

## Bell Peppers

<b>Bull Nose (36)</b>	Likely introduced to North America in the 1700s. In 1812, Thomas Jefferson recorded Bull Nose peppers in his garden calendar at Monticello. Crisp fruits ripen from green to red with an excellent flavor. Sweet. Productive, sturdy plants. 55-80 days from transplant.
<b>Chocolate Beauty (36)</b>	Incredibly sweet and delicious, medium-large, 3 or 4-lobed bell peppers mature from green to an attractive chocolate color. Eat them at the fully ripe stage and you'll know that they're something special. Plants are tobacco mosaic virus resistant.
<b>Golden Cal Wonder (72)</b>	78 days. Colorful golden bells that are very sweet and tasty. The productive plants produce early and are good for northern climates.
<b>Horizon Bell (36)</b>	73 days. Plants produce excellent yields of brilliant orange- yellow bell peppers. Blocky, four-inch fruits are thickwalled, ripening from medium green to orange-yellow at maturity. Sweet and flavorful gourmet pepper for salads, stuffing and more!
<b>King of the North (72)</b>	The best red bell pepper we know for northern gardeners where the seasons are cool and short. 70 days
<b>Napoleon Sweet (36)</b>	Large, elongated bells ripen to golden yellow. Plants are very compact, but very productive nonetheless. Tolerates adverse growing conditions. Great choice for low-tunnel growing, early- and late-season, or container planting. Very popular Polish variety that should be a hit over here as well! 75 days
<b>Purple Beauty (36)</b>	Absolutely stunning purple bell pepper. Large 4-lobed, thick-walled fruits borne on sturdy compact plants. Tender crisp texture, mild sweet flavor. 70-75 days from transplant.
<b>Ruby King (72)</b>	First offered in 1977 SSE Yearbook by Dr. John Wyche. Early bell pepper that ripens from dark green to ruby red. Fruits grow 4-6" long with thick sweet flesh, excellent for frying or fresh eating. 65-70 days from transplant.
<b>Wisconsin Lakes (72)</b>	Developed in the 1960s at the UW Madison by Professor O. B. Combs. Great choice for an early maturing bell pepper. Reliable yields of thick-walled, 4-6 oz. fruits that ripen from green to red. 75-85 days from transplant.
<b>Yankee Bell OG (36)</b>	Open-pollinated bell for Northern growers. Blocky 3-4 lobed fruits are medium sized and a bit smaller than our hybrids. Better quality and uniformity than most OPs. Organically grown.

## Sweet Peppers

<b>Golden Marconi (36)</b>	80 days. A late Italian pepper with beautiful, big, yellow, 7-inch tapering fruit that are very sweet and great for frying or fresh. This wonderful heirloom is delicious and mild.
<b>Habanada (36)</b>	The world's first truly heatless habenero! his exceptional snacking pepper has all of the fruity and floral notes of the habenero without any spice. 70 days
<b>Healthy (36)</b>	Italian heirloom variety, excellent for frying, roasting, and fresh eating. Nine-inch long fruits ripen from green to shiny yellow. Sweet medium thick flesh and tender skin. 80 days from transplant.
<b>Jimmy Nardello (36)</b>	low-growing 20-24" plants produce loads and loads of long, thin peppers, up to 10" long. The peppers are altogether delicious, whether cooked in a little olive oil, grilled, chopped, sauteed with other vegetables, or used raw in salsas and salads. 80-90 days
<b>Sheepnose Pimento (36)</b>	Tomato-type peppers are exceedingly flavorful with sweet juicy flesh. Very meaty, good for canning. Keeps for an extended period when refrigerated. 70-80 days from transplant.

## Medium Hot Peppers

<b>Aurora (36)</b>	85 days. good yields of 1 ½" long by ¾" wide hot peppers. Peppers grow upright, are very hot, and turn from green, to lavender, to orange, to red when mature. Plant has green stems, green leaves, and white flowers. This beautiful plant will brighten up your garden. Excellent for making colorful vinegars and pickles. An ornamental variety suitable for containers.
<b>Alma Paprika (36)</b>	Highly productive plants are loaded with thick walled cherry-type peppers. One of the best varieties for drying and grinding for paprika, or for fresh eating. Ripens from cream-white to orange to red. 70-80 days from transplant.
<b>Big Jim (108)</b>	The largest of New Mexican varieties, this pepper has 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. As an advantage, plants are able to set fruit under hot, dry conditions. 80 days.
<b>Bequinho Red (36)</b>	From Brazil, name means "little beak," and it will add a kiss of flavor to any dish you cook with it. The bright red 1 inch pods taper to a point like an inverted teardrop. The pepper has the distinctive smoky flavor like other members of this species, but also a rich fruitiness that is enhanced by sugar or sweet-and-sour marinades. It also makes the perfect garnish for barbecues and pickles.
<b>Bequinho Yellow (36)</b>	The small, pointed fruits avg. 1 1/4" and have a unique, slightly tart flavor with a tiny bit of heat. May be eaten raw or cooked, but is generally pickled in vinegar and served with meals. Fruits turn from very pale green to yellow. Quite popular in Brazil, where they originated.
<b>Early Jalapeno (36)</b>	Dark green, pungent 3" hot peppers are excellent fresh or pickled. Zesty flavor is great in Mexican dishes. 75 days.
<b>Fish (36)</b>	Nineteenth century African American heirloom first offered by William Woys Weaver Plants have beautiful variegated foliage; 3" long fruits are striped and colorful. Traditionally used in oyster and crab houses around Chesapeake Bay. 80 days from transplant
<b>Pasillo Bajio (mole) (36)</b>	78 days. Mild-sweet-hot, fruit is dark green, turning brown as it ripens. This pepper is used in Mexican "mole" sauces
<b>Santa Fe Grande (36)</b>	Spicy, 4-inch peppers are a glowing gold in color and quite warm. Ornamental plants give heavy yields over the entire summer, making this variety choice for home or market gardens. It works well either cooked or fresh for salads, salsas, and other dishes based on chile peppers. Plants grow about 2 feet tall and are resistant to tobacco mosaic virus. Introduced in 1965. 75 days.
<b>TAM Jalapeno (72)</b>	70 days A very tasty mild Jalapeno type, with the same delicious flavor, developed at Texas A&M University (TAM). 75 days.

