
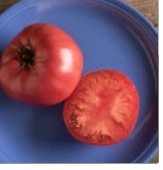

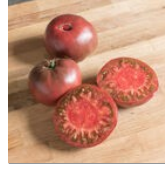

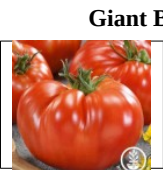






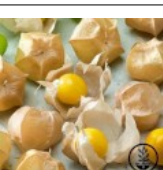






Listing of Varieties




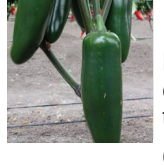

2024 Celebration of Spring and Plant Share

Tomatoes




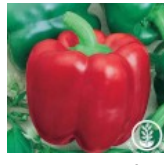
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|  <p>Blue Beech</p> <p>High-yielding heirloom paste tomato. This "sausage" type paste tomato produces large, 8–10 oz., elongated fruits that are easy to process into sauce. An excellent canning tomato, it also tastes great when eaten fresh. Attractive green shoulders give a distinct heirloom look.</p> |  <p>Brandywine</p> <p>One of the most flavorful tomatoes. Brandywine's luscious, heirloom flavor is "very rich, loud, and distinctively spicy." The large fruits, often over 1 lb., have a deep pink skin and smooth, red flesh. Quisenberry' strain is considered among the best. <i>Indeterminate</i>.</p> |  <p>Celebrity +</p> <p>Celebrity + is a superior all-around tomato with fantastic disease resistance. These <i>determinate</i> plants are exceptionally strong, bearing masses of smooth, round, bright red tomatoes. An improved Celebrity, with better performance. Weighing about 8 ounces.</p> |  <p>Cherokee Purple</p> <p>Famously rich flavor and texture make this a colorful favorite among heirloom enthusiasts. Medium-large, flattened globe, 8-12 oz. fruits. Color is dusky pink with dark shoulders. Multilocular interior ranges from purple to brown to green. Relatively short vines. <i>Indeterminate</i>.</p> |
|  <p>Federle</p> <p>Produces high yields of 7" long bright red banana-shaped tomatoes. Tomato has a full rich tomato flavor and very few seeds. Excellent for making a paste, puree, and heavy sauces. Also good for making salsa. This is a great tomato for drying slices.</p> |  <p>Giant Beefsteak</p> <p>These brilliant scarlet fruits range from 12 to 32 ounces in size. Push the envelope Two Pound Tomatoes!! With indeterminate vines, these plants can make lots of huge tomatoes.</p> |  <p>Hamson</p> <p>Large, smooth, deep red fruits on semi-determinate vines with good foliage cover. Solid interior with excellent appearance and flavor, will set fruit at extremes of temperature and otherwise performs well under adverse conditions. Developed in Utah for local climatic conditions.</p> |  <p>Jubilee</p> <p>A large low acid fruit, with good structure making thin slices possible. Nice complex flavor profile. One of the biggest and best fruits of the yellow tomatoes.</p> |
| <p>Happy Gardening Adventures!</p> <p>Learning to cultivate a garden of food producing plants is a continuous adventure, whether as an individual, a family or a neighborhood, there is always more to learn and different things to try! Different soil amendments, different varieties of plants, the possibilities are endless. Enjoy!</p> |  <p>Patio Hybrid</p> <p>The Patio Hybrid Tomato is ideal for a limited space garden, or, as the name suggests, as part of a container garden on a patio or deck. This plant is highly productive, yielding many tomatoes.</p> |  <p>San Marzano</p> <p>Compared to the Roma tomato, San Marzano tomatoes are thinner and more pointed. The flesh is much thicker with fewer seeds, and the taste is stronger, sweeter, and less acidic. Great for making sauces, salsas and more, also great eating fresh. <i>Indeterminate</i> habit.</p> |  <p>Speckled Roman</p> <p>An elongated plum tomato, avg. 6-8 oz., with bright red skin and golden streaks. Meaty red flesh has little juice, is good for fresh eating, and cooks quickly into sauce. Excellent flavor.</p> |
|  <p>Striped German</p> <p>Bicolor red-and-yellow fruit. 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.</p> |  <p>Tomatillo Aunt Molly's</p> <p>Very sweet tomatillo with an underlying tartness. These half to three quarter inch fruits are inside a papery husk and drop to the ground when ripe. <i>Tomatillos produce more fruit if two plants are grown next to each other.</i></p> |  <p>Tomatillo Purple</p> <p>You may be familiar with green tomatillos, this is the purple version. Very hard to find these days. Yes, this is where SALSA VERDE comes from! If you have always wanted to make it yourself this is your chance!</p> | <p><i>Don't be afraid to prune your tomato plants. You don't want branches laying on the soil. Peppers and eggplant plants can benefit from the removal of the lower branches, which grow out from the main stem above each leaf. For tomatoes, removing all the side branches for a foot or more above ground encourages the main stem to get taller, faster for a bigger overall plant.</i></p> |

