

## VEGETABLE & PEPPERS LIST - 2019

### **BEANS, BLUE LAKE BUSH**

53 days. Bush habit, string-less. 6 in. pods are rich green and outstanding in tenderness and rich flavor. Ideal for canning or freezing. Disease resistant.

### **BEANS, CHINESE YARD LONG**

Heirloom. 75 days. This highly prized sweet variety produces long, slender, round stringless pods that grow 12-16" long. This strong plant thrives on heat and is easy to grow.

### **BEANS, EDAMAME SOY**

70 days. Early maturing, these delicious edamame are especially suited for shorter season gardens. Vigorous plants reach up to 30 inches with a strong, well-branched habit.

### **BEANS, ITALIAN JUMBO**

55 days. Italian Jumbo beans are often referred to as Italian-style green beans. The dark green, extra-long, flattened pods have a rich flavor and can be used interchangeably in recipes calling for green beans. Try blanching and then sautéing beans in a little olive oil & garlic. Stew beans together with shallots, garlic, fresh tomatoes and tomato puree for a quick and tasty side dish.

### **BEANS, KENTUCKY WONDER POLE**

(Old Homestead). Heirloom. 58 days. Green pole bean. 8" thick, oval beans.

### **BEANS, PENCIL ROD BLACK WAX**

58 days. Uniform yellow pods are 5-6 in. long by 3/8 in. diameter.

### **BEANS, ROYAL BURGUNDY**

55 days. This bean is absolutely gorgeous. Violet-purple outside and bright green inside. Fun for kids to grow and has great flavor. The 6" long pods turn green after cooking, providing a built in blanching indicator. Upright 24" tall plants hold their pencil-shaped pods off the ground. Performs exceptionally well under cool conditions. Rich, delicious bean flavor.

### **BEANS, TENDERGREEN**

53 days. Bush habit, stringless. 6" pods are rich green and outstanding in tenderness and rich flavor. Ideal for canning or freezing. Disease resistant.

### **BEETS, DETROIT DARK RED**

Heirloom. 55 days. Short top, globe shape. The most popular garden variety.

### **BEETS, GOLDEN GLOBE**

Heirloom. 50-60 days. This specialty beet has bright round golden roots with a rich gold interior that will not bleed like the red type. Superb sweetness. Tender green leaves with attractive yellow stems add color and flavor to a salad mix.

### **BITTER MELON, LONG**

70 days. This is a Japanese variety climbing up to 12 feet and has yellow flowers. Fruits grow to 12 in. long and have a green warty skin. Young fruit, leafy shoots and leaves are all edible. Pick the fruit early for less bitterness. The young fruit works well in soups, especially with pork and black beans. Mature fruit is parboiled then used in stir-fry.

### **BITTER MELON, SHORT**

70 days. Widely grown in tropical countries. Known as the Indian type. Harvest young fruits like cucumbers. Heavily warted 6-8 in. fruit. High tolerance to heat and adverse conditions.

### **BROCCOLI, ARCADIA**

(F-1 Hybrid). 60 days. Good cold weather/frost tolerance. Heavy, firm, dark blue-green domed 8 in. heads are finely beaded. Large plants, excellent for close spacing and high yields. Tolerant to black rot and downy mildew.

### **BROCCOLI, ROMANESCO**

Heirloom. 77 days. A preeminent Italian heirloom variety that was first documented in Italy in the 16th century. Crisp, beautiful apple-green whorled heads impart a pleasing, nutty taste. Often enjoyed raw, if lightly cooked, will retain its flavor and unique texture.

### **BROCCOLINI, ASPABROC**

(F-1 Hybrid). 50-60 days. Resembles broccoli raab with an asparagus-like stem, mild tasting. Plants produce tiny broccoli heads plus 3-5 shoots in 10 days. Continues producing heads for 4 weeks. Famous new product in grocery stores and restaurants.

### **BRUSSEL SPROUTS, JADE CROSS**

F-1 Hybrid). (All America Winner - 1959). 85 days. Is early, has excellent color and is very productive. An outstanding variety.



#### **CABBAGE, CHARMANT EARLY**

(F-1 Hybrid). 66 days. Suited for close plantings, forming solid, 3-4 lb., blue-green heads are 6-8" across. Last for weeks in the garden without splitting. Great for slaw or kraut, especially good with a bit of lemon juice and roasted pine nuts tossed with melted butter.

#### **CABBAGE, RUBY PERFECTION**

(F-1 Hybrid). 80 days. Solid 6-8 in., 2-3 lb., deep red heads are slow to burst. Heavy yielding. Very flavorful and crisp. Good field holding ability. Ideal for smaller gardens or growing at closer spacing. Tasty and reliable.

#### **CABBAGE, SAVOY KING (LATE)**

(F-1 Hybrid). (All America Winner - 1965). 85 days. Very vigorous high yielding heads weighing between 5-6 lbs. Deep green color. Heat and disease resistant.

#### **CABBAGE, STONEHEAD (EARLY)**

(F-1 Hybrid). (All America Winner - 1969). 50 days. Yellow resistant. About 6 in. very solid heads with a short core makes storage and spacing ideal. Slow to bolt.

