

FRUITS & VEGETABLES-1

The following is a list of the fruits and vegetables we carry as starter plants or bulbs. Many common vegetables are best started from seed planted directly in the garden. Many of these seeds can be found on our seed racks with very good directions on the packets as to when and how to plant.

Vegetables best grown from seed include: Beans, Beets, Carrots, Corn, Lettuce, Peas, Radishes and Spinach.

NOTE: The following list of plants offered this spring season was compiled using plants already in stock, listed on acknowledgments or from orders placed but not yet received. We make every effort to keep this list current and accurate before posting it online about April 15 of the current year. Before making the trip to Klein's, it's a good idea to give us a call to make sure that we actually have the sought after item in stock. Sometimes we don't receive ordered items or sometimes items are substituted by our vendors at their discretion. Other times we experience a crop failure for whatever reason. And oftentimes we simply run out of product as the season progresses. **Telephone: 608/244-5661** (or toll-free 888/244-5661)

ARUGULA (ROQUETTE): Easy to grow with an unmistakable peppery taste. Long, dark green, broad, arrow-shaped leaves form a loose, open bunch. Grows to 12-18" tall before bolting. Frost hardy, it can be grown from early spring through late fall. Use fresh in salads or in stir-fries and in pasta sauces. All parts; leaves, seeds, flowers and oil are edible. Flavor is horseradish-like. Grow in rich, well-drained soil in full to part-sun. (3 1/2" pot)

ASIAN MELON: Melons require a light soil in full sun locations, free from any shade. Keep the soil moist, especially in the early stages of growth and during pollination when the fruits are setting. After this do not water until the soil is very dry and the plants are looking somewhat stressed. Do not plant into the garden until the soil has thoroughly warmed--usually late May. Give plenty of room, planting in hills up to 6' apart. Melons are ripe when thumb pressure at the base of the stem causes the melon to separate from the vine.

Tigger--90 days. An amazing looking melon! The fruit is vibrant yellow with brilliant fire-red, zigzag stripes. A very fragrant melon with a rich, sweet, intoxicating aroma. The white flesh gets sweeter in drier climates. Mild tasting. Small in size, the fruits weigh up to 1 lb. The vigorous plants yield heavily. an Armenian heirloom. (3" coir pot)

ASPARAGUS: Perennial. Plant in early to mid-spring. Likes a sunny or only partially

shaded spot richly fertilized with compost or aged manure. Set the crowns 12-16" apart in a trench 6-8" below ground level. Lay out the roots flat and cover with 1-2" of soil. As the spears grow, gradually fill the trench with soil. Keep free of weeds and irrigate well. A marsh hay mulch may be applied mid-summer. The leaves feed the roots and must not be cut back until they die naturally in the fall. Apply additional manure or compost each fall and spring.

FRUITS & VEGETABLES-2

Full harvest will begin in the second season in mid-spring and thereafter for many years. Harvest by bending the spear until it snaps.

Jersey King/Knight--A very disease resistant and vigorous variety. This is an all male hybrid. Spears are extra-large and quite uniform. Can be harvested sooner after planting than open-pollinated types. (Sold 8 roots/pkg.)

Mary Washington--An heirloom from around 1900. The most popular standard variety. Produces an excellent yield of uniform, medium-green spears. Early, vigorous and resistant to rust. Great for freezing. (Sold 8 roots/pkg. and in 4 1/2" black pots)

Purple Passion--Unique color with a sweet, nutty flavor with excellent rust and rot resistance. Sweeter and more tender than the green varieties. The spears turn green when cooked. Delicious raw. (Gallon pots)

BEANS: All types sold as seed.

BEETS: Sold as seed.

BITTER MELON (*Mormodica charantia*), BALSAM PEAR: Fruit of an annual vegetable originating in tropical India that grows in the same conditions and has the same requirements as cucumbers. They have been consumed for centuries in Asia. While quite popular in China, India, Indonesia and Southeast Asia, it is a newcomer to Western markets. The fruit is 3-10" long and is shaped like a cucumber, with an edible pale green skin that is wrinkled and warty. The thick flesh is rather dry and contains numerous whitish seeds; its quinine content gives it a bitter taste, although it is less bitter while still green. The ripeness is indicated by color, which becomes yellow then orange at maturity. Too bitter to be eaten raw, it is usually peeled, seeds removed and cut into chunks, then steamed, boiled or marinated. For the American palate it is best blanched a few minutes to remove some of the bitterness or to 'sweat' it 30 minutes with salt then rinsed. Countless recipes are available on-line. (3" coir pot)

BLACKBERRIES: A usually prickly shrub, closely related to raspberries. Woodland brambles are of the same species. Fruits usually start out bright red, but turn nearly black as they ripen. Fruits are produced on new canes. Native to Europe and the Mediterranean. Culture is very similar to that of raspberries. Fruits are eaten raw, in desserts, in jams and preserves, syrups and in liqueurs. More popular in Europe than in America.

Chester Thornless--An extremely hardy, semi-erect variety. Medium to large berries are deep black, round and very sweet. High quality and high yielding. Fruits will not soften or lose their color in hot weather. Self-fertile. Late ripening and excellent for making blackberry wine. Canes grow to 4' tall. (1 root/pkg.)

FRUITS & VEGETABLES-3

Darrow--The most reliable producer of large crops of top quality fruit. Berries measure 1" long, are attractive, firm, juicy and have a honey sweet, true blackberry flavor. Excellent for all purposes. Plants are hardy, rust resistant and produce well at an early age. Canes are sturdy and upright. Self-fruitful. Fruits ripen in July and produce for weeks. (Gallon pot)

Ebony King--The hardiest of all blackberries available to us. Reliably Zone 4 hardy (most blackberries are Zone 5 hardy at best). This is a mid-season, thorned selection. (1 root/pkg.)

BLUEBERRIES: Blueberries like moist and acidic soil in full sun with a soil pH of 4.8. It's best to test the soil and have it amended as needed before planting blueberries because they won't thrive or even survive if grown in the wrong soil type. Use a water soluble acid fertilizer like Miracid for quickest results. Plants should be spaced 4-5' apart and planted at the same depth they're planted in upon purchase. Do not allow to flower during the first season and do not allow berries to form. Doing so puts the plants energy into root development. Do not prune during the first several years of growth. Do not begin harvesting until the third season. For best cross-pollination it's best to plant two varieties. Blueberries are reliably Zone 4 hardy.

Bluecrop--A highbush blueberry. Big clusters of big berries on very hardy bushes. All-purpose, all delicious. Ripens mid-season and is a good pollinator with Jersey. (1 plant/pkg. and gallon pots)

Duke--A highbush blueberry. A very hardy late summer variety. (1 plant/pkg.)

Jersey--A highbush blueberry. Big yields of large, light-blue berries in late June. Crack resistant berries on 6-7' tall bushes. Pollinate with Bluecrop for larger berries. (1 plant/pkg.)

Northcountry--A very productive blueberry introduced in 1988. Highly recommended for home gardens. Fruit is 1/2" in diameter and a lovely sky blue. Flavor is sweet and mild. Mature plants are 18-24" high. Partially self-fruitful. (Gallon pot)

Northland--Hybridized to adapt to northern Michigan so super-hardy! Fruit size is small and dark blue and has a wild berry flavor. Its limber branches will not break under heavy snow load. Makes a great ornamental. (Gallon pot)

Northsky--A very short blueberry at only 12-18" tall. Plants spread to 24-30". The fruit is medium-sized and sky blue. An abundant producer, one bush can produce up to 3 lbs. of delicious fruit. The foliage turns bright red in autumn. (Gallon pot)

BROCCOLI: Broccoli is closely related to cabbage, kale and cauliflower (cole crops)

FRUITS & VEGETABLES-4

and like these other members of the Brassica genus, requires a fertile soil with good moisture-holding capacity. Broccoli generally does not do well in hot weather. Best success is with an early spring or fall crop. Before flower buds open, cut center head. Side shoots, or spears, will form soon thereafter. Harvest these shoots often to encourage continued production. Plant in full sun. Crop rotation is essential.

Premium Crop--58-65 days. AAS Winner. Very early with large, 8" heads that are firm with small beads. Vigorous grower and very uniform. Great for freezing. Excellent fresh or cooked. (4-pack)

BRUSSELS SPROUTS: Require a rich, well-drained and fertile soil. Heavy feeders that thrive in cool weather. Brussels sprouts need lots of moisture so a summer mulch of marsh hay is very beneficial. Will tolerate light shade. Transplant to 18-24" apart. Space rows 2-3' apart. To encourage development of the upper sprouts, pinch out the growing tip of the plant in late summer. Harvest sprouts from the bottom of the stalk as needed when they are about 1-1 1/2" in diameter. Sprouts will continue to bear and even be much improved in flavor after light frosts. Crop rotation is essential.

