

Multnomah County Master Gardener™ Association

## **Incredible Edibles Sale 2024**

**Saturday, May 11, 2022, 10AM – 3PM**

**1624 NE Hancock Street, Portland, OR**

(Revised 2024-02-23

)

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, flower, fruit, and herb starts we are offering. You'll find heirlooms and hybrids among our fantastic varieties of tomatoes, cucumbers, lettuces and more. All of the more than 225 varieties offered have been shown to thrive right here in our Pacific Northwest climate.

Enjoy perusing this year's selections and making your list for the sale. There are several new items that have not been available before, along with old favorites. Please feel free to give us feedback especially regarding varieties that are your favorites and have done well in your garden. We feel that the extensive variety selection not easily found at our local nurseries and at a good price is what makes this sale truly incredible - so help us maintain that reputation and help us grow the sale from year to year.

**Note:** Occasionally 'nature' happens, and the grower experiences a crop failure or the starts are not at the right size for market – so this is a list of those veggies, fruits, herbs, and flowers that we have ordered. Actual selection on the day of the sale may differ.

**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. These are 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.

All of these plant varieties prefer full sun unless indicated otherwise.

## Vegetables

### Arugula Roquette

**Jumbo 6-pack**



Native to the Mediterranean region, this peppery green is a nutritional powerhouse with high levels of potassium and vitamins A and C. Considered an annual herb, arugula is widely popular as a salad green, in pasta dishes and on pizza. The young tender leaves feature sweet flavor and less peppery taste in contrast to the stronger, spicier flavor of mature greens.

### Beans - Chinese Red Noodle

**3.5" square**



70 days, mature. Wow your neighbors with this stunning, burgundy-colored stringless 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 black-eyed peas, but taste much like a string bean. Sweet, delicious flavor. Great in stir-fry, roasted or tossed straight on the grill.

### Beans - Italian Bush

**Jumbo 6-pack**



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

### Beans - Kentucky Wonder Pole

**Jumbo 6-pack**



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. **OSU recommended variety.**

### Beans – Provider

**Jumbo 6-pack**



50-55 days. Provider is a stringless, fast-maturing bush bean. Plants are compact, easy to establish, and adapt well to diverse soil and climate conditions. Beans are ready to pick when the pod "snaps" or breaks in half cleanly. Good resistance to mildew and viruses. Purple seeds.

### Beans - Rattle Snake Pole

**3.5" square**



50 days. Heirloom! Terrific producer, even in cooler weather. Exceptional flavor fresh, shelled, or dried. Dark green pods with purple streaks. High yields of tender, stringless, round, 7" pods. Seeds can also be used dry.

## Beans - Scarlet Emperor

3.5" square



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

## Beans - Yellow Wax

Jumbo 6-pack



50 days. Yellow Wax bush beans that are easy to pick in the green foliage. Vigorous producers of tender, buttery-tasting 6" straight, plump pods.

## Beets - Bull's Blood

Jumbo 6-pack



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.

## Beets - Chioggia Guardsmark

Jumbo 6-pack



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

## Beets - Golden Touchstone

Jumbo 6-pack



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.

## Beets - Shiraz Tall Top

Jumbo 6-pack



55-60 days. Uniformly smooth and shapely, delicious red roots with strong, lush green, fast-growing tops, and excellent disease resistance. Great taste.

## Broccoli - Di Cicco

Jumbo 6-pack



48-85 days. An Italian heirloom from 1890. Mild flavor, tender stalks. Harvest the center stalk at 3-4" wide and continue harvesting medium-sized side shoots over the growing season. Often compared with rabe, but its taste is sweeter, more delicate, and the stems taste more like asparagus. If you were looking for rabe this year, this might be an interesting alternative.

## Broccoli - Raab

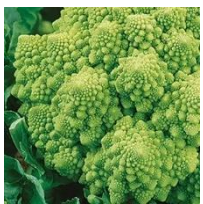
Jumbo 6-pack



40-50 days. Italian Heirloom! Fast growing in cool weather. Delicate green buds and stems, best eaten raw in salads or lightly sautéed.

## Broccoli – Romanesco

Jumbo 6-pack



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. **OSU recommended variety.**

## Cabbage - Copenhagen

Jumbo 6-pack



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.

## Carrots - Kuroda

Jumbo 6-pack



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.

## Carrots - Little Fingers

Jumbo 6-pack



61 days. Tender, sweet miniature 3-4" long carrots. Great for small space gardening or heavy soils. This variety does well in containers and is tender, almost core-less and of excellent quality! Perfect as snacks for children and adults.

## Carrots - Parisian Market

Jumbo 6-pack



50-68 days. Originating in France and popular at Parisian markets, this is an early, deliciously sweet, tender, bite-sized, 1-2" round carrot. Kids love these bright-orange tasty garden snacks. Easy to grow - even in shallow soils, containers, clay, and rocky soils.

## Carrots - Rainbow Mix

Jumbo 6-pack



65-70 days. A colorful blend of delightfully tasty carrots. The flavor varies a bit with root color, but all are tender, sweet, and flavorful. 7-9" tapered roots. Plant 2" apart in rows 12" to 18" apart. Amend soil with compost and lime. Water regularly.

## Cauliflower – Snow Crown

Jumbo 6-pack



53 days. Sturdy hybrid plants with 7-8" picture perfect, dense, creamy white heads. Easy to grow. The upright leaf growth protects the center head from sunburn. Superb for spring and winter gardening. Heavy yields. Excellent flavor. Enjoy raw, delicately roasted, or even served like mashed potatoes for picky eaters.

## Celery - Tango

Jumbo 6-pack



85 days. Early, heavy yields of smooth 18-20" green stalks that are tender and sweet and never stringy. Tango performs well under less-than-ideal growing conditions such as heat or moisture stress. Robust plants reach 18-20 inches tall. Bolt resistant.

## Chard - Fordhook Giant

Jumbo 6-pack



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

## Chard - Rainbow

Jumbo 6-pack



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 - Champion

**Jumbo 6-pack**



50-65 days. Slow bolting variety with tender, dark green, broad, cabbage-like leaves that retain their springtime eating quality longer than other Vates types (non-heading). Plants are bolt-resistant, productive and hardy. Waxy leaf surface provides natural protection from cabbage worms. Try braising with a touch of olive oil and garlic.

## Corn - Illusion, White Sweet

**Jumbo 6-pack**



72 days. Early white with great flavor, and a very high sugar content, tender-crisp texture and slow conversion of sugars to starches. Excellent cool-soil vigor and tip fill. Strong disease resistance. Transplant 12 in. apart in rows 36 in. apart.

## Corn - Luscious, Bicolor Sweet

**Jumbo 6-pack**



72 days. This flavorful bicolor variety boasts large, cylindrical 8½" ears with 16 rows of very tender kernels that hold their sweetness and flavor longer than other varieties. 6½ foot tall plants make picking easier. Wonderful fresh. Transplant 12 in. apart in rows 36 in. apart.

## Corn - Sugar Buns

**Jumbo 6-pack**



72 days. A sugary enhanced (se+) variety with the longest harvest period of all early corn varieties. Remains tender for up to two weeks in the field for the longest harvest period of all early corn varieties. The 7" ears have relatively narrow, deep kernels. 5-6' sturdy plants. Best at latitude 38° and higher. Plant 12" apart in rows 24" - 30" apart.

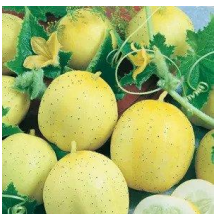
## Cucumbers - Garden Sweet Burpless 3.5" square



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

## Cucumbers - Lemon

**3.5" square**



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, 2-3". Great for children's gardens. **OSU recommended variety.**

### **Cucumbers - Little Leaf Pickling**

**3.5" square**



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 small, smooth, green, white-spined cukes are great for fresh eating and pickling. The plant sets its own flowers without the need of pollinators (parthenocarp).

### **Cucumbers - Mideast Prolific**

**3.5" square**



55 days. Early and highly productive. 5-7" dark green, smooth, thin-skinned cukes with excellent flavor. Never bitter. Our best flavored salad cuke.

### **Cucumbers - Poona Kheera**

**3.5" square**



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.

### **Cucumbers - Salt and Pepper Pickle**

**3.5" square**



45-50 days. White-skinned pickling cucumber with 3-5" fruits with tiny black spines. Good to eat fresh too. Said to be the first white cucumber with powdery mildew resistance. Developed by Cornell University. Google this one for many interesting-sounding pickling recipes.

### **Cucumbers - Spacemaster**

**3.5" square**



56-62 days. Full sun. The ideal choice for small space gardeners! Great in containers or hanging baskets. Short 2-3 ft. long vines produce loads of delicious, dark green, 7-8" long fruit.

### **Cucumbers - Summer Dance**

**3.5" square**



65-70 days. Very uniform, glossy, dark green fruit reach a generous 8½-9" long, and have scanty, white spines. Heat tolerant. Crisp, clean, flavor that makes for a delicious eating cucumber.

## Cucumbers - Suyo Long

3.5" square



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.

## Cucumbers - Sweet Marketmore

3.5" square



60-75 days. A garden classic yielding 8-9" dark green, non-bitter, "burpless" fruit. Small seed cavity, tender skins and a sweet, mild flavor. Prolific 4-6 ft. vines. Highly disease resistant! **OSU recommended variety.**

## Cucumbers - Tasty Green

3.5" square



62 days. Burpless long slender fruit with great mildew resistance, tender skin, few tiny seeds and juicy flavor. Fruit is 12" long on 6 ft. vigorous vines. Grow on a trellis to save space while growing straighter fruit. A favorite for taste. **OSU recommended variety.**

## Eggplant - Little Finger

3.5" square



60 days OP Slender, 3-6" fruit. Dark purple skin is thin and tender. Flesh has a silky texture with few seeds and mildly sweet flavor needing very little cooking time. Great for grilling. Harvest when fruit is young and glossy. Good for containers.

## Eggplant - Millionaire

3.5" square



54 days. Robust upright plants that are extra-early, prolific producers of deep black-purple, long (up to 8") slender fruits. Skin is soft, with a nearly seedless creamy tender flesh. Its delectable flavor makes this a favorite for stir-fries. Produces well, even in a cool summer season. **OSU recommended variety.**

## Eggplant - Orient Express

3.5" square



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.



## Eggplant - Thai Long Green

3.5" square



70-80 days. Heirloom! Beautiful light-lime green, 10"-12" fruit that has superb flavor, very mild, sweet and tender. Thai heirloom variety that produces an abundance of lime-green fruits with a delicate sweet flavor and silky texture on compact plants.

## Ground Cherry – Aunt Molly's

3.5" square



65-70 days. Polish heirloom variety that has an unusually fine flavor—very sweet with a nice hint of tartness – pineapple-meets-vanilla. An unusual and rewarding addition to fruit salads and smoothies. Will store up to 3 months in the husk. Indeterminate.

## Ground Cherry - Pineapple

3.5" square



75 days. This wonderful, sweet, fruity-flavored ground cherry does taste of pineapple. Delightful in salsas and even tasty in pies or preserves. Prolific producer. Can be grown on landscape cloth for easier picking.

## Kale - Black Magic

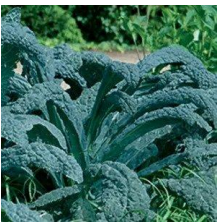
Jumbo 6-pack



60 days. This versatile, British-bred offspring of Cavolo Nero can be picked as 'baby greens' or allowed to mature into dark black/green, heavily savoyed, narrow leaves up to 16" long. Its rich flavor improves with frost. One of the tastiest kales available.

## Kale - Dinosaur Lacinato (aka Nero di Toscano)

Jumbo 6-pack



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. Eat leaves when small and tender. **OSU recommended variety.**

## Kale - Rainbow Lacinato

Jumbo 6-pack



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! Vigorous and very cold hardy.

## Kale - Red Russian

Jumbo 6-pack



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 - Bandit

Jumbo 6-pack



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.

## Leeks - Tadorna

Jumbo 6-pack



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 - Breen

Jumbo 6-pack



50 days. Tolerates part shade. A mini red romaine with beautiful coloring and exceptional disease resistance. Makes great individual-size 7-8" heads.

## Lettuce - Buttercrunch, butterhead

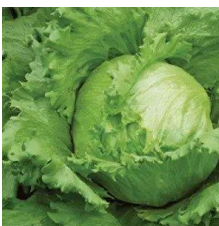
Jumbo 6-pack



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 MG Demonstration Garden. Bolt-resistant. **OSU recommended variety.**

## Lettuce - Crispino

Jumbo 6-pack



60 days. This striking crisp iceberg-style lettuce forms medium-sized glossy green heads and white crisp and moist interiors with mild, sweet flavor. Dependable yields even in less-than-ideal growing conditions.

## Lettuce - Gourmet Mix

Jumbo 6-pack



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

## Lettuce - Jericho, romaine

Jumbo 6-pack



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.

## Lettuce - Little Gem, romaine

Jumbo 6-pack



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

## Lettuce - Merlot Lettuce, loose-leaf

Jumbo 6-pack



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. **OSU recommended variety.**

## Lettuce - Outredgeous, romaine

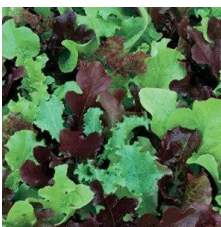
Jumbo 6-pack



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. **OSU recommended variety.**

## Lettuce - Wild Garden Mix

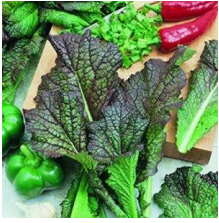
Jumbo 6-pack



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.

## Mustard - Giant Red

**Jumbo 6-pack**



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". **OSU recommended variety.**

## Mustard - Ruby Streaks

**Jumbo 6-pack**



21-55 days. Delicate texture and mild, sweet mustard flavor. Harvest early at baby size, and later at full maturity to extend season. Leaves are finely serrated at baby size and mizuna-shaped at full size. The color ranges from dark green with red veins to dark maroon at either size, with the maroon color being darker in cooler weather.

## Okra – Jambalaya

**2.5" square**



50 days. We've been laboring under the impression that okra won't ripen in time in our short summers as they need more heat at the end of summer than we usually get. Enter Jambalaya, reported to kick off the spirited flavor of Creole cooking. 5-ridged, meaty pods on gorgeous, compact plants. Pick when young and tender so you can enjoy okra lightly battered and fried or stir fried, stewed or pickled. Flowers are showy and edible too.

## Onions - Cipollini

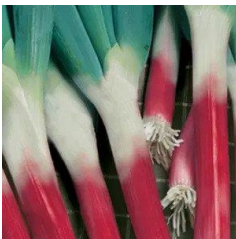
**Jumbo 6-pack**



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.

## Onions - Deep Purple Scallion

**Jumbo 6-pack**



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

## Onions - Gladstone

**Jumbo 6-pack**



100 Days. Pearly white bulbs about 3" in diameter that are mildly sweet with firm flesh. Tolerates poor growing conditions better than other onions. Great for onion rings.

## Onions - New York Early

**Jumbo 6-pack**



85 days. An early, very dependable, medium-large storage onion. Good for medium-term storage. Milder and tenderer than most yellow onions. Good in latitude 38-50°.

## Onions - Walla Walla, sweet

**Jumbo 6-pack**



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 variety.**

## Pac Choi - China Choi

**Jumbo 6-pack**



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

## Pac Choi - Pac Choi Dwarf

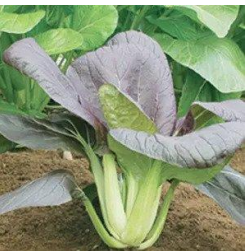
**Jumbo 6-pack**



30 days. Green stem with an attractive hourglass shape, topped with dark green glossy leaves and thick petioles that are extra tender and delicious. High yield with excellent heat tolerance. Succession plant from spring through fall.

## Pac Choi - Red Choi

**Jumbo 6-pack**



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 live in salad mixes, mature greens enrich stir-fries and soups.

## Peas - Oregon Sugar Pod, snow pea

Jumbo 6-pack



70 days. Dwarf (~30") vines hold broad 4-5" pods that are frequently set in doubles. Mild-flavored and highly disease resistant. Plant every few weeks for continuous harvest. **OSU recommended variety.**

## Peas - Sugar Anne, snap pea

Jumbo 6-pack



51-56 days. Early, easy-to-grow snap pea. Compact plants just 10-24" tall don't need staking. Medium green, sweet tasting 2-2½" pods with 1-2 pods per node. **OSU recommended variety.**

## Peppers, Hot - Anaheim

3.5" square



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

## Peppers, Hot - Ancho Baron

3.5" square



80 days. Highly adaptable, large-fruited Ancho pepper. Baron has proven to produce better than other anchos under both challenging and favorable conditions. The fruits are very large, avg. 5" x 3", and are typically two-lobed which makes them easy to stuff and cook in their signature dish, chili rellenos.

## Peppers, Hot - Bangkok

3.5" square



90 days. Thai pepper variety that is seriously hot and beautiful in a patio container. Originally from Thailand. The ornamental 8-12" plants are covered with up to 200 small, conical ½-1" fruits that ripen to bright red.

### Peppers, Hot - Bhut Jolokia

3.5" square



100 days. Customers asked, so we have ordered a flat of Bhut Jolokia, aka 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!

### Peppers, Hot - Cayenne Ring of Fire

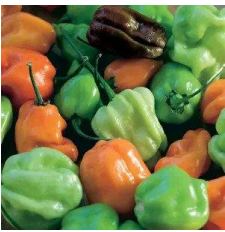
3.5" square



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 cayenne chilis. Matures to a beautiful, deep shiny red. 70,000-85,000 Scoville Heat Units!

### Peppers, Hot - Chocolate Habanero

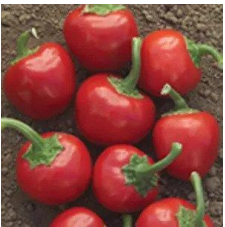
3.5" square



95 days. Shiny Habanero-type peppers, are deep chocolate brown when ripe. 2" long ribbed fruit. Extremely hot, strong and smoky flavor. Makes a great hot sauce.

### Peppers, Hot - Fireball

3.5" square



75 days. This innocent-looking cherry pepper will amaze you. Its first bite is momentarily sweet then searing hot. Small 1½-2" strawberry-shaped fruit are shiny green at first, turning blazing red when ripe. Great for pickling or adding to savory dishes. 2500-5000 Scoville Heat Units. TMV resistant.

### Peppers, Hot - Fresno

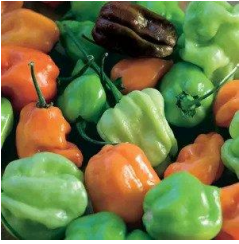
3.5" square



75 days. The Fresno pepper looks and tastes much like a jalapeño, with a bit spicier, fruitier, and smokier taste. 2,500 – 10,000 Scoville Heat Units. Fresno peppers mature from green to red as they grow and increase in heat. **OSU recommended variety.**

### Peppers, Hot - Habanero

3.5" square



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

### Peppers, Hot - Habanero Red

3.5" square



95 days. Fantastic scarlet-red version of Habanero, only much hotter. 300,000-475,000 Scoville Heat Units. Delicious, pungent, smoky quality unlike other peppers.

### Peppers, Hot - Jalapeño Emerald Fire

3.5" square



65 days green. 3½", thick-walled, glossy green fruits are extra-large and crack-resistant. 2,500 Scoville Heat Units. Emerald Fire is a strong and vigorous hybrid jalapeño plant that produces a large quantity of peppers. It is a high-quality jalapeño that has resistance to many diseases.

### Peppers, Hot - Jalapeño Goliath, Jalafuego 3.5" square



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

### Peppers, Hot - Korean

3.5" square



70 days. This Korean red-hot pepper adds the perfect amount of spice - not too hot, but hot enough. It has thin red skins that dry easily for storage. Compact plants are prolific producers of these 3-4" peppers and also produce well in cooler climates. May need staking. Dry and coarsely ground red pepper flakes (gochugaru) are the key to making kimchi.



## Peppers, Hot - Lemon Drop

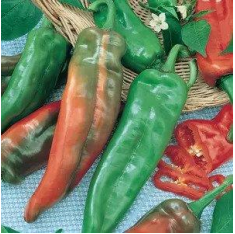
3.5" square



70 days. Intensely hot Peruvian seasoning pepper. Hot, citrus-flavored, bright yellow crinkly 2½" fruits. Great for containers. Plant produces good yields of 2¾" long by ¾" wide peppers. Plant has green stems, green leaves and white flowers.

## Peppers, Hot - Nu Mex Big Jim

3.5" square



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 chili 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.

## Peppers, Hot - Nu Mex Joe Parker

3.5" square



65 days. A very popular roasted chili at local farmers market! Possibly the most productive "Anaheim" type. Typically used green. Fantastic multi-purposed chili! Mild to medium hot. Flavorful! Great roaster. 800-1000 Scoville Heat Units.

## Peppers, Hot - Pimiento de Padron

3.5" square



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 1 out of 5 peppers may be extremely hot. Sauté in olive oil with a touch of sea salt for a true Spanish tapas tradition.

## Peppers, Hot – Scotch Bonnet

3.5" square



75 days. The bonnet-shaped fruits are bright orange when ripe; flavor is smoky and fiery hot. Plants, 30" tall, are excellent in containers in the North.

## Peppers, Hot - Serrano

3.5" square



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

## Peppers, Hot - Thai Hot

3.5" square



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.

## Peppers, Sweet - Carmen

3.5" square



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! **OSU recommended variety.**

## Peppers, Sweet - Golden California Wonder

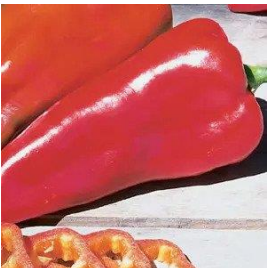
3.5" square



60-80 days. Blocky, 4" x 4" medium-sized, green bell peppers ripen to golden-yellow. Really sweet at full maturity. Excellent fresh or stuffed!

