



Multnomah County Master Gardeners
Incredible Edibles Sale 2015
Saturday, May 2nd 2015 10AM - 4PM
Westminster Presbyterian Church
NE Hancock between 16th and 17th Avenue



It's time to envision your kitchen garden...harvesting nutritious, fresh-picked goodness for your table!

Take a look at the luscious array of **local, organically-grown** vegetable starts we are offering. You'll find heirlooms and hybrids among our fantastic, varieties of tomatoes, cucumbers, lettuces and more. Varieties offered are those that have been shown to thrive right here in our Pacific Northwest climate.

We will have over 225 varieties of vegetables/fruit/herbs/flowers to choose from at incredibly reasonable prices. Most veggie jumbo 6-packs are \$3, veggies (3.5" pots) \$2.50, herbs (4"round pots) \$3.

Note: Occasionally 'nature' happens and the grower experiences a crop failure or the starts might not be at a size ready for market – so this is a list of those veggies/fruits/herbs/flowers that we have ordered.

For best selection, arrive early.

❖ **Indicates OSU recommended variety.** As any OSU-trained Master Gardener can tell you, OSU Extension Service offers a wealth of tried-and-true, research-based information for the home gardener. That includes recommendations of vegetable varieties that are proven to thrive and produce the best yields in our Pacific Northwest home gardens. The recommended varieties have been tested and trialed, sometimes for many years. Only the most disease-resistant, flavorful, productive varieties make the cut.

Vegetables

Artichoke 3.5"

❖ **Imperial Star**

85 days. Delicious, buttery texture with a nutty, rich flavor. This selection produces a good harvest, with up to eight heads the first year. For best flavor harvest at 4.5" diameter. Grows to 3-4'

Romanesco

85 days. Italian Heirloom! Well known for plants that produce good yields of very large and very flavorful bronze and purple artichokes. A favorite of the folks in the Romagna region of Italy. Globes are large and tender with a very fine flavor. Also an extremely decorative perennial that many include in a mixed perennial border. Artichoke leaves can also be dried and made into teas.

Asian Greens Jumbo 6-pack

❖ **Giant Red Mustard**

23 days baby, 45 days mature . Excellent salad green and mature leaves are great for soups, pickling and stir-fries. Thick, tender, brilliant maroon leaves with deep green midribs. Flavor is zesty and full, increased spiciness with maturity. Beautiful mature plant. Slow to bolt. Very winter hardy. Ht. 24".

Mustard Mizuna

20 days baby, 45 days mature. This popular Asian green has a mild, sweet, yet zesty flavor. Prized for use in stir-fries and salads. Deeply serrated, fringed leaves that form a beautiful rosette. Slow to bolt. Ht. 14-16".

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Beans 3.5"

Chinese Red Noodle

70 days mature. Wow your neighbors with this stunning burgundy colored string-less bean. Also known as the 'yard long bean' or 'asparagus bean', growing up to 16-20" long, in clusters of 4 beans. The beans are related to the black-eyed peas, but taste much like a string bean. Sweet, delicious flavor. Great in stir-fry, roasted or tossed straight on the grill.

Rattle Snake Pole

50 day mature. This heirloom has an outstanding flavor fresh, shelled and dry! Distinctive purple streaked dark green pods, said to resemble markings on a rattlesnake. Dried pods open to reveal auburn and burgundy speckles. High yields of tender, string-less, round, 7" pods. Plants are very heat and drought resistant. Dried seeds make a wonderful addition for a hearty soup.

Scarlet Emperor

75-80 days mature. Prolific yields of plump, fuzzy, string-less pods full of purple and black mottled seeds. Very sweet, rich flavor. 6"-8". Wonderful eaten as fresh pods, shelled and dried. Vigorous climber with stellar large scarlet flowers that attract bees and are a favorite of hummingbirds.

Beans Jumbo 6-pack

Blue Lake Bush

40-45 days. Early and highly productive. The dark green 6-7" pods remain stringless at all stages of growth. Tender and rich, a perfect choice for highest quality eating.

Italian Bush

40-45 days. Green flat Italian bush variety, easy to grow, tender vines bear 7-8" long flat pods that are stringless with robust bean flavor. Excellent for freezing.

❖ ***Kentucky Wonder Pole***

50 days. Heirloom! Introduced before 1864 in Kentucky. This pole bean produces 7" long, silvery green, tender, high quality pods with a distinctive sweet flavor. Good for fresh eating, freezing or canning.

Maxibel

50 days. Haricot Vert. Upright plants with 7" pencil-thin, stringless gourmet French beans. High yields of very tender and tasty beans for frequent picking.

Soy Edamame Shirofumi

75 days. Gourmet soybean with exceptionally sweet, nutty flavor and smooth texture. Produces a white-flowered, green-podded soybean rich in protein, calcium, and vitamins A & B.

Yellow Wax

50 days. Yellow Wax bush beans, vigorous producers of tender, tasty 6" straight, plump pods. Excellent for canning and other uses.

Beets Jumbo 6-pack

❖ ***Bull's Blood***

64 days. Heirloom. Dual purpose beet. Beautiful dark red baby greens are a wonderful addition to salads. Mature greens have a rich flavor. Roots are sweet and tasty harvested when small. Be sure to allow a few plants to flower as mature plants are striking ornamentals and attract pollinators.

❖ ***Chioggia Guardsmark***

45 days. Italian heirloom. Red and white striped flesh, delightfully sweet peppery flavor that is smooth and mild tasting. Wonderfully flavored greens.

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Beets - continued Jumbo 6-pack

❖ ***Cylindra***

50-55 days. Dark reddish purple cylindrical roots with smooth skin making it easy to peel. Bold earthy sweet flavor, averaging 5" long and 2" in diameter. Easy to cut in uniform slices for cooking or canning with little waste. Large healthy tops for bunching. Plant 6" apart in rows 12" to 18" apart. Amend soil with compost and lime. Harvest at any stage from baby beets to 4" size. Use small greens for salads, steam larger greens.

❖ ***Golden Touchstone***

45 days. Smooth orange skin, rich gold interior. Retains color when cooked and does not bleed like red beets. Sweet and tender, especially when young.

Broccoli Jumbo 6-pack

❖ ***Arcadia***

60-65 days. Flavorful, crisp florets and uniform heads. Home gardeners and market growers everywhere will be delighted with the versatility of this variety that stands 2 feet tall and has 5 inch wide heads. The tightly domed, purplish-green heads have small to medium bead size.

Raab

40-50 days. This Italian heirloom, non-heading broccoli, is ready for harvest early, growing fast in cool weather! Also referred to as rapini or in Italy '*broccoli asparago*' or '*asparagus broccoli*'. Harvest the tender green buds, stems, and flowers for a tasty spicy/peppery broccoli flavor. Great simply eaten raw in salads or with the lightest sauté in olive oil, with garlic and red pepper flakes. Delicious in Asian-style stir-fries too!

❖ ***Romanesco***

77 days. Dramatic chartreuse floret spires. Great for spring planting. Mild, sweet, nutty flavor. Great raw, steamed, roasted or sautéed. Harvest young for best flavor. 6-8" heads.

Cabbage Jumbo 6-pack

Copenhagen

65 days. Compact heirloom. 3-4 lb. 6-8" dense heads. Crisp textured tasty cabbage great for slow cooking, slaws, and sauerkraut. Disease resistant. Heads hold well before and after harvest. Excellent for close spacing production.

Red Express

62 days. Open pollinated. Super-early. 2-4 lb. purple-red uniform heads are split resistant. Leaves are crunchy and sweet. Compact plants can be planted at 8" spacing. Ideal for small gardens.

Carrots Jumbo 6-pack

Kurodo

65-70 days. A super sweet tender carrot. Wonderful for fresh eating, roasted, in stir-fries, juiced or pickled! This red-orange carrot grows 7"-8". Stores well.

❖ ***Parmex***

30-40 days. Originating in France and popular at Parisian markets, this is an early, deliciously sweet, tender, bite-sized, round carrot. Kids love these bright-orange tasty garden snacks. Easy to grow - even in shallow soils and containers.

Rainbow Mix

65-70 days. A color-popping collection of sweet, delicious carrots. Brighten your crudités platter, tossed salads, sautés and kids' lunch boxes! Plant 2" apart in rows 12" to 18" apart. Be sure to water regularly.

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Cauliflower Jumbo 6-packs

❖ **Snowball**

50 days. Sturdy plants with 7-8" picture perfect, dense, creamy white heads. Easy to grow. Superb for spring and winter gardening. Heavy yields. Excellent flavor. Enjoy raw, or delicately roasted.

Celery Jumbo 6-pack

Red Reselection

100 days. Red celery for use in cooking. Flavor is stronger and more distinct than commercial green varieties. Terrific for soups and stews! Gorgeous yellow-pink hearts are a salad lover's dream! Cold hardy and disease resistant. Culinary uses. Medicinal Uses: Known to decrease blood pressure, and reduce excess water buildup.

