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Picture	Vegetable Type/Variety	Description
<p>1</p> 	Cucumber, Homemade Pickles	Bred for home pickling. Solid crisp flesh and excellent bite. Harvest small for tiny sweet pickles or let mature (5-6") for robust dills or spears. Vigorous plants. Disease resistance. Large yields. Stake or trellis for straighter fruit.
<p>2</p> 	Cucumber, Sweet Green Armenian	Heirloom. Creamy pale 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.
<p>3</p> 	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>4</p> 	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.
<p>5</p> 	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>6</p> 	Herb, Basil Cardinal	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>7</p> 	Herb, Basil, Italian Genovese	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.








8		Herb, Basil, EverLeaf Emerald Towers	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 longer than other basil. Traditional Genovese flavor.
9		Herb, Basil, Lime	Heirloom. Lime Flavor Mixed With Basil flavor. 2" Green Leaves. Use For Chicken, Fish, Salads, Ice Tea. Substitute For Lemongrass In Asian Recipes. 12-20" Tall. Wonderful lime scent!!
10		Herb, Basil, Lemon	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".
11		Herb, Basil Sweet Thai	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.
12		Melon, Ambrosia	Hybrid. Our Top Selling Cantaloupe. Luscious, Extra-Sweet, And Juicy With A Delectable Aroma. 6" Melons Average 3-5 Lbs. Each. Vines Are Resistant To Powdery Mildew. Allow to fully vine ripen!! A Master Gardener Favorite.
13		Melon, Hannah's Choice	Hybrid. Aromatic and very sweet cantaloupe. 3-5 lbs, ribbed. Strong disease resistance. Allow to fully vine ripen. Bred at Cornell University. New to our plant sale trials.
14		Melon, Old Original Israeli	Heirloom yellow/orange oval shaped melon. Creamy flesh with a sweet floral flavor. No ribs or sutures and sparse netting. Flesh is both soft and crunchy. One of the highest in sugar content when vine ripened. New to our plant sale.
NOTE- Scoville units are a measure of the heat of pepper varieties. See below. Bell peppers have (0) zero units. Carolina Reaper is one of the hottest peppers at 1.5-2 million Scoville units. We don't sell Carolina Reaper. Helios Habanero is our hottest this year, at over 75,000 units of heat.			







15		Peppers, Aji Mango	Tangerine color, mango sweetness with a nice searing heat... This aji type pepper is one-half inch wide and 2 inches long; and heat is impressive, about 25,000 Scoville Heat Units... very hot but not unbearable. For cooking, pickling and hot sauce. New to our plant sale.
16		Peppers, Ancho/Poblano- Baron	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.
17		Peppers, Early Jalapeno	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.
18		Peppers, Goddess Banana	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.
19		Peppers, Helios Habanero	Hybrid Extra-early habanero. Fruits avg. 2 3/4" x 1 1/2" and are very hot. Much earlier, higher yielding, and with bigger fruits than the standard habanero. Good yield potential, even in northern and short-season regions. 75,000-100,000 Scoville units.
20		Peppers, Impala, Serrano	Impala's fruits average 3-3 1/2" and are borne on large, bushy plants. The dark green fruits are traditionally used green but also make fine chipotles if allowed to ripen to red. 10,000 - 20,000 Scoville heat units.
21		Peppers, Jedi (Jalapeno)	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.

22		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.
23		Peppers, Marconi Golden	Classic Italian sweet peppers, seeds are from the golden colored form. Fruits have a blocky shape and can grow to about 6-7". Skin ripens to a beautiful golden yellow, with a wonderful flavor. Fruits are popularly fried or roasted. 0 Scoville units.
25		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 allowed to grow 2-3" long.
26		Peppers, Shishito	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.
27		Squash Summer, Zucchini, Cube of Butter	6-8" long with golden yellow skin and creamy white interior. Reported to have excellent flavor and high productivity. Pick at any size. New to our plant sale.
28		Squash Summer, Zucchini, Emerald Delight	Developed with compact open growth habit to make it harder for those developing squash to play "hide and seek" until they are huge. Early producer. Powdery mildew resistant.
29		Squash Summer, Zucchini, Spineless Perfection	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!
30		Squash Winter, Honeyboat Delicata	Open pollinated. Nutty, sweet flavor From rich orange flesh. You can eat the skin when cooked. High in calcium, potassium, folate and Vitamins A and C. Productive, Support the vines. 1-1.5lb. Harvest when skin is "fingernail" hard.