#### **CAULIFLOWER, SNOW BALL EARLY**

Heirloom. 55 days. Large, 2 lb. pure white solid heads.

#### **CELERY, CELERIAC**

(German Root Celery). Heirloom. 100 days. A white fleshed knobby root that grows to the size of a softball. Excellent flavor, between Celery and Parsley. Used for flavoring in salads, soups, dressings, etc.

#### **CELERY, SUMMER PASCAL**

Heirloom. 105 days. Standard green pascal type celery. Very productive.

#### **COLLARDS, GEORGIA**

70 days. Non-heading, juicy blue-green wavy leaves will stand light freezing which improves the cabbage-like flavor.

#### **CORN, SWEET SURPRISE**

(F-1 Hybrid). 83 days. Ears are 8 1/2 in. long by 1 3/4 in. in diameter. 18-20 rows of kernels. Long flat leaf with good ear cover. Good for fresh market, roadside stand, home garden and home freezing.

#### **CUCUMBER, ARMENIAN WHITE**

Heirloom. 60 days. Long, pale green ribbed fruits are 18-30 inches in length, with crisp, sweet flesh. Thin skin does not require peeling.

#### **CUCUMBER, BURPLESS # 26**

(F-1 Hybrid). 60 days. Tasty Green. For those who shun cucumbers as being bitter and indigestible. Should be picked and eaten like celery when they are young; no peeling since the skin is soft and tender. Stake for best results. 9" long and 1-1/2" in diameter.

#### **CUCUMBER, BURPLESS BUSH**

(F-1 Hybrid). 55 days. Compact, bush habit. 10 in. dark green, firm fruit. Sweet, bitter free fruits for those who want a compact plant without the after taste. Disease resistant.

#### **CUCUMBER, CHINESE SUYO LONG**

63 days. Long, ribbed, dark green fruit can grow to 18". Very mild, sweet and burpless and a favorite for fresh eating. This productive heirloom comes from northern China and is very attractive.

#### **CUCUMBER, CUCAMELON**

(F-1 Hybrid). 60 days. Diminutive oval melons look like miniature watermelons and are surprisingly crunchy, with a refreshing tart taste that is great for pickles, stir fries, and fresh salads. Very attractive ornamental vines are ideal for growing on a trellis. Also known as Mexican Sour Gherkins are virtually carefree, have good disease resistance and are extremely easy to grow. Very heavy yields.

#### **CUCUMBER, ENGLISH (DIVA)**

Heirloom. 60 days. Elegantly slender, thin-skinned English cucumbers with absolutely delicious, crispy sweet flesh. Easy to digest. Self-pollinating, vigorous vines.

#### **CUCUMBER, HOMEMADE PICKLES**

55 days. Bush type. This variety was developed for the home gardener and home pickling use. A heavy producer of solid, crisp pickles. Can be harvested when 2 in. long or full maturity at 5 in. A very high yielding variety.

#### **CUCUMBER, HYBRID II**

(F-1 Hybrid). 55 days. An excellent improved variety for the home garden, market grower, shipper and greenhouse culture. Fruits are dark green with white spines, 8 in. or more long and 2-1/4 in. across. A high yielding, disease resistant variety.



### **CUCUMBER, LEMON APPLE**

Heirloom. 60 days. Vigorous and productive variety that produces fruits about the size and color of a lemon. Flesh is crispy white, sweet, and burpless. Use the tops for salads or pickling. Fruits are ripe when first starting to turn yellow but can be used green or ripe.

### **CUCUMBER, MARKETMORE**

66 days. Dark green fruits are 8 in. long and 2 1/2 inch in diameter.

### **CUCUMBER, MARTINI SLICING**

(F-1 Hybrid). 55-60 days. White to very light green exterior. Very tender skin when harvested at 5-6 in. No peeling needed. Larger fruit will need to be peeled. Bitter-free. Very crunchy. Skin does not yellow as it matures.

### **CUCUMBER, PARISIAN GHERKIN**

(F-1 Hybrid). 50 days. (All America Winner-2015). Excellent mini fruits can be picked either at the midget size or small pickle stage and processed. The numerous black spined fruits can also be enjoyed fresh in salads and slaws. Crisp, sweet flavor processes into pickles well. The semi vining plants can be planted in the garden or staked patio cucumbers. Very easy to grow disease resistant variety, well adapted to container gardens or raised beds.

### **CUCUMBER, PATIO SNACKER**

(F-1 Hybrid). 39 days. Controlled, yet vigorous, variety produces short, branching vines that make it a great fit into gardens or planters. Dark green skinned, 8 inch long by 1-1/2 inch wide fruit has good flavor, crunchy texture and non-bitter peel. Free flowering, monoecious plants are high yielding with continuous harvests. Short crop times for multiple Spring turns.

