

Aunt Molly's Ground Cherry



Description: *Also known as Cape Gooseberry, Husk Cherry and Strawberry Tomato.* An heirloom variety from Poland prized for its flavor. Golden-yellow, ½" fruits, with a strawberry-like flavor, are excellent for pies, preserves, jams and of course fresh eating. Productive plants, 18" tall and 24" wide, start fruiting in July and continues until frost!

Spacing Requirement: transplanting into the garden, space plants at least 2 feet apart. Ground cherries have a sprawling growth habit similar to tomatillos. Be sure to give plants plenty of space in the garden.

Harvesting: The fruits must be fully ripe to be edible. At maturity the husks of fruits become dry and papery, and the fruits drop from the plants. Mature fruits should be collected from the ground after they have fallen. The husk is inedible and must be removed.

EATING: Ground cherries can be eaten fresh, processed into jam, and baked into pies. Their distinctive, sweet-tart taste lends itself to preserves, sauces and tarts.



Purple Jalapeno Pepper

Description: Fruits start out green, then turn purple a long time before turning red at maturity. Peppers are slightly larger than regular jalapenos. Excellent for fresh use in salsa and salads, for stuffing or pickling. Plants are very productive and are usually ready for picking from mid-summer to early fall. The fruit will often fade to burgundy over time.

Spacing Requirements: plant will grow to be about 24 inches tall at maturity, with a spread of 20 inches.

Planting Requirements: Plant should be grown in full sunlight and is adaptable to both moist and dry growing conditions but will not tolerate standing water. Good choice for a traditional garden setting and can also be grown in outdoor containers and hanging baskets.

EATING: This pepper usually has a spicy taste and a crisp texture. Peppers are most often used for fresh eating, cooking, drying, seasoning, and sauces.



Serrano Pepper

Description: this hot pepper that is shaped like a Jalapeno but is smaller, measuring 1.5" long. The peppers are glossy with medium-thin walls that turn orange-red at maturity. 3,500 Scoville Heat Units.

Spacing Requirements: Transplant into garden 12-16" apart. To prevent shock expose plants to the weather for several hours a day before transplanting. Pepper also grow well in containers or raised beds.

Planting Requirements: Keep soil evenly moist. If excess heat and sun cause the plants to wilt, provide shade.

Harvesting: Peppers can be picked and ate anytime in the growing process though the flavors will change as they ripen. When the peppers stop growing they will change color from green to red, brown, orange or yellow. Best to pick as green and firm or right as they are changing colors. The longer the pepper stays on the plant the sweeter the flavor. They will snap right off the plant.

EATING: This pepper has both intense heat and flavor. It is a favorite in hot salsas, sauces and Mexican dishes. Roasted serrano peppers are richer, slightly smoky, earthy with good heat; roasted peppers are great additions to top burgers, mix in to pasta or grain salads. Use fresh peppers in pico de gallo guacamole, spicy hot sauce, and Thai soups.



Chocolate Beauty

(Sweet Bell Pepper)

Description: sweeter than most peppers, this one changes from green to a rich chocolate brown when it is ripe, which usually takes only 70 days. It has a four-lobed bell shape and is delicious when cooked or used fresh.

Spacing Requirements: Transplant into garden 12-16" apart. To prevent shock expose plants to the weather for several hours a day before

transplanting. Pepper also grow well in containers or raised beds.

Planting Requirements: Keep soil evenly moist. If excess heat and sun cause the plants to wilt, provide shade.

Harvesting: picking sweet peppers is personal preference regarding color and sweetness. The longer the peppers mature on the vine, the sweeter they will taste. Mature peppers do signal the plant to stop producing; if the peppers are picked when still at the green stage, the plant will go on producing.

EATING: SWEETEST OF ALL! Intensely sweet when ripe. This pepper is versatile enough to eat raw, grilled, roasted, or sautéed into pasta sauce!



Lunchbox Pepper Mix (Sweet)

Description: All three colors in one mix. Equal amounts of our red, yellow, and orange Lunchbox snack peppers have been combined in this mix. These mini-sized peppers are remarkably sweet and flavorful. They are delicious sautéed, as an addition to salad and of course perfect for a healthy snack. All three varieties have tall, strong plants that yield well for snack-type peppers.

(Note- Lunchbox red is slightly smaller than the other varieties.)

Growing Guidelines: In traditional garden setting plants should be spaced 12 to 48 inches apart. Plants tend to give high yields, so consider staking with a tomato cage when planting in a windy location to prevent stems from breaking. Can also be planted in containers; plant 1 plant per 18-inch pot.

EATING: They're ideal for eating straight off the plant, chopped fresh in salads, or sliced thin for stir-fries.



Purple Tomatillo

Description: The electric violet color and sweet fruity flavor make this the most exciting tomatillo variety. Plants are prolific covered in large round fruit that are mostly purple with just a few partially green fruit in the mix. NOTE: the more sunshine the plant gets the deeper the purple color will be. The fruit is much sweeter than

the green types, it can be eaten right off the plant.

Growing Guidelines: 2 or more tomatillo plants are required for the plants to blossom. Transplant plants 3 to 4 feet apart and starts can be planted deeply as the plant sprouts roots along the stems. Plants grow 3 to 4 feet tall, plan to give them support in the form of trellises or tomato cages. Can also be planted in 5-gallon planters

Harvesting: Fruit will be ready to harvest about 65 to 75 days after transplanting. Harvest fruit when they fill out their husks and the husk just begins to split. Store harvested tomatillos in their husks at room temp for up to a week or in the refrigerator for up to 3 weeks.

EATING: Purple tomatillos lend themselves to many different cooking methods. They can be stewed, fire roasted, grilled, broiled, blanched, pureed, chopped fresh and utilized as an ingredient in both hot and cold dishes.



Mini Belle Pepper Mix

Description: This colorful mix of dainty bell peppers is an Old Ohio family heirloom. All peppers in this mix start out green and mature to a range of yellow, orange, and red. Fruit is about 1"-2" on 24" tall plants. Prolific yields of fruits with sweet firm flesh that is surprisingly thick and flavorful.

Growing Guidelines: Transplant seedlings 18-24" apart after last frost. Stake or cage your pepper plants to support their heavy fruit set. HINT: pinch off early flowers or tiny fruit on any seedlings before transplanting. Plant in fertile soil, amend with compost if needed. It helps to use row cover early in the season, giving the plants extra warmth.

Harvesting: Use a sharp instrument to cut the peppers from the plant. Pick the first fruits when they reach usable size, this helps accelerate the growth of the other peppers on the plant. Leave some peppers on the plant to mature so they can change color and sweeten up.

EATING: Robustly sweet tasting mini peppers are great additions to salads, vegetable platters or for mini stuffed pepper hour d'oeuvres.



Fairy Tale Eggplant

Description: this eggplant variety is a mini eggplant, only 4 inches long. It is lavender with stuffing streaks of white and grows on compact stems. The plant itself is dwarf, growing only 24 inches tall making it suitable enough for planting in containers. The fruit is sweet, without any bitterness, and has

few seeds.

Growing Guidelines: Plants require a location that gets full sun. Eggplants should be spaced 2 to 3 feet apart in a row with the rows spaced 3 to 4 feet apart. Eggplants may also be planted in containers. Use a container at least 18-24 inches wide and deep and use a commercial potting mix. Plants either in a garden or in a container may benefit from staking to prevent snapping.

Harvesting: Eggplants are ready to harvest when 3.5 to 4 inches long. Fruit should be firm, with a glossy shine. Dull skin is a sign that the fruit are overripe. Overripe fruit turn brownish and the flavor may be bitter. Firmly hold at the blossom end and cut with knife or pruners leaving 1 inch of stem attached (stems are prickly so handle with care).

EATING: Use eggplants immediately after harvesting. If you would like to freeze some for later use, cook the fruit first then freeze. Eggplant makes a great substitute for meat in many dishes.



Patio Baby Eggplant

Description: This eggplant variety is “cute, pretty, and petite”! It grows less than 24 inches tall yet produces a prolific number of 2 to 3 inch egg-shaped, glossy, purple-black fruits. Flavor and taste are mild and less bitter than comparison varieties. Thornless leaves allow for painless harvesting and make

Patio Baby child friendly. Plants will continue to produce fruit throughout the entire season.

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Harvesting: Eggplants are ready to harvest when 2 to 3 inches long. Fruit should be firm, with a glossy shine. Firmly hold at the blossom end and cut with knife or pruners leaving 1 inch of stem attached. Can be ready to harvest just 45 days from transplanting, almost a week earlier than other varieties.

EATING: Delicious when baked, roasted or sauteed; excelling as a side dish, or starring in salads or dips. Use eggplants immediately after harvesting. If you would like to freeze some for later use, cook the fruit first then freeze. Eggplant makes a great substitute for meat in many dishes.



