

Name: Early Girl

Bears heavy crops extremely early, continues longer than most varieties. Large clusters of 5 oz. fruits. Globe to slightly flattened shape. Bright red and meaty with a lot of flavor and aroma.

Indeterminate

It's hard to find tasty, full-sized fruits like this extra-early in the season! Meaty, ripe, red fruits, 4 to 6 oz., are slightly flattened and bright crimson throughout. Very appealing, with firm texture and blemish-resistant skin. Heavy yields on hardy

This is the first full sized tomato to ripen in summer. The 6 oz fruits are delicious, red and juicy, and the vines are disease resistant and very easy to grow. Good for short season areas or high elevations or as a spring and fall tomato. An old favorite tomato ready in only 52 days. These plants are sturdy and feature large leaves which offer outstanding sun scald protection.

Indeterminate varieties of tomatoes are also called "vining" tomatoes. They will grow and produce fruit until killed by frost and can reach heights of up to 10 feet although 6 feet is considered the norm. They will bloom, set new fruit and ripen fruit all at the same time throughout the growing season.



Name: Juliet

Looks like a miniature Italian plum tomato but it's really a cherry -- juicy & sweet. Indeterminate.

All-America Winner. Looks like a miniature Italian plum tomato but it's really a cherry -- juicy, sweet and packed with flavor. Big vines produce grape-like clusters of petite sweeties. Best of all, it's the most crack resistant cherry tomato ever.

Produces tons of little "roma" type tomatoes perfect for a quick saute, or try drying or roasting them. Deep red, shiny 2 inch oblong tomatoes in large clusters of 12-18 fruits. Their flavor is rich and delicious. We love them in salads but they are also excellent for sauces and salsas. Very disease resistant and easy to grow.



This one ounce, glossy red tomato is produced in clusters like grapes. 'Juliet' won the AAS Award for its excellent holding qualities. Have you ever gone on a get-away weekend vacation and upon return home to your garden found all cherry tomatoes split open and inedible? That will not happen with 'Juliet' tomatoes. The red oblong shaped tomatoes are crack resistant, holding on the long, indeterminate vine for days. The yield is considerable. 'Juliet' tomatoes are the perfect size for decorating lettuce salads or popping whole into your mouth. The unique shape is easy to hold for cutting. Round cherry tomatoes readily roll away.

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Name: Jubilee - Yellow

1943 All-America Selections Winner! 72 days. *Lycopersicon esculentum*. Plant produces high yields of golden-yellow tomatoes. Excellent for making tomato juice and canning. Also good in salads and cooking. A low acidity variety. United States Department of Agriculture, PI 452018.

Indeterminate.

Golden yellow fruits that just shine in the garden. Jubilee produces high yields of low acid fruits excellent for fresh eating, juice, salads or canning. Make excellent salsa!! "Delicious taste and solid, smooth substance."



Because of its low acidity and few numbers of seeds; this is an ideal tomato for making tomato juice. This is a large golden-orange round beefsteak tomato, Jubilee is an AAS winner from 1943. Indeterminate with 2.25 to 2.75 by 2.5 to 3.5 inch fruits, 6 to 7 ounces in weight. Heavy yields. The plant is tall bushy habit growing to 1.5 metres. The fruit have a mild, non-acid flavor. They are large, globular and smooth with a meaty thick-walled interior. Few seeds.

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<http://www.reimerseeds.com/jubilee-tomato.aspx>

<http://sustainableseedco.com/Jubilee-Tomato-Seeds.html>

Name: Better Boy

Indeterminate - varieties of tomatoes are also called "vining" tomatoes. They will grow and produce fruit until killed by frost and can reach heights of up to 10 feet although 6 feet is considered the norm. They will bloom, set new fruit and ripen fruit all at the same time throughout the growing season.

70 days from setting out transplants. A trusted favorite for many years, Better Boy is a great performer with big hybrid-quality yields of succulent, juicy yet meaty tomatoes. A good all-around choice, the plants are resistant to Verticillium Wilt, Fusarium Wilt Race 1, and Nematodes.