### **CUCUMBER, PICK-A-BUSHEL**

(F-1 Hybrid). 50 days. (All America Winner - 2014). A semi-bush variety that yields 10-20 white spined pickles per plant. Sweeter tasting with a nice firm texture. Best harvested when 3-6 in. long. Great option for gardeners looking to grow in patio containers.

### **CUCUMBER, PICKLING PIONEER**

(F-1 Hybrid). 48 days. A gynoecious, black spine, medium green pickling cucumber. Will produce an excellent quality of high yielding, uniform fruit. This variety is disease resistant and very popular in northern areas.

### **CUCUMBER, SLICING SALAD BUSH**

F-1 Hybrid). (All America Winner - 1988). 57 days. Very compact growing plants, great for pots, tubs and limited space gardens (including hanging baskets and patio containers). Very productive 6-7 in. straight, dark green slicing cucumbers. Multiple disease resistant. A very heavy producing variety.

### **CUCUMBER, STRAIGHT 8**

(All America Winner - 1935). Heirloom. 58 days. Early, dark green skinned, 8 in. fruits. Disease resistant.

### **CUCUMBER, SUMMERTOP**

(F-1 Hybrid). 65 days. This is a Japanese burpless variety that produces an abundance of uniform glossy, deep green fruit, 8-1/2 to 9" in length, with a diameter between 1 and 1 1/4 in. Highly resistant to both powdery mildew and downy mildew.

### **CUCUMBER, WHITE MINIATURE**

F-1 Hybrid). 50 days. A vigorous producer of small, white pickling cucumbers. Delicious for fresh eating. Thin-skinned, tender fruits are accompanied by a mild, sweet flavor with absolutely none of the bitterness typical in most white cucumbers. Black spine.

### **EGGPLANT, CLASSIC**

(F-1 Hybrid). 76 days. Elongated oval, green calyxed fruit are the size and shape well known in markets. Glossy, deep purple-black color and its erect, vigorous plant supports heavy yields of high quality fruit. Classic is the absolute standard for premium eggplant.

### **EGGPLANT, EPIC**

(F-1 Hybrid). 64 days. Plant produces good yield of 8 in. long by 4 in. wide deep purple-black teardrop shaped fruits and will climb to 36 in. Excellent to slicing, stuffing and baking. Disease resistant.

### **EGGPLANT, FAIRY TALE**

A unique eggplant variety that has pretty waves of lavender fruit with white streaking that grows in clusters of 3 to 5. This tasty fruit produces 2 weeks earlier than the average hybrid eggplant! Fairy Tale is a dwarf plant that is perfect for home gardens, and also makes an attractive ornamental plant.

### **EGGPLANT, ICHIBAN**

(F-1 Hybrid). Ichiban Improved. 59 days. A definite improvement over Ichiban with a smaller seed cavity. Shiny, medium purple fruit is shaped long (8-10 in.) and very slim (1-1/4 in.), similar to a cucumber. Adaptable for slicing, frying and baking. Heavy producer.

### **EGGPLANT, LONG PURPLE ITALIAN**

(F-1 Hybrid). Heirloom. 70-80 days. Dark purple productive Italian type, with a green calyx. Slender and cylindrical fruit is mild flavored. Plants at 22-38 inch with 8 to 10-inch x 2.5 inch diameter fruits, producing 4 or more per plant. This variety dates back to the 1850's in America. A classic Italian eggplant, best when harvested young. Wonderful for adding to stir fry or any eggplant dish.



### **EGGPLANT, MILLIONAIRE**

(F-1 Hybrid). 59 days. Ichiban Improved. A definite improvement over Ichiban with a smaller seed cavity. Shiny, medium purple fruit is shaped long (8-10 in.) and very slim (1-1/4"), similar to a cucumber. Adaptable for slicing, frying and baking. Heavy producer.

### **EGGPLANT, SNOWY WHITE**

70 days. White 6 in. fruits that are 2-1/2 in. in diameter. Elegant snow-white eggplant with medium-thick skin and delicate sweet flavor. Snowy's texture is firmer and meatier than most, holding up well in cooking and handling. Upright, sturdy plants are well adapted to many growing conditions. Another great container variety.

### **EGGPLANT, VITTORIA**

(F-1 Hybrid). An Italian type variety producing 9 x 2-1/2 in. cylindrical fruit throughout the season on 36 in. plants.

### **KALE, BLACK MAGIC**

(F-1 Hybrid). 30-60 days. Deep green, almost black color & exceptionally sweet, rich flavor set this outstanding Lacinato type apart from others. The narrow strappy leaves are deeply puckered for a gorgeous appearance. The upright plants are easy to harvest and offer improved bolt tolerance over traditional strains. Dark color is striking when displayed in mature bunches and it also adds an unexpected element to baby mesclun blends.

### **KALE, DWARF GREEN CURLED**

Popular, compact, produces attractive, dark bluish green, tightly frilled leaves of excellent quality.

### **KALE, LACINATO**

A rather primitive open kale with strap like blue green leaves, 3" wide x 10" long. Ornamental as well as edible with lots of earthy, nutty flavor. The leaves are so hearty that even when well cooked they retain a wonderful firm texture. Well suited to braising in a bit of broth, or simply blanch in boiling water, then sauté in olive oil with garlic and a chile or two. A sprinkle of salt and a squirt of lemon are nice too. Flavor is enhanced by frost. Extremely winter hardy.