## Peppers, Sweet - Italia

3.5" square



60-80 days. Very long (8"), thin and tapered, smooth fruits with few seeds, ripening from green to dark crimson red as they mature. Edible at any stage, the sweetness increases as the color deepens. Excellent fresh or roasted, BBQed, or stir-fried.

## Peppers, Sweet - King of the North

3.5" square



57-68 days. Full sun. Great variety for short-season growers. Produces blocky, thick-walled fruits that start green and turn red. Strong plants to support heavy production.

## Peppers, Sweet - Little Bells

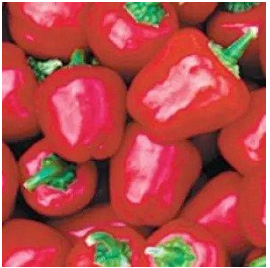
3.5" square



85 days. This bell pepper, developed locally, 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.

## Peppers, Sweet - Mini Bell

3.5" square



58 - 81 days. Mini green bell ripens to red. 20-30 peppers per plant. These sweet, delicious little guys are perfect for veggie platters, salads or stuffed. Good container plant.

## Peppers, Sweet - Nardello's

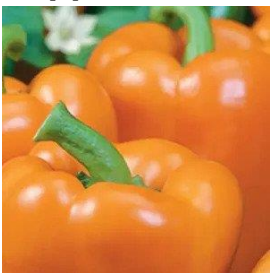
3.5" square



75-80 days. Open-pollinated. 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.

## Peppers, Sweet - Orange Bell

3.5" square



62 - 82 days. Early and attractive! Turns orange-yellow at maturity. Very productive. Sweet, juicy bell flavor.

### Peppers, Sweet - Purple Beauty

3.5" square



56 - 81 days. Beautiful! This bell starts green, then turns purple and finally red when fully mature. Very crisp and sweet! Resistant to tobacco mosaic virus.

### Peppers, Sweet - Red Ruffled Pimento

3.5" square



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

### Peppers, Sweet - Shishito

3.5" square



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.

### Peppers, Sweet - Sweet Banana

3.5" square



60 days light green, 80 days 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. **OSU recommended variety.**

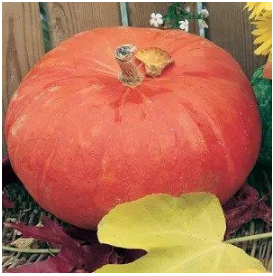
### Peppers, Sweet - Sweet Chocolate

3.5" square



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!

**Pumpkin - Cinderella - Rouge Vif d'Etampes** 3.5" square



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 variety.**

**Pumpkin - Jack Be Little** 3.5" square



Open-pollinated. 95 days. Tiny orange 4"-wide pumpkins on 5' vines, weigh in at half a pound. 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 variety.**

**Pumpkin - New England Pie** 3.5" square



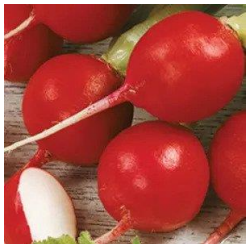
105 days. Heirloom! Typically, 4-6 lb. pumpkins with dark orange skin, and orange flesh. Make great pies or mini-Jack-o'-Lanterns.

**Radicchio - Palla Rosa** Jumbo 6-pack



85-100 days. Open-pollinated. Dark green outer leaves surround a 5-7" dense, round, wine-red head. Adds tangy flavor and gourmet flair to fresh salads. Also, delectable roasted or stir fried. Works well for leaf cuttings all season or fall harvest of heads when color and flavor is best.

**Radish - Cherry Belle** Jumbo 6-pack



25-30 days. Award winner! Cherry red skin with snow white interior. A standard in your salad garden. Crisp, peppery and delightful tasting in salads or all by itself.

## Salad Mix - Italian Mix

**Jumbo 6-pack**



30 days. Awesome! This blend includes a wide array of lettuces, chicory and greens that make for a great combination of colors and textures. Truly tasty!

## Salad Mix - Mesclun Mix

**Jumbo 6-pack**



20 days. A custom mix of red and green leaves that includes Astro Arugula, Green Wave Mustard, Giant Red Mustard, Ruby Streaks Mustard, Red Russian Kale, Mizuna, Tatsoi Asian Greens, Mesclun, and lettuces: Paris Island Cos, Red Oakleaf, Red Salad Bowl, Regal Oak, Outrageous, and Rouge d' Hiver. A great mild and spicy combination.

## Spinach - Bloomsdale

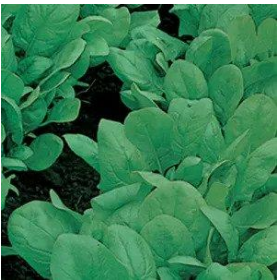
**Jumbo 6-pack**



30 days. Open-pollinated. Medium-dark green leaves on upright plants make Bloomsdale easy to harvest. Heavily savoyed. Suited for early spring and fall plantings as it is fast growing. Great flavor.

## Spinach - Renegade

**Jumbo 6-pack**



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 - Costata Romanesco

**3.5" square**



60 days. Heirloom. This Italian zucchini is considered by many to be simply the best tasting summer squash. Its 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.

### **Squash, Summer - Magda Zucchini**

**3.5" square**



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

### **Squash, Summer - Patio Black**

**3.5" square**



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.

### **Squash, Summer - Patio Yellow**

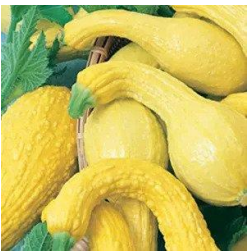
**3.5" square**



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

### **Squash, Summer - Yellow Crookneck**

**3.5" square**



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.

### **Squash, Summer - Yellow Scallopini**

**3.5" square**



50 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, Summer - Yellow Straightneck

3.5" square



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

## Squash, Summer – Tromboncino

3.5" square



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 variety.**

## Squash, Winter - Acorn Table Queen

3.5" square



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. **OSU recommended variety.**

## Squash, Winter - Bush Delicata

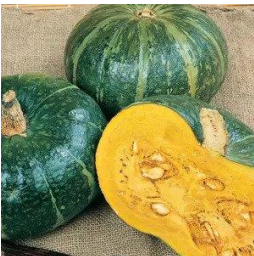
3.5" square



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.

## Squash, Winter – Buttercup

3.5" square



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 fibreless, deep-orange flesh. Outstanding rich flavor. Sweetness increases a few weeks after harvest. Stores well.



## Squash, Winter - Butternut

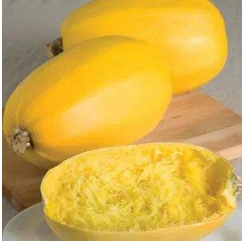
3.5" square



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.

## Squash, Winter - Spaghetti

3.5" square



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. For best storage, keep cool and dry. Fun for kids to grow and eat! **OSU recommended variety.**

## Tomatillo - De Milpa

3.5" square



75 days. Open-pollinated. This beautiful, deep purple tomatillo with its sweet-tart flavor is perfect in salsas or as a decorative garnish. Prolific!