Chard Jumbo 6-pack

❖ **Fordhook Giant**

45 days. Think white succulent celery-like stalks with large, dark green, very savoyed leaves. The 8-10 inch stalks are wonderfully tender and juicy. Flavorful leaves can be steamed with other greens, shredded for salads, or added to savory rolls and biscuits. A heat tolerant and cold-hardy. 22"

Rainbow Chard

45 days. A multi-color Swiss Chard. Includes a mix of red, pink, white, yellow, orange and striped colors. Nutritious and delicious. Adds a vibrant splash of color to any plate.

Collards Jumbo 6-pack

❖ **Champion Collards**

50-65 days. Slow bolting Vates selection with dark green, broad wavy, tender leaves.

Corn Jumbo 6-pack

Luscious

72 days. This flavorful bicolor variety boasts large, cylindrical 8 1/2" ears with 16 rows of very tender kernels that hold their sweetness and flavor longer than other varieties. 6 1/2 foot tall plants make picking easier. Wonderful fresh. Makes a great corn chowder.

❖ **Spring Treat, yellow sweet corn**

66 days. One of the best early-maturing yellow sweet corns. 14-16 rows of sweet tender kernels. Plants reach 5' tall with 7 1/2" ears which are low on the stalk for easy harvest. Great for the home garden. Cool soil vigor is excellent. OSU recommended.

❖ **Sugar Pearls, white sweet corn**

72 days. The silvery-white, creamy, sweet kernels will melt in your mouth!. Plants reach 6 1/2' tall with 8" ears which are low on the stalk for easy harvest. Holds its sweetness longer than most other varieties. OSU recommended.

Cucumbers 3.5" pot

❖ **Armenian**

60 days. This thin-skinned burpless cuke has dense flesh and few seeds. Always sweet and crisp, even when large. Grows up to two feet long, but is best eaten when 12-15". Vines grow to 5'. Fruit grows straighter if trellised. OSU recommended.

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Cucumbers – continued 3.5" pot

Diva

58 days. AAS Winner! Especially flavorful when harvested small. Diva produces a distinctly tender, crisp, sweet, non-bitter, and seedless cuke.

Garden Sweet Burpless

58 days. High yielding! Attractive 8-10" thin-skinned slicing cukes with a small seed cavity. Exceptional flavor. Refreshing, mild and delicious.

❖ ***Lemon***

70 days. Heirloom. Lemon yellow, round cucumbers are delicate and sweet with thin skins. A welcome addition to garden fresh salads. This heirloom variety from the 1890s grows well in our cool NW. Good choice for large containers. Best taste when harvested at lemon yellow stage, 2" to 3". Great for children's gardens. OSU recommended.

Little Leaf Pickling

60 days. Open-pollinated. This compact, multi-branched vining cucumber is great in containers and the small leaves make harvesting a breeze. High yields of smooth, small green, white-spined cukes are great for fresh eating and pickling. The plant sets its own flowers without the need of pollinators (parthenocarpic).

Mexican Sour Gherkin

75 days. Although technically not a cucumber, this heirloom produces cucumber-like fruit which resemble baby watermelons. Kids and adults alike will love these sweet, tangy, citrus, cucumberish flavored treats! Vigorous vines with attractive ornamental foliage produce a bounty of the diminutive 1" fruit. Attractive traipsing up a trellis, dangling from a hanging basket or a unique attraction in your veggie plot. The "cukettes" are a delight served fresh in a salad, tossed in a stir-fry or stunning pickled jewels.

Poona Kheera

55 days. Specialty gourmet variety from India. Smooth-skinned fruits turn from white to golden-yellow to russet brown and may be eaten at any stage, skin and all. Flavor is best when harvested as rosy blush begins. Extremely tender, crisp, and wildly delicious. Hardy disease resistant vines produce an early crop with good yields. Exceptional flavor.

Salt and Pepper Pickle

45-50 days. *2011 Green Thumb Award Winner!* This improved Boothby Blonde cucumber produces 3-5" white-skinned pickling cucumbers with black spines. Improved flavor and disease resistance including to powdery mildew.

Satsuki Midori

60-70 days. This rare Asian variety produces long, slender, smooth 10-14" fruit with tender skin and few seeds. Extremely delicious flavor and never bitter. Will produce straight fruit if grown on a trellis.

Summer Dance

65 days. Great producer of crisp, delicious Japanese burpless 8-9" long, uniform fruit. Heat-resistant. Refreshing addition to salads or crudité platter.

Suyo Long

54 days. From China. 10-16" long, curved fruits. Sweet, crisp and tender. Excellent "burpless" eating quality. Fruits are spiny when young and become smoother and less ribbed at peak maturity.

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Cucumbers – continued 3.5" pot

❖ ***Sweet Marketmore***

55 days. This OSU-recommended cucumber is the perfect slicer. Non-bitter, burpless and highly disease resistant! What more could a gardener ask? Six-foot long vines produce high yields of 9-11", straight, white-spined fruits. A home garden classic.

❖ ***Tasty Green***

55 days. Early, heavy yielding burpless variety. 9" long fruits are slender, dark green, with shallow ridges and small white spines. A heavy cropping variety that produces fruits with tender skin and crisp, delicious flesh. Tasty and easy to grow, even in adverse conditions. Plant when soil and weather are warm. Fertile, well drained soil amended with lime is best. Best trellised for straight fruit and easy picking.

Eggplant 3.5" pot

Apple Green

62-70 days. This extra-early variety is a good choice for Northern climates. Beautiful pale green, round to oval fruit with white mild flavored flesh. No need to peel these tender, non-bitter fruits.

Little Finger

55-65 days. Slender fruit, 4-6" long with glossy black, tender skin and green calyx. Flesh has a silky texture with few seeds. Harvest when fruit is young and cook quickly for delicate flavor.

❖ ***Millionaire***

54 days. Robust upright plants that are extra-early, prolific producers of deep black-purple, long slender (up to 8") fruits. With such a bounty, you surely will feel like a millionaire. Skin is soft, with a nearly seedless creamy tender flesh. Its delectable flavor makes this a favorite for stir-fries. Producing well, even in a cool summer season, helps Millionaire earn an OSU recommendation.

❖ ***Orient Express***

58 days. Magnificent early producer. Beautiful, slender, glossy black Asian eggplant, 8-10" long. Thin skin, mild flavor, and quick cooking. Able to set fruit under cool conditions and also with heat stress. Plant multiple eggplants in containers and they will thrive with the warmer soil conditions. Great hot off the grill or in a summer vegetable sauté. OSU recommended.

Ping Tung Long

65-75 days. Originally from Taiwan. This vigorous, stress tolerant plant can yield up to 20 slender 12-18" fruits per plant. Deep lavender, shiny fruit are sweet and mild with tender white flesh that does not need peeling. Hardy, high yielding, disease resistant.

Fennel Jumbo 6-pack

Perfection/Florence - bulbing

80 days. Produces a uniformly round, full flavored, fleshy bulb that is tender and crisp with a nice anise taste. This improved Zefa Fino type has great vigor and resists bolting. Grow this spring through fall. Delicious roasted, in soups, and freshly sliced in salads.

Greens Jumbo 6-pack

Arugula Grazia

50 days. Small, finely-serrated leaves grace this improved Sylvetta-type arugula. Easy to grow. Slower to bolt and better holding quality in the kitchen. Low height. Delicious flavor with a fiery kick.

Ovation Mix Mesclun

21 days. This mix includes Kale, Arugula, Red Mustard, Mizuna, and Tatsoi. A great mild and spicy combination.

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Ground Cherry 3.5" pot

Pineapple

75 days. This wonderful, sweet, fruity flavored ground cherry does taste of pineapple. Delightful in salsa's and even tasty in pies or preserves. Prolific producer.

Kale Jumbo 6-pack

❖ ***Lacinato*** (aka Dinosaur, Nero di Toscana)

65 days. Italian heirloom. Gigantic leaves add great color, texture and flavor to a variety of dishes. Tasty in salads, hearty soups and stews, or simply sautéed with olive oil and lemon juice. Yum! Grows well in heat and is extremely winter-hardy, one tough plant. Eat leaves when small and tender.

Rainbow (Lacinato variety)

60 days. This kale has the leaf qualities that Lacinato is loved for with the colors of red, purple and blue-green that make it beautiful! It's also more vigorous and cold hardy than other lacinatos.

Red Russian

25 days baby, 50 mature. Heirloom! Red-tinged leaves, purple stem, tender, mild, great flavor. Enjoy fresh, steamed or in stir-fry. Harvest from baby tender to full sized leaves. Cold-hardy.

