



UCCE Master Gardeners of Amador County Plant Sale MAY 4, 2024

Vegetables, Herbs, Fruit

CUCUMBERS

Garden Sweet	<i>Burpless with crisp texture and mild flavor, huge yields.</i>
Fresh Pickles	<i>3-5" fruit on compact plants. Prolific. Pickling.</i>
Japanese	<i>Mild flavor, slender shape, dark green coloring; thin skin doesn't need peeling</i>
Lemon	<i>Round, yellow trellis type with no bitterness, the size of a small tennis ball. Mild and sweet with a cool, crispy texture ideal for salads and pickling.</i>
Pickling, Sumter	<i>Pickling type also suitable for slicing. Blocky, medium-green fruit with spines. Needs warm, well-drained soil and consistent water.</i>
Pickling, White Spine	<i>Smooth white skin with small spines that brush off easily</i>
Straight 8	<i>Slicing type with green skin, firm flesh and small seeds have excellent texture/flavor. Harvest at 8" long. Best grown on trellis.</i>
Striped Armenian	<i>Alternate dark and light green stripes. Performs best with adequate irrigation and warm soil. Can be grown on trellis.</i>
Tendergreen Burpless	<i>Extremely sweet and tender, produces medium sized green fruits. Pick at 8"; also used for pickling is picked less than 8".</i>
Unagi	<i>Glossy, spineless cukes with tiny seed cavities. Crisp texture, and excellent flavor. Prolific yield.</i>
White Armenian	<i>White cucumbers as long as 30". Bitter-free with delicious flavor. Excellent slicer, easy to grow.</i>

EGGPLANT

Listada de Gandia	<i>Italian, egg-shaped, 5-6" long fruits, purple with irregular white stripes.</i>
Ping Tung	<i>From Ping Tung, Taiwan; purple fruit up to 14" long and 2" diameter. Sweet and tender.</i>
Rosa Bianca	<i>White with lavender. Mild flesh.</i>
Senshu Kanukawa Mizo	<i>Also known as silk skin, specially bred to eat raw. Mild and sweet, no bitterness, deep purple, nearly black skin, ivory flesh.</i>
Thai Long Green	<i>Very mild and sweet, 10-12" long, lime green slender fruit. Superb flavor and very tender. Heirloom from Thailand.</i>

MELONS

Ambrosia	<i>Hybrid cantaloupe with extra-sweet nectar-like flavor. Popular variety.</i>
Cantaloupe	
Crenshaw	<i>Cross between a Casaba and Cantaloupe. Sweet flesh.</i>
Hale's Best	<i>Heirloom, 4 lb. fruits with plants that are powdery mildew resistant. Sweet and aromatic.</i>

PEPPERS

Aji Fantasy	<i>2 inch yellow, bonnet shaped peppers with tropical sweetness, Scoville 5,000-10,000, afternoon shade in the hottest summer weather</i>
Anaheim	<i>Long, larger, mild, thick-walled pepper. ripens green to red, Scoville 500-2500 units, afternoon shade in the hottest summer weather</i>
Bell, green	
Bell, orange	
Bell, yellow	
Big Jim Numex	<i>New Mexico chile – long, tapered, with medium heat</i>
Buena Mulata	<i>Purple, cayenne type peppers, turn colors purple to orange to red, Scoville 30,000- 50,000 units, afternoon shade in hottest summer weather. Small, suitable for containers.</i>
Cal Wonder	<i>Standard for bell peppers; produces large, fleshy fruits</i>
Etiuda	<i>Rich, candy-sweet citrus flavor in extra-large mandarin-orange bell pepper. Developed in Poland.</i>