## Tomatillo - Mexican Strain

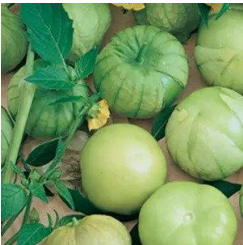
3.5" square



65 days. Open-pollinated. More savory flavor than other tomatillos. A favorite choice for authentic-tasting salsa verde and chili verde. Fruits are large, averaging 2" across. Produces abundantly!

## Tomatillo - Toma Verde

3.5" square



60-70 days. Kitchen Garden Seeds favorite tomatillo variety for early maturation and excellent flavor. Produces large (up to 2"), soft green fruit. Support with a tomato cage to corral abundant growth. Great in salsa verde, fajitas, quesadillas or grilled.

**Tomatoes Cherry - Chocolate Cherry** 3.5" square



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 for salads, canning or popping straight from the vine to your mouth.

**Tomatoes Cherry - Green Tiger** 3.5" square



70 days. Indeterminate. "Saladette". Super sweet, snacking tomato! Crack-resistant fruits reach two inches in length, tapering to a pronounced point; color is an amazing green striped with yellow, with a lime-green interior.

**Tomatoes Cherry - Isis Candy** 3.5" square



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.

**Tomatoes Cherry - Oregon Cherry** 3.5" square



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" fruit are thin skinned and perform well in the maritime northwest. **OSU recommended variety.**

**Tomatoes Cherry - Purple Bumblebee** 3.5" square



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.

## Tomatoes Cherry – Ruby Crush

3.5” square



60 days. Determinate. A sweet, flavorful, determinate grape tomato that resists cracking. Compact plant 3-4' tall with a high yield of 1½” scarlet fruit. A recent introduction.

## Tomatoes Cherry - Snow White

3.5” square



70 days. Heirloom! Indeterminate. Ivory to pale yellow with a sweet fruity flavor with a hint of pineapple. Delicious, snacking or salad tomato. Frequently compared with Sungold while retaining their own unique flavor – rumored that kids that say they don't like tomatoes often eat these.

## Tomatoes Cherry - Sugar Lump

3.5” square



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 until the first frost.

## Tomatoes Cherry - Sungold

3.5” square



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. **OSU recommended variety.**

## Tomatoes Cherry - Sunrise Bumblebee

3.5” square



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.

### Tomatoes Cherry - Sweet Million

3.5" square



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

### Tomatoes Cherry - Yellow Pear

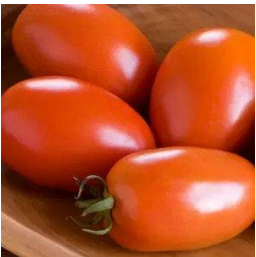
3.5" square



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 - Amish Paste

3.5" square



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

### Tomatoes Paste - Giant Oxheart

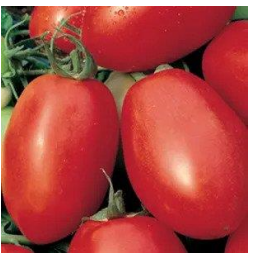
3.5" square



85-90 days. Indeterminate. Heirloom. Extremely thick flesh, few seeds and mild, sweet, old-timey flavor packed into a 4-5" rosy pink heart-shaped fruits.

### Tomatoes Paste - Paisano

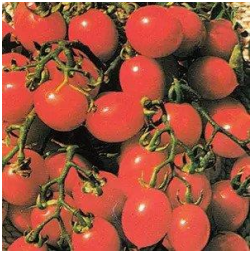
3.5" square



70 days. This vigorous, high-yielding, hybrid, Italian paste-type tomato produces an abundance of 3 oz. fruits. The juicy, firm fruits are not only good 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.

### **Tomatoes Paste - Principe Borghese**

**3.5" square**



75 - 80 days. Italian heirloom! Short determinate plants that prolifically yield big clusters of 1-2 oz. red, plum-shaped, crack-resistant paste tomatoes that are a great substitute for Roma tomatoes. Prized for drying because they retain more flavor than most other drying varieties. A great sauce or canning tomato. Also prized for reconstituting in olive oil or crushing dried fruit into flakes to add to a sauce for quick thickening.

### **Tomatoes Paste – Roma**

**3.5" square**



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

### **Tomatoes Paste - San Marzano**

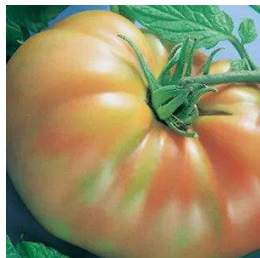
**3.5" square**



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

### **Tomatoes Slicing, Colorful - Ananas Noire**

**3.5" square**



85 days. Heirloom! Indeterminate. Beefsteak sized, 1½ pound fruits. The skin has shades of green, purple, orange, and yellow. Flesh is bright green with red streaks. Gorgeous! Outstanding sweet-tart flavor with just the right amount of tanginess and streaks that will add intrigue to your vegetable platter. The lip-smacking flavor starts out sweet and ends with the perfect amount of tang.

### **Tomatoes Slicing, Colorful - Big White Pink Stripe**

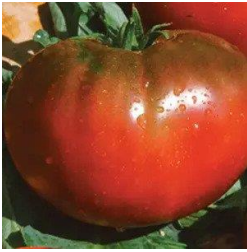
**3.5" square**



90-95 days. Indeterminate. Wonderful tasting, peach-colored, white, with pink blushing or faint stripes, 4" slicer. Color varies and so does the shape. Some to 1.5 lbs. Sweetly tropical, mild flavor having overtones of melon. Quite a nice white.

### **Tomatoes Slicing, Colorful - Black Krim**

**3.5" square**



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.

### **Tomatoes Slicing, Colorful - Black Prince**

**3.5" square**



75 days. Siberian Heirloom! Indeterminate. 3-5 oz. fruits full of juice and incredibly rich, sweet fruity flavors.

### **Tomatoes Slicing, Colorful - Cherokee Chocolate**

**3.5" square**



80 days. A stabilized version of Cherokee Purple. Craig LeHoullier stabilized this rogue heirloom in 1995. Big, sprawling vigorous plants that yield 3-4", 10-14 oz., mahogany-colored beefsteak tomatoes. Exceptionally rich, complex, tomato flavors and wonderful chocolaty appearance.

### **Tomatoes Slicing, Colorful - Cherokee Purple**

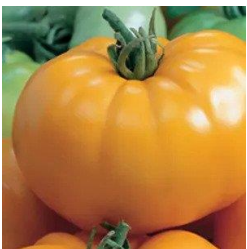
**3.5" square**



80 days. Heirloom. Indeterminate. Believed to have come from Tennessee's Cherokee nation in the 1800s. Giant fruit tinged with violet-purple and weighing about 1 pound. Juicy with a great tang. Needs staking and perhaps support for individual fruit.

### **Tomatoes Slicing, Colorful - Dr. Wyche's Yellow**

**3.5" square**



75 days. Heirloom! Indeterminate. Beefsteak. Smooth, blemish-free, golden-yellow fruit, meaty interior with few seeds. Outstandingly rich flavor. Glowing like lanterns on massively productive vines, the fruits reach huge sizes.

