



All of our plants are offered in the 4-inch diameter soil block size, ensuring healthy and well-established root systems that help resist transplant shock.

4-inch soil blocked plant starts are \$5/each, and CSA Members enjoy a 10% discount on any plants purchased (CSA sign-ups close April 30th).

We highly recommend hardening off your plants before transplanting outside.

TOMATOES:

Afghan – 70 days; Indeterminate; