



HERBS & VEGGIES ORGANICALLY GROWN

Right here on our farm!

HERBS

Basil

Genovese - The best basil for pesto! Also good in Thai cuisine. Large Leaf - Sweeter than other varieties. Used in sauces, salads, and Italian dishes.

Spicy Globe - Has a beautiful round shape and bright wrinkled leaves. Good for soups, Italian cuisine or fresh vegetables.

Purple Ruffles - Aromatic dark purple leaves are beautiful and tasty.

Thai - Leaves have a spicy aniseed aroma with hints of mint and citrus.

Lemon - Aromatic perennial herb with narrow, light green leaves and compact growth.

★ Pesto Perpetuo-Fragrant and flavorful!

Oregano

Golden - A warm, aromatic scent and robust taste. It's uses include seasoning soups, stews, meat pies, pasta sauces and shellfish.

★ Hot & Spicy - The strong, hot flavor of this oregano makes it perfect for salsa and chili.

Italian - As the name implies this oregano is perfect for Italian cuisine.

Parsley

Italian - Best culinary flavor.

Triple Curl - The classic curly parsley used to garnish plates is also good in salads and stews.

Mint

Orange Mint - Easy to grow with a pleasant citrus scent.

Chocolate Mint - This is a very strong mint used for teas. Add fresh leaves to strawberries for a

special treat!

Peppermint - Grows well anywhere. Great for teas, ice cream.

Spearmint - best mint for hot and cold drinks.

★ Mojito-The only choice for Mojitos

Lemon Balm

An aromatic herb with the scent of lemons. Use in iced tea, to garnish a dessert or put it in a potpourri.

★ Lemon Grass

Great for fish, poultry and soups. Terrific for Thai cuisine.

Lemon Verbena

Sprinkle over salads and vegetables for a wonderful lemony flavor. Makes a refreshing tea.

French Tarragon

Great fresh or dried. Use tarragon to flavor salads, egg and cheese dishes.

★ Cilantro

A must-have for Mexican and Asian cuisine.

Rosemary

★ Barbecue-The flavor and aroma of this variety make it perfect for... you guessed it, BBQ!

Sage

Sage - Try cooking this classic herb up in some brown butter sauce and match it with winter squash.

Pineapple -great in herb teas and fruit Salad

Purple - Purplish-green oval leaves. Use to flavor sausages, stuffing, poultry and pork.

Tricolor - Rub sage, cracked pepper, and garlic into pork tenderloin or chops before cooking.

Thyme

★ English - The traditional variety of this commonly used culinary herb.

Silveredge - Distinct silver-grey leaves. It goes well with lamb and veal as well as in eggs and croquettes.

Doone Valley - Has a lemon scent and is a creeping type variety.

Chives

Chopped chives lift many foods above the ordinary. Sprinkle them on soups, salads, chicken, potatoes, cooked vegetables and egg dishes.

★ Garlic

A staple ingredient in cuisines across the world. Try roasting whole heads for a milder garlic flavor.

Garlic Chives

Garlic chives can be used like regular chives where you want to add a subtle garlic flavor in uncooked dishes where raw regular garlic would be overwhelming.

Sweet Marjoram

Has a mild, sweet flavor similar to oregano with perhaps a hint of balsam.

Lavender

★ Hidcote - Has a sweet, floral flavor, with lemon and citrus notes. Munstead - Flowers and leaves can be used fresh, and both buds and stems can be used dried.

Nasturtium

Jewel Mix - Both the leaves and flower buds have a slightly peppery flavor reminiscent of Watercress and are used to add bite to salads and sandwiches as well.

Dill

Delicious with fish, poultry and pork.

Sorel-Add lemon flavor to anything

Arugula

Young leaves make great salad greens. Can also be cooked like spinach or wilted in hot olive oil and served with pasta or potatoes.

Broccoli

Early Dividend - Very early plant that produces large deep green broccoli. Vitamin rich and flavorful.

Cabbage

Stonehead - Round solid cabbage heads that weigh 3-4 pounds. Easy to grow.

Cantaloupe

What is better than a ripe home grown melon? Not much.

Lettuce

Butter Crunch - Big delicious leaves perfect for a sandwich or a salad.

★ Mesclun Mix - A mix of leaf and loose-headed salad greens.

Kale-Delicious & Nutritious

Romaine - One of the most popular. A classic choice for Caesar salads.

Cucumber

★ Bush Pickle - Good for small gardens, requires less space than vine types. Great in salads and main dishes.

Burpless - Thinner skins, and fewer seeds make these sweet cucumbers easier to digest.

Marketmore - Excellent slicer for salad and other fresh uses.

Straight Eight - A cucumber superstar, this classic has excellent flavor.

Bush Beans

Blue Lake - A dependable variety for the home garden. Ideal for freezing, canning or eating fresh.

