24"x24"; (4.0/5) 10 reviews
Indeterminate plant. Produces trusses of 1-1/2" oval-shaped copper-red colored fruit striped w/ green.

Taste (3.8/5) Yield(4.2/5) Ease (4.1/5)



BLACK CHERRY ★★★★★☆



7 reviews

hybrid; 65-75 days; 24"x24"; (4.0/5)
Main-season cherry type bred in Florida by the late Vince Sapp. Large, indeterminate plants bear dusky reddish-purple 1 inch fruit with complex flavor.

Taste (3.9/5) Yield(4.1/5) Ease (4.0/5)

HIGH MOWING SEEDS



"Wow! I tried these in 2011 after seeing the picture on a tag in a local garden center. It was an impulse purchase and set out in my garden more than a week after everything else. I was pleasantly suprised to find this tomato produced the first fruits of the season and they were remarkably tasty."



RIESENTRAUBE ★★★★★☆



4 reviews

heirloom; 80 days; 24"x24"; (3.8/5)
Main-season, European heirloom cherry tomato. Indeterminate plants bear clusters of 20 to 40, 1-inch, round fruit with distinct nipple on the blossom end.

Taste (3.8/5) Yield(4.2/5) Ease (4.2/5)



BAKERCREEK

TOMATO(PASTE)

TOMATO

If you are planning on making tomato sauce or paste, you should consider growing paste tomatoes. They have a lower content and fewer seeds than cherry or slicer/beefsteak tomatoes, which makes them perfect for this purpose.

All paste tomato varieties listed require being staked unless otherwise noted

BAKERCREEK



AMISH PASTE ★★★★★

7 reviews



open-pollinated; 74-85 days; 24"x24"; (4.7/5)
Main season paste type reported to come from an Amish farming community in Wisconsin. Indeterminate plants produce bright red, 8 ounce, ox heart shaped fruit with few seeds. Taste (4.6/5) Yield(4.9/5) Ease (4.9/5)

★★★★★ ★★★★★ ★★★★★

"Fresh eating was enjoyable with a moderate flavor. Sauce processing and canning with solely Amish Paste was good texture but a bit bland when processed, and required additional varieties of tomato to bring up the "Brightness" of the sauce. We used some Stupice and Celebrity added to the blend at about 10% each brought the Amish Paste sauce right up there! While the plants looked sparse on the foliage, the crop output was very acceptable. Would recommend to anyone."



FEDCO SEEDS

OPALKA ★★★★★☆

14 reviews



open-pollinated; 80-90 days; 24"x24"; (4.1/5)
Main season paste type from Poland. Indeterminate plants produce with bright red, 3"-5", solid, pepper shaped, dry textured, nearly seedless fruit in clusters of 3 to 5. Taste (3.8/5) Yield(4.2/5) Ease (4.2/5)

★★★★☆ ★★★★★☆ ★★★★★☆

"Great tomato that brought a lot of attention in the garden even while it was still green. The skin felt thick and almost leathery when green and when it matured to red it was beautiful. Very tasty and VERY FEW SEEDS....this was one several of our volunteers and our attendees at the open houses noted to plant for next year."

TOMATO(SLICER)

Slicers or beefsteak tomatoes are the varieties you want to grow for large tomatoes that are perfect for sandwiches and other dishes!

All slicer tomato varieties listed require being staked unless otherwise noted

HARRIS SEEDS



JET STAR/ JETSTAR FI ★★★★★



7 reviews

hybrid; 72 days; 24"x24"; (4.5/5)
Main-season standard type. Compact indeterminate plants produce bright red, 7 to 8 ounce, smooth, globe-shaped, low acid fruit with minimal scars or cracks. Disease resistant variety. Resistance to Fusarium wilt race 1 and Verticillium wilt. Taste (4.6/5) Yield(4.2/5) Ease (4.7/5)

★★★★★ ★★★★★☆ ★★★★★★

**KELLOGG'S BREAKFAST** ★★★★★**TOMATO**

heirloom; 79-90days; 24"x24"; (4.5/5)

Main-season, heirloom, standard, beefsteak-type

tomato with extremely large, 1- to 2-pound, orange fruit.

