



City Farm Fest Plant Guide 2025

The Dudley Greenhouse, 11 Brooke Ave, Boston, MA



Key = plant type (variety)

Flowers



Coleus (Multicolored)

A colorful blend of tropical evergreen tender perennials, typically grown as annuals, offering late spring through autumn interest. Grown for their vibrant, colorful foliage, Wizard Select Mix varieties boast bright colors in varying shades of red and green. Late-flowering, the plants produce small, nettle-like flowers, summer to early fall. However, the flowers are not particularly attractive and are typically removed to conserve energy, so the gorgeous foliage will last longer.



Cosmos (Double Click Mix)

Unusual double blooms in a range of colors. Tall plants with large fully double and semi double blooms. Shades of carmine, pink, and white make this a great cut flower and garden addition. Cosmos are also known as garden cosmos. Height 42–46". 75-90 days to mature.



Cosmos (Sensation Mix)

Award-winning favorite. Single flowers, 3–4" across, in lavender, pink, magenta, and white. Cosmos are also known as garden cosmos. Height 48–54" 75-90 days to mature.

Dahlia (Mixed Color)



Plants bloom mid-July through to the first hard frost. Giant Hybrid Mix produces 3–5" double, semi double, and single blooms. Mix includes solid and bicolor blooms in shades of salmon, coral, white, light yellow, red, and lavender .Height- 40-60". Edible flowers



Marigold (Durango Outback)

Large and vibrant blooms. Suitable for pots or garden planting in full sun. 50 days to mature.



Marigold (Giant Orange)

Large and vibrant blooms. Great for cutting, also edible! Remove the petals from the flower base and add to food (some suggestions: salads, rice, desserts). Height 36–40". 70-90 days to mature.



Marigold (Giant Yellow)

Tall, strong stems for cut flowers. Large flower heads, avg. 3", sit atop sturdy plants. These giant marigolds are prolific producers for cuts as well as excellent garden performers. Sturdy, uniform flower heads are also useful for marigold garlands. Also known as African marigold, American marigold, and Aztec marigold. Use the flowers to dress up salads and desserts or cooked in egg or rice dishes. Flavor is floral with hints of citrus and spice, and slightly bitter. Remove the petals from the flower base before consuming as the base can be quite bitter. Height 36-40". 70-90 days to mature.



Marigold (Queen Sophia)

Dark orange petals rimmed in gold. Queen Sophia, with its 2 1/2–3" blooms, continues to be a favorite around the world. Attracts beneficial insects such as hoverflies. Leaves of the plant are edible

and are used as flavorful salad greens and garnish. Height 10-12". 60 days to mature.



Nasturtium (Alaska Mix)

Improved strain of brilliant 2" single flowers in yellow, crimson, orange, salmon and cherry. Compact, mound-shaped plants. Also known as garden nasturtium and Indian cress. Use the flowers as garnishes, or stuff with soft cheese. The flowers can be minced and added to butters and the immature seed heads can be pickled. Nasturtiums are a popular choice for adding color to salad mix. Peppery-flavored foliage is also edible. Height 10-15". 55-65 days to maturity.



Viola (Aalsmeer King Size Mix)

Old-fashioned mix with vigorous plants. Cheerful, 2 1/2-3 1/2" bicolor blooms in shades of gold, purple, plum, lavender, rose, and white. Mildly fragrant blooms. Decorative and edible garnish for salads and desserts with slight wintergreen flavor. While a popular choice for brightening up salad mix, the flowers are also good for candying. Height 7-12". 70-80 days to mature.



Zinnia (Benary's Giant Mix)

The premium Zinnia. Vigorous all-season producers hold up well in summer rain and heat all over the country. Densely petaled blooms up to 6" across. Blooms are long-lasting in bouquets and withstand multiple cuts over the season. Some colors include: deep red, orange, lime, wine, purple, and bright pink. Height 40-50". 75-90 days to mature.