Leeks Jumbo 6-pack

Bandit

110 days. Extremely cold-tolerant. Beautiful dark blue-green leaves. The shaft grows very thick with little bulbing. Outstanding sweet flavor. Hilling will elongate and blanch stalks or plant in trenches for even longer blanched areas. Great addition to hearty stews and soups.

Tadorna

100 days. A vigorous, very reliable grower producing a medium-length white shaft and striking upright, dark blue-green foliage. Wonderful lightly sautéed or combined with potatoes for a comforting soup.

Lettuce Jumbo 6-pack

❖ ***Buttercrunch***, butterhead

48 days. An all-time favorite butterhead and All-American Selections winner! Thick green leaves form a beautiful rosette that is mildly butter-flavored, crisp, juicy and sweet. Holds sweetness without turning bitter, even in heat of summer. Buttercrunch is a reliable, high-quality producer at our Master Gardener Community Demonstration Garden. Bolt-resistant.

Flashy Troutback, romaine

40 days. This striking crisp lettuce looks like confetti in the salad bowl. Uniformly splattered with bright red splashes that darken from red to maroon as it matures into full size heads. Upright growth. Can harvest baby greens in about a month.

Gourmet Mix

28 days. A fabulous mix that combines color, shape, size and flavor for real wow power in the salad bowl. Part shade.

Italian Salad Mix

30-50 days. Awesome! This blend includes a wide array of lettuces, chicory, greens that make a great combination of colors and textures. Truly tasty! Culinary uses. Full sun.

Jericho, romaine

60 days. Open pollinated. This bright green, silky smooth romaine is tender and oh so sweet. The leaves stand tall to form thick, dense heads. Bred in Israel for heat resistance, Jericho retains its great flavor and juicy, crisp texture in the heat of summer, yet also performs well in cool weather. One of the best romaines! Resistant to lettuce mosaic virus and tip burn.

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Lettuce - continued Jumbo 6-pack

❖ ***Little Gem***, romaine

33 days. A smaller, sweeter variety of romaine. Heads are about 4 inches across and are prime eating from 4-6 inches tall. Plants can be spaced 6½" x 6½" for maximum yield.

❖ ***Merlot Lettuce***, loose-leaf

50 days. Striking, deep dark red, almost purple frilly leaves. The plant is stunning. A very crisp and open-headed leaf type that stands upright with a waxy shine that makes an ideal salad lettuce. It's very high in antioxidants and non-bitter. Resistant to downy mildew races 1-16 and very bolt-resistant.

Mottistone, Batavia "summercrisp"

55 days. Batavia types are sometimes referred to as 'summercrisp' lettuces for their densely packed hearts and ability to resist bolting in the heat of the season. Crisp, delightful tasting leaves, and striking maroon freckles over a deep green background. Plants are medium sized and upright, disease resistant, attractive and unusual.

❖ ***Nevada***, crisphead

55 days. This all green Batavian type lettuce performs in all climates. A tall open head of bright green leaves that are crunchy and have a mildly nutty flavor.

❖ ***Outredgeous***, romaine

52 days. Another favorite at our Community Demonstration Garden. This lettuce is bright RED with flavorful leaves. Harvest as a baby lettuce or allow to mature to a 10" romaine. The sweet succulent leaves will make a great addition to your salads.

❖ ***Red Sails***, leaf

29 days baby, 55 days mature. Very attractive deep burgundy red-over-green leaves that are ruffled and fringed. Nice and crisp with a fine texture and sweet flavor that stays mild without bitterness. This leaf lettuce is a previous All-American Selections winner.

Wild Garden Mix

40 days. A serendipitous selection from Frank Morton at Wild Garden Seed in Philomath. A mix of everything in this collection, including released and unreleased varieties. An instant salad mix from one of the best in the business. You can't go wrong.

Onions Jumbo 6-pack

Cipollini

75-85 days. Italian heirloom! Dependable producer. Small, 2"- 3" wide, 1" thick disc-like bulbs. This sweet onion is delightful eaten fresh, added to soups and casseroles, sautéed in stir-fries, or grilled.

Deep Purple Scallion

60 Days. Deep red-purple, bunching onion. Highly colored at any temperature or age. For spring or summer.

Scallion - Lisbon White Bunching

65 days. White, bulbless, bunching onion. Delicate flavor. Long harvest

Red Torpedo

90 days. This beautiful heirloom originates from the Calabria region of Italy. Long, red-purple, 'torpedo'-shaped bulbs are mild and sweet tasting. Fresh eating gourmet specialty, excellent grilled or in salads or sandwiches. Great for small space gardening as plants can be spaced closer than regular onions. Harvest and enjoy.

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Onions - continued Jumbo 6-pack

❖ ***Walla Walla***, sweet

115 days. Famous for their size and sweetness, for many Northwest gardeners, the onion patch just isn't complete without Walla Wallas. Plan to use these beauties quickly, they're not meant for long-term storage. OSU recommended.

Pac Choi Jumbo 6-pack

China Choi

30 days. Stir-fry staple. 14-16" long, thick succulent stalks, dark green leaves. Forms a loosely headed rosette. Delicious.

Red Choi

22 days baby, 45 days mature. A beauty at all stages; from baby dark green leaves with maroon veining to mature dark maroon leaves with green undersides. Delectable flavor. Baby greens liven salad mixes, mature greens enrich stir-fries and soups.

Peppers, Hot 3.5" pot

Anaheim

80 days. A rich, mildly-hot chile brought to Anaheim, California, in the early 1900s. Abundant producer of 5 to 8" long, thick-fleshed chili peppers. This favorite traditional green chile is ideal for roasting, grilling, chile rellenos and stir fry. Can be eaten fresh and green or allowed to ripen to red. Makes a traditional red chile sauce by drying, toasting, soaking and pureeing these beauties. Plants are disease resistant. 500-2,500 Scoville heat units

Bhut Jolokia

100 days. Customers asked, so we have ordered a flat of Bhut Jolokia also known as Ghost Pepper and the hottest pepper in the world. Scoville unit readings of over 1,000,000! Thin-walled, wrinkled fruit, from 2½-3" Just remember with this culinary rage...a little goes a very long way!

Cayenne Ring of Fire

65-85 days. Our very earliest hot pepper. This one is hot, hot, hot! Peppers pencil thin and about 4" long. Great choice for northern gardeners who want to grow cayennes. Matures to a beautiful, deep shiny red. 70,000-85,000 Scoville Heat Units!

Golden Greek Pepperoncini

65 days. This delicious Greek pepper grows on plant that matures to approximately 30". The pepper is delicious and sweet. A high-yielding plant, it produces an abundance of these versatile peppers. Prized for pickling. This prolific, pale green, mildly spicy pepper matures early. 1-1,000 Scoville Heat Units.

Habanero

95 days. Wrinkled fruits on compact plants ripen from light green to orange, extremely hot!!! May be used fresh or dried. 100,00-350,000 Scoville Heat Units.

❖ ***Habanero Caribbean Red***

95 days. Scarlet-red version of the Habanero, yet at an even higher level of hot, hot! Abundant bearer of 1½" long peppers. Rich flavor, along with the heat. Perfect for salsas, sauces or a pot of chili. 300,00-475,000 Scoville heat units.

Hungarian Black

70 days. Highly ornamental and deliciously edible. Green foliage with purple veins and beautiful purple flowers! Fruits are similar in shape to Jalapeños but are black that ripens to red. Mildly spicy. 5,000-10,000 Scoville Heat Units.

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Peppers, Hot - continued 3.5" pot

Hungarian Hot Wax

60 days. Lovely, pale yellow, smooth skinned hot pepper grows to 5.5 to 6 "long. The thick flesh is perfect for frying, grilling, and stuffing. Great fresh and for canning - makes a fantastic pickled pepper. Peppers ripen from pale yellow to orange to red as they ripen. Very prolific producer even in cool weather. 2,500-8,000 Scoville heat units.

❖ ***Jalapeño Conchos***

65 days green. 90 days red ripe. This tall plant produces heavy yields of dark green smooth fruit that are 1¾" by 3-4" long and moderately hot. Harvest green or red. Cook in stir-fries, roast, or chop and incorporate into salads, salsas, or other mixed dishes. OSU recommended.

Jalapeño Goliath

68 days green. Nice, big, thick-walled, fire-hot jalapenos. 6,000 – 8,000 Scoville Heat Index. Excellent flavor and texture. Great for stuffing, grilling, slicing or pickling with a fiery punch! Perfect for poppers. Disease resistant.

Lemon Drop

90 days. Intensely hot Peruvian seasoning pepper. Hot, citrus flavored, bright yellow crinkly 2.5" fruits. Great for containers. Plant produces good yields of 2¾" long by ¾" wide peppers. Plant has green stems, green leaves and white flowers.

