















Master Gardener Plant Sale 2024 Vegetables- NOTE: There may be extra varieties for sale if extra plants grow well enough to be offered at the sale








Picture	Vegetable Type/Variety	Description
	Cucumber, Lemon	Heirloom. Round, yellow, it resembles a lemon but classic flavor and sweetness of a cucumber. Use it young and green or yellow and mature. Soil should be about 70°. Trellis or leave to sprawl. Harvest small to medium for best flavor.
	Cucumber, National Pickling	Heirloom cucumber, bred for home pickling. Pick at 2" for gherkins or larger for slicers. Dark green w/ black spines. Heavy yields all season.
	Cucumber, Striped Armenian	Open pollinated. Serpentine striped green long ridged fruits. Never need peeling. Crisp and juicy. Thrive in hot summers. Never bitter. Wonderful for fresh eating and salads. Healthy treat for kids or anyone. Related to melons.
	Eggplant, Orient Express	The most dependable Asian eggplant. Ready weeks before other early varieties. Tender delicately flavored, sets fruit in cool or hot weather.
	Eggplant, Rosa Bianca	Elegant heirloom eggplant from Sicily. Light pink-lavender fruit has soft white shading and a gently scalloped form. Mild flesh is very popular with chefs and gardeners alike! No bitterness. A great variety for heirloom growers.
	Greens, Black Magic Kale	aka Dinosaur Kale. Great for "baby kale," frying into chips, or sauteeing the mature leaves! Here's a Kale so versatile you can pick the leaves young as "baby greens," or let them mature into long, black-tinted leaves packed with rich flavor. Excellent nutrition!
	Greens, Red Malabar Spinach	Open pollinated. Heat loving salad or stir-fry green. Glossy, thick, savoyed leaves resemble spinach. Mild Swiss chard taste. Use leaves and young stems sparingly in salads or stir-fry. Pinch tips to encourage branching.








	<p>Herb, Basil Cardinal</p>	<p>Open Pollinated. Cardinal Red Blooms Are A Striking Addition To Any Herb Garden. Strong, Burgundy Stems Hold Fragrant, Tasty, Bright Green Leaves. Vibrant And Colorful Throughout Summer. Also Great For Pesto. Flavor best before flowering. Height 14-20"</p>
	<p>Herb, Basil, Italian Genovese</p>	<p>A legendary heirloom that no Italian chef can cook without. Genovese basil is an essential ingredient in basil pesto, but it's also great in sauces, pizzas and any recipe calling for basil.</p>
	<p>Herb, Basil, EverLeaf Emerald Towers</p>	<p>Pretty enough to be centerpiece in patio flower pot or in garden beds. Prolific deep green leaf growth. Columnar growth 8-12" wide and 2-3 ft tall. Holds off flowering much longer than other basil. Traditional Genovese flavor.</p>
	<p>Herb, Basil, Lemon</p>	<p>Open pollinated, sweet and tangy lemon basil, flavor is intense basil and citrus. Bright green, 2 1/2" leaves with white blooms make this basil attractive and intensely flavorful. Edible flowers. Ht. 20-24".</p>
	<p>Herb, Basil Sweet Thai</p>	<p>Try it as a garnish for sweet dishes. Green, 2" long leaves have a spicy, anise/clove flavor. Edible Flowers: Use the flowers in any recipe that calls for basil, or to garnish drinks, salads, soups, pasta, and desserts. Great for Asian dishes.</p>
	<p>Melon, Ambrosia</p>	<p>Hybrid. Our Top Selling Cantaloupe. Extra-Sweet, And Juicy With A Delectable Aroma. 6" Melons Average 3-5 Lbs. Each. Vines Are Resistant To Powdery Mildew. Harvest at full slip (when a gentle tug removes the fruit from the vine). Master Gardener Favorite.</p>
	<p>Melon, Halona</p>	<p>Hybrid. Earliest Eastern variety. Fruits mature extra early, avg. 4-5 lb., and have an excellent flavor. Harvest at full-slip.</p>

NOTE- Scoville units are a measure of the heat of pepper varieties. Bell peppers have (0) zero units. Carolina Reaper is one of the hottest, at 1.5-2 million Scoville units. We might have a very few Carolina Reaper. Plus Trinidad Scorpion and Ghost peppers, for crazy HARD core pepper lovers, or for making bear spray!!!






