

Shady Acres

HERB FARM

2016 PLANT CATALOG



For Reference Only

WE ARE NO LONGER SELLING PLANTS

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HERBS & FLOWERS

ALOE

Aloe ☞☀

Aloe barbadensis

TP 1'

Aloe leaves are used to treat burns and rash. Aloe vera is a perennial plant with yellow flowers and it's tough, fleshy, spear like leaves can grow up to 20" long. Only the leaves are used for medicine. The clear, thick gel found in the inner part of the leaf is commonly used for minor cuts and burns.



Aloe

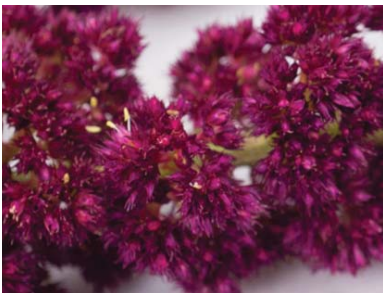
AMARANTHUS

Amaranth, Pygmy Torch ☞☀

Amaranthus hypochondriacus

A 2'

Amaranthus grows in clumps producing showy foliage with dark-green to purple leaves and upright spikes of burgundy-red flowers. Good choice to grow in containers. Shiny black seeds are edible.



Autumn Torch Amaranth

ANISE-HYSSOP

Anise-Hyssop C☞☀OG

Agastache foeniculum

P 3'

The long spikes of purple and blue flowers last well into the summer. Anise-Hyssop will self sow. The foliage has a pleasant mint-like scent and the leaves may be used fresh or dried to flavor tea, cakes, breads, meat and poultry.



Anise Hyssop

BASIL

Basil Downy Mildew

You may not hear a lot about the following disease from other sources but we want you to know about it and what to do. We are bringing the awareness of this disease to all of our customers.

Basil Downy Mildew (*Peronospora belbahrii*)

Basil Downy Mildew is a new disease to North America and Europe. It was first reported in Europe in 2001 and was identified in the United States in October 2007. It is now nearly in every state including Minnesota.

Description of downy mildew

The pathogen (*Peronospora belbahrii*) is a water-mold (oomycete) that can be spread by contaminated seed, by infected basil leaves and as wind-dispersed spores. Spores of the pathogen are capable of being dispersed long distances. Infected basil leaves produce an abundance of spores. Thus the pathogen can spread widely once introduced to an area. The optimum environmental conditions for disease development occur at high humidity.

SYMPTOMS

Basil Downy Mildew can easily be mistaken for a nutritional deficiency. The infected leaves develop a diffuse yellowing on the top of the leaf separated by veins. On the underside of the leaves, distinctly vein-bounded patches appear. When spores are produced, a characteristic purplish gray, fuzzy growth on the underside of the leaves is evident.

PREVENTION

At this time no commercially viable tests are available for the detection of infested seed. Prevention is the best course of action in all cases. Foliage should be kept dry and grown where there is good air circulation. Carefully remove and destroy any infected plants. There are several chemicals that may or may not work and at Shady Acres we will not be spraying any basil, or any herbs as is our practice, for the mildew.

Resistant Varieties

The Basil, Eleonora is being promoted as showing some resistance for the mildew. It is not a guarantee. We have observed there are varieties of basil that do not show symptoms of the downy mildew and thrive. These varieties will be labelled as such in the greenhouse this spring. The Genovese type are the least disease resistant and of course, the most popular.

symbols key: OG Grown from certified organic seed

C culinary

attracts butterflies/hummingbirds

medicinal

shade

partial shade

sun

heirloom

AA Selection

fairy



Downy mildew on basil

Basil, Ararat C 🦋🐝

Ocimum basilicum 'Ararat'

A 2'

Strong sweet flavor with a licorice overtone. A perfect basil for salads, pestos and tomato dishes. Foliage has purple markings.



Ararat Basil

Basil, Columnar C 🌞

Ocimum basilicum 'Greek Columnar'

A 3'

A tall narrow growing basil with small leaves that gives excellent flavor to pesto and salsa. Ideal to grow in containers and it never flowers.



Columnar Basil

Basil, Eleonora C 🦋🌞

Ocimum basilicum 'Eleonora'

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.

Perfect pesto for Tomatoes

- 4 cups fresh basil leaves
- 1 cup pine nuts
- 1/2 - 3/4 cup extra virgin olive oil
- 1 cup grated Parmesan cheese
- 2 cloves garlic
- 1 tsp fresh lemon juice

In food processor, puree the basil with pine nuts, oil, Parmesan cheese, garlic and lemon juice. Pack in a glass jar and store in refrigerator for 1 week or freeze in small plastic bags.



Eleonora Basil

Basil, Elidia C 🦋🌞

Ocimum basilicum 'Elidia'

A 2'

Another somewhat resistant basil is Elidia, a Genovese type that has been bred for resistant to downy mildew. Leaves are large and dark green on sturdy stems. Elidia can be grown in pots or in the garden. It produces an abundance of leaves and slower to bolt.

Basil, Greek Mini C 🦋🌞

Ocimum basilicum minimum

A 9"

Greek Mini stays compact and uniform without pruning. Tiny leaves are fragrant and tasty. It grows well in pots on the deck or patio. Greek Mini basil needs good drainage.



Greek Mini Basil

Basil, Green Pepper 🌞

Ocimum selloi

TP 2'

The flavors combine green pepper and basil. Its deep-green leaves are considerably longer than those of other basil, making it resemble a pepper plant. This unusual plant has a milder, more complex flavor than other basil. *O. selloi* was first collected near Chiapas, Mexico. The area is well known for producing an array of fascinating edible plants, including the chilhuacle peppers. Try it this year in your garden and if nothing else enjoy the fragrance of this durable basil.



Green Pepper Basil

Basil, Holy Nicobar C ☀️ 🦋 🦋

Ocimum sanctum

A 30"

It is sacred in the Hindu religious tradition and is regarded as one of the most important plants used in Ayurvedic medicine. The plants are large and bushy with a spicy, clove-like flavor and aroma. This is a green leaf variety with nearly white flowers.



Mrihani Basil

Basil, Kivumbasi Lime C ☀️ 🦋 🦋 OG

Ocimum canum

A 1'

Annual native to the island of Unguja in Zanzibar. Small basil with white flowers and a citrus fragrance. A wise choice for those who love basil.



Kivumbasi Lime Basil

Basil, Lemon Mrs. Burns C 🦋 ☀️

Ocimum basilicum 'Mrs. Burns'

A 2'

This highly scented lemon basil is excellent with larger leaves and more growth than the standard lemon basil. Leaves are 3" long and pointed. Flowers are pink in the summer.



Mrs. Burns Lemon Basil

Basil, Mrihani C 🦋 ☀️ OG

Ocimum basilicum

A 18"

We grew this plant for the first time in 2014 and now it is at the top of our list of basil for cooking and fragrance. Theresa used it in pesto, stir fry and pasta - truly any place you use sweet basil. It is a species from Zanzibar with leaves ruffled and a strong characteristic basil smell and flavor with undertones of fennel. The plant is vigorous with purple flowers. The scent is pleasant and I found the flavor in foods to be addicting. Plant prefers full sun and good drainage. Plants are medium sized and truly a pretty basil to grow. Grows well in containers.

Basil, Mtule C 🦋 🦋 ☀️ OG

Ocimum suave

A

Mtule is a tall upright African basil that will eventually become woody. Seed heads are reddish and a common sight throughout the wildlands in Tanzania and Zanzibar. The plant is very high in Eugenol, oil of clove. In its native land it is used the same as for the oil of clove — as an antiseptic and pain reliever for dental ailments. Plants are easy to grow.



Mtule Basil

Basil, Peruvian 🏺 🦋 ☀️

Ocimum campechianum

A 18"

Peruvian basil has flat bright green leaves and limited flowers. It is traditionally used in cooking although many find it's flavor medicinal tasting. It originated in Central America and the leaves are oval and slightly toothed with flowers white or purple.



Peruvian Basil

Basil, Thai Langkuri C 🦋 ☀️

Ocimum basilicum

A 15"

This tasty Thai sweet basil produces large, shiny, bright green leaves with a pleasant taste and fragrance. It is milder in taste than Siam Queen. It flowers late lengthening the harvest season. Deep red-purple flowers form at its small crown. A flavorful basil to use in stir frying. Try it in a garden salad or soup.



Thai Langkuri Basil



Tulsi Holy Amrita

Basil, Thai Lemon C ☀️ 🦋 🐝

Ocimum basilicum 'Citriodorum'

A 18"

The Thai Lemon basil has a nice citrus fragrance and flavor that makes this variety a favorite for the cuisines of Southeast Asia. It is a compact bush with medium-sized pointed green leaves.



Thai Lemon Basil

Basil, Tulsi Holy Kapoor C 🏠 ☀️ 🦋 🐝 OG

Ocimum tenuiflorum

A 18 - 24"

A great holy basil is Kapoor that is an annual. Used as an adaptogenic herb it is highly aromatic plant used for immune enhancing, anti fungal and antibacterial. Eat one fresh leaf daily, or pick the leaves and flowers and dry them and make the tea.

Basil, Tulsi Rama NEW C ☀️ 🦋 🐝 OG

Ocimum sanctum

A 3-4'

It is cultivated in the Indian plains, as well as private homes and gardens around India. Quote from Richo Cech, *Strictly Medicinal Seeds*, Williams, Oregon, "We picked the herbs in early flowering stage and carefully cleaned the samples of stem, then subjected them to analysis for content of Eugenol (responsible for the characteristic "clove" scent of good Tulsi) and Rosmarinic Acid (a caffeic acid ester that is partially responsible for the antioxidant and anxiolytic activity of good Tulsi)". Rico says this basil is on top of basil.

Basil, Thai Siam Queen C ☀️ 🦋 🐝

Ocimum basilicum

A 18"

Siam Queen has an intense licorice aroma and flavor. The attractive and vigorous bushy plants have 2" medium green leaves and compact clusters of deep red-purple flowers and is slow to bolt. Use in Vietnamese, Cambodian or Thai dishes, such as pho, the famous noodle soup of Vietnam.



Thai Siam Queen Basil

Basil, Tulsi Vana C ☀️ 🦋 🐝 OG

Ocimum gratissimum

A 3-4'

Tulsi Vana is a bush basil native to India and East Africa. The plant is aromatic with slightly hairy, green-leaves. It can be used by itself or blended with leaves of other types of tulsi in tea. It's makes a nice tea that can replace coffee tasting good and may provide tranquility to the body, mind and spirit. Traditionally, the herb was used to treat stomach ache and other ailments. In modern usage, we consider the herb to improve immunity and contribute to a general sense of well-being.



Tulsi Vana Basil

Basil, Tulsi Holy Amrita C 🦋 ☀️ OG

Ocimum sanctum

A 15"

A variety with lots of purple in the leaves, creating a dense bushy plant. Amrita has a lighter aroma (less eugenol) than many and it tests very high for the anti-anxiety compound rosmarinic acid. Seed originally from India. Drinking tulsi tea in the morning is a fantastic way to help you with stress which may arise during the day.

BAY PLANT

Bay Plant C 
Laurus nobilis

TP

A deciduous shrub that must be brought indoors for Minnesota winters. A great herb to add to soups, beef and seasoning mixes. Bay trees grow profusely in the summer and each fall we cut ours back before bring indoors. It helps it to branch out by doing this practice.



Bay Plant

BEAN, SCARLET RUNNER

Bean, Scarlet Runner C   
Phaseolus coccineus

A 6-8'

Scarlet Runner Bean has scarlet flowers against green heart-shaped foliage. The edible bean plants grow well on a trellis.



Scarlet Runner Bean

BEE BALM

Bee Balm, Raspberry Wine   
Monarda 'Raspberry Wine'

P 3'

Unusual flower buds that really do look like raspberries. Buds open up to beautiful, large, raspberry wine-red flowers in mid-summer. The leaves have some mildew resistance too. Full sun, well-drained soils are best.



Raspberry Wine Bee Balm

BORAGE

Borage, Blue C   
Borago officinalis

A 2'

Borage has a crisp cucumber flavor. Young tender leaves are used, raw, steamed or sauteed. The flowers may be candied for decoration on pastries and desserts or used fresh as a garnish. Pollinating bees to love to hover and collect around the flowers of the borage.



Blue Borage

Borage, White C   
Borago officinalis

A 2'

Large plants bear hundreds of small, white, edible flowers. Mild cucumber flavor for salads and garnishes. White borage is a sturdier plant than the blue variety.



Borage, White

BUTTERFLY BUSH

Butterfly Bush, Black Knight    
Buddleia davidii 'Black Knight'

P 4 - 6'

Striking dark purple flowers from July through September. A vigorous multi-stem plant for the perennial border. Good cut flower, attractive to butterflies. Easy to grow and loves full sun. This succulent cane shrub flowers on new growth and therefore is best pruned to the ground in the spring.



Black Knight Butterfly Bush

Butterfly Bush, Nanho Blue 🌞🦋🐝

Buddleia x davidii 'Nanho Blue'

P 5-6'

Fragrant magenta purple flowers on a nicely spreading shrub with attractive small blue green foliage. Vigorous growth habit, good cut flower attractive to butterflies.



Nanho Blue Butterfly Bush

Butterfly Bush, Pink Delight 🌞🦋🐝

Buddleia x weyeriana 'Pink Delight'

P 4 - 6'

A Dutch introduction with rich pink, fragrant flower panicles 6-12" long. Long gray-green leaves on a compact plant. Good cut flower, attractive to butterflies. This succulent cane shrub flowers on new growth and therefore is best pruned to the ground in the spring. Full sun.



Pink Delight Butterfly Bush

BUTTERFLY FLOWER

Butterfly Flower 🌞🦋🐝

Asclepias tuberosa

P 2'

Butterfly weed grows commonly in dry open habitats and is very common in the prairies and grasslands of the Midwest and Great Plains. This beautiful native wildflower is found from Maine to South Dakota to the desert southwest to Florida. Native Americans used various parts of the butterfly weed as food. In colonial America, dried leaves of butterfly weed and skunk cabbage were made into a tea to treat chest inflammations thus giving butterfly weed an alternative name: pleurisy root.



Butterfly Flower

CALAMINTHA

Calamintha Montrose White 🌞🦋🐝

Calamintha nepeta 'Montrose White'

P 12"

Montrose White' is ideal for shrub borders, containers and as an edging plant. Its fragrance attracts pollinating insects and hummingbirds. 'Montrose White' can reach 9- to 12-inches tall, with a spread of more than a foot. It is hardy to USDA Hardiness Zone 4. It is a clump-forming plant that is covered with tiny white flowers for most of the summer and has very fragrant leaves.



Montrose White Calaminth

CALENDULA

Calendula Deja Vu 🌞🦋🐝

Calendula officinalis 'Deja Vu'

A 2'

Flowers are pink, orange, yellow, and cream with burnt orange. Some with contrasting dark lower petals. Unlike many herbs where the foliage is aromatic, calendula boasts its beauty in the flowers of many colors and shapes. Calendula offers something for everyone – as a colorful flower in tussie-mussies, or for its color and flavor in cooking, potpourri and in medicine.



Deja Vu Calendula

Calendula Flashback 🌞🦋🐝

Calendula officinalis 'Flashback'

A 2'

The undersides of the petals are a muted burgundy giving the flowers a flashy appearance. An excellent mix of colors; high percentage of double and semidouble flowers; and long, strong stems combine to make this the calendula to grow.



Flashback Calendula

CAPE MALLOW

Cape Mallow 🦋☀️🐝

Anisodontea x hypomandarum

TP 15"

Attractive evergreen shrub to grow in containers alone or with other plants. Profuse year round display of pink flowers with dark veins and centers. Quick growing; stands shearing and shaping. Continuous, showy flowers all season.



Cape Mallow

CARACALLA BEAN

Caracella Bean ☀️🦋🐝

Vigna caracalla

TP 6'

Caracella is fast growing climbing vine that has the most fragrant flowers you can imagine - sweet and flowery! Flowers are usually pale purple, possibly with cream or yellow markings. It does not survive the winter in Minnesota but certainly well worth growing.



Caracella Bean

CARYOPTERIS

Caryopteris x clandonensis, Sapphire Surf 🦋🦋🐝

Caryopteris x clandonensis 'Sapphire Surf'

TP 2'

This compact, low-maintenance shrub produces a mondo swell of stunning flowers from top to bottom. Sapphire Surf is a nice garden specimen from late summer through early fall. Sapphire Surf is also deer resistant and drought tolerant. It makes an excellent border or accent plant.



Sapphire Surf Caryopteris

CATNIP

Catnip 🦋🦋☀️🌿OG

Nepeta cataria

P 2'

A perennial from Europe, catnip has naturalized in many parts of the United States. Catnip has a bitter, camphor-like fragrance. Cats are attracted by the odor either fresh or dried.



Catnip

CAT'S WHISKERS

Cat's Whiskers 🦋☀️

Orthosiphon aristatus

TP 2'

A busy plant with white cat whisker like flowers that attract hummingbirds. Plant in a container with lantana and cuphea and you will see many of hummingbirds.



Cat's Whiskers

CHAMOMILE

Chamomile, German 🌿☀️🦋🌿OG

Matricaria recutita 'Bodegold'

A 15"

A German chamomile with large flowers that has a sweet apple scent and makes a nice tea. Bodegold is an improved German variety of chamomile with higher essential oil content, larger flowers and more uniform habit. Chamomile is commonly used as a calming herbal tea. Flowers are ready to pick & dry when petals have fallen off.



Bodegold German Chamomile

symbols key: OG Grown from certified organic seed

C culinary

attracts 🦋🦋🐝 butterflies/hummingbirds

🌿 medicinal

☀️ shade

☀️ partial shade

☀️ sun

H heirloom

AA Selection

🧚 fairy

CHIVES

Chives, Garlic

Allium tuberosum

P 18"

Garlic chives have stiff leaves, flat and strap-shaped. Season foods with its mild garlic flavor. We use it in herb butter, vinegar, mustard and add it to scrambled eggs and omelettes. Chives is best used fresh. The preferred way to preserve chives to freeze the leaves for later use - dried chives lack both color and flavor. Pick chives flowers when they are just fully open. Garlic chives leaves are very soft and quickly lose freshness.



Garlic Chives

Chives, Onion

Allium schoenoprasum 'Dainty'

P 15"

Dainty is compact and very showy in spring. The more you cut the chives the better it will grow - plant in full sun.



Onion Chives

CILANTRO

Cilantro, Calypso

Coriandrum sativum

A 12-18"

Calypso is a new hybrid for Cilantro-lovers. More bolt-resistant than any other cilantro variety, Calypso yields a continuous profusion of classically shaped flat deep-cut leaves full of the pungent flavor essential to Mexican and Asian cuisine. The fresh foliage and ripe seeds have quite different aromas and uses. Plants grown for leaves may be more productive in partial shade with delayed flowering.



Cilantro

CULANTRO

Culantro

Eryngium foetidum

A 10"

Culantro is used mainly as a seasoning in the preparation of a range of foods, including vegetable and meat dishes, chutneys, preserves, sauces, and snacks. Although used in small quantities, its pungent unique aroma gives the characteristic flavor to the dishes in which it is used. The appearance of culantro and cilantro are different but the leaf aromas are similar, although culantro is more pungent.



Culantro

CUPHEA

Cuphea llavea

Cuphea llavea

TP 10-12"

Cuphea is a plant genus noted for its sun-loving nature. Flowers are brilliant red, purple-throated tubular flowers (which resemble baby bat faces) against deep green leaves. Plant in the garden or containers in the full sun. Plants are easy to grow, bloom from spring to the first hard frost and don't need deadheading. It has reseeded in our gardens for several years.