## The Dwarf Tomato Project

A dwarf tomato is a variety where the mature plant is about half the size of a non-dwarf variety, but the fruit is the same size. The varieties listed as dwarves were all developed by the Dwarf Tomato Project. The project started in 2005 when Craig LeHoullier from North Carolina noted that the selection of dwarf tomatoes was very limited. He partnered with Patrina Nuske-Small in New South Wales, Australia, to start crossing heirloom with dwarf tomato varieties to create a selection of tastes, colors and sizes of dwarf tomatoes that would rival heirlooms. They opened this effort up to interested amateur breeders in both hemispheres, trading seeds grown in the northern summer with partners in the southern hemisphere to double their breeding season. Now more than 300 volunteers strong, by 2022 they had released 115 new dwarf varieties with an agreement that their seed would be part of the Open Source Seed Initiative (OSSI) - meaning that their seeds would not be patented. These varieties vary in height from 2 to 4.5 feet, and usually do not require much trellising or any pruning. They are all good choices for pots and containers (say a min. 5 gallon.)

Given that Multnomah Master Gardeners are committed to translating OSU Extension recommendations into ones that are more practical in an urban environment, the goals of this project in addressing the needs of space-challenged gardeners seemed aligned with our vision, so we started this last year with growing some of these varieties at our Demonstration Garden and are looking forward to learning with you the benefits of these dwarf varieties.

### **Tomatoes Slicing, Colorful - Dwarf Beauty King**

**3.5" square**



75 days. Dwarf Beauty King is a regular-leaf dwarf variety that produces medium to medium-large fruit that ripen to a scarlet red color with vertical green and gold stripes. The flavor is well balanced and rich.

### **Tomatoes Slicing, Colorful - Dwarf Chocolate Lightning**

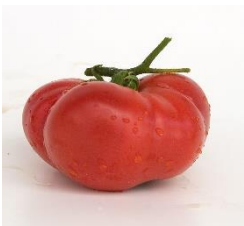
**3.5" square**



80 days. 3-5' tall. Juicy, savory, and beautifully colored tomatoes with rich, deep brick red/brown - then add vertical jagged stripes of greenish gold with a rich crimson interior. Fruits are surprisingly large for such a small compact plant. Tomatoes are medium to medium-large and ripen later in the season.

### **Tomatoes Slicing, Colorful - Dwarf Hannah's Prize**

**3.5" square**



80 days. 4 - 5' dwarf plants produce numerous 6-12 oz. globe-shaped, red colored fruits. Excellent, delightful, well-balanced, sweet flavors. Some plants occasionally produce red fruit with vertical green striping.

### **Tomatoes Slicing, Colorful - Dwarf Lemon Ice**

**3.5" square**



65 days. 2-3' dwarf plants producing heavy yields of 4-6 oz., heart-shaped, pale-yellow fruits with clear skin and yellow flesh. Sweet & creamy with rich, juicy flesh. Excellent, delightful, well-balanced flavors.

### **Tomatoes Slicing, Colorful - Dwarf Pink Passion**

**3.5" square**



65 days. 3' tall dwarf plants that are very vigorous, producing heavy yields of medium-sized (four to seven ounce), heart-shaped, pink fruit with a delightful, balanced, sweet flavor.

### **Tomatoes Slicing, Colorful - Dwarf Rosella Crimson**

**3.5" square**



78 days. 4' tall dwarf plants producing large yields of 4-13 oz., pink beefsteak tomatoes with very delicious, well-balanced flavors.

### **Tomatoes Slicing, Colorful - Dwarf Rosella Purple**

**3.5" square**



65 days. 4' tall dwarf plants producing large yields of 6-12 oz., medium-large tomatoes which ripen to a rich deep purple exterior and rich crimson interior. Great heat tolerance. Similar to Cherokee Purple in color, size, shape and flavor but on a dwarf plant.

### **Tomatoes Slicing, Colorful - Dwarf Yukon Quest**

**3.5" square**



75 days. 3' tall dwarf plants producing large yields of 3-6 oz., round, oblate, with slightly ribbed shoulders, pink fruits with excellent, well-balanced sweet flavors that rival those found in Brandywine. Fruits grow in bunches of 3-5. They are sweeter with a tinge of acidity and very juicy.



### **Tomatoes Slicing, Colorful - Great White**

**3.5" square**



78 days. Heirloom. Indeterminate. Big (up to 12 oz.) multi-purpose slicer with a unique color and a great taste that is low in acid. Largest of the white tomato varieties, excellent resistance to sun scald, drought, and cracking.

### **Tomatoes Slicing, Colorful - Green Zebra**

**3.5" square**



72 days. Hybrid. Indeterminate. Large saladette sized. Beautiful, yellow-gold with dark green stripes. Tart, lemon-lime flavor. Outstanding! Grow with Black Zebra and Red Zebra for more gardening fun and color and a whole herd of delicious tomatoes.

### **Tomatoes Slicing, Colorful - Jaune Flamme**

**3.5" square**



70-80 days. Indeterminate. Beautiful, perfectly round, small, apricot-colored 4-5 oz fruits that hang in cherry tomato-like trusses on medium-sized very prolific plants with an open habit. Excellent fruity flavor with a perfect blend of sweet and tart.

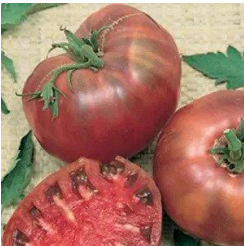
### **Tomatoes Slicing, Colorful - Orange Strawberry 3.5" square**



80 days. Heirloom. Indeterminate. Ox-heart, medium-to-large very fleshy fruit with few seeds. Flavor is very good, rich, with sweetness and a tiny bit of acidity and a complexity unlike most yellow and orange tomatoes. One of the most perfect heart-shaped of any known tomato variety.

### **Tomatoes Slicing, Colorful - Paul Robeson**

**3.5" square**



75 days. Russian Heirloom! Indeterminate. 7-10 oz. fruits. Amazing, earthy, exotic flavor. Deep mahogany in color. Sets fruit at lower temperatures. A Master Gardener favorite.

## Tomatoes Slicing, Colorful - Persimmon

3.5" square



75 days. Indeterminate, heirloom. Beefsteak sized, bright orange, meaty tomatoes that are very sweet with few seeds. One of the best orange tomatoes for flavor.

## Tomatoes Slicing, Colorful - Taxi

3.5" square



62 days. Determinate. The best tomato variety for an early, lemon-yellow tomato. Very popular. Compact, bushy plants that yield 4-6 ounce, meaty, uniformly-round, delicious, bright-yellow tomatoes that are very sweet - almost seem acid-free. Growing only to 4-6' high, good for smaller places or containers. Adds color to fresh salsas.

## Tomatoes Slicing, Red - Beefsteak

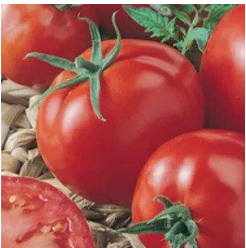
3.5" square



80 days. Heirloom! Indeterminate. An old-time favorite that has been popular for many years. Huge, deliciously juicy, meaty, ribbed fruit on vigorous vines.

## Tomatoes Slicing, Red - Bloody Butcher

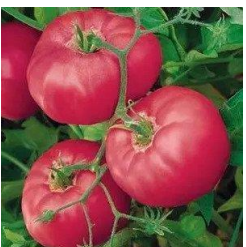
3.5" square



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.

## Tomatoes Slicing, Red - Brandywine

3.5" square



90 days. Indeterminate. Brandywine is a potato-leaved 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 variety.**

### Tomatoes Slicing, Red - Carbon

3.5" square



75 days. Heirloom! Indeterminate. Highly productive with excellent flavor. Resists cracking and cat-facing better than other large tomatoes. Round, 8-12 oz. fruit with dark olive shoulders fading into a very dark, brick red. Boasts the signature rich flavor and meaty texture of a classic black tomato. Excellent yields and fruit quality for an heirloom. Productive over a longer period than similar types.