Indeterminate plants. Taste (4.5/5) Yield(4.0/5) Ease (4.5/5)

4 reviews

★★★★★ ★★★★★☆ ★★★★★★



"This orange heirloom tomato is huge and delicious. A single slice covers an entire slice of bread making it the perfect tomato with BLT. The fruit is juicy and sweet with a tangy finish. While the fruit is 1 - 2 lbs, the stems are strong and held the tomatoes well."

**EVA PURPLE BALL** ★★★★★

4 reviews

heirloom; 74 days; 24"x24"; (4.5/5)

Main-season standard variety. Indeterminate plants bear 4- to 6-ounce, round, dark pink, fruit.

Taste (4.2/5) Yield(4.0/5) Ease (4.2/5)

★★★★★☆ ★★★★★☆ ★★★★★☆

CELEBRITY ★★★★★☆

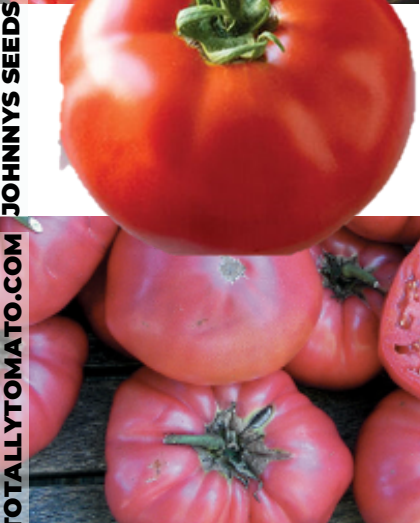
21 reviews

hybrid; 70-75 days; 24"x24"; (4.3/5)

Main season standard type. Compact, determinate plants produce 7 to 10 ounce red fruit. Resistance to Fusarium wilt race 1, Verticillium wilt, nematodes, Alternaria and tobacco mosaic virus. All American Selection.

Taste (3.9/5) Yield(4.0/5) Ease (4.5/5)

★★★★★☆ ★★★★★☆ ★★★★★★

**ROSE** ★★★★★☆

4 reviews

heirloom; 78 days; 24"x24"; (4.2/5)

*Main-season Brandywine-type heirloom. Medium-tall, indeterminate, plants bear deep-pink, globe-shape fruit**weighing 1 pound or more.* Taste (4.8/5) Yield(3.8/5) Ease (4.2/5)

★★★★★ ★★★★★☆ ★★★★★☆

**AUNT RUBY'S GERMAN GREEN** ★★★★★☆

4 reviews

heirloom; 80-85 days; 24"x24"; (4.2/5)

Main season standard type. Indeterminate plants produce 12 to 16 ounce, 4 by 5 inch, oblate shaped, smooth, green fleshed fruit blushed with light yellow and amber pink on blossom end.

Disease resistant variety. More evaluation needed to confirm resistance to late blight.

Taste (4.0/5) Yield(3.2/5) Ease (4.0/5)

★★★★★☆ ★★★★★☆ ★★★★★☆

HUDSON VALLEY SEED CO

**MORTGAGE LIFTER** ★★★★★☆

4 reviews

heirloom; 80-85 days; 24"x24"; (4.2/5)

Main-season, standard tomato with pinkish-red, 2 1/2-pound or more, meaty fruit with few seeds. Indeterminate plants.

Taste (4.2/5) Yield(4.5/5) Ease (3.5/5)

★★★★★☆ ★★★★★★ ★★★★★☆

Maybe I should have paid my tuition with this-Stephen

"Wow- what a tomato! It was one of the earliest tomatoes in my garden, which for such a large tomato (usually 1+ lb) is unbelievable. It was amazingly prolific and the taste was fantastic. I grow 10 tomato varieties a year, so I'm stingy about keeping varieties- this one is on my permanent grow list. I highly highly suggest growing it, if the yield, size, and flavor aren't enough to get one to grow it, the story of it is fantastic! No heirloom garden is complete without it."



STUPICE ★★★★★

10 reviews



TOMATO

open-pollinated; 55 days; 24"x24"; (4.1/5)
Early season small standard type from Czechoslovakia.