### **KOHLRABI, WINNER WHITE**

55 days. Mild creamy white flesh; when cooked has a more delicate flavor than turnips. Edible bulb grows above the ground and should be eaten when young (2-2 1/2 in. across).

### **LEEK, BROAD SCOTCH**

London Flag. Heirloom. Thick, straight necks. A close relative within the Allium family, popular since ancient cultivation. A welcome addition to sauces, gravy and soups.

### **LETTUCE, BLACK SEEDED SIMPSON**

Heirloom. An old reliable lettuce that remains on of the most tender and delicately flavored. Slow to bolt and very dependable. Leaves are large, but lightly crispy and ruffled.

### **LETTUCE, BUTTERCRUNCH (BIBB)**

(All America Winner - 1963). 60 days. Bibb type. Quite compact, heavy butterhead; crisp, but juicy. Should replace regular Bibb. Very tender.

### **LETTUCE, BUTTERHEAD (LITTLE JEM)**

Heirloom. 50 days. (Bibb type). Small lettuce often described as a combination of Butter and Romaine. Crisp like Romaine and sweet like butter, but the texture and flavor are still its own. No more than 8" tall and one of the earliest to mature. A nutty flavor, walnut in particular and a sweetness that is more reserved. Works well in mixed salads and sandwiches. A classic use is to cut in half lengthwise and serve each half, dressed as a salad. Separated leaves can be used for dipping, the ruffled texture will pick up any dip or dressing

### **LETTUCE, DUET DA TAGLIO MIXTURE**

50 days. Leaf Type. Two for the cutting! This duo mixture of Salad Bowl (Green) and Salad Bowl (Red) will brighten up all your summer salads. A crisp and tender variety where the leaves can be picked a few at a time whenever they are required. The combination of green and red makes an attractive and useful edging to the vegetable plot or even the flower garden.

### **LETTUCE, ENDIVE, BIANCA SALAD**

Heirloom. 40 days. The baby leaves are finely cut and fringed. Leaves are light green with a pink accent. Good growth habit under adverse weather conditions, easy blanching. Zones: 4-7

### **LETTUCE, ENDIVE, FULL HEART**

90 days. Large thick dark green leaves, compact head, easy blanching. Zones: 4-7

### **LETTUCE, GOURMET BIBB**

57 days. Crisp, clean, and easy to grow lettuce. Has light green leaves and often self blanch in the center. This Bibb does well in the heat, yet still grows quickly in our cool weather.



### **LETTUCE, GOURMET HEAD (ESCAROLE)**

50 days. Heavily ruffled, tightly packed leaves for a dense, heavy head. Milder flavor than endive with large, lettuce-like leaves. Plant at high density or cover centers for well-blanched hearts.

### **LETTUCE, MESCLUN MIXTURE**

(Bon Vivant Blend). 25 days. Contains only Lettuce varieties: Oak Leaf, Paris Island, Prizehead, Red Sails, Salad Bowl, and Simpson Elite. Mesclun is a French term for a mixture of tender, young red and green lettuce leaf varieties. Shake each package before sowing, to provide a balanced blend, begin harvesting in 3 weeks by trimming off the tops of the young plants.

### **LETTUCE, PARIS ISLAND COS**

Heirloom. 70 days. Romaine type. Tall, compact, dark-green plant. Slightly curly leaves with creamy-white hearts. Good bolt resistance, crisp, sweet flavor and high disease resistance.

### **LETTUCE, RED SAILS**

(All America Winner - 1985). 45 days. Leaf type. Loose-leaf type with an open head forming a full center. Crinkled leaves are a bronze-red color containing nutritional vitamins A and D.

### **LETTUCE, ROMAINE**

4-5 in. - 65 days. Romaine type. Miniature romaine type with crisp texture and dark, shiny green leaves. Holds against early bolting.

### **LETTUCE, RED ROMAINE ROUGE DE HIVER**

Heirloom. 55-65 days. Romaine type. Extremely beautiful European heirloom, large flat broad leaves are sweet with a buttery texture. Commonly used as a baby leaf variety, but also makes a stunning full size head. Color varies from green to bronze to deep red. Quick growing, very heat resistant (if kept watered) and will also grow well into the cooler months. Disease resistant.

### **LETTUCE, SALAD BOWL RED**

50 days. Leaf type. Large upright, long deep lobed bronze leaves with bronze-red inner blanched leaves. Good keeper and decorative. Slow to bolt for long harvest.

### **MELON, CANTALOUPE**

(F-1 Hybrid). 82 days. The heavily netted fruits are distinctly ribbed, round to slightly oval, averaging 7 in. long, 6 in. across and weigh 4 to 4 1/2 lbs. Flesh is deep orange, thick, firm, juicy and one of the most delicious flavor. Vines are vigorous growing and produce good early yields of large fruited melons.