Nu Mex Big Jim

70 days. This record large, New Mexican pepper variety, averages 12" in length and can weigh in at as much as 4 oz. They are also big in taste, with a delicious smokiness. It is a perfect pepper for chile rellenos or stuffing with rice, cheese, veggies or meats. Due to the size and weight of the peppers, be sure to stake the plant, and then watch them grow! Heat can differ between plants from mild to medium. 500-2,500 Scoville heat units

Nu Mex Joe Parker

70 days green. 95 days ripe red. Incredible continuous production of 6-8" long, thick and crisp Anaheim-type peppers with a rich chile flavor. Usually harvested green, this mild pepper is excellent for chile rellenos, grilling and roasting. Makes beautiful dried pepper wreaths. 1000 Scoville Heat Index (SHU).

Pimiento de Padrón

60 days. Heirloom from Spain, traditionally used in the mature green stage. Mild when green, hot when red and fully mature. Outstanding yields of thin-walled, conical, 1-1½" fruits. Often called "Spanish Roulette" as one out of 5 peppers may be extremely hot. Sauté in olive oil with a touch of sea salt for a true Spanish tapas tradition.

Pretty In Purple

80 days. This is a stunning ornamental-edible pepper to have in your garden. It is so beautiful, you may never want to pick or consume the peppers. The tinged deep-purple foliage, purple blossoms, and deep dark purple fruits, that turn to orange and then finally ripening to red, are a sight to behold. The 1" peppers can be medium to very hot. Outstanding candidate for containers.

Purira

70 days. Purira peppers give a spectacular, colorful display of yellows, oranges, and touches of purple to bright red as the fruits ripen. These ornamental peppers are 2" long and point upward. Heat can vary from medium to very hot. 50,000 Scoville heat units and above. 18 to 24" high plants. Great for containers.

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Peppers, Hot - continued 3.5" pot

Rocoto Red

100 days. Heirloom from Peru! Mexican classic! 1" round fruit with a unique hot flavor. Bright green fruit that ripens to red, black seeds and purple flowers. Best grown in pots in the Pacific Northwest.

Scotch Bonnet

90 days. A pepper named for the Scottish "Tam o'Shanter" cap its flattened shape resembles. These peppers are fiery hot with a fruity (notes of citrus and apricot), smoky flavor. A favorite for Jamaican and other Caribbean dishes. Great in jerk dishes, hot sauces, fruit salsas or even combined with chocolate! Fruits sized 2" x 1¼" ripen to orange. 30" tall plants. Excellent grown in containers. 100,000-325,000 Scoville heat units.

❖ ***Serrano***

75 days. Heirloom! Mexican classic. High yielding, 3" hot fruit. Used either green or red for fresh eating or for salsas and sauces.

Thai Hot

75 days. Very hot, delicious, small, heirloom chili pepper from Thailand. Prolific production of green ripening to red fruits that face upward on the plant. Wonderful edible-ornamental to display in a container. Easy to dry. Enjoy fresh, pickled, in oils or savory dishes for an added kick.. 50,000-100,000 Scoville heat units.

Thai Orange

80 days. Edible, very small, thin 3/4" fruits that grow upright on the plant. Green fruit ripens to orange. Extremely hot and very ornamental.

Peppers, Sweet 3.5" pot

Aura

70 days. This golden-yellow pepper is a part of a colorful trio, along with Lipstick and Glow. The 2-3 lobed fruits, are 4 to 5" long, tapered with a nice thick wall. Sweet, fruity deliciousness! For a medley of color serve with Lipstick and Glow. Early and prolific.

California Wonder

60-75 days. 3-4" dark green bell peppers ripen to bright crimson. Tender and juicy, these bells are thick-walled and blocky for perfect stuffers.

❖ ***Carmen***

60-75 days. An All-America Selections winner! This sweet Italian pepper is referred to as a "Bulls Horn"-type due to its 2½" shoulders, and 6 inches of length tapering to a point. Sweet in all stages from green to ripe red. Super-sweet when harvested red. Ripens early with great production. A compact plant that is perfect in small urban gardens or grown in containers. Delicious fresh, sautéed, or stuffed and roasted!

Glow

70 days. This sunny-orange pepper is a part of a colorful trio, along with Aura and Lipstick. The 2-3 lobed fruits, are 4 to 5" long, tapered with a nice thick wall. Sweet, fruity deliciousness! For a medley of color serve with Lipstick and Aura. Early and prolific.

Italia

60-80 days. Beautiful, long 2.5" x 8" fruits that are green and ripen to dark crimson red. Sweet, full flavor that is excellent for roasting, pasta sauces and stir-fries.

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Peppers, Sweet - continued 3.5" pot

Jimmy Nardello's

75-80 days. Open pollinated. Originating from the southern coast of Italy and making the journey to Connecticut in 1887 through the mindful care of immigrant Jimmy Nardello. This is known as one of the best sweet Italian frying peppers, and it has received Slow Food's 'Ark of Taste' designation as one of the world's endangered flavors that needs protection. Long (6-9"), green turning to bright red, tapered, thin-walled and slightly curved fruits. Great, early yields. The fruity-sweet flavor makes for tempting freshly-picked snacks. Terrific sweet pepper for drying. Renowned for their sweet creaminess when fried in olive oil with garlic, but compliment chili and salsas as well. Yum!

❖ ***Lipstick***

72 days. Magnificent producer of 4"-long, tapered peppers which ripen from green to a glossy, deep seductive red. Incredibly sweet and delicious, with thick, juicy flesh. A sweet wonder in salads, salsas, or stuffed and roasted. All peppers benefit from heat and will flourish grown in containers for the extra boost to soil temperatures.

Little Bells

85 days. Wild Garden Seed at Gathering Together Farm in Philomath developed this bell pepper that thrives in our short season summers. Early, excellent producer of juicy, sweet, thick-walled, densely-set fruit on compact, dwarf plants. Edible when it turns from green to a transparent apple yellow or wait until it reaches a rich dark red. Fruits are 4-5" long and 3-4" wide. Great for small space gardening.

❖ ***Purple Beauty Bell***

75 days. Beauty is right! This stunning "bell" turns from green to a lovely purple then to deep purple-red when fully ripe. Heavy bearer of 4-lobed, thick-walled, compact 3 to 4" fruits. Very crisp, mild and sweet! The bushy, compact plants are perfect in containers and hard not to grow for their eye-catching ornaments alone. Great addition to any summer salad or crudité platter.

Red Ruffled Pimento

75-90 days. Extraordinarily sweet, flavorful pimento. Large, extra thick, flesh that turns from green to red. Absolutely marvelous for fresh eating.

Shishito

61 days. A longtime favorite in Japan. Shiny green 3" long fruit are mildly spicy, crisp and thin. Use in tempura, yakitori or stir-fries.

❖ ***Sweet Banana***

60 days light green, 80 orange to red. Large harvests of 5-6" long fruits. This colorful pepper ripens from light green to yellow to orange to red. Sweet and flavorful. Use fried or cut up in salads.

❖ ***Sweet Cayenne***

75 days pale green, 85 red. Amazing, long, thin, curved, peppers. Productive plants bear loads of 1 foot long crinkly, thin walled peppers. Great in stir-fries or whenever a frying pepper is needed. Sweet, no heat. Pale green, ripens to red.

Sweet Chocolate

60 days. Open pollinated. Early sweet "chocolate variety". Ripens from green to a deep rich cherry-chocolate brown, with thick, dark maroon flesh. Heavy fruit set even in cool weather. A beauty!

Tollie's Sweet

75 to 85 days. This, easy-to-grow, sweet Italian heirloom is a prolific producer of long (5-6") scarlet-red peppers. Excellent flavor. Great eaten fresh, roasted, and added to tomato sauce.

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Pumpkin 3.5" pot

❖ ***Cinderella - Rouge vif d'Etampes***

110 days. French Heirloom. "Rouge Vif" means "vivid red". Shaped just like the coach in the fairy tale Cinderella. The deep orange flesh is sweet, moist and custard-like. Excellent for pies, pumpkin bread, or canning. Fruits average 10-15 lbs. Well-fed plants can be extremely productive, with up to 10 foot vines producing as many as 6 fruit measuring 15 inches across and weighing up to 25 lbs. OSU recommended.

❖ ***Jack Be Little***

Open pollinated. 95 days. Tiny orange pumpkins on 5' vines, weigh in at half a pound, and produce tiny 4" wide orange pumpkins. They're great for smaller gardens, and make wonderful Halloween and Thanksgiving decorations. Can be grown in a large 5-gallon container with a sturdy trellis. Kids love to paint and decorate them. They taste good too! OSU recommended.

❖ ***Kakai***

110 days. A wonderful culinary pumpkin, grown primarily for its seeds that are large and hullless. The seeds are delicious, nutritious, packed tastiness, both raw and roasted, for the perfect snack or cooking needs. These small to medium, orange/gold pumpkins with green stripes grow on strong, large-leaved vines and make an attractive display before harvesting the seeds.