Bubbles--90 days. An extremely disease resistant, easy-to-grow variety. Widely adaptable. Sprouts are deep green and round and very evenly spaced on 2' stalks. Tolerant of heat and drought. (4 pack)

Jade--90-100 days. AAS Winner. A popular early maturing variety. Deep green sprouts are spaced closely on medium-sized plants. High yield of firm oval-shaped, medium-sized sprouts. Holds well in adverse weather. (4-pack)

CABBAGE: Cabbages are heavy feeders. It matures faster and tastes better if grown

in fertile soil. Needs ample moisture, particularly during hot spells. Space 15-18" apart in rows at least 2' apart. Crop rotation is essential. Splitting of the heads is often a problem during the summer. To curb this, give the mature cabbage plant a turn in the ground, thus breaking off some of the feeder roots and slowing growth. Heads are ready to harvest when firm. Over maturity will also cause the heads to split. For Chinese Cabbage see 'Chinese Cabbage.

Golden Acre--65 days. A summer cabbage with crisp, round heads. Average is 3-4 lbs./head and 5 1/2-6" in diameter. (4-pack)

Late Flat Dutch--100 days. A dependable variety with very large 10-12 lb. flat heads. One of the largest cabbages available. One of the best for making sauerkraut. (4-pack)

Ruby Perfection--85 days. AAS Winner. Deep red, round heads weigh 3 1/2 lbs. Strong heat and cold resistance. (4-pack)

FRUITS & VEGETABLES-5

Savoy Express--55 days. A previous AAS Winner. This early-maturing cabbage is sweet and tender. The compact size makes it ideal for small gardens. Heads weigh just over 1 lb. (4-pack)

CANTALOUPE, MUSKMELON: Melons require a light soil in full sun locations, free from any shade. Keep the soil moist, especially in the early stages of growth and during pollination when the fruits are setting. After this do not water until the soil is very dry and the plants are looking somewhat stressed. Do not plant into the garden until the soil has thoroughly warmed--usually late May. Give plenty of room, planting in hills up to 6' apart. Melons are ripe when thumb pressure at the base of the stem causes the melon to separate from the vine.

Ball 1776/2076--83 days. An excellent tasting muskmelon with very sweet 5 lb. fruit. Powdery mildew resistant. (3" coir pot)

CARDOON: Replaces celery in Italian and Mediterranean cuisines. Cardoon is a relative of the artichoke. But instead of eating the flower, one eats the center leaf stems. Chop and cook exactly as you'd use celery in soups and stews. Though they can be eaten raw, they are far more flavorful cooked. In the garden, stems can be blanched if desired. Plants enjoy full sun and lots of water. The large gray-green leaves are also a lovely garden ornamental, though they will not flower the first year in the garden. Blooms are large and thistle-like.

Porto Spineless--60 days. A lovely new 3-4' variety with silver-gray deeply serrated leaves. Hardy to Zone 6. (5" fiber pot in annuals area)

CARROTS: Sold as seed.

CAULIFLOWER: In general, cauliflower is grown like cabbage, like all cole crops. High fertility and an abundant supply of moisture throughout the season are most important. Plant 18" apart with 24-36" between rows. When small white heads become visible through the leaves, it's time for "blanching" by gathering the outer leaves over the head in tying them together with twine to preserve the white curd color. Although this practice is culturally not necessary, it helps prevent yellowing of the curd due to exposure to the sun. Cauliflower tends not to head well during very hot weather. Cauliflower is ready for harvest when heads are firm and still tightly clustered and adequately sized.

Self Blanche--65 days. 3 1/2-4 lb. pure white heads. Well-shaped heads with a fine texture. (4-pack)

CELERIAC (German or Root Celery): 100 days. Large, white, round root harvested late summer through fall at a 3-5" diameter. The crisp flesh is packed with pure celery flavor. Fall harvested roots store as easily as carrots to add to vegetable juice, soups and stews, and shredded like carrots for salads

FRUITS & VEGETABLES-6

through fall and winter. Plant in full sun. Soil temps must be above 65 degrees F. Grow much the same as celery. (4-pack)

CELERY: Must be kept fertilized and well-watered throughout the season. Do not let the soil dry out. Plant 6-8" apart in rows 24-36" apart. Young plants must not be exposed temperatures below 55 degrees. Unlike most plants, the cool temperatures actually cause the plants to bolt and go to seed.

Golden Self-Blanching--110 days. Compact, early maturing with thick stems which blanch to a golden yellow. Free of strings. (4-pack)

CHARD, SWISS CHARD: This cool season green is a very close relative of the beet (whose foliage and stems are also delicious). Though more heat tolerant than most greens, chard is at its peak in early summer and again in the fall when the weather turns cooler. Though usually sown directly into the garden in early spring, chard transplants rather easily. Both the stems and leaves of chard are used in salads and sautees. When sautéing, the chopped stems should be added a few minutes before the leaves to ensure tenderness. The leaves can be used like and make a great substitute for spinach. Harvest as needed. Chard makes a lovely addition to the mixed flower bed or containers. The stems of many varieties are brightly colored and the leaves offer delightful texture to the landscape and pots.

Bright Lights--28 days baby, 55 days bunching. Probably the most beautiful of the chards with stems in shades of gold, pink, orange, purple and white and hints of every color in between. The flavor is milder than many chards (4-pack)

CHINESE CABBAGE, CELERY CABBAGE, PE-TSAI: Native to China, where it has been consumed for thousands of years. Similar in shape to romaine lettuce, the most common varieties are the Michihili and the Napa. Water content is higher than other cabbages, making it crisper and more refreshing. It is also less fibrous with a subtler flavor than head cabbage. It can be eaten raw in salads and marinades or cooked in stir-fries and soups.

Blues--57 days. High quality, extra early Napa-type is a vigorous grower that is extra slow to bolt. Tender, tasty leaves are good for both cooking and pickling. (4-pack)

China Express--72 days. Excellent bolt resistance. Stocky, barrel-shaped 4-5 lb. heads are nice medium green. A Michihili-type. (4-pack)

COLLARDS: A very close relative of kale but with far greater heat tolerance and far greater cold tolerance than cabbage, another close relative. Collards do not form a true head like cabbage, but instead grow in a large rosette of blue-green leaves. In spring set out plants 10-15" apart. Collards are very productive. Either harvest the lower leaves as needed or harvest the entire plant if desired. Leaves have a better flavor if harvested during cool fall

FRUITS & VEGETABLES-7

weather or if the summer harvested leaves are refrigerated a few days before use. Flavor resembles cabbage. Most often the leaves are boiled.

Georgia--70-80 days. Probably the best variety on the market. A vigorous plant that produces tender, juicy greens. Blue-green large, crumpled leaves. Grows 30-36" tall. (4-pack)

CORN: Sold as seed.

CUCUMBERS: Do best in very fertile, mellow soil. They are heavy feeders. Need ample moisture and should never be allowed to wilt. Require full sun and are

not at all shade tolerant. Plant only when the soil has thoroughly warmed, usually in late May. Allow 6" between plants in rows or hills that are 4-6' apart. Many varieties do well growing up a trellis. Be very careful as not to disturb the roots during transplanting to the garden. Do not allow the fruits to over ripen. Keep mature cukes picked off the vine to encourage continued production.

Burpless Supreme--55 days. An excellent producer of sweet, burpless slicers with no hint of bitterness. The dark cukes grow to 12" long, most of them seedless. (3" coir pot)

Fanfare--63 days. Slicing type. 1994 AAS Winner. Semi-dwarf vines bear a steady crop of mild, dark green cukes, 8-9" long. Plants bear male and female flowers for complete pollination and high quality fruit. (3" coir pot)

Homemade Pickles--55 days. A heavy producer of solid, crisp pickles. Can be harvested at 2" long or at full maturity--5". Over an 8 week period, each plant can yield 45 or more fruits! One of the best pickling cukes on the market. (3" coir pot)

Lemon Apple--60 days. Vigorous and productive heirloom from the 1800's that produces fruits about the size and color of a lemon. Flesh is crispy white, sweet and burpless. Use for salads or pickling. Fruits are ripe when just starting to turn yellow, but can be used green or ripe. (3" coir pot)

Mexican Sour Gherkin (*Melothria scabra*)--70 days. Incredible, small cucumber-like fruit are shaped like baby watermelons. They are good added to salads or pickled. They have a cucumber-like taste with a touch of lemon. The ornamental vines have tiny leaves and flowers and are perfect in the cottage garden. Very unique and fun for kids. Huge yields! (3" coir pot)

Salad Bush--57 days. 8" fruit. Early, compact plants are great for small gardens and containers. Uniform, cylindrical dark green fruit. Resists CMV, scab. A past AAS Award Winner. (3" coir pot)

FRUITS & VEGETABLES-8

Slicemaster--58 days. Slicing type. A longtime favorite. This hybrid is deserving of a special place because of its extreme earliness and multiple disease resistant abilities. Blossoms are mostly female. Fruits are dark green and average 8 1/2" in length. Exceedingly prolific. (3" coir pot)

CURRENTS (RED): A deciduous and very hardy shrub. Many varieties are used as garden ornamentals. Flowers are greenish and borne in pendulous clusters. Native to Europe and the northern parts of Asia. Fruits are eaten raw or in jellies, jams, juices and in cold desserts. Fruits are very acidic.

