

Tomatoes

Ukrainian- My Grandfather said it's the best tomato. Won second place at the 2025 County Fair. Big Beefy somewhat wonky heirloom tomatoes with amazing flavor. Tend to come on mid-late season as far as tomatoes go.

Momoto- pinkish red Japanese slicer. What a picture perfect tomato. Seems immune to cracking or any defect. Very meaty and juicy. Excellent for sandwiches.

Mushroom Basket- Winning tomato of the 2024 County Fair. Russian heirloom with striking pumpkin-like pleats. Thick flesh and delicious.

Banadura Baladiyya- Dry farmed large ribbed tomato from the West Bank. Came by way of the Palestine Heritage Seed Project.

Spoon- A tomato plant that will produce oodles of tiny tomatoes the size of dipndots. A fun one.

Sweet Orange- An open pollinated answer to the beloved sungold tomato. Super sweet, yellow-orange cherry tomato.

Tiny Tim- A super dwarf tomato plant that tops out at around 12-14". Great for indoor growing, windowsills, planter boxes, table top, etc. Grows regular sized red cherry tomatoes. This variety is currently being grown in a space station somewhere in the galaxy.

Matina- German small red slicer tomato. Extremely productive and excels in dry farmed conditions (no watering except whatever rain).

Gardener's Sweetheart- Sort of like a large heirloom shaped cherry, more like a saladette. Came from Maine seedsaver Will Bonsall. Firm and meaty.

Midnight Sun- Flavorful oxheart tomato. Striking appearance. Medium sized yellow fruit with streaks of red like a fiery dawn. Very sweet and thick flesh.

Traveller- A unique tomato that acts like pull-apart bread. Appears like a crazy misshapen tomato but is actually a collection of smaller tomatoes growing smooshed together and peel apart satisfyingly. Great party trick.

Peppers

Jalapeno- Classic jalapeno, very productive with generally an approachable heat depending on conditions.

Zapotec Jalapeno- Richer, more complex flavor than usual jalapeno. Smokey and sweet, and a little hotter than typical jalapenos.

Poblano - Very productive large peppers with a little kick of heat. Wonderfully flavorful and complex. The primary pepper I'll freeze to use to wake up winter meals. Or dry them for chocolate-noted anchos.

Lesya- Heart shaped sweet bell pepper from Ukraine. Very thick and juicy walls, excellent flavor. Slowly taking over as the primary red bell pepper for us.

King of the North- Heirloom green/ red bell pepper. Famous as a cool weather producer so good for northeast climates. Classic bell pepper flavor and appearance.

Scotch Bonnet- Caribbean hot pepper, known for its fruity sweet flavor. About as hot as a habanero.

Scorpion- Previously the hottest pepper in the world, now maybe third or fourth. There's no point in trying anything hotter. People are nuts. Something like 100x hotter than a jalapeno.

Eggplant

Pingtung - Sweet and scrumptious long thin purple eggplant. Our favorite of all time. When picked young they are smooth and buttery with no bitterness. Some people even use them to bake cakes with.

Chi Yei- Round purple eggplants from China. Can withstand flea beetles better than most. Shorter plants, with big yields. Short growing season, so can be replaced later with another fall crop perhaps.

Mityoko - A type of Japanese eggplant called water eggplants. They are delicious to eat raw when young. Their flesh is water rich and crispy, reminiscent of an apple. Good cooked too.

Rosa Bianca - Big fleshy Italian eggplant with beautiful purple and white streaks. This is our choice for big slicing eggplants where needed.

Assorted Veg

Skirret - Perennial root vegetable, kinda like a perennial carrot situation. Very parsnip-like but smaller. Produces a tangle of finger sized roots, some can be eaten and some can be left to continue to regenerate. Said to be sweeter than any other root vegetable out there but went out of style because of their inconsistency in flavor.

Ground Cherry- Classic refreshingly buttery, super duper productive ground cherry. A single plant can get you a nice load.

Red Russian Kale- Our favorite kale. Versatile and delicious.

Creole Georgia Green Collards- Heirloom Southern collard. Survives temps down to 20 degrees. Leaves are lighter green, tender, and juicy with a beautiful ruffled texture. Our favorite bunching green.

Chires Corn- Small corn plant that produces that renown baby corn often seen in some Asian cooking. Having it fresh and homegrown is a brand new way to view it. Sweet and delicious. Harvest the ears when they are silked out and eat the whole threshed cob. Keep harvesting to keep ear production going. If any ears are left to fully mature you'll get a small ear of popping corn.

