



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.

Oregano

Golden - Aromatic with a robust taste. Uses include seasoning soups, stews, meat, sauces and shellfish.

★ **Hot & Spicy** - Strong, hot flavor of that makes it perfect for salsa and chili.

Italian - As the name implies it's perfect for Italian cuisine.

Parsley

Italian - Essential to Italian cooking, it is also a natural breath freshener!

Triple Curl - Classic garnish that's 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 - It's the best mint variety for hot and cold drinks. Use in teas and muddled in cocktails.

★ **Mojito** - The only choice

for Mojitos.

Citronella Geranium

A cross between a rose-scented geranium and Citronella grass, a tall grass with a lemony-fragrance. Naturally repels mosquitoes!

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. Also a mosquito repellent.

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, eggs and cheese dishes.

★ *Cilantro*

A must-have for Mexican and Asian cuisine.

Rosemary

★ **Barbecue** - the only Rosemary to grow. VW favorite.

Sage

Pineapple - Attracts hummingbirds & butterflies. Also good in flavorful summer drinks.

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.

Common - Distinctive smell, taste. Great for seasoning.

Thyme

English - Old thyme favorite. Commonly used culinary herb.

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

Doone Valley - Variegated leaves with lemon scent.

Chives

Chopped chives make many foods extraordinary. Sprinkle them on soups, salads, chicken, potatoes, cooked vegetables and egg dishes.

Sweet Marjoram

Has a mild, sweet flavor.

Eucalyptus

Known for its menthol-like scent and as a filler in cut flower arrangements. Can be made into an oil and used medicinally.

Sorrel

Tangy, lemony flavored plant.

Lavender

★ **Hidcote** - Has a sweet, flavor, with lemon and citrus notes. Unbelievable fragrance.

Munstead - Flowers and leaves can be used fresh, or dried. Compact grower.

Nasturtium

Both the leaves and flower buds make a spicy fun, edible, garnish.

Dill

Delicious with fish, poultry and pork. A must for pickling.

Catnip

Cats can't resist the fragrance and flavor.

VEGGIES & FRUIT

Arugula

Young leaves make great salad greens. Can also be cooked and served with pasta or potatoes.

Broccoli

Cool weather crop that's quick to harvest. Vitamin rich and flavorful.

Cantaloupe

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

Kale

Dark leafy green. Delicious and nutritious.

Lettuce

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

★ **Mesculin Mix** - A healthy blend of herbs & greens.

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

Red - Soft yet crunchy with an earthy flavor.

★ **STAFF FAVORITE**



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VEGGIES, CONTINUED

Cucumber

- ★ **Bush Crop** - Good for small gardens, requires less space. Great in salads and main dishes. Crisp and tender.
- Burpless** - Thinner skins and fewer seeds make these sweet cucumbers the mildest cucumber.
- Marketmore** - Excellent, fresh any way you slice it.
- Straight Eight** - A cucumber superstar, this heirloom has excellent flavor.

Eggplant

- ★ **Black Beauty** - Heirloom. Perfect for Eggplant Parmesan.
- Ichiban** - Flavorful and tender. Good for grilling and roasting. Excellent for Asian cuisine.

Squash

- Straight Yellow** - Yellow, tender tasty treat.
- Green Zucchini** - A summertime classic.
- Butternut** - Very sweet & tender. Great for roasting and soups.

Watermelon

- Sugar Bush** - A remarkable space-saving vine. The bright red flesh is juicy, crisp and super sweet.

Tomato

- Beef Master** - Deep red tomatoes that come in at a whopping 2 pounds. Excellent for sandwiches.
- ★ **Black Cherry** - Blackish

hue cherry. Complex, juicy, and sweet.

Dancing with Smurfs - Sweet & tangy cherry tomato with a unique purple-crimson color as it matures.

Genuwine - Large, deeply furrowed, dark red slicers with a firm texture and rich taste.

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

Whopper - Large red fruit with a great yield up until frost. Great for canning & fresh!

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

Brandywine Red - Heirloom. Luscious red tomato that's extremely productive all season.

Celebrity - Large clusters of exceptionally flavorful tomatoes.

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

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

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

Lemon Boy - Bright yellow fruit same great taste with low acidity.

Mortgage Lifter - Heirloom deep pink variety that produces huge 1-2 pound tomatoes. Tops any taste test.

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

Roma - Great for sauces and canning.

San Marzano - The tomato of choice for those that take their sauce seriously.

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

Sweet 100 Cherry - Small, sweet, red tomatoes in clusters on long branches. Everyone's favorite.

★ **Yellow Pear** - Little pear shape fruit that adds a great burst of color to salads.

Tomatillo - Great fried or steamed. A must for Mexican cuisine.

Pepper

California Wonder - The staple in bell peppers.

Cubanelle - Mild, tapered peppers. Stuff them or put them in salads. A must for frying.

Golden Wonder - Heirloom. Bright, golden yellow that 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. Heat with flavor.

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

small gardens.

Red Bell - High yielding and compact plants. Great raw or cooked.

★ **Red Hot Cherry** - These round red peppers are popular for pickling and stuffing. Infuse your olive oil with them too!

Super Chili - Super hot! Yields lots of peppers.

Shishito - Usually mild and sweet. 1 in 10 have the heat of a mild jalapeno!

Rhubarb

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

Strawberry

★ **Frisan** - Ryan's favorite! "Unbelievably sweet."

Pumpkin

Howden - Jack O Lantern! Developed in Mass.

★ **STAFF FAVORITE**