Eggplant

VEGGIES & FRUIT

★ STAFF FAVORITE



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VEGGIES, CONTINUED

★ Black Beauty - Heirloom. Jet black, smooth skinned fruits.

★ Ichiban - Flavorful and tender. Good for grilling and roasting. Excellent for Asian cuisine.

Ghostbuster - White eggplant. Sweeter than darker skinned varieties.

Squash

Straight Yellow - Yellow, tender fruit of excellent quality early in the season.

Green Zucchini - A summertime classic.

Butternut - Sweet orange flesh. Great for roasting and soups.

Watermelon

Sugar Bush - A remarkable space-saving watermelon fruits on compact vines. The bright red flesh is juicy, crisp and deliciously sugar sweet.

Tomato

Beef Master - Deep red tomatoes that come in at a whopping 2 pounds. Excellent for sandwiches. Big Beef - A great choice for home gardens. Large yield of large tomatoes with an excellent flavor.

Big Boy - Very large, smooth scarlet red fruit with meaty flesh.

Big Rainbow - Marbled with red and orange, these big sweet tomatoes are an attention getter.

Black Krim - Medium, very dark maroon beefsteak, with wonderfully rich flavor. Extremely tasty.

Brandywine Red - Heirloom. Luscious red tomato flavor. Extremely productive, bearing long harvests.

Brandywine Yellow - Heirloom. Yellow version of the much loved Brandywine.

Celebrity - Large clusters of exceptionally flavorful tomatoes. Cherokee Purple - Heirloom. Deep, dusky purple-pink color, superb sweet flavor.

Early Girl - A favorite early yielding variety. Dependable, large harvests.

German Johnson - Huge, pink, beefsteak type tomatoes often more than 1-pound.

Grape - Multitudes of small sweet tomatoes, perfect for salad.

Green Zebra - Beautiful tomatoes are a beautiful chartreuse color with deep lime-green strips. Rich, sweet taste.

Jet Star - Low acid, mild flavor. Matures early and has large yields.

Lemon Boy - Bright yellow fruit create a stark contrast to the plant's dark green foliage.

★ Mortgage Lifter - Deep pink variety that produces huge 1-2 pound tomatoes.

Mountain Spring - A large, bright-red variety with firm flesh that is resistant to cracking.

New Big Dwarf - It's not an oxymoron! The plant is small, but the fruit is big.

New Girl - This early season tomato has excellent flavor and hold their ripeness on the vine.

Oxheart - Heart-shaped pinkish fruit that can weigh up to a pound!

Patio - Produces large yields of 2" tomatoes on compact plants. Perfect for container gardens.

Pink Ponderosa - Firm and meaty, low in acid. These big pink tomatoes are a favorite.

Roma - Good for sauces and canning.

★ San Marzano- The tomato of choice for those that take their

pasta sauce seriously.

★ Sungold - Sweet-tart flavor, Beautiful golden-orange fruits in large clusters.

Tomatillo-Necesario para comida de espanol

Sweet 100 Cherry - Bears 100 or more small, sweet red tomatoes in clusters on long branches.

Yellow Grape-low acidity for salad or snack.

Black Cherry-Complex, juicy & sweet.

Yellow Pear - Bily's favorite

Pepper

Bellina - Dwarf bell pepper.

California Wonder - The standard in bell peppers.

Cayenne - Very hot, and very popular. Used in everything from Chinese cuisine to Buffalo wings.

Cubanelle - Long, mild, tapered peppers. Stuff them or put them in salads and casseroles.

★ Cute Stuff Red - Sweet mini-bell variety. Eat fresh or stuff them. Very high yielding plants.

Golden Wonder - Heirloom.

Bright, golden yellow pepper change to orange as they mature. Sweet, mild and crisp.

Habanero - One of the hottest peppers. Their pungent, smoky heat makes them useful for sauces and salsas.

Hungarian Sweet Wax - These long, sweet peppers turn red when they mature. Excellent for sandwiches and frying.

★ Jalapeno - Dark green, medium hot peppers. A staple of Mexican cuisine.

Orange Bell - A compact high-yield plant. Great for growing in

containers and small gardens.

Red Bell - Our sweet red bells are high yielding and compact plants.

Red Hot Cherry - These round red peppers are popular for pickling and stuffing.

Pumpkin

Howden-Jack O Lantern! Developed in Mass.

We be Little-Baseball size. almost perfectly round.

Rhubarb

A cool season perennial that produces edible red stalks. Match with strawberries for great pies.

Snap Peas

Cool season crop that is great in salads or straight off the vine!

Strawberry

Everbearing - Hardy perennials that are self pollinating. They keep going and going.

★ Frisan- Ryans favorite! Unbelievably sweet.

★ STAFF FAVORITE