### **MELON, HONEY DEW**

90 days. Very sweet green flesh. Fruits are 8 in. long and 6 in. across with smooth ivory skin.

### **WATERMELON, SUGAR BABY**

80 days. A small, very early melon that is sweet and red fleshed, thin rind, fine for home gardens. Fruit averages 8-12 lbs.

### **WATERMELON, SWEET FAVORITE**

(F-1 Hybrid). (All America Winner - 1978). Early, highly productive variety. Fruits are oblong, light green with dark green stripes and weigh about 20 lbs. each. The interior is a deep red with very small seeds and a sweet delicious flavor. Disease resistant to anthracnose and fusarium wilt

### **MUSTARD GIANT RED**

70-80 days. An attractive, flavorful and oversized mustard. Leaves are maroon in color with light green midribs and narrow stems. Slow to bolt and extremely winter hardy. Widely used as a fall ornamental variety.

### **MUSTARD GREENS (GREEN WAVE)**

(All America Winner - 1957). Heirloom. 42 days. Longest standing, dark green curled mustard.

### **OKRA, ANNIE OAKLEY**

42 days. A high yielding, spineless hybrid. Compact plant that allows high-density planting. Pods are long and slender with a high degree of uniformity. Early maturing variety when compared to open pollinated varieties.

### **ONION, EVERGREEN LONG WHITE BUNCHING**

Heirloom. 100 days. Long, silvery white stalks. Does not form bulbs under moist conditions.

### **ONION, RED BURGUNDY**

95 days. Red Hamburger. Smooth, glossy skin, purplish-red in color. Flesh is white with pink shading near the skin. Good keeper.

### **ONION, VIDALIA**

80 days. Very sweet with light yellow flesh and oblate in shape. High yielding variety with consistently uniform production.

### **ONION, WHITE SWEET SPANISH**

110 days. White skin, 5 in. across globe shaped. Quite mild, sweet white flesh. Good keeper. Bunching type.



### **PAK CHOY**

Pak Choy is a striking Chinese vegetable that has bright white veins running through the green leaves and down into the upright stalk. The mild, peppery taste and crunchy texture of the stalk is often used in stir-fries.

### **BOK CHOY GREEN STALK BABY**

F1. 30 days. One of the most popular oriental greens. Known for its tender texture and a delicate and sweet flavor. Great for container gardens too! Use them in stir fries, soups and more.

### **DWARF CHOY SUM**

30 days. Similar to Pak Choy, the popular Asian vegetable Choy Sum has similarly tasty and more tender leaves. Stems, leaves and flower buds are edible and used in stir fries as well other cooked dishes.

### **PARSLEY HAMBURG ROOT**

90 days. Root 8-10 in. long, parsnip-like, used for flavoring. Leaves plain, deeply cut, hollow stem.

### **PEANUT**

100-120 days. Spanish peanuts are cholesterol free, high in protein, contain essential vitamins and minerals, and are often referred to as nutrition in a nutshell. They are the sweetest peanuts with a full, rich taste, often used in candies and peanut oil. Peanuts have clover-like foliage with small, yellow, pea-like flowers; they produce around 30-60 peanut shells per plant.

### **PEAS, OREGON SUGAR POD II**

Very productive Snow Pea with 3-4 in. long, 1/2 in. wide edible pods that are sweet and crispy. The shorter vines can be grown without support.

### **PEAS, SUGAR SNAP**

(All America Winner - 1979). 70 days. The entire pod can be eaten when fully mature. The pod flesh is thick and tender and filled with very sweet, delicious peas.

### **PEPPER, ANAHEIM CHILI (MEDIUM HOT)**

77 days. Very pungent chili type. Long, tapered dark green fruits 7 in. long by 1 1/2 in. wide turning red when ripe. Popular in Chili-relienos. 3,000 Scovilles

### **PEPPER, BETTER BELL (SWEET)**

(F-1 Hybrid). 65 days. Very blocky, thick walled 4 1/2 in. x 3 1/2 in. four-lobed green fruits turning red when ripe. Heavy producer, disease resistant.

### **PEPPER, BIG BERTHA (SWEET)**

(F-1 Hybrid). 70 days. The largest pepper on the market. Fruits are deep green with thick flesh. It is not unusual for fruits to reach 8 to 10 in. long and 4 in. across. Great for salads and stuffing.

### **PEPPER, CALIFORNIA WONDER (SWEET)**

Large four inch peppers are great for stuffing! The fruit turns from green to rich red when mature with a super sweet flavor when fully ripe.

### **PEPPER, CARIBBEAN RED (HOT)**

100 days. VERY HOT, about twice the heat of Habanero. Fruits are 1 1/2 x 1 in. and mature to a bright red. Excellent in salsas, chutneys, marinades and sauces. 450,000 Scovilles.