Radicchio Jumbo 6-pack

❖ ***Palla Rossa***

90 days. Open-pollinated. Dark green outer leaves surround a dense, round, wine-red head. Adds tangy flavor and gourmet flair to fresh salads. Also delectable roasted and great in stir-fries. Can be harvested as leaf cuttings throughout the season or as full heads in the fall when flavor and color is prime!

Spinach Jumbo 6-pack

Renegade

40-45 days. Renegade gets high praise from growers for the early maturity, excellent flavor, disease resistance and prolific yields of its smooth, round, dark green leaves. It is adapted to many growing conditions and resistant to downy mildew races 1-7 and cucumber mosaic virus. Excellent fresh in salad or cooked. Park Seed declares it's a great choice for first time gardeners.

Squash, Summer 3.5" pot

Benning's Green Tint

63 days. Heirloom. Open-pollinated. This patty-pan type is a vigorous producer that will provide an abundance of pretty, scalloped, pale greenish cream fruits. Tender texture throughout. Outstanding flavor. Best when harvested at 2-3". Great served raw with dips or lightly sautéed. \

Costata Romanesco

60 days. Heirloom. This Italian zucchini is considered by many to be simply the best tasting summer squash. It's unique, sweet, rich nutty flavor and fine texture is second to none. The beautiful ribbed fruit, with pale flecks, grows on large leafed bushes. A great source of tasty male squash blossoms. Popular also picked small (under 6") with the flower still attached and fried whole.

Magda Zucchini

45 days. Possibly the best flavor of all the mid-East style squash, this French hybrid zucchini produces high yields of pale- to medium-green fruit that are 4-5" long. Its sweet, nutty flavor makes it a great choice for pickling or stir-fries.

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Squash, Summer - continued 3.5" pot

Success Yellow Straightneck

50 days. Open-pollinated. Highmowing Organic Seeds call it "a breakthrough in OP summer squash." It abundantly produces, straight, 5 to 7" disease-free fruit over a long season. The attractive sunshine-yellow squash are smooth and uniform, with a tasty, buttery flavor.

Tasty Black Patio

55 days. Just as the name implies, this dark green (almost black) zucchini is tasty and perfect for growing on the patio in a container. Great grown right in the garden too. Good, dependable, flavorful producer.

Tasty Patio Yellow

58 days. A great squash for containers! Excellent flavored 5" long tender yellow fruit with green end. High yield in less space!

❖ ***Tromboncino***

70 days. Heirloom. Open pollinated. Outstanding Italian heirloom that can grow up to 36". Pale, light green fruit curls round like its instrument namesake, the trombone. Robust rambler is best trellised and then the fruit hangs like elongated bells. Tender texture with a sweet, mild, nutty flavor when harvested young. Bake like a winter squash when left to grow to mature size and a buff color. In Italy used in gnocchi and raviolis. Few seeds in the bulb end. Fun to grow with kids for its unique shapes. OSU recommended.

❖ ***Yellow Crookneck***

50 days. Heirloom! This old time variety wins hands down when it comes to sweet buttery flavor and firm texture! Bright yellow, warty fruit grows under big bushy plants. Best when picked 6" long or less.

Yellow Scallopini

55 days. A patty-pan style, scallop-edged squash with bright, deep yellow skin. Superb summer squash flavor when harvested young and tender. Early with strong, season-long production. Wonderful fresh in salads, sautéed or lightly grilled.

Squash, Winter 3.5" pot

❖ ***Acorn Table Queen***

90 days. Open-pollinated. Table Queen wins the small winter squash popularity contest and earns an OSU recommendation. Small, dark green, acorn-shaped squash, with excellent flavored sweet yellow flesh. High quality fruits weighing 1½-2 lbs. Great keepers, storing for 3 to 4 months. Delicious roasted, baked, stuffed, and sautéed. Gives great competition to pumpkin as a pie filling.

Baby Blue Hubbard

90-100 days. Perfect family-sized small Hubbard. 5-7lbs. Gray-blue, teardrop-shaped winter squash. Sweet, deep-orange flesh, even sweeter than the standard Blue Hubbard. Semi-bush vines are more manageable. Keeps well. Wonderful flavor roasted and baked.

Buttercup

95 days. This buttercup is a gem! The vines bear blocky, 6½" diameter fruit that is dark green with silvery white stripes. The cavity is small, with thick fiberless, deep-orange flesh. Outstanding rich flavor, sweetness increases a few weeks after harvest. Stores well.

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Squash, Winter – continued 3.5" pot

Delicata Bush

80 days. Open pollinated. All the sweet, creamy, goodness of a delicata squash borne on compact, bush, 4-5' plants. Creamy white, green striped skin with nice thick flesh of deep golden color. This All-America Selections winner has better yields and disease resistance than traditional delicata. Good keeper. Great for small gardens. Fantastic baked with a little maple syrup or brown sugar added just before serving.

Butternut

100 days. All-American Selection winner! Tan bell-shaped fruit, rich, dry, yellow-orange flesh and distinctive nutty flavor. Long storage type. 3-6 lb.

Sweet Dumpling

90 days. Medium length vines yield small, 4" diameter, teacup shaped, extra sweet fruit with orange flesh. A perfect single serving size, suitable for stuffing.

❖ ***Vegetable Spaghetti***

100 days. Open pollinated. Unique Japanese cream/buff colored winter squash, with long skinny, golden strands of flesh which resemble spaghetti. Bake, then scrape flesh out of the shell with a fork. Top with favorite sauce and grated cheese for a dish that is eaten with enthusiasm by all ages. With the addition of a creamy cheese sauce this squash can rival a traditional 'mac and cheese'. For best storage, keep cool and dry. Fun for kids to grow and eat! OSU recommended.

Tomatillo 3.5" pot

Mexican Strain

65 days. Open pollinated. This is the most savory of tomatillos. A favorite choice for authentic-tasting salsa verde. Fruits are large, averaging 2" across. Produces abundantly!

Purple de Milpa

70 days. Open pollinated. This beautiful, deep purple tomatillo with its sweet-tart flavor is perfect in salsas. Prolific!

Tomatoes, Slicing - Red 3.5" pot

❖ ***Big Beef (OP)***

72 days. Indeterminate. Beefsteak slicer. Large, 1 lb. round, red fruit. Juicy old-fashioned beefsteak flavor. This variety is from seed that comes from an open-pollinated (OP) source, and it is not the genetically-modified variety that is being produced by others. Slice these up for the perfect sandwich topper. Broad disease tolerance.

Bloody Butcher

55 days. Slicing tomato. Open-Pollinated (OP). Indeterminate. 4 oz., fruits, deep red inside and out. Great, rich, full tomato flavor. Fruit grows in clusters. Prolific producer and great for those eager to pick the first tomato on their block.

❖ ***Brandywine***

90 days. Indeterminate. Brandywine is a potato-leafed Amish heirloom from the 1880s. Considered by many to be the best tasting tomato, period. The red-pink fruit can grow to 1½ pounds and are best served the day they are picked. Perfect for a BLT or sliced tomato salad. OSU recommended.

Champion

68 days. Hybrid. Indeterminate. Red "slicer" type. Extra-early, sweet, big, meaty tomatoes with mouth-watering taste. Great yields, ready to harvest earlier than Better Boy, and larger than Early Girl. The perfect pairing with your summer sandwiches and burgers.

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Tomatoes, Slicing – Red, continued 3.5" pot

Costoluto Genovese

75 days. Italian Heirloom! Indeterminate. Old Italian favorite that has been around since the early 19th century. Large, red, deeply-ribbed and heavily-lobed fruits that are meaty, full-flavored, slightly sweet and delicious. Wonderful for fresh eating or for making juices, pastes and sauces.

❖ ***Early Girl***

55-60 days. Indeterminate. A reliable NW favorite! Produces heavy crops of 4-6 ounce fruit that continue from early in the season to late. Disease resistant (VFF) with good flavor. Good for eating fresh or canning. OSU and WSU recommended variety.

Goliath Bush

68 days. Determinate. Very compact plant (only 3½ ft. tall) that is ideal for growing in pots or other limited space areas. Large 3-4" very sweet fruit bears until frost. Disease-resistant. (VFN)

Mortgage Lifter

75 days. Heirloom! Indeterminate. Beefsteak. Rosy-red fruit, exceptional, mild, sweet flavor. A longtime favorite.

Moskovich

60 days. Semi-determinate. This extra-early Russian heirloom produces a large crop of 4-6 ounce, crack-resistant red tomatoes with rich tomato flavor. Their Russian origin makes them cold-tolerant and an excellent choice for short season gardeners.

❖ ***Oregon Spring***

60 days. Open-pollinated (OP). Determinate slicer. 4" Bright red, bush variety. This star tomato, hailing from Oregon State University, is an extra early producer (even in our NW climate) with good, juicy flavor.