Cuphea llavea

Cuphea, Red/Orange

Cuphea ignea

TP 2'

Cuphea is a multi-flowering plant that keeps blooming until frost. It prefers full sun. Last summer we planted Cuphea and it grows nicely in containers and blooms all summer. Hummingbirds are attracted to the rich nectar in the flowers.



Red/Orange Cuphea

DATURA - ANGEL'S TRUMPETS

Datura Double Yellow

Datura metel 'Double Yellow'

TP 4'

We are happy to offer this stunning variety of double Angel Trumpet. It has a frilly lemon yellow flowers that are highly fragrant and have large blooms measuring 3-6". Compact plants grow to 4' high by 4' wide. They will flower from summer to frost. Double Yellow Angel trumpet is fragrant and deer resistant. All parts of plant are poisonous if ingested. For more blooms keeps spent flowers cut off.



Double Yellow Datura

Datura Purple Petticoats

Datura 'Purple Petticoats'

TP 4'

Similar to the double yellow in shape and size except it has triple purple and white trumpets. Compact plants grow to 4' high by 4' wide. They will flower from summer to frost. Double Yellow Angel trumpet is fragrant and deer resistant. For more blooms keeps spent flowers cut off. **All parts of plant are poisonous if ingested.**



Purple Petticoats Datura

DIANTHUS

Dianthus, Firewitch

Dianthus gratianopolitanus 'Feuerhexe'

P 6-8"

This German cultivar is small in size, but delivers a generous amount of blooms. Forms a short, tight mound of blue, grass-like foliage. The flowers are a deep raspberry red and have a classic carnation fragrance. It is highly tolerant of heat.



Firewitch Dianthus

DILL

Dill, Bouquet

Anethum graveolens 'Bouquet'

A 30"

This is the most widely grown dill. Early, large seed heads and leaves make this an excellent dill for pickling. The foliage is also good sprinkled on news potatoes, tomatoes, grilled salmon, spinach, cucumbers and squash.



Bouquet Dill

Dill, Fernleaf

Anethum graveolens 'Fernleaf'

A 18"

This dwarf, very compact dill requires no staking in the garden and will not topple over, making it perfect for patio containers. The plants will flower later, allowing for an extended ornamental period. 'Fernleaf' can also be used for recipes calling for dill.



Fernleaf Dill

ECHINACEA

Coneflower, Cheyenne Spirit

Echinacea 'Cheyenne Spirit'

P 2'

Brilliant color range is now available from seed. Cheyenne Spirit features sought-after shades of red, orange, purple, scarlet, cream, yellow and white. Well branched putting more flowers on every plant for high-impact landscapes and fuller containers.



Cheyenne Spirit Coneflower

symbols key:  Grown from certified organic seed

 culinary

   attracts butterflies/hummingbirds

 medicinal

 shade

 partial shade

 sun

 heirloom

 AA Selection

 fairy

Coneflower, Yellow OG

Echinacea paradoxa

P 30"

Yellow Coneflower has large, daisy-like flowers with drooping yellow to orange-yellow petals and very large, coppery-brown central cones. The primary time to flower is mid-June to mid-July. Flowers grow on rigid stems with smooth, dark green leaves. The dead flower stems will remain on the tall stems well into the winter and are often visited by goldfinches in winter.



Yellow Coneflower

DRAGON'S HEAD

Dragon's Head

Dracocephalum argunense 'Blue Ice'

P 12"

Ice blue dragon's head are perfect for the rock garden. The fragrant foliage is similar to rosemary leaves in appearance and it is semi-evergreen. It is said to be deer and rabbit resistant - I will let you know about this next year.



Dragon's Head

FENNEL

Fennel, Sweet

Foeniculum vulgare

A 3'

Fennel leaf and seeds have a mild licorice flavor. Sprinkle seeds on pizza, add to spaghetti sauce and pork chops. Fennel is crunchy and slightly sweet, adding a refreshing contribution to the Mediterranean cuisine.



Sweet Fennel

Fennel, Bronze OG

Foeniculum vulgare 'Rubrum'

A 3'

A landscape plant with attractive copper-colored foliage. Add snipped leaves to carrots, potatoes and salads.



Bronze Fennel (background) in the herb garden at the farm

Fennel, Orion OG

Foeniculum vulgare

A 2'

Large, thick and rounded bulbs that are crisp and tasty with a nice anise flavor for use in stir fry and veggie dishes. Resistant to bolting and tip burn. Often likened in taste to licorice, fennel is in fact far more subtle with a texture similar to celery and unlike licorice, the flavor is savory, not sweet. Raw, fennel is cool and crunchy. Cooked, fennel turns mellow and the flesh softens and it is perfect as a side dish for fish or chicken.



Orion Fennel

GERANIUM

Geranium, Max Frei

Geranium 'Max Frei'

P 8 - 12"

This hardy Geranium forms a mound of foliage with very attractive, finely divided leaves. Flowers freely most of the summer with deep magenta pink saucer shaped flowers. It has compact habit and makes a beautiful specimen plant.



Max Frei Geranium

GEUM

Prairie Smoke Geum

Geum triflorum 'Prairie Smoke'

P 8"

A compact Geum with 6" mounds of pubescent, strap shaped foliage. The unusual, drooping, tan/pinkish flowers rise just above the foliage. A rapid spreading wildflower. Prefers sandy, acid to neutral soil. Plant spacing 12".



Prairie Smoke Geum

HELIOTROPE

Heliotrope, Marino Blue

Heliotropium arborescens 'Marino Blue'

A 15"

Marino Blue Heliotrope flowers from late spring to frost. It's textured pointed leaves remain light green throughout the season with clusters of blue, fragrant flowers. It is a low maintenance plant yet produces beautiful displays. It can be grown in flower beds, containers, and planters.



Blue Marino Heliotrope

HEUCHERA

Heuchera, Snow Angel

Heuchera sanguinea 'Snow Angel'

P 12"

Mounds of variegated, light green leaves with a creamy mottled appearance, topped with spikes of cerise-red bells. A nice addition to the shady garden.



Snow Angel Heuchera

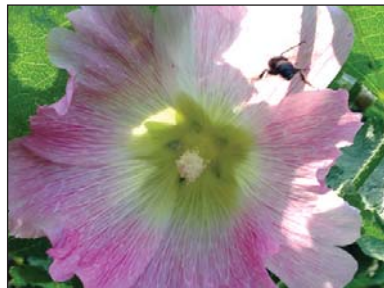
HOLLYHOCK

Hollyhock, Dwarf Queen Mix

Alcea rosea

B 2-3'

A beautiful compact forming plant that is ideal for bedding use and yet small enough to grow in pots. Colors are purple, red, rose, pink, yellow and white. Produces bushy, branching dwarf plants. Queeny Mixed will bloom the first season - all summer long till frost. It's a favorite of ours in the garden.



Dwarf Queen Mix Hollyhock

Hollyhock, Zebrina

Malva sylvestris

B 3'

The flowering stalks are about 2½ feet high on compact, mounding plants that can reach 3 to 4 feet tall but just 18 to 24 inches wide. It is a good choice for the middle or back of the sunny border, where its dark green foliage serves as background for shorter plants. The 2-inch single blooms begin opening in mid-summer and continue into fall often blooming for 4 months or more. A soft shade of lavender, with maroon-violet veins.



Zebrina Hollyhock

HOPS

Hops

Humulus lupulus 'Nugget'

P 20'

A perennial vine that will quickly wrap around any upright structure in a season. Produces papery cone like hops later in the summer, used to make beer. Foliage is dark green and lobed with yellow flowers. Deer do not like this plant.



Nugget Hops

symbols key:  Grown from certified organic seed

 culinary

   attracts butterflies/hummingbirds

 medicinal

  shade

 partial shade

 sun

 heirloom

 AA Selection

 fairy

HORSERADISH

Horseradish

Armoracia rusticana

P 30"

This perennial has leaves up to 3' long. Peel and grind the roots into a sauce with white wine vinegar for use with roast beef and hamburger. Harvest horseradish after a frost.



Horseradish

IRIS

Iris variegated

Iris pallida 'Variegata'

P 2'

An iris with foliage as showy as its flowers, 'Variegata' has bright green leaves striped with yellow and beautiful soft blue flowers with yellow beards. This bearded iris reaches four feet high and spreads indefinitely. Use to edge a border or grow at waterside. The flowers are very fragrant and smell like grape soda.



Variegated Iris

JOHNNY JUMP UP

Johnny Jump Up Penny Marlies

Viola cornuta Penny Marlies

A 4-6"

A multi-season variety of Viola. Flowers are small sized on well branched plants. Penny is hardy and heat tolerant for a continuous blast of color. Plants flower from spring to fall whether in the garden or in containers.



Marlies Penny Johnny Up

Johnny Jump Up Penny Peach

Viola cornuta Penny Peach

A 4-6"

A multi-season variety of Viola. Flowers are small sized on well branched plants. Penny is hardy and heat tolerant for a continuous blast of color. Plants flower from spring to fall whether in the garden or in containers.



Peachy Penny Johnny Jump up

Johnny Jump Up Penny White

Viola cornuta Penny White

A 4-6"

A multi-season variety of Viola. Flowers are small sized on well branched plants. Penny is hardy and heat tolerant for a continuous blast of color. Plants flower from spring to fall whether in the garden or in containers.



White Penny Johnny Jump Up

LANTANA

Lantana, Confetti

Lantana camara 'Confetti'

TP 2'

Plants have masses of pink, yellow and orange flowers. Plant is useful in flower beds or containers.



Confetti Lantana

Lantana, Gold Mound 🦋🦋☀️

Lantana camara 'Gold Mound'

TP 18"

These yellow blooms are a rich find for butterflies and gardeners. Enjoy these flowers throughout the summer months. It is excellent to plant over walls or along the edges of steps.



Gold Mound Lantana

Lantana, Trailing Purple 🦋🦋☀️

Lantana montevidensis

TP 2'

A trailing lantana that flowers from late spring until frost with profuse lavender blooms. Plant in full sun in the garden or use in hanging baskets for the hummingbirds.



Purple Lantana

Lantana, Variegated 🦋🦋☀️

Lantana camara 'Variegated'

TP 2-3'

Pink flowers on variegated foliage - a stunning plant. This lantana is quite different from most cultivars because it has variegated leaves. It is grown for its foliage and compact form as well as for the bright yellow flowers. It is a sterile cultivar and does not set seed.



Variegated Lantana

Lantana, White 🦋🦋☀️

Lantana montevidensis

TP 2'

A low-growing mat-forming plant that grows to 2 feet tall and trails to 4' with slightly-hairy green leaves with numerous lightly-fragrant white flowers held in a circular head about 1 1/2 " wide. It is drought tolerant and deer resistant (love this fact!). In cold weather the foliage can take on an odd blackish-purple cast.



White Lantana

LAVANDULA

Lavender Fernleaf 🦋🦋☀️

Lavandula pinnata

TP

Fernleaf lavender is an open 3' evergreen shrub with gray-green leaves that are deeply lobed. Tall spikes of blue-violet flowers.



Fernleaf Lavender

Lavender, Fringed 🦋🦋☀️

Lavandula dentata

TP 2'

This attractive, tender perennial needs to be grown indoors during the winter. Plant in containers for constant bloom foliage.



Fringed Lavender

Lavender, Hidcote 🦋🦋☀️

Lavandula angustifolia 'Hidcote'

P 2'

A strongly scented plant with a compact growth habit. It has the deepest blue flowers. The plants are very hardy in Minnesota.



Hidcote Lavender

Lavender, Munstead 🦋🌿☀️

Lavandula angustifolia 'Munstead'

P 30"

Munstead has small leaves and strongly scented, lavender-blue flowers on long stems. It is one of the hardiest lavender to grow.



Munstead Lavendar

Lavender, Potpourri White 🦋🌿☀️

Lavandula angustifolia 'Ellagance Ice'

TP 12"

Lavandula is a variety in a Ellagance series of lavenders. Plants are compact, bushy mounds of silver-green foliage reaching 12-14 inches tall by 10-12 inches wide and produces large, densely filled flower spikes from June to September. Plant them containers, border and mass plantings.



Potpourri Ice Lavender

Lavender, Provence 🦋🌿☀️

Lavandula x intermedia 'Provence'

TP 30"

Flowers and foliage are heavily scented. This a mounded, shrubby cultivar. It features fragrant light lavender flowers in summer on upright stems with aromatic silver-gray foliage.



Provence Lavender

LEMON BALM

Lemon Balm 🌿☀️🦋

Melissa officinalis

P 30"

Lemon balm with its lemon-scented has many uses in salads, sandwiches, butter, sauces, jellies and herbal vinegar.



Lemon Balm

LEMON GRASS

Lemon Grass 🌿☀️

Cymbopogon citratus

TP 3'

Best grown in containers. Remove the outer layer of leaves, slice the stalks into matchstick sized slices. Steep a pinch of the stalk in a cup of water for two minutes; adjust the amount of stalk used to strengthen or weaken the pungency of the tea.



Lemon Grass

LEMON VERBENA

Lemon Verbena 🌿☀️

Aloysia triphylla

TP 3'

Lemon verbena has the best lemon flavor of any herb. Use in tea, vinegar and chicken. A favorite herb at the Farm, it will perk up anyone who smells the lovely fragrance. Foliage dries well.



Lemon Verbena

LOVAGE

Lovage 🌿☀️🦋

Levisticum officinalis

P 5'

Lovage grows in sun or partial shade. It has a sweet celery flavor to use in soup, stews, salads and seasoning blends. Lovage has a nice flavor when used fresh and is easily dried. Our favorite is with potato salad and used fresh from the garden.



Lovage

MARIGOLD

Marigold, Dainty Marietta 🌞🐝🦋

Tagetes patula nana

A 9-12"

The French Dainty Marietta marigolds are low growing and useful in borders. These flowers are bright yellow, single blooms with a maroon blotch on each petal. They will bloom into fall.



Dainty Marietta Marigold

Marigold, Mexican, aka Tarragon Mint 🌞🐝🦋

Tagetes lucida

TP 30"

This plant is grown as an annual with aromatic leaves that are narrow and sharply toothed. The fresh leaves are used and the flavor is similar to tarragon and maybe substituted.



Mexican Marigold

Marigold, Mr. Majestic 🌿🦋🐝🌞

Tagetes patula

A 10-12"

An attractive mahogany-on-gold striped marigold is a Scottish heirloom variety. They will bloom until frost.



Mr. Majestic Marigold

Marigold, Susie 🦋🐝🌞🌿🌞🌿🌞🌿🌞

Tagetes

A 15"

Several years ago I received a small packet of marigolds from my friend, Susan Betz, in Michigan. Each year I grow it in my gardens and they bloom profusely on compact dark green bushy plants. Flowers are orange and yellow single flowers.



Susie Marigold

MARJORAM

Marjoram, Sweet 🌿🦋🌞

Origanum majorana

A 10"

Use sweet marjoram in poultry, sausage, sauces and herb butters. The mild sweet flavor enhances vinegars also. A necessary ingredient in any lamb dish, marjoram is also welcome in Italian foods. Try a sprig of marjoram in your next batch of spaghetti sauce.



Sweet Marjoram

MILKWEED

Milkweed, Swamp Carmine 🦋🌞

Asclepias incarnata

P 3-4'

This attractive and fragrant perennial will draw butterflies and bees, and birds to your garden in droves. Attractive to pollinators, the Carmine Butterfly Milkweed offers beautiful purple/pink blooms from summer through early fall.



Carmine Swamp Milkweed

symbols key: 🌿 Grown from certified organic seed

🌿 Culinary

🦋🐝🌿 attracts butterflies/hummingbirds

⚖️ medicinal

☁️ shade

🌞 partial shade

🌞 sun

🌿 heirloom

AA Selection

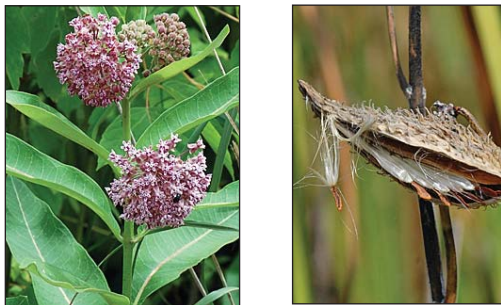
🧚 fairy

Milkweed, Common

Asclepias syriaca

P 3-6'

Common Milkweed is an erect with hairy stems that are usually solitary. As with other milkweeds, the stem has a milky sap and is toxic. Leaves are opposite with hairy undersides and a prominent center vein. The flowers are in dense drooping umbels that when open have five erect hood-like nectaries with the petal parts bent downward. It has rose-purplish-greenish hoods and petals, the hoods usually lighter in color.



Common Milkweed flower and seed pod

MINT

Chocolate Mint

Mentha x piperita

P 15"

A striking dark leaved variety of peppermint with a strong, heavy aroma. Bronze green leaves with a strong peppermint flavor.



Chocolate Mint

Kentucky Colonel Spearmint

Mentha spicata 'Kentucky Colonel'

P 30"

Kentucky Colonel is attractive with wrinkled leaves and an excellent flavor. Use in making mint juleps as well as in cooking. When mint is at its peak in June cut it $\frac{2}{3}$ of the way back and dry it by hanging it in bundles fastened by a rubber band. After a week or so when they are thoroughly dry place the stems in a tin and use in tea or cooking.



Kentucky Colonel Spearmint

Orangemint

Mentha aquatica 'Citrata'

P 2'

Foliage has bronze-purple leaves and a pleasing sweet citrus aroma. Good with fruit drinks and iced tea. Baked squash sprinkled with mint and orange juice is delicious. An oil extracted from Orange mint is commonly utilized for its aromatic properties and adding scent to perfumes and soaps.



Orangemint

Peppermint

Mentha x piperita

P 30"

A vigorous grower with reddish purple toothed leaves and stems. Flavorful in tea. Peppermint is native to Europe but is now commonly naturalized in North America and is grown commercially today in the fertile, sandy loam soils of the Pacific Northwest.



Peppermint

Pineapple Mint

Mentha suaveolens

TP 18"

A nice mint with a fresh, fruity aroma that lends itself well to jellies, fruit salads and desserts. The leaves have a hairy texture and its green and creamy white variegation looks very pretty in the garden. Pineapple Mint is especially nice in mixed pots.



Pineapple Mint

Spearmint, Jim's

Mentha spicata

P 30"

A favorite for mint jelly, sauce and tea. Jim selected this old fashioned variety of spearmint. The flavor is mild and delicious in tea, fruit salad dressing, desserts, mint juleps and Mojitos.



Jim's Spearmint

MONDO GRASS

Mondo Dwarf

Ophiopogon japonicus 'Nana'

TP 3"

A useful plant for small turf areas in containers and fairy gardens. Color is a dark green and compact growth with slow growth. It is an easy plant to grow with low maintenance. A good plant for fairy/miniature gardens.



Mondo Grass

MORNING GLORY

Morning Glory, Pink

Ipomoea tricolor

A 8-10'

A vigorous climber and prolific blooming vine. The Pink Morning Glory is covered in lovely blooms throughout the summer. Most morning glory flowers unravel into full bloom in the early morning and begin to fade at the end of the day.



Pink Morning Glory

Morning Glory, Cardinal

Ipomoea x multifida

A 8-12'

The cut foliage on these long vines boast bright red 1" blooms on foliage that fills out more quickly than most other vine plants. The foliage is an emerald green and serrated.