### **PEPPER, CAROLINA REAPER (EXTREMELY HOT)**

90 days. THE World's Hottest Pepper. This is better described as the demon pepper child that was invented by man. There is nothing normal about this pepper. It was bred for heat and that it is. Oddly enough this pepper has excellent flavor as well. Normally superhots have chemical undertones as if you can actually taste the capsaicin. The Carolina Reaper has a sweet and fruity flavor that is right before the heat kicks in. 2,200,000 Scovilles

### **PEPPER, CAYENNE - LONG SLIM RED (MEDIUM HOT)**

Heirloom. 70 days. For pickles, canning or drying. Long skin, 6 x 1/2 in. green fruits turning red when mature. 5,000 Scovilles.

### **PEPPER, CHOCOLATE BELL (SWEET)**

70 days. Dark green skin ripens to a dark brown. Sweet, non-pungent fruits are 4 in. x 3 1/2 in. across. An interesting novelty to add color to your salads and cooking. Disease resistant.

### **PEPPER, CORNO DI TORRO (SWEET) \*\*\* New for 2016**

Heirloom. 75 days. Italian heirloom translates as "horn of the bull", a tribute to the peppers' full, tapered shape. Ripening to a bright red, the fruits-8-10" long & 2 1/2-3" wide at the top-have a sweet, crisp, full-bodied flavor. A tasty favorite eaten raw, fried, stuffed or grilled.

**PEPPER, CUBANELLE (SWEET)**

Heirloom. 68 days. Larger, smoother frying type. Improvement over Italianelle. Fruit 6 in. x 2 in. and is tapered, pointed and somewhat roughened with a bright yellow-green color and a delicious pungent flavor.

**PEPPER, GARDEN SALSA (MILD)**

73 days. Beautifully shaped fruits are 8 in. long by 1 inch in diameter. Skin is smooth with medium thick walls and tapers to a point. Green fruit will turn red at full maturity. Ideal for making homemade salsa, not quite as hot as Jalapeno with a pungency rating of medium. 2,500-4,000 Scovilles.

**PEPPER, GHOST - JOLOKIA (EXTREMELY HOT)**

95 days. One of the hottest varieties available. Green peppers ripening to a red, yellow orange and chocolate color are 2 to 3-inches long and 1-inch wide. This variety should not be taken lightly as the fruits are astonishing in their scoville and heat rating. They should not be eaten by themselves and care should be used when handling. This variety is associated with many common names including Bhut Jolokia, Naga Jolokia, Ghost Chili. 950,000+ Scovilles

**PEPPER, GIANT MARCONI (SWEET)**

(F-1 Hybrid). (All America Winner - 2001). 72 days. Bred in Italy, an early, heavy yielding variety that produces 6-8 in. green fruits that mature to a bright red. About 3 in. wide at the top, 3 lobed. A thin skinned variety that can be used in salads, roasted on the grill, or pan fried with tomatoes and egg plant. A heavy yielding hybrid of the Melrose type with all American honors. Disease resistant.

**PEPPER, GOLDEN BELL (SWEET)**

(F-1 Hybrid). 67 days. Early, 4 lobed 4 in. x 3 in. blocky fruits ripen from lime-green to a bright golden yellow. Disease resistant.

**PEPPER, GYPSY (SWEET)**

(F-1 Hybrid). (All America Winner - 1981). 60 days. Very early, heavy producer. Fruits 5 x 3 in. long and are mostly 3-lobed with a pendant wedge shape. In the early stages, fruits are a yellowish-green color turning to orange-red when ripe. Compact growing variety that is disease and virus resistant. This variety is the leader in early, high yields. On an average, each plant will produce 35-38 fruits.

**PEPPER, HABANERO (HOT)**

100 days. A high yielding variety of 2 in. long by 1 1/2 wide wrinkled fruits. Fruits are extremely hot and turn from green to shiny red when mature. 350,000-575,000 Scovilles.

**PEPPER, HUNGARIAN YELLOW WAX (MEDIUM HOT)**

(Hungarian Hot Banana). Heirloom. Tapering 6 in. x 1 1/2 in. long fruit is yellow, turning red when mature. 4,000 Scovilles.

**PEPPER, JALAPENO (MEDIUM HOT)**

72 days. Dark green tapered fruit 3 x 1 in., turning red. Good for picking or fresh market. 3,500 Scovilles.

**PEPPER, LILAC BELL (SWEET)**

70 days Unique, lavender color. This fruit matures from ivory to lavender to red. Medium-sized, vigorous plant with 3 1/2" to 4 1/2" fruit. Ideal for use in the home vegetable garden or large containers. Perfect salads, sandwiches savor snacks or cooked in a stir fry.

**PEPPER, MELROSE (FRIARELLO) (SWEET)**

Melrose-type pepper. Ideally suited as a frying pepper with long fruits and thin skin.

**PEPPER, MUCHO NACHO (MEDIUM HOT)**

(F-1 Hybrid). 68 days. A larger version of Jalapeno that develops to 4 in. long. Fatter, thicker, and hotter than the standard Jalapeno. Dark green, turning to red when ripe. Disease resistant. The red fruits are often smoked over mesquite wood. 4,000-8,000 Scovilles.