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| <p><i>Cherry Tomatoes are in a class of Vegetables that might be considered "Gateway Veggies". Along with Oranges and fresh Shell Peas, these easy to eat off the plant and delicious foods can provide a "Gateway" to better eating habits for children of all ages. They are also among the earliest to produce ripe fruit and most productive of the tomato varieties. Provide a Gateway to better eating!</i></p> |  <p>Sungold Cherry</p> <p>This treat of a tomato is one of the garden's sweetest. Children will eat them like candy. Sungold ripens in long clusters of 10 to 15 fruits. The sweet flavor is ready about a week before full coloring. Fruity flavor.</p> |  <p>Supersweet 100</p> <p>A reliable cherry tomato with prolific yields of great tasting, fruits produced in large clusters. Widely adapted. High resistance to fusarium wilt and verticillium wilt. Indeterminate.</p> |  <p>Sweet Pea Currant</p> <p>The 1/4 inch, ruby red fruit are the teeniest we've seen. Deceptively big on sweet flavor, they are a treat in salads, as a garnish or right off the plant by the handfuls! An indeterminate plant with a low, spreading habit that lends itself to container living.</p> |
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Hot Peppers

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|  <p>Anaheim var Big Jim</p> <p>Large, sturdy, upright plants are bushy and bear heavy yields of uniform, attractive peppers. Performs well in both the East and the West. Fruits avg. 7–9" long x 2 1/2–3" wide.</p> |  <p>Ancho/Poblano var Trident</p> <p>A perfect balance of heat and sweet rich flavor in their thick flesh and ribs. Known as Poblanos when green and Anchos when red, they are used for roasting, stuffing, making chili powder and sauces, especially the classic mole. Vigorous F1 hybrids.</p> |  <p>Habanero</p> <p>Fruits avg. 2 3/4" x 1 1/2" and are very hot. Medium-large, upright plants.</p> |  <p>Early Jalapeño</p> <p>High-yielding, continuous-set type.</p> <p>65 Days to maturity, the large plant produces over a long harvest window, especially in regions with a long growing season.</p> |
| |  <p>Pasilla Bajio</p> <p>80 days. Mildly hot and slightly sweet, slender 8 to 14 inch pepper turning dark-green to red and finally to brown. Unique rich flavor thats used in 'molé' and other Mexican dishes. Often called Chilaca when green.</p> | <p>Hot Pepper Jelly</p> <p><i>Hot peppers are fun to use in jams and jellies, either by themselves or with a variety of fruits and berries. Folks love spicy/sweet, as Ice Cream topping or with Cheese and Crackers, you can't go wrong with Hot Pepper Jelly!</i></p> | |











Sweet Peppers

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|  <p>Canary Bell</p> <p>70 days. Superior sweet pepper, medium-sized, thick-walled green fruits ripening to bright yellow color. Sets early and produces all summer. Superb in salads, and a premier type for grilling. Exceptional flavor, very productive two-foot plants.</p> |  <p>Golden Marconi</p> <p>A sweet Italian heirloom with yellow medium-thick flesh ideal for nearly anything including slicing, grilling, and sauteing. Skin matures from green to a golden yellow. 80-90 days</p> |  <p>Sunbright</p> <p>The thick, sweet flesh of the Sunbright yellow bell pepper is delicious when eaten fresh or cooked. Sunbright sweet pepper plants grow best in full sun and loamy soil with a slightly acidic to neutral pH.</p> |  <p>Yolo</p> <p>Classic bell pepper shape, size, and flavor, Yolo sweet pepper seeds are a summer favorite both in and out of the garden. dense 4" bell peppers that turn from green to red as fruits mature, perfect for stuffing, grilling, or dicing.</p> |
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Eggplant