Cardinal Morning Glory

Morning Glory, Grandpa Ott

Ipomoea purpurea

A 8-10'

Flowers are spectacular bearing deep, velvety, royal purple blooms about 2" across. In the center is a dark wine red star.



Grandpa Ott Morning Glory

Morning Glory, Heavenly Blue

Ipomoea tricolor 'Heavenly Blue'

A 6-8'

They are great to train for trellises or fences. Blue flowers are 4-6" trumpet-shaped with white throats.



Morning Glory, Heavenly Blue

NASTURTIUM

Nasturtium, Alaska

Tropaeolum majus

A 8"

Alaska is a bush type of nasturtium with variegated leaves. Brilliant colored single 2" flowers in yellow, crimson, orange, salmon and cherry cover the plants in summer. Grows well in containers; flowers are deliciously edible.

symbols key:  Grown from certified organic seed

 culinary

 attracts butterflies/hummingbirds

 medicinal

 shade

 partial shade

 sun

 heirloom

 AA Selection

 fairy



Alaska Nasturtium

Nasturtium, Empress of India 🦋☀️C

Tropaeolum sp.

A 12"

Foliage on this variety is a deep purple, almost blue with flowers in colors of deep orange. Ideal for containers or baskets.



Empress of India Nasturtium

Nasturtium, Milk Maid C☀️🦋

Tropaeolum majus. 'Milk Maid'

A 12"

An old-fashioned variety with a mounding habit and grows to 12" tall and wide. In summer and fall, it bears pale yellow blossoms. The five-petaled flowers are edible. It is suitable for garden edges, herb gardens, hanging baskets and containers.



Milkmaid Nasturtium

Nasturtium, Trailing Mix C☀️🦋

Tropaeolum majus

A 3'

Old-fashioned trellis type with large fragrant single and semi-double flowers. Colors are bright and mixed.



Trailing Nasturtium

NEPETA

Purrsian Blue Catmint ☀️🦋🦋

Nepeta x faassenii 'Purrsian Blue'

P 2'

Heavily floriferous with showy bright lavender blue flowers that cover the mounded fragrant foliage from early to late summer. Compact in habit with dense branches that won't flop open like other catmint. Easily maintained in a sunny perennial or herb garden, its aromatic foliage is resistant to deer and it can tolerate dry conditions.



Purrsian Blue Catmint

ORACH

Red Orach C☀️

Atriplex hortensis

A 2'

Try orach in soup. In Eastern Europe red orach soup is a traditional spring soup that is very tasty. Red orach's leaves are used for making a delicious sour soup and the soup in purple. The leaves are also used for an excellent spring salad. It has a slight sour bitter flavor.



Red Orach

OREGANO

Oregano, Hilltop (Greek) C☀️

Origanum vulgare hirtum

TP 15"

This oregano is excellent in pizza, tomato sauces, herb blends, meats, shellfish and eggplant dishes. Greek Oregano has a distinct, pungent aroma and flavor. Leaves are slightly hairy with white flowers.



Greek Oregano

symbols key:

OG Grown from certified organic seed

C culinary

attracts butterflies/hummingbirds

medicinal

shade

partial shade

sun

H heirloom

AA Selection

fairy

Oregano, Hot and Spicy

Origanum vulgare ssp. hirtum

TP 8"

Hot and Spicy Oregano is true to its name - it is especially pungent, which makes it a good choice for spicy dishes. Dry the leaves for winter use as the flavor is well preserved when dried. Flowers are white to pale pink and it's growth is creeping.



Hot and Spicy Oregano

Oregano, Mexican, #1

Lippia graveolens

TP 12"

This is one of two plants that have the same name - Mexican Oregano. Pictured below is the one that is a small shrubby herb with somewhat woody stems. The flavor is hot and the leaves dry very nice. I have used this one authentic Mexican recipes call for this shrub. The photo shows it in a gallon size container on our deck. This is not an *Origanum* but rather a member of the Verbenaceae family. It is native to Mexico, as well as Guatemala and parts of South America. Its dark green fragrant foliage is small.



Mexican Oregano (#1)

Oregano, Mexican, #2

Poliomintha longiflora

TP 8"

This Mexican Oregano is a perennial that is found in Mexico and Texas. The small bright green leaves of this small shrubby plant yield an essential oil similar to that of oregano. Its tubular flowers of white to lavender blue to pink attract hummingbirds and in my gardens it is planted near lantana and cuphea plants. It can also be grown in containers on a sunny deck. Flavor is hot and spicy.



Mexican Oregano

PAPALO

Papalo or Papaloquelite

Porophyllum ruderale subsp. macrocephalum

A 3'

Papalo also called Papaloquelite is similar to cilantro used in Mexican cooking. The name comes from the word papalotl, Nahuatl for butterfly. It is typically used raw to flavor tacos filled with guacamole or carnitas (pork). It is also used in a Puebla specialty using a semita roll and stuffed with meat avocado tomatoes and sometimes chiles. The herb must be used fresh as it does not dry well.



Papalo

PARSLEY

Parsley, Curly

Petroselinum crispum

B 15"

Leaves are very dark green, very tight, heavy and curled. It goes with everything except sweets. It is a main ingredient in tabouli and is tasty with garlic, butter, salad and salad dressings, grilled meats, veggies and poultry. I add parsley to potatoes mashed with milk and butter. Add to marinated mushrooms.



Curly Parsley

Parsley, Italian

Petroselinum crispum 'Italian'

B 18"

Robust, dark green flat plain leaf strain. It commonly used fresh in salads and dressings. It also has a taste many find pleasing when eaten raw. Add the herb to pasta dishes, salads and sandwiches. To preserve parsley chop it up and freeze.



Italian Parsley

PORTERWEED

Porterweed, Blue

Stachytarpheta jamaicensis

TP 3'

A must for your butterfly garden as this plant is usually busy with bees and all types of butterflies and hummingbirds when in bloom. I grow this plant in containers on the deck and it is alive with the hummingbirds all summer.



Porterweed

ROSE

Rose Ramblin Red

Rosa 'Ramblin' Red'

P 6-10'

Ramblin Red rose is a shrub rose with a medium red color and 3-4" flowers that are recurrent. The Ramblin Rose came to us from the creator of Knock Out®. The foliage is borne on strong pliable canes, and displays a touch of red before maturing to deep, dark green. It is very winter hardy and good disease resistance.



Red Ramblin Rose

Rose, Frau Dagmar

Rosa 'Frau Dagmar Hartopp'

P 3-4'

A hardy, dwarf and a perpetual bloomer. Its shimmering, light pink, single blooms have a delicate appearance but are heavy with fragrance. The rich green, deeply veined, rugose foliage is disease resistant and presents spectacular bronze color in fall that highlights the abundant scarlet-red edible rose hips.



Frau Dagmar Rose

PATCHOULI

Patchouli

Pogostemon cablin

TP 12" \$5.00

Tropical shrub-like with large leaves smelling like mint and sandalwood. The essential oil is used in potpourri and perfume.



Patchouli

PERILLA

Perilla, Red

Perilla frutescens

A 2'

From Dr. Arthur Tucker - "The somewhat anise-scented leaves are used to flavor bean curd or as a garnish for tempura. The flower spikes are used in soups or fried while the seedlings are used to flavor raw fish." Even though it is an annual it will reseed and replenish itself in the garden. I have not used it as a culinary herb but love the foliage, color and plant form in the garden. It is also known as Beefsteak plant.



Red Perilla

PLECTRANTHUS

Plectranthus Mona Lavender

Plectranthus 'Mona Lavender'

TP 18"

This past summer I grew this ornamental plant in a container on our deck and it was beautiful all summer long. It has abundant lavender-purple flowers that complement the dark green leaves (with purple undersides and stems).



Mona Lavender Plectranthus

symbols key:  Grown from certified organic seed

 culinary

   attracts butterflies/hummingbirds

 medicinal

 shade

 partial shade

 sun

 heirloom

 AA Selection

 fairy

ROSEMARY

Growing & Using Rosemary

Rosemary is one of the most fragrant herbs, lending its flavor to almost any food. It can be used fresh or dried, keeping in mind that less should be used when it is dried.

Many are grown for their plant habit and flower color. To bring rosemary indoors in northern climates it is best to grow it in a pot outside in the summer and then bring indoors for the cold months. Plants should be repotted at least once or twice a year to maintain new growth. Keep in a south or west window and water plants when dry. It is important not to over water and to maintain good air circulation around the plant.

Rosemary, Irene

Rosmarinus officinalis 'Renzels'

TP

Low mounding growth habit and the flowers are a more intense blue than most trailing varieties. This is an outstanding choice to use in hanging baskets and containers as it easily drapes over the edge.



Irene Rosemary

Theresa's Seasoning Blend

- ½ cup each parsley, basil, oregano
- ¼ cup each thyme and rosemary
- ¼ cup garlic
- ½ tsp cayenne

Mix in a blender or food processor (I use the small version of Cuisinart) or even a mortar and pestle.

Theresa's Salad Dressing

- ½ cup extra-virgin olive oil
- ¼ cup freshly grated Parmesan cheese
- ¼ cup white wine vinegar or herb vinegar
- 1 large clove garlic, quartered
- 2 tablespoons unsalted sunflower seeds, optional
- 2-4 tablespoons coarsely cut fresh herbs
- 2 teaspoons honey
- 2 teaspoons dry mustard
- Optional: cream cheese, lemon juice, chopped onions, pesto

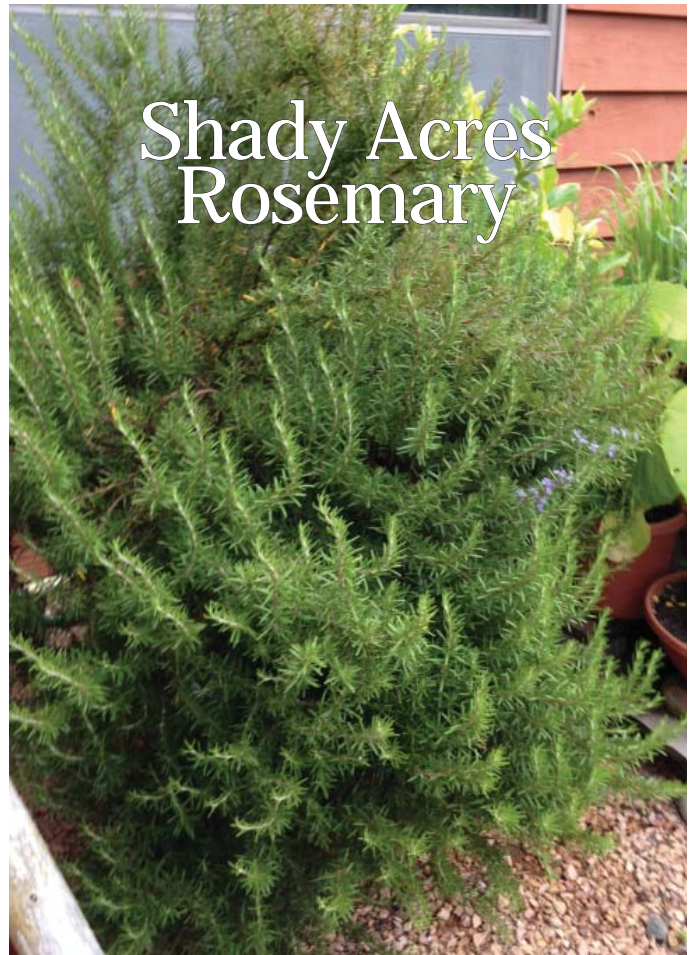
Put everything in the blender or food process and whirl. Store in the refrigerator for 2 weeks. The mustard keeps it from separating.

Shady Acres Rosemary

Theresa from Shady Acres Herb Farm introduced this excellent cooking rosemary in 1999. It is an exceptional rosemary with dark green leaves and strong upright growth. Deep blue flowers appear in winter with leaves up to 1" long. The aroma is heavy. A very flavorful variety to use in cooking. Growing rosemary indoors can be a challenge. One tip is water the plant thoroughly and then let it dry out before watering again. Place the plant in a south or west exposure for best growth.

A quote from Rex Talbert concerning the analysis of Shady Acres Rosemary, distilled by Dr. Arthur Tucker, February, 2001:

"The data that Arthur (Dr. Arthur Tucker) sent you indicates that indeed our noses were correct and your rosemary would make an excellent cooking rosemary. The low amounts of camphor and camphene not only are less toxic but except to rare tastes, some oriental recipes, are generally found to be objectionable flavors. The alpha pinene (pine scent), geraniol (rose scent), bornyl acetate, isoborneol and borneol (rosemary scents) make for a pleasant and recognizable rosemary fragrance. The relatively high verbenone is valued by herbal medicinal practitioners and is comparatively rare."



RUELLIA SIMPLEX

Dwarf Variegated Ruella

Ruellia simplex 'Dwarf Variegated'

TP 6"

A dwarf variety stunning when grown in a container displaying its strap like variegated leaves. The plant grows 6" tall and 12" wide in a clumping habit. The tubular petunia like flowers are also variegated blue and white and bloom all summer long. Green narrow lance like foliage is dusted with white variegated.



Dwarf Variegated Ruella

RUSSIAN SAGE

Russian Sage

Perovskia atriplicifolia

P 3 - 4'

Ornamental plant with spikes of lavender blue flowers. Not a sage but it is easy to grow and is attractive in full sun.



Russian Sage

SAGE

Sage, Berggarten

Salvia officinalis 'Berggarten'

P 18"

A culinary selection of sage with a dense, compact habit. It has larger than average round leaves and a bushy habit.



Berggarten Sage

Sage, Dwarf

Salvia officinalis 'Nana'

P 18"

Leaves are smaller than garden sage and the plant appears to be hardier than the species. A good border, rock garden or container plant. Young leaves can be used fresh in omelets, cheese, breads and poultry.



Dwarf Sage

Sage, Garden

Salvia officinalis

P 2'

Leaves used in poultry, pork, tea and sausage. Decorative as a garden plant with its gray-green leaves and used a filler in the garden. Chop the leaves fine and add to cream cheese.



Garden Sage

Sage, Golden

Salvia officinalis 'Icterina'

TP 12"

With golden yellow leaves, this ornamental and decorative sage adds color to container gardens. Golden Sage prefers a sunny location.



Golden Sage

Sage, Mulberry Jam

Salvia involucrata x cv. 'Mulberry Jam'

TP 4-5'

1" rose tubular flowers appear in summer until frost. This plant tends to form long flowering stems, especially in hot, humid conditions. Highly ornamental and a good sage for hummingbirds.



Mulberry Jam Sage

Sage, Pineapple C 🦋☀️

Salvia elegans

TP 3'

These sages are native of Mexico and have stunning salmon tubular flowers fading to pink in late fall. Fresh leaves of pineapple sage can be added to fruit salads, iced tea for flavoring and cream cheese to make a flavorful spread.



Pineapple Sage

Sage, Purple C ☀️

Salvia officinalis 'Purpurea'

TP 2'

Decorative purple sage used in cooking the same as garden sage. Purple sage adds color and texture to the herb garden. Sage is used to flavor turkey, pork, breads and cheese dishes. Try using fresh sage instead of dried - you will notice a big difference. Purple Sage is a lovely addition to any landscape, kitchen garden or combination planter. All sage need well drained soil and are drought tolerant. Cut back to promote bushiness and flowering.



Purple Sage

Sage, Texas 🦋🐝🌱☀️

Salvia coccinea

A 3'

Texas sage is a bushy plant grown as an ornamental herb to attract hummingbirds. Its flowers are a brilliant bright scarlet red in whorls along the stem. It blooms from early July until frost. A very showy plant in the garden — a must to plant! Salvias make great cut flowers in arrangements. The flowers are followed by tiny brown seeds. Goldfinches and other birds may visit the plants to pick out the seeds.



Texas Sage

Sage, Tricolor C ☀️

Salvia officinalis 'Tricolor'

TP 15"

Variegated red, purple and white, this sage makes a nice addition to the herb garden and containers.



Tricolor Sage

Sage, White ☀️ OG

Salvia apiana

TP 2'

An aromatic sage with stiff gray-silver foliage. Historically the fresh or dried leaves are used in rituals for spiritual purification and it is now commonly used in smudge sticks.



White Sage

SALAD BURNET

Salad Burnet C ☀️

Poterium sanguisorba

P 12"

Pick tender young leaves to use in salads, herb butters, vinegar, tomato juice and cheeses. It has a mild cucumber flavor.



Salad Burnet

Salvia, Black and Blue 🌞🦋

Salvia guaranitica 'Black and Blue'

TP 30"

Black and Blue is a cultivar that features deep cobalt blue flowers. Flowers appear on spikes to 15" long summer to fall.



Black and Blue Salvia

Salvia, Wendy's Wish 🌞🦋

Salvia 'Wendy's Wish'

TP 30"

Rising above the foliage from spring through fall are the unique tubular flowers with fluted tips.



Wendy's Wish Salvia

SAVORY

Savory, Summer Midget 🌞🌿

Satureja hortensis

A 2'

Add savory to green beans, pork, game, sausages, soups and stews. It has a peppery flavor and makes a flavorful vinegar.



Summer Savory

Savory, Winter 🌞🌿

Satureja montana

P 12"

Winter savory is a little peppery in flavor. Sprinkle on soups or vegetables to bring out their flavors.



Winter Savory

SCENTED GERANIUMS

Scented Geraniums 🌞🦋

Pelargonium

TP

The genus *Pelargonium* is comprised of well over 200 species. The majority are native to the southern part of the Africa. Best known as flavorful additions to cakes and jellies, they actually have a variety of culinary uses not limited to the dessert course.

Apple



Apricot



Attar of Rose



Chocolate Peppermint



Clorinda



Gray Lady Plymouth



Lemon



Lime



Nutmeg



Peppermint



Robers Lemon Rose



Snowflake



Sweet Mimosa



Torento



SOLOMON'S SEAL, VARIEGATED

Solomon's Seal, Variegated 🌞🌿

Polygonatum falcatum 'Variegatum'

P 24"

A beautiful perennial related to the native Solomon's Seal except with variegated leaves. It grows in sun or shade. Flowers are white followed by dark berries.



Variegated Solomon's Seal

SORREL

Sorrel C ☀️

Rumex acetosa

P 1'

A variety of sorrel with larger, more succulent leaves. Slightly acid taste gives flavor to salads or soups. Cut back 2-3 times during the growing season to encourage new succulent growth. A great addition to spinach pie.



Sorrel

STEVIA

Stevia C ☀️

Stevia rebaudiana

TP 30"

Stevia is native to Paraguay and is used as a sweetener. Stevia plants grow best in a rich, loamy soil. Since the roots tend to be near the surface, it is a good idea to mulch in a light sandy soil.



Stevia

SUNFLOWER

Sunflower, Lemon Queen ☀️🦋🐝 OG

Helianthus

P 6'

Attractive yellow petals contrast nicely with a wide brown center. This variety has one large main flower followed by smaller, branching secondary flowers that hold well in bouquets.



Lemon Queen Sunflower

Sunflower, Sunny Smile ☀️🦋🐝 OG

Helianthus

A 10-20"

Golden orange petals surround a black disc. Plant size depends on the size of the container. In small pots the plant will grow to about 6". In large containers plants will grow to about 15-20".



Sunny Smile Sunflower

Sunpatiens in containers



SUNPATIENS

The Sunpatiens are robust, sun-loving, heat-loving impatiens that thrive in full sun or part shade and deliver continuous color from spring through frost. SunPatiens will be covered with beautiful flowers from spring, through the heat of summer, right up to the first hard frost.