## Hot Peppers

<b>Black Hungarian (36)</b>	Unique, black-colored fruit that are the shape of a Jalapeno. They are mildly hot and have a delicious flavor. The tall plants have beautiful purple flowers that make this variety very ornamental. Rare and colorful! 75 days.
<b>Hinkelhatz (36)</b>	Hot spicy Pennsylvania Dutch heirloom pepper, ideal pepper for pickling or as an addition to hot sauces. The 2 to 2 ½ feet tall bushes produce a super-abundance of 1 ¼ inch pods shaped like chicken hearts (Hinkelhatz in Pennsylvania Dutch) and about the same size. 85 days.
<b>Numex Sunrise (20)</b>	The first chile pepper that turns bright yellow at maturity. Beautiful smooth fruits are 4 to 6 inches long and excellent for drying and making into wreaths or ristras. Also good to eat, with a typical chile pepper flavor. 75-80 days.
<b>Purple Jalapeno (36)</b>	75 Days. A large Jalapeno pepper that turns deep purple before maturing to red. Full Jalapeno flavor and heat; great for salsa and other Mexican foods. Plants both productive and ornamental.
<b>Serrano Tampequeno (36)</b>	78 days from transplanting. There is a reason you see so many recipes for Mexican or hot food using Serrano Tampiqueño peppers; they have a distinctive hot flavor excellent for many dishes. Plants are

	big — 2' to 3' wide and tall and will be dripping with hot peppers.6,000-23,000 Scoville Heat Units (medium-hot to hot).
<b>Thai Hot (36)</b>	The hot heirloom chili from Thailand, these peppers are used in almost every dish in old Siam. Small, pointed fruits are easy to dry and bright red in color. The Thai people love the pungent heat. Ornamental plants are loaded with fruit. Thai seed. 90 days
<b>Tabasco (36)</b>	This hot pepper is used to make the famous Tabasco® Sauce. Peppers mature from yellow-green to orange to red and have a unique, smoky flavor that contributes to Tabasco's distinctive taste. While adapted to all areas of the US, plants produce continuously and will therefore produce the most peppers in the South and Southwest, where the growing season is longest. In frost-free areas, plants can live for several years. Easy to grow, the compact Tabasco is also a good choice for containers.
<b>White Thai Bird Chili (36)</b>	A unique Thai-style pepper producing slender pods that ripen to white and ultimately red. They retain a light colored calyx. Nice, sharp hot flavor, perfect for all typical Thai pepper uses. Unique and rare. Open pollinated.

### Hot Chinese Peppers

<b>Fatali (36)</b>	from the Central African Republic. Habanero-type peppers with delicious citrus flavor and few seeds. Three inch long golden-orange fruits. 90 days from transplant. Sizzling hot!
<b>Habanero, OG (36)</b>	Extraordinary heat combined with fruity, citrus notes. Avg. 2" x 1 1/4", wrinkled fruits ripen from dark green to salmon orange. This extremely pungent habanero may be used fresh or dried. Key ingredient in Jamaican "jerk" sauces. Yield potential is good, but can be erratic in the North. Organically grown.
<b>Habanero, Peach (36)</b>	Typical bullet-shaped slightly wrinkled habanero type fruits, but with a difference: this variety ripens to a clear bright salmon color. Amazingly beautiful and richly flavored. 95-100 days from transplant.
<b>Hot Paper Lantern (36)</b>	Not for the faint hearted! This fiery pepper is more productive than other Habanero peppers with fruits ripening up to 2 weeks earlier. Each fiery, 5-7cm long chilli transforms from mid green, through orange to a bright rosy red at maturity, with an atomic Scoville rating of 250,000. Perfect for hot sauces, salsas and soups with a kick! 80 days.
<b>Lemon drop (36)</b>	Peruvian seasoning pepper. Bright yellow, conical, crinkly fruits are ½" wide by 2½" long, very few seeds, 15 or less per pepper. Intensely hot, citrus flavor. 90-100 days from transplant.
<b>Seven Pot, Chocolate (36)</b>	A supremely spicy take on the super hot Seven Pot pepper, it is believed that the darker the color, the hotter the pepper--making Chocolate Seven Pot one of the rarest and hottest peppers. A pepper originally bred in Trinidad, this fireball is now popular among home pepper breeders who are competing to create the world's next hottest pepper.
<b>Yellow Trinidad Scorpion (36)</b>	90 days. Second hottest chili on the planet! Wrinkled, lantern-shaped fruits ripen to a searing red-orange. Named as the world's hottest pepper by the New Mexico Chile Institute, dethroning the previous record holder, Bhut Jolokia, although some authorities dispute this. Trinidad Scorpion averaged at 1.2 million Scovilles.

### Large Tomatoes (8 ounce or larger)

<b>Anna's Russian (36)</b>	70 days. blemish free, large, and very tasty, pink oxheart tomatoes. These tomatoes are just gorgeous, and will make you feel like a pro. Fruits are up to a pound each and are crack resistant.
<b>Aunt Ruby's Green (36)</b>	Family heirloom from Ruby Arnold of Greeneville, Tennessee. Introduced to SSE in 1993 by Bill Minkey of Darien, Wisconsin. Large beefsteak fruits weigh one pound or more. Sweet juicy flesh with a hint of spiciness. Ready to harvest when soft to the touch and yellow-green in color. Indeterminate, 80-95 days.
<b>Black Krim (36)</b>	Beefsteak fruits are a unique combination of violetbrown and purple-red—they turn almost black with sufficient sunlight and heat. Excellent full flavor. Indeterminate, 70-90 days from transplant.

