
















## Master Gardener Plant Sale 2026 - Vegetables








Picture	Vegetable Type/Variety	Description
	Cucumber, Homemade Pickles	Very high yields, and is ready to harvest early; pick from 1½"-6" long. Perfect texture for pickling, also eaten fresh. The 4'-5' compact vines great in garden or containers. Disease resistant. Best on trellis. Self fertile plants. Hybrid
	Cucumber, Lemon	Unusual Cuke Is Bright Lemon Yellow, Round, And Best When Harvested At 2" Across For Either Pickles Or Salads. Flavor Is Sweet, Mild, Never Bitter, With An Old-Fashioned Cucumber Flavor With A Hint Of Nuttiness. Heirloom
	Cucumber, Party Time	Fresh and crunchy sweet, seedless, spineless 4" cucumbers with thin skins are perfect for party trays or as lunchbox bites. Kids love 'em! Easy-to-grow, self-fertile plants produce 3-4 crispy, juicy fruits per node every few days. Hybrid.
	Cucumber, Striped Armenian	Heirloom. Striped green long ridged fruits. Don't need peeling. Thrive in the heat. Never bitter. Wonderful for fresh eating and salads. Not for pickling. Healthy snack. Self fertile. Related to melons. Best when 12"-15" but will grow larger. Good on trellis.
	Eggplant, Annina	Glossy variegated eggplant with attractive teardrop shape. Selected for its high yield potential and striking color contrast compared to other varieties of this type. Spineless. Bright green calyx. Tastes great.
	Eggplant, Black Beauty	Heirloom, Black Beauty has set the standard since 1902 for large, high-quality fruit. Outstanding when harvested at their peak, the skin is tender, so no need to peel it.








	<p>Eggplant, Orient Express</p>	<p>This eggplant variety is an absolute beauty. Long, slender, and deep purple. Can grow up to 30 inches long! Great for slicing with the most uniform slices because of its unique shape! Perfect for eggplant parmesan, ratatouille, or even thrown in soups!</p>
	<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 Thoroughout Summer. Also Great For Pesto. Flavor best before flowering.</p>
	<p>Herb, Basil, Cinnamon</p>	<p>26-30" beautiful foliage filler plant with a cinnamon scent. Dark purple flowers and chocolate colored stems. Pinch your basil to get a fuller plant. Harvest when the stems get tough and when flowers form. Bees love this plant if you let it flower! Full sun.</p>
	<p>Herb, Basil, Dark Purple Opal</p>	<p>An extra flavorful, rich, and sweet basil with fragrant deep violet foliage brings drama and fragrance to your garden design!</p>
	<p>Herb, Basil, Emerald Towers</p>	<p>Pretty enough to be centerpiece in patio pot or garden beds. Prolific deep green leaf growth. Columnar shape 12" wide and 2-3 ft tall. Holds off flowering longer than other basil. Traditional Genovese flavor.</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, Thai Sweet</p>	<p>Try it as a garnish for sweet dishes. Green, 2" long leaves- spicy, anise/clove flavor. Edible Flowers: Use the flowers in any recipe that calls for basil, or to garnish drinks, salads, soups, pasta, &amp; desserts.</p>

	Melon, Ambrosia	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). <b>Master Gardener</b>
	Melon - Kajari	Kajari Heirloom. Amazing early Indian melon. The fruit is a brilliant copper-red and is striped in green and cream, making this an extremely unusual, beautiful melon. The pale green flesh is sweet, aromatic and slightly musky in taste.
	Melon- Rich Sweetness	Vibrant color, sweet aroma, and juicy flesh make this a favorite edible ornamental. Allow vine to climb a fence or trellis and you will get beautiful little melons the size of a tennis ball. New variety for us.