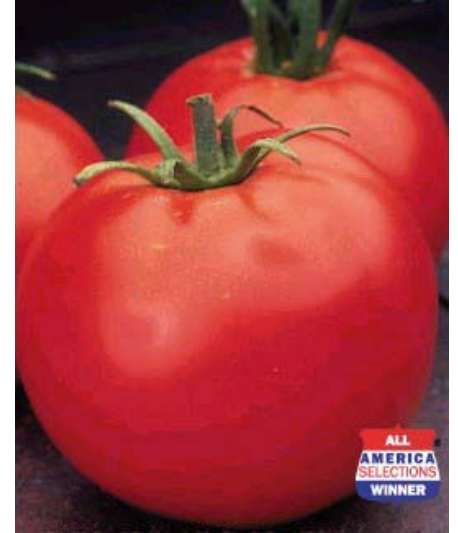
Plant outdoors when danger of frost is past and night temperatures consistently remain above 55 degrees F. If an unexpected late frost is forecasted, protect young plants with plastic sheeting or other cover. Set plants 2 to 2 1/2 feet apart.

<http://www.parkseed.com>

Name: Celebrity

1984 All-America Selection Winner! Exceptionally flavorful, firm 7 to 8 oz. fruit on strong vines with good cover and outstanding disease resistance. Highly productive and widely adaptable for bush, cage or short stake growing.

Determinate



Determinate tomatoes are varieties that grow to a fixed mature size and ripen all their fruit in a short period, usually about 2 weeks. Once this first flush of fruit has ripened, the plant will begin to diminish in vigor and will set little to no new fruit.

Determinate tomato varieties are often referred to as “bush” tomatoes, because they do not continue growing in size throughout the growing season. They are generally smaller than indeterminate tomatoes, with most growing to a compact 4-5 feet. Pruning and removing suckers from determinate tomatoes is not recommended. Despite their compact size, staking or caging is still recommended, since the concentrated fruit set can contribute considerable weight to the branches.

Many paste or roma tomatoes are determinate varieties.

Name: Cherokee Purple

Indeterminate varieties of tomatoes are also called "vining" tomatoes. They will grow and produce fruit until killed by frost and can reach heights of up to 10 feet although 6 feet is considered the norm. They will bloom, set new fruit and ripen fruit all at the same time throughout the growing season.

Deep Violet Color, Intense Rich Flavor
Believed to have originated in the Cherokee Nation in Tennessee more than a century ago.

80 days from setting out transplants. A beloved heirloom as valuable for its flavor as it is for its unusual look, Cherokee Purple sets giant beefsteaks weighing about a pound and filled with intense violet-purple hues. This is a true legacy plant, believed to have originated more than 120 years ago in the Cherokee nation in Tennessee. The vining plant is very heavy-bearing, and each of these tomatoes is a masterpiece of color, flavor, and history. Slightly ridged and very symmetrically shaped, these tomatoes combine juiciness with a strong tomato tang, the type unknown to those rock-hard supermarket varieties. They may need some support as they mature on the plant, their massive weight pulling them downwards. Stake this vigorous plant well and then offer a little extra help to bring in its crop of giants!

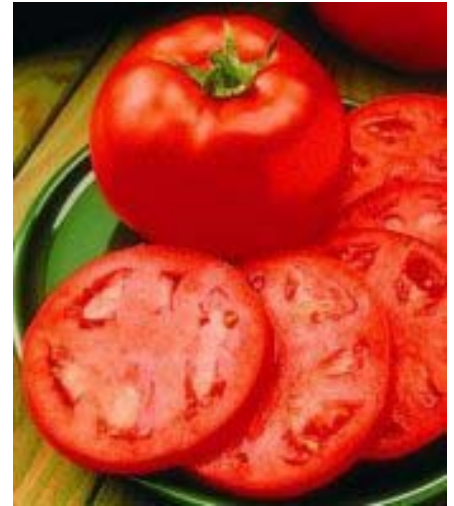


Cherokee Purple is indeterminate, so it keeps growing and setting new fruit all summer long. You will find it very easy to grow and heavy-bearing. For extra-large tomatoes, remove all but a few flowers, so the plant can concentrate its energy into fewer fruit.

<http://www.parkseed.com>

Name: Homestead Tomatoes

Determinate tomato varieties are often referred to as “bush” tomatoes, because they do not continue growing in size throughout the growing season. They are generally smaller than indeterminate tomatoes, with most growing to a compact 4-5 feet. Pruning and removing suckers from determinate tomatoes is not recommended. Despite their compact size, staking or caging is still recommended, since the concentrated fruit set can contribute considerable weight to the branches.