<b>Brandywine (36)</b>	80 days. The most popular heirloom vegetable! A favorite of many gardeners, large fruit with superb flavor. A great potato-leaved variety from 1885! Beautiful pink fruit up to 1½ lbs each!
<b>Brandywine, Red (36)</b>	The original Brandywine introduced by Johnson and Stokes in 1889 from seeds they received from a customer in Ohio. Named after Brandywine Creek in Chester County, Pennsylvania. Large vines produce deep red 8-12 ounce fruits. Excellent flavor. Very productive. Indeterminate, 80 days from transplant.
<b>Burbank Slicing (36)</b>	75 days. Developed by Luther Burbank around 1915. Determinate and fairly early, Burbank Slicing is a heavy yielder of majestic 3-4 inch fruit. The fruit has a very deep red color and a traditional bold tomato flavor. This was the only variety that Mr. Burbank raised for canning. Disease resistant.
<b>Carbon (36)</b>	90 days. Winner of the 2005 "Heirloom Garden Show" best tasting tomato award. These have won taste awards coast to coast in the last few years, so we were proud to locate a small supply of seed. The fruit are smooth, large, and beautiful, being one of the darkest and prettiest of the purple types we have seen. They seem to have an extra dose of the complex flavor that makes dark tomatoes famous.
<b>Carolina Gold OP (36)</b>	This is an open pollinated variety developed from the hybrid of the same name. Extra-large, smooth fruit brings sunny glow to salads and dishes. Firm, meaty flesh; sweet mild flavor! Determinate plant.
<b>Cherokee Purple (36)</b>	Russian heirloom imported by SSE and offered to members in 1996. Described by one SSE member as "the ugliest, most delicious tomato I've ever grown." Good yields of brownish-red slightly flattened globes weighing up to 14 ounces. Rich full flavor, great for slicing and canning. Indeterminate, 75-85 days from transplant.
<b>Cuore de Toro (36)</b>	89 Days. This Italian heirloom, a huge, pink Oxheart type, weighs in at a gigantic 2 lbs. or more! Abundant, 4" fruits on vigorous plants are a colorful pinkish-red with a wonderful sweet flavor. Indeterminate
<b>Giant Belgium (36)</b>	85 days. Lycopersicon esculentum. Plant produces good yields of huge 2 lb to 5 lb dark pink beefsteak tomatoes. Tomatoes are very sweet, are meaty, and turn dark pink when mature. A low acidity tomato that is excellent for salads, sandwiches, and canning. So huge you only need one slice per sandwich. A heirloom variety from Ohio, USA.
<b>Hillbilly (36)</b>	85 Days. This ancient heirloom hails from the hills of West Virginia, where they know a superb tomato when they see one! Huge, mild-flavored, beefsteak-type fruits weigh 1 to 2 lbs. apiece, and are colored a most unusual orange-yellow, streaked and mottled in attractive shades of red and pink. Indeterminate
<b>Kellogs Breakfast (36)</b>	A very productive orange beefsteak heirloom tomato. Organic Orange fruits grow to 1-2 pounds Rich flavor with good acid to sugar balance Fruit ripens throughout the season. 85 days.
<b>Marmande (36)</b>	67 days. Open Pollinated. Early maturing plant produces high yields of 6 to 10 oz red tomatoes. An old time favorite that has the full rich tomato flavor. They are very sweet, meaty, and juicy. Perfect for salads, sandwiches, and gourmet dishes. Widely grown in the field and greenhouses. Excellent choice for home gardens and market growers. A heirloom variety that was developed by Vilmorin Seed Company, France in 1897. Disease Resistant: V, F, A. Semi-Determinate.
<b>Martian Giant Slicer (36)</b>	95 days. This delectable beefsteak isn't from Mars, but it is out of this world! Hefty, firm, red fruit reach nearly 3 inches across and 2 1/2 inches tall. Their meaty interiors have a tantalizing sweet/acid flavor for the ultimate BLT or burger. Semi-determinate plants stay fairly compact with good leaf cover to protect the fruit from sunscald. Martian's a heavy producer even in cooler/wetter seasons.
<b>Mortgage Lifter (36)</b>	Another famous Heirloom, said to have paid off the mortgage on the farm. Exceptionally meaty and typically crack-free. Great old-fashioned tomato flavor. Indeterminate, 80-90 days from transplant.
<b>Nature's Riddle (36)</b>	A big, bi-color tomato from Russia. It is such an attractive one, too, having fairly smooth fruits, golden-yellow with fanciful streaks of blushing salmon-pink! Great taste, being very sweet and meaty.

<b>New Big Dwarf (36)</b>	90 Days. Large, deep pink, delicious fruits weigh up to 1 pound each with most weighing 8 to 12 ounces. This heirloom dates back to the early 1900's and is a cross of Ponderosa and Dwarf Champion. Compact, 2 to 4 foot tall, plants with rugose leaves, are perfect for containers and patios. High yielding.
<b>Prudens Purple (36)</b>	75 Days. Large, 10 to 16 oz., dark pink, nearly purple fruits mature quite early, with the delicious flavor and good production that heirlooms are known for. Potato-leaved vines. Indeterminate
<b>Wisconsin 55 (36)</b>	Superb tomato developed at the University of Wisconsin. Large deep red fruits resist shoulder cracks and blossom end rot, ripen evenly and have strong skin and solid flesh. Vigorous plants are tolerant to defoliation diseases, Early Blight and Leaf Spot. For top performance fertilize regularly. Semi-determinate plants. 80 days.

**Medium Tomatoes (5-7 ounces)**

<b>Dark Galaxy (36)</b>	Dark Galaxy bears 2-8 ounce fruits that are flattened, with red and orange stripes covered in random speckles, and layered by deep blue. The vines themselves display a purple blush and grow 5-6 feet tall while producing good amounts of the stunning tomatoes that begin to ripen in about 75 days. The taste is a perfect balance of tangy-sweetness--so juicy and refreshing!
<b>Longkeeper (36)</b>	Long-Keeper is a must for winter storage. Staying fresh for 6-12 weeks or more, it provides fruits for fresh use during the fall and into the winter. The skin of these fruits is a golden orange-red when ripe. Use blemished or cracked fruits right away. Store fruits at 65-68 F, making sure that none touch each other. 80 days.
<b>Moonglow (36)</b>	Uniform bright orange globes with solid flesh, few seeds, and mild sweetness. Excellent keeper. Indeterminate, 85 days from transplant.
<b>Nyagous (36)</b>	A prolific, rare, Russian tomato variety. Beautiful, smooth, round, "black" tomatoes that are dark mahogany with dark grey-green shoulders. Nyagous is a wonderfully firm and blemish-free, 6 oz. tomato with lots of sweet, complex fruit flavors and a clean acidic finish. Up to 6 fruits to a cluster. 76 days.
<b>Striped Stuffer (36)</b>	85 days. Fruits are shaped like bell peppers and completely hollow - as easy to stuff as your favorite bell! 5 to 7 oz. red fruits have conspicuous golden- orange stripes, and classic tomato taste.

