
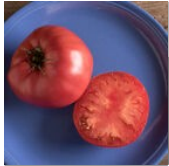

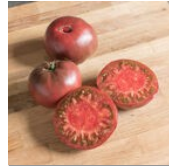







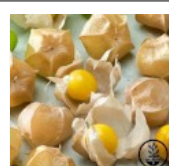
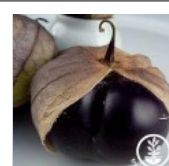





Listing of Varieties





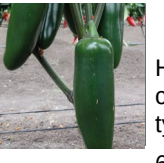

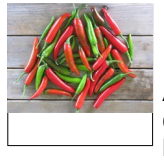
2025 Celebration of Spring and Plant Share

Tomatoes




 <p>Amish Paste</p> <p>Super Italian Paste Tomato, ten-ounce, 6-inch gorgeous tomatoes.</p> <p>Indeterminate, 73 to 97 days to maturity.</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.</p> <p>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.</p> <p>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.</p> <p>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 Choice</p> <p>Patio Choice Red produces very large yields of half-ounce bright red cherry tomatoes on short 24 to 30-inch vines. Patio Choice sets over 200 fruits on each compact plant. Plant in a hanging basket, and the trusses will hang down to about 24 inches.</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. Another great tomato variety for drying slices.</p>
<p>Determinate vs Indeterminate?</p> <p><i>In gardening, "determinate" plants, like bush tomatoes, reach a fixed size and produce a full crop at once, while "indeterminate" plants, like vining tomatoes, continue growing and producing fruit throughout the season.</i></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.</p> <p><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>

<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>Citrine Cherry</p> <p>Tantalizing, crack-resistant orange cherry. An exceptional snacker with rich, balanced flavor, a meaty bite, and resistance to the splitting and cracking common to many similar market varieties. With a vigorous indeterminate plant selected for low-input systems under heavy disease pressure, Citrine produces reliable crops in harsh conditions.</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><i>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.</i></p>
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Hot Peppers

 <p>Anaheim <i>var Big Jim</i></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/Poblanos</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 <i>var Cienfuegos</i></p> <p>A high yielding orange habanero hybrid that produces uniform, early maturing habanero peppers. Its fruits are 1.5 inches by three quarters of an inch, with a fruity hot flavor and ranges from 200,000 to 300,000 on the Scoville scale.</p>	 <p>Jalapeño <i>var Santiago</i></p> <p>This F1 hybrid is 65 Days to maturity (from transplant). Heat levels. 7,500 to 10,000 Scoville Heat Units. Suitable for growing in garden plots, raised beds, and greenhouses. Santiago F1 is a dark green jalapeno with an excellent yield.</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>	 <p>Serrano</p> <p>A high yielding, deer resistant, heat tolerant, drought tolerant, hot-type pepper with medium heat levels. 6,000 to 23,000 Scoville Heat Units.</p>



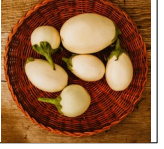
Sweet Peppers

 <p>Corno di Toro</p> <p>The "Corno di Toro" pepper, also known as "bull's horn" or "cowhorn" pepper, is an Italian heirloom variety characterized by its long, curved, and tapered shape, ripening from green to red, and known for its sweet, mild flavor.</p>	 <p>Cascadura</p> <p>7 A 3' to 4" long, Ancho-type pepper with quality flavor.</p> <p>The plump pods ripen to red, but are often used when green. Firm skin, highly productive plants. Originally from Brazil.</p>	 <p>Golden California Wonder</p> <p>A golden version of the classic California Wonder Pepper, this prolific heirloom yields up to 12 thick-walled peppers with sweet, bright flavor and a crisp texture.</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>
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Sweet Peppers cont.

 <p>Mama Mia Giallo</p> <p>"Mama Mia" peppers, specifically the Giallo and Rosso varieties, are popular Italian roasting peppers known for their large size, sweet flavor, and thick walls, making them great for grilling, roasting, or eating fresh.</p>	 <p>Shishito</p> <p>Shishito peppers are generally mild, with a Scoville Heat Unit (SHU) range of 50-200, but about 1 in 10 can have a surprising kick, reaching up to 200 SHU, which is still considerably less hot than a jalapeño.</p>	 <p>Tawny Port</p> <p>Tawny Port Pepper. This early maturing plant produces high yields of 4" long by 5" wide port wine colored sweet peppers. Great for stuffing and adding color to dishes, salads, stir fry, and gourmet dishes. An excellent choice for home gardens,</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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Eggplants

 <p>Millionaire</p> <p>Millionaire Eggplant is an annual vegetable plant that is typically grown for its edible qualities, although it does have ornamental merits as well. It produces deep purple oblong eggplants (which are technically 'berries') with black overtones and white flesh</p>	 <p>Pandora</p> <p>Pandora Striped Rose eggplants are a striking light pink color with white stripes. They are teardrop shaped, and typically grow to be 5-6, long with no thorns. Each plant has productive yields and grows 30-48, in height</p>	 <p>Japanese White Egg</p> <p>Japanese White Egg is a unique variety of eggplant that produces two to three-inch, egg-shaped fruit with glossy white skins. One of the most prolific varieties of eggplants, produces dozens of fruit over a single season. They have a smooth texture and a nice flavor that works well in a variety of dishes</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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Herbs & Other

 <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>German – Winter Thyme</p> <p>The standard winter-hardy thyme. 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>Monarch Milkplant</p> <p>Formerly known as Milkweed, this plant is essential to the survival of the Monarch butterfly and the plant is being re-branded as above. Help this plant grow to help the Monarchs rebuild their numbers</p>

Community Plant Share

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