**NOTE- Scoville units are a measure of the heat of pepper varieties. Bell peppers have (0) zero units. Pepper X is one of the hottest, at 2.7 million Scoville units (we don't sell them). Bear spray has 3.2-3.6 million units. Hotter weather makes for hotter peppers.**

	Peppers, Altiplano Serrano	Large-fruited serrano. An impressive size at 4 1/2-5" long, Altiplano 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.
	Peppers, Anaheim Highlander	Early maturing Anaheim pepper with excellent vigor and high yields. Semi-flat, two lobed fruit. Plants are tall and large, providing excellent support for the prolific yields of peppers with traditional Anaheim flavor and appearance. Scoville heat 4,500
	Peppers, Bell, Better Belle II	It's hard to imagine a bell pepper much finer than Better Belle, but this improved version offers wider adaptability and even better production than the original. Thick-walled, 4-lobed peppers are 4 inches tall and 5 inches wide. 0 heat units.

	<p>Peppers, Bell, Cal Wonder</p>	<p>Heirloom. Large, Blocky, Thick-Walled Peppers With 3-4 Large Lobes Perfect For Stuffing. Glossy, Deep-Green Peppers Turn Red At Maturity. Large Upright Plants Are Prolific Producers. Scoville heat = 0</p>
	<p>Peppers, Bell, Cal Wonder Golden</p>	<p>Colorful golden bell pepper that is tasty and sweet. The productive plants produce early and are good for northern climates. The Golden Cal Wonder is the perfect pepper for fresh eating raw as a snack! Scoville heat 0</p>
	<p>Peppers, Bell, Olympus</p>	<p>Large flavorful bell peppers. Olympus has performed well in both the South as well as warmer regions in the North. Medium size plants with good leaf cover. High-yielding, uniform fruit with good flavor. 0 heat</p>
	<p>Peppers, Bell, Sunbright Golden</p>	<p>Sunbright is a California Wonder type sweet pepper that turns from green to bright golden yellow. Its stocky plants with glossy, deep-green leaves produce an abundant crop of 4-5" fruits. Scoville heat 0</p>
	<p>Peppers, Carmen Corno di Toro</p>	<p>Sweet Peppers in the Italian Bull's Horn style. Matures at least a week earlier than comparative types. Fruits have traditional horn shape, 6 In. long and 2-1/2 In. wide, with wide shoulders tapering to a point. (2006 AAS Winner). 0 heat units.</p>
	<p>Peppers, Cayenne, Red Ember</p>	<p>Tremendous flavor on first bite, with heat that lingers. Thick enough for a bit of crunch when eaten fresh, but thin enough to dry easily. Enough heat to satisfy "pepper heads"—who can eat the peppers whole—but mild enough to slice thinly onto a salad. Scoville units - 30,000-50,000</p>
	<p>Peppers, Chile de Arbol</p>	<p>A hot Cayenne type of pepper with pointed pods, 2 to 3 inches long. They mature to dark red and are thin fleshed. They are usually ground into dry powder for red chile sauces or added to soups and stews. From 15,000-30,000 heat units.</p>

	Peppers, Cubanelle	Yellow-green, frying-type pepper. 6 inch long fruits have thin walls and waxy flesh. Excellent split and fried in olive oil but also a crisp addition to salads. Great for stuffing, making pizza, adding to sauces or eating raw. 100-1,000 heat units.
	Peppers, Habanero Red	This bright-red version of Habanero is one scalding hot pepper, a staggering 285,000 avg. Scoville units! The fruit shape and size are much like the regular Habanero, wrinkled 1 to 1½ inch long peppers with a tapered end. For sincere Pepperheads!!
	Peppers, Jalapeno Early	Ideal For Mexican Dishes. Deep Green Fruits Mature To Red. Sausage-Shaped Fruits, 3-1/2" By 1-1/2", Are Also Perfect For Pickling. Matures Earlier Than Regular Jalapeno. Compact Bushes. Moderate heat. 2,500—8,000 heat scale.
	Peppers, Jalapeno Jedi	Our largest Jalapeño, Jedi's fruits avg. 4-4 1/2" Slow to check (show small cracks in skin). Large "continuous set" type that produces over a long harvest window, especially in regions with a long growing season. 2,500-8,000 on heat scale.
	Peppers, Jimmy Nardello	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.
	Peppers, Lunchbox Yellow	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.
	Peppers, Marconi Giant	Hybrid large tapered peppers grow to 8" by 3", with a sweet smokey flavor. They resemble a cross between a Marconi and a Lamuyo-type pepper. Sweetest when red. Great fresh, grilled or roasted. Resistant to tobacco mosaic virus and potato Y virus.