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| <p>Some folks think they don't like Eggplant.</p> <p>Usually those people have never tried the right varieties!</p> <p>Cooking tip: Try laying thin slices of eggplant on top of lasagna before cooking. Yum!</p> |  <p>Fairy Tale New miniature eggplants are white with violet/purple stripes. The fruit are non-bitter, with a tender skin. The elongated, oval eggplants can be picked when quite small at 1-2oz or left on the plant until double that weight and the flavor and tenderness remain.</p> |  <p>Orient Express High-yielding plants produce armloads of attractive, slender, glossy fruits 8–10" long by 1 1/2–2 1/2" diameter. Ready up to 2 weeks before other early varieties. Sets fruit in cool weather and under heat stress. Tender, delicately flavored, and quick-cooking.</p> | <p>Gardener's Tip:</p> <p><i>Pick small eggplants frequently to encourage more production.</i></p> <p><i>This technique also works for peppers and tomatoes! Pick when just large and ripe enough, to encourage more fruit formation. It works for the cucumbers too!</i></p> |
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Herb & Other

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|  <p>Italian Large Leaf Basil</p> <p>Large plant with medium-dark green leaves up to 4" long. Compared to Genovese, the scent and taste are sweeter. Ht. 24-30".</p> |  <p>Basil Thai</p> <p>Grows to a height of between 12 to 18 inches with long purple stems and purple flowers. Great on sandwiches, in salads and as a snack for some folks!</p> |  <p>Oregano</p> <p>A true Greek oregano. Strong oregano aroma and flavor; great for pizza and Italian cooking. Characteristic dark green leaves with white flowers.</p> |  <p>Parsley – Giant of Italy</p> <p>The preferred culinary variety. Huge, dark green leaves with great flavor. Strong, upright stems make Giant of Italy one of the best parsley varieties for fresh market sales. Very high yielding. Ht. 18-20"</p> |
|  <p>Rosemary</p> <p>An Essential herb for many Mediterranean styles of cuisine. Also, one of the Scarborough Fair Quartet of Parsley, Sage, Rosemary and Thyme. Good container plant, also adaptable to in ground cultivation.</p> |  <p>Sage Broad Leaf</p> <p>Perennial. 75 days. Use grey-green leaves and young stem tips for flavoring poultry, stuffings, meats, sausages, chowders and sauces. Ht. 1 to 2 ft.</p> |  <p>Summer Thyme</p> <p>Superb culinary thyme. Also called French Thyme.</p> <p>Spicier, more pungent flavor than German Winter in a smaller plant. Tender perennial in Zones 6-8. Grow as an annual in Zones colder than 6.</p> |  <p>German – Winter Thyme</p> <p>The standard winter-hardy thyme.</p> <p>Good flavor and yield. Classic culinary and ornamental herb. Small, round to needle-shaped evergreen leaves on woody stems. Mulch in cold winter climates. Perennial in Zones 5–8.</p> |
|  <p>Sensitive/Shy Plant <i>Mimosa pudica</i></p> <p>A fascinating plant that we germinated to help spark interest in learning more about plants. Plants are what we animals owe our ability to live to. Limit of one plant per order, we hope these plants inspire kids to explore the miraculous web of life! . . .</p> | <p>More about the Sensitive plant</p> <p><i>These plants are from tropical parts of the world, and can be kept alive for years as house plants. They tend to get spindly in low light situations, but they can be trimmed back to promote branching.</i></p> <p><i>The amazing ability of this plant to fold up its leaves quickly is what enables this plant to capture the imagination!</i></p> |  <p>Monarch Milkplant</p> <p>Formerly known as Milkweed, this plant is essential to the survival of the Monarch butterfly, plant is being re-branded as above. Help this plant grow to help the Monarchs rebuild their numbers</p> | <p><i>The plant share offerings are offered without a pricing structure.</i></p> <p><i>If you are able to help with costs for next year's efforts, donations are accepted.</i></p> <p><i>(dirt2table.org / support)</i></p> |

Community Plant Share

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