Indeterminate plants bear 2 to 3 inch, 1/4 pound fruit.
"Awesome flavor- unlike any other tomato that I've ever tasted." Taste (3.4/5) Yield(4.3/5) Ease (4.7/5)
★★★★☆ ★★★★★☆ ★★★★★★

SEED SAVERS EXCHANGE

"Love these! Best tomato I ever tasted...real tomato flavor. Early too. I've had them vine ripen in June.....early July at the latest. I've grown them for the last 4 years. The only reason I gave them a 4 star overall, is because they sometimes have yellow shoulders, but don't let that stop you."



HUDSON VALLEY SEED CO

CHEROKEE PURPLE ★★★★★



15 reviews

open-pollinated; 70-85 days; 24"x24"; (4.0/5)
Main season, standard type. Indeterminate plants bear 5"x3.5" pinkish fruit with darker pink/purple shoulders and brick red flesh. Greenhouse or field production. From Tennessee, likely originated with the Cherokee Indians. Taste (4.1/5) Yield(3.8/5) Ease (3.7/5)
★★★★☆ ★★★★★☆ ★★★★★☆

"Having grown tomatoes all over this country, both Heirloom and hybrids, Cherokee Purple is by far the best overall producer and overwhelmingly the most delicious. I personally think they are beautiful- a dusky puce is the best color description! Production will continue well into fall. Stores best, and longest, in a cool to cold location- a wire market basket allows air to circulate over the entire skin. I rate Cherokee Purple better than that great ol' standard, Brandywine- and that speaks volumes!"

"LOVE THESE TOMATOES!! My favorite. They look and taste great. Highly recommended. Yields could be a little bigger, but it just makes me want to grow them again to get more. Treat plants gently when tomatoes are big, so they don't break off."

"This was my favorite tomato from my garden last year. It was effortless to grow, unlike other reports, it was very prolific in my garden. The flavor is out of this world, smokey, earthy- my suggestion is not to let it sit on the vine too long, the flavor loses potency as it ripens. Pick it while its shoulders are green and it's still a bit firm and enjoy! This tomato was amazing even in a cold wet summer, so if you live in the Northeast, this tomato is a great choice to grow. Just a note to add that once again, Cherokee purple ruled the roost in my garden, delicious and super prolific this past summer!"



HUDSON VALLEY SEED CO

PINEAPPLE ★★★★★



7 reviews

open-pollinated; 85 days; 24"x24"; (4.0/5)
Main-season, heirloom, standard, beefsteak-type tomato with 1- to 2-pound, 5-inch, smooth-textured, red fruit streaked yellow-orange and with few seeds. Indeterminate potato-leaved plants.

Taste (4.1/5) Yield(3.8/5) Ease (3.7/5)
★★★★☆ ★★★★★☆ ★★★★★☆

BLACK KRIM ★★★★★



6 reviews

open-pollinated; 80 days; 24"x24"; (4.0/5)
Russian heirloom. Main season standard beefsteak type. Indeterminate plants produce iridescent purple skin, greenish-black shoulders, and partly black interiors fruit. Suitable for greenhouse or garden/field. Disease resistant. Evaluation needed for late blight resistance. Taste (4.5/5) Yield(3.7/5) Ease (3.5/5)
★★★★★ ★★★★★☆ ★★★★★☆



BAKER CREEK



BIG BEEF ★★☆☆☆

4 reviews



TOMATO

hybrid; 79-90days; 24"x24"; (4.0/5)

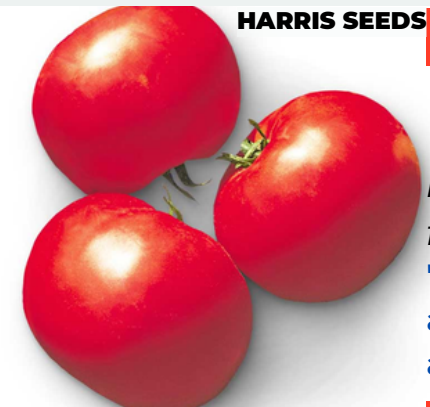
Main season standard beefsteak type. Indeterminate plants produce 8-12oz, 4 to 6 inch, globe-shaped, slightly acidic red fruit. Disease resistant variety. Resistance to Alternaria stem canker, Fusarium wilt, gray leaf spot, nematode, tomato mosaic virus and Verticillium wilt. Resists cracking. All American Selection 1994.