Zinnia (Persian Carpet)

Heirloom variety with warm, rich colors. Charming addition to country bouquets and gardens. Fully double and semidouble 2" bicolors in red, orange, pale yellow, gold, chocolate, and cream. Height 24-36". 75-85 days to mature.

Tomatoes (all names = variety name)

Cherry



Black

Sweet and robust. Bred in Florida by the late Vince Sapp, the round, 20 gm. fruits are a pleasant purple-brown color. Regarded as one of the best-tasting tomatoes. 64 days to mature.



Cherry Bomb

Cherry Bomb is perfect for the organic grower who needs strong late blight protection. Vigorous plants produce high yields of uniform, vivid red fruits with ideal cherry size (15–20 gm.) for harvest and snacking. Classic cherry tomato flavor—firm, sweet, and well-balanced. 64 days to maturity.



Lucky Tiger

Unique look and exceptional flavor. As Lucky Tiger ripens, the green striping becomes more defined and the background turns red as the interior marbling develops. The overall effect when ripe is of a red tomato with prominent green striping. Excellent sweet, tart flavor. 70 days to mature.



Pink Bumble Bee

Pink, round cherry tomatoes striped with yellow and orange. Sweet flavor. 20-25 gm. fruits. Indeterminate. 70 days to mature.



Purple Bumble Bee

Dramatic color contrast. Purple Bumble Bee is an eye-catching combination of the dusky purple seen in heirloom tomatoes and metallic green striping. Sweet flavor and meaty texture provide a nice accent to any salad. 20-25 gm. Fruits. 70 days to mature.



Sungold

Exceptionally sweet, bright tangerine-orange cherry tomatoes. Vigorous plants start yielding early and bear right through the season. Tendency to split precludes shipping, making these an exclusively fresh-market treat. The taste can't be beat. 15-20 gm. fruits. Indeterminate. 57 days to mature.



Sunrise Bumblebee

Very sweet cherry tomato! Beautiful, vibrant colors. 20-25 gm. fruits. Indeterminate. 70 days to mature.



Supersweet Cherry

Supersweet 100 is a reliable cherry tomato with prolific yields of great tasting, 15-20 gm. fruits produced in large clusters. Widely adapted. Indeterminate. 60 days to mature.



White

Pale yellow fruits. Appealing cherry tomatoes average 15-20 gm. and have a good, mild taste. Plants are compact and easy to pick. 59 days to mature.

Heirloom



Black Krim

Deep brown/red, 8-16 oz. tomatoes have brown/green shoulders that get darker with more heat and sunlight. Bold smoky flavor. High yielding. Indeterminate. 80 days to mature.



Brandywine

Brandywine's luscious flavor is "very rich, loud, and distinctively spicy." The large fruits, often over 1 lb., have a deep pink skin and smooth red flesh. The medium-tall, potato-leaf plant is best staked or caged. Indeterminate. 78 days to mature.



Cherokee Green

A delicious, tangy salad tomato, ripe just as the green fruit develops a yellow blush, accentuating the darker green stripes. These 3-4 oz. fruits are the ideal size for slicing into wedges for salads. Productive over a long season. Indeterminate. *72 days to mature.*



Cherokee Purple

Unusual variety with full flavor. Famously rich flavor and texture make this a colorful favorite among heirloom enthusiasts. Medium-large, flattened globe, 8-12 oz. fruits. Color is dusky pink with dark shoulders. Multilocular interior ranges from purple to brown to green. Relatively short vines. Indeterminate. 72 days to maturity.



Green zebra

A delicious, tangy salad tomato, ripe just as the green fruit develops a yellow blush, accentuating the darker green stripes. These 3-4 oz. fruits are the ideal size for slicing into wedges for salads. Productive over a long season. Indeterminate. 72 days to mature.



Pink Berkeley Tie Dye

Unique appearance with heirloom-quality flavor.

8-16 oz. fruits are dark pink with green striping, and the flesh is pink with yellow streaks. Indeterminate. 70 days to mature.