**PEPPER, ORANGE (SWEET)**

70 days Crisp, sweet bell pepper that starts green, turning orange when mature. Thick, meaty walls make it ideal for slicing or adding color to a salad. Each short bushy plant may yield up to 12 4-lobed, 3"x3" colorful peppers.

**PEPPER, PEPPERONCINI (SWEET)**

65 days. For picking, canning, or salads. Tapered green fruit is 4 in. long and 3/4 in. wide. Very useful in the early stages, but will turn bright red when mature.

**PEPPER, PEQUIN (HOT)**

100 days. A tiny chile at only 1 in. long, but don't let that fool you they pack a punch! Fruits change from green to orange to red. Very closely related to the wild Tepin Chile. Used in Mexico to create spicy dishes. 50,000 Scovilles.

**PEPPER, PIMENTO PERFECTION (SWEET)**

Heirloom. 73 days. Standard sweet variety for home and market. Heart-shaped, smooth fruit 3 1/2 x 2 1/2 in. High yielding plant produces heavy-walled, heart-shaped fruit that starts green and matures to red. Mild & sweet ideal for salads, garnishes and canning.



### **PEPPER, POBLANO (MILD)**

75 days. Slightly hot, with a sweet flavor. Dark green 6 in. x 3 in. fruits mature to a chocolate-green color. Thick walled fruits are ideal for fresh use, stuffing, roasted and used in rellenos or dried as an ancho. 3,000 Scovilles

### **PEPPER, PURPLE BEAUTY BELL (SWEET)**

70 days. A truly PURPLE pepper. The 4 in. x 3 1/2 in. blocky fruits have thick flesh and is highly productive. An interesting novelty to add color to your salads and cooking.

### **PEPPER, RED BELL (SWEET)**

70-72 days. An early-main season bell with excellent red quality that works well for fresh market or processing, The smooth, blocky, thick-walled fruits are medium large and mature from green to red. Resistant to Tobamo Po.

### **PEPPER, SCOTCH BONNET ORANGE (HOT)**

75-100 days. Flaming-hot orange variety extremely hotter than habanero! Great for adding heat to salsas, sauces, chili and any Mexican or Caribbean dish. Pickle it if you dare, but not for the faint of heart. Rounded 2 in. fruit ripens from green to orange. 200,000-350,000 Scovilles

### **PEPPER, SERRANO CHILI (HOT)**

(Red Chili Hot). Heirloom. 75 days. Very pungent fruit, 2 1/4 in. long and 1/2 in. in diameter. Slim, club shaped green peppers with medium thin walls maturing to a bright red color on 30 in. tall plants. 30,000 Scovilles.

### **PEPPER, SHISHITO (MILD) \*\*\* New for 2019**

65-75 days. This Japanese favorite is and sweet with an occasional spicy kick. 2"-4" slender peppers have a citrusy, slightly smoky flavor enhanced by grilling or sautéing. 50 - 200 Scovilles.

### **PEPPER, SPORT (HOT)**

Pickled, this is the pepper that completes a Chicago style hot dog. The slender, 1 1/2 to 2" long by 1/2" wide peppers resemble a Tabasco pepper but are slightly larger. 25,000 Scovilles

### **PEPPER, SUPER CHILI (HOT)**

(F-1 Hybrid). (All America Winner - 1988). 75 days. A hybrid producing 2 1/2 in. x 1 1/2 in. cone shaped, elongated green fruit, turning red at full maturity. Semi-compact habit, well branched, heavy producer of very hot fruits. One of the most pungent chili peppers. Grows in upright clusters, turns orange, then ripens to red. Often used in Thai and Asian dishes. 80,000 Scovilles.

### **PEPPER, SWEET BANANA (SWEET)**

(F-1 Hybrid). 65-70 days. A version of a Sweet Banana type. Very early, fruit are typically 9-10" long and 2" wide. Yellow to bright red.

### **PEPPER, TABASCO (HOT)**

76 days. High yielding, very hot and pungent flavored 2" long peppers that develop from yellow-green to red when fully mature. A tall plant; fruits grow almost erect from branches. 50,000 Scovilles.

### **PEPPER, THAI (HOT)**

70 days. Very hot variety. Small, slim dark green peppers that are about 1 in. long. When mature, they will ripen to a bright red and are very hot. Both colors appear on the plant at the same time, making this variety ornamental as well as edible. Thin-fleshed peppers are ideal in Asian dishes. A heavy producer of fruits. 35,000 Scovilles.

### **PEPPER, TRINADAD SCORPION (EXTREMELY HOT)**

90 days. Second hottest chili on the planet! Wrinkled, lantern-shaped fruits ripen to a searing red-orange. 1.2 million Scovilles.

### **PEPPER, YELLOW BELL (SWEET)**

(F-1 Hybrid). 70 days. An early maturing bell pepper variety that has a sweet flavor which will reach its sweetest at the full yellow color. Produces 3-4 in. long fruits about 3 inch wide with 2-3 lobes. Disease resistant.

### **PUMPKIN, JACK O LANTERN**

75-115 days. All around great pumpkin for carving. Oblong fruits weigh 10-18 lbs. Smooth medium-orange skin with shallow ribs. Sweet fine grained pale orange flesh makes this also good for cooking.