Plant produces good yields of flavorful 8 oz red tomatoes. Excellent for salads, sandwiches, and canning. Plant does well in hot & humid conditions making it a perfect variety for Southern regions. Requires fertile slightly acid soil in a well drained location in the garden. Apply mulch and grass clippings, or straw around base of plant. Work the soil thoroughly before planting. Add well-rotted manure and compost. Tomato plants should be grown in a warm areas and receive plenty of sunlight, so choose a sunny spot in your garden. Relocate your tomato plants in different parts of your garden each year to avoid diseases. Optimum temperatures for growing tomatoes are between 65 and 85.

Tomatoes are the most popular garden vegetable crop in Texas. They grow well in most Texas areas if planted in a well-drained soil. Tomato plants need at least 6 hours of sunlight each day.

Soil Preparation : Work the top 8-10 inches of soil several weeks before planting. Break up the large clods. Remove rocks and trash. Tomatoes grow best in soils which have lots of organic matter. If possible, spread 2-3 inches of organic material over the planting area. You can use materials such as compost, leaves or rotted hay. Work it into the top 4-6 inches of soil. Work the garden soil only when it is dry enough not to stick to the garden tools.

<http://www.reimerseeds.com/homestead-24-tomato.aspx>

<http://aggie-horticulture.tamu.edu/extension/easygardening/tomato/tomato.html>

Name: Porter Improved

Indeterminate varieties of tomatoes are also called "vining" tomatoes. They will grow and produce fruit until killed by frost and can reach heights of up to 10 feet although 6 feet is considered the norm. They will bloom, set new fruit and ripen fruit all at the same time throughout the growing season.



The Porter Improved Tomato, also known as the Porter Improved Pink Slicing Tomato, is a tomato variety originally developed by Porter & Son Seed Company of Texas as a pink variation of their famous red tomato variety Porter. Like its forerunner, Porter Improved or Porter Pink, is especially adapted for hot southern states such as Texas. Porter Improved is the best pink tomato variety for areas with extreme heat and low humidity.

Porter Improved produces heavy yields of oval shaped, 3-4 ounce pinkish-red tomatoes bursting with exceptional flavors that are wonderful for slicing, using in salads, canning or for making tomato juice.

An excellent choice for home gardeners and for market growers in hot regions.

Porter Improved is drought tolerant and is resistant to cracking and Verticillium and Fusarium Wilt.

Indeterminate. Matures in 75 to 80 days

<http://www.reimerseeds.com>

<http://www.seedfest.co.uk>

Name: Roma

Premium canner, ideal for sauce and paste. Pear-shaped scarlet fruits of the Roma (VF) Open-Pollinated Tomato are thick and meaty with few seeds.

Determinate.

Roma is considered to be the most well-known paste-type tomato, perfect for sauces, pastes and ketchup. Its heavy crops of bright red, pear-shaped fruits are nice and meaty, with very few seeds.



Tomatoes offer so many delicious possibilities-slice them, sauce them, can them, or turn them into salsa! Pear-Shaped fruits with Thick, Meaty Flesh.

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Name: Red Cherry

Red Cherry produces round and scarlet-red tomatoes. The plant is very productive and fruits are borne in clusters on the indeterminate vines all summer. The min size fruit, 1" diameter, is very sweet and has a nice taste, good for salads and snacks.

Tomatoes grow in clusters.

Indeterminate.

Not only is a beautiful fruit, the taste equal to that of a good red tomato. The plants have heavy foliage with abundant yields. The fruits are nearly perfectly globe shaped, brilliant red, and weigh in the two to three ounce range.



The 1oz fruit is produced on upright plants grown staked or caged without pinching. Indeterminate. Verticillium and Fusarium Wilt Race 1 resistant.

http://www.fowlersnursery.com/index.cfm?fuseaction=plants.plantDetail&plant_id=258

<http://www.reimerseeds.com/red-cherry-tomato-large.aspx>

Name: Lemon Boy

Gardeners say Lemon Boy is as unique a tomato as you'll ever grow. These plants produce unusually colored, eye-catching tomatoes with wonderful flavor. Lemon Boy is perfect for slicing to reveal the delicious, lemon-colored flesh. These tomatoes need at least one inch (2.5 cm) of water per week and prefer six hours or more of direct sun each day.



Indeterminate.

The first lemon yellow, not golden, tomato variety and still one of the best. Extremely vigorous plants produce large harvests of attractive fruit that weights 8 oz. or more. Flavor is outstanding, mild and sweet yet tangy and definitely not bland. This one is easy to grow and understandably one of the most popular yellow tomatoes. Excellent for salads and gourmet dishes. Disease Resistant: VFN.