Speckled Roman

Striking red sauce tomato with yellow streaks. Speckled Roman is an elongated plum tomato, avg. 6-8 oz., with bright red skin and golden streaks. Meaty red flesh has little juice, is good for fresh eating, and cooks quickly into sauce. Excellent flavor.

Indeterminate. 85 days to maturity.



Striped German

Flat, medium-to-large fruits with variable shoulder ribbing are shaded red and yellow. Beautiful marbled interior and complex fruity flavor. Medium-tall vines bear 12+ oz fruit. Indeterminate. 78 days to mature.

Beefsteak



Big Beef

Large, avg. 10-12 oz., mostly blemish-free, globe-shaped red fruit. They have full flavor - among the best - and ripen early for their size. Broad disease tolerance. Indeterminate. 70 days to mature.



Galahad

Widely adapted, flavorful beefsteak. Galahad boasts fantastic flavor and an impressive disease resistance profile, which extends much-needed protection to regions ranging from the Midwest to the Deep South. Early maturity and resistance to early blight make Galahad a strong contender in the North. The round, 7–12 oz. fruits can be harvested with green shoulders and ripened red in storage, or ripened on the vine. Vigorous plants. Determinate. 72 days to mature.

Slicer



Moskvich

One of the most appealing extra-early tomatoes. Fruits are early, deep red, and cold tolerant. Rich flavor. Smooth and globe-shaped. 4-6 oz. with a small stem scar. Indeterminate. 60 days to mature.



Celebrity Plus

Fruits avg. 7–9 oz. with uniform shoulder ripening and crack tolerance. High resistance to many diseases including: Alternaria stem canker, Fusarium crown, and root rot among many others. Determinate. 78 days to mature.



Taxi

Bright yellow fruits average 4–6 oz each and are mild tasting and meaty. These perfectly round, low acid Tomatoes look inviting in any presentation; cut in wedges, sliced, or cubed and tossed with fresh mozzarella cheese and basil. Determinate. Fruits ripen about 65–70 days from transplant.



Valencia

Yellow-orange round fruits, about 8-10 oz. Meaty interior with few seeds. Indeterminate. 76 days to mature.

Husk Tomatoes (not real tomatoes)



Tomatillos (Toma Verde)

Large, round, green fruits. Great for use in salsa. 60 days to mature.



Husk cherry (Goldie)

Small orange berry with a husk. A conversation piece at markets, well-liked by children. This old-fashioned tomato family member bears 1/2– 3/4" sweet golden berries inside papery husks, resembling small, straw-colored Japanese lanterns. The flavor is quite sweet and a bit wild. Plants are profusely branching, prolific, and drop ripe fruits. Fruits can be eaten raw, dried like raisins, frozen, canned, or made into preserves, cooked pies, and desserts. 75 days to maturity.

Peppers



Ají Dulce

This is the beloved pepper also known as Aji Dulce that is so popular in the Caribbean and part of Latin America. Pods are reminiscent of Scotch Bonnet, but only in shape -- the heat level is super mild, just about 500-1,000 Scoville units, which is much more mild than a habanero. 85-100 days to maturity.



Banana (Goddess)

Long, thick-walled, smooth fruits are borne on large plants. Avg. 8-9" long, the fruits are mild when yellow and moderately sweet when they ripen red. Best for pickling due to their mild flavor, but also suitable fresh. 63 days yellow; 83 days red ripe.



Bottle Rocket (Cayenne Pepper)

Seeds originated from Budapest, but improved to have a more upright plant, earlier maturation, and more uniform fruit size. Suitable for using green or red, and has small fruit size and fiery heat of a Thai chile. 65 days green, 90 days red ripe.



Cherry Pepper (Round of Hungary)

Specialty pimento cheese pepper. Ribbed, flattened fruits mature early and have very thick, sweet, delicious flesh. Distinctive, globe-shaped fruits avg. 2-2 1/2" x 3-3 1/2", turn red early, and are great for stuffed peppers, in cooking, and in salads. 55 green; 75 red ripe.