Red Lake--Cluster of large, bright red berries borne on 2-3 year old wood in July-August. Semi-erect and vigorous to 3-6'. Very productive. Fruits are excellent in jams and jellies. An old variety from the U of Minnesota from 1933. Self-fruitful. (Gallon pot)

EGGPLANT: Does best in very fertile soil in full sun. They are tropical so need warm

weather and warm soil before being planted outside--usually late May. Do not do well when nighttime temperatures are below 55 degrees. Plant 20-30" apart. Harvest fruits on the early side before they become seedy. Clip fruits with a shears. Eggplants make a very attractive container plant because of their beautiful fruits and leaves and bushy habit.

Cloud Nine--75 days. Pure white 7" fruits are 3" in diameter and sweet with bitter-free flavor. Very disease resistant. (3-pack)

Fairy Tale--50 days. 2005 AAS Winner. 18-24" plants that set fruit 2 weeks earlier than most varieties. Lavender flowers produce clusters of elongated fruit marked by white stripes. Best harvested when 4" long for sweet, bitter-free eating. Small habit makes it ideal for containers and small gardens. (3-pack)

Gretel--55 days. A teardrop-shaped, white variety that is also a 2009 AAS Winner and is the earliest white eggplant. Produces clusters of glossy white mini-fruit, about 3-4" long. The petite 3' plants are perfect for containers. (3-pack)

Hansel--55 days. 2007 AAS Winner. The stunning, glossy, dark purple fruits are borne in finger-like clusters and display a contrasting, bright green calyx color. Great for smaller gardens. An abundance of fruit is produced, so be prepared to bake, broil, stew or grill these nonbitter fruits. (3-pack)

Ichiban--56 days. An Asian eggplant with very slender, 12" fruit and small seed cavity on 36" plants with purplish leaves. Good purple color. (3-pack)

Rosa Bianca--75-90 days. A high-demand Italian heirloom. Meaty, mild, 5-8" fruit. The color is a gorgeous light pink with white shading. A winner! (3-pack)

FRUITS & VEGETABLES-9

Satin Beauty--65 days. Very uniform, egg-shaped fruit with deep blackish purple skin. (3-pack)

Tycoon-Millionaire--59 days. An improvement over Ichiban with a smaller seed cavity. Shiny, medium purple fruit is shaped long (8-10") and very slim, similar to a cucumber. Adaptable for slicing, frying and baking. a heavy producer. (3-pack)

ENDIVE: Generally sown by seed in early spring with spinach, lettuce, escarole, dandelions and other European greens. Though on the bitter side, most modern varieties have bred to be milder in flavor for the American palette. There are two types of endive; loose leaf (which grows similar in form to lettuce) and Belgian or French endive, which forms small, loose heads that are blanched before harvesting. Italian radicchio is of this type. Endive is native to the Mediterranean regions of Europe. Leaf endive is served like lettuce in salads or with sautéed greens. French/Belgian endive is sliced and served raw or steamed or cooked as a vegetable.

Witloof Improved--Compact, elongated blanched heads are produced by lifting the roots in the autumn of their first year, cutting off the leaves and packing them in boxes kept in complete darkness at 50° for 4 weeks. (3 1/2" pot)

GARLIC: The largest bulbs are grown in heavily fertilized, well-drained soil. There are 3 types of garlic:

Softneck--The strongest flavored garlic and stores best. Bulbs produce medium-sized cloves on the outside and layers of smaller cloves in the center. Generally, not winter-hardy in Wisconsin, so best planted in the spring. We carry this type.

Stiffneck--The most cold-hardy type and best planted in the fall. They have large outside cloves and no inner ones. We offer these in the fall.

Elephant--Distinct in size and taste. More closely related to leeks. The large cloves are easy to peel and have a very mild taste. Not very hardy and best not grown in Wisconsin.

Break apart the bulbs at planting time and insert individual cloves, root end down,

1 1/2-2" deep and 4-6" apart in full sun. When the bottom 2-3 leaves have yellowed, loosen the soil with a fork and lift the plants. To dry, string up the bunches in an airy place. Stores 5-8 months.

California--An easy-to-grow softneck for northern regions. Bulbs are large and often have up to 20 cloves. (3 bulbs/pkg.)

Italian Late--A mid-season softneck. Very popular with an excellent taste and long storage capabilities. One of the more pungent cooking types. (3 bulbs/pkg.)

FRUITS & VEGETABLES-10

Silver Rose--A late-season softneck. Stores very well. Sharp garlic flavor from cloves wrapped in a lovely pink skin. (3 bulbs/pkg.)

GOOSEBERRIES: A very hardy deciduous shrub native to Europe and Asia. Fruits are glossy and hairless and are closely related to currants. Large berries are borne singly or in pairs. Gooseberries are very popular in Germany. Fruits are used fresh or made into jams, desserts, syrups and are delicious in chutneys.

Pixwell--From 1932, this very productive variety has pale green fruit, becoming pink when ripe. Plants have relatively few thorns. Produces fruit on 2-3 year old wood. Plants grow to 3-5' and are self-fruitful. Fruits are ready in July and August. (Gallon pot)

GOURDS: Known for their curious colors and shapes--many are a must for fall decorating. Plant in any warm, well-drained soil with good fertility. They are heavy feeders. Mix plenty of organic matter in the soil to conserve moisture. Mulching is also recommended--conserving moisture and protecting developing fruit. Keep well-watered. Requires a sunny, sheltered location. Spacing depends upon variety, but generally like cucumbers or melons.

Autumn Wings Mix--100 days. Many colors and unusual shapes are in this mix. A must for fall decorating. Fruits are 8-12" long and the variety is astounding.
(3" coir pot)

Birdhouse Gourds--110 days. Perfect for wrens, chickadees, bluebirds and others. Harvest when the shell begins to turn tan. Allow to dry then use for birdhouses or other crafts. (3" coir pot)

Goblin Eggs--80 days. Vigorous, multi-stemmed bush plants. Each plant bears a prolific supply of 2 1/2-3" fruits that are strung like pearls along the stems. Fruits mature very early and are very colorful and egg-sized and shaped. (3" coir pot)

Luffa (Sponge)--100 days. Fruits are edible when very young and the mature fruits are used as a beauty brush for bathing. As a scrubber, allow the fruit to ripen until the skin hardens and the stem turns yellow. Peel off the outer skin and remove the pulp by rinsing in running water and allow to dry. A great novelty plant for the garden! (3" coir pot)

Prickles--85 days. Golf ball-sized fruits with long green spines. Fun shape for decorating. Very novel! (3" coir pot)

GRAPES: A woody, deciduous, perennial vine that climbs via tendrils. Vines need strong support. Leaves are very large and toothed and are themselves edible and are used as food wraps in many cultures. Grapes are native to Middle

FRUITS & VEGETABLES-11

Asia, though the insignificant muscadine grape is native to North America. Modern grapes are grafted on to hardy root stock. All grapes are self-fruitful.

Concord Blue--Blue-black and excellent for eating. Medium to large clusters. Berry size is medium to large. Vigorous plants. (1 plant/pkg.)

Concord Seedless--Fruit resembles standard Concord in color and flavor, but the clusters and berries are smaller. Berries are seedless. Highly regarded as a pie grape and excellent in jam and jelly. (Gallon pot)

Edelweiss--Developed at the University of Minnesota and released in 1978. This is one of the most disease resistant grapes available. Vigorous with green fruit that have a high sugar content. A very nice dessert and wine grape. Very hardy!! (Gallon Pot)

Niagra--A very hardy green grape that produces huge bunches in the middle of the season. A nice table and wine grape for northern climates. (1 plant/pkg.)

GROUND CHERRY, HUSK TOMATO: 75 days. Very closely related to both tomatillos and Chinese lanterns. Plant in full sun in warm soil. Fruits are ripe when the husks are straw colored and the fruits golden. More cold tolerant than tomatoes, they will bear till heavy frost. A very old-fashioned fruit. Flavor is sweet and a bit wild. Fruits can be eaten raw, dried like raisins, frozen, canned, or made into preserves, cooked pies, and desserts. (3-pack)

HONEYDEW: Melons require a light soil in full sun locations, free from any shade. Keep the soil moist, especially in the early stages of growth and during pollination when the fruits are setting. After this do not water until the soil is very dry and the plants are looking somewhat stressed. Do not plant into the garden until the soil has thoroughly warmed--usually late May. Give plenty of room, planting in hills up to 6' apart. Melons are ripe when thumb pressure at the base of the stem causes the melon to separate from the vine.