Peppers, Marconi Red/sweet red

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. 0-50 Scoville units.



Peppers, Mellow Star Shishito

Heavily wrinkled, thin walled fruits. The 2"-4" slender peppers have a citrusy, slightly smoky flavor enhanced by grilling or sautéing. When thin sliced are great for salads or coleslaw. Highly productive plants. Low heat. 50-200 on the heat scale.



Peppers, Numex Big Jim

Largest of New Mexican varieties, pods up to 12 inches long that weigh as much as 4 ounces. Their size makes them a favorite for chiles rellenos. Medium-hot pungency and plants set fruit under hot, dry conditions. 4,000-8,000 heat units.



Peppers, Numex, Joe E Parker

This very productive pepper offers 6 to 7 inch thick-fleshed peppers that turn from green to red. They are relatively mild in flavor and ripen earlier than most other peppers of this type. Good for grilling, roasting, canning. Heat units 1500-3000







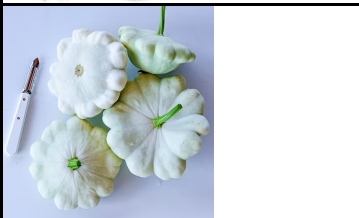
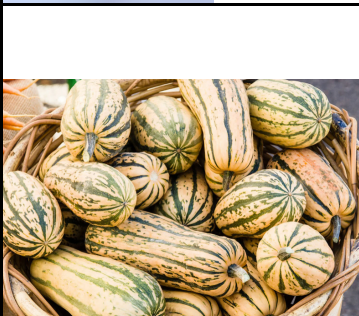
Peppers, Padron

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 grown to 2-3" long.**
















Peppers, Pasilla Bajio

Starts off dark green and ends up dark brown. Typically grows 8" to 10" long and is called Pasilla when dried. Rich smoky taste, the pasilla often is dried whole form or as a powder in Mexican salsas or mole and adobo sauce. Scoville units 250-4,000. Milder than Jalapeno

	<p>Peppers, Poblano L</p>	<p>Dark-green peppers mature to almost brown, 5 inches long and 2½ inches wide with a slight taper and blunt end. These are a little longer and milder than some Poblanos, with Heat units from 600 to 1,800. Good for roasting, stuffing, sauces,</p>
	<p>Peppers, Thai Hot</p>	<p>Extremely hot variety is originally from Thailand and bears thin-fleshed peppers that are used especially in Oriental dishes. Clusters of bright-red peppers ripen on the tops of plants, with individual fruits up to 3 inches long. Avg 75,000 Scoville units.</p>
	<p>Peppers, Yummy Snack Orange</p>	<p>Yummy Snack Orange hybrid pepper produces deliciously sweet, and crunchy fruit. There are few seeds and plenty of flavor. Long production. Plants appreciate some support/staking. Can grow in containers. 0 scoville units.</p>
	<p>Squash Summer, Zucchini Inizia</p>	<p>Named for the Italian word meaning “it begins”, heirloom Inizia Zucchini launches your season. Passed down through generations, known for flavor and growth, it’s a favorite among gardeners and chefs alike</p>
	<p>Squash Summer, White Scallop</p>	<p>50 days. A very ancient Native American heirloom squash, grown by the Northern tribes for hundreds of years. One of the best-tasting and highest-yielding varieties still around today! Great fried or baked.</p>
	<p>Squash Winter, Honeyboat Delicata</p>	<p>HoneyBoat Delicata squash is a delicious variety of winter squash with a cream color cylindrical fruit. It has a striped green or orange pattern and is very tender when cooked. As its name suggests, it has characteristically a delicate rind with a flavor similar to Butternut Squash.</p>