**Early Tomatoes (mature in less than 65 days, all are red, most are small)**

<b>Alaska Fancy (36)</b>	Excellent for those short-season summers, these are the earliest plum tomatoes available in today's market! Pear-shaped, bright red plums produce abundant yields to satisfy your salad and canning needs for the season. Its earliness does not detract one bit from its juicy flavor! Fruits are 2" x 1-1/2" and weigh about 2 oz. each. Indeterminate 55 days.
<b>Bush Beefsteak (36)</b>	62 days. A wonderful, compact and prolific, short bushy plant that grows to 3 feet, yields huge amounts of very early producing 8 oz. beefsteak tomatoes in clusters. A very popular variety for shorter growing regions. 55-70 days.
<b>Clear Pink Early (36)</b>	This compact plant becomes loaded with long trusses of perfectly round, smooth beautiful clear pink tomatoes. The flavor is very good, sweet yet tangy, making this a wonderful addition to an early harvest. Heirloom variety of Russian origin. Determinate. 58 days.
<b>Siberia (36)</b>	40-70 days. Excellent choice for cold weather areas. The dwarf, sprawling plants are able to set fruit at cooler temperatures. This Russian variety produces plenty of red, 1½ oz. fruits with good, strong flavor. Does well in containers. Determinate.
<b>Silvery fir Tree (36)</b>	Traditional Russian variety with distinctive carrotlike silvery-gray foliage on compact 24" plants. Heavy crops of round, slightly flattened 3-3½" red fruits.58 days
<b>Taxi (36)</b>	Meaty, 4-6 oz., baseball-sized, lemon-yellow tomatoes. Smooth, blemish-free globes with a small stem scar. Attractive, sweet-flavored, and easy to grow. Concentrated early set. Compact, dark green vine. Widely adapted. Determinate. 64 days.

**Paste Tomatoes (meaty flesh, with few seeds, usually more acidic)**

<b>Amish paste (36)</b>	Bright red 8-12 ounce fruits vary in shape from oxheart to rounded plum. 85 days from transplant
<b>Heinz 1439 (36)</b>	Plant produces good yields of 6 oz red tomatoes. TFor making ketchup, puree, and sauces. Crack resistant. Determinate. 70 days from transplant.
<b>Hog Heart (36)</b>	2 1/2 to 3-inch long red fruit, shape varies from a banana shape to a heart-shape. Excellent sweet flavors with moderately juicy flesh. A top paste tomato for sauces. 86 days
<b>Jersey Giant (36)</b>	An excellent and famed paste tomato. Sprawling, indeterminate, regular leaf plants produce copious amounts of 4"- 6", bright red, pointed tomatoes that are meaty with few seeds and lots of great sweet flavor. Looks similar to the Jersey Devil. A very good sauce tomato. 85 days
<b>Martino's Roma (88)</b>	Italian heirloom with pretty rugose (puckered) foliage. Very heavy set of mild 2-3 ounce fruits perfectly suited for making sauce, salsa, and paste.75 days from transplant
<b>Polish Linguisa (36)</b>	These fruits may look like meat-encased sausages, but don't be fooled--these are all tomato. Super sweet and super productive, the New York heirloom Polish Linguisa are great for straight-eating or for processing into pastes and sauces. 75 days.
<b>Rio Grande (36)</b>	Large plant produces high yields of large size red tomatoes. Great for salads and sandwiches, or making sauces and puree. determinate. 75 days
<b>Rosso Sicilian Paste (36)</b>	80 days. Deeply ribbed, intensely red fruit reaches up to 5 ounces. Firm, solid flesh and somewhat hollow seed cavity make this a star for stuffing or paste, but the ribbing also gives slices a scalloped appearance which is lovely on a plate. First grown in this country by Ann Fuller of Mitchell, Indiana, who received seed from a Sicilian man in 1727. Richly flavored, just as the Italians like their tomatoes, and stunningly beautiful!
<b>Saucy (72)</b>	85 days. Plant produces heavy yields of red plum shaped tomatoes. This variety has the real tomato favor that makes excellent sauces and salsas. The tomatoes can be easily shaken from the plants when mature.
<b>Sheboygan (36)</b>	Grown since the early 1900s by Lithuanian immigrants in Sheboygan, Wisconsin. Pink pastetype 4-6 ounce fruits. great for canning. Indeterminate, 80 days from transplant.

**Small Container Tomatoes (1-4 ounce tomatoes)**

<b>Red Robin (21)</b>	Talk about a space-saver! This super-compact tomato plant can be as small as just 8 inches tall, making it perfect for growing in a pot on the patio, by the door, or even on a fire escape. Each plant produces round, red cherry tomatoes by the handful, perfectly sized for salads and snacking. You'll be impressed by the yield from such a small plant. No need for a cage, but you may want to add a small stake for support.
<b>Minibel (36)</b>	65 days. Determinate. Bite-sized fruits are sweet and flavorsome. Tiny ornamental plants reach only to about a foot in height and require no support. Covered in tasty little tomatoes. Excellent choice for containers, pots or hanging baskets; pretty enough for the patio or deck. So cute!

**Cherry Tomatoes (1-3 ounce tomatoes in clusters)**

<b>Atomic Grape (35)</b>	75 days. Elongated, large cherries in clusters. The color (and flavor!) is a full-blown assault on the senses—lavender and purple stripes, turning to technicolor olive-green, red, and brown/blue stripes when fully ripe. Fruit holds well on the vine or off, making this amazing variety a good candidate for market growers. Crack-resistant fruit is extraordinarily sweet! Wispy foliage looks delicate but belies these plants' rugged constitution and high productivity. These range some in size from a large grape to plum-size.
<b>Amish Salad (72)</b>	Small, pink, 2 oz. oval cherries seem to last forever on the vine without rotting or losing flavor. Flesh is very firm, mild and sweet, perfect for sauces, salads and for drying. Up to 6 blemish-free fruits per cluster, with many clusters on large plants that have heavy, regular-leaf foliage cover not typical of cherry varieties. Well-suited to both fresh market and home garden.