### Tomatoes Slicing, Red - Champion

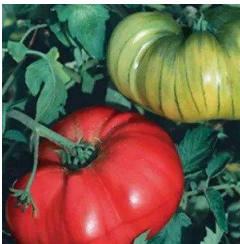
3.5" square



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.

### Tomatoes Slicing, Red - Costoluto Genovese

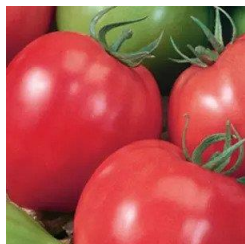
3.5" square



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, pastas and sauces.

### Tomatoes Slicing, Red - Early Girl

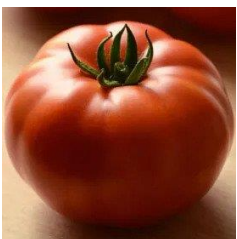
3.5" square



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 recommended variety.**

### Tomatoes Slicing, Red - Genuwine

3.5" square



70-75 days. Indeterminate. These luscious, ruby-red slicers are the result of a cross of Brandywine and Costoluto Genovese, two of the most delicious heirloom varieties. This fusion produces beautiful, slightly squat, globe-shaped tomatoes with a most delectable flavor.

### Tomatoes Slicing, Red - Goliath Bush

3.5" square



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)

### Tomatoes Slicing, Red – Hot Streak

3.5" square



70 days. Indeterminate. Recent introduction. Firm red fruit with yellow stripes and outstanding flavor. Fruits avg. 6–12 oz. and have good shelf life. Balanced plant with excellent fruit set over a long season.

### Tomatoes Slicing, Red - Mortgage Lifter

3.5" square



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

### Tomatoes Slicing, Red – Moskovich

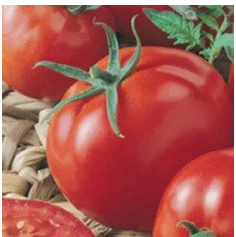
3.5" square



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.

### Tomatoes Slicing, Red - Oregon Spring

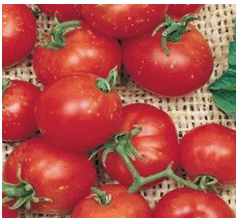
3.5" square



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

### Tomatoes Slicing, Red - Stupice

3.5" square



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.

## **Edible Flowers**

### **Bachelor Buttons**

**Jumbo 6-pack**



Upright plants produce abundantly. Great edible flowers for decorating desserts and salads. Absolutely beautiful when grown in masses. Also good for drying. Flowers April thru June.

### **Calendula**

**Jumbo 6-pack**



Add edible color to your garden while attracting beneficial pollinators. Flower petals add a sweet tangy flavor to soups or color as a garnish. Flowers April through October.

### **Marigolds - Gem**

**Jumbo 6-pack**



A profusion of single blossoms on compact mounds of lacy, citrusy-scented foliage attracts beneficial insects to your garden. Edible garnish. Super for containers, beds and culinary use. Long blooming, plus deadheading can extend harvest from spring to frost.

### **Sunflower - Classic**

**3.5" square**



A tall, pollen-less, day-neutral sunflower with 4-6" blooms with golden petals and a dark brown disk.

### **Sunflower - Evening Colors**

**3.5" square**



Open-pollinated. Bicolor to solid colors ranging in pale yellows and golds with rose to pink rings and a chocolate brown center. Grows 7-8 ft. tall. Well-branched with stems averaging 18" long with single heads. Great for bouquets. Attracts bees, butterflies and birds.

## Sunflower - Lemon Queen

3.5" square



These free-flowering sunflowers have branching clusters of 4–6-inch flowers with pure lemon-yellow pointed petals and chocolate centers. Plants grow 5-9 feet tall and mature early. Herbaceous perennial - Cut back stems close to ground level from late February through to the end of March.

## **Fruit**

### **Melons - Hannah's Choice Cantaloupe**      **3.5" square**



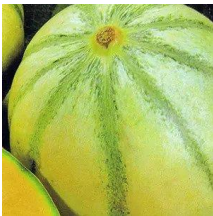
80 days. Rated #1 at trials! Outstanding flavor, rich, perfumed sweetness (up to 14% Brix). Uniform size and shape. Holds well. 3-5 lb.

### **Melons - Orange Honeydew**      **3.5" square**



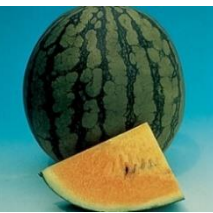
65-70 days. Tasting somewhere between a honeydew and a Crenshaw, with light orange flesh and a pale yellow-green skin, this variety will produce 5 -6 lb. fruits about 5-6" in diameter. Open-pollinated. Unlike many other melons, this variety will continue to ripen after being picked, although their sugar content will not increase.

### **Melons - Sivan French Charentais**      **3.5" square**



80-85 days. An heirloom cantaloupe introduced in 1920 from central France, this true cantaloupe with salmon-colored flesh produces 6" diameter melons about 3-4 lbs. each with a super sweet flavor and an ambrosial fragrance. Starting midsummer, pick off new blossoms and smaller fruit to redirect the plant's energy into the larger fruits.

### **Melons – Watermelon New Queen**      **3.5" square**



80 days. Gourmet "icebox" type with high sugar content. Produces 5-6 lb. melons with stunning bright orange flesh that are tender, crisp, juicy, and extra sweet.

### **Strawberries – Fresca**      **3.5" square**



A sweet and delicious, ever-bearing strawberry, producing large 1" strawberries all summer long. Open pollinated, vigorous plants with few, if any, runners. Plant in-ground, or in pots or hanging baskets.

## Herbs

### **Basil - Amethyst Improved**

**4" round**



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.

### **Basil - Genovese**

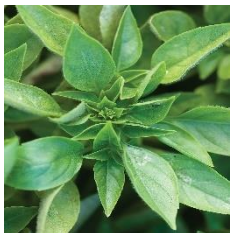
**4" round**



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.

### **Basil - Greek**

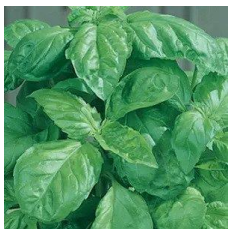
**4" round**



60-75 days. A bush basil prized by chefs for its savory flavor. Tiny leaves grow in an 8" tall plant in an attractive dome shape. Plant in a container on your sunny kitchen windowsill and pinch off leaves as needed to add to whatever you are making – tomato salads, soups, stews, spaghetti, or fish. Use it in your outdoor garden to cover any bare spots between your vegetables. Freeze or dry to preserve.

### **Basil - Lettuce Leaf Napoletano**

**4" round**



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 if flower buds are pinched back. The large-sized leaves are perfect to add to a sandwich or burger. They also make great wraps for fish, chicken or a chunk of tomato with fresh mozzarella!

### **Basil - Red Rubin**

**4" round**



60-90 days. Sensational large-leafed purple 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.



**Basil - Rutgers Devotion** 4" round



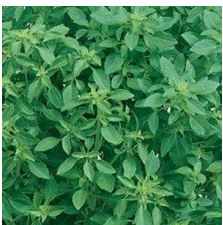
70-80 days. An excellent aromatic, sweet, Genovese-type basil with uniform, tender and flavorful flat to cup-shaped dark green leaves. Very slow to bolt. Ideal for pesto. Resistant to downy mildew, fusarium wilt.