### **PUMPKIN, SMALL SUGAR PIE**

Heirloom. 100 days. Rich orange flesh. Rounded, slightly ribbed, about 7 in. in diameter.

### **SPINACH**

46 Days. Produces very large and flavorful dark green leaves. An enormous yielder. Delicious raw or cooked. Good fresh, canned and frozen. Slow to bolt variety.

### **SQUASH, ACORN - TABLE ACE**

(F-1 Hybrid). 70 days. Winter squash. An improved acorn type with semi-bush habit. Fruits are 4-6 in., dark green, flesh is bright orange, thick and textured.



### **SQUASH, BUTTERNUT**

(F-1 Hybrid). (All America Winner - 1979). 85 days. Winter Squash. A smooth fruited winter variety with semi-bush habit and moderate vine spreading. Very productive, heavy yielding, with excellent flavor.

### **SQUASH, CUCUZZI**

(Italian Zucchini). Heirloom. 100 days. Trailing (or vine) habit producing fruits 5 inches in diameter and 40-48 inches long when fully mature. Fruits have a light grey-green skin with white flesh. Popular Italian squash, a favorite in soups, stews and Italian cooking.

### **SQUASH, OPO**

(F-1 Hybrid). also known as Lauki or Bottle Melon--is very popular for its mild, clean flavor: like summer squash with a hint of cucumber. This tender squash doesn't need to be peeled and is great for stuffing, chana dal and curries, and for light, healing soups.

### **SQUASH, PATTY PAN SUMMER**

(F-1 Hybrid). Green tinted, saucer-shaped fruits are meaty and have a delicious, buttery flavor. High yields on compact plants are all a part of this summer squash.

### **SQUASH, PETER PAN**

(F-1 Hybrid). (All America Winner - 1982). 50 days. A very early, heavy producing bush scallop squash with a pale green tint to the fruit. Flesh is very tender

### **SQUASH, SCALLOP YELLOW BUSH**

(F-1 Hybrid). 50 days — Bush-type plants that produce nice yields of scallop-shaped fruits with bright yellow skin.

### **SQUASH, SPAGHETTI**

(F-1 Hybrid) 8-10 inch oblong fruit turns yellow when ripe. The spaghetti-like strands of flesh can be scooped out or boiled right in the shell. Holds up well for several months in storage.

### **SQUASH – SPINELESS BEAUTY**

(F-1 Hybrid). 48 days. Spineless Beauty offers excellent yields of uniform, medium green fruit on open plants. Zucchini squash ripens during the hot summer months and, thin-skinned, is best eaten fresh. Pick when the fruits are still small (4 to 8 inches long).

### **SQUASH, YELLOW CROOKNECK**

(F-1 Hybrid). 43 days. Glossy, butter-yellow 5-6 in. fully crookneck fruits with upright, open bush habit.

### **SQUASH, ZUCCHINI ARISTOCRAT**

(F-1 Hybrid). 50 days. (All America Winner - 1973). Baby Zucchini. Dark green, smooth skin, 7 in. High yielder.

### **SQUASH, ZUCCHINI GREEN GRILLER**

(F-1 Hybrid). 38 days. Perfect grilling summer squash. Simple to grow and matures quickly. 1lb fruits. Open Bush habit.

### **QUASH, ZUCCHINI ONE BALL**

50 days. This winner will keep you stocked with its flawless, golden spheres by the bushel. Ripening earlier than most other summer squash, the pool ball sized fruit just keep rolling for a continuous, heavy harvest.

### **SQUASH, ZUCCHINI SPINELESS BEAUTY**

(F-1 Hybrid). 48 days. Spineless Beauty offers excellent yields of uniform, medium green fruit on open plants. Zucchini squash ripens during the hot summer months and, thin-skinned, is best eaten fresh. Pick when the fruits are still small (4 to 8 inches long).

### **STRAWBERRY. EVERBEARING**

Everbearing strawberry plants produce fruit throughout an entire growing season. Beginning in spring, with intermittent crops throughout summer and early fall, everbearers are a delicious source of fresh fruit in the home garden.

### **STRAWBERRY, JUNE BEARING**

June bearing strawberries produce one large crop of fruit each growing season, typically in June. The strawberry plants also produce runners that root freely, giving gardeners the option of a nice ground cover. This variety has a harvest period of about 10 days.

### **SWISS CHARD, BRIGHT LIGHTS**

(All America Winner - 1998). Maturity is 28 days for baby salad leaves or 55 days for mature bunching sized leaves. An attractive multicolored swiss chard with various colored stems including gold, pink, red, and white. Outstanding in a salad.

### **SWISS CHARD, LUCULLUS (GREEN)**

20 in. - Heirloom. 50-65 days. Most popular type; yellowish-green leaves, heavily crumpled. Wide with broad white ribs.

*Please keep in mind that the varieties Pesche's carries can change throughout the growing season—and this list may not be reflective of current stock. Sorry, no rain checks.*