Fresno Chili	<i>New Mexican style pepper, similar to jalapeno but hotter, peppers ripen green to red, Scoville 3,000-10,000 units, afternoon shade in the hottest summer weather</i>
Golden Cal Wonder	<i>Very sweet, blocky-shaped, 4-lobed bell pepper with thick flesh and 3.75" diameter fruits. Ripens from medium green to golden yellow to deep orange.</i>
Hatch	<i>Unique buttery, earthy flavor and medium heat (1,000-8,000 Scoville heat units). From Hatch, New Mexico.</i>
Jalapeño (hot)	<i>Fiery favorite, 3 inch chiles, harvest when green or let ripen to red, Scoville 2,500-5,000 units, afternoon shade in the hottest summer weather</i>
Jalapeño, Big Guy (hot)	<i>5" long, coville rating 4,000. Perfect for pickling, slicing, stuffing.</i>
Jalapeño, Orange (hot)	<i>Copper-colored fruit, around 7,500 Scoville units. Average 1.5"-2.5" long.</i>
Lhasa Tibetan Chile	<i>Fragrant, fiery 4 inch chiles, harvest when glossy, deep red, Scoville 23,000 units, afternoon shade in the hottest summer weather</i>
Mini Bell mix	<i>Small, elongated, uniform shape. Range in color from yellow, red, to orange; skin is smooth, thin glossy, firm.</i>
Orange Habañero	<i>Mexican heirloom, hot & fruity lantern shaped chili that ripens to a brilliant orange, afternoon shade during hot summer weather, Scoville 100,000- 350,000 units</i>
Orange Sun	<i>Thick walls with rich, sweet flavor. Turns from green to orange.</i>
Oranos	<i>Sweet, long orange conical pepper; early variety, high yields of 7x1.5" fruits.</i>
Padrón	<i>Unique to Northwest Spain, they're bright green to yellow green, 2-4" long with a thin skin. Some are spicy, some are not.</i>
Purple Beauty	<i>Sweet, mature from green to royal purple to nearly black, and finally red. Shaped like a typical bell pepper.</i>
Rewia	<i>Sweet, originates from Poland. Fruits are bell-shaped; turns from green to orange when ripe; can get to 4" long.</i>
Serrano	<i>Fiery and flavorful, a classic Mexican culinary chili, ripens green to red, medium Scoville of 3,500 units, afternoon shade in the hottest summer weather</i>
Shishito	<i>Bright, flavorful, sweet chilies, typically mild spiciness; similar to Padrón, some peppers are very hot. From Japan.</i>
Sweet Bell Blend	<i>Start out green, sweeten as they ripen.</i>
Yellow banana	<i>Medium-sized, with a mild, tangy taste. Often pickled, stuffed, or used as a raw ingredient.</i>
Yellow Monster	<i>Can grow to 8" long, 4" wide. Really sweet and meaty. Turn from green to sunshine yellow.</i>

SQUASH, SUMMER

Centercut	<i>Heirloom Tromboncino</i>
Golden Scallop	<i>Old heirloom, produces flattened, saucer-shaped fruits with scalloped edges.</i>
Green Summer	
Lemon Summer	<i>Shaped like lemons; variant of yellow crookneck squash or yellow straightneck squash, with similar flavor and texture.</i>
Tromboncino	<i>Also known as zucchini rampicante. It is a Cucurbita moschata, unlike other zucchinis. Tender, mild, sweet and nutty when harvested as summer squash at 8 to 12 inches long. Delicious steamed, grilled or sliced raw in salad. Italians use it in gnocchi and to stuff ravioli. When the green-tan fruits grow very long, they are best baked as winter squash. Its vines are rampant and should be trellised</i>
Yellow Straightneck	<i>Mildly sweet and watery flesh, thin tender skins.</i>
Zucchini	
Zucchini, Black Beauty	<i>Hardy, easy to grow heirloom with tender, deep green skin and delicate ivory flesh.</i>
Zucchini, Eightball	<i>Small, baseball size; pick when 3" diameter. Bushy plants produce dozens of squash.</i>

SQUASH, WINTER

Acorn	<i>Distinctive longitudinal ridges on exterior and sweet, yellow-orange flesh. Ranges from 6"-10" in length.</i>
Butternut	<i>Grows on a vine; sweet, nutty taste similar to pumpkin.</i>
Waltham Butternut	<i>Most popular butternut, more uniform in shape and size, fewer crooknecks. Typically grows 8"x4", can weigh up to 6 lbs. Creamy, rich, dry yellow-orange flesh with nutty flavor. Extremely vigorous vines. Best after storage.</i>
White Acorn	<i>Small to medium size. Semi-thin, smooth, and firm skin; flesh ranges from creamy white to pale yellow.</i>