❖ ***Siletz***

60 days. Open-pollinated. Determinate. Want to beat your neighbor and pick the first ripe tomato? Siletz is your ticket to glory. You will not only pick your tomato early in the season; you will be rewarded with a bounty of deep red, deliciously-flavored tomatoes. A 4 to 5", nearly seedless, slicing beauty! Bonus, Siletz was bred to set seed early, on cool evenings, without pollination.

Stupice

60-65 days. Indeterminate. Open pollinated. Potato-leafed heirloom from Czechoslovakia. Very early with excellent sweet tomato flavor. Produces large quantities of round, 2" fruit over a long season and in cooler climates. Many gardeners consider it their most reliable tomato.

❖ ***Willamette***

70-75 days. Determinate. Open pollinated. A NW classic! Early, medium-sized tomato developed at and recommended by OSU. Good mild flavor, low acid, and resistant to cracking.

Tomatoes, Slicing - Colorful 3.5" pot

Black Krim

75 days. Indeterminate. Russian Heirloom! 10-12 oz., violet-red, slightly fattened fruits with nearly black shoulders. Very richly flavored with just a hint of saltiness.

Black Zebra

75 days. Hybrid. Indeterminate. "Saladette". Purple/mahogany skin with green stripes, exceptionally rich, complex flavors with hints of smoke and sweetness. A personal favorite of our grower. Beautiful in a summer salad.

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Tomatoes, Slicing – Colorful, continued 3.5" pot

Blush

70 days. Hybrid. Indeterminate. "Saladette". Excellent sweet, fruity flavor. Beautiful bright yellow tomato has red stripes that appear as blossom-end red marbling develops. A treat to behold in the summer picnic basket. Our grower's 2014 trial winner!

Cherokee Chocolate

75 days. Heirloom! Indeterminate. 4" Beefsteak. Chefs love this tomato for its exceptionally rich flavor and wonderful chocolate mahogany color. Sweet flavor with a touch of tart, very juicy. Beautiful sliced and spread on a platter with basil, olive oil and fresh mozzarella.

Green Tiger

70 days. Hybrid. Indeterminate. "Saladette". Beautiful yellow with green striping cylindrical tomato. Superb bold, sweet and acidic flavor. Prolific producer. Lovely sliced and added to your salad bowl. One of our grower's 2014 trial winners.

Green Zebra

72 days. Open-Pollinated (OP). Indeterminate. Large sized "saladette". A striking beauty, chartreuse with dark lime stripes. Sweet with a zingy, lemony flavor. Great yield. A favorite of chefs. Outstanding!

❖ ***Indigo Rose***

80 to 90 days. Compact indeterminate. Open pollinated. Indigo Rose is a wonder to behold with its true deep purple, almost blue skin and rich rose-red flesh. This exciting new release from the breeding program of Dr. Jim Myers, at Oregon State University, is the first commercially-available high-anthocyanin tomato in the world. Indigo Rose was bred using classical breeding techniques (non-GMO), taking over 10 years to select and grow promising lines to develop this variety that produces antioxidant-rich 2" round beauties. Good complex flavor balance of sweetness and acidity. The anthocyanin is produced where the fruit is exposed to sunlight, turning the skin gorgeous deep purple/blue hues. Where the tomato is shielded from the sun the tomato remains red/orange, but can be picked and set in the sun to change color over several days. Stunning and unique.

❖ ***Orange Blossom***

62 days. Hybrid. Determinate. 6 to 7 oz., medium texture fruits have great mild flavor balanced with low acidity. The best early orange tomato. Orange fruiting tomatoes tend to have a higher beta carotenes and vitamin C content compared to yellow tomatoes. Lovely sliced and plated with Green Zebra. Also great for juicing.

Persimmon

75 days. Heirloom originating from Russia. Indeterminate. These persimmon-orange jewels have exquisite flavor. Low acid, sweet and juicy with tender skins, meaty flesh and few seeds. Gorgeous sliced and layered with Green Zebra and our open-pollinated Beef Steak tomatoes. Drizzle with a vinaigrette enhanced with your home grown herbs!

Jaune Flamme

70-80 days. Indeterminate. This beautiful French heirloom bears clusters of 2-3 ounce orange fruit with red-tinged flesh and a sweet/tart flavor. Good for slicing, drying or roasting. Plants produce heavily and were considered a 'standout' in the High Mowing Seed field trials.

Long Keeper

90 days. Open-Pollinated. Determinate. NOTE: 6 oz. Fruit ripens up to 2 months after harvest. Harvest before first frost when fruit has a pale pink blush, and allow to ripen at room temperature. Ready to use when the fruit is a light orange-red color.

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Tomatoes, Slicing – Colorful, continued 3.5" pot

Taxi

62 days. Determinate. Open-pollinated. Meaty, 4-6 oz. lemon-yellow tomatoes. Attractive, sweet-flavored and easy to grow.

Valencia

76 days. Indeterminate. A beautiful orange heirloom tomato originally from Maine. Plants have good disease resistance and grow well in cooler climates. Ripens early compared to other orange varieties. Ten-ounce fruits have great tomato flavor.

Tomatoes, Cherry 3.5" pot

Chocolate Cherry

70 days. Open-pollinated (OP). Indeterminate. 1" cherry tomato with deep red and chocolate highlights. Sweet, rich- and complex-tasting, delicious treats without the guilt. Produces very prolific clusters. These gems are great in salads, canning or popping straight from the vine to your mouth.

Golden Sweet

Hybrid. Indeterminate. Deep-yellow grape tomato. Bite size, mild, sweet flavor. Grows in long clusters. Resists cracking. Excellent fresh-eating or tossed in salads.
60 days to maturity, full sun.

Isis Candy

70-80 days. Indeterminate. Open pollinated. These 1-1½" red and yellow marbled cherry tomatoes are a favorite with kids. Heavy yields of sweet, fruity wonders. Like eating candy.

❖ ***Oregon Cherry***

60 days. Determinate. Oregon Cherry is an early cherry tomato developed by Oregon State University and on their annual list of recommended varieties. The sweet-flavored 1½" long fruit are thin skinned and perform well in the maritime northwest.

Purple Bumblebee

70 days. Hybrid. Indeterminate. A gem sure to catch your eye. This cherry-type tomato has a delicious, complex, smoky-sweet flavor. Purple flesh with red to mahogany skin with green striping. Prolific producer of 1½", crack-resistant fruits. A favorite in our grower's 2014 tomato trial.

Sugar Lump

60 days. The sweetest lump to pop in your mouth! This German heirloom, cherry tomato is a prolific producer, growing clusters of exceptionally sweet fruit. You will be harvesting the ¾" fruit till the first frost.

❖ ***Sun Gold***

60-65 days. Indeterminate. Burpee calls this 'the most popular cherry tomato of all time.' From early in the season until well into fall, the plants produce an abundance of orange-yellow 1-ounce fruit that hold well both on the vine and once picked. Many gardeners find them so delicious, the fruit disappears before it can be taken to the kitchen. A favorite with children and adults alike and recommended by OSU, WSU and the Multnomah County Master Gardeners Demonstration Garden crew.

Sunrise Bumblebee

70 days. Hybrid, indeterminate. Another winner from the Bumble Bee series. This cherry-type tomato is a stunning combination of yellows, reds and pinks, both inside and out! Wonderful served with Purple Bumblebee. Its beauty is only surpassed by its delicious sweet, tangy flavor.

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Tomatoes, Cherry, continued 3.5" pot

❖ ***Sweet Million***

60 days. Indeterminate. Cherry tomato. Very prolific, early, super sweet red cherry. Crack-resistant. A customer favorite.

Yellow Pear

70-75 days. Indeterminate. Open pollinated heirloom. This old-time favorite offers tons of bite-size, 1-2" yellow fruit on indeterminate plants. Delicious tangy flavor.

Tomatoes, Paste/Drying 3.5"

Amish Paste

85 days. Indeterminate. Heirloom. 8-12 oz. deep red "oxheart". Thick, meaty, and tasty. Perfect for paste, sauce and slicing.

Paisano

70 days. This vigorous, high-yielding, hybrid, Italian paste type tomato produces an abundance of 3 oz. fruits. The juicy fruits, firm fruits are not only fine for peeling and canning, but also wonderful for soups, sauces, ketchups and fresh eating. These chunky, pear-shaped fruits are high in natural sugars--a rarity in this type of tomato. Determinate, compact, disease resistant and good fruit-set. A trial winner for our grower and will prove a winner in any garden.

Principle Borghese

75 days. Determinate. This Italian heirloom is perfect for drying or sauces. It produces an abundant crop of 1-2 ounce red, plum-shaped tomatoes that are traditionally used for sun-dried tomatoes because of their excellent flavor retention. Plants tolerate heat and produce well into fall. To have tomatoes all winter, pull the entire plant and hang it to dry.