Compact Series ☀️🦋🐝

A 12-18"

The SunPatiens Compact Series add so much color to the garden. Full-sun to part-shade versatility and feature continuous color - spring through hard frost, thrives under high heat and humid conditions, easy to grow, low-maintenance care and are unaffected by downy mildew!

Compact Blush Pink



Compact Coral



Compact Magenta Royal



Compact Orange Electric



Compact Deep Rose



Compact White



symbols key: OG Grown from certified organic seed

C culinary

attracts butterflies/hummingbirds

medicinal

shade

partial shade

sun

heirloom

AA Selection

fairy

Spreading Series ☀️🦋
A 18-36"

Spreading SunPatiens feature a strong, mounding habit. Their plant width typically exceeds their height. Just a few plants will fill in large areas of the garden. Their spreading nature allows you to plant further apart and increase your coverage. They have full-sun to part-shade versatility, continuous color - spring through hard frost, thrives under high heat and humid conditions and are unaffected by downy mildew!

Spreading Carmine Red



Spreading Corona



Spreading Pink Flash



Spreading Lavender



Spreading Salmon



Spreading White



SWEET GRASS

Sweet Grass ☀️
Hierochloe odorata
P 12"

European grass with a sweet vanilla aroma. It is used as a fixative for other scents and burned in smudge pots. It is still used in flavored vodka, the most notable example being Polish Żubrówka.



Sweet Grass

TARRAGON

Tarragon, French ☀️
Artemisia dracunculus sativa
P 3'

This is the licorice tasting plant propagated by cuttings. Use with chicken, fish, mustard and beef. French Tarragon is frequently used in vinegar. Cut the leaves into salads and on top of soups. It is used to flavor sauces (in traditional béarnaise sauce). I have had little success with drying tarragon, as the flavor is lost and it is somewhat similar to mowed hay. It is better to preserve the leaves in vinegar or to chop and freeze tarragon. Tarragon is a flavorful herb to use as its delicate flavor complements many foods.



French Tarragon

THYME

Thyme, Bressingham Seedling 🦋☀️
Thymus 'Bressingham Seedling'
P 2"

A compact spreading thyme with pink flowers. Great in a rock garden or as a ground cover. This hardy creeper has blue-green leaves and a light pine scent. Light pink blooms are profuse in early summer.



Bressingham Thyme

Thyme, French ☀️🌿
Thymus vulgaris
TP 10"

French thyme is the best flavored thyme for culinary use. It has upright growth with narrow gray-green leaves. The chopped leaves are good in vinegar, herb butters and soups.



French Thyme

Thyme, Golden Lemon Variegated C ☀️ 🦋 🐝

Thymus x citriodorus 'Aureus'

TP 8"

This tender perennial has variegated leaves with a lemon scent and purple flowers.



Golden Variegated Lemon Thyme

Thyme, Lemon C ☀️ 🦋 🐝

Thymus x citriodorus

P 6"

A creeping thyme with rounded green leaves and pale pink flowers. Use in tea, chicken and fish for the lemon flavor. One of the most vigorous and hardy thyme to grow in sunny, well drained soil in a rock garden.



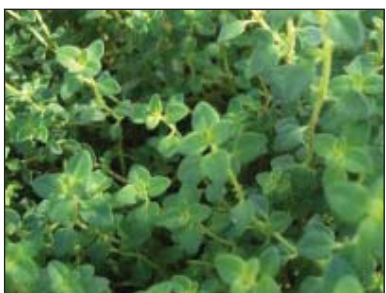
Lemon Thyme

Thyme, Lime Green ☀️ 🦋 🐝

Thymus 'Lime Green'

P 6-8"

Habit and appearance of English thyme, but with citrus scent. Makes a nice ground cover in the rock garden.



Thyme, Minor ☀️

Thymus praecox subsp. arcticus 'Minor'

P 1"

This extra dwarf variety is one of our favorite thymes. It's great to use in topiaries to fill in the top of the pot. It spreads quickly to fill in as a border plant. Minus thyme grows like a carpet, which means it grows tightly together. It is very good at keeping weeds out because it grows so tightly. The blossoms emerge just above the leaves producing small flowers.



Minor Thyme

Thyme, Oregano Scented C ☀️ 🦋 🐝

Thymus pulegioides

P 10"

This thyme is a small shrubby plant that grows to 10 inches. Distinctly oregano-scented, spicy and medicinal. So convincing is this scent people use it in place of Origanum in cooking. Although we prefer to use the real oregano.



Oregano Scented Thyme

Thyme, Red Creeping ☀️ 🦋 🐝

Thymus praecox subsp. arcticus 'Coccineus'

P 2"

This creeping thyme is a low growing variety that blooms in spring and summer. It is probably the most spectacular colored of the thymes with bright crimson-magenta flowers.



Red Creeping Thyme

Thyme, Silver Posie C ☀️ 🦋 🐝

Thymus 'Argenteus'

P 8"

Flavor similar to French Thyme, decoratively marked silver-white green leaves with pale, mauve-pink flowers. Attractive in containers and planters with parsley, chives, oregano and sage. Silver Posie has a nice flavor as well as a garnish on the table.



Silver Posie Thyme

TITHONIA

Tithonia, Torch

Tithonia speciosa

A 5-6'

4" orange flowers are at the top of strong branches with velvety dark green leaves. Plants are best planted in the back of the garden or in front of a fence. It is a heat tolerant plant that blooms from the middle of summer until frost.



Tithonia

VERBENA

Verbena bonariensis

Verbena bonariensis

A 3'

Even though this is an annual it reseeds and appears year after year. Each plant has many stems with 2" lavender flowers that attracts butterflies all season long. Plant short herbs and flowers under this plant for a beautiful effect.



Verbena bonariensis

VIETNAMESE CORIANDER

Vietnamese Coriander

Polygonum odoratum

TP 2'

Vietnamese Coriander has a flavor similar to cilantro. It grows vigorously in full sun and is attractive in the garden with shiny, dark green foliage. Vietnamese coriander is one of the many herbs that give Vietnamese cuisine its unique flavor.



Vietnamese Coriander

YARROW

Yarrow Strawberry Seduction

Achillea millefolium 'Strawberry Seduction'

P 30"

This summer bloomer has loads of large velvety red florets from June into August. Lacy foliage is bright green and attractive even when not in bloom. Heat, humidity, and drought tolerant. It will spread slowly to fill in area in the garden.



Strawberry Seduction Yarrow

ZA'TAR

Za`tar

Origanum syriacum

TP 1'

Za`tar is characterized by its small white flowers and very fragrant cottony leaves. *Origanum syriacum* L. is native to the Mediterranean and is found in Syria, Palestine, Lebanon and Jordan. The flavor spicy-sweet with subtle notes of mint, bay and marjoram. Its aroma is sweet, pungent and earthy. While in western Mediterranean cuisine it is used in cooking and often combined with basil, bay, parsley, sage or rosemary.



Za`tar

ZINNIA

Zinnia, Aztec Sunset

Zinnia haageana 'Bon Bon'

A 6"

A bicolor mix with an exceptionally compact habit and excellent resistance to mildew. The spreading plants are almost completely covered with a carpet of flowers.



Aztec Sunset Zinnia

Zinnia, Bon Bon 🌞🦋🐝

Zinnia elegans

A 30"

A bicolored zinnia that is colorful and bushy as well. It makes a nice cut flower in the garden or plant to fill in those empty spots for a splash of color.



Bon Bon Zinnia

Zinnia, Thumbelina 🌞🦋🐝🏡

Zinnia elegans

A 8-12"

Zinnia Thumbelina is a perfect, showy annual flower for borders, containers, flower beds, and as a filler for small spaces. It is a fast growing plant that grows best in full sun and well-drained soil tolerating heat and drought perfectly.



Thumbelina Zinnia

Zinnia, Giant Cactus Double 🌞🦋🐝

Zinnia elegans

A 24"

A choice mixture of giant double cactus-type flowers. The Giant Cactus Double mix make excellent cut flowers. Stems are sturdy to support the flowers in tones of cream to bright crimson.



Burpee Rose Giant Cactus Zinnia

Zinnia, Persian Carpet 🌞🦋🐝

Zinnia haageana

A 18"

Flowers are fully double and semidouble. This brilliant heirloom is a favorite of many with 2" bicolors flowers in red, mahogany, gold, purple, chocolate, and cream. It has large and plentiful blooms on compact plants. Plant it in borders, beds and containers for a splash of bold color. Also known as Mexican Zinnia.



Persian Carpet Zinnia

VEGETABLES & FRUIT

ARUGULA

Arugula

40 - 45 days

This herb is related to both the radish and watercress and the flavor of the leaves is hot and peppery. Native to the Mediterranean region, arugula has been grown as a vegetable since the Roman era. The Romans ate the leaves, used the seeds to flavor oil and made aphrodisiac and medicinal compounds from the plant. Eat it raw in salads with other salad greens. The leaves are excellent sauteed lightly in olive oil or steamed and added to pasta dishes. The plant can also be made into pesto and served with pasta or as an accompaniment to roasted or grilled meats.



Arugula, Apollo

ASPARAGUS

Asparagus, Jersey Night

P

Asparagus is most productive in well-drained sandy loam soils, but it will do well on other soils if it has good drainage. Plant the crowns in a 6" trench. The crowns need to be facing up. Distance between crowns is 10-12" apart. Grow in full sun.

Once the crowns are placed in the trench, cover them with 1-2" of soil. As the asparagus grows, gradually fill the trench with soil, being careful to avoid covering any asparagus foliage. The trench should be filled to ground level by the end of the first growing season. Adequate soil moisture is important during the first growing season.



Jersey Knight Asparagus

Asparagus, Purple Passion

P

Tender spears are a beautiful deep burgundy in color. More tender, mild and sweet than standard varieties. Vigorous and productive, producing spears ready for harvesting a year earlier than most varieties. Produces from May to early July.



Asparagus Purple Passion

BEAN

Bean, Concador Yellow Haricot Vert

62 days Bush

Concador is the yellow-bean lover's answer yellow great tasting beans. Beans are uniform 4-1/2-5" pods that stay slender for a long time on the vine and will keep producing if tended to. Haricot vert is French for green bean.



Concador Yellow Haricot Bean

Bean, Gita

78 days Pole

A widely adapted Asian specialty. Dark Green beans are 16-20", no bigger than the diameter of a pencil. They are stringless and sweet flavored. Freeze/Can.



Gita Bean

Bean, Kentucky Wonder

65 days Pole

Medium green beans are 7-8" long and are grouped in clusters. It is excellent for eating fresh, freezing or canning when pods are young and makes a good shell bean when left to mature.



Kentucky Wonder Bean

Bean, Maxibel Bush Haricot Vert OG
60 days Green Bush Bean

A heavy producer of uniform dark green 6–8” pods with straightness and superb taste. For tenderness and succulent flavor pick early and often. We first tasted this bean last summer while visiting our friends in Jonesville, MI. We picked so many and prepared them by steaming and adding a little butter and summer savory - tasty. It’s stringless too.



Maxibel Bean, Photo credit Patty Rooney

Bean, Red Noodle
90 days

This Asian specialty should be planted on a trellis or pole and they will produce long pencil-thin 14–18” purple/burgundy pods. It takes awhile to produce the pods so don’t be discouraged. They prefer lots of heat and moisture. Flavor is unique great flavor. Stringless and most tender when young and thin.



Red Noodle Bean

BEET

Beet, Chioggia Guardsmark OG H
90 days

Chioggia Guardsmark offers a vivid purple and white interior zoning, along with a mild sweet flavor. The roots have a flattened-globe shape, a medium-sized crown and a medium-sized tap root. Not only are they delicious, but nutritious. Beets provide a rich source of carbohydrates and protein, and have high levels of important vitamins, minerals and micro nutrients. They are a great source of potassium, magnesium, folic acid, iron, zinc, calcium, phosphorus, sodium, niacin, biotin, betanin and beta-carotene. They also contain the important vitamins - A, B6 and C – plus, powerful antioxidants and soluble fiber.



Chioggia Guardsmark Beet

Beet, Early Wonder OG H
50 days

An old heirloom with early, smooth round beets, makes lots of tender tall greens too. Perfect fresh cooked or in borsch.



Early Wonder Beet

Beet, Touchstone Gold OG H
55 days

Green petioles and leaves and the smooth, round roots retain their golden color when cooked. Excellent, sweet flavor.



Touchstone Gold Beet

Beet and Feta Cheese Salad

- 4 beets, cooked and sliced
- ¼ cup chopped red onion
- 3 tbsp olive oil
- 1 tbsp herbed vinegar
- 1 tsp dried thyme
- 1 tsp dried marjoram
- ½ tsp dried rosemary
- ¼ cup crumbled feta cheese

1. In a salad bowl, toss beets and red onion together. Set aside.
2. In a small jar with a tight-fitting lid or a small bowl, combine oil, vinegar, thyme, marjoram and rosemary. Shake or whisk together until well mixed.
3. Pour dressing over beets and onion. Toss gently to mix. Sprinkle with feta cheese.

Serves 4

Recipe from **Healing Herbs Cookbook**, Pat Crocker (Robert Rose, Publisher)

BLUEBERRY

Blueberry, Northblue

Vaccinium 'Northblue'

P 20-30"

Northblue blooms in May and ripens in July. Grow in full Sun. Plants are short stature, growing to 20-30" in height. Fruit is dark blue, large and attractive with a good blueberry flavor and a pleasing sugar to acid ratio. Glossy, dark green leaves turning to a deep bright red in fall. A good plant for the home gardener with winter climates similar to Minneapolis-St. Paul. Makes an ideal shrub for the home landscape. Introduced in 1983, plants are short, growing to 20-30" in height. Fruit is dark blue.



Northblue Blueberry

Blueberry, Northcountry

Vaccinium 'Northland'

P 3-4'

Northland flowers in May and ripens in July. Recommended for commercial plantings and home gardens. Fruit 1/2" in diameter with an attractive sky blue color. Flavor sweet and mild. Mature plants 18-24" high, 30-40" in diameter. Fruits approximately 5 days earlier than 'Northblue' and extends for 2-3 weeks. Shown to be a reliable choice for home use in zone 3.



Northcountry Blueberry

Blueberry, Northland

Vaccinium 'Northland'

P 3-4'

Northland flowers in May and ripens in July. Exposure requirements are full sun. Fruit size is small, dark blue and has a wild berry flavor. Mature plants are 3-4 feet. Northland has limber branches which do not break under heavy snow loads and adapts well to the sub zero climate.



Northland Blueberry

Blueberry, Polaris

Vaccinium 'Polaris'

P 30-40"

Introduced in 1996. A very aromatic, firm berry with excellent flavor. Fruit will store up to 6-8 weeks. Fruit is slightly smaller than Northblue with yields of 80-90% of it. Height 30-40".



Polaris Blueberry

BROCCOLI

Broccoli, Gypsy

58 days

The heads of Gypsy are uniform with a medium-small bead size and stem. Plants are large, tolerant to heat. After the main crop is harvest many small heads keep growing until frost. Both stalk and fleshy flower heads are edible.



Broccoli, Gypsy

BRUSSEL SPROUTS

Brussel Sprouts, Franklin

80 days

Franklin has been the earliest maturing of all the Brussels sprouts. It has the added bonus of high quality, uniform, firm sprouts. The plants are tall and have less woody stalks so whole stem harvests are possible. Try oven roasting Franklin with garlic and olive oil. Young, tender, broccoli heads may be eaten raw or as salad. Its flower heads are flavorful in stir-fries, either alone or with other vegetables, beans and poultry, in mouth-watering recipes mixed with oil, onions, pepper, and garlic.



Franklin Brussel Sprouts

CABBAGE

Cabbage, Bravo

85 days

A hybrid with large, round heads and uniform blue-green color. Space 18-24" for plants to grow. It makes great sauerkraut.



Bravo Cabbage

Cabbage, Early Jersey Wakefield

63 days

A great fall cabbage with compact medium 2-3 lb. heads that are distinctively pointy. Tender, flavorful waxy-looking and uniform.



Early Jersey Wakefield Cabbage

Cabbage, Red Express

98 days

Compact plants and solid, round, 2-4 lb. heads with good appearance and flavor. Relatively split tolerant.



Red Express Cabbage

Cabbage, Stonehead

70 days

A favorite cabbage noted for its earliness. 6" round heads are formed on stalky plants. Good for salads and kraut.



Stonehead Cabbage

CANTALOUPE

Cantaloupe, Charentais

75-90 days

A French cantaloupe from 1920 with smooth round melons mature to a creamy gray. Sweet, juicy, orange flesh fruit at 2#.



Charentais Cantaloupe

Cantaloupe, Early Champ

75 days

Fruits are oval, well-netted, and avg. 4½-6½ lb. The flesh is sweet and thick. It has good disease resistance.



Early Champ Cantaloupe

Cantaloupe, Heart of Gold

70-90 days

This melon was trademarked in 1914. Aromatic fruits typically weigh 2-3 pounds and have firm, juicy, flavorful, high quality flesh with a thin rind.



Heart of Gold Cantaloupe

Cantaloupe, Iroquois

80 days

The large, round-oval, 5-6 lb. fruit are coarsely netted and ribbed. Flesh is orange, sweet, fragrant and delicious.



Iroquois Cantaloupe

symbols key:  Grown from certified organic seed

 culinary

 attracts butterflies/hummingbirds

 medicinal

 shade

 partial shade

 sun

 heirloom

 AA Selection

 fairy

Cantaloupe, Petit Gris OG H
80 days

The creme of French cantaloupes. First noted in the garden of the Bishop of Rennes nearly 400 years ago. Petit Gris translates as “little grey,” named for its appearance before ripening. Fruits typically weigh 2-3 pounds and have a mustard and olive speckled rind. Flavorful sweet orange flesh is reminiscent of brown sugar.



Petit Gris Cantaloupe

CARROT

Carrot, Napoli OG
58 days

An early, multipurpose carrot for Minnesota gardens. Flavorful as well as colorful as an early spring carrot, but will continue to grow to full-size for freezing or storage.



Napoli Carrot

Carrot, Over the Rainbow OG
60 days

More color in this mix than the Rainbow variety. The flavor varies a bit with root color, but all are tender, sweet, and flavorful. Roots are 7-9” tapered. Because more colored varieties of carrots were added not all are perfectly slender but the flavor is excellent.



Over the Rainbow Carrot

CAULIFLOWER

Cauliflower, Snowball
60 days

Snowball cauliflower’s large 6”-7” snow-white heads. This reliable strain is heavy yielding and produces smooth white heads with a uniform appearance. Heads are well protected by outer leaves. It is downy mildew resistant. Cauliflower florets are the smaller pieces of cauliflower that are removed from the cauliflower head as a whole.



Snowball Cauliflower

CELERIAC

Celeriac, Brilliant
100 days

A high producer and good quality pulp that are harvested in late in September. Peel, cut and use in soups for a celery flavor. Makes a great salad with apples and lemon. When we travel to Poland it is a staple in their kitchens. Most of the root grows hidden below ground and has a nutty parsley-celery flavor, improved by light fall frosts. Brilliant is a classy early celeriac, high yielding with relatively smooth roots, clean white internal coloration and superb eating quality.



Brilliant Celeriac

CELERY

Celery, Conquistador OG
80 days

Conquistador is an early, widely-adapted celery that produces full, upright heads packed with crisp, flavorful stalks. Performs well under heat and moisture stress. It has produced well in our gardens and I froze the first crop then another crop of small stalks and leaves came and I froze those too!