<b>Black Plum (36)</b>	70 days. Indeterminate plants covered in dainty little plum-shaped fruits, 2" long by 1" wide. Mahogany-skinned berries show some green-shoulders, and have the complex flavor gardeners expect in a black/purple type. Makes a wonderful salsa or spaghetti sauce, yet juicy enough for fresh use.
<b>Black Vernissage (36)</b>	75 Days. This 2 to 3 ounce saladette variety is very good for fresh eating, salads, drying or making sauces. Healthy, highly adaptable and very productive over a long season. Deep mahogany, striped with green.
<b>Blush (36)</b>	60-70 days. Stunning "Blushed" in red and gold combine with a translucent quality to give these elongated cherries serious visual appeal! The fruits, similar in size and shape to large olives, score high in taste tests.
<b>Brown Berry (36)</b>	70 Days. An unusual variety with cherry-type fruits dressed in appealing, earthy- brown skins. More than a novelty - the fruits have very good flavor and are sweet and juicy.
<b>Chocolate Cherry (36)</b>	Chocolate Cherry is so much more than a pretty face! These 1-inch beauties boast the most flavorful tomato tang in the family. They have a fresh-grown flavor and texture no store-bought variety can equal, from their rich fragrance to that great bite as they are popped whole into your mouth or scattered on salads. Truly a gourmet variety, they keep coming all summer! 70 days.
<b>Crazy Cherry (36)</b>	Pale yellow cherries are delicious, and grow on some of the largest clusters known! Sweet fruits are oval, each with a tiny "beak" at the blossom end. Flavor is good, the fruits keep well, and the sight of the 40- to 60-fruit trusses on the large plants is positively mind-boggling. A stunning new Wild Boar Farms release.
<b>Currant Goldrush (36)</b>	An different species than other tomatoes. This <i>Solanum pimpinellifolium</i> variety produces literally thousands of flavorful, pea-sized golden fruit for month after month, that do not drop. Loved by children and adults alike. 76 days.
<b>Galina Yellow Cherry (36)</b>	This yellow-orange heirloom cherry tomato from Siberia is one of the earliest around, but it also produces its 1" fruit throughout the summer into fall. Not as sweet as modern "Sun Gold" hybrids, this old heirloom has a great tomato flavor and beautiful color. The potato-leaved, indeterminate plants are healthy and productive, and perform equally well in cold areas as hot.
<b>Green Tiger (36)</b>	Elongated and green when ripe. Darker green striping creates a distinctive appearance. Green Tiger has the greenish-yellow flesh color and bold, sweet and acidic flavor typical of green-when-ripe varieties. Great in mixes with the other Artisan tomatoes™. 25–30 gm. fruits. Indeterminate.
<b>Isis Candy (36)</b>	65 days. Delightful, round, one-inch fruits may vary in shades and blush patterns of reds to yellows, usually with golden flesh. Typically carry an intriguing star in yellow on the blossom end. The flavor is outstandingly sweet and fruity. Kids adore them.
<b>Lucky Tiger (36)</b>	Elongated, green-when-ripe tomato that will mature to dark green with red striping. This tomato gets high marks for flavor: tangy, sweet and complex with tropical notes and balanced acidity. 70 days.
<b>Mexico Midget (72)</b>	Hundreds of dark red cherry tomatoes on each plant. Huge tomato flavor for such small fruits. Great for salads or selling in pints. Plants produce throughout the entire growing season. Indeterminate, 60-70 days.
<b>Nico's Black (28)</b>	New variety selected by a friend of ours.
<b>Tommy Toe (36)</b>	75 days. (Also known as Steakhouse) Vigorous plants produce hundreds of small, 1-inch cherries, unfazed by heat and humidity. The flavor is very good, not exactly sweet but with an old-fashioned, full, complex flavor. Originated in the Ozarks around 1900, but also exceedingly popular in Australia—two ostensibly English-speaking regions where puns, apparently, are popular as well.

## Herbs

<b>Basil, Cardinal (36)</b>	At last, someone has bred a basil to accentuate the stunning flower heads! Still a culinary basil, but the rich purple flower heads are huge! Use the flowers in arrangements, the leaves in your favorite recipes.
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<b>Basil, Eleonora (144)</b>	Intermediate resistance to downy mildew. Slightly cupped to flat, 3" leaves with a somewhat spicier flavor than traditional pesto types. The leaf shape and more open habit make this variety less susceptible to basil downy mildew pressure than typical pesto types.
<b>Basil, Everleaf(36)</b>	Productive, compact, and slow bolting. Intermediate resistance to <i>Fusarium</i> and low-level resistance to downy mildew. 2-3" long, glossy and cupped leaves with classic Genovese basil aroma. Best for live plant or pot production and leaf/tip harvest. This very compact plant, with short spaces between leaves and branches, produces high yields of leaves and leaf tips.
<b>Basil, Genovese Compact (36)</b>	Standard Genovese type for containers. Preferred variety for greenhouses. Similar flavor, appearance, and leaf size as Genovese in a more compact plant.
<b>Basil, Genovese (108)</b>	Classic Italian pesto basil. Authentic flavor and appearance. Tall and relatively slow to bolt with large dark-green leaves about 3" long. Ht. 24-30".
<b>Basil, Herb Persian (36)</b>	Really interesting and flavorful! Known as Reyhan throughout the varied nations of southwestern Asia. Has a distinctive aroma, both lemony and spice like.
<b>Basil, Lime (36)</b>	A unique lime-flavored basil from Thailand. Popular variety for fresh market!
<b>Basil, Pesto (144)</b>	Releasing a wonderful aroma every time you brush past, this basil variety is tailor-made for pesto lovers! Plants produce lots of branches, each bearing loads of leaves with sweet basil flavor. Perfect for pots, Pesto Party is also late-flowering for longer harvests – and more pesto! Be sure to wait to plant until all danger of frost is past, as basil requires warm weather to thrive. Trim often for best results. Tolerates downy mildew.
<b>Basil, Red freddy (36)</b>	The same large, deeply pleated leaves as Genovese that everyone loves, but instead of green, Red Freddy boasts deep Roman purple. Plants are large-leaved with smooth texture, and they grow up to 2'.
<b>Bee Balm-Lemon (36)</b>	An annual, lemon-flavored variety. Superb tea plant; striking pink-purple flowers, beautiful and tasty.
<b>Borage (36)</b>	Cucumber-flavored fresh leaves are added to salads, cooked, or made into a cooling drink. The blue flowers are used as a garnish. Makes a good honey plant. Also used medicinally.
<b>Cilantro Slo Bolt (36)</b>	This is a slow-bolting version of Cilantro/Coriander that produces flavorful leaves over a longer period.
<b>Cilantro (36)</b>	The leaves have an instantly recognizable fragrance that fills a room when you cut them. Sometimes called Chinese parsley, its distinctive aroma and flavor is also part of Caribbean and Asian foods, lending flavor to recaito, salsas, curries, salads, chutneys, herbed butters, and meat marinades.
<b>Cilantro Dwarf Lemon (36)</b>	A subtle citrus flavor adds a welcome twist to this ancient herb. We love to use the bright lemony leaves in Asian inspired cuisine, but there is no limit to the culinary potential. Compact plants are just as easy to grow as traditional coriander, this variety will perform well in the garden or as a pot herb.
<b>Dill-Bouquet (36)</b>	Early to flower with large seed heads. Excellent in pickles and used to flavor many other foods. Easy to grow.
<b>Epazote (36)</b>	Native to Central America and South America, this pungent, aromatic herb is traditionally used dried or fresh in bean dishes to impart a fuller flavor. Adding leaves near the end of the cooking time is said to help minimize flatulence as well. Self-sows readily. Annual.
<b>Fennel-Florance (36)</b>	Plant grows like dill. Used in Italian cooking; tasty. Very easy to grow.
<b>Italy Parsley (36)</b>	Prized by Italian cooks, this variety produces sizeable, bushy plants and a continuous supply of large, flat leaves with strong parsley flavor. Biennial in zones 6-9, grown as an annual. 85-90 days.