Earlidew--75 days. A smooth skin early, northern honeydew. Fruit average 5 1/2", 2 1/2 lbs., turns greenish-gold at maturity, light green flesh. Honeydew taste. (3" coir pot)

JELLY MELON (*Cucumis metuliferus*): See Cucumbers for cultural requirements.

'Kiwano' or African Horned Melon--Very unusual fruit with spiny "horns". The green-yellow skin turns bright deep orange when ready to harvest, and the pulp inside the fruit resembles lime-green Jell-O. The fruit has a sweet-sour, banana-lime-tropical fruit taste; good juiced and sweetened. The fruit is starting to show up quite often at American markets. Native to Africa, it is very easy to grow. A beautiful vine and fruit! (3" coir pot)

FRUITS & VEGETABLES-12

KALE: Adds color and visual appeal to any garden. In fact, rather than taking up valuable space in the vegetable garden, use in flower beds and harvest as needed. It was one of the earliest cultivated brassicas and is very closely related to collards. The succulent, mild flavor is a wonderful addition to salads, soups and stir-fries. As with all brassicas, kale performs best in cool weather and is one of the latest harvested vegetables in the fall. Light frosts enhance flavor. Always harvest the outer leaves first as not to damage the growing tip. Cultivation is as with cauliflower, cabbage and broccoli, etc. Flowering kale is edible, but has a more bitter taste and tougher leaves. A light frost generally improves flavor.

Dinosaur (Lacinato Blue)--50-60 days. Both tough and beautiful! Leaves are extremely cold tolerant and a even better tasting after a hard frost. Delicious and tender steamed, lightly boiled or in stir-fries. Use in the mixed flower border to save room in the vegetable garden. Very ornamental with large, puckered, blue-green leaves. (4-pack)

Red Russian--25 days baby, 50 days mature. Heirloom. The dark green, oak-shaped leaves color up after the first frosts. Delicious raw and tender and sweet when cooked. Stems are purple and the leaves are a deep gray-green with purple veining. Plants are medium tall and look lovely in mixed flower beds and containers. (4-pack)

Redbor--50 days. A gorgeous, completely magenta kale. This vigorous and cold hardy, edible landscape plant is both beautiful and tasty. Mild and crisp, this finely curled kale adds a flash of color to salads. Grows 18-24" tall. (3-pack)

KOHLRABI: Prefers cool weather, and can be grown throughout the season here in the north. The crop matures quickly so can be grown for wonderful late spring and fall harvests. Small plants can be grown close together at 5" apart in rows that are 12-18" apart. Wonderful raw or cooked. A cole crop so cultivation is similar to cabbage, cauliflower, broccoli and kale. Harvest when the roots are 2 1/2" in diameter. They become woody when larger.

Early White Vienna--55 days. Standard flat globe roots are greenish-white with white flesh. Very slow to bolt. (4-pack)

Early Purple Vienna--55 days. Red-purple, flat globe. Roots have white flesh. (4-pack)

LEEKS: A large, upright, non-bulbing type of onion. Matures long, thick, blanched stems, topped with 1-1 1/2" wide flat leaves. When cooked, leeks lend to a creamy texture, and are sweeter than onions. For large leeks, provide very fertile soil. Plant individual plantlets 6" apart in rows that are 24" apart. Transplant rather deeply. While growing, hill the plants 2-3 times, higher with each hoeing. This forces the leaves higher up the plant, the end result being extra long blanched stalks, making a longer edible portion.

FRUITS & VEGETABLES-13

Titan--70 days. An extra-long, early type, of vigorous growth. The leaves are dark green with pure white stems. For summer culture. (3 1/2" pot)

LETTUCE: Sold as seed.

LETTUCE, ROMAINE/COS: Normally lettuce is sown directly into the garden once the soil can be worked in early spring. But because they are slower to bolt, many head-types can be started earlier and transplanted into the garden for an even earlier harvest.

Paris Island Cos--70 days. An heirloom romaine lettuce. Tall, compact, dark-green plant. Slightly curly leaves with creamy-white hearts. Very slow to bolt and highly disease resistant. Flavor is very sweet. (4-pack)

MALABAR or CLIMBING SPINACH (Basella): 60 days. Unlike regular spinach, malabar's extreme love of heat allows for summering harvest. Twining plants can easily reach 10' in a single season. All parts; leaves, flowers and tender stems are edible. The glossy leaves are delightfully crisp and can be used fresh in salads or cooked in sautees and soups. Commonly used in African and Southeast Asian cuisine. The vine is also a stunning ornamental for pergolas or arbors. (4" coir pot)

MUSKMELON: See cantaloupe.

MUSTARD GREENS: Add a special zest to salads or use cooked as with collards and kale for a truly southern treat. This member of the cabbage family is grown in exactly the same conditions. Plants are placed in the garden in early spring where they can be harvested fresh in just a few weeks for salad greens. Allow to mature for cooking, chopping the tougher stems and adding to the dish a bit before the coarsely chopped leaves. Flavor improves during cool weather or after a light frost. Sow late in summer for a fall crop.

Green Wave--21 days baby, 45 days full size. The slowest-to-bolt mustard green available. The heavily curled, frilly, bright green leaves are great for salads and for full-size bunches. The mustardy hot taste mellows when cooked. Often preferred over traditional Southern varieties. (4-pack)

OKRA: With the proper variety and culture, this southern specialty can also be productive in our cooler climate. Fried okra is a delicious southern staple along with gumbo; also in stir-fry and soup. Plant 2-3' apart in the garden. For better production use a black plastic mulch to heat the soil and keep weeds down. Fertilize regularly!

Annie Oakley--52 days. A compact hybrid with long, slender pods that grows very well here in the north. An older variety replaced by Cajun Delight. (3" coir pot)

FRUITS & VEGETABLES-14

Cajun Delight--50 days. Early and prolific. A high yielder and the best choice for northern gardens. Medium height, strongly branched plants with flavorful, tender medium green pods. A 1997 AAS Winner. (3" coir pot--may not be available in 2010)

ONIONS: Like a light loam, well-drained fertile soil with plenty of organic matter. need even moisture, especially near the soil surface. Onions do best in full sun. Plant individual plantlet or sets 4" apart in rows 18-24" apart. Onions are quite hardy and should be planted in the spring as soon as the soil can be worked. Onions can be harvested early as scallions or green onions or in late summer or fall for full sized onions. Harvest when the tops begin to fall over, turn brown and wither. Tipping onions over to break some of the roots will speed drying. Onions must be stored cool and dry once cured.

Red Wethersfield--Red onion. An heirloom variety from 1843. Known for its storability. This long-day type is excellent for northern climates. (Available as sets, 80/bag)

Red Zeppelin--This long-day, widely adapted variety produces bright red, medium to jumbo-size bulbs that can be stored up to 6 months. (Available in open packs of ca. 100 plantlets)

Sweet White Spanish--110 days. Large, globe-shaped bulbs with white skin, fine flesh and excellent flavor. (Available in open packs of ca. 100 plantlets)

Sweet Yellow Spanish--130 days. Large bulbs have medium-firm flesh and brownish-yellow skin. (Available in open packs of ca. 100 plantlets)

White Ebenezer--(Available as sets, 80/bag)

Yellow Stuttgarter Riesen (Giant)--The most commonly grown onion sets in home garden. Mature onions are somewhat flat and broad. Excellent for storage and early bunching. (Available as sets, 80/bag).

PARSLEY: See herb section. (3" coir pot)

PARSLEY, HAMBURG ROOTED, Syn. Turnip-rooted parsley (*Petroselinum crispum tuberosum*): Parsley grown for its fleshy roots that are harvested and cooked much like celeriac. The roots are beige or white and long and carrot-like. The leaves can be used like ordinary parsley throughout the season. Excellent and beautiful in container gardens. The root has a nutty parsley flavor and is used primarily in soups and stews. (3 1/2" pot)

PARSNIP: Available as seed.

PEAS: Sold as seed.

FRUITS & VEGETABLES-15

PEPPERS, SWEET: Require well-drained, warm soil of moderate fertility. They are light feeders, but enrich the soil with organic matter. Fertilize sparingly until the plants begin to set fruit. Too much nitrogen causes excess foliage and the dropping of flower buds. Provide even moisture, especially during flowering and fruit set. Plant in a wide open sunny location. Plant 24" apart in rows 18" apart. Peppers are very tender plants and must not be put in the garden before late May once the soil has thoroughly warmed. Blossoms will drop if the temperatures fall below 60 degrees F. Begin harvesting when the fruits reach a usable size and can be harvested at any stage during ripening.