Conquistador Celery

COLLARDS

Collards, Georgia 80 days

Succulent and mild cabbage flavor; non-heading plants. Frost improves flavor. Easy to grow vegetable. Greens have mild cabbage-like flavor; ideal boiled. This variety has a uniform compact growth habit.



CORN

Corn, Ambrosia Bicolor 75 days

The 6½' plants show good early vigor and reach their height early in the season. Ambrosia has 8" long ears that are bursting with about 16 rows of jam-packed kernels in a checkerboard pattern of white and yellow. The kernels are plump, juicy, and sweet.



Fleet Corn

CUCUMBER

Cucumber, Armenian H 50-75 days

Crunchy flesh is burpless, never bitter and makes great pickles. Prolific output, performs especially well in hot climates. Light green ribbed fruits grow up to two feet long; they grow straight when trellised but tend to twist when grown on the ground. There are few seeds.

NOTE FROM THERESA: This cucumber produced so many fruit that I had to come with new ways to preserve it. It's great because there are no seeds and yet a nice flavor fresh or canned. Tasty in bread and butter pickles.



Armenian Cucumber

Cucumber, Cool Breeze 45 days

A unique non-bitter variety that does not require bees for pollination. It produces big yields of dark green fruit with a more pronounced spine than others. A flavorful salad cucumber. Our favorite for fresh slicing along with tomatoes in a salad.



Cool Breeze Cucumber



Cucumber, Lemon H 65 days

Fruit is lemon shaped and yellow colored with a mild, sweet flavor. Eat like an apple from the garden. Pick them young before they color up. Mild and non-bitter. The lemon cucumber is multipurpose in that we like to use these in bread and butter pickles too as well as fresh in salads.



Lemon Cucumber

Cucumber, Mexican Sour Gherkin 65 days

A fast growing delicate vine covered with dozens of 1" green and white fruit that look like miniature watermelons but taste more like cucumbers with a crunchy texture and a sour zing as if they already had been pickled. Botanically, they are neither cucumber nor watermelon and won't cross with either. They don't bruise and they keep for a long time. Use in stir fries, pickle them as gherkins or add to salsas. A unique cucumber for children to plant in the garden for for their own container veggies.



Mexican Sour Gherkin, Photos credit Susan Betz

Cucumber, Polan

50 days

Polan is an excellent variety from Poland. It is a cucumber that is great to pickle or eat fresh. Harvest when they are small. Polan is a special cucumber we receive from our friends in Poland that we have grown for 15 years. It's the best we have found to pickle.



Polan Cucumber



From our garden to the cupboard

Cucumber, Poona Kheera OG

50 days

A new variety for us from India with light yellow skin when young changing to rosy russeting at full maturity. Flavor is best when harvested as rosy blush begins. Heavy producer that climbs easily on a trellis. Fruit size is 4-5". Fresh eating/pickling.



Poona Kheera Cucumber

Cucumber, Spacemaster OG

60 days

Plants have short vines with no runners. Ideal for small gardens and to use in salads. Fruits are 7" long and dark green. This variety may also be grown in containers.



Spacemaster Cucumber

Theresa's Favorite Pickle Recipe

- 2 quarts water
- 2 quarts vinegar
- 1 cup canning salt
- 1 ½ cups sugar
- 1 - 2 cloves garlic
- 1-2 small hot peppers cut in half
- Fresh dill, leaves or flowers
- Cucumbers

Place dill, garlic and hot pepper in the bottom of a clean canning jar. Pack with cucumbers. I prefer to use the small ones - under 3 inches. Boil water, vinegar, salt and sugar and pour this mixture over cucumbers. Seal with lids from simmering water and process in hot water bath ten minutes.

Cucumber, Suyo Long OG

55 days

A sweet-flavored, ribbed fruit growing up to 15" long. Widely adapted, grows well in hot weather, and sets early. Try using this unusual-looking cucumber in salads, for bread-and-butter, or mixed vegetable pickles. Excellent burpless cucumber for salads. Bitter-free. Trellis for straight fruits.



Suyo Long Cucumber

EGGPLANT

Eggplant, Black King

75 days

An superior eggplant with uniform, large, oval-shaped fruit that have vivid dark skin and superior texture. Robust, semi-upright plants with great tasting fruit for making eggplant Parmesan. Fruits weight 1-1/2 Lb. on medium tall plants. It can be harvested over a long period of time and is excellent roasted, grilled or added to stir-fries.



Black King Eggplant

Eggplant, Clara

65 days

Unique, large white Italian type. Fruits are 6-7" long by 4-5" diameter. High-yielding plants with early maturation.



Clara Eggplant

Eggplant, Diamond H

70 days

Collected from the Ukraine by Seed Savers in 1993. Fruits are set in clusters of 4-6 on 2' tall plants. Dark purple fruits with green tinted flesh that are 9" long by 3" in diameter. Excellent texture and flavor, rarely bitter.



Diamond Eggplant

Eggplant, Kyoto
60 days

This small Japanese eggplant is a fruitful plant with unique round fruit that grow to 3" in diameter. It has glossy purple-black skin, a purple calyx and tender flesh. Rich flavor and deep color are perfect for grilling and stir fry. Considered the finest of all eggplants in Japan.



Kyoto Eggplant

Eggplant, Little Fingers OG
60 days

Little Fingers produces its dark purple, slim 6-8" eggplant in clusters of 3-6 fruit with a green calyx. They are easy to pick and fry or grill.



Little Fingers Eggplant

Eggplant, Mix

A mix of 4 individual eggplants. One each of: Black King, Clara, Little Fingers, Ping Tung.



Eggplant Mix

Eggplant, Nadia
70 days

Glossy dark purple-black skin and outstanding fruit and production qualities are what make this variety really special. Its classic Italian shape is an elongated oval to 9 inches long and fruit has a very firm flesh with a slow seed development, prolonging fruit quality. Sets well even under cool conditions.



Nadia Eggplant

Eggplant, Ping Tung OG
70 days

This sweet and tender eggplant is from Ping Tung Taiwan. It is adapted to hot and cool climates. The plants set fruit early and continuously. The eggplants are long and cylindrical with light purple skin. Iridescent purple fruits are 18" long and 1-2" wide.



Ping Tung Eggplant

Eggplant, Thai Yellow
60 days

Thai eggplants thrive in our climate and have a tender skin and delicate flavor. These little fruit are the size of golf balls and are prized for use in Thai curry dishes and in curries, noodle, veggie, and rice dishes.



Thai Yellow Eggplant

Eggplant, Turkish Orange
80 days

The Turkish eggplant was a spotlight in our garden this past summer. They certainly don't look like an eggplant but rather a small tomato or persimmon with lots of seeds. The more vibrant the orange color, the riper the plant, the more mature the seeds. So if you want to cook with them and if you don't want all these seeds pick them when they are starting to turn orange. But we like the seedy flavor when stir fried.



Turkish Orange Eggplant



Somerset Grape

GRAPE

Grape Bluebell

Vitis 'Bluebell'

P

Bluebell was developed from the University of Minnesota breeding program. It is very cold hardy, early ripening and disease resistant. This blue, seeded table grape has a delightful, fruity, mild labrusca, or Concord-like flavor and thick skin. It produces a juice with delicate light red color that makes an attractive and unusual juice or jelly.



Bluebell Grape

Grape Marquette

Vitis 'Marquette'

P

A red wine variety that combines cold hardiness (withstood temperatures as low as -36° F.) and disease resistance with excellent wine quality. Open and orderly growth habit is highly desirable for efficient vineyard management. Typically produces two clusters per shoot, eliminating the need for cluster thinning. Tasters noted an attractive, deep red color, with desirable aromas of cherry, black pepper and spice.



Marquette Grape

Grape Somerset

Vitis 'Somerset'

P

A seedless table or juice grape with excellent flavor. Vigorous and bears heavily small, tight clusters of small, deep red berries. Earliest high quality seedless, berries are edible at pink stage in August, but are sweeter and more flavorful if left to ripen to full.

Grape Swenson Red

Vitis 'Swenson Red'

P

Swenson Red blooms in June and ripens in September. It is self fruitful and requires full sun. Developed by the U of M with high sugar content. A large grape with crisp yet tender texture.



Swenson Grape

GROUND CHERRY

Ground Cherry, Aunt Molly's **OG**

60 days

Very easily grown and prolific plants bear delicious golden-orange berries encased in a papery husk. Plants are short, about 18" tall, maximum, and can get about two feet wide. Wait until the fruits fall to the ground, then pick them up, husk, and enjoy. Fruits have a sweet tangy, citrus-pineapple type of taste and are delicious fresh.



Ground Cherry

KALE

Kale, Lacinato (aka Dinosaur, Tuscan, Italian Kale)

62 days

This kale from Italy looks primitive with blue-green strap-like leaves that are long and narrow. The texture is crinkled with a delicious flavor. Leaves are best eaten small before they get tough. Delicious sauteed with a little butter. We like it in soup too.



Lacinato Kale

Kale, Red Russian H
25-50 days

Red Russian is a tender, colorful specialty for salad mix and bunching. Stems are purple, leaves are deep gray-green and purple veined, flat and toothed.



Red Russian Kale

Kale, Redbor H
55 days 2'

Redbor has the deepest red-purple, frilled leaves. Redness and curling are enhanced by cold weather. Use as small leaves for garnishing and cooking. This is an outstanding plant that grows into a nice shape all summer lasting well into late fall.



Redbor Kale

Kale, Siber Frill
70 days

Leaves on this kale are mild-flavored. As the plant grows the leaves becomes frilly. Cut this kale at any time during the growing season for salads, stir fry or any dish using kale.



Siber Frill Kale

Kale, Vates
55 days

Flavor similar to cabbage. Finely curled vigorous plant with blue-green color. Grows to 15". Use as a garnish or cook as a side dish.



Vates Kale

Kalettes, Autumn Star
Harvest: near frost

Kalettes combine two This new veggie is a hybrid between kale and Brussels sprouts. Kalettes™ are the product of years of breeding work that began with crosses between Brussels sprouts and kale. The open, flower-like florets are ready when approximately 2" in diameter. Autumn Star is a choice for early-season harvest. Lower left photo is from Brenda Wickenhauser preparing her Kalettes for stir fry.



Autumn Star Kalettes

KOHLRABI

Kohlrabi, Early Purple Vienna H
50 days

Delicious bulbs that grow above ground. Purple skin with a sweet, white flesh. A pre-1860 heirloom.



Early Purple Vienna Kohlrabi

Kohlrabi, Early White Vienna H
58 days

An open-pollinated variety with short tops and medium stems. Bulbs have crisp white tender flesh with a pungent taste. Do not overcrowd. From Central Europe before 1860.



Early White Vienna Kohlrabi

Kohlrabi, Kossack OG

70 days

Huge, rounded bulbs up to 10" across grow at least twice the size of other kohlrabi and yet it maintains its sweet, delicate flavor with no trace of woodiness.

NOTE FROM THERESA: Kohlrabi will keep for a long time in the refrigerator but I didn't know how long. I picked my last one in August and it was big. Then at Thanksgiving time I figured I better use it and thought I would try and make cole slaw out of it and it was delicious! Another way to use kohlrabi's.



Kossack Kohlrabi

LEEK

Leek, King Richard OG H

75 days

Beautiful full-sized leeks that have white stems are over a foot long to the first leaf. Upright, medium green leaves. For baby leeks, plant closely together. The onion-flavored leeks are great on the grill, sautéed or in quiche.



King Richard Leek

LETTUCE



Growing lettuce in a bowl. Keep it in partial shade on the deck or patio. A pot like this will grow well into July for a bountiful harvest of lettuce.

Lettuce, Buttercrunch

48 days Butterhead

Buttercrunch is similar to bibb types but with thick, juicy green leaves and a small tight head. This lettuce is a crisp and crunchy treat in the salad bowl. These popular greens form thick, outer leaves giving way to a sweet, creamy colored, compact head. Like other lettuces, Buttercrunch lettuce is a cool weather crop. Buttercrunch holds up better in hot weather than most other lettuces.

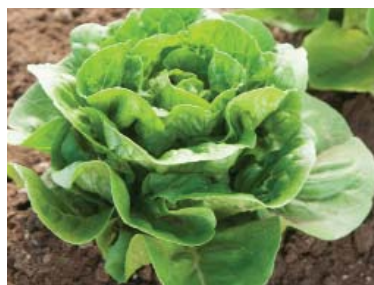


Buttercrunch Lettuce

Lettuce, Dragoon OG

46 days Mini-Green Romaine

Heads are compact and uniform and dense. Leaves are thick and have an excellent crisp texture. Heads hold well in the garden and are attractive mini red romaines. Bolting and tip burn tolerant.



Dragoon Lettuce

Lettuce, Five Star Mix

28 days Mix

A new mix with more uniform growth rates. The components were selected for their ability to hold their color with red leaf varieties. Includes Green Oakleaf, Red Oakleaf, Red Romaine, Green Leaf, and Red Leaf lettuces.



Five Star Mix Lettuce

Lettuce, Forellenschluss H

Speckled Troutback

55 days Romaine

Also known as Speckled Trout Back this delicious Austrian heirloom has green leaves speckled with maroon. Superior flavor; holds very well in the summer heat.



Bunte Forellenschluss Lettuce, Speckled Roman

Lettuce, New Red Fire OG
45 days Leaf

This is a nice attractive loose-leaf lettuce that retains its deep red color on a super frilly leaf. The plant is compact and dense with excellent uniformity of form and color. Slow bolting and tolerant to heat and cold.



New Red Fire Lettuce

Lettuce, Panisse OG
28 days Oakleaf

The large, lobed oak leaves have excellent taste. Great for a spring crop as well as summer in northern areas.



Panisse Lettuce

Lettuce, Red Cross OG H
70 days Butterhead

The large, fancy, bright red heads make a stunning presentation. Suitable for spring, summer, and fall crops. Better heat tolerance and brighter red color.



Lettuce, Red Cross

Lettuce, Skyphos
58 Butterhead

Beautiful, large dark red heads with nicely contrasting green centers. Excellent flavor and texture. Good heat tolerance for a butterhead, with sweet, tender leaves that are perfect for salads.



MESCLUN

Mesclun, Mild Mix OG
21 days

A mix of mild leafy greens and lettuces including Mizuna, Black Summer Pac Choi, Tatsoi, Red Russian kale, Red Sails, Saladbowl and Rouge d'Hiver lettuce.



Mild Mix Mesclun



Ruby Streaks Mustard

MUSTARD

Mustard, Red
60 days

Ruby Streaks' leaves are finely serrated full size. The color ranges from dark green with red veins to dark maroon at either size, with the maroon color being darker in cooler weather.

OKRA

Okra, Clemson Spineless OG H
60 days

Okra is delicious pickled, add to soup and as a thickener in gumbo. It grows 4' tall with heavy yields. Pick tender pods 3-4" long. Pickle these too.



Clemson Spineless Okra

Okra, Mix
60 days

A mix of 2 Red Burgundy Okra and 2 Clemson Spineless so you can have 2 green and 2 red okra without having to purchase a 4-pack of each.

Okra, Red Burgundy

60 days

A decorative plant for edible landscaping bearing quantities of tender, young red okra. Use in pickling and cooking too.



Burgundy Okra

Okra, Star of David

60-75 days

Thick pods are best picked at about 3" long. Named because cross-sections of pods look like the Star of David. Tall 5' plants have purple coloration on leaves.



Star of David Okra



Talon Onion

Onion, Walla Walla

110 days

Use the fresh Walla Walla as it does not store. The sweet onion is named for Walla Walla county in Washington where it is grown. Its development began around 1900 when Peter Pieri, a French soldier who settled in the area, brought a sweet onion seed from the island of Corsica with him to the Walla Walla Valley. This sweet onion was developed by selecting and reseeding onions from each year's crop that possessed sweetness, jumbo size and round shape.



Walla Walla Onion

ONIONS

Onion, Redwing

118 days

Superior red color, long storage. Uniform, large onions with deep red color. Thick skin, very hard bulbs. Good red color in the rings. These onions store well into February in a cool place.



Redwing Onion

Onion, Yellow of Parma

110 days

Imported from Italy. A late maturing onion with golden globe-shaped bulbs weighing an average of 1 pound. Good to store.



Yellow of Parma Onion

Onion, Talon

110 days

Talon is a stunning round storage bulbs with pretty golden skin and beautiful clean white interior. Onions are firm with crisp, white flesh, deep tan skins and exceptional storage quality. Uniform, 3-4 inch tall globes are fabulous caramelized or slow-cooked into savory French onion soup. Talon is a long term storage onion.

PAK CHOI

Pak Choi, Red Choi

45 days

Versatile Pac Choi adds a touch of red in the leaf. Red Choi changes from dark green leaves with maroon veins at micro size to dark maroon leaves with green undersides.



Red Choi Pak Choi



Aji Pepper

PEA

Pea, Dwarf Gray Sugar 60 days

Peas have broad pale green 3-4" pods that are stringless and free of fiber, well suited for steaming or stir-fry. Beautiful purple bicolored blossoms - vines grow 24-30" - no need to stake.



Dwarf Gray Sugar Pea

PEPPERS – IHA HERB OF THE YEAR

Pepper, Ace 50 days Sweet Bell

Peppers are small to medium sized, 3-4 lobed. The glossy green fruit turn red early. Ace produces heavy crops for Northern growers.



Ace Pepper

Pepper, Aji Yellow 60 days Medium

Aji Yellow is a fairly mild when it is young but as it matures it turns to medium hot. Pickled the 5" fruit when green. The chillies have a smoky-fruity flavour that is characteristic to this particular species and cannot be found or reproduced in any other chilli species. The heat of these pods is as varied as it gets and can range from totally mild to fiery, scorching hot. Interestingly, even in the chillies that have a significant amount of heat the taste is complex and complete without being overpowering. It's a unique experience, somewhat like tasting two chillies in one.

Pepper, Amarillo **OG H**

85 days Medium

Amarillo Chilhuacle Chiles have a tart, sharp taste with moderate heat to it. They are 2 to 3 inches long, and 1 1/2 inches across at the top. When ripe, they will be a yellowish red or dark amber. Use in mole.



Amarillo Pepper

Pepper, Anaheim Chili

68 days Medium

These meaty peppers can be canned or used fresh. Pick when green or red. Chillies are 7-8" long and shiny.



Anaheim Chili Pepper

Pepper, Antohi Romanian **OG H**

53 days Sweet

Smooth 4" long, 2" wide tapered fruits are yellow and ripen red. Fry these for sweet flavor. Stuff these for appetizers.



Antohi Romanian

Pepper, Bell Boy 
65 days Sweet Red Bell

Extra early sweet blocked fruits. Green, maturing to red. Serve fresh on relish platters, in salads or stuffed. Fruits are 4" x 3".



Bell Boy Pepper

Pepper, California Wonder 
75 days Sweet Red Bell

Produces 4-lobed deep green fruit, matures early on compact plants. A nice stuffing pepper with high yields.



California Wonder Pepper

Pepper, Candlelight 
80 days Med Hot

This tiny plant makes a big impact as fruits ripen from green to yellow to red. Candlelight Pepper produces bunches of vibrant pods on incredibly compact 16-in. plants! Perfect for your patio or small-space garden!



Candlelight Pepper

Pepper, Capperino
30 days Hot Cherry

Hot cherry for stuffing or pickling. Fruits are rounded to cone-shaped and avg. 2 1/2" in diameter. Peppino produces good early harvests of hot cherries. Perfect for stuffing. Most fruits are round with a few that will be slightly flattened.



Capperino Pepper

Pepper, Caribbean Red
75 days Ultra Hot Chile

Glossy and iridescent this Habanero type ripens lime green to red. It is a very hot pepper.