	<p>Peppers, Atilano (Serrano)</p>	<p>Large-fruited serrano. An impressive size at 4 1/2-5" long, Atilano peppers are faster to harvest than types with smaller fruits. Traditional serrano flavor and pungency. Medium-large plants. 10,000-25,000 Scoville units. Pretty hot.</p>
	<p>Peppers, Baron (Ancho/Poblano)</p>	<p>Very popular chile in Mexico. Fruits are Large, avg 5"x3". Often stuffed with cheese or meat for chile rellenos or dried (ancho) and flakes or powder are used for sauces like mole. 1,000-2,000 Scoville units.</p>
	<p>Peppers, Datil Hot Peppers</p>	<p>Perfect for spicy salsas, sauces, and jellies! Originating from St. Augustine, Florida. Local legend says the peppers come from Spain, where they enjoy a following in Minorca. They may have originated in Chile. Blazing hot, 3.5-inch fruit ripens to a brilliant orange yellow. Heat is vicious, comparable to habaneros, but flavor is more complex, sweeter, and more fruity. 100,000 Scoville units.</p>
	<p>Peppers, Early Jalapeno</p>	<p>Best combination of earliness and yield in a jalapeno. Fruits avg. 3.5-4", and can be harvested early or allowed to check (small cracks in skin). Hot weather makes hotter peppers. 4,000-6,000 Scoville units.</p>
	<p>Peppers, Goddess Banana</p>	<p>Hybrid Sweet banana for pickling or fresh eating. Long, thick-walled, smooth fruits are borne on large plants. Avg. 8-9" long, the fruits are mild when yellow and moderately sweet when they ripen red. Good for pickling. 0-500 Scoville units.</p>
	<p>Habanero (Magnum)</p>	<p>1- to 2-inch, bright orange fruits. These Mexican chilies are extremely hot. Use fresh or dried and ground as a spice. Hot peppers are a good source of vitamin C. Protect plants with row covers if temperatures are expected to dip below 50 degrees F. 210,000 Scoville units.</p>







	<p>Peppers, Jedi (Jalapeno)</p>	<p>Our largest Jalapeño, Jedi's fruits avg. 4-4 1/2" and are slow to check (show small cracks in skin). The large plant is of the "continuous set" type that produces over a long harvest window. 2,500-3,600 Scoville units. Excellent for all jalapeno recipes.</p>
	<p>Peppers, Jimmy Nardello</p>	<p>One Of The Sweetest Non-Bell Peppers You'll Ever Taste. Bright Red, 6" To 8" Long Peppers Are About 1" Wide And Somewhat Wrinkled In Appearance. Great For Frying Or Salads. Expect Large Yields. 0 to 100 Scoville units.</p>
	<p>Peppers, Lunchbox Yellow</p>	<p>These beautiful, mini-sized peppers are delicious for snacking, salads or sauteed. The sweet, fruity-flavored peppers average 2 1/2-3" long by 1 1/2" wide and ripen from green to yellow to golden yellow. 0 Scoville units.</p>
	<p>Peppers, Marconi Red</p>	<p>Classic Italian sweet peppers, seeds are from the red colored form. Fruits have a blocky shape and can grow to about 6-7". Skin ripens to a beautiful red, with a wonderful flavor. Fruits are popularly fried or roasted. 0 Scoville units.</p>
	<p>Peppers, Padron</p>	<p>Spanish heirloom named after the town where they originated. Harvest Padron peppers when they are 1-1 1/2" long. About 1 out of 20 fruits will be hot, and the rest mild. All the fruits become hot if allowed to grow 2-3" long.</p>
	<p>Peppers, Shishito</p>	<p>Avg. 3-3 1/2" fruits are thin-walled and have no heat. Popular in Japan, where its thin walls make it particularly suitable for tempura. Also very good roasted, in stir-fries, or sautéed. 0 Scoville units.</p>
	<p>Squash Summer, Zucchini, Butterfingers</p>	<p>Hybrid. Very uniform, attractive fruits. Semi-open, spineless plants result in easier harvesting. Early, with a long harvest period. Fruit quality is much improved and yields are higher than previous varieties.</p>