<http://www.burpeehomegardens.com/VegetableHerbGardening/PlantDetails.aspx?plantid=5103>

<http://www.tomatogrowers.com/yellows.htm>

Name: Yellow Pear

Gardeners say Lemon Boy is as unique a tomato as you'll ever grow. These plants produce unusually colored, eye-catching tomatoes with wonderful flavor. Lemon Boy is perfect for slicing to reveal the delicious, lemon-colored flesh. These tomatoes need at least one inch (2.5 cm) of water per week and prefer six hours or more of direct sun each day.

Indeterminate.

These miniature pear-shaped tomatoes are 1-3/4 to 2 inches long and clear yellow in color. They are delightfully sweet, considered by many as “garden candy”.

Baskets of these are as pretty as can be. Tall plants bear large and continuous harvests.



Colorful in salads, sliced or in preserves. As rich in vitamins as it is flavorful, a very popular variety for the home garden. Growth is fairly tall so provide some staking or caging. Approximately 75 days to maturity from transplants.

The yellow pear tomato is an heirloom tomato dating back to the early 1800s. The vigorous indeterminate vine produces a generous crop of bright yellow fruit. Small pear-shaped tomatoes are sweet and mild in flavor. The yellow pear tomato matures in about 70 to 80 days. Its cold tolerance allows it to produce late into the fall, well past most tomato varieties.

<http://www.humeseeds.com/tmtoyp.htm>

<http://www.tomatogrowers.com/yellows.htm>

Name: Sweet 100

The Tomato Sweet 100 has huge multiple-branched clusters producing 100 or more small sweet fruits. Smaller than cherry tomatoes with a mouth-watering flavor. The Sweet 100 should be staked for best results. This is an **indeterminate** tomato variety.



Tomatoes should be planted outside after the last average frost date. In warm winter/hot summer areas, tomatoes can be planted in early fall for winter harvest. Tomatoes prefer well drained soil that is high in organic matter. Tomatoes need at least 1 inch of water a week. Soak to depth of 6 to 10 inches when watering. They need at least 6 hours of direct sunlight a day. The sweet fruits are very high in vitamin C.

Spacing: Plant 18" apart. Height: Grows 4' to 5' tall. How To Grow: Plant in full sun.

Outstanding Features: Good resistance to Fusarium Wilt, Verticillium Wilt, Root Nematodes and Tobacco Mosaic Virus.

Tomatoes will grow in any good garden soil that is properly drained. Good drainage is necessary to prevent "blossom-end rot". The ground should be tilled deeply before the tomatoes are planted. The soil should also be enriched with compost, leaf mold, peat moss or commercial humus. Set plants out after dangers from frost has passed and plant them a bit deeper than what they were growing in their containers. If your plants are a bit spindly, plant them on their sides and cover with dirt up to their first leaves. Roots will grow along the buried stem and produce sturdier plants. To avoid wilts and other serious problems, rotate tomatoes and other related vegetables (peppers, tomatoes, eggplants) with non-related vegetables such as legumes and cucurbits (squash, cucumbers).

http://www.naturehills.com/product/sweet_100_tomato.aspx

<http://www.burpee.com/vegetables/tomatoes/cherry/tomato-super-sweet-100-hybrid-prod001013.html?catId=3039&trail=>

Name: Solar Set

Plant produces high yields of 9 oz bright red tomatoes in high temperatures. Will set fruit when daytime temperatures are 92 degrees. Very flavorful. Developed by the University of Florida. Excellent for fall crops in regions where weather permits, such as Florida.

Determinate

Solar Fire has medium to large-sized fruit, just above 6 ounces, with an attractive red color and gloss. Each vine bears a lot of fruit, so crop yields are good. It is a firm tomato. It's best when eaten fresh in salads or sandwiches, rather than cooked or canned.



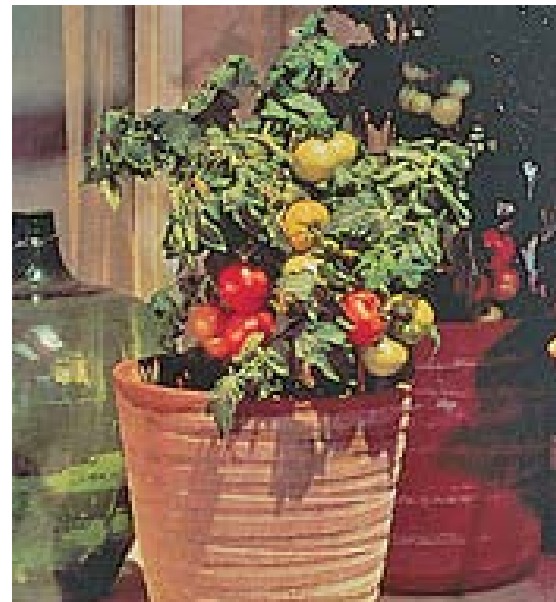
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Many paste or roma tomatoes are determinate varieties.