Caribbean Red Pepper

Pepper, Carolina Reaper
70-90 days Extremely HOT

The heat of a pepper is measured in Scoville Heat Units. Zero is bland, and a regular jalapeno pepper registers around 5,000 on the Scoville scale. The world record by Ed Currie's Carolina Reaper comes in at 1,569,300 Scoville Heat Units, with an individual pepper measured at 2.2 million. Pepper spray weighs in at about 2 million Scoville Units. It's a hot pepper!



Carolina Reaper Pepper

PEPPER FACTS

Unless you really enjoy pain, the best precaution is to wear disposable plastic gloves, especially when chopping seed in chiles. If you get hot pepper on your hands, washing with a small amount of chlorine bleach or ammonia will stop the burning sensation; the chlorine or ammonia changes capsaicin into water-soluble salts. For burning in the mouth, cheap vodka can be used as a mouthwash; the capsaicin is alcohol-soluble. Alternatively, the casein in dairy products will break the bond of capsaicin with the pain receptors in the mouth.

The distribution of the fiery principles within chiles is uneven, but they appear to be concentrated on the partitions, or placenta, of the fruit. The pure seeds themselves contain none or up to 10 percent of the total capsaicinoids; the heat on the seeds primarily arises from contamination from the placenta. Conical, thinner walled fruits generally are more pungent than rounder, thicker fruits.

Information from *The Encyclopedia of Herbs*, Arthur O. Tucker and Thomas DeBaggio, Timber Press, 2009

Pepper, Cayenne Long

70 days Hot

Long slender, wrinkled, very hot peppers, especially good for pickles, canning and drying. These bright red peppers are no thicker than a pencil.



Cayenne Long Slim Pepper

Pepper, Cherry Stuffer

73 days Medium Hot

These compact plants produce loads of “snackable, stuffable, grillable” peppers that mature from green to red. The fruit shape resembles popular Cherry Bomb, but with less heat and more sweet!



Pepper, Chocolate Beauty

85 days Sweet

Chocolate Beauty is a bell pepper that produces medium large, very smooth three and four lobed fruit that mature from green to a very attractive chocolate color. A nice sweet bell.



Chocolate Beauty Pepper

Pepper, Criolla Sella OG H

80 days Hot

From Bolivia this pepper produces heavy yields of 2½” long by ½” wide hot peppers. Peppers are medium hot and turn from green to golden yellow-orange when mature. Plant has green stems, green leaves, and white flowers with yellow-green markings. They are excellent fresh, used in salsa or dried for seasoning. The plants are fairly short and very productive right up to frost. The flavor is superb and has a hint of citrus. We grew it in a large pot on the deck this past summer and it produced a huge crop of peppers.



Criolla Sella Pepper

Pepper, Cubanelle H

65 days Sweet

Sweet Italian frying-type with delicious taste. Long green, 2-3 lobed, thick-skinned fruits turn to yellow, then bright red at maturity. Cubanelle matures very early.



Cubanelle Pepper

Pepper, De Agua OG H

80 days Hot

A pepper from Oaxaca, Mexico that is used fresh for chili rellenos. It is hotter than poblano with an excellent flavor. It is thin skinned and can be sliced and added to a fresh salsa. Fruit is 4-6” in length and changes from green to red.

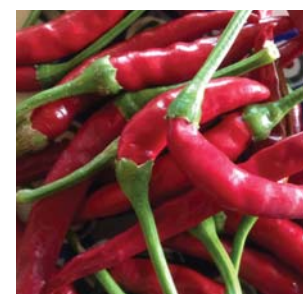


De Agua Pepper

Pepper, Edy’s Red Chile OG

90 days Hot

A very productive slender long hot chile from our friend, Edy from Sri Lanka. Skin is thin making it very easy to dry.



Edy’s Red Chile Pepper

symbols key:

OG Grown from certified organic seed

C culinary

  attracts butterflies/hummingbirds

 medicinal

 shade

 partial shade

 sun

H heirloom

 AA Selection

 fairy

Pepper, Fish **OG H**
80 days Hot

Foliage is variegated white and green on 2' tall plants. Fruits ripen from cream with green stripes to orange with brown stripes finishing to an all red. Plants and fruit are striking.



Fish Pepper

Pepper, Garden Salsa
73 days Medium

Fruits are 8" long by 1" across and usually picked green to use in salsa. Fruit matures to red and is hotter in dry weather.



Garden Salsa Pepper

Pepper, Ghost **OG H**
100 days Fire Hot

Ghost pepper, thin-walled, wrinkled with pointed fruits 2-3" in length, ripen mostly to red. It is also known as the Bhut Jolokia. It was confirmed by Guinness as an extremely hot pepper with an amazing 1,001,304 Scoville Units, some say that this pepper is equivalent to 100 Jalapeno peppers. Its origin can be traced back hundreds of years to the areas of Bangladesh, Sri Lanka and Pakistan. Wear gloves when handling and be very conservative in using them as a spice as it is always easier to kick up the heat of a dish rather than to tone it down. The thin-walled, wrinkled, pointed fruits reach 2-3" in length, ripening mostly to red. A striking pepper plant even if you don't use it. This photo was taken in our greenhouse in December.



Ghost Pepper

Pepper, Goddess
See Sweet Banana Pepper

Pepper, Golden Cal Wonder **OG**
72 days Sweet

Large, blocky fruits measuring 4" square. Smooth, green fruits maturing to a deep golden-yellow. These make a tasty and excellent colorful addition to salads and stir fries



Golden Cal Wonder Pepper

Pepper, Golden Marconi **H**
80 days Sweet

A late, Italian pepper with beautiful, big, yellow tapering fruit that are very sweet and great for frying or fresh. This wonderful heirloom is delicious and mild. Plant produces good yields of 6" long by 2½" wide sweet peppers. Peppers turn from green to gold when mature. A heirloom variety from Italy. Produces lots of peppers with a good flavor.



Golden Marconi Pepper

Pepper, Gourmet
65 days Sweet

An early orange bell with thick juicy walls and fruity sweet taste. Plants are strong and compact and set many fruits without overcrowding on the bush.



Gourmet Pepper

Pepper, Habanero Orange **OG**
85 days Very Hot

Habanero peppers are THE hottest pepper to grow. Used in salsa in Yucatan, Mexico. 1- 2" fruits turn orange with thin skins and lantern shaped peppers. Some years ago when we were vacationing in Mexico they had habanero jelly on the table in the restaurant. Jim describes it as overwhelming heat with a pepper flavor.



Habanero Pepper

Pepper, Hanna & Tony OG
65 days Hot

Originally the seed came from our friends in Switzerland. It is a bushy plant that produces fruit that point up in colors of green, red and yellow. Try these deliciously hot peppers fresh and dried. Peppers measure about 4" long.



Hanna and Tony Pepper

Hanna and Tony, our friends in Switzerland where the pepper comes from - high in the Alp in Lumbrien. Pictured: Hanna, Jim, Tony, Theresa



Pepper, Hungarian Hot Wax
68 days Hot

Smooth waxy yellow 5½ x 1½ fruits taper to a point and ripen from yellow to orange to red. Pickle all three colors for a beautiful hot-pepper medley. They are a favorite to make chile rellenos. This pepper originated in Hungary in 1941.



Hungarian Yellow Pepper

Pepper, Italian Pepperoncini H
70 days Sweet

Thin, little pickling pepper, this heirloom comes from southern Italy. Fruits are 3-5" with just hint of heat. Small plants.



Italian Pepperoncini Pepper

Pepper, Jalapeno El Jefe
70 days Hot

Fruits average 3½-4", a bit longer and thinner with less checking (small cracks in skin) than regular Jalapeno peppers. Large, easy to pick plants have a higher yield potential.



Jalapeno El Jefe Pepper

Pepper, Jimmy Nardello
75 days Sweet

A sweet, fruity flavor makes these peppers tempting and delightful eaten right off the plant but traditional Italian cuisine uses them for frying. They ripen beginning green to red. The long, slender fruit will easily reach 6-9 inches. Super productive and disease-resistant plants. This fine Italian pepper was grown each year by Giuseppe and Angella Nardello, at their garden in the village of Ruoti, in Southern Italy. In 1887 they set sail with their one-year-old daughter Anna for a new life in the USA. When they reached these shores, they settled and gardened in Naugatuck, Connecticut, and grew this same pepper that was named for their fourth son Jimmy.



Jimmy Nardello Pepper

Pepper, King of the North OG
70 days Sweet

A nice red bell pepper for northern gardeners where the seasons are cool and short. Blocky, uniform fruits are excellent for stuffing or fresh eating. Great sweet flavor.



King of the North Pepper

Pepper, Lady Bell
72 days Sweet

A sweet pepper to grow in a home garden. The rich green fruit ripen red. It has a uniform deep bell shape with 3-4 lobes and medium-thick walls.

POMEGRANATE PEPPER JELLY

MAKES ABOUT 5 CUPS

1½ cups pomegranate juice
1 cup red wine vinegar
2 to 4 jalapeño peppers, halved lengthwise and seeded

5 cups granulated sugar
1 pouch (3 oz) liquid pectin
5 tiny red hot peppers, optional

1. In a saucepan, combine pomegranate juice, vinegar and jalapeno peppers. Bring to a boil over high heat. Cover, reduce heat and simmer for 10 minutes. Strain into a 4-cup bowl, discarding peppers. Liquid should measure 2 cups.
2. Heat five 1-cup jars in boiling water, and scald the lids, lifter, funnel and tongs.
3. In a Maslin pan or Dutch oven, bring the strained pomegranate liquid to a boil over high heat. Stir in the sugar, one cup at a time, stirring until the sugar dissolves before adding the next cup. Bring a rolling boil, stirring often. Add pectin, stir and return to a full rolling boil. Boil for 1 minute, stirring constantly.
4. Remove pan from heat and skim off foam. Fill hot jars, leaving a ¼-inch head space. If desired, add a whole tiny red pepper to each jar. Wipe rims, top with flat lids and screw on metal rings. Return jars to the hot water bath, topping with hot water if necessary. Bring to a full rolling boil and process jars for 5 minutes.
5. Transfer to a cooling rack to cool completely. Check seals, label and store in a cool place for up to 1 year.

Recipe from *Preserving*, Pat Crocker (Harper Collins, Publisher)



Lady Bell Pepper

Pepper, Mellow Star

75 days Mild

Avg 3-4" heavily wrinkled fruits are thin walled, mild (no heat) when green and slightly sweet when red. Thinly sliced, the red fruits are excellent in salads and cole slaws. Large, upright plants produce good yields over an extended harvest period.



Mellow Star Pepper

Pepper, Mini-Bell

90 days Sweet

Stuff these peppers with cabbage or they can be pickled and canned. Short and stocky 16" plants covered with 2" fruits that have 2-3 lobes, excellent fresh flavor.



Mini-Bell Pepper

Pepper, Napoleon Sweet

70-90 days Sweet

A very productive large pepper bearing consistently until frost and very mild. Fruit about 8" long and 4" standing upright until they get so heavy they sometimes droop. We think the Napoleon sweet pepper is a really attractive and like most bells, it sweetens further when grilled or fried.



Napoleon Sweet Pepper

Pepper, Negro

85 days Warm

Negro pepper likes full sun and good drainage. It is very prolific and produces many peppers. Negro Chilhuacle Chiles have a very mild fruity flavour with some anise tones. They are considered by some cooks to be the tastiest chile, and are highly desired. They are shaped like a very small bell pepper, 3 to 4 inches long and 2 to 3 inches wide at the top. They have shiny, thin skin and ripen from green to dark olive green to very dark brown, almost black. They are grown in the Oaxaca region of Mexico, particularly in the La Cañada area. They are used to make Oaxacan black mole sauces.



Chilhuacle Negro Pepper

Pepper, Paper Lantern OG

70 days Hot

Beautiful, elongated and wrinkled, lantern-shaped fruits are 3-4" long, they pack the same mouth-blistering heat as Habanero.



Paper Lantern Pepper

Pepper, Pasilla Bajio

78 days Hot

Fruit is dark green, turning brown as it ripens. This pepper is used in Mexican "mole" sauces, tasty. Plant produces 7" by 1" peppers. Peppers turn from green to dark brown when mature.



Pasilla Bajio Pepper

Pepper, Poblano 'Tiburon'

65 days Warm

Plant produces 3½" long x 2½" wide hot peppers. Peppers turn from a glossy dark black-green color to a red brick color when mature. Use in chili powder, sauces and the mole sauce. Poblano is the fresh pepper and Ancho is the dried pepper.



Poblano Pepper 'Tiburon'

Pepper Prik Chi Faa

75 days Hot

Peppers have smooth glossy green skin that turns red when mature. They grow about 5 to 7" long. These Thai peppers are perfect for spicing up soups, sauces, curries, or stir-fries.



Prik Chi Faa Pepper

Pepper, Rainbow Mix

65-70 days Sweet

Rainbow is a mixed pack of bell pepper varieties. Peppers on individual plants are of one type. The mix includes four peppers with excellent vigor and productivity. Varieties include Gourmet, King of the North, Red Beauty and Golden California Bell.



Rainbow Mix

Pepper, Red Beauty

68 days Sweet

Fruits are extra thick walled, mostly 4-lobed and hold up a long time in refrigeration. Flesh is sweet and juicy. Plants ripen early.



Red Beauty Pepper

Pepper, Rojo OG

85 days Warm

The Chilhuacle Rojo fruits are approximately 3" pods that are heart-shaped and ripen to a nice red. The peppers are a medium sweet heat with a thin flesh.



Rojo Pepper

Pepper, Salsa Mix

Hot & Sweet

A choice mix from Jim and Theresa's selection of peppers. In this four pack you'll receive 2 hot peppers and 2 sweet peppers. One each: Bell Boy, Cayenne, Jalapeno and Napoleon Sweet Pepper to harvest for your own salsa.

Pepper, Scorpion

80 days Fire

The Scorpion pepper is petite in size, only 2-3 inches in length and ½-1 inch in width. The exterior color is red, orange and green they are most often picked and at they're hottest when they are a bright red. The skin is shiny and smooth and slightly wrinkled. Remember these are extremely hot peppers. I like to dry and mix them with sweet peppers and add them to the dish.

symbols key: OG Grown from certified organic seed

C culinary

attracts    butterflies/hummingbirds

 medicinal

 shade

 partial shade

 sun

H heirloom

 AA Selection

 fairy



Scorpion Pepper

Pepper, Serrano Tampiqueno **H**

75 days Hot

Attractive fruits are club shaped smooth, about 1½", with medium thick flesh. Peppers change from green to bright red and are very hot at both stages. Excellent for drying, pickling, salsas, sauces, stews and much more.



Serrano Tampiqueno Pepper

Pepper, Shishito **OG**

60 days Mild

Small, mild Japanese pepper for roasting, pan-frying and grilling. Thin walls blister and char easily when roasted or grilled, taking on rich flavor that is delicious with coarse salt and lemon juice. Peppers turn red and orange.



Shishito Pepper

Pepper, Spanish Spice

65 days Hot

This European import looks like a green chile pepper, but has a spicy taste, rather than heat. Fruits average 7" long and are great cooked or raw in salads. Peppers have a spicy taste and turn from green to dark red when mature. Excellent for salads and frying.



Spanish Spice

Pepper, Sweet Banana - Goddess

70 days Sweet

A Hungarian pepper with long pointed yellow fruit. This variety looks like a hot pepper but has sweet flesh. Growing to 6" long they are excellent to pickle or freeze.



Sweet Banana Pepper

Pepper, Thai Hot **OG**

60 days Hot

Small, extremely hot pepper, widely used in Asian dishes. Small 1" peppers on 8-10" plants. It makes an ideal container plant.



Thai Hot Pepper

Pepper, Tricolor Variegata **OG**

72 days Hot

As the plant matures, the foliage is variegated – each leaf with shades of white, green and purple. Fruits are hot, and turn from deep purple to bright red at maturity. Good as a border plant.



Tricolor Variegata Pepper

Pepper, Trinidad

90 days Fire

Pepper fruit ripen a wrinkled red. Named as the world's hottest pepper by the New Mexico Chile Institute, dethroning the previous record holder, Ghost, although some authorities dispute it.



Trinidad Pepper

Pepper, Tweety

70 days Sweet

Tasty, bright golden yellow peppers are great for stuffing and snacking. High yielding. Great complement to Cherry Stuffer. These 1 to 2-in fruits are a perfect fit for small-space gardening or large containers.



Tweety Pepper

Pepper, Yellow Scotch Bonnet

70 days Very Hot

The Scotch Bonnet is a very hot pepper, closely related to the Habanero and has about the same heat levels. The shape is different and resembles a Scot's Bonnet, hence the name. This pepper grows in the Caribbean and is widely cultivated in Jamaica. It is popular in the recipes of Caribbean islands. Scotch Bonnet is an ingredient in, jerk, a way of cooking that originated in Jamaica. Meat is rubbed with a very sharp spice mixture called Jamaican Jerk Spice.



Yellow Scotch Bonnet Pepper

Pepper, Zavory

90 days Mild

Zavory lets you enjoy the great taste of Habanero (the world's hottest pepper) and live to tell about it. Shiny, cardinal red peppers appear in large numbers in late summer. These plants prefer soil that is constantly moist but not soaked. Harvest as soon as they ripen and watch more green to red fruits appear.



Zavory Pepper

HOW TO GROW POTATOES

Since it takes potatoes two to three weeks to emerge from the ground, the earliest you should plant seed potatoes is two weeks before your last anticipated freeze date.

Method 1 - Hilled Rows

Dig straight, shallow trenches, 2 to 3 feet apart, in prepared soil. Plant seed potatoes 12 inches apart and cover with about 3 inches of soil. When the shoots reach 10 to 12 inches tall, use a hoe or shovel to scoop soil from between rows and mound it against the plants, burying the stems halfway. Repeat as needed through the growing season to keep the tubers covered.

Method 2 - Straw Mulch

Place seed potatoes on the surface of prepared soil, following the spacing specified for hilled rows, and cover them with 3 to 4 inches of loose, seed-free straw. Mound more straw around the stems as they grow, eventually creating a layer a foot or more in depth.

Method 3 - Raised Bed

Loosen the soil in the bottom of a half-filled raised bed. Space seed potatoes about 12 inches apart in all directions and bury them 3 inches deep. As the potatoes grow, add more soil until the bed is filled. If possible, simplify harvest by removing the sides.

The above information is from Rodale's Organic Life

<http://www.rodaleorganiclife.com/garden/7-ways-grow-potatoes>

POTATOES

When will the potatoes arrive at Shady Acres?

We plan on having the potato varieties listed below on hand when we open but call or e-mail to make sure before you arrive. We have not set the prices yet because we do not exactly what our costs will be. The varieties below are the ones we will be carrying. Many years ago we carried potato seeds and decided now was the time to get several of the popular and easy varieties to grow in Minnesota. We hope you will try some!

Potato, Red Norland

Red Norland is very good for boiling and salads as well as for frying, roasting, and French fries. This is an outstanding potato that offers both great flavor and heavy yields. The skins are dark red that contrasts against the bright white inner flesh. Potatoes are oblong, smooth, slightly flattened and medium red.



Red Norland Potato

symbols key: Grown from certified organic seed

culinary

attracts butterflies/hummingbirds

medicinal

shade

partial shade

sun

heirloom

AA Selection

fairy

Potato, Red Pontiac

A late season variety with round to oblong tubers with a dark red skin. Plants are large, slightly spreading with thick stems that are prominently angled. Flowers are large, light purple with white tips.