	<p>Squash Summer, Zucchini, Spineless Perfection</p>	<p>Hybrid.Great basic green zucchini but without spines to irritate skin. Easy to pick plant with a delicious crisp flavor! Good disease resistance. Harvest when small and tender, not football sized!</p>
	<p>Squash Summer, Sunburst</p>	<p>Hybrid. Bright yellow scalloped fruit is marked in fresh green at both ends, and sports huge flowers that can be eaten as well. The mild, buttery 3 by 2 inch fruits remain firm but very tender, even at full maturity</p>
	<p>Tomato, 4th of July</p>	<p>Hybrid. Rich-Flavored, Small Early Slicer. Fruits Ripen Extra Early On High-Yielding Plants. 4 oz Fruits Are Big Enough For Slicing And Extra Juicy Yet Firm. You might actually have them by July 4th. Indeterminate.</p>
	<p>Tomato- Artisan Blush</p>	<p>Artisan - Blush is one of the hybrid tomatoes everyone's talking about—the paste-sized tomato boasts an excellent sweet, fruity flavor. Just 2 inches long, perfectly golden, with no cracking. Disease resistant. Canning, juicing, salads and snacks. Indeterminate.</p>
	<p>Tomato- Bella Rosa NEW Number available unknown</p>	<p>Beautiful red hybrid tomato. Heat tolerant and disease resistant. Expect high yields of large, 10 to 12 oz. delicious tomatoes with bright red flesh. Determinate</p>
	<p>Tomato, Black Cherry</p>	<p>Open Pollinated. Deep Purple, Mahogany- Brown Round Cherry Tomatoes. Delicious With Sweet, Rich, Complex, Full Flavor. Fruit Is Produced In Abundance On Vigorous, Tall Plants. Indeterminate</p>
	<p>Tomato, Black Krim</p>	<p>Heirloom. This Russian variety originated in Krymsk on the Black Sea. Baseball-sized fruits 10–12 oz. Reddish-brown flesh filled with rich, slightly salty flavor. Fruit sets well in heat. Indeterminate.</p>

	<p>Tomato, Brad's Atomic Grape</p>	<p>Hybrid. A release from Wild Boar Farms. Crack resistant large "cherries" in wild technicolor shades and stripes. Extraordinarily sweet. Ripe when a lot of red is showing. A very long producer, well into fall. Some almost plum tomato sized. Indeterminate</p>
	<p>Tomato- Brandywine</p>	<p>The Brandywine Tomato, celebrated as America's most cherished heirloom tomato, offers an unrivaled combination of sweet flavor, substantial size, and rich history. Indeterminate.</p>
	<p>Tomato - Brandywine Black</p>	<p>It is purple-maroon in color, weighing 5 to 8 ounces. It has a sweet fruity flavor. The origin of this tomato is believed to be from Dr. Harold Martin, who was a hobby gardener and a dentist. Indeterminate.</p>
	<p>Tomato - Braveheart Cherry NEW Number available unknown</p>	<p>Hybrid, 1 ounce cherry tomatoes have a sweet and juicy, bold tomato flavor. Fruits are thin skinned and ripen quickly, extending harvests throughout the season. Expect prolific yields on medium-sized plants that are easily managed. Crack resistant. Indeterminate</p>
	<p>Tomato, Chef's Choice Orange</p>	<p>Hybrid. When it comes to a beefsteak for slicing, saucing, and soup-ing, Chef's Choice Orange is a great bet. Perfect balance of rich flavor and function, bright orange 9-12 oz. fruits keep their radiant tangerine tones, fresh or cooked. A Master Gardener favorite. Indeterminate.</p>
	<p>Tomato - Chef's Choice Red</p>	<p>This lovely globe shaped beefsteak type tomato is firm and fleshy. Disease resistant with a beautiful red color and dark leaves, this tomato is perfect for tomato lovers and gardeners who love to cook. Great for slicing. Disease resist. AAS winner 2018. Indeterminate</p>
	<p>Tomato, Dr. Wyche's Yellow</p>	<p>Heirloom 1-lb fruit is solid and smooth; the color is a bright yellow/tangerine/orange that always stands out in the kitchen or on the vine. Heavy long producer. Low acid. A new Master Gardener favorite. Indeterminate</p>

	<p>Tomato - German Johnson</p>	<p>One of the most beloved and influential heirloom varieties of all, German Johnson is a must-have for any garden of those who value rich tomato flavor, good production. Indeterminate</p>
	<p>Tomato, Gladiator</p>	<p>Hybrid. A huge paste type tomato. Its dense flesh and tangy taste make Gladiator 'victorious' for imparting rich, robust flavor to paste, sauces, soups, salsa, or ketchup. Strong roots conquer enemies such as blossom end rot. Indeterminate.</p>
	<p>Tomato - Granny Cantrell</p>	<p>This is a family heirloom passed on by Lettie Cantrell of Kentucky, who first got the seeds from a soldier returning home from Germany during World War II. Large, meaty fruit are about 1 lb. Wonderful for fresh eating, slicing, or canning. Great flavor. Indeterminate.</p>
	<p>Tomato - Jamestown NEW Number available unknown</p>	<p>Jamestown, is about 3-4 feet tall, is a hardy, strong bush tomato with good heat set ability. This tomato's flat, oblate shape fruit makes a delicious sauce you can use in your favorite recipe. Jamestown has a high yield potential and deep red color. Determinate.</p>
	<p>Tomato, Madame Marmande</p>	<p>French Hybrid - 10-14 oz. Broad-shouldered, juicy, succulent French beefsteak loaded with rich flavor. Gourmet tomato with a French accent. A culinary star with 10 oz. fruits is loaded with rich flavor. Fruits won't crack like other Marmande varieties. Indeterminate.</p>
	<p>Tomato, Martha Washington</p>	<p>Hybrid, Globe-Shaped Pink Fruits Weigh From 8-12 Oz. Heirloom Quality Fruit With A Solid Reliable Plant. Great Taste. Great slicer. A Master Gardener favorite!!!! Indeterminate</p>