Name: Patio Tomato

Determinate tomato varieties are often referred to as “bush” tomatoes, because they do not continue growing in size throughout the growing season. They are generally smaller than indeterminate tomatoes, with most growing to a compact 4-5 feet. Pruning and removing suckers from determinate tomatoes is not recommended. Despite their compact size, staking or caging is still recommended, since the concentrated fruit set can contribute considerable weight to the branches.



Plant produces large yields of 2" round red tomatoes. Excellent for small gardens or containers. Great for school projects. Kids love them. Disease Resistant: F. Determinate.

Just for Containers -- Big Yields of Succulent Fruit!

Bushy plants are covered with big 8-ounce tomatoes at the height of the season, making a striking sight in patio containers and entryways!

Compact and upright, determinate plants require only 2" stakes and produce their fruits from the bottom of the plant. Bushy, 25" tall dwarf plants are compact and grow well in containers. Vigorous and productive with 4 oz. deep oblate, medium-sized fruit. Very easy to grow and Tolerant to Fusarium Wilt. 70 days.

<http://www.reimerseeds.com>

<http://www.neseed.com>

Name: Bell Pepper - Varieties

Pepper is a tender, warm-season vegetable. Pepper plants require somewhat higher temperatures, grow more slowly and are smaller than most tomato plants. Brightly colored, sweet bell pepper varieties have recently burst onto the scene.



Sweet green bell-shaped peppers are the most popular garden variety. Left to ripen, they turn red, purple, orange or yellow and gain various levels of sweetness depending on the variety. Although the paler green and yellow tapering varieties have more flavor, all sweet peppers are similar in flavor and texture. They are crisp and refreshing raw, and pleasantly assertive when cooked to tenderness.

They are eaten green or ripe and are used for salads, stuffing, soup, stews, relishes and pickling. New developments in color and form have done nothing to dull the popularity of sweet peppers.

Peppers thrive in a well-drained, fertile soil that is well supplied with moisture. Use a starter fertilizer when transplanting. Apply supplemental fertilizer (side-dressing) after the first flush of peppers is set. Because a uniform moisture supply is essential with peppers, especially during the harvest season, irrigate during dry periods. Hot, dry winds and dry soil may prevent fruit set or cause abortion of small immature fruits.

Fruits may be harvested at any size desired. Green bell varieties, however, are usually picked when they are fully grown and mature—3 to 4 inches long, firm and green. When the fruits are mature, they break easily from the plant. Less damage is done to the plants, however, if the fruits are cut rather than pulled off. The new, colored bell pepper fruits may be left on the plant to develop full flavor and ripen fully to red, yellow, orange or brown; or they may be harvested green and immature.

Source: <http://urbanext.illinois.edu/veggies/peppers1.html>

Name: Jalapeno Pepper

The name for the jalapeno peppers comes from Japala in the Mexican state of Veracruz the place in which this pepper was first discovered. Jalapeno peppers are best and ready when they are firm, a fresh green color, and smooth skinned.



Jalapeno peppers are available all year round, they start off dark green and ripen and sweeten to red. These peppers are a fraction of the heat of a habanero at 3,500 – 4,500 scoville heat units and have fruit size of 2 – 3 inches long depending on the plant size.

The height of a jalapeno plant can be anywhere between 24 – 48 inches high needing a planting distance of preferably 18- 24 inches apart. Full sun is ideal for this plant and a very alkaline soil of about pH 9.0 or more. Water often but be careful to not over water. Dry lines are common and are not blemishes but a sign of maturity and hotness.

Dark green, medium-hot, thick-walled peppers 3" long, 1" wide, with rounded tips. Matures to dark red.

CAUTION: Use rubber gloves or clean hot peppers under running water to avoid skin burn from the pepper juice.

It is pronounced: hah lah pain yo. Most people think of the jalapeño as being very hot, but it actually varies from mild to hot depending on how it was grown and how it was prepared. The heat is concentrated in the seeds and the veins, so if you want it on the milder end of its scale, remove those parts.