Red Pontiac Potato

Potato, Russet Norkotah

Russet Norkotah is a variety of potato developed by North Dakota State University. It is primarily a fresh market potato with excellent boiling and baking qualities.



Russett Norkotah

Potato, Yukon Gold

Their excellent creamy texture is yellow giving them a rich subtle “buttery” flavor. Yukon Gold Potatoes can be cooked in almost any way and to preserve the nutrients leave on skins and simply scrub them gently in water before using.



Yukon Gold Potato

POTATO FACTS

Potatoes are easier to prepare and healthier for you when cooked with their skins on. Always rinse and scrub the potatoes thoroughly before using.

When you are using cut up potatoes in your cooking, preserve the color by placing them in cold water. Limit the water soaking time to two hours to retain the water-soluble vitamins.

Color discoloration (pinkish or brownish) happens from the carbohydrates in the potato reacting with oxygen in the air. Potatoes that do become discolored in this way are safe to eat. Usually the color discoloration will disappear with cooking.

PUMPKIN

Pumpkin, Black Futsu OG

100 days

This Japanese variety has black, warty skin and nutty, fresh flavor. Bright orange flesh has firm texture that is sweet and buttery roasted or light. Fruits ripen in winter storage, when the green halo between the flesh and skin disappears and skin turns from black to chestnut. Plants produce 3-5 pumpkins per plant.



Pumpkin, Big Max

120 days Trophy Pumpkin

When given plenty of moisture, fertilizer and space Big Max will get huge. Bright orange skin covers 4” thick bright yellow-orange flesh. Let only 1 to 2 pumpkins develop per vine for the largest size. It is great for pie too.



Big Max Pumpkin

Pumpkin, Dill Atlantic Giant

130 days Trophy Pumpkin

This is a giant pumpkin with the present day record over 1,300 pounds, but it will produce 400-500 pound fruit consistently with proper growing procedures. It is the only one to grow for giant pumpkin contests. Colors vary from yellow to orange.



Dill Atlantic Giant Pumpkin

Pumpkin, Kakai

100 days

Eye-catching, medium-small, avg. 5-8 lb., black-striped pumpkins. Scoop out the large, dark green, completely hull-less seeds, which are absolutely delicious roasted. Kakai is a variety of the Austrian type that yields the valuable green pumpkin seed oil. Plants are semi-bush and short-vine plants.



Kakai Pumpkin

Pumpkin, Sorcerer 

115 days

Sorcerer has a deep orange color and large handles with heavy ribbing. Semi-full vines produce high yields of 15-25 lb, deep-round fruit. Sorcerer's thick, dense flesh helps it produce uniform shaped fruit.



Sorcerer Pumpkin

Pumpkin, Tom Fox

110 days

Tom Fox is well-ribbed, medium-large pumpkin with a deep orange color and great handles. Fruits average 12-24 pounds. They grow on long vines in a variety of shapes and are heavy for their size. Good too in soup.



Tom Fox Pumpkin

RADICCHIO

Radicchio, Indigo

65 days

Indigo has been the most reliable radicchio. The firm, medium-large heads are a nice burgundy color.



Indigo Radicchio

RADISH

Radish, Bravo

50 days

The internal color of Bravo ranges from pale purple to white with purple streaks. Roots are long at 8-9" by 2½-3" with good, sweet, eating quality. A hybrid Daikon radish.



Bravo Radish

Radish, Daikon Discovery

60 days **Specialty Radish**

Slow bolting, uniform, long, all white roots. Wash and peel the radish, then grate, shred or slice thin. This is an extremely versatile vegetable that can be eaten raw in salads or cut into strips or chips for relish trays. It also can be stir-fried, grilled, baked, boiled or broiled. Use the daikon as you would a radish. It may be served raw in salads or grated for use as a condiment and grate just before serving), pickled, or simmered in a soup. It's our favorite radish!



Daikon Discovery Radish

Radish, Shunkyo Semi-Long


32 days **Specialty Radish**

Radishes average 4-5" long, smooth, deep pink roots with crispy, nutty, white flesh. The taste is both hot and sweet. Slow bolting. Leaves are smooth, pink-petioled, tender and a great addition to salad, even before the crisp, spicy roots are harvested at 5 weeks. Slow bolting. Will form a carrot-sized flamingo-pink root with white interior and a sweet heat well before getting pithy.



Shunkyo Semi-Long Radish

symbols key:

 Grown from certified organic seed

 culinary

   attracts butterflies/hummingbirds

 medicinal

 shade

 partial shade

 sun

 heirloom

 AA Selection

 fairy

RASPBERRY

Raspberry, Autumn Britten

P Fall Bearing

Fall bearing raspberry. Berries are long and conical with a bright red color and a very good flavor. Good upright growth and quite vigorous. It originated in Great Britain and ripens before Caroline and Heritage, bearing fruit from late summer through the fall. It has a large, very firm and cohesive berry that is flavorful.



Autumn Britten Raspberry

Raspberry, Bristol Black

P Late July

Originated at the Geneva Ag. Exp. Station, New York in 1934. Fruit is black and large with attractive, fairly glossy skin. Flesh is firm. Berries have excellent quality, good flavor and ripen in mid-season. Good for canning and freezing. Canes hardy and vigorous. In Minnesota this variety is suggested for the southern third of the state.



Bristol Black Raspberry

Raspberry, Caroline

P Fall bearing

A University of Maryland variety that has proven to be one of the most productive varieties for the East and Midwest. It is considered to be the new standard for fall bearing varieties. Fruit is larger than Heritage, more productive and the taste is very flavorful. Caroline is vigorous and more tolerant of root rot and yellow rust than Heritage. Fruits earlier than Heritage. Leaf coverage reduces sun scald on berry.



Caroline Raspberry

Raspberry, Heritage

P Ever bearing

The medium sized red fruit has very good flavor and quality. First crop mid-July, second crop September 1.



Heritage Raspberry

RHUBARB

Rhubarb, Canada Red

Perennial

Rhubarb is a popular source for pies and desserts. Well-drained soils are perfect for this flavorful red plant; the crowns shallow with only 2" of soil over the crown. Don't remove more than 1/2 of the developed stalks from the plant at one time. Canada Red is cherry-red clear through and keeps its color when cooked. Stalks are high in sugar and tender.



Canada Red Rhubarb

SPINACH

Spinach, Longevity

Gynura procumbens

A

Related to Okinawan Spinach, but lower-growing and more spreading. Reputed to have anti-viral and anti-cancer properties, and to be beneficial in the treatment of diabetes and numerous other conditions. Cultivated throughout southern and eastern Asia. Can be used raw, juiced or cooked. Also frequently made into a tea.



Longevity Spinach

Spinach, Red Malabar

50 days

Red Malabar Spinach is a quick growing climber with large flat leaves tinged with red. This variety is tasty fresh in salads or cooked. Young leaves and growing tips can be harvested throughout the summer. The plant is slow to grow in the spring and then almost overnight they begin to show vigorous growth.



Malabar Spinach at the farm

Spinach, Tye

46 days

A semi-savoyed variety with dark green leaves. It is slow to bolt and is a very vigorous grower reaching a height of 10 inches. The upright habit helps keep the leaves clean. Ideal for salads, cooked greens and soufflés.



Tye Spinach

SQUASH, SUMMER

Squash, Crookneck

58 days Summer

A good tasting yellow variety for buttery flavor and firm texture. The plants are late to begin bearing, but then yield consistently over a long picking period. Pick squash small - 4-5" long.



Crookneck Squash

Squash, Patty Pan Sunburst

53 days Green

Sunburst is a good yielder of yellow tender, rounded squash with a scallop. Appetizing color whether picked tiny, with the blossom still attached, or teacup-size. Don't let them get too big or they will get tough. Summer squash.



Sunburst Squash

SQUASH, WINTER

Squash, Betternut

88 days Winter

A space saving early maturing butternut with medium sized fruit. These semi-bush plants produce multiple flavorful fruit. This fall we canned many quarts of this squash and now it is so easy to take a jar off the shelf and make a casserole or soup out of it.



Betternut Squash

Squash, Buttercup H

90 days Winter

Fruits have a thin hard dark green rind and weigh 3-5 lbs. The taste is sweet with a medium orange flesh. Yield is 3-4 fruits.



Buttercup Squash

Squash, Honey Bear H

85 days Winter

4" round mini acorn fruits are just the right size halved for single singles. Weighing 1 - 1 1/4 lb. Sweet and delicious! Compact bush plant resists powdery mildew. Average 3-4 fruits per plant.



Honeybear Squash

Squash, Spaghetti **H**

88 days Spaghetti Winter Squash

Oblong fruits, generally weigh 4 lb with spaghetti-like strings in the flesh. This squash has a nice nutty flavor when ripe and needs salt and pepper (maybe a little butter) and herbs to be excellent. Be sure not to pick too early - let them mature.



Spaghetti Squash

Squash, Sunshine

95 days Winter Squash Buttercup

These rounded, flattish 4-pound fruits. Flavor is fabulous! Sunshine Hybrid is completely stringless, filled with succulent, ultra-sweet flesh with a nutty after bite you'll love. The creamy-sweet flavor is brought out well when the fruit is baked, steamed, or even microwaved. Nutritious and delicious.



Sunshine Squash

Squash, Sweet Dumpling

100 days Winter Squash

4-5" acorn shaped fruit are unusually colored with ivory and green. Sweet dumpling, a winter squash, is ideal for single servings with a sweet tender orange flesh.



Sweet Dumpling Squash

Squash, Winter Mix Pack Winter Squash

A mix of our winter squash, one each of Betternut, Buttercup, Sunshine and Sweet Dumpling. One less decision to make and yet a good selection to grow.



Squash Mix

STRAWBERRY



Since most strawberries look alike we are showing just one photo. Descriptions of all varieties follow.

Strawberry, Allstar

P June-bearing

Allstar is a late-midseason variety. It is extremely vigorous and easy to grow. It is a high quality variety that yields great numbers of large, firm, attractive fruit that has good flavor, color, and dessert qualities. Firm berries with an exceptionally sweet taste and that perfect strawberry shape.

Strawberry, Eclair

P June-bearing

Fruit is fragrant, bright red, super sweet berries. You may detect a note of raspberry and citrus in these juicy fruits. The long to flattish wedge-shaped fruits are borne prolifically early in the strawberry season and continue longer into the season than some other June bearing types because of this cultivar's lineage.

Strawberry, Fort Laramie

P Ever-bearing

This is a berry from Cheyenne, Wyoming, and is a super hardy, wonderfully producing ever bearing strawberry. Berries are bright, scarlet-red with pink to scarlet color right to the core. Strawberries are high yielding, vigorous plants that produce large berries through the season.

Strawberry, Honeoye

P June-bearing

The fruit is beautiful. It ripens in early-mid season. The sweet, firm, juicy, conic-shaped berries have a flavor all their own that is out of this world. They are bright red in color, which is retained when frozen. The strawberries are delicious fresh, or in jams and wines.

Strawberry, Ozark

P Ever-bearing

Since Ozark Beauty strawberry plants are ever bearers, planting them can yield two crops of strawberries: one in the late spring/early summer and another in the fall. This variety of strawberry plants produces a fair amount of runners.

Strawberry, Sparkle

P June-bearing

A sweet, June bearing strawberry with glossy, crimson red fruit. It has good disease resistance and is great for fresh eating, freezing and preserves.

SWEET POTATO

Sweet Potato, Beauregard

A flavorful variety with fast growth and extra-high yields. Ideal for northern gardens. Plants produce 2½ times the yield of standard varieties. Potatoes have a deep orange color. Potatoes can be up 1' long. Harvest before or right after the fall frost. Sweet potatoes need to be "cured" after they are dug. Find a warm spot with good air circulation preferably sunny for about 10 days. After that you can cook the sweet potatoes or preserve them. We can them for use all winter long.

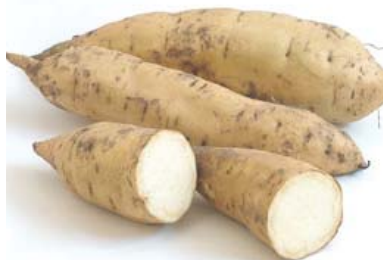


Sweet Potatoes just harvested from our garden at the Farm.

Sweet Potato, White

110 days

Despite the name, White Yam is not a yam. It is a white-fleshed sweet potato with excellent flavor. Produces good yields of roots that have somewhat drier flesh than traditional copper-fleshed varieties. Sweet Potatoes grow best in well-drained soil.



White Sweet Potato

SWISS CHARD

Swiss Chard, Bright Lights

60 days

Stems are colorful and make a wonderful display. You'll see yellow, gold, orange, pink violet and green. Flavor is the same as Rhubarb Red. Add to a green salad or cook like spinach.



Bright Lights Swiss Chard

Swiss Chard, Fantasia

30 days

The stalks, midribs and veins of this Swiss chard are an unusual bright carrot-orange color which contrasts against dark green shiny leaves. Savoyed leaves, crisp stalks and the way Fantasia Orange holds its color even when cooked make this variety a favorite with in the kitchen. Mature plants grow to 24".



Fantasia Swiss Chard

Swiss Chard, Rhubarb Red

60 days

Ornamental and delicious green with bright red leaves and stalks, all parts are edible. Use in salads. Rhubarb chard, named for its brilliant red ribs, is delicious sauteed in a little olive oil and served on the side.



Rhubarb Red Swiss Chard

TOMATILLO

Tomatillo, Purple

OG H

80 days

This tomatillo is a nice purple fruit, large size. It is much sweeter than the green types. Deep violet skin color bleeds into bright green interior flesh. Harvest after the papery husk has split, when fruits are golf ball-sized and skin has turned purple.



Purple Tomatillo

Tomatillo, Toma Verde

68 days

Use fresh or cooked in sauces for rice, tacos and egg dishes. Tomatillos grow inside of a thin paper-like husk and look like large ground cherries. They are used in Salsa Verde and other Mexican recipes. The fruit of the tomatillo is green and about the size of a large cherry tomato. They grow to maturity inside of a husk. They can range in size from about an inch in diameter to the size of apricots.

symbols key:

OG Grown from certified organic seed

C culinary

attracts butterflies/hummingbirds

medicinal

shade

partial shade

sun

heirloom

AA Selection

fairy



Tomatillo



Better Boy Tomato

TOMATOES

Tomato Information

Determinate varieties of tomatoes are bred to grow to a height of around 4'. They stop growing when fruit sets on the terminal or top bud ripen their entire crop around the same time and then die. They may need a limited amount of staking but should not be pruned as it severely reduces the crop.

Indeterminate tomatoes will grow and produce fruits until killed by frost and can reach heights of 6 feet. They will bloom, set new fruit and ripen fruit all at the same time throughout the growing season. They may require staking for support and have less mature fruit at one time.

Tomato, Better Bush

68 days Det.

An early tomato that starts bearing and continues all season long. 4" fruits are sweet and meaty. Grow this one in a container for great tomatoes. For limited garden space Better Bush is compact and perfect for container growing.



Better Bush Tomato

Tomato, Big Beef

75 days Ind.

These giant juicy fruits combine old-fashioned beefsteak flavor with heavy yields. Extra-large, 10 to 12 oz. red fruits are firm, juicy and highly flavored.



Big Beef Tomato

Tomato, Amish Paste

85 days Ind.

A variety that produces paste-type fruit with an oblong oxheart shape. 8-oz tomatoes are solid with an outstandingly good, sweet flavor. Amish begins early to produce tomatoes and keeps on until it freezes. This is the ultimate paste tomato according to the heirloom folks.



Amish Paste Tomato

Tomato, Big Boy

78 days Ind.

Smooth firm fruit, scarlet red tomato. Heavy producer of the larger tomatoes with fruit weighing up to 2 lbs.



Big Boy Tomato

Tomato, Better Boy

75 days Ind.

Produces heavy yields of large, globe-shaped red fruit. Foliage gives good fruit protection. Excellent flavored tomato; great sliced fresh and in sauces. Good foliage protection prevents sun scald. Better Boy is highly adaptable and thrives in most climates and has very good disease resistance.

Tomato, Big Mama
80 days Ind.

Plum-shaped and enormous (8 to 10 oz), Big Mama Hybrid tomatoes grow up to 5" long and 3" across. In the kitchen, this variety is easy to peel and core. One of the best paste tomatoes and excellent in sauces.



Big Mama Tomato

Tomato, Big Rainbow H
80 days Ind.

A delicious sweet tomato with huge fruit that weigh up to 2 pounds. When sliced the yellow fruit has neon red streaking through the flesh.



Big Rainbow Tomato

Tomato, Black Krim H
70 days Ind.

Black Krim is usually the first tomato to ripen in our garden. Fruits are slightly flattened 4-5" globes with dark greenish-black shoulders, turns almost black with enough heat and sun. Black Krim has an excellent intense flavor and is one of our favorites.



Black Krim Tomato

Tomato, Brandywine Red H
78 days Ind.

A tomato that produces medium-sized 8 - 12 oz. round, smooth red fruit that are juicy. This is a different strain than regular Brandywine which has a much larger and more ribbed tomato. This foliage is shaped like a regular tomato leaf and is not potato-leaved. Expect high yields of this very flavorful tomato. It is a favorite for sandwiches, salsa, tomato sauce, salads and any place a tomato fits.



Brandywine Tomato

Tomato, Caspian Pink H
80 days Ind.

Originally grown in Russia near the Caspian Sea. The fruit is pinkish-red color weighing from 11 oz and up. The fruits ripen from the bottom of the plant up. Pick when the top "shoulders" have turned pink



Caspian Pink Tomato

Tomato, Celebrity 
70 days Det.

Medium to large, 7-8 oz. slightly flattened, firm red fruit that ripen mid-season. Vigorous vines have better blight tolerance than many determinate tomatoes.



Celebrity Tomato

Notes on drying tomatoes

After making salsa and sauces tomatoes can be easily dried in a dehydrator. Just slice the tomatoes thick, about 1/2" thick and place on dehydrator shelf that has been sprayed lightly with olive oil (the aerosol type). The oil keeps slices from sticking.

Lightly dust tomatoes with canning salt and start the dehydrator. It usually takes 8 hours depending on the variety you are drying. After they are dried place them in a jar and freeze or you can vacuum seal and freeze.

Tomato, Cherokee Purple H
72 days Ind.

Medium large flattened globe fruits weight 8-12 oz. It has a pink color with dark shoulders. Multi color interior ranges from purple to brown to green. Vines are short.



Cherokee Purple Tomato

Tomato, Cuban Yellow Grape
80 days Ind.

A multitude of small oval-shaped yellow grape tomatoes are produced on tall plants. They are sweet and surely a favorite with kids and adults who like to eat them right in the garden.



Cuban Yellow Grape Tomato

Tomato, Czech's Bush H
70 days Det.

Heavy yields of round 4-6 ounce red fruits early in the season. Attractive stocky plants with rugose foliage, may need a small stake for support. Excellent for containers.



Czech's Bush Tomato

Tomato, Druzba H
80 days Ind.

Heavy set of perfect red 1 lb. fruit, great flavor and an extended growing season making this one of the best tomatoes. Plants produce heavy yields of smooth, blemish-free, round, uniform ripening, deep-red, juicy, tomatoes. Excellent, robust, sweet/tart, juicy flavors.



Druzba Tomato

Tomato, Eva Purple Ball H
65 days Ind.

Vigorous plants with 6-8 oz. pink/purple fruit that tend to drop from the vine when ripe. The taste is juicy, sweet, delicious and unique.



Eva Purple Ball Tomato

Tomato, Goliath H
65 days Ind.

