




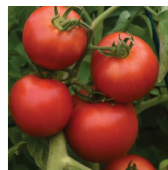




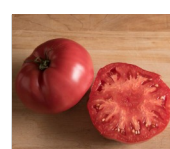



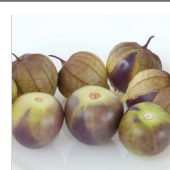












Listing of Varieties  
2026 Celebration of Spring and Plant Share

*Tomatoes*





 <p><b>Amish Paste</b> Super Italian Paste Tomato, ten-ounce, 6-inch gorgeous tomatoes. Indeterminate, 73 to 97 days to maturity.</p>	 <p><b>Beefsteak-Rainbow</b> This is a mix of heirloom beefsteak tomatoes with a variety of colors, including the standard red, but also orange, yellow, and green. Beefsteak varieties are often preferred for their rich meaty flavor</p>	 <p><b>Blue Beech</b> 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><b>Celebrity +</b> 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><b>Cherokee Purple</b> 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. Indeterminate.</p>	 <p><b>Early Girl</b> Classic extra-early slicer that works great for dry farming. A longtime early favorite, Early Girl produces heavy yields of full-flavored, 4–6 oz. tomatoes. One of the first varieties to ripen each year. Also prized for its performance as a "dry-farmed" tomato, owing to its extreme tolerance to drought</p>	 <p><b>Federle</b> 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><b>Giant Beefsteak</b> 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><b>Jubilee</b> 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><b>Pink Berkeley Tie Dye</b> Unique appearance with heirloom-quality flavor. 8-12 oz. fruits are dark pink with green striping, and the flesh is pink with yellow streaks. The flavor is outstanding - sweet and complex like the finest heirlooms. Compact Indeterminate.</p>	 <p><b>Pruden's Purple</b> Early Brandywine type. Large to very large (many over 1 lb.) fruits are flattened and smooth (except for shoulder ribbing on some), and resist cracking. Vivid dark-pink skin with crimson flesh. Medium-tall, potato-leaf plants. Indeterminate.</p>	 <p><b>San Marzano</b> 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. Indeterminate habit.</p>
 <p><b>Speckled Roman</b> 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><b>Tiren</b> San Marzano type. Tiren produces 5–6 oz. fruits. Tiren's interior has very little gel, making it our fastest variety to boil down into sauce. Tiren can be harvested with green shoulders to ripen fully in storage, or can be left on the vine a little longer until it is red-ripe. Indeterminate.</p>	 <p><b>Tomatillo DeMilpa</b> Purple heirloom for long storage. harvested for home use and for selling in town on market day. High dry matter, small to medium-round fruits store fresh for several weeks, handy for fresh salsa. Portions of the fruits blush with purple, especially after harvest.</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>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!</p>	 <p><b>Sungold Cherry</b> 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><b>Supersweet 100</b> 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>Pre-order your plants using the Online Form: easy to find at <a href="http://dirt2table.org">dirt2table.org</a></p>
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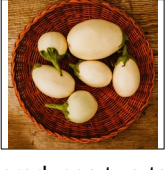
### Hot Peppers

 <p><b>Anaheim</b> <i>var Big Jim</i> 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><b>Ancho/Poblano</b> <i>var Sargento</i> 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><b>Habanero</b> <i>var Cienfuegos</i> 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><b>Jalapeño</b> <i>var Pantera</i> Fruits avg. 4 1/2" long and are smooth, glossy, and slow to check. Large, vigorous, continuous-set type plants have a very high yield potential. Similar to Jedi but a few days earlier to mature with slightly bigger fruits. Performs well in the East and the West.</p>
 <p>Pre-order your plants using the Online Form: easy to find at <a href="http://dirt2table.org">dirt2table.org</a></p>	 <p><b>Pasilla Bajio</b> 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 that's used in 'molé' and other Mexican dishes. Often called Chilaca when green.</p>	<p><b>Hot Pepper Jelly</b> <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>Pre-order your plants using the Online Form: easy to find at <a href="http://dirt2table.org">dirt2table.org</a></p>



### Sweet Peppers

 <p><b>Golden California Wonder</b> 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><b>Golden Marconi</b> The Golden Marconi is an Italian heirloom sweet pepper (0 Scoville Heat Units) known for its large, 6- to 8-inch, tapered, golden-yellow fruits that are exceptionally sweet. Popular for frying, roasting, and stuffing, these high-yielding plants thrive in full sun and take 80-90 days to mature.</p>	 <p><b>Shishito</b> 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>Pre-order your plants using the Online Form: easy to find at <a href="http://dirt2table.org">dirt2table.org</a></p>
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## Eggplants

 <p><b>Millionaire</b> 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><b>Pandora</b> 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><b>Japanese White Egg</b> 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><b>Gardener's Tip:</b> <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><b>Genovese Basil.</b> A must have large green basil plant, this is the basis for many famous dishes. A pungent variety that is excellent fresh, in pesto or cooked into soups and sauces.  Clip the flowering tips to encourage more growth, seeds slow down the plant.</p>	 <p><b>Basil Thai</b> 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>Pre-order your plants using the Online Form: easy to find at <a href="http://dirt2table.org">dirt2table.org</a></p>	 <p><b>Parsley – Giant of Italy</b> 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><b>Rosemary</b> 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>Pre-order your plants using the Online Form: easy to find at <a href="http://dirt2table.org">dirt2table.org</a></p>	 <p><b>French Thyme</b> Essential in Mediterranean cuisine. Compared to German Winter Thyme, Summer thyme has a spicier, more pungent, earthy Zones 6–8. Grow as an annual in Zones colder than 6.8.</p>	 <p>Pre-order your plants using the Online Form: easy to find at <a href="http://dirt2table.org">dirt2table.org</a></p>

## Community Plant Share

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