Source: <http://phoenix.about.com/od/foodanddrink/ss/chilepepper.htm>

Name: Ancho Pepper

Called Ancho when dried, Poblano when fresh. Loads of mildly pungent, 4" heart-shaped fruits that ripen from dark green to deep red. 2-1/2' tall. 100 seeds per packet. Days to maturity are from time plants are set in garden. For transplants add 8-10 weeks. Space plants 18-24" apart. Grow in full sun.

Loads of mildly pungent, 4" heart-shaped fruits that ripen from dark green to deep red.



Ancho peppers are the dried version of Poblano, or "people" peppers. Their flavor is somewhat sweet and somewhat raisin-like, with medium heat. The outer skin has a rich, sweet, raisin-like flavor, which is most commonly associated with the flavor of chili; the inner veins of the pepper are quite hot. When you buy the whole pod, you have the advantage of being able to separate these two distinct flavors. You can grind the whole dried pod in a blender (with or without the hot seeds, depending on heat preferences). You can also "bring them back to life" by pouring boiling-hot water over them and steeping for about 20 minutes.

Mild heat. The poblano pepper is key to the cuisine of Mexico. It is used in sauces, stews and and of course for stuffing. The poblano pepper is a medium sized pepper with a mild to medium heat level which makes it fantastic for cooking.

These peppers are also great fire roasted and added to chili recipes or sauces. If you are just learning to cook with peppers this is a great pepper to start with because it is very flavorful without too much heat. They are also available canned.

When dried, the poblano pepper is known as ancho pepper. Poblano peppers are great "every day" cooking peppers. They can be used to flavor a great number of dishes with their fantastic rich taste.

Name: Black Beauty Eggplant

HEIRLOOM. From 1902, it remains a standard worldwide for large-fruited black eggplant.

74 days. Nearing 100 years old, this 1902 Burpee introduction remains a standard worldwide for large-fruited black eggplant. It was an immediate hit because the plants ripened perfect fruits dramatically earlier than other varieties. It became the common market eggplant of today. Harvested fresh, however, makes all the difference.



Rich, deep purplish black fruits can grow to enormous size. Tender and tasty at all stages. At maturity, they are broad and blunt at blossom end. Ready to pick about 73 days after setting plants in the garden. Black Beauty's creamy yellow flesh has a tender mild flavor that holds together quite well when cooked. A classic in summer dishes served with tomatoes, peppers, onions and zucchini. Also very good battered and fried. They are wonderful fried, steamed, grilled, stuffed or added to your favorite spaghetti recipe.

Large-fruited black eggplant. These eggplants ripen to perfect fruits. They are much earlier than other varieties.

They are large producers of dark glossy eggplant. Keep them picked and you will have abundant supply of fresh eggplants until fall frosts.

Source: [http://www.burpee.com/product/vegetables/eggplant/eggplant+black+beauty+heirloom+-+1+pkt.+\(30+seeds\).do](http://www.burpee.com/product/vegetables/eggplant/eggplant+black+beauty+heirloom+-+1+pkt.+(30+seeds).do)

Name: Ichiban Eggplant

61 days. *Solanum melongena*. Plant produces heavy yields of high quality 9" long by 1 ½" wide dark purple eggplants. It is so dark purple that the eggplants are almost black in color. Very flavorful and tender. Excellent for Oriental dishes. Also great for grilling and roasting. Performs well even at cooler temperatures. Excellent for home gardens and market growers. A variety from Asia.



Eggplant is a cold-sensitive vegetable that requires a long warm season for best yields. The culture of eggplant is similar to that of bell pepper, with transplants being set in the garden after all danger of frost is past. Eggplants are slightly larger plants than peppers and are spaced slightly farther apart. Eggplant requires careful attention for a good harvest. Small-fruited, exotic-colored and ornamental varieties can be grown in containers and used for decorations

Space plants 18 to 24 inches apart in the row, or even closer for small fruited types. Three to six plants are usually sufficient for most families unless eggplant is a favorite vegetable, eaten often. Allow 30 to 36 inches between rows or space plants 24 inches apart in all directions in raised beds. Use starter fertilizer for transplanting. Side-dress nitrogen fertilizer when the plants are half grown and again immediately after harvest of the first fruits. Given sufficient moisture and fertility, eggplant thrives in the heat of summer. The plants tolerate dry weather after they are well established but should be irrigated during extended dry periods for continued peak production. Harvest the fruits when they are 6 to 8 inches long and still glossy. Use a knife or pruning shears rather than breaking or twisting the stems. Many eggplant varieties have small prickly thorns on the stem and calyx, so exercise caution or wear gloves when harvesting. Leave the large (usually green) calyx attached to the fruit. When the fruits become dull or brown, they are too mature for culinary use and should be cut off and discarded.