Roma

72 days. Determinate. Open pollinated. Cylindrical red fruit, meaty with few seeds. Makes great sauce, paste and salsa. A garden staple.

San Marzano

78-80 days. Indeterminate. An Italian heirloom roma-type with delicious flavor. Plants produce heavily over a long season. Fruit are firm and peel easily and hold well on the vine and in storage. Great for sauces and paste. Makes an especially fine roasted sauce.

Fruit

Melon 3.5" pot

❖ ***Sugar Baby***

80 days. Grab the picnic basket and get ready to serve this crisp, incredibly sweet, juicy, deep-red fleshed "ice box" watermelon. Perfect choice for small gardens. Produces 8 to 10 lb. melons.

Minnesota Midget

65-70 days. Yes, you can successfully grow melons in our climate, even if you have limited space! This early, small, superb-flavored, heirloom melon is your secret to success! As the name implies, Minnesota was introduced to its namesake state in 1948. The super-sweet, orange-fleshed, juicy fruit is 4" in diameter and grows on compact, 3- to 4-foot vines, so you don't need much room to grow this sweet, luscious taste of summer.

❖ ***Yellow Doll***

65 days Outstanding early watermelon! A thin rind of dark green with lighter stripes surround a sunny-bright yellow flesh. Exceptionally sweet and delicious. Melons are round, 6 to 8 lbs. Great for small gardens and easily grown on a trellis.

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Strawberries - Perennial 4" pots

Elan

A sweet and delicious, ever-bearing strawberry. This easy, vigorous grower produces a steady crop of shiny bright red, bi-conical, large (on average $\frac{3}{4}$ to 1"), tasty fruits on sturdy trusses. Fruit size remains consistent throughout the season. High-yielding. Elan was also found to produce strawberries containing 30-50% more vitamin C than other ever-bearing varieties. Nice compact plants that work beautifully in pots and hanging baskets.

Herbs 4" round pot

Basil - annual

Amethyst Improved

60-90 days. Beautiful! Looks just like classic Genovese except it's almost black. Sweetly fragrant and delicious. Bring on the purple pesto! Height 16-20". Mild, sweet anise flavor. Very ornamental, makes a nice cut flower.

Genovese Sweet

60-90 days. Italian basil, known for its sweet mild flavor. Large, extremely fragrant, mellow clove-scented and flavored dark green leaves. Widely considered the prime pesto variety. Slow to bolt. 20-24" tall x 15" wide.

Lemon

60-90 days. Delightfully strong aroma. Fresh citrus-like flavor. Delicious with fish and in salad dressings. 12" tall x 15" wide. Very ornamental, makes a nice cut flower.

Lettuce Leaf

60-90 days. This Italian heirloom produces extra-large 5" x 5" crinkled basil leaves. Lettuce leaf has a mild, sweet anise flavor, sure to please many palates. Bushy, vigorous plants, growing up to 24", which are slow to bolt (just keep the flower buds pinched back). The large-sized leaves are perfect to add to a sandwich or burger. Also make great wraps for fish, chicken or a chunk of tomato with fresh mozzarella!

Pesto Perpetuo

60-90 days. A beautiful variegated basil, that holds a columnar shape, presenting green leaves edged with cream. This non-blooming basil gives you a perpetual, high yielding harvest without the need to pinch back flower buds. An outstanding culinary herb for pestos, sauces, vegetable dishes, meat dishes, soups and stews. Retains color when cooked. Also, wonderful fresh in salads or dried. Growing to 48" for pesto by the pound. Mild, sweet anise flavor.

Red Rubin

60-90 days. Sensational purple, large-leafed basil. Add it to your garden for its showy ornamental attraction and intense, spicy flavor. A vigorous grower that is a striking addition to summer salads or to flavor homemade vinegars and oils.

Super Sweet Chen

60-90 days. This large-leafed, Italian basil offers wonderful sweet flavor and aroma. Glossy, bright green, savoyed leaves on a 12" high plant. Wow them at a summer potluck using Super Sweet Chen in a traditional Caprese salad. Great for pestos, sauces and savory dishes.

Thai Sweet

60-90 days. Thai type. Anise flavored with beautiful green leaves and purple stems. Useful in the ornamental garden and in the kitchen. A wonderful culinary addition to curries and stir-fries. 20" x 12". Very ornamental, makes a nice cut flower.

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Chamomile

German

50-90 days. A delight for your eyes, taste buds, and overall well being. Medicinal Uses: edible flowers, widely used for herbal tea to reduce anxiety, help with sleeplessness and to soothe upset stomachs. Height 18 x 30".

Chives

Garden

Medium leaf, strong grower. Large lavender blooms. 12" x 10"

Cilantro - annual

Santo Slow Bolt

Extra slow bolt variety, extra leaf production. 12" x 12".

Dill - annual

Fernleaf

Dwarf, slow-bolt variety with especially dense, fern-like foliage. Brighten the flavor of fish, vegetables, meats, and salad dressings with this tangy herb. Fernleaf is very lush so you can harvest all season long. It is slow to set seeds so grow Hercules too if you want to harvest dill seed. Excellent for containers. 18" x 12".

Hercules

Leaf harvest in 40-45 days. Seed harvest in 85-105 days. Tall, finely-cut leaves and slow to bolt – extending the season of this extremely productive dill. High yields of fresh dill leaves and seeds. Great addition to lentils, potatoes, fish and soups. Be sure to add fresh chopped dill to a platter of sliced cucumbers. Flowers attract pollinators and butterflies. Harvest seeds to use for pickling.

Lavender – perennial

Fred Boutin

90–100 days. Soft, silvery blue-green foliage. Produces a frothy sea of light blue flowers in late summer to fall. A fairly large plant - height 36-40". Sweet fragrance. Wonderful cut flower or for drying. Drought tolerant. Full sun.

Grosso

A wonderful lavender that produces an abundance of long stems of the darkest blue-purple flower spikes. This heavy bloomer is also one of the most fragrant lavenders – which is often used for perfumes due to its outstanding fragrance. Cold hardy. Height 24". Makes a stunning border in the garden. Wonderful as a cut flower or dried and made into sachets. Drought tolerant. Full sun.

Spanish

90–100 days. Fragrant, deep royal purple flowers with large purple bracts, which float above the soft gray-green foliage. A lovely fragrant plant that attracts butterflies & hummingbirds alike. 30" x 30". The striking blossoms serve as a wonderful cut flower. Drought tolerant. Full Sun

Twickle Purple

90–100 days. This English lavender is a wonderful compact addition to the garden. It forms a low 18" bun, with an amazing show of long-stemmed dark lavender blue flowers. 18-24" tall. Great as a cut flower or dried. Drought tolerant. Wonderful fragrance. Full Sun

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Lemon Grass

East Indian

75 – 85 days. As the name implies this variety of lemon grass originated in east India. It has a strong concentrated lemon scent and flavor. Great lemongrass for culinary uses as this does not produce the thick stalks like it's counterpart West India lemongrass. Also wonderful in tea or for tasty complexity in a stir-fry. Height 24". Full Sun

Marjoram – perennial

Sweet

85 days to flower. A milder, sweeter relative of oregano that is excellent fresh or dried; essential for pizza sauce! Easy to dry, just harvest stems and hang in bundles. Leaves can be easily stripped off when dry. Good container plant.

Sweet 'Zaatar'

This Mediterranean native is a must add to your kitchen garden! Beautiful, gray-green foliage, early flowering, flavor hints of sweet marjoram, oregano, and thyme. Traditionally used on breads and meats, but enlivens veggies, soups and stews too. Height 12-15".

Mint

Berries and Cream

60 days. A lovely, compact mint variety with dark green leaves and a unique fruity-berry peppermint scent. A wonderful mint to use for desserts, pudding, and refreshing beverages. Light purple blooms. Prefers fertile well drained soil. Harvest young tender leaves for best flavor. Mint has an aggressive spreading habit. Plant in a container and be sure to corral any escaped shoots or roots. Full sun.

Chocolate

60 days. A wonderful scent and flavor that will remind you of chocolate covered mint candies. Deep green leaves with purplish highlights. Makes a wonderful simple fresh garnish with fruits or use it in baking, add to ice cream or give a kick to mojitos. Also great dried for a variety of culinary dishes or to make a refreshing tea. Height 12". Mint has an aggressive spreading habit. Plant in a container and be sure to corral any escaped shoots or roots. Attracts Butterflies! Full Sun!

Peppermint

60 days. A fresh and clean peppermint flavor wonderful for a variety of culinary uses from salads, fruit dishes, desserts, beverages, and teas. Height 12-24". Mint has an aggressive spreading habit. Plant in a container and be sure to corral any escaped shoots or roots. Attracts Butterflies! Full sun.