NOTE: "Red Peppers" are simply fully ripened green peppers. The labels signify which peppers mature red rather than other colors. This is one of our most commonly asked questions regarding peppers and biggest misconception on the consumers' part. Peppers are offered in 4-packs and/or 3" coir pots.

Banana Supreme--65 days. An improvement over the old-time Sweet Banana--larger fruit (7-9" long and to 2 1/2" wide starts yellow and matures to a deep red (instead of orange) and produces much larger yields. Vigorous plants about 2' high, upright and spreading.

Bell Boy--70 days. AAS Winner. Fruit is medium-long, mostly 4-lobed, thick walled and green, ripening red. High yielding and disease-resistant. Fruit is 4 1/2" x 3 1/2".

Giant Marconi--62 days. AAS Winner. Bred in Italy, an early, heavy yielding variety that produces 6-8" green fruits that mature to a bright red. About 3" wide at the top, 3-lobed. A thin-skinned variety. Very disease resistant.

Golden Summer--71 days. Blocky fruit, 4-4 1/2" long and 3" wide. Lime green ripening to gold.

Gypsy--60 days. AAS Winner. Very early, productive, multipurpose pepper for salads and cooking. Wedge-shaped, 3-4" pale green peppers with thick, crisp, tasty flesh. Matures to orange-red. The 18-20" plants bear as many as 18 fruits at once.

Pimiento Elite--73 days. The primary pepper-type used in making paprika. Good yields of sweet, thick-walled, 3x3 1/2" fruit. Beautiful red fruit when ripe. Fruit is oval and heart-shaped.

Purple Beauty--70 days. Blocky, 4x3 1/2", thick-walled fruit. Ripens from green to deep purple.

Red Beauty--68 days. An early, prolific green pepper bearing sweet, 4x 3 1/2", 4-lobed peppers with thick walls. Turns red quicker than most green bells.

FRUITS & VEGETABLES-16

Red Mini Bell--60 days. Tiny, red bell peppers are only about 1 1/2" tall and wide. They have thick red flesh that is very sweet. 2' tall plants produce loads of these little winners and early, too. Great for stuffing.

Sheepnose Pimento--75 days. An heirloom from Ohio. Extremely flavorful, sweet thick juicy flesh. Very meaty and good for canning. Keeps very long when refrigerated.

Super Heavyweight--77 days. Very flavorful jumbo bell produces huge, blocky, thick-walled peppers up to 7" long and 6" wide. Excellent for fresh eating or stuffing. Ripens green to gold.

Tequila Sunrise--70 days. Very ornamental peppers on sturdy plants, 12-16" tall. Carrot-shaped fruits, 4-5" long and 1" wide. Fruits ripen from green to golden orange. Firm, crunchy flesh with sweet, slightly sharp flavor when ripe.

PEPPERS, HOT: Require well-drained, warm soil of moderate fertility. They are light feeders, but enrich the soil with organic matter. Fertilize sparingly until the plants begin to set fruit. Too much nitrogen causes excess foliage and the dropping of flower buds. Provide even moisture, especially during flowering and fruit set. Plant in a wide open sunny location. Plant 24" apart in rows 18" apart. Peppers are very tender plants and must not be put in the garden before late May once the soil has thoroughly warmed. Blossoms will drop if the temperatures fall below 60 degrees F. Begin harvesting when the fruits reach a usable size and can be harvested at any stage during ripening. Also known as chile peppers. Peppers are offered in 4-packs and/or 3" coir pots, except the ornamentals which are in 4 1/2" pots, though completely edible. Spicy hot ornamentals we're selling in 2009 include: Black Pearl, Calico, Explosive Embers and Purple Flash.

A NOTE ON HEAT: We've ranked each pepper below with 1-5 stars with (*****) being the hottest and (*) the mildest. Heat within a variety can vary greatly from year to year depending upon the stress the plants are grown under, i.e. heat, humidity, drought, etc. Pepper pungency is about 10 times greater after drying.

Anaheim--77 days. Very pungent chili-type. Long, tapered dark green fruits are 7" long by 1 1/2" wide. Often used in chili rellenos. (**)

Ancho--See Poblano.

Caribbean Red--100 days. Seed for this habanero variety was found in the Caribbean and improved, resulting in a uniform, fiercely hot pepper that is way hotter than a regular habanero. This pepper must be used carefully. Bright red, wrinkled fruits are 1 1/2" long and 1" wide. (*****)

Cayenne Long Slim--70 days. Green turns red in mature stage. For pickles, canning or drying. Long, 6 x 1/2" fruits. (****)

FRUITS & VEGETABLES-17

Chilly Chili--A 2002 AAS Winner. Although technically a hot chili pepper, this variety has been bred to be non-pungent. Child-safe fruit that matures from greenish yellow to dark red. Fruit and habit are similar, but larger than 'Medusa'. Grows 6-10" tall.

Chiltepin, Chile Piquin or Bird Peppers--(95 days) The mother of all chile peppers, this wild variety is the evolutionary starting point of all hot peppers. Still growing wild in the southwest and Mexico, the oval fruits are no larger than a small bean. Dried fruits are a beautiful orange-red. The flavor is slightly sweet and smoky and the heat quotient is "fiery". Slow-growing, bushy plants are best grown in a container. Pruned hard, plants can be overwintered indoors. Folklore states that the pungency of these chiles will not "burn the next day". Klein's heirloom variety was harvested in the wild in Texas by one of our own employees. To propagate, soak the dried seeds in a 1:10 bleach solution for 5 minutes, then rinse and sow. Best started 2 weeks earlier than other peppers. (*****) (3" coir pot)

Fish Pepper--An African-American heirloom. The color of the fruit range from green, orange, brown, white and red, being spicy and hot. The foliage on this stunning plant is variegated green and white. Plants are 2' tall. Beautiful in the landscape.

Habanero--95 days. Very hot. Light green, thin, crinkled flesh ripens to orange-red. Fruits are 1 1/2" long x 1" across and about 200 times hotter than jalapenos. Warm summers develop the hottest peppers. (*****)

Holy Mole--85 days. 2007 AAS Winner produces pasilla-type peppers with a distinctive, not-too-spicy flavor--perfect for making mole' sauce or using fresh, cooked or dried. Tapered peppers are 7-9" long and are a dark chocolate brown at maturity. Fruits start out green. (**)

Hungarian Yellow Wax (Hot Banana)--70 days. Thick-walled, pendant, 6" fruit is smooth and tapered, yellow to red at maturity. High yield, uniform fruit; upright plants. A very nice "warm" hot. (***)

Jalapeno--73 days. Dark green, tapered fruit, 3 x 1" turning dark red at maturity. Good for pickling or fresh. Due to familiarity it is the standard by which hot peppers are measured. (***)

Poblano/Ancho--70 days. Poblano describes the fresh pod and "ancho" is used to denote the dried form of this reasonably cool chile. Fruits are a very deep green and ripen red. Pablanoes are slightly pungent and are most widely used for chile rellenos. Dried, they are used to make chile powders. (***)

FRUITS & VEGETABLES-18

Serrano--75 days. very pungent fruit, 2 1/4" long and 1/2" in diameter. Slim and club-shaped green peppers with medium-thin walls maturing to a bright red on 30" tall plants. (***)

Super Chile--75 days. Very productive, semi-compact plants produce upward facing, cone-shaped, 2 1/2x1 1/2" peppers with a spicy flavor. Great for ornamental use. Ripens green to red. (****)

Thai Hot--70 days. Our hottest pepper. In fact, it is often times just used ornamentally. Fruits are slim and dark green, no more than 3/4" long and they mature to a deep red. Fruits are borne upright and completely cover the plant. Be extremely careful when handling and eating. (*****)

POTATOES: Potatoes are rather flexible in the soil type they are grown in, as long as it is very well-drained--the reason that potatoes are often raised in sandy areas such as the Wisconsin River Valley north of Madison. Potato tubers are cut into pieces with at least one "eye" from where the new plant will start to grow. Allowing the fresh cut surfaces to cure one day before planting is advised. Small seed potatoes will not need to be cut. Simply plant, 2-3" deep, eye up if possible, in mid-spring. Potatoes are usually planted in rows, 12" between plants with rows 30-36" apart. Once the potatoes sprout, the rows are hilled. Hilling ensures that the forming potatoes are kept dry and not exposed to light which will cause them to "green". Potato beetles are the plants greatest insect enemy. Potatoes enjoy thorough waterings while actively growing. Potatoes can be harvested at any time during the season, beginning about 8 weeks after planting. Or in fall, after the foliage is dried up, make the final harvest. Allow dug potatoes to dry a day or two before final storage in a cool and dark place. Light and warmth will cause greening and sprouting. (Available in 1 and 3 lb. bags)

Red Norland--An early season red. One of the best summer varieties for early digging and it stores well! Great baked, boiled and roasted. Potatoes have a smooth, red skin, white flesh and size rapidly. Introduced in 1957, this has been the standard red potato for years.