Goliath is a delicious tomato with smooth bright-red, deep oblate fruits averaging 2 - 3 pounds each. Tall vigorous plants produce yield after yield, and disease resistance makes Goliath widely adaptable. It's was our favorite tomato last year.



3#,3oz Goliath Tomato from our garden The Goliath on the left cut up here

Tomato, Green Zebra OGH
75 days Ind.

Perfectly shaped tomatoes with dark green stripes weighing 3 oz. Flavor is tart and spicy. Be sure to pick these when they are green since they will not turn to red. Texture should be medium.



Green Zebra Tomato

Makes 2 cups

Known as *Caponata Siciliana* in Italy and not usually made with yogurt as it is here, this thick dip is delicious with garlic bread as antipasto but can be spread on vegetables in hors d'oeuvres or served with greens as a starter. I find that it is also very good when tossed with cooked pasta or rice.

Tip

If you cut ½-inch wide lengthwise strips from the eggplant skin before dicing, the pieces with some peel won't shrink.

Caponata

3 tbsp olive oil, divided
1 onion, chopped
1 small eggplant, cut into ½-inch dice (see Tip, left)
1 clove garlic, crushed
½ cup chopped red bell pepper

1½ cups chopped freshy Roma tomatoes
½ cup black olives, optional
3 tbsp shredded fresh basil or flat-leaf parsley
1 tbsp chopped drained capers
½ cup drained Yogurt

1. In a skillet, heat 2 tbsp of the oil over medium-high heat. Add onion and eggplant. Cook, stirring constantly, for 3 to 5 minutes or until vegetables are soft. Add remaining oil, garlic and bell pepper. Cook, stirring frequently, for 5 minutes or until pepper is soft. Add tomatoes and cook, stirring frequently, for about 7 minutes or until mixture is soft and liquid has evaporated.

2. Remove from heat and let cool. Stir in olives, if using, basil, capers and drained yogurt. Use immediately or store, tightly covered, in the refrigerator for up to 5 days.

Draining yogurt

Set a strainer or colander (preferably stainless-steel) over a bowl large enough to hold 1 cup liquid. Line the strainer with a double layer of clean cheesecloth. Pour the yogurt into the lined strainer and cover the strainer with plastic wrap or fold up the edges of the cheesecloth to enclose the yogurt. Set the bowl and strainer in the refrigerator, and let the watery whey drain away from the yogurt solids. Much of the liquid will drain away in the first 10 minutes.

Recipe from *The Yogurt Bible*, Pat Crocker (Robert Rose, Publisher)

Tomato, Heirloom Mix **H**

A choice mix containing in the 4-pack one plant each of Black Krim, Brandywine Red, Nebraska Wedding and Striped German tomato. This is a nice mix if you don't want four tomatoes of each variety.

Tomato, Jaune Flammee **OG H**

60 days Ind.

A French heirloom with deep orange skin and a mottled red flesh. The flavor is high with sugar and acidity in perfect balance. Fruits are small, the size of a jumbo egg, but rounder and borne in long clusters of 8-10 fruits.



Jaune Flammee Tomato

Tomato, Juliet **AA**

60 days Ind.-Large Grape

Deep red, shiny fruits are delicious and rich in tomato taste for great salsa and fresh pasta sauce. Usually 12-18 fruits set per cluster. The 1 oz. fruit is clustered on long vines.



Juliet Tomato

Tomato, Lemon Boy

70 days Ind.

Tomatoes average 8 ounces and up and are about 3" across. Fruits are a beautiful lemon yellow color and are not acid. The taste is great making it a nice addition to salads.



Lemon Boy Tomato

Tomato, Manitoba **OG H**

63 days Det.

Developed for the prairies of Canada, this hearty northern tomato is rich and meaty, well suited to slicing and preserving. It produces well and early in the season. Fruits are bright red, slightly flattened, good-flavored and weigh about 6 oz. each.



Manitoba Tomato

Tomato, Mexican Midget **NEW! H**

60 days Ind.

A favorite that continues to prove its value as a salad tomato. Tiny, red, cherry-type fruits with prolific yields throughout the growing season. Round ½" fruits explode and are full of flavor. Very reliable. The plants are productive bearing fruits in clusters.

Tomato, Mortgage Lifter H
85 days Ind.

Fruits weigh 1 lb. with excellent flavor. The history of this prolific plant goes back to 1922. Seed was sent to Australia in the 1930's and is still grown today. Several varieties of Mortgage Lifter are grown but there seems to be little difference in taste.



Mortgage Lifter Tomato

Tomato, Moskvich OGH
60 days Ind.

An heirloom tomato, Moskvich is from the city of Kaluga in Western Russia. It ripens ahead of all varieties producing a 4-6 ounce medium sized red tomato with smooth texture and rich taste. An excellent variety for cold climates.



Moskvich Tomato

Tomato, Mountain Fresh Plus
75 days Det.

Able to tolerate cool and wet conditions, this big red tomato produces attractive, 8-16 oz. fruit with good flavor. Recommended by one of our customers.



Mountain Fresh Plus Tomato

Tomato, Nebraska Wedding H
90 days Det.

Vigorous plants producing globe shaped bright orange fruit with a striking color and excellent flavor, making it a standout in salads. The bottom is slightly pointed. The "ultimate love apple" according to Amy Goldman's colorful story in The Heirloom Tomato. Nebraskan brides reportedly still receive these seeds as a wedding gift. Reliable producer of 4" round fruits with glowing orange skin.



Nebraska Wedding Tomato

Tomato, New Girl
65 days Ind.

Fruits avg. 4-6 oz. and are better tasting and more disease resistant than Early Girl. Red fruits with rich, full flavor for sandwiches and salads early in the summer.



Early Girl New Tomato

Tomato, Orange Strawberry Oxheart H
80 days Ind.

Orange Strawberry is a large, beautiful orange oxheart-type fruit that is shaped like a strawberry although many times larger. Fruit size ranging from 8 oz. to 1 lb. The color is not just orange, but it is an intense and very deeply colored orange both inside and out. Flavor is sweet with just the right amount of acid.



Orange Strawberry Tomato

Tomato, Pineapple H
85 days Ind.

Very large, up to 2 lbs. each. The yellow fruit has red marbling through the flesh and is one of the most beautiful tomatoes we sell. The flavor is very sweet and fruity; good yields!



Pineapple Tomato

Tomato, Pink Oxheart H

85 days Ind.

Beautiful big, oval, pointed fruit with a fine sweet old time flavor! A good all-purpose variety. The large plants produce tasty 8-10 ounce, pink fruits, but occasionally 1 or 2 pounders as well. The firm, meaty texture of this tomato makes this the choice of many.



Pink Oxheart Tomato



Red Currant Tomato

Tomato, Red Pearl OG

58 days Ind.-Grape

The fruits are have a thinner skin than other grape tomatoes and fewer seeds for improved flavor. Resists cracking and stores well on and off the vine. These grape tomato plants are tall.



Red Pearl Tomato

Perfect Pesto for Tomatoes

4 cups fresh basil leaves
1 cup pine nuts
1/2 - 3/4 cup extra virgin olive oil
1 cup grated Parmesan cheese
2 cloves garlic
1 tsp fresh lemon juice

In food processor, puree the basil with pine nuts, oil, Parmesan cheese, garlic and lemon juice. Pack in a glass jar and store in refrigerator for 1 week or freeze in freezer plastic bags.

Serve with fresh tomatoes or pasta.

Tomato, Roma H

76 days Det.

Plum or pear-shaped tomato for salsa, stews, ketchup and paste. Romas are heavy producers. Try this delicious sandwich with Provolone, Swiss, Havarti, Cheddar cheese and Roma tomato on a crusty basil bread with pesto.



Roma Tomato

Tomato, Polish Linguisa H

73 days Ind.

Polish Linguisa is an heirloom tomato brought to New York by Polish gardeners in the 1800's. Tomato plants produce excellent yields of, 10-ounce, 2-inch in diameter, sausage-shaped, very meaty paste tomatoes. Excellent for making tomato paste and sauce, slicing into salads, eating fresh, drying or freezing



Polish Linguisa Tomato

Tomato, Red Currant H

65 days Ind.

Sweet, tart and crisp, the wild red currant tomato comes from South America. Easily grown in containers to pick all summer. Measuring approximately 1/2" in diameter, and weighing in at less than two ounces, red currants will probably be the tiniest tomatoes you'll grow in your garden. But don't pass them up as puny-these tiny gems are extremely flavorful and make a wonderful addition to salads and crudite platters.



Jim & Theresa's cupboard of salsa from their garden tomatoes

symbols key: OG Grown from certified organic seed

C culinary

   attracts butterflies/hummingbirds

 medicinal

 shade

 partial shade

 sun

H heirloom

 AA Selection

 fairy

Tomato, Sausage H
75 days Ind.

Unusual shaped tomato up to 6" long. A great paste tomato for sauces and catsup that is one of our favorites at the Farm. Once you try Sausage you'll always want to grow it for a meaty paste tomato.



Sausage Tomato

Tomato, Soldacki H
75 days Ind.

This heirloom variety is noted for its low acid and intense sweet flavor. Fruits are dark pink, flattened in shape and weigh about a pound. It keeps producing a heavy crop until a frost.



Soldacki Tomato

Tomato, Speckled Roman H
85 days Ind.

Fruits are 5" long with orange and yellow stripes. Meaty flesh with few seeds. The Striped or Speckled Roman Tomato has medium sized, oblong orange red fruits with wavy, yellow stripes and excellent flavor. Looks like a novelty tomato, yet offers serious flavor, production and color. Adds interest to any dish with its vibrant color and stripes. Heavy production until frost. This is an exceptional variety, probably the best salad tomato around, yet the excellent flavor, sweetness and good firm yet meaty texture make this ideal for creating sauces too.



Speckled Roman Tomato

Tomato, Striped German H
80 days Ind.

Striped German has yellow fruit on this heirloom variety. The interior is yellow, marbled with red. The flavor is outstanding in tis large sized fruit. The marbled interior looks beautiful sliced. Complex, fruity flavor and smooth texture.



Striped German Tomato

Tomato, Sungold
57 days Ind.

Tomatoes are bite-size, yellow orange in color and grow in clusters. Fruits are very sweet with a high sugar content. Vines are tall and vigorous. It grows well in a terra-cotta container and keeps producing fruit all season. We pop them into our mouths like candy. Our favorite cherry tomato and now a favorite of many customers at the Farm.



Sungold Tomato

Tomato, Supersweet 100
65 days Ind.

This disease-resistant plant yields a high number of the best tasting bite-sized cherry tomatoes. They are produced in clusters like grapes with bite-size sweetness. Eat like popcorn! Most plants of this variety produce not one hundred, but actually hundreds of fruit. If you're looking for large volume from one or two plants to last you all season, look no further.



Supersweet 100 Tomato

Tomato, Sweet Million
60 days Ind.

Super sweet cherry tomato fruits are produced on large, vigorous plants. Terrific flavor in high yields of small sized tomatoes. Fruits are formed on clusters with size about 1". Sweet Million is less likely to crack and has an improved balanced flavor.



Sweet Million Tomato

Tomato, Watermelon Beefsteak **H**
75 days Ind.

Watermelon tomato has good-flavored fruits weighing 2 lbs. or more. Pink-skinned and very mild, with purplish-red flesh and an oblong shape. It is lightly ribbed and full of tomato flavor.



Watermelon Beefsteak Tomato

Tomato, Yellow Brandywine **H**
90 days Ind.

Fruits are large, 12-24 oz., flattened, golden-yellow, somewhat irregular. Texture is creamy with a sweet flavor. Large, softball-size fruits of 'Yellow Brandywine' have a complex, predominately sweet flavor and a lush, creamy texture. The indeterminate vines produce a moderate yield of juicy, tender-fleshed yellow fruits.



Yellow Brandywine Tomato

Tomato, Yellow Currant **H**
65 days Ind.

Tiny round tomatoes like Red Currant. It bears large amounts of fruit all season. Small fruits grow in clusters.



Yellow Currant Tomato

Tomato, Yellow Pear
70 days Ind.

Yellow Pear has vigorous vines producing high yields of 2", yellow skinned, pear-shaped fruits with few seeds. The flavor is sweet and mild. Just pop them in your mouth like candy!



Yellow Pear Tomato

WATERCRESS

Watercress
30 days

Plants needs moisture and shade; best grown in a clay pot in the shade. Watercress is a delicious, vitamin-rich plant that is a good sandwich vegetable. Mix a small amount of watercress with parsley, mayonnaise, sour cream and mustard and use for a tasty dip with fish, seafood or vegetables. The small, dark green leaves of watercress are often used as a garnish, but their slightly bitter, peppery taste is appreciated in many soups, sandwiches and salads. The contrasts of color and flavor in this salad makes it a delicious accompaniment for fish dishes.



Watercress

WATERMELON

Watermelon, Crimson Sweet
85 days

Oval fruits are dark and green striped, 10" x 12" and weigh about 20 lbs or more. The red flesh has an excellent flavor with small brown seeds. We have grown these at the Farm and they are delicious! Crimson Sweet produces round melons with light green and dark green stripes. This melon is even prettier on the inside, with exceptionally deep red flesh that's sweet and luscious. Crimson Sweet vines need room to grow, spreading up to 10 ft. long. It's our favorite of the watermelons.



Crimson Sweet Watermelon

Watermelon, Sugar Baby

70 days

Round fruits 6-8" in diameter averaging 8-10 lbs. The ripe melons have great flavor. The rind is strong and resists breakage. Do not over water the plants close to the time of harvest or the sugar content of the fruits will be reduced and they will have hollow craters inside. You can harvest the melons when they are ripe and store them for up to three weeks between 50 and 60°F.



Sugar Baby Watermelon

Watermelon, Sugar Pot H

80 days

A patio watermelon that is compact and plants tend to be rapid growing but it still keeps a space of 12-18 inches making it the ideal container plant. It produces 8-10 pound fruits that are the size of melons from much larger plants. With juicy, sweet, red flesh, Sugar Pot has the classic watermelon flavor and texture.



Sugar Pot Watermelon

ZUCCHINI

Zucchini, Gold Rush

50 days Summer

Gourmet, deep yellow-golden colored zucchini covering a delicious creamy flesh. This squash has uniform, smooth, cylindrical fruits with slight ridges. The zucchini tends to be uniformly sized, about 7 to 8 inches long. The plant is a compact, upright, open bush type that has zucchini ready for picking.



Gold Rush Zucchini

Zucchini Mix

50 days Zucchini Squash

By customer request we have put 2 each of Zucchini Gold Rush and 2 each of Zucchini Raven in a 4-pack. So now you can enjoy some of each without having to purchase a pack of each.



Pickled zucchini in our cupboard

Zucchini, Raven

48 days Summer

This early bush hybrid produces glossy, dark green fruits that should be picked young. Use in combination with Gold Rush Zucchini for color and flavor. The dark green fruits are especially shapely and uniform, too.



Raven Zucchini

SUCCULENTS

In 2013 we began offering succulents as individual plants as well as in potted containers with various varieties of succulents. As we could see they were popular and each year we increase the number of varieties that we offer. This year is no exception and we were able to display photos of most of them as well. These plants are not winter hardy in Minnesota but you can over winter them as my friend, Roberta does each winter, by keeping them in the garage that is kept at freezing or a little warmer. She has been successful with this method for many years.

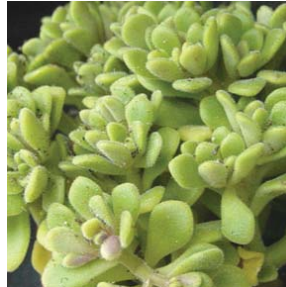


Adromischus cristatus

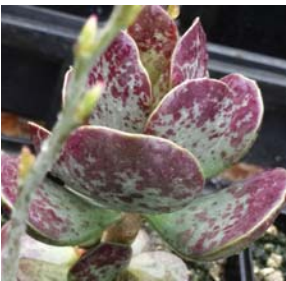


Photo courtesy San Marcos Growers

***Aeonium lindleyi* var. *viscatum* 'Irish Bouquet'**



Adromischus maculatus



***Aeonium* 'Kiwi'**















Photo courtesy San Marcos Growers

***Aeonium arboreum* 'Zwartkop'**



***Aeonium* 'Lily Pad'**



symbols key:  Grown from certified organic seed  culinary    attracts butterflies/hummingbirds  medicinal  shade  partial shade  sun  heirloom  AA Selection  fairy

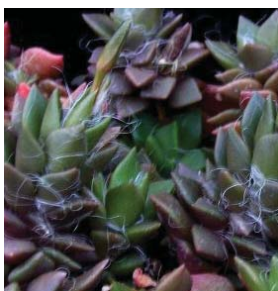
Aeonium 'Silver Edge'



Crassula undulatifolia



Anacampseros rufescens



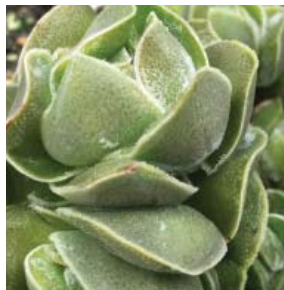
Crassula capitella 'Campfire'



Aptenia 'Crystal'



Crassula Ivory Pagoda



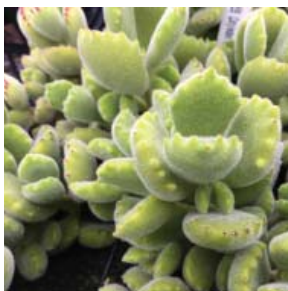
Chasmatophyllum krugerskraa



Crassula 'Morgan's Pink'



Cotyledon ladismithensis



Crassula muscosa 'Watch Chain'



Crassula perfoliata falcata



Echeveria 'Bouquet'



Crassula perforata 'Variegata'



Echeveria 'Gray Red'



Crassula tetragona



Echeveria harmsii



Cremnosedum 'Little Gem'



Echeveria runyonii



Delosperma echinatum



Euphorbia mammillaris variegata



Photo courtesy San Marcos Growers
Photo courtesy San Marcos Growers

symbols key: OG Grown from certified organic seed C culinary attracts butterflies/hummingbirds medicinal shade partial shade sun heirloom AA Selection fairy

Faucaria felina



Kalanchoe marnieriana



Gasteria minima



Kalanchoe orgyalis



Graptosedum 'Vera Higgins'



Kalanchoe tomentosa



Haworthia reinwardtii



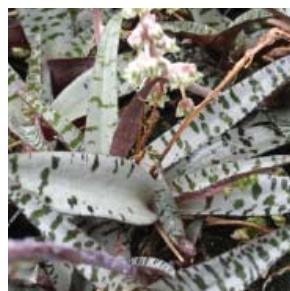
Lampranthus 'Pink Vygle'



Huernia oculata



Ledebouria socialis



Pachyria glauca 'Little Jewel'



Sedum lineare variegatum



Pachyphytum hookerii



Sedum nussbaumerianum



Sedum adolphii



Sedum rupestre 'Blue Spruce'



Sedum clavatum



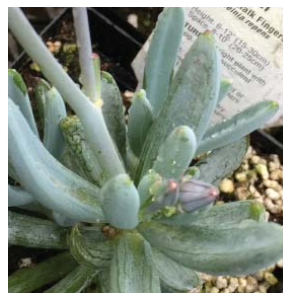
Sedum rupestre 'Lemon Ball'



Sedum hakonense



Senecio serpens 'Chalk Sticks'



symbols key: **OG** Grown from certified organic seed

C culinary

attracts    butterflies/hummingbirds

 medicinal

 shade

 partial shade

 sun

H heirloom

 AA Selection

 fairy