	<p>Tomato - Midnight Snack Indigo</p>	<p>Midnight Snack is a unique indigo-type cherry tomato that ripens to red with a beautiful glossy black-purple overlay where exposed to sunlight. This coloration comes from the accumulation of anthocyanin pigments, the same reason blueberries are blue and contain healthy antioxidants. They're ripe when the green is gone. Indeterminate.</p>
	<p>Tomato - Mountain Merit</p>	<p>Hybrid. 2014 AAS Winner. A praise-worthy variety offering multiple resistances not typically combined in most varieties. Deep red, 8 to 10 oz, fruits are firm, oblate to flattened, with generally smooth blossom end scars - makes the perfect slicing tomato. Good producer. Determinate</p>
	<p>Tomato - Mrs Maxwells Big Italian NEW Number available unknown</p>	<p>Mrs Maxwells Big Italian Tomato Is an heirloom tomato that comes from Italy. The seeds were given to a Mrs Maxwell who lived in Mexico, Missouri from her friend in Italy. This is a mid to late season tomato plant that produce these large 13oz to 16oz pink beefsteak tomatoes. Indeterminate.</p>
	<p>Tomato - Pink Delicious NEW Number available unknown</p>	<p>This hybrid won a regional All America Selections award, based primarily on good flavor, and juicy flesh that can really impress on a sandwich, on a burger or sliced in a salad. The 11 ounce fruit have reduced cracking compared to similar varieties. Indeterminate.</p>
	<p>Tomato, Roma</p>	<p>Open pollinated. The Standard Italian Canning And Paste Tomato. Its Vigorous Compact Vines Produce Large Harvest Of 3" Long, Pear-Shaped, Thick-Walled, Solid Fruit With Few Seeds. This Variety Is Highly <u>Blossom End Rot Resistant.</u> Determinate</p>

	<p>Tomato - San Marzano</p>	<p>Heirloom. Rich flavor and strong aroma. Savor the taste of real old-fashioned tomato richness. San Marzano captures that bygone flavor and aroma in every large plum tomato. Can be susceptible to blossom end rot so water evenly and add calcium to soil. No drown and drought watering program. Indeterminate.</p>
	<p>Tomato - Sioux</p>	<p>This heirloom variety was originally released in 1944 by the University of Nebraska and is worth planting today because of its incredible flavor and reliably large harvests even in hot weather. You have to grow it to believe how good it is. Indeterminate.</p>
	<p>Tomato - Strawberry Fields NEW Number available unknown</p>	<p>Hybrid. Improved late blight-resistant pink slicer. Reminiscent of the best pink heirlooms, but thoughtfully bred for healthier plants. Wonderfully balanced flavor—sweet and acidic with a juicy texture. Tolerant to blossom end rot and less shoulder cracking. Indeterminate.</p>
	<p>Tomato, Sungold</p>	<p>Exceptionally sweet, bright tangerine-orange cherry tomatoes are a Master Gardener Favorite. Vigorous plants start yielding early and bear right through the season. Heat tolerant. The taste can't be beat. 15–20 gm. fruits. Indeterminate.</p>
	<p>Tomato, Supersweet 100</p>	<p>Hybrid. With extra sweetness and better disease fighting ability, Supersweet 100 is a rare treat that is also one of the most nutritious tomatoes available anywhere. Supersweet 100 has a higher vitamin C content than any other tomato. Indeterminate.</p>
	<p>Tomato, Thessaloniki</p>	<p>Thessaloniki is an heirloom tomato developed in Greece. Fruits are 4-6 oz with delicious tomato flavor. These tomatoes are resistant to cracks, spots, and sunburn, and are very slow to rot on the vine even once they are ripe. Heat tolerant. Indeterminate.</p>



Tomato, Umamin

Hybrid. 'Umamin' describes a distinct flavor experience: one unique from the four main primary tastes: sweet, sour, bitter, and salty. One bite of this 6-8 oz. red-pink tomato—with bold, smoky, savory notes—is a perfect introduction to umami. **Indeterminate.**