Russet Norkotah--A relatively new variety that is actually replacing Russet Burbank as the top selling russet. Versatile and very flavorful. Harvest is a bit earlier than other russets, starting in August. Has a very long storage life. Great baking appeal because it has very few eyes.

Yukon Gold--Early to mid-season. One of the best eating potatoes for boiling, roasting or salads. Flesh is a lovely gold. A very firm variety that is also easy to grow with a nice buttery flavor. Rather disease resistant. Excellent for long winter storage.

PUMPKINS: Prefer a rich, loamy soil of good fertility and moisture retention. They are

FRUITS & VEGETABLES-19

heavy feeders so mix lots of organic matter into the soil. Heavy feeders tend to use a lot of water. Mulch to maintain moisture in the soil. Try not to water leaves or flowers. Plant in full sun. Hills should be 4-10' apart depending on whether or not they are bush or vine types. Pumpkins need warm soil so it is best not to plant until late May. Poor fruit setting is usually caused by male flowers produced before the female flowers, cold weather or a lack of pollinating insects. Harvest before a killing frost or when the pumpkins are a deep orange color. Cut the vines. Store in a cool, dry area.

Baby Boo (Mini White)--95 days. Miniature variety with stunning white fruit. Immature fruits retain the best pure white color. A real novelty. Harvested fruits oftentimes last through Christmas. (3" coir pot)

Big Max--120 days. Producing pumpkins up to 100 lbs., this variety needs plenty of space, water and fertilizer. (3" coir pot)

Galeuse D'Eysines--98 days. Some say it's ugly; others say beautiful. Either way, it's unique. A French heirloom virtually unknown in the U.S. The pumpkin is pink and shaped like a wheel of cheese, covered with beige scars and bumps that resemble peanuts. When cooked, the flesh is sweet and smooth. In France, it's used in soups and sauces. Pumpkins weigh 15-25 lbs. and keep for months! (3" coir pot)

Lumina--95 days. Large and white. Excellent for both carving and painting. Fruits average 12-16 lbs. and shapes can vary from near globular to deeply oblate. Blue patches may appear on some fruit under certain growing conditions. Bright orange flesh. Stores well. (3" coir pot)

Marina di Chioggia--98 days. Beautiful heirloom from Italy. Gorgeous, big, flat fruits average 20 lbs. They're green when immature and ripen to a deep, rich brown. The deep orange flesh is fine flavored. A great variety for baking and stores well. Introduced to America in 1899. (3" coir pot)

Orange Smoothie--90 days. This AAS Winner has smooth, dark orange, globe-shaped fruit on very strong stems. Semi-bush, determinate plants work well in small spaces. (3" coir pot)

Rouge Vif D'Etampes--95 days. The stereotypical Cinderella pumpkin from the fairytale grown for centuries in the heart of France. Beautiful fruits are deeply ribbed and somewhat flat. Normal size would be about 15" across, but fruits can reach 25 lbs. with plentiful water. Color is deep orange-red. The thick flesh is sweet and moist with outstanding flavor. (3" coir pot)

Spirit--95 days. A past AAS Winner. Early, well-shaped 12" diameter bright orange 12 lb. pumpkins. Semi-bush habit with only 5' spread. An excellent carving pumpkin that keeps well. (3" coir pot)

RADICCHIO: A stunningly beautiful gourmet salad vegetable of Italian origin.

FRUITS & VEGETABLES-20

Appealingly bitter with a nutlike texture. Treated very much like a slow-growing lettuce. Burgundy red color with white veins, cabbage-like heads. Use raw or cooked. Grows best in cool weather. Carmen type. (3 1/2" pot)

RADISH: Sold as seed.

RASPBERRIES: There are two main types of raspberries, June- and Everbearing. Raspberries are best grown in full sun in very well-drained soil, but need plenty of moisture. Soil that remains too wet often results in winter die-off. Space adequately allowing the plants to fill in over time. Space plants 28-36" apart. Spread roots laterally from the stem when planting and on the shallow side. Prune old canes in the fall, allowing the new canes to produce the following season.

Anne Golden--This yellow raspberry is highly productive. Bears starting in August and continuing until frost. The largest, best tasting yellow raspberry on the market. (Gallon pot)

Caroline--One of the most productive varieties for the Midwest. It is considered the new standard for fall bearing varieties. Fruit is larger than Heritage and very flavorful. Vigorous and very rust tolerant. Ripens late August and early September. (Gallon pot)

Jewel--The largest fruited black raspberry. Ripens mid-season. (Available 1/pkg.)

Heritage--The most popular of the red raspberries. Fruits are large and sweet with outstanding yields and high quality fruit. This is a summer bearing variety. (Gallon pot)

RHUBARB: Perennial plants that will yield for decades. Prefers an open, sunny place and fertile soil. To prepare the patch, dig in lots of compost or well-rotted manure. Turn the soil as deeply as possible. To plant, dig a narrow trench and set the plants 3-4' apart. Keep the growing point just at the soil surface. Firm the soil and water well. Keep the bed well weeded and watered the first summer. Experts suggest not harvesting any stalks the first year, allowing the plant to become well established. Harvest the stalks by pulling, rather than cutting. Don't remove more than half the stalks in a summer. Cut off any flower stalks as they emerge. This vegetable used as a fruit, is a member of the sorrel family.

Canadian Red--Sweet and productive. Long, thick stalks have a dark red color with a lighter re interior. Makes a nice strawberry-red sauce. Naturally sweet. (Available 1/pkg.)

Valentine--Deep red, sweet tasting stalks on 36-48" plants. Use in pies, jams, sauces and wine. A vigorous grower, well-suited to northern locations. (4 1/2" green and gallon pots)

FRUITS & VEGETABLES-21

Victoria--Greenish red stalks, 10-12" long. A very popular English variety excellent in pies. (Available 2/pkg.)

SHALLOTS: Considering their elegant reputation, shallots are remarkably easy to grow. Plant individual bulblets in early to mid-spring in full sun to part-shade. Push the bulblet into the soil about 3/4 their length deep, 6" apart in narrow rows. Large sets may be cut, as long as there is some root on the end of each piece. Each set will multiply 6-10 times, depending on fertility and planting time, with earlier plants more productive. Harvest in the summer when tops fall and begin to brown and dry in an airy place. Store in a cool, dry location.

Avro Red--Red shallots. Available as sets, 5/bag.

Golden Gourmet--Yellow shallots. Available as sets, 10/bag.

SPINACH: Sold as seed.

SQUASH: Plant in any warm, well-drained soil with good fertility. They are heavy feeders. Mix plenty of organic matter in the soil to conserve moisture. Mulching is also recommended--conserving moisture and protecting developing fruit. Keep well-watered. Requires a sunny, sheltered location. Spacing depends upon variety, but generally like cucumbers or melons. Summer squash are harvested while still young and tender. Winter squash are left on the vines until maturity and their outer shells are hard. Mature winter squash are cut from the parent plant, leaving a stem attached to the fruit. Cure in the sun or an airy shed for a week or two before storing in a cool, dry place for winter use.

Aristocrat Zucchini--50 days. Past AAS Winner. Dark green, smooth skin with 7" fruit. A very high yielding summer squash. (3" coir pot)

Ball's Zucchini--46 days. Dark green, uniform, 8-10" summer squash is easy to harvest on open, very productive bushes. (3" coir pot)

Bush Delicata--80 days. Winter squash. Edible and ornamental, each 1 1/2-2 lb. squash has smooth textured flesh with a sweet, nutty flavor. The 8" long, 4" wide, white fruits have green striping. Semi-bush, 4-6' plants are ideal for small space gardens. Long storage life and strong powdery mildew tolerance. (3" coir pot)

Buttercup--90 days. Winter squash. Fruit is 4 1/2" x 6 1/2" and thin-skinned dark green with narrow gray stripes or mottlings and orange flesh. Many say it'd the best tasting squash available. 3-4 lbs. each. (3" coir pot)

Butternut Waltham--90 days. Cylindrical fruit, 7-10" long by 5" across, has a nutty flavor. Winter squash. (3" coir pot)

FRUITS & VEGETABLES-22

Costata Romanesco--52 days. Distinctive Italian heirloom zucchini, prominently ribbed. Medium-gray-green, with pale green flecks and ribs. Big, large-leafed bush with only about half the yield of hybrids, but much better tasting; clearly better textured, nutty and delicious, raw or cooked.