Ghost (Bhut Jolokia or Red Ghost)

(*Capsicum chinense*). Also known as Red Ghost pepper, *Naga Morich*. This legendary variety is one of the world's hottest peppers, with readings in excess of 1,000,000 Scoville units! Bhut Jolokia starts out slow but eventually makes tall plants, exceeding 4 feet in favored locations. The thin-walled, wrinkled, pointed fruit reaches 2-3 inches in length, ripening mostly to red. 100-120 days to mature.



Green/Red Bell (Ace)

Huge yields of medium sized 3-4 lobed fruits. Has apparent tolerance to blossom drop as nearly every flower produces a pepper. Widely adapted but performs particularly well in cool climates where bell peppers are difficult to grow successfully. Best for early crops. 70 days to mature.



Habanero Traditional heat with fruity citrus notes. The extremely pungent wrinkled fruits avg. 2" x 1 1/4" and ripen to salmon orange. A key ingredient in Jamaican "jerk" sauces. 80 green; 100 orange ripe



Jalapeño (Jedi)

High yielding jalapeño pepper that produces fruit that are 3 ½ to 4 inches in size. 72 green; 82 red ripe



Orange Bell (Flavorburst)

Bright orange fruit. Thick, juicy walls and fruity sweet flavor. Medium-large, very blocky fruits are easy to grow. 65 days green; 85 days orange ripe.



Poblano (Sargento)

Sturdy, upright plants produce high yields of uniform, 5-6" long by 3" wide fruits for summer into early fall harvest. Fruits are smooth, shiny, and dark green. Moderate pungency. 65 green; 85 red ripe.



Purple Bell (Islander)

Light, lavender skin, pale yellow flesh. 3 lobed, medium size, thick fleshed pepper with a mild, slightly sweet taste. Fruits ripen through a showy stage of violet, yellow and orange streaks, eventually turning a rich, very dark red. 56 days lavender; 81 days red ripe.



Scotch Bonnet

Like the closely related habanero, Scotch bonnets have a heat rating of 100,000–350,000 Scoville units. Scotch bonnets are hot peppers—very hot—but they can have an almost sweet, vaguely fruity taste. 120 days to maturation.



Serrano (Hot Rod) The plant produces high yields of 3" long by 1" wide Serrano peppers. Peppers are very hot and turn from dark green to red when mature. The plant has green stems with dark markings, green leaves, and white flowers. These big plants produce

over a long harvest period. Most often used when green for pickling but also make fine chipotles if allowed to ripen to red



Shishito (Mellow Star)

Japanese Shishito pepper for cooking or salads. Avg 3.5-4" heavily wrinkled fruits are thin walled, mild (no heat) when green and slightly sweet when red. 60 green; 80 red ripe.

Eggplant



Purple Asian Eggplant

Plants produce a lot of fruit. Some think it is less bitter than Italian varieties of eggplant. Ranges from deep purple to lavender. 8-10" long x 1.5-2.5" diameter. 65 days to mature.



Italian (Nadia)

Uniform, 7-8" long by 3-4" diameter, dark purple fruits are glossy and blemish free. Tall, sturdy plants can set fruit under cool conditions. Green calyx. 67 days to mature.

Herbs

Dill



Most widely grown. Good seed and leaf yields. Early flowering plants produce large blooms, seed umbels, and foliage on long stems, making Bouquet the preferred dill for cut-flower use and pickling. Also an economical, fast-growing choice for baby-leaf production. Edible seeds, flowers, and greens flavor many foods. Popular addition to sauces, salads, and soup. Foliage known as dill weed. 40-45 to leaf harvest; 85-105 to seed



Lavender (Ellegange Purple)

First-year flowering lavender. Deep purple flowers bloom the first year on large dense spikes. Plants are bushy, uniform, and well-branched. An alternative to vegetative varieties. The flowers can be used to garnish desserts and as a distinct flavor element in baked goods. Flavor is sweet and floral and pairs well with citrus, berries, nuts, mint, and cinnamon. 100-110 days to maturity