	<p>Tomatillo, Super Verde</p>	<p>A hybrid tomatillo, Super Verde is a fruit vegetable. Sets firm fruit with an attractive green color; strong, healthy husks; and an above average shelf life. They're a staple in salsa verde, but they can be roasted, grilled, or sauteed. May need staking for support. Plant 2 for pollination</p>
	<p>Tomato, 1884</p>	<p>Seed of this heirloom variety was supposedly discovered in a pile of debris after a flood in 1884. It has survived to this day because of the huge, delicious fruit it produces. Dark pink tomatoes are 1-2 pounds, and juicy, brimming with delicious, old-fashioned taste. Indeterminate.</p>
	<p>Tomato- Akers West Virginia</p>	<p>Heirloom. A very pretty, large tomato, tastes as good as it looks. Large, vigorous plants produce big harvests of absolutely delicious red tomatoes brimming with sweet, rich flavor. Each tomato weighs about 1 lb., and is mostly smooth with very little cracking or other blemishes <b>Indeterminate.</b></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. <b>Indeterminate</b></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. <b>Indeterminate.</b></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.</p>

	<p>Tomato, Brandywine (Sudduth Strain)</p>	<p>Widely known as original Pink Brandywine strain, obtained from Dorris Sudduth Hill. Family had grown it for 80 years +. Many consider the best Brandywine with superior rich sweet taste and smoothness. 1-2lb Beefsteak. Indeterminate.</p>
	<p>Tomato, Chapman</p>	<p>Heirloom. Beautiful, deep red fruit is quite large, weighing from 1 to 2 lbs. with dense, meaty flesh and extraordinary flavor. Instead of being a shy bearer like some large beefsteaks, the plants of Chapman are prolific, yielding plenty of these huge tomatoes. 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. <b>A Master Gardener</b></p>
	<p>Tomato - Cherokee Purple</p>	<p>Tomato From Tennessee Is Rumored To Have Come From Cherokee Gardeners. Flavor Is Rich And Full, And Compared To Brandywine. Flesh Is Brick-Red. Plants Make Large Vines That Yield Tomatoes Fully 5 Inches Across <b>Indeterminate</b></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. <b>Indeterminate</b></p>
	<p>Tomato - Dwarf Blazing Beauty</p>	<p>Vigorous, mid-season, potato leaf, indeterminate, dwarf plants produce 3-8 oz., fruit with a deep orange inside and out. Delicious flavor with plenty of sweetness and a pleasurable acidic bite. Great for containers</p>

	<p>Tomato- Dwarf BrandyFred</p>	<p>Indeterminate, dwarf, rugose, potato leaf variety that produces high yields of 10-16 oz., smooth, oblate, purple fruit that possess rich, well-balanced, delicious flavors. Mid-season. Perfect for containers.</p>
	<p>Tomato- Dwarf Firebird Sweet</p>	<p>Indeterminate, vigorous dwarf plants with regular leaf rugose foliage produce 4-8 oz., medium-sized, pink beefsteak fruits with golden stripes, with outstanding flavor. Perfect for containers. Mid season.</p>
	<p>Tomato- Dwarf Fred's Tie Dye</p>	<p>Indeterminate, dwarf plants with rugose, regular leaf foliage produce 5-6 oz., dark fruit with jagged gold and green stripes, crimson flesh. Rich, intense flavors, more acidic than sweet.. Perfect for containers.</p>
	<p>Tomato - Dwarf Pink Passion</p>	<p>Determinate, dwarf plants with rugose, regular leaf foliage produce heavy yields of 4-8 oz., pink, medium-sized, heart-shaped fruits with delightful, balanced, sweet flavors .Early-season. Perfect for containers.</p>
	<p>Tomato - Dwarf Wild Spudleaf</p>	<p>Indeterminate, vigorous dwarf (tree-type) plants with potato leaf rugose foliage produce abundant 6-12 oz., smooth, purple (clear skin) fruits, with rich delicious flavors. Perfect for containers. Late season.</p>
	<p>Tomato, German Johnson</p>	<p>Heirloom. Parent line of the legendary Mortgage Lifter. Large fruits, 0.75-1.5 lbs. with pinkish-red skin. Meaty mild flesh with few seeds. Good for slicing or canning. Indeterminate.</p>
	<p>Tomato - Granny Cantrell</p>	<p>Heirloom from Lettie Cantrell of Kentucky, who got the seeds fm returning World War II soldier. Grown here since the 1940's. Large, meaty fruit are about 1 lb.. Great flavor is sweet yet rich. Indeterminate</p>