<b>Papalo (36)</b>	Aromatic Mexican native for tacos, salsa, and sauces. Large, bluish green leaves with a flavor reminiscent of cilantro and arugula. Popular in Hispanic communities where it is used like cilantro. Also known as Papaloquelite.
<b>Stevia (36)</b>	A hard-to-find herb that is grown for the famous Stevia leaves which, when dried, are used to sweeten drinks and desserts. Much sweeter than sugar; stevia powder is reported to be 300 times sweeter. From Brazil and Paraguay

## Flowers

<b>Bachelor Buttons, Black (36)</b>	Lovely, nearly black flowers are perfect for the old-fashioned cottage garden; this rare heirloom was listed in Buist's 1942 catalog.
<b>Bachelor Buttons, Blue (36)</b>	Colorful blue, double flowers on tall 3-foot plants bloom all season. Very easy to grow. It is a self-seeding annual, so you will not have to replant. Bachelor's Buttons were brought to America in the 17th century.
<b>Balsam Camelia (36)</b>	Pre-1870 heirloom. Beautiful rose-shaped blooms in many colors: pink, lavender, red, rose, white and more. Short bushy plants have large bright green leaves. Very easy to grow. A must for fans of Victorian gardens.
<b>Black Prince Snapdragon (72)</b>	One of the best, this variety has beautiful dark leaves and stunning, very dark crimson flowers.
<b>Bunny tails (36)</b>	Great ornamental grass for children and adults alike. It is hard to resist touching the fluffy flower head, as soft as a bunny's tail! Easy to grow, very drought tolerant once established. Dwarf habit. Annual, 6-12" tall.
<b>Coral Fountain (36)</b>	Unique coral-pink tassels. Coral Fountain is a great complement to Emerald Tassels and Love-Lies-Bleeding. All have similar plant habits, days to maturity, and great presence in arrangements. Common names include amaranth and tassel flower. Ht. 36-60"
<b>Cosmos, Purity (36)</b>	A blanket of snow you'll welcome in the summer, the pure white flowers of this cosmos variety grow up to 5' tall and make a statement amongst their colorful garden companions. Whether for cutting, beds and borders, or simply added to pollinator gardens, this easy-to-grow flower does best in dry to moderately dry soil. Annual.
<b>Cosmos, Sensation (36)</b>	Large plants make a bold, beautiful statement in your flower garden. Full Description Large, single flowers with yellow center bloom from midsummer on. Easy to grow. Graceful for backgrounds, borders and bouquets, with seed heads that attract birds. Tolerates poor soil and hot, humid conditions.
<b>Elephant Head (36)</b>	This heirloom was brought to the USA from Germany in the 1880's and so named because the huge flower heads often take on the appearance of an elephant's trunk. The 3- to 5-foot plants produce flowers that are deep reddish-purple in color.
<b>Firmament (10)</b>	Masses of small star-shaped powdery-blue blossoms contrast nicely with deep grey-green foliage. A good cut flower and an eye-catching addition to borders. Very attractive to bees. Introduced by the German company Ernst Benary. AAS winner in 1939. Hardy annual, 14-16" tall.
<b>Jewels of Opar (108)</b>	Sure to become a favorite. Eye-catching mats of succulent chartreuse foliage. Attractive sprays of pink flowers followed by ruby-orange seedpods. Great filler for any border or container. Tolerates dry conditions. Self-sows readily. 24" tall.
<b>Love Lies Bleeding (36)</b>	60 days. Tall, 3'- 4' plants are covered with very long rope-like flowers that are a deep, brilliant red color. One of the most striking plants for any garden and so easy to grow. Amaranth is one of our favorite crops! A good seed producer, too. This is a very old heirloom, a pre-1700 variety, that was very popular. Leaves are tasty as cooked greens.