Lemon Grass

A delicious addition to soups, curries, teas, and any other dish calling for lemon grass. Essential oil distilled from this variety contains large amounts of citral and geraniol and can be used for flavorings, perfumes, and insect repellent. 6-12 stalks per plant, depending on growing climate. 75-85 days to maturity



Oregano (Greek)

Strong oregano aroma and flavor—great for pizza and Italian cooking. Characteristic dark green leaves with white flowers. Attracts Beneficial Insects: provides pollen and nectar for beneficial insects such as bees, hoverflies, lacewing larva, parasitic wasps, and tachinid flies. The flowers have an oregano flavor and can be used in the same manner as the herb. They are especially good in pasta salads, green salads, and as a fresh pizza topping. 80-90 days to maturity.



Parsley (Darki Green)

Market and culinary standard. A very dark green selection of the Moss Curled type. Use it for garnishes, salads, and cooking. It performs well in containers and the field, allowing for multiple cuttings per season from one planting. Upright leaves make harvesting easy. Height. 12-16". 75 days to maturity.



Parsley (Giant of Italy)

The preferred culinary variety. Huge dark green leaves with great flavor. Strong, upright stems make Giant of Italy one of the best parsley varieties for fresh-market sales. Very high-yielding flat-leaf type. Height. 18-20". 75 days to maturity.



Rosemary

Pine-scented, savory culinary favorite. Native to the Mediterranean region, rosemary has silvery needle-like foliage and delicate flowers. Popular for potted plant sales and with chefs. Although the flowers are small, they have a bold rosemary flavor. They should be used fresh as a garnish for savory dishes and salads, and pairs well with roasted vegetables, fruits, or whipped cream. 80-100 stem tips; 120-180 bunches



Sage (Common)

A staple of the herb garden. Wide variety of culinary uses. Dusty green leaves are used in dressing, sauces, salted herbs, sausage, and tea. Makes a good base for dried floral wreaths. Leaves are used as digestive and nerve tonics. Also known as garden sage. Lovely small lavender flowers appear in early summer with a mild and sage-like flavor. Flower spikes can be battered and fried, cooked in rice, egg, or cheese dishes, or used to garnish salads and pizza. 80-90 days to mature.



Scallion (Deep Purple)

Rich reddish purple. A red bunching type that is highly colored at any temperature. For spring or summer sowing, with good bolting tolerance for overwintering. 60 days to maturity.



Scallion (Nabechan)

Sweeter, more complex flavor. Upright plants with long, thick shanks. Resists leaf-curl and bulbing in hot weather. Nabechan is a traditional Japanese type grown for its high quality. Can also be grown like a leek to create a unique, large scallion known as "Negi" in Japan. 60 days to maturity.



Thyme (German Winter Thyme)

Good flavor and yield. Classic culinary and ornamental herb. Small, round to needle-shaped evergreen leaves on woody stems. Mulch in cold winter climates. Perennial in Zones 5-8. 90-95 days to mature.



Wild Bergamot

Bright lavender blooms with a spicy scent. Traditionally used by Indigenous Americans to soothe bronchial complaints and ease colds. Plants produce flowers in the second year after planting. Add petals to salads, sprinkle over mild fish, use in fruit salads, or to garnish desserts and drinks. Flavor is minty and spicy. Nectar plant for bees, butterflies and hummingbirds. 365 days to

maturity.

Basil (mixed six-pack of these three varieties (for single purchase as well))



Purple (Red Rubin)

Dark purple Italian Large Leaf type. High yields and great flavor. Flat, 3" long leaves stand out horizontally. Purple flowers and purple-copper leaves make an attractive garnish. Use the flowers in any recipe that calls for basil, or to garnish drinks, salads, soups, pasta, and desserts. Flavor is of intense basil. Height. 18-24". 72 days to mature.