<http://www.reimerseeds.com>

<http://www.parkseed.com>

Name: Yellow Straight neck

Summer squash (also known as vegetable or Italian marrow), is a tender, warm-season vegetable that can be grown throughout the United States anytime during the warm, frost-free season. Summer squash differs from fall and winter squash in that it is selected to be harvested before the rind hardens and the fruit matures. It grows on bush-type plants that do not spread like the plants of fall and winter squash and pumpkin. A few healthy and well-maintained plants produce abundant yields'



Because summer squash develop very rapidly after pollination, they are often picked when they are too large and overmature. They should be harvested when small and tender for best quality. Most elongated varieties are picked when they are 2 inches or less in diameter and 6 to 8 inches long. Patty Pan types are harvested when they are 3 to 4 inches in diameter. Slightly larger fruit may be salvaged by hollowing out and using them for stuffing. These larger fruits may also be grated for baking in breads and other items. Do not allow summer squash to become large, hard and seedy because they sap strength from the plant that could better be used to produce more young fruit. Pick oversized squash with developed seeds and hard skin and throw them away. Go over the plants every 1 or 2 days. Squash grow rapidly; especially in hot weather and are usually ready to pick within 4 to 8 days after flowering.

Although summer squash has both male and female flowers, only the female flowers produce fruits. Because the fruits are harvested when still immature, they bruise and scratch easily. Handle with care and use immediately after picking. Be careful when picking summer squash, as the leafstalks and stems are prickly and can scratch and irritate unprotected hands and arms. Use a sharp knife or pruning shears to harvest and wear gloves if possible. Some gardeners also pick the open male and female blossoms before the fruits develop. Especially the female blossoms, with tiny fruit attached, are a delicacy when dipped in a batter and fried.

<http://www.localharvest.org/yellow-straightneck-squash-seed-C6809>

<http://urbanext.illinois.edu/veggies/ssquash.cfm>

Name: Zucchini Squash

Wash zucchini just before using. The thin skins don't need to be removed. Slice zucchini lengthwise and roast with sliced onions, add to soups or crudité's, or stew with tomatoes, garlic, and basil.



The zucchini vegetable is low in calories, approximately 15 food calories per 100 g fresh zucchini, and contains useful amounts of folate (24 mcg/100 g), potassium (280 mg/100 g) and vitamin A (115 mcg/100 g). 1/2 cup of zucchini also contains 19% of the recommended daily amount of Manganese. As well as Zucchini containing large amounts of folate and potassium, the rind contains the nutrient beta-carotene, so to get the most out of your zucchini, you should also eat the rind. Eating plenty of flavonoid- and vitamin C-rich fruits and vegetables helps to support the structure of capillaries

Squash produces abundantly, so there is no need to plant successive plantings. Eight plants will provide more than enough for a large family. You can trellis squash to save space. Plants grow 2 ft tall and vines spread up to 10 ft.

Requires fertile slightly acid soil in a well drained location in the garden. Apply much and grass clippings, or straw around base of plant. Add well composted manure. Keep soil consistently moist, but not waterlogged. Water well during dry and hot spells.

Harvest squash when fruit are small. Always harvest the fruit which is ready so plants will continue producing. Squash should be cut, not pulled, from the vine to prevent plant damage.

<http://www.reimerseeds.com/ambassador-squash.aspx>

<http://aggie-horticulture.tamu.edu/plantanswers/tabloid/tab19.html>

Name: White Summer Squash

SUMMER SQUASH With delicate thin skins and wonderful moist flesh, summer squash have found their way into all kinds of dishes. They may be baked, steamed, sautéed or even served fresh!

Summer Squash need warm weather to grow. The plants produce squash in 50 to 65 days. Thin so there are 4 plants per hill. Summer Squash produces abundantly, so there is no need to plant successive plantings. Eight plants will provide more than enough for a large family. You can trellis squash to save space. Plants grow 2 ft tall and vines spread up 10 ft



to

When first blooms appear, place 2 tablespoons of garden fertilizer around each hill. Do not let the fertilizer touch the plants. Water the plants after fertilizing

Harvest squash when fruit are small. Always harvest the fruit which is ready so plants will continue producing. Squash should be cut, not pulled, from the vine to prevent plant damage.