TOMATOES

CHERRY:	
Black Cherry	<i>75 days. Beautiful black cherries look like large, dusky purple-brown grapes. Rich flavor that makes black tomatoes famous. Large vines yield very well.</i>
Black Opal	<i>This early maturing dark chocolate cherry produces heavy yields of ½ to 1 oz black cherry tomatoes. Tangy and sweet with a firm texture, Black Opal is delicious fresh from the garden or as a paste.</i>
Chadwick	<i>Indeterminate. Delicious, sweet flavor and compact size.</i>
Coyote	<i>Indeterminate/Rare. Ivory-colored cherry tomato with sweet flavor</i>
Jasper	<i>Small, deep-red cherry resists late blight, cracking, and rot.</i>
Peacevine	<i>Heirloom/Indeterminate. Prolific cherry tomato with sweet flavor</i>
Pink Cherry	<i>Indeterminate. Bright pinky-red fruits are juicy and bursting with old-fashioned tomato flavor. Great choice for crudité.</i>
Sungold	<i>57 days - One of the most popular hybrid tomatoes of all time, the sprawling vines of this tomato produce seemingly endless quantities of cherry sized fruit with a uniquely strong tropical flavor. The taste is the reason to grow this one; it's really unlike any other tomato. Sweet, intense and fruity when fully ripe.</i>
Sweetie Cherry	<i>Produces large numbers of 3/4 - 1 inch grape like clusters, low acidity.</i>
Sweet 100 Cherry	<i>High yields of supersweet 1 inch fruit.</i>
DWARF:	
Dwarf Andy's Forty	<i>Fruits are oblate shaped, brown colored with vertical green stripes, range from four to eight ounces in weight, and have a mildly balanced, slightly sweet flavor.</i>
Dwarf Harmonic Convergence	<i>Has rugose, potato leaf plants that are erect and reach four to five feet in height. Its fruit are red colored (yellow skin with red flesh), oblate shaped, weigh five to eleven ounces each, and a tart, classic red tomato flavor.</i>
PASTE/PLUM:	
Alaska Fancy	<i>Semi-determinate. Prolific plum tomato that grows well in cooler areas</i>

Amish Gold	<i>Originally cultivated by Amish growers in Lancaster, Pennsylvania, the Amish Gold Tomato is rich and dense like the popular Amish Paste Tomato with the sweet flavor of the Sungold Tomato. Golden fruits are excellent for canning, sauces, and fresh eating. Slower to mature.</i>
Gladiator Hybrid	<i>Indeterminate. Paste tomato resists blossom end rot with strong root system.</i>
Jersey Devil	<i>Indeterminate. Paste tomato - large with meaty and tasty flesh</i>
Martino's Roma	<i>Determinate. Richly flavored, meaty, 2oz/3 inch pear-shaped heirloom on compact plants with rugose, dark green leaves. Typically reach height of 18-24" and don't require staking. Great for sauces and pastes.</i>
Opalka	<i>Heirloom, Indeterminate Polish Paste. Huge meaty fruits make great sauce</i>
Pomodoro Squisito	<i>Indeterminate. Paste tomato - large with meaty and tasty flesh</i>
San Marzano Paste	<i>Determinate. San Marzano Paste Tomato proudly maintains characteristics of the perfect paste, puree or canning tomato. San Marzano matures in clusters, holds well on the vine and in storage, is crack resistant, and processes well due to its solid nature. For these reasons, San Marzano Tomatoes remain Italy's top choice as the perfect canning tomato.</i>
Speckled Roman	<i>Indeterminate. Marzano-type paste with gold stripes.</i>
HEIRLOOM/SLICING:	
African Queen	<i>Heirloom/Indeterminate. 1-2lb pink tomato with great flavor.</i>
Arkansas Traveler	<i>This vigorous southern favorite was developed by the University of Arkansas and released in 1968. Grows well in extreme conditions – high heat, humidity, even drought. Expect exceptional flavor with a perfect balance of sweet and tart. Some disease resistance.</i>
Better Boy	<i>72 days. Indeterminate. Hybrid between the Teddy Jones heirloom variety and an unknown red variety. Grows to about 12 oz., up to 5' high. Resistant to verticillium and fusarium wilt.</i>
Black Krim	<i>Luscious Russian heirloom with award-winning flavor – sweet, rich, and juicy! Beautiful mahogany fruits weigh 10-16 ounces and grow on hardy plants reaching up to 6' tall.</i>
Brandywine Red	<i>Indeterminate. Large (up to 1 lb.), semi-flattened, deep-red fruit on large vines. Amish heirloom dating from the 1880's. Moderate yield, excellent flavor.</i>