Jing Okra- Beautiful soft red colored okra.

(Green) Okra- Very heavy producer. In the right conditions you may need to pick every other day if not every day.

Cucurbits & Melons

Cantaloupe- Standout flavor, classic cantaloupe appearance.

Chochou Watermelon- Incredibly sweet watermelon from China. Fruits are about 5 pounds and oblong. An early producer and does well in suboptimal conditions. Good mildew resistance.

National Pickle Cucumber- Excellent pickling cucumber heirloom. Produces loads of small, crunchy fruit. Pick often.

Marketmore Cucumber- Classic workhorse long slicing cucumber heirloom. The most popular open pollinated slicer out there, very reliable.

Ukrainian Pickling Cucumber- Crispy and crunchy pickler with moderate vining, does a good job of not getting bitter even as they mature. If allowed to mature, will get a beautiful brown russeting and still taste good. Another seed from Will Bonsall's collection.

Tetra Summer & Winter Squash- Technically a delicata squash, this is a seed developed by the culinary/ farm collaboration at the renowned Blue Hill at Stone Barns restaurant. Bred to be delicious if eaten as a young zucchini or left on to mature into a winter squash. In the unfortunate realm of zucchinis who are mostly lacking any memorable flavor, these have joined costata romanescos as the only two that taste incredible. Perhaps the crunchy texture of these make them surpass the costatas. Vigorous plant, you'll need a decent amount of space for them to vine out.

Costata Romanesco- Generally considered our favorite zucchini with flavor and character that stand high above all other zucchinis we've had. When picked young they will be buttery and creamy with a light crunch. Compact plant with no vining, so better on space than the Tetra.

Herbs

Chamomile

Cilantro

Caraway- Biennial. Plant in a good spot to overwinter, the following season they will set seeds.

Cumin

Chives
Thyme
Parsley
Rosemary
Ashwaganda

Hibiscus- prized for their roselles, but the whole plant has its wonderfully tangy/ fruity flavor that can be used for jams and teas.

Papalo- Central and South American herb with a flavor somewhat like arugula mixed with cilantro. Essential for beans. Use in salads, salsa, and other sauces.

Other

Mara Des Bois Strawberry- The best tasting strawberry we've ever had. Not the biggest producer and with small berries, but the ones you taste you won't forget. Everbearing, so will make berries starting in July, then trickle through the hottest weeks, then make another nice flush when the weather cools all the way until the frost. If left in the ground they will make a crop in the spring of the following year too. Works for container growing. Grown from seed.

Broomcorn- There should be a handful of plants in each pot. They can be separated and planted with a couple inch spacing. Plants should grow upwards of 10-14'. One pot should be enough for you to make a small cobweb broom if you can manage processing the stalks.

Flax- Plants can produce both seeds for food and stalks for fiber. Transplant the tightly spaced clump of plants as is for fiber because smaller spacing makes for less branching and is better for fibers.

Japanese Indigo- A very easy indigo dye to grow, and a single plant can be fairly bountiful if you pamper them. Fresh indigo leaves isn't something you can easily buy. Play around with pounding fresh leaves onto fabric.

Woad- A perennial indigo plant that's more suitable for our climate as they don't mind our winters. In the brassica family. Biennial, so you let them grow

until the frost for a harvest, then get another cut the following spring before they set seed.

Anil- Also called Guatemalan Indigo, they probably would do best with a year-round growing season but you can still get a big plant from a single growing season. A neat different indigo to try.

Coreopsis

Madder- A perennial whose roots make a vibrant orange/ pink/ red dye. Typically it's a good idea to wait 2-3 years to begin harvesting, but you can also separate the roots to extend your patch over time. Very easy dye plant to grow and dye with.

Ginseng- This famous medicinal plant grows well in the woods. They'll want mostly-to-full shade. Usually growing for 3-5 years is ideal for a prized root harvest. A great plant to add to the understory of your perennial garden, under your tree, etc.

Bleu Basket Willow- A prized willow for fine basketmaking. Coppice annually to increase your yield.

Mt Aso Pink Pussy Willow- A beautiful pink pussy willow plant when they are showing catkins in later winter. The branches can be harvested then and dried for early spring bouquets. Grows out to a beautiful willow plant the rest of the year too.

Hazelnuts- 1 year old seedlings from cultivated plants specifically selected for disease resistance and large nuts and big yields. Will thrive without much fuss. Protect your nuts from squirrels. Can get to 8-10' tall in about 5 years or restricted to a bush with pruning.