<b>Love Lies Bleeding Green (36)</b>	Your grandmother probably grew red Love-Lies-Bleeding in her sunny annual garden, and this unusual green-flowered variety is an heirloom we are proud to bring back to American gardens! All summer long (and sometimes even into fall!) you'll be regaled with lime-green blooms in weeping stems up to 2 feet long! Terrific for fresh and dried arrangements, this Amaranthus is a conversation piece and a fine source of vertical texture for your sunny annual bed or border!
<b>Marigold, Brocade (72)</b>	A stately marigold that brings a welcome charm to the garden. Brocade Mix produces an abundance of 2 inch blooms that perch atop 10-12 inch tall plants. Blossoms display regal colors of gold to mahogany.
<b>Marigold, Crakerjack Mix (36)</b>	In constant demand for its affordability and performance, with huge, early, carnation-type blooms in a bright mix of orange, gold and yellow. Ideal for background plantings and home garden cuts, where leaves can be stripped to eliminate odor. Height: 36"
<b>Marigold, Fantastic Yellow Gold (36)</b>	Brilliant, golden-yellow blooms are amazingly beautiful with their long, spiked petals on the large heads. Stunning!
<b>Marigold, Giant Bicolor (36)</b>	Annual--Mahogany red to searing orange, delicately edged in gold. Blooms are large for such short plants. At 10" in height, it's great in pots, window-boxes or toward the front of the border. Makes a nice cut flower, too, all summer long.
<b>Marigold, Harlequin (36)</b>	This antique variety dates back to 1870 and has recently become popular again. It is quite unique with its yellow-and-red-striped flowers that are both charming and flashy. It makes a good cut flower, too!
<b>Marigold, Legion of Honor (36)</b>	Dwarf charmer reaches only 12"; ideal for the front of the bed or border! Single flowers of clear sunny gold with clean lines present a very neat appearance, accentuated by the restrained brown to maroon blotch that embellishes each ray petal near the flowers' centers. Introduced about 150 years ago. Different and very pretty!
<b>Pygmy Torch (36)</b>	Growing a maximum of 16 inches high, Pygmy's Torch is a great choice for nearly any garden space or container! Throwing its bold plumes of color into the air, Amaranthus provides a unique texture to any landscape or floral design.
<b>Scarlet Flax (36)</b>	The Scarlet Flax flower is a hardy, heat and drought tolerant plant that prefers full sun and well drained soil. It is native to Northern Africa and Southern Europe. Plant Scarlet Flax flower in large, tight groups for a stunning effect. The Scarlet Flax flower blooms April through September.
<b>Sunflower, Autumn Beauty (36)</b>	A beautiful sunflower! 6" flowers in brilliant red, gold, yellow, rust, and burgundy. Blooms over a long period. Makes a wonderful display. Tall, 7' plants are a favorite.
<b>Sunflower, Mongolian Giant (36)</b>	Behemoth sunflower variety, heads are 16-18 inches across sitting atop 14 foot tall stalks! Huge, highly nutritious seeds are 1" long, more than twice the average sunflower seed size, perfect for snacking or feeding the birds!
<b>Sunflower, Teddy Bear (36)</b>	Beautiful 3"- 6" double, deep yellow blooms. Plants grow to only 18"- 24" tall, and the double blooms are very unique! This is a superb variety.
<b>Sunflower, Valentine (36)</b>	Lemon-yellow blooms. Sturdy stems with 3-4" blooms. Valentine blooms later than Buttercream by approximately 10 days, making it a good choice for sowing at the same time for succession harvest of light-yellow blooms. Ht. 55-60"
<b>Tithonia, Torch (36)</b>	Best Tithonia for cutting. 3 1/2" wide flowers on strong branching plants with velvety dark green leaves. Attracts beneficial insects such as hover flies, minute pirate bugs, and butterflies. Blooms midsummer to frost. Loves hot, dry sites. Also known as clavel de muerto. Ht. 60-72"
<b>Winged Everlasting (36)</b>	The prolific 1/2- 3/4" silvery-white blooms on stiff stems are typically grown for dried-flower production but are also useful as fresh cuts for flower arrangements. Winged

	Everlasting gets its name from ribbed, or winged, stems the plant produces. Tender perennial in Zones 9-10 but most often grown as an annual. Ht. 20-26".
<b>Zinnia, Envy (36)</b>	Exciting chartreuse-green blooms. They are very unique and the beautiful flowers are 3 inches across.
<b>Zinnia, Mazurkia (72)</b>	Annual. Each scarlet petal is tipped in cream, and both are set off by the circular golden tracery at each flower's heart—sumptuous! Dahlia flowers, large bloom size, robust plants.
<b>Zinnia, Old Mexico (72)</b>	Old Mexico is a selection of Mexican zinnia ( <i>Zinnia haageana</i> ), a compact and disease resistant type of zinnia with amazing multi-colored double and semi-double flowers. It's good for cutting and planting in the middle or front of flower beds. Only 12-18" tall but with similar flowers 2 1/2" across in mahogany red and contrasting yellow or gold petal-tips.
<b>Zinnia, Persian Carpets (36)</b>	Stunning gold, red, chocolate, orange, and cream. Many of the 2" double flowers are bi-colored. This brilliant heirloom is still a favorite of many. Was a 1952 AAS winner. Plants produce loads of stunning flowers.
<b>Zinnia, Pink Senorita (36)</b>	Enormous, mostly fully double cactus-type flowers are superb for cut flower use. Their color is confined to a sophisticated range of the best pinks the zinnia clan has to offer, coming as they do in near salmon through cerise.
<b>Zinnia Redman Super Cactus (36)</b>	A magnificent, huge red-flowered variety of the giant, cactus family. These flowers are stately, being a deep red and having the pointed cactus-type petals. An old favorite that has now become rare.

## Cucumbers

<b>Diva (72)</b>	Especially flavorful when harvested small. Diva produces distinctly tender, crisp, sweet, bitter-free, and seedless cukes. Harvest at 5-7". High resistance to scab; and intermediate resistance to cucumber vein yellow virus, downy mildew and powdery mildew. 55 days.
<b>Marketmore (72)</b>	This rightly popular variety is a consistent producer of delicious, mildly sweet cucumbers with dark green, protective skin. The plants are highly disease-resistant and produce over a long season in hot or cool weather. A selection from Marketmore 76.
<b>Mexican Gherkin (36)</b>	( <i>Melothria scabra</i> ) 75 days. Incredible, small cucumber-like fruit are shaped like baby watermelons. They are good added to salads or can be pickled. They have a cucumber-like taste with a touch of lemon. The ornamental vines have tiny leaves and flowers and are perfect for the cottage garden. Very unique and fun for kids. Huge yields.
<b>Parisian Pickling (36)</b>	60 days. The old French gherkin or cornichon pickler. Listed in America in 1892 by J.H. Gregory, seedsman. Great for making tiny sweet pickles. Rare.
<b>White Wonder (36)</b>	This heirloom cucumber was first introduced in 1893 by W. Atlee Burpee of Philadelphia, Pennsylvania who obtained the seeds from a customer in western New York. It is also known as "Long White" and "Albino" cucumber. Fruits have white skin and grow to 7 inches by 2.5 inches. Excellent eating quality and tolerates heat.

## Eggplants

<b>Black Beauty (36)</b>	74 days. Large bell-shaped fruits range from 1-3 lbs and have a slight signature ribbing. Medium to thick skin is deep purple, and glossy when mature.
<b>Pandora Striped Rose (36)</b>	Teardrop-shaped fruit are a lovely lilac-rose color with thin white stripes. Strong, thornless plants give heavy yields; tender and delicious. 80 days.
<b>Ping Tung Long (36)</b>	Beautiful heirloom from Pingtung, Taiwan. Slender fruits up to 12" long with shiny dark lavender skin. Hardy, vigorous, disease resistant plants. 65-75 days from transplant.