Thai (Cardinal)

Edible ornamental with showy flowers. Very uniform, upright habit. Flat, 2-3" long leaves that are larger than typical Thai types; purple stems and dark, purple-red flower bracts. Cinnamon/clove flavor with hints of anise. Slower growing and slow to bolt; needs a long, warm season for cut-flower use. Height. 14-20". 80 days to mature.



Italian (Genovese)

Classic Italian variety. Authentic flavor and appearance. Tall and relatively slow to bolt with large, dark green leaves about 3" long. This common strain of Genovese basil can present some variability in leaf shape and plant size. Height. 24–30". 68 days to mature.

Other:



Kappor Tulsi (Holy Basil)

Unique, spicy aroma with hints of coffee and chocolate. Compact but very full, attractive plants. Mild spicy aroma with hints of sweetness. Faster growing than green holy basil, and its purple flowers also make it a nice beneficial and/or ornamental. For teas, culinary, and medicinal use. 60 days to mature.



Mrs. Burns' Lemon

Sweet and tangy lemon basil. Very bright green, 2 1/2" long leaves with white blooms make this basil both attractive and intensely flavorful. Height. 20–24". 60 days to mature

Lettuce - mixed 6 packs of these 3 varieties:

Lettuce Variety (Green Forest, Ruby Sky, Starfighter)

Green forest - Our most attractive green romaine. Early, tall, and dark green. Green Forest is moderately slow-bolting and has smooth ribs so it packs and handles with little damage. 56 days to mature.

Ruby Sky - Dense, heavy heads and good field-holding make this all-season red leaf a reliable standard. Ruffled leaves are intense purple-red at the tips, and green at the inner base. 58 days to mature.

Starfighter - Heat-tolerant, disease-resistant green leaf. Starfighter produces high yields of uniform, medium-size heads with good flavor. The dark green leaves are shiny and slightly savoyed. 52 days to mature.



Brassicas



Beira Kale

Taste and texture similar to collards. Plant grows up to 2 ft high and 2 ft wide. Space plants 18-36" apart so they have space to reach full size. Best for spring or fall harvest because it tends to get tipburn in hot weather. 80 days to mature.



Lacinato Kale

Long, narrow, dark green leaves. Also known as 'dinosaur.' 65 days to mature.



Winterbor Kale

The plants are tall, growing up to 2-3', with excellent yield and good cold hardiness. The ruffled blue-green leaves have an attractive curl. Vigorous plants will continue growing to produce leaves for successive harvests as the lower leaves are harvested. 60 days to mature.



Red Russian Kale

Smooth, green, purple-veined leaves for baby leaf and bunching. Stems are purple; leaves are flat and toothed with purple veins. Mature plants are medium-tall and leaves are tender compared to other kales. For salads and light cooking. 29 baby; 50 full size.



Collards (Flash)

Tall and productive plant. If planting outside, use row cover to protect from pests. 4 weeks to mature.



Cabbage (Primo Vantage)

Mid-early with great flavor. Heads avg. 4-4 1/2 lb., have a very short core, and are juicy, tender, and sweet. Holds well in the field. 73 days to mature.

Broccoli - mixed 6 packs of these 2 varieties:



Green Magic

Excellent heat tolerance. Heads are smooth, well-domed, and very attractive. Extremely uniform in maturity. Similar to Gypsy, but with a smaller plant, smoother heads, and better uniformity. For summer harvest. 57 days to maturity.



Imperial

Best heat tolerant. Heads are dark-green with small, attractive heads. Best suited for harvest in summer and early fall in areas with long days and moderate heat. 66 days to mature.

Asian Greens - mixed 6 packs of these 3 varieties:

Asian Greens Variety (Win Win Choi, Tatsoi, Komatsuna)

Win Win Choi-Small, compact head of dark green, smooth leaves. Similar to Bok Choy. 52 days to mature. Tatsoi- 25 days to mature as baby size; 45 full size. Komatsuna- Mild, tender leafy Asian green. Delicious raw and sautéed. 21 days to mature as baby size; 35 full size.