Bloom drop early in the spring is one of the most common concerns about squash. Why do those large, beautiful blooms fall from plants and squash fruit never remain? To begin with, squash plants have male blooms and female blooms. Female blooms can be identified by a small squash fruit attached. All male blooms, which bloom profusely at first, dry up or fall off.

When male and female blooms are both present and female blooms with small fruit attached continue to fall off, a pollination problem exists. Pollination means the transfer of male pollen to the female's stigma. This task usually is accomplished by bees or insects visiting the flowers. If a gardener lacks a source of pollinating insects or continually kills them by spraying insecticides during flight periods, inadequate pollination and fruit drop occur. If insects are a problem during bloom, spray insecticides late in the evening when pollinating insects are less active.

<http://aggie-horticulture.tamu.edu/plantanswers/tabloid/tab19.html>

<http://www.reimarseeds.com/early-white-bush-scallop-squash.aspx>

Name: Marketmore Cucumber

One of the most widely grown slicer/salad varieties. Prolific 4-6 ft vines. Dark green, smooth-skinned 6'8" variety has sturdy skin that holds up well in packing and transport.

Long, slender, dark green cucumbers. Since 1970 the slender, refined "Marketmore look" has been the standard for slicing cucumbers in the North. 8-9" fruits stay uniformly dark green even under weather stress. Begins bearing late, but picks for a relatively long time.



Name: Cucumber – Homemade Pickle

Arguably the best cucumber for pickles because the solid, crisp interior is perfect for 1 1/2" to 5" long pickles and has been bred for the purpose of pickling. Homemade Pickles cucumbers have excellent disease resistance, **VERY HIGH** yields, and you can begin harvesting 55 days after planting. The small cucumbers also can be sliced fresh for salads. A monoecious variety, it does not need a be grown in large containers.



When to plant outside: 1 to 2 weeks after average last frost date **AND** when soil temperatures are warm, at least 65 degree pollinator. 4' vines work well in small gardens and may also s

Plant in mounds or rows, as you prefer. If rows, plant every 4", thinning to 1 plant per foot. Mounds should be 4' apart with 6 seedlings on each mound thinned to 3 per mound. Another **HIGHLY** recommended method is to plant with a trellis. Cucumbers grow straighter and are easier to see when harvesting with this method. Use recommended row spacing and tie the main stem to the trellis with string or twist-tie.

Harvesting: Do not let cucumbers get too big - vines stop producing if there are overly mature cucumbers on the vine. Constantly pick at correct size (or smaller)! Cut off vine, do not break off. Once picked, immediately immerse fruit in cold water to disperse "field heat": this increases quality and life of picked fruit.

Source: http://www.botanicalinterests.com/store/search_results_detail.php?seedtype=V&seedid=391

<http://www.reimerseeds.com/homemade-pickles-cucumbers.aspx>

Name: Spinach – Malabar Green

Basella alba

Also known as Vietnamese spinach, this vine vegetable can reach up to 14' tall. It thrives in warm weather and is tolerant of heat and humidity. It is a perennial tropical plant. This variety has a green stem and dark green thick fleshy leaves. In cooler areas, it will not overwinter but will produce a good harvest as an annual.



Malabar is a vigorous climbing vine in warm climates. This vegetable is very popular in tropical and subtropical areas. Young leaves and tips are used like spinach in cooking and salad. The plant is almost insect-free and is very easy to grow. Harvest by cutting the young leaves and tips for vegetable use, but keep 2-3 leaves on the branches for subsequent new branches to grow

Malabar spinach is in the Basellaceae family, not the spinach family. The taste is similar to spinach, however this crop is a very warm-season crop unlike standard spinach grown in the Northeastern US. This crop is native to tropical Asia, probably originating from India or Indonesia, and is extremely heat tolerant.

Malabar spinach is grown throughout the tropics as a perennial and in warmer temperate regions as an annual. There are two main species of Malabar spinach: *Basella alba*, which has green stems and thick fleshy leaves, and *Basella rubra* which has red stems. The mucilaginous texture is especially useful as a thickener in soups and stews.

Other names for Malabar spinach include: Ceylon spinach, Vietnamese spinach (English); Saan Choy, Shan Tsoi, Luo Kai, Shu Chieh, Lo Kwai (Chinese); Tsuru Murasa Kai (Japanese); Mong Toi (Vietnamese); Paag-Prung (Thai); Genjerot, Jingga, Gendola (Indonesian).

Source: <http://www.evergreenseeds.com/malabarspinach.html>

<http://www.worldcrops.org/crops/malabar-spinach.cfm>