<b>Thai Lavender Frog Egg (36)</b>	80 days. Collected by the Gettles in central Thailand, where the natives refer to many colors of these small eggplant as “frog eggs.” Tiny fruit is the size and form of a cherry tomato, lavender splashed with cream. Very robust flavor, and super high yielding!
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## Melons and Squash

<b>Australian Butter (36)</b>	A ribbed, pumpkin-shaped squash with peachy-buff colored skin and sweet, dense, dry orange flesh. This old Australian variety is a great keeper, has a very small seed cavity and silky-smooth quality after roasting or baking.
<b>Cream Saskatchewan (36)</b>	80 days. A beautiful little melon with sweet, tasty, cream-colored flesh! An excellent variety for the North. Fruit around 8-10 lbs each with a striped, green rind. A favorite of those who grow it! An old heirloom.
<b>Minnesota Midget (36)</b>	This ever-so-sweet melon arrives early, making it a good choice for northern gardens with short seasons. Bred at the University of Minnesota in the 1940s, the small 4" melon's thick, meaty, golden yellow flesh boasts excellent flavor and a high sugar content. Perfect for smaller gardens, the compact vines grow to only 3' and produce prolifically.
<b>Moon &amp; Stars (36)</b>	95 days. Legendary heirloom variety rediscovered in Macon, Missouri. Can grow to over 40 lbs. The dark green rind has bright yellow spots on it! Spots range in size from tiny to several inches across. Leaves are also specked in yellow. It has very sweet, brilliant red flesh. This is becoming one of the most popular heirloom varieties, a winner! Originally introduced by Peter Henderson & Co. in 1926, it was called “SUN, MOON AND STARS.”
<b>Pride of Wisconsin Muskmelon (36)</b>	A fabulous Midwest heirloom introduced in 1937 by the Robert Buist Company. Heavy yields of football-shaped 4-8 pound muskmelons. Hardshelled with firm sweet flesh. Great old-fashioned flavor associated with roadside stand melons. If you can only grow one melon and do not want to be disappointed, this is the variety to grow. 90-100 days.
<b>Ronde de Nice Squash (36)</b>	An heirloom French “summer pumpkin” or round summer squash from Provence, traditionally eaten when very small and tender. Can be grown as a “fall pumpkin” but the rind is not intensely orange. Beautiful large leaves mottled with silver. 50-55 days.
<b>Summer Crookneck (36)</b>	Easy to grow and fast to mature. This is our favorite summer squash, bearing many lemon-yellow, 6-inch fruit, with a slightly bent neck that earns it the name Crookneck. Plants are fast growing and very prolific. Harvest all summer long.
<b>Zucchini-Black Beauty (36)</b>	Glossy, green-black skinned zucchini squash. Best when eaten under 8 inches. Excellent variety for freezing. Summer squash. 45-65 days

## Other Vegetables and Fruits

<b>Arugula, Wild Rocket (36)</b>	The finest selection of wild arugula, restaurant quality. Compared to regular arugula, it is slower growing (50 days), with more deeply lobed leaves and a more pungent taste. Scatter seeds about 1 inch apart. Harvest at any stage but best when baby: 3-4 inches. With a number of varieties originating in Italy, the leaves and flower stalks are used in salads, soups, or as a sautéed side dish.
<b>Chard, Oriole Orange (36)</b>	Beautiful golden stems that become more orange in color as they approach mature bunching size. Lustrous, deep green leaf with moderate savoy.
<b>Chard, Peppermint (36)</b>	Eye-catching pink and white striped stems. Vivid pink-on-white striping on the petiole. Glossy, dark-green leaves make for a striking contrast with the brilliant white veins. Deep leaf savoy

	for higher leaf volume. Long, strong petioles and upright habit make for quick and easy harvesting and bunching. Selected for strong disease tolerance and high bolt resistance.
<b>Chard, Rhubarb Red (36)</b>	50-60 day. This Swiss Chard looks almost like rhubarb with it's red stalks and green leaves. It has a nice mild flavor, and is less bitter than other swiss chards. And it cooks up beautifully, with deep green leaves and beautiful red stalks and veins
<b>Chinese Multicolor Spinach (36)</b>	A heat and drought tolerant green in spectacular splashes of color! Leaf amaranth is popular in Asia, eaten raw, stir fried or steamed. This is by far the most tender and sweet amaranth for edible greens- making for vibrant and delicious salads. The young leaves make a perfect spinach substitute, intricately colored leaves are juicy and succulent. The go to green for mid summer when all others have bolted, harvested in just 30-40 days from sowing.
<b>Cress, Upland (36)</b>	Slow to start but, once established, easy to grow. Long standing and slow bolting. 6–8" rosettes of dark green, glossy, rounded leaves. Similar to watercress but much easier to grow. Sometimes called "creasy greens" in the South.
<b>Ground Cherry, Aunt Molly's (36)</b>	65 days. Polish heirloom variety has unusually fine flavor—very sweet with a nice hint of tartness. 1/2"-3/4" fruit is enclosed in a papery husk which drops to the ground when fully ripe. High pectin content makes this one choice for pies and preserves.
<b>Kale, Dinosaur (36)</b>	60 days. This loose-leafed "cabbage" dates back to the early 1800's at least. It has beautiful, deep black-green leaves that can be 24" long. They are heavily savoyed. This Italian heirloom is popular in Tuscany and central Italy for making fabulous soups and stews. One of the most beautiful and flavorful types you can grow.
<b>Kale, Red Russian (36)</b>	Stems are purple; leaves are flat, toothed, and dark green with purple veins. The plants mature medium-tall and leaves are tender compared to other kales. For salads and light cooking.
<b>Kale, Siberian Dwarf (36)</b>	This tasty Russian variety produces leaves that are only slightly frilled and of top quality. 16-inch plants are very hardy and productive.
<b>Lettuce, Allstar Mix (102)</b>	A specially designed blend that yields darker reds and greens even under low-light conditions. Ruffled edges and unique leaf shapes provide loft, interesting texture, good shelf life, and fancy appearance. Includes green oakleaf, red oakleaf, green romaine, red romaine, lollo rossa, and red leaf lettuces.
<b>Malabar Spinach (36)</b>	70 days. This beautiful plant is not a true spinach but a different species ( <i>Basella rubra</i> ). This heat-loving Asian vine has lovely red stems and delicious, succulent leaves that are great in salads and stir-fries. A delicious green that can be grown as an annual in many areas or as a perennial in sub-tropical areas.
<b>Tomatillo, Amarylla (36)</b>	60 days. A Polish twist on an old Mexican staple vegetable! Immature fruits are green, morphing to pretty yellow as they ripen and begin to split their protective husks. The fruit is firm, juicy and very sweet; perfect for jams, jellies and don't forget the salsa! We also love these in the garden for fresh snacking and salads. Bred to thrive in the cooler summer conditions of inland eastern Europe.
<b>Tomatillo, Purple (36)</b>	70 days. This unusual deep purple tomatillo makes an ideal salsa with its sweet tart flavor. The plant has striking purple veins in the leaves.