"If you expect a cool wet year, I'd pass on this one. I've had good luck other years and may try Big Beef again."

Taste (3.8/5) Yield(3.8/5) Ease (4.0/5)
★★★★☆ ★★★★★☆ ★★★★★☆

"I've grown this variety for 3 and have found fairly consistent yields and flavor over a wide range of conditions. Upstate New York is known for its unpredictable weather and I find it hard to get good results every year. This tomato performed well for me and the taste was almost as good as my Brandywine and the yield was much better."

HARRIS SEEDS



SUPERSONIC ★★☆☆☆



5 reviews

hybrid; 79 days; 24"x24"; (4.0/5)

Main season standard type. Indeterminate plants produce large, red, meaty, crack resistant, smooth, slightly flattened, globe-shape fruit. Resistance to Fusarium wilt (1) and Verticillium Wilt.

"I have grown this variety for many years and it has always done great. It is a bit larger than Big Beef and also out yields it . I grow them side by side and as good as Big Beef is, Supersonic always seems to do a little better."

Taste (3.8/5) Yield(4.0/5) Ease (4.4/5)
★★★★☆ ★★★★★☆ ★★★★★☆



PONY EXPRESS ★★☆☆☆



18 reviews

hybrid; 72 days; 24"x24"; (3.8/5)

An early, determinate saladette tomato. Early, concentrated sets have been noted on Pony Express tomatoes in fields throughout the Northeast. Produces excellent yields of large saladette type fruit that are elongated in shape and have a dark red color.

Growers have been impressed with its earliness, size and yields when compared to other varieties of this type. Pony Express tomatoes have an excellent disease package that includes resistance to Fusarium wilt (races 1,2,3), Verticillium wilt (race 1), Root Knot Nematode, Bacterial speck and Tomato mosaic virus.

Taste (3.8/5) Yield(4.0/5) Ease (4.4/5)
★★★★☆ ★★★★★☆ ★★★★★☆



TOMATO MEDUSA ★★☆☆☆



12 reviews

hybrid; 75 days; 24"x24"; (3.8/5)

A hybrid indeterminate purple tomato with heirloom flavor and appearance. Vigorous plants with a strong disease package set large uniform fruit with reduced cracking. Performs in open filed and protected culture. Intermediate resistance to Late Blight, Verticillium Wilt, and Nematodes.

"What a great tomato. The color threw us all off because they are not very red when ripe but more pink with a hint of green. "

Taste (3.8/5) Yield(3.7/5) Ease (3.6/5)
★★★★☆ ★★★★★☆ ★★★★★☆



BAKER CREEK

BRANDYWINE ★★★★★



TOMATO

heirloom; 70-90days; 24"x24"; (3.7)

18 reviews

Main season standard type. Indeterminate, potato-leaved plants bear 10-24 oz, deeply lobed fruit with deep pink skin and red flesh.

Taste (3.4/5) Yield(3.4/5) Ease (3.7/5)
★★★★★ ★★★★★☆☆ ★★★★★☆☆



SEEDSAVERS.ORG

BRANDYWINE (SUDDUTH'S STRAIN) ★★★★★



heirloom; 90 days; 24"x24"; (3.6/5) 5 reviews

Main-season, standard heirloom beefsteak type.

Indeterminate plants bear large, pink fruit weighing up to 2 pounds.

Taste (3.8/5) Yield(3.4/5) Ease (3.0/5)
★★★★★☆☆ ★★★★★☆☆ ★★★★★☆☆



HARRIS SEEDS

GALAHAD F1 ★★★★★



15 reviews

hybrid; 69 days; 24"x24"; (3.6/5)

Determinate beefsteak type. 7-12 oz. red fruits.

Taste (3.3/5) Yield(3.2/5) Ease (3.6/5)
★★★★☆☆ ★★★★★☆☆ ★★★★★☆☆

Questions? Comments? Let us know!



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Putting the Community in Community Science

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