**Basil - Rutgers Obsession** 4" round



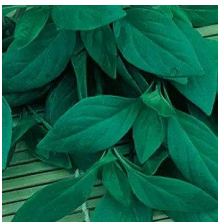
70-80 days. This downy mildew- and fusarium wilt-resistant basil gets high marks. Plants have a high leaf-to-stem ratio and average 26" in height. Open-pollinated. Slow to bolt.

**Basil - Spicy Bush** 4" round



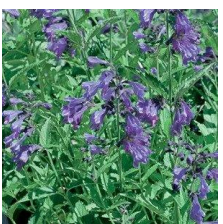
70-80 days. A miniature compact dome-shaped basil with tiny 1" leaves. Height 8-12". A decorative plant that can be grown in pots or used in garden beds. Very slow to bolt. Very aromatic with a spicy, sweet flavor. Hedge with scissors to harvest and shape plant as a small topiary ornamental.

**Basil – Thai** 4" round



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.

**Catmint - Blue Wonder** 4" round



Profuse lavender blooms on spiky stems. More ornamental than catnip with the same appeal to cats. Soft, crinkled, gray-green leaves on a compact, mounding plant. The very small flowers are edible but have strong flavor and aroma. Use as a flavorful garnish in any savory dish or dessert. Flavor is minty, spicy, and refreshing. Attracts bees and butterflies. Recommend growing in a pot. Perennial. Irresistible to butterflies.

## **Chamomile - Roman**

**4" round**



50-90 days. A delight for your eyes, taste buds, and overall well-being. Roman chamomile is a perennial which will regrow year after year. It can be propagated by seed or by plant divisions. Its stems tend to creep along the ground rather than standing up. Makes a dense, springy, aromatic turf that was used for walks and lawns in England in earlier centuries and is still often used in paths or borders as it copes well with being trodden on.

## **Chives - Chinese Leek Garlic**

**4" round**



Thin, flat leaves with delicate garlic flavor. Leaves are larger and flatter than garden chives. Attractive white flowers in midsummer, in the second year of growth. Flowers make a great addition to bouquets. The budded flower stalks are sold as "gow choy" in Chinese grocery stores.

## **Chives - Garden**

**4" round**



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

## **Cilantro - Santo Slow Bolt**

**4" round**



Extra slow bolt variety, extra leaf production. 12" x 12". The delicious spicy pungency of fresh cilantro leaf is essential in salsa and other Mexican dishes. Slower to bolt than other strains, but plan on sowing every 2-3 weeks for a constant fresh supply, as plants flower and make seed quickly. Flowers can be used in salads.

## **Dill – Bouquet**

**4" round**



40 days for leaves, 90 days for seeds. Early to flower with large seed heads. Excellent in pickles and used to flavor many other foods. Easy to grow and reseeds easily. Also good in cut flower arrangements.

## **Lavender - Grosso**

**4" round**



Vigorous plants, long stemmed, heavy bloomer with the darkest blue-purple flower spikes. Alluringly fragrant. Cold hardy. Height 24". Well-suited for cut flower arrangements. Drought-tolerant.

## Lavender - Provence

4" round



Fragrant. Light purple flowers, dwarf plants with long stems. Great for drying. 2' tall x 2' wide. Well-suited for cut flower arrangements. Drought-tolerant.

## Lemon Grass – East Indian

4" round



Citrus flavor and aroma. Very popular in Thai and Vietnamese cooking and in making of teas. Grows to 24". Densely-tufted, semi-perennial with thick stems. Grow in a container and overwinter indoors.

## Marjoram – Sweet

4" round



Sweet Marjoram features a hairy stem with soft oval-shaped, dark-green leaves and tiny pinkish-white flowers. It is a small woody-stemmed shrub that grows abundantly in well-drained, lime soils. Added lightly at the end of the cooking process, it adds a mellow flavor to spinach, beans, peas, and carrots. Also, good in herbed butters and vinaigrettes.

## Mint - Chocolate

4" round



Its cool chocolate and peppermint scent, layered with that warm, salivation-inducing, sweet undertone will remind you of an Andes after dinner mint (yum!) Great dried and added to black tea or used by itself. This cultivar does not grow as rampantly as ordinary mint, but you may still want to grow it in containers or with some type of barrier in the ground. Will tolerate some shade. Height 12". Attracts Butterflies!

## Mint – Hilary's Sweet Lemon

4" round



Soft green leaves have an apple-citrus scent and flavor. Interesting variety for tea and culinary use. It has a soft, mild flavor and a scent that evokes a touch of lemon combined with mint. The variety is also quite beautiful, with fuzzy, silvery-gray leaves and spikes of lavender flowers.

## Mint - Peppermint

4" round



Clean peppermint flavor for making tea or to use in cooking. A perennial herb with very fragrant, toothed leaves and tiny purple, pink, or white flowers. Vigorous growth needs containment. Will grow in part shade. Height 12-24". Attracts Butterflies!

## Mint - Spearmint

4" round



Tea mint also used in Middle Eastern cooking. Dark green, pointed leaves, lavender colored flowers when in bloom. Height 24-36". Attracts butterflies!

## Oregano - Greek Mountain

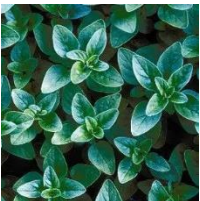
4" round



The intense peppery-flavored leaves of 'Greek Mountain' are superb for adding an unforgettable taste to Greek, Italian and Mexican cuisine. It makes a wonderfully fragrant groundcover in the garden. Plant in containers and place on patios or decks to enjoy its intoxicating aroma. Attracts pollinators.

## Oregano - True Greek

4" round



Culinary. Mouth-watering aroma. Low-growing, spicy, mounds of deep green foliage. Good container plant. Perennial. Height 8-24". Attracts butterflies! Drought-tolerant.

## Parsley - Italian Flat Leaf

4" round



75 days. This Italian heirloom has superior flavor for wonderful fresh seasoning. Italian Flat Leaf parsley has a much higher nutritional content than 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!

## Parsley - Moss Triple Curl

4" round



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!

## Rosemary - Salem

4" round



A hardy, fast-growing shrub with upright, rounded form from 18" to 36" in height and small blue flowers. Very aromatic, its upright form is strikingly beautiful. With its milder flavor, it is more often grown as a landscape plant rather than a culinary one. More tolerant of wet soils, it's a popular choice in the moist areas of the Pacific Northwest.

## **Rosemary - Spice Island**

**4" round**



Named for its exceptional flavor as a culinary seasoning either fresh or dried. A highly useful, drought-tolerant shrub, with dark blue flowers complementing gray-green aromatic foliage in a very upright form. Excellent low border, clipped hedge or container feature. Evergreen perennial. 3-4 feet.

## **Sage - Pineapple**

**4" round**



Beautiful crimson flowers over highly aromatic, pineapple-scented, foliage. Attracts hummingbirds, bees and beneficial insects to the garden. Height 3-4'.

## **Shiso - Green**

**4" round**



Also known as perilla. Bright green leaves with a distinct cinnamon/clove flavor and aroma, with the spiciness of cumin. Used in Asian cooking, sushi and salad mix. The flowers are a flavorful addition to salads and Asian dishes. Great for seasoning, coloring, pickling and garnishing. Pairs well with fish, rice, noodles, and cucumbers. Often wrapped around sushi.

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