	<p>Tomato, Mama Leone</p>	<p>Excellent, heirloom pointed plum tomato comes from Italy via immigrants to New York. A large harvest of 5-6 oz. red tomatoes with few seeds. The perfect tomatoes to turn into a pot of sauce. <b>Indeterminate.</b></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. <b>A Master Gardener favorite!!!! Indeterminate</b></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.</p>
	<p>Tomato - Mortgage Lifter</p>	<p>Heirloom Favorite With Good Yields Of Very Large, Smooth, Pink-Skinned Fruits Even In Droughts. Meaty Fruits, Few Seeds. Mild, Low acid, Sweet Flavor. <b>Indeterminate</b></p>
	<p>Tomato - Mrs Maxwell's Big Italian</p>	<p>Mrs Maxwells Big Italian Is an heirloom from Italy. The seeds were given to a Mrs Maxwell who lived in Missouri from her friend in Italy. Mid to late season tomato plant produces large pink beefsteak tomatoes. Potato Leaved. Indeterminate.</p>
	<p>Tomato - Opalka</p>	<p>Heirloom, One of the best paste tomatoes we know, primarily because it makes sauce so delicious that you wouldn't even have to add flavoring to it. Tomatoes are large, at least 5 inches long. Indeterminate.</p>

	<p>Tomato - Pink Berkeley Tie Dye</p>	<p>Open pollinated- Heavy Producer Of Dark Pink Fruit With Green Stripes That Turn A Silver Metallic. Very Meaty Port Wine Color Interior With Sweet, Rich Flavor. Originally Grown By Bay Area's Brad Gates. <b>Indeterminate</b></p>
	<p>Tomato, Roma (Italian)</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 <b>Blossom End Rot Resistant. Determinate</b></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. Susceptible to blossom end rot so water evenly and add calcium to soil. No drown and drought watering program. <b>Indeterminate.</b></p>
	<p>Tomato, Sungold</p>	<p>Exceptionally sweet, bright tangerine-orange cherry tomatoes are a <b>Master Gardener Favorite</b>. Vigorous plants start yielding early and bear right through the season. Heat tolerant. The taste can't be beat. 15–20 gm. fruits. <b>Indeterminate.</b></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. <b>Indeterminate.</b></p>
	<p>Tomato, Thessaloniki</p>	<p>Thessaloniki is an heirloom tomato developed in Greece. 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, Thorburn's Terracotta	Heirloom. Incredible flavor, color and history! Introduced in 1893 by James Thorburn of New York, this is one of the most sensational tomatoes we've heard of. Produces heavily during mid-season then drops off when cold hits. Great slicer.
	Tomato, Yellow Pear	Heirloom. Bright yellow, small, pear-shaped fruit that grow to between 1-2" in length when ripe. This enticing tomato variety is desirable for its high yielding, tasty, colorful fruit. Yellow Pear is perfect for snacks and salads. Indeterminate.