Rouge d'Hiver Lettuce

Description: This romaine lettuce, also called Cimmaron, is an extremely beautiful 1800s European heirloom. Its large, flat, broad leaves are sweet with a buttery texture. The color varies from green to bronze to deep red. This variety is quick growing, and heat and cold resistant with proper watering.

Growing Guidelines: Transplant lettuces 10-12" apart in rows 18" apart. *TIP: plant lettuce near taller plants, like tomatoes, so the leaves are in the shade during the hot parts of the day.*

Harvesting: if you want a head of lettuce, cut the plant at the soil line to harvest. For leaf lettuce, you can harvest the entire plant or only the outer leaves as needed. Harvest in the morning, store in cool, dark and high humidity location for up to 2-3 weeks.

EATING: Very tender texture and mixes well with other salad greens!



Cimmaron Romaine Lettuce

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Spinach

Description: is a super cold hardy leafy green.

Growing Guidelines:

Transplant spinach in rows on top of raised planting beds.

Spinach plants should be 4 to 6 inches apart. Spinach can tolerate the cold; it can survive a frost and temps down to

15°F. Spinach prefers full sun (no more than 13 hours of direct sunlight) but will still produce a respectable harvest in partial shade.

Harvesting: either cut off all of the leaves about an inch or so above the soil level and let the whole plant grow back (this technique usually produces 2 or 3 crops), or harvest the largest leaves as you need them.

EATING: Freshly picked raw spinach will make a big and satisfying salad, but just remember the same amount cooks down to almost nothing when steamed or sautéed. Two adult spinach-lovers would need about 30 plants to have a plentiful supply of cooked spinach all season



Prizm Kale

Description: this superstar new kale variety has densely packed plants loaded up with short, tightly-ruffled, deep-green leaves with nearly stemless stalks

Growing Guidelines: Transplant kale spacing plants 1-1.5 feet apart in rows 2 feet apart. Keep weeds under control, and keep plants well-watered during dry periods to promote rapid, uninterrupted growth.

Harvesting: Pick the outer leaves as needed once they reach 6-8 inches long, about 55-

60 days after transplanting. Store kale in an airtight bag in the refrigerator for 5-7 days. Wash when ready to use.

EATING: These luscious leaves, the younger the sweeter. This kale variety is rich, gently nutty, and perfect for salads, soups and your favorite cooked dishes. Tender leaves taste delicious fresh but also hold up well when cooked. You'll love creating healthy smoothies, salads and meals.



Garden Salsa Fresno Pepper

Description: this chile pepper developed specifically to capitalize on the growing popularity of Mexican salsas. Fruits are 8" long by 1" across, usually picked green for salsa (they mature red) and classed as mildly hot. Skin is thin, glossy, and firm. Peppers get hotter in dry weather. Resists Tobacco Mosaic Virus. Scoville Rating 2,500 to 3,500.

Spacing Requirements: Transplant into garden 18-24" apart. To prevent shock expose plants to the weather for several hours a day before transplanting.

Planting Requirements: Keep soil evenly moist. If excess heat and sun cause the plants to wilt, provide shade.

Harvesting: Peppers can be picked and ate anytime in the growing process though the flavors will change as they ripen. When the peppers stop growing, they will change color from green to red, brown, orange or yellow. Best to pick as green and firm or right as they are changing colors. The longer the pepper stays on the plant the sweeter the flavor. They will snap right off the plant.

EATING: It's a great all-purpose pepper. Great for adding a zesty kick to homemade salsas but also chili and other dishes.



Hungarian Yellow Wax Pepper

Description: SPICY, fairly hot banana shaped fruits, 6" long and 1-1/2" across. Matures from light yellow to bright red. Best hot pepper for cooler climates. Ever-bearing plants are 16" to 24" tall, strong, upright. Scoville Rating 5,000 to 10,000

Spacing Requirements: Transplant into garden 18-24" apart. To prevent shock expose plants to the weather for several hours a day before transplanting.

Planting Requirements: Keep soil evenly moist. If excess heat and sun cause the plants to wilt, provide shade.

Harvesting: recommended to harvest

before complete maturity, while it is still yellow. If left to mature fully, these peppers could grow larger and would turn red, and their heat level would increase considerably. Always use a knife or scissors to remove peppers to prevent damage to the fragile stems.

EATING: The sweet, hot flavor of these peppers is exceedingly popular in mole sauces, and other traditional Latin dishes, soups, and salads. It's a perfect pepper for pickling for a bit of a crunchy addition to salads. Can also be tossed directly on the grill and roasted.