Brandywine – Sudduth Strain	<i>Heirloom/Indeterminate. Original strain of large pink tomato</i>
Carbon	<i>80 days. Indeterminate. Large, globe-shaped heirloom tomato with a dark purple-black peel. Known for its rich, balanced taste and meaty texture.</i>
Cherokee Purple	<i>An old Cherokee heirloom, pre-1890 variety; beautiful, deep, dusky purple-pink color, superb sweet flavor, and very large-sized fruit. Try this one for real old-time tomato flavor.</i>
Chianti Rose	<i>Indeterminate. 1-2 lb. rosy pink tomatoes can handle cooler regions. Cross between Brandywine and Italian variety.</i>
Copia	<i>Yellow and red striped beefsteak</i>
Earlirouge	<i>65 days. Determinate. Canadian-bred from Ontario. Stocky plants grow 3' high with medium-sized red fruits that tend to ripen all at once for a good canning crop.</i>
Early Girl	<i>Indeterminate. Medium-sized globe-type hybrid popular because of its early ripening fruit.</i>
4 th of July	<i>Hybrid. Indeterminate. Red tomato that ripens early</i>
Get Stuffed	<i>Indeterminate. Hollow tomato with stripes - great for stuffing or sauce</i>
Giant Buffalo Heart	<i>Indeterminate. Huge heirloom slicer with great flavor</i>
Giant Oxheart	<i>Heirloom/Indeterminate. Huge red heart-shaped slicing tomato</i>
Green Giant	<i>Heirloom, Indeterminate. Large green beefsteak with great flavor.</i>
Green Pineapple	<i>Heirloom/Indeterminate. Green variety of Pineapple</i>
Green Zebra	<i>Indeterminate. Dark green with yellow stripes. More tart than regular tomatoes.</i>
Hazel Mae	<i>Heirloom/Indeterminate. Huge streaked yellow beefsteak type with tropical flavors</i>
Ibsen's Gold	<i>Indeterminate. Sweet gold slicer with nice acid</i>
Lidia's Ukrainian	<i>Indeterminate. Prolific - produces clusters of 4 to 6oz tomatoes with great flavor. Meaty</i>
Moneymaker	<i>Heavy yield of medium sized fruit sweet with a meaty texture.</i>
Pantano Romanesco	<i>85 days. Heirloom variety from Italy; indeterminate. Produces high yields of 8to 12 oz. deep red tomatoes. Rich tomato flavor; perfect for salads, slicing, sandwiches and sauce.</i>
Paul Robeson	<i>80 days. This famously tasty, brick-red tomato from Russia has a cult-like following among seed collectors and tomato connoisseurs. Named for Paul Robeson, famous African-American opera singer, activist, actor and athlete.</i>

Pineapple	<i>80 days. Very large, up to 2 lbs. each. The yellow fruit has red marbling through the flesh and is a beautiful tomato. The flavor is very sweet and fruity; good yields.</i>
Pink Berkeley Tie Dye	<i>8-12 oz. fruits are dark pink with green striping, and the flesh is pink with yellow streaks. The flavor is outstanding - sweet and complex like the finest heirlooms. Compact Indeterminate.</i>
Purple Russian	<i>Meaty 3-4 " long purple plum shaped fruit. Sweet and flavorful for fresh eating, sauces and salsas.</i>
Rose Quartz	<i>Heirloom/Indeterminate. Japanese large pink cherry tomato</i>
Rutgers	<i>Good yield of 2 lb. meaty tomatoes, excellent slicer.</i>
Steakhouse	<i>Hybrid. Indeterminate. Large red slicer with great flavor</i>
Striped German	<i>The flat, medium-to-large tomatoes with variable shoulder ribbing are shaded yellow and red. The marbled interior looks beautiful sliced. Complex, fruity flavor and smooth texture. Medium-tall vines bear 12+ oz. fruit. Indeterminate.</i>
Super Sioux/Super Lakota	<i>An excellent variety for areas with hot summer temperatures. Super Sioux, also called "Super Lakota", produces beautiful 4-ounce tomatoes with firm flesh and bright flavor. Wonderful for fresh eating and canning. Naturally crack resistant. Expect large yields.</i>
Terra Cotta	<i>Heirloom. Medium-sized slicer, meaty with fantastic flavor.</i>
White Tomesol	<i>Indeterminate. Heirloom beefsteak tomato, cream-colored. Fruits can reach 16 oz. at maturity. Subtle and sweet flavor.</i>
TOMATILLOS:	<i>Also known as the Mexican husk tomato. Fruits are small, spherical, green or green-purple. Need two plants for fertilization. (These are two in each pot.)</i>

OTHER VEGETABLES

Horseradish	<i>Perennial plant of family Brassicaceae. Root vegetable, cultivated and used worldwide as a spice and a condiment.</i>
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FRUIT

Strawberries	

HERBS

Common Name	
Basil, Cinnamon	<i>Basil with a spicy, cinnamon flavor and scent</i>
Basil, Genovese	<i>Italian variety with extra-large dark green leaves with a pointy end. Leaves have hints of clove and mint. Perfect for pesto.</i>
Basil, Sweet	<i>Bright green leaves and sweet flavor with hints of pepper, anise, and mint.</i>
Borage	<i>B. officinalis; annual herb with cucumber-scented leaves and small blue flowers. Loved by pollinators.</i>
Chives	<i>Garlic-flavored chive</i>
French Tarragon	<i>True tarragon with light anise flavor</i>
Sage	<i>Culinary sage with green leaves</i>