Squash/Cucumbers



Butternut (Waltham)

Still the benchmark for large butternuts. Larger fruits with small seed cavities and thick, straight, cylindrical necks. Flesh has smooth texture and sweet flavor, particularly after 2 months of storage. 4-5 lbs. 105 days to mature.



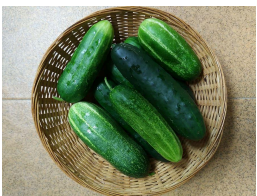
Kabocha (Cha-cha)

Dark green exterior with a vibrant orange and delicious interior. 4-5 lb. 95 days to mature.



Slicing Cucumber (Marketmore)

Long, slender, standard slicing cucumbers. Fruits are 8-9" and dark green. Plant begins bearing late, but can pick for a long time. Some resistance to mosaic virus, downy mildew, and powdery mildew. 58 days to mature.



Pickling Cucumber (Max Pack)

4 1/2" fruits. 55 days to mature.



Container/cocktail Cucumber (Quick Snack)

Delicious patio cucumber. Exceptionally compact vine makes Quick Snack perfect for growing in containers. Tidy plants are early to produce copious amounts of tasty 2-4" cocktail cucumbers



Magda

Classic color and blocky, bulbous look that is popular in the Middle East. Intermediate resistance to powdery mildew. 48 days to mature.



Zucchini (Dunga)

A high-yielder of medium-dark green, straight zucchinis. Open plants and short spines make for an easy harvest. 47 days to mature.



Zucchini (Yellowfin)

Yellow zucchini with powdery mildew resistance. Uniform, cylindrical fruits; attractive golden-yellow color. Semi-open plants with moderate spines. 50 days to mature.

Other

Callaloo - Red



Known as "red callaloo" in the Caribbean. Round to heart-shaped leaves are medium-green overlaid with burgundy

red. Striking color on the undersides of the leaves. Cutting the top of the plant yields beautiful, multicolored rosettes that can be added to mixes. Comparable to spinach in flavor. Often used in soups. 50 days to mature.



Celery (Tango)

Very adaptable – performs well in a variety of growing conditions. 80 days to mature.



Okra

Early, high-yielding, dark green pods. Very uniform pods with 5 points. Large, robust flowers are also edible. Makes a great ornamental in containers. Deep fry flowers or eat them stuffed, or use fresh as a striking, exotic-looking garnish. Sweet and mild flavor. 50 days to mature.



Red Beets (Ace)

Sweet and tender, medium in size, bright red color. 50 days to mature.



Red Onion (Red Long of tropea)

Produces early yields of medium-large, globe-shaped onions with deep red color. Not made for storage. 90 days to maturity.



Spinach (Space)

Medium-small, dark green leaves. 25 days to mature.



Swiss Chard (Bright Lights)

Green leaves with gold, pink, orange, purple, red, and white stems. Flavor is milder than ordinary chard. 28 days to mature as baby size, 55 days full size.



Watermelon (Sugar baby)

The standard of small watermelons. Round fruits, 6–8" in diameter, averaging 8–10 lb. Ripe melons are almost black. Good flavor. Tough rinds resist cracking. The standard of "icebox" melons for many years. Avg. 1–2 fruits/plant. 76 days to mature

Beans - mixed 6 packs of these 3 varieties:



Provider

Earliest to market. Provider can be planted earlier than other beans because it tolerates cool soils. Compact plants are easy to grow and adaptable to diverse soil and climate conditions. Produces 5 1/2" fleshy, round pod green beans. Purple seeds. Bush bean. 50 days to maturity.



Goldilocks

Beautiful bright yellow beans. The 5–6" pods are straight, attractive, flavorful and borne on large, upright plants. Good heat tolerance. Concentrated set with good field-holding ability. 52 days to maturity.



Royal burgundy Purple bean. The brilliant purple, 5–5 1/2" pods are eye-catching at market, easy to spot when harvesting, and add stunning color to salads when used raw. The pods do turn green when cooked. Upright plants are dark green with a purple ting. 55 days to mature.