31		Tomatillo, Chupon de Malinalco	Heirloom. Very large, pointed shape and sweet/tart flavor. Up to 4" long. From Malinalco, Mexico. Cook, make salsa or salsa verde or eat fresh. Ripens from green to yellow. Gets sweeter as it ripens. Two required for pollination.
32		Tomato, 4th of July	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.
33		Tomato, Beefsteak	Heirloom. 'Beefsteak' is a century-old favorite not only for sandwiches, but also any dish calling for rich, tomato flavor. Vines are so vigorous (6' or more) you will need a sturdy cage to support them and the 1-2 pound fruits! Indeterminate.
34		Tomato, Black Cherry	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
35		Tomato, Black Krim	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.
36		Tomato, Brad's Atomic Grape	A release from Wild Boar Farms. Crack resistant large "cherries" in wild technicolor shades and stripes. Extraordinarily sweet. Just amazing. A very long producer, well into fall. Some almost plum tomato sized. Indeterminate
37		Tomato, Chef's Choice Orange	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.

38		Tomato, Dr. Wyche's Yellow	<p>Heirloom 1-lb fruit is solid and smooth; the color is a tangerine-orange that always stands out in the kitchen or on the vine. Heavy long producer. Low acid. A new Master Gardener favorite.</p> <p>Indeterminate</p>
39		Tomato, Estiva	<p>Hybrid. Delicious slicer with impressive heat tolerance. 7–9 oz. tomatoes resist cracking and are remarkably uniform. Premium flavor in a mid-size fruit. Estiva is known for its uncanny ability to set fruit in excessive heat, produces loaded trusses of red fruit over a long season.</p> <p>Indeterminate.</p>
40		Tomato, Gladiator	<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.</p> <p>Indeterminate.</p>
41		Tomato, Golden Jubilee	<p>Open Pollinated. Sunshine in the garden, 'Golden Jubilee' is bright and golden with firm texture. Mild, low-acid flavor makes excellent tomato juice, sauce, and salsa. perfect for sandwiches and salads. 6-8 oz. Disease resistant.</p> <p>Indeterminate.</p>
42		Tomato, Heatmaster	<p>Heatmaster hybrid can set fruit under higher temperatures than other varieties. Produces exceptional yields of large, 7 ounce, firm fruit. Small plants grow 3 to 4 feet tall. The tomatoes produced are at their best when eaten fresh but also make good sauce. Determinate.</p>
43		Tomato, Jolene	<p>Smooth, hybrid deep red beefsteak sets fruit in heat when other tomatoes will not. Round, clean, 8–10 oz. lightly ribbed fruits. Improved plant health, production, and fruit quality. Excellent flavor. Great for canning. Determinate.</p>

44		Tomato, Madame Marmande	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.
45		Tomato, Martha Washington	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
46		Tomato, Moskovich	Open pollinated - 'Moskvich' = "inhabitant of Moscow", where it was bred in the early 1970s. Early producer, first one you will harvest, as it withstands cool weather. At the end of the hot summer when temperatures cool off, it is the last to slow down in production of full-size, garden-fresh fruit. Indeterminate.
47		Tomato, Pink Berkeley Tie Dye	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. Indeterminate
48		Tomato, Roma	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 Blossom End Rot Resistant. Determinate
49		Tomato, Sunchocola	Hybrid, Gorgeous Chocolate-Red, 1" Fruits With A Deliciously Sweet, Smoky Flavor Are Very Juicy And Low In Acid. Clusters Of 8 To 12 Fruits, Weighing About 1 Oz., Are Grown On High Yielding Plants. Indeterminate
50		Tomato, Sungold	Hybrid. Very Sweet, Bright Orange Cherry Tomatoes Taste Not Just Sugary But Also Fruity And Delicious. Vigorous Growers, Tall Plants Bear Long Clusters Of Fruit. A Real Taste Treat. Low acid. A Master Gardener Favorite. Indeterminate

51		Tomato, Supersweet 100	Hybrid. With extra sweetness and better disease-fighting ability than the classic, Sweet 100, Supersweet 100 Hybrid is a rare treat. Supersweet 100 also has a higher vitamin C content than any other tomato. Indeterminate
52		Tomato, Supremo	Supremo' hybrid produces a dependable mid-season crop of impressively large, uniform Roma type tomatoes that set well even in heat. You'll have loads of tomatoes to make sauce or paste, chop for salads or salsas, or slice for sandwiches. Determinate.
53		Tomato, Sweetie	Heirloom cherry tomato that lives up to its sweet name is known for its hearty flavor and early harvest. 'Sweetie' produces large numbers of ¾"-1" cherry tomatoes in grape-like clusters. Provide support for vigorous vines that easily reach 6' long. Low-acidity. Indeterminate.
54		Tomato, Thessaloniki	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.
55		Tomato, Umamin	Hybrid 6-8 oz. The term 'Umamin' describes a distinct flavor experience: different from the four main primary tastes: sweet, sour, bitter, and salty. One bite of this red-pink tomato, with bold, smoky, savory notes, is a perfect intro to umami. REALLY GREAT. Indeterminate
56		Tomato, Verona	Hybrid. Larger, more flavorful Juliet type. Similar to Juliet, but with even tastier, somewhat more plump, deep red "cocktail plum" fruits averaging 2 1/2 oz. Long clusters on a medium-vigorous vine. High disease resistance to wilts. Indeterminate.









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