Spearmint

60 days. Sweet-smelling and prolific, spearmint has a wide range of uses. Great used in teas and many types of salads. 18-24". Plant in a container and be sure to corral any escaped shoots or roots. Full sun

Oregano - perennial

True Greek

80 – 90 days. This is the true "wild oregano" originating in Greece. Low growing, spicy, mounds of deep green foliage with white flowers. A very strong aromatic scent and flavor that is preferred in Italian, Greek and Mexican cooking. The flowers are also have a great oregano flavor and can also be used just as you would the leaves. Height 8-24". Attracts butterflies and beneficial insects! Drought tolerant.

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Oregano – perennial, continued

Golden

80 – 90 days. Here is a winner with nice subtle flavored Oregano for culinary uses. Plus beautiful ornamental golden foliage that is a delightful highlight in the ornamental bed. Height 18". Small lavender flowers. Attracts butterflies and beneficial insects! Drought tolerant.

Hot & Spicy

80 – 90 days. A culinary delight! Intense strong flavor, with much more kick than traditional oregano. Use to cook-up a fiery salsa or chile dishes. Bright green foliage. Height 18". Small pink blossoms that attract butterflies and beneficial insects! Drought tolerant.

Parsley - biennial

Italian Flat Leaf

75 days. This Italian heirloom has superior flavor for wonderful fresh seasoning. Italian Flat Leaf parsley has a much higher nutritional content compared to curly parsley. Harvest stems of parsley as you need them throughout the season and more will sprout for future harvests. Large, bright green, flat, tasty leaves. Can also be dried. Height 12-18". Attracts Butterflies! Full sun.

Triple Curl

75 days. Moss curled type, high yielder of thickly curled leaves. Vigorous and uniform. Great for culinary uses and makes an attractive garnish. Holds well, so it is easy to harvest. Height 10". Attracts Butterflies! Full sun.

Rosemary – perennial

Prostrate

A hardy, fast-growing evergreen shrub, creeping rosemary has a prostrate habit and attractive flowers and fragrance. Dark green leaves, to 2 inches long, are rich in aromatic oils and commonly used as a culinary herb. Ideal for a rock garden or the top of a dry wall. Makes an excellent groundcover.

Salem

100–120 days. A very hardy, fast growing, evergreen shrub with a semi-upright, mounded form. Lovely medium blue flowers. Wonderful fragrance. The leaves of the Rosemary plant are essential in any cooks cupboard. Salem is known for a bit mellower flavor than its counterparts. 4' tall x 3' wide. Full Sun

Tuscan Blue

100–120 days. Fast growing, tall upright, columnar habit. Preferred in the kitchen for its terrific flavor, that some describe as a touch of lemon and pine. Slightly glossy light green foliage. Very attractive dark blue blossoms. 3' tall x 2' wide. Full Sun

Sage - perennial

Golden

80–90 days. Stunning in the garden with its beautiful gold and green variegated foliage. Excellent for adding distinctive, delicate flavor to soups, stews, veggie, meat and cheese dishes. A very attractive garnish next to the Thanksgiving turkey. 16" x 16".

salvia 'Grower's Friend'

80-90 days. 'Grower's Friend' is an outstanding culinary sage. It rarely blooms, which is a plus since blooming tends to alter the flavor of most sages. The fragrant, robust plants have textured gray-green leaves and grow to 18" tall. The dried, ground leaves make a wonderful rub for poultry or fish.

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Sage – perennial, continued

***salvia elegans* ‘Pineapple’ (tender perennial)**

80-90 days. The rewards are great if you grow Pineapple sage in your garden. The pineapple-scented leaves of this sage plant are fabulous in hot or iced-teas, cocktails, muddled with lime juice, and fruit salads. The plant grows by leaps and bounds to 3 to 4’ by late summer when a profusion of large bright crimson flowers put on a grand show till frost. The blooms are a favorite of hummingbirds and are a sensational addition to tossed salads.

***salvia* ‘Tricolor’**

80-90 days. This hardy sage is a lovely ornamental addition to any garden bed, with its tri-colored soft, fuzzy, leaves of purple, green, white and pink. The wonderful aromatic foliage can be used fresh or dried. Fresh sage imparts a slight lemony flavor. Traditionally used in stuffing, poultry or pork dishes. Also adds great flavor to eggs, cheese, risottos, beans, and soups. Lovely lavender-purple blooms appear in late summer, attracting bees and butterflies. Both foliage and flowers are great in arrangements. Height 24”.

Salad Burnette

Salad Burnette

70 days. The name tells you what it is most often used for. Cool refreshing cucumber flavor. Ready for harvest long before your garden cucumbers ripen.

Savory

***Summer* - annual**

60-70 days. Annual. Salt substitute. A unique flavor somewhat similar to thyme. Works well with vegetables and vegetable juices. Height 12-24”.

***Winter* - perennial**

100 days. Used in cooking, it adds a spicy, peppery flavor. Thick, shiny, evergreen leaves and white flowers. Height 12”.

Tarragon

French

90 days. Dark green leaves. Wonderful spicy, anise-mint flavor. Culinary uses: EVERYTHING! Dare we say more? Well ok...fabulous in vinegars, cream sauces, tuna and chicken salads and Green Goddess Salad dressing. Great with mushrooms, asparagus, artichokes, peas, even oranges and strawberries! Yes, a must have in your kitchen garden! Height 36”. 90 Full Sun

Thyme

English Wedgewood

90 days. Wedgewood Thyme is a wonderful variety of larger leaved English-style thyme, therefore a bit easier to harvest. This is a beauty in the landscape with a bit of variegation in the leaves. All the culinary qualities as other thymes, yet with a bit sweeter, and milder flavor. Wonderful in soups, stews, veggie, meat and fish dishes. The plant is upright. Great in containers. Thrives in well drained sunny location.

***Thymus vulgaris* ‘German Winter’**

90-95 days. Hardy, fragrant plants produce large quantities of aromatic tiny leaves. Culinary staple, successfully flavors any meat or vegetable.

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Thyme - continued

***Thymus citriodorus* 'Lemon'**

90 days. Lemon thyme looks like English thyme but stands alone with its sweet lemony citrus aroma and flavor. Use in any recipe calling for lemon or as a delightful addition to recipes where the lemon flavor will be a fine compliment. The dark, shiny green leaves have a mounding habit. Wonderful with fish, chicken, pork, veggies, lemon bars, shortbread, puddings, cakes, ice tea, to name just a few. Height 24". Full sun.

Lemon Variegated

90 days. A treasure in the landscape and in the kitchen. Just like lemon thyme but with beautiful variegated leaves that brighten containers and gardens. You can add zesty lemony flavor to just about any savory dish or dessert. Height 9-15". Full Sun

Silver

90 days. An elegant low spreading shrub, beautiful in container plantings or bordering a flower bed or veggie plot. The small green leaves, with a silver edge, have a delightful lemony fragrance/flavor. A must in any kitchen garden to be used with fish, eggs, veggies, cream sauces, and desserts. 12" tall x 18" wide. Full Sun

Flowers

Alyssum Jumbo 6-pack

Tiny Tim

Tiny Tim produces very compact mounds of foliage only 2-4" high and 12-15" across covered from late spring to fall with tiny white, sweet smelling flowers. Plants are very drought-tolerant when established and make a great border. The tiny flowers are fantastic for attracting pollinators to your garden. Our Demo Garden crew interplants them with summer squash and other veggies that need lots of pollinators. They are deer resistant as well.

Calendula Jumbo 6-pack

Mix

Petals have a tangy sweet flavor. For use in soups, rice dishes or as a garnish.

Marigolds Jumbo 6-pack

Disco Marietta

Compact, heavily-branched, early-blooming plants produce tons of 2-2¼" yellow blooms with mahogany blotches from spring until frost. Single blossoms are great for attracting pollinators to the garden. Great choice for beds, borders and containers. May repel nematodes in vegetable gardens.

Disco Red

Compact, heavily-branched, early-blooming plants produce tons of 2-2¼" bright red blooms from spring until frost. Single blossoms are great for attracting pollinators to the garden. Great choice for beds, borders and containers. May repel nematodes in vegetable gardens.

Disco Yellow

Compact, heavily-branched, early-blooming plants produce tons of 2-2¼" bright yellow blooms from spring until frost. Single blossoms are great for attracting pollinators to the garden. Great choice for beds, borders and containers. May repel nematodes in vegetable gardens.

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Marigolds- continued Jumbo 6-pack

Lemon Gem

A profusion of single blossoms on compact mounds of lacy, scented foliage attract beneficial insects to your garden. Traypacks contain a mixture of plants with lemon and/or red flowers. Blossoms are edible and deer-resistant. Super for containers, beds and culinary use. Deadheading can extend blossoming from spring to frost.

Nasturtium Jumbo 6-pack

Jewel Mix

Gorgeous, rich, bright jewel colored blossoms (orange, deep red, yellow,). Blooms have a sweet, mildly spicy flavor. Peppery tasting foliage is also edible.