Goldbar--60 days. One of the most popular of the yellow summer squash/zucchini. Superior quality, consistent, smooth golden-yellow fruits. Very prolific. (3" coir pot)

Peter Pan--50 days. Past AAS Winner. Green patty-pan type, scalloped summer squash. (3" coir pot)

Table Ace/Taybelle--70 days. Winter squash. A dark green acorn type producing 5 1/2" long fruit with less string meat than most varieties. (3" coir pot)

Vegetable Spaghetti--100 days. Oblong, mid-size yellow fruits. Tasty, paste-like interior. This winter squash is harvested in late summer or fall and can be stored several months in a cool and dark location. (3" coir pot)

STRAWBERRIES: Easy-to-grow perennial fruits. Please refer to the packages or a detailed guide for strawberry production. There are many techniques for growing strawberries successfully and much of it is personal choice. Key to strawberry production are:

- choosing a sunny, yet not too hot, location
- not planting the plants too deep. The crowns must remain at or slightly above the soil line.
- mulching for winter protection. The heave/thaw cycle kills a strawberry patch more than anything else.

June-bearing are the traditional strawberry, bearing one early bumper crop. The best choice for creating a strawberry patch because runner development is encouraged. Everbearing types produce a crop of large berries in June, and a second crop of smaller fruit 6-8 weeks later. Remove runners to encourage crown development and, therefore, more fruit.

Berri Basket/Berries Galore--Everbearing type. Compact, bushy plants create lush hanging baskets. Creamy white flowers appear above the deep green, shiny leaves. Very attractive. Produces large, deep red, full-flavored berries until frost. Garden hardy to Zone 5. (3-pack)

Eclaire--June-bearing type. (Available 10/pkg.)

Ft. Laramie--Everbearing type. One of the very best varieties for hanging baskets and containers. The large berries are bright red, sweet and aromatic. Highly productive all season and very winter hardy. (Available 10/pkg.)

FRUITS & VEGETABLES-23

Honeoye--June-bearing type. Large and vigorous. One of the most popular of the June-bearing varieties. Very hardy. (Available 10/pkg.)

Quinault--Everbearing type. A rather new variety that produces fruit on unrooted runners. A great taster developed by Washington State University. An excellent choice for potted strawberries. Has an excellent track record for fruit size, taste and plant growth. It is also one of the most disease resistant everbearers ever tested. (Available 10/pkg.)

Sequoia--June-bearing-type. (Available 10/pkg.)

SWISS CHARD: See Chard

TOMATILLO: Grown like tomatoes--planted in full sun after the soil has thoroughly warmed. May be grown without support or in cages. The plants are quite large and unpruned, should be spaced 3' apart. The tips may be pinched off to control plant spread. Plants ripen fruit early and are actually quite adapted to the North. Plants are heavy yielders so one plant is usually enough for most gardeners, but two or more plants are required for pollination. Harvest when the paper husk loosen and the fruit turns from green to pale yellow. Tomatillos are closely related to ground cherries and Chinese lanterns.

Grande Rio Verde--75 days. Produces high yields of 3 oz., globe-shaped Mexican husk tomatoes on a medium, determinate plant. Unique flavor of the green fruit makes a tasty salsa verde. (3-pack)

TOMATOES: Plant in any warm, well-drained soil of good fertility. Plants are light feeders so avoid excessive nitrogen, especially before fruit set. It's important to provide even moisture at all times, particularly during fruit set and development. Grow in full sun and planting before late May is strongly discouraged or till the soil has thoroughly warmed. Plants are very susceptible to frost damage. Rotate plants in the garden to discourage soil-borne problems. Support is important to keep the foliage off the ground. A mulch is also helpful for moisture retention and to prevent splashing of the soil on the leaves. Pick the fruit when the fruit is firm and turning color. Overripe tomatoes rot quickly.

--In checking tomato varieties, note those with resistance to soil-borne diseases, including: V for verticillium wilt, F for fusarium wilt, N for nematodes, T for tobacco mosaic, A for alternaria and St for Stemphylium. There are two types of fusarium disease. A variety marked F is resistant to one type; those marked FF are resistant to both. It's a good idea to rotate the location of tomato crops from year to year. Tomatoes are available in 3-packs, 4" coir pots and 2 gallon tubs.

I=Indeterminate: They continue to vine, even after fruit set. Blossoms and fruit develop progressively. The harvest lasts several months. Plants tend to

FRUITS & VEGETABLES-24

be large and sprawling and are best when staked. They are less susceptible to leaf diseases. They require more work, but are often more rewarding with with larger and better flavored fruit. Yield is also greater.

D=Determinate: Means the vine terminates in a flower cluster. Blossoms and fruit develop over a short period of time; usually 7-10 days. Plants are bush type and seldom need staking. Tend to be the best varieties for containers and small gardens.

NOTE: '+++' before name denotes an **HEIRLOOM** variety and they include:
Amana Orange, Aunt Ruby's German Green, Black Cherry, Brandywine, Caspian Pink, Cherokee Purple, German Red Strawberry, Green Zebra, Mr. Stripey, Mortgage Lifter, Old German, Opalka, Oscar Klein Italian, Paul Robeson, Pineapple, Polish Linguisa, Purple Russian, Reisetomate, Rosalita, Rutgers Select, Sioux, Yellow Brandywine, Yellow Pear, and Yellow Plum.

+++Amana Orange--(I), 90 days, Heirloom. A beefsteak type from the Amana colonies in Iowa. Fruits are 5" in diameter with their famous orange color.

+++Aunt Ruby's German Green-- (I), 80 days. An heirloom from Germany via Tennessee. Beefsteak fruits weigh 1 lb. or more. Sweet juicy flesh, refreshing spicy flavor. Ripeness determined by feel rather than look; ready when soft to the touch. Much tastier than most red tomatoes.

Beefmaster--(I), VFNA, 80 days. Formerly called Beefeater. Very large, deep red oblate-shaped fruit in the 30-32 oz. range. Strong vines yield large quantities of full-flavored tomatoes. The best beefsteak type.

Beefsteak--(I), 90 days. Also known as Red Ponderosa or Crimson Cushion. Extra-large, meaty, ribbed deep scarlet fruit. 12 oz. Fairly soft for easy slicing.

Better Boy--(I), VFNASt, 70 days. Probably our most popular tomato. Produces 16-20 oz. fruit over an extremely long season. Sturdy plants have large leaves for sun scald protection. High yields. One of the best all-around performers.

Big Beef--(I), VFFNASt, 73 days. 1994 AAS Winner. Old-time flavor, colossal fruit size, great disease resistance and high quality. 9-12 oz. fruit matures early.

Big Boy--(I), 80 days. Large, 14-16 oz. bright red fruits. Very productive. The most popular hybrid tomato nationwide. Smooth, firm, scarlet-red and thick-walled.

FRUITS & VEGETABLES-25

+++Black Cherry--(I), 75 days, Heirloom Beautiful black cherries look like large, dusky purple-brown grapes; they have that rich flavor that makes black tomatoes famous. Large vines yield very well; very unique and delicious.

+++Brandywine--(I), an Amish heirloom, 78 days. The most popular heirloom (open-pollinated) variety that produces very large, rough, deeply lobed, slightly pinkish-red fruit, averaging 16-24 oz. Potato-leaf foliage. Flavor is excellent and of gourmet quality.

+++Caspian Pink--(I), 80 days, Heirloom. Some say it beats Brandywine in taste tests! Originally from Russia in the area between the Black and Caspian Seas. Fruits are large, flat and kind of pink in color.

Celebrity--(D), VFFNTA, 70 days. 1984 AAS Winner. Absolutely incredible set of exceptionally flavorful, firm 8-12 oz. fruit on strong vines with good cover and outstanding disease resistance. Large clusters of consistently large, beautiful tomatoes.

Champion--(I), VFNT, 62 days. Especially bred as a luscious sandwich tomato, solid, meaty slices with just the right sweetness. High yields of large fruit, bigger than Early Girl and earlier than Better Boy.

+++Cherokee Purple--(I), 85 days, Heirloom. An unusual tomato with medium-large, flattened globe fruits that are dusky pink with darker pink/purple shoulders. Relatively short vines for an indeterminate.

Delicious--(I), FV, 77 days. Huge red fruit is smooth, nearly solid and often weighs more than 2 lbs. Excellent flavor, tiny seed cavities, and very little cracking. This is the variety that holds the world record for the largest tomato ever grown!!

Early Girl--(I), VFF, 52 days. The earliest slicing variety available and our most popular early variety. Yields a prolific crop of 4-6 oz. fruit all summer. Fruit is rich red.

+++German Red Strawberry--(I), 85 days, Heirloom. These unique tomatoes are shaped just like a strawberry, although at 10 oz-1 lb., they are much larger. The flavor is crisp and sweet.

+++Green Zebra--(I), 75 days, Heirloom. A unique, delicious salad tomato. 3 oz. green fruits ripen to amber-green with darker green stripes. The light green flesh is very flavorful, sweet yet zingy. This one is a real taste treat. Technically not an heirloom, but usually listed as such in catalogues.

