

Specialty Beans =



YELLOW WAX BEANS (SNAP BEAN)

Makes a pretty summer salad.



FRENCH BEANS (SNAP BEAN)

Slender green beans with a delicate texture.



YELLOW CAPITANO BEAN (SNAP BEAN)

A gorgeous yellow Romano Bean.



GREEN ROMANO BEANS
(SNAP BEAN)

Braise with summer vegetables for a scrumptious side dish.



BLUE LAKE BEANS (SNAP BEAN)

Perfect out of hand, sautéed or steamed. They are also excellent for pickling and canning!



DRAGON TONGUE (SNAP BEAN AND SHELLING BEAN)

Beautiful yellow snap bean with purple stripes. The Dragon Tongue is a dual purpose bean. When the bean matures in the Fall it becomes a shelling bean.



CRANBERRY BEANS (SHELLING BEAN)

Streaked with vibrant hues of scarlet, this fresh shelling bean can be cooked in minutes, no need to soak overnight. Once cooked, they have a delicious earthy flavor but every cook should know the pretty color changes to brown when cooked.