Health Kick--(D), 72 days. A high yielding saladette variety containing an extra 50% concentration of Lycopene, the antioxidant that may help prevent certain cancer types, especially prostate. Bright red, 4 oz. plum-shaped fruits are delicious. Disease resistant.

FRUITS & VEGETABLES-26

Husky Red--(I), VFFASt, 68 days. Produces 5-7 oz. fruit. The upright plants can be grown staked or caged, without pinching.

Jubilee--(I), A, 80 days. An AAS Winner. Medium-sized golden-orange fruits weighing 6-7 oz. and having a great meaty flavor. Sweet and non-acidic.

La Roma Red--(D), VFNA, 76 days. The most popular Italian-type tomato. Popular for canning, cooking or paste. Vigorous vines produce excellent yield of bright red, plum-shaped, 3-4 oz. fruit. Bush habit.

Legend--(D), 68 days. A very early variety that sets large, 8 oz. fruit that are glossy red and round with very good flavor. Legend also has a strong resistance against the late blight fungus and sets fruit well under cool temperatures.

Lemon Boy--(I), VFNASt, 72 days. Not a golden, but a true yellow tomato. Produces large, deep oblate fruit averaging 7 oz. Outproduces all other golden or yellow tomatoes on the market. Ideal for mild-flavored, delicious and visually striking salads.

Margo--(D), VFFT, 70 days. Shiny 6 oz. tomatoes are juicy and flavorful, making them just right for slicing. Compact plants are perfect for small gardens and containers. Production is very high.

+++Mr. Stripey, (I), 80 days, Heirloom. Yellow beefsteak type fruit with red-streaked flesh. Large, flavorful fruits range from 14 oz.-3lbs.

+++Mortgage Lifter--(I), VFN, 85 days, Heirloom. An old, pink variety. Well-shaped, large fruit is meaty with few seeds.

+++Old German--(I), 75 days. An heirloom originally grown by the Mennonite community of Virginia, and one of the best varieties for slicing. Huge fruits weigh 1 1/2-2 lbs. each, with an unusual boat shape.

+++Opalka--(I), 85 days, Heirloom. One of the best sauce tomatoes on the market. The flavor is rich and very sweet. Fruits are almost seedless and are a bright red. Fruits are elongated and 3-5". Vines are vigorous and high-yielding.

+++Oscar Klein Italian--(I), Heirloom. One of our very own. We've been growing it for years and no longer know the source other than the fact that the seeds from this large-fruited Italian, paste-type were brought direct from Italy shortly after WW II. A beautiful and productive plant and a customers' favorite!

FRUITS & VEGETABLES-27

Patio--(D), FASt, 70 days. Excellent for pots or small gardens. Fruit is medium size, smooth and firm. A sturdy, dwarf, upright plant with crinkled foliage. Grows 24-30" tall. 3-4 oz. fruit.

+++Paul Robeson (I), 74 days. A Siberian heirloom with 7-10 oz. blackish-red fruit. Sets fruit at lower temperatures so is excellent for northern climates. Has a unique rich and exotic flavor. Has a cult following among serious tomato and heirloom gardeners.

+++Pineapple--(I), 85 days, Heirloom. Gorgeous 1 lb. red and yellow streaked fruit. Old-fashioned and very full-bodied. The flavor is wonderful, rich, fruity and very sweet. Strong vines bear an abundant crop.

+++Polish Linguisa--(I), 73 days, Heirloom. Loaded with vitamins, fiber and potassium. This 19th century heirloom has vigorous plants that set more fruit than most. Fruits are 7-10 oz. and pie-shaped. Flesh is soft and very sweet.

+++Purple Russian--(I), 80 days, Ukrainian heirloom. Plum-shaped fruits are 3-4" long and weigh 6 oz. Great taste, sweet and meaty. One of the best purplish-black tomatoes since it rarely cracks.

Red Grape--(I), 75 days. High-quality, Santa-type produces long clusters of 20 or more tasty, bright red, baby grape tomatoes. Crack resistant and late blight tolerant.

Red Robin--(D), 55 days. Birdie series. The sweetest flavor available in a dwarf, container-type, cherry tomato. Round, red, 1 1/4" fruits are borne on compact, dark-green plants, just 8-12" high. A standout for hanging baskets or patio containers.

+++Reisetomate--(I), 75 days, Heirloom. This novelty tomato looks like a bunch of cherry tomatoes all fused together; very alien-looking! Called "Traveler tomato" for the ability to tear it apart a piece at a time with no need for a knife. This type traces its roots to Central America where the natives would carry traveler tomatoes on trips, to eat as they walked. Bright red tomatoes taste rather sour and acidic. A fascinating heirloom!

+++Rosalita--(I), 60 days. A pink grape tomato. Long clusters of small, oval fruit are deep rosy pink and abundantly produced on tall vigorous plants. A very sweet choice for people who love grape tomatoes.

+++Rutgers Select--(D), VFA, 75 days, Heirloom. Gardeners throughout the country are rediscovering this old-fashioned classic for its terrific flavor and productivity. This strain has moderate disease-resistance, which ensures large crops of crack-free, bright red 6-8 oz. fruit with delicious, old-time taste. This has always been a favorite for canning because of its abundance, juiciness and deep red color throughout. Developed in the 1920's.

FRUITS & VEGETABLES-28

+++Sioux--(I), 70 days, Heirloom. This variety was originally released in 1944 by the University of Nebraska. Has reliably large harvests, even in hot weather. Tomatoes weigh about 6 oz. Flavor is sweet, yet tangy--yet rich and complex.

Sugary--(D), 65 days. 2005 AAS Winner. Produces tiny, oval-shaped fruit with pointed ends. Very productive.

SunSugar--(I), FT, 62 days. Beautiful golden cherry tomato with the highest rated sweet taste. Good crack resistance, but with a fairly thin skin. Very vigorous plants.

Super Fantastic--(I), VFN, 70 days. A heavy producer of 10 oz. fruit. Smooth, solid, meaty fruits throughout the summer. Very crack-resistant. Flavor is a wonderful combination of sweet and acid.

Supersweet 100--(I), VF, 60 days. Probably the best tasting and highest yielding cherry tomato available and an improvement over the incomparable original Sweet 100. Plants produce hundreds cherry tomatoes on vigorous vines that can climb 10 feet if trained to do so. Fruits are high in vitamin C.

Sweet Baby Girl--(I), T, 65 days. Breeders set out to find a cherry tomato that was extra-flavorful and sweet, but on a more manageable plant. Here is the result. Huge crops on healthy, compact plants. Dark red fruit has great, sweet flavor and grows in long clusters.

Tumbler--(D), 45 days. Bushy plants have very pliable stems. Specially bred for hanging baskets. Look fantastic when mixed with lobelia and other annuals. Very sweet, bright red, cherry-type fruits. Available only in hanging baskets.

Viva Italia--(D), VFFNAsT, 85-90 days. A beautiful, Italian sauce tomato with outstanding flavor and abundant mid-season yields. Vigorous vines produce decidedly firm, juicy fruit that ripen uniformly and store well--for up to 2 weeks.

Wisconsin 55--(I), 72 days. Medium-large oblate fruit. Developed at the University of Wisconsin in the 1940's and still one of our most popular tomatoes. Deep-red fruit, resistant to blossom end rot. Ripens evenly. Strong skin and solid walls.

+++Yellow Brandywine--(I), 92 days. Heirloom. An orange old-timer with rich taste. Big, flat-round glowing tomatoes have a rich gourmet taste similar to regular Brandywine. Fruit is 12-24 oz.

+++Yellow Pear--(I), A, 78 days. By popular demand, we're offering this low-acid salad tomato. Tall, vigorous vine bears large quantities of small, 3/4-1 oz., lemon-yellow, pear-shaped fruit. These unusual tomatoes are a focal point when served whole in salads. Mild flavor.

FRUITS & VEGETABLES-29

+++Yellow Plum--(I), A,75 days. 1" fruit. The best yellow plum available for cooking.

TURNIP: Available as seed.

WATERMELON: Melons require a light soil in full sun locations, free from any shade. Keep the soil moist, especially in the early stages of growth and during pollination when the fruits are setting. After this do not water until the soil is very dry and the plants are looking somewhat stressed. Do not plant into the garden until the soil has thoroughly warmed--usually late May. Give plenty of room, planting in hills up to 6' apart. There are 3 ways to tell when a watermelon is ripe: 1) the tendril nearest the point on the vine where the fruit stem attaches is browning/dead, 2) the spot where the fruit rests on the ground is yellow, and 3) the classic mystery--you hear the "punk", as opposed to the "pink" or "pank", when you flick the melon with your finger.

Crimson Sweet--80 days. Fruits are light green with dark green stripes, flesh is deep red and fine textured. Melons are round and average about 25 lbs. Disease resistant. (3" coir pot)

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. (3" coir pot)

ZUCCHINI: See Squash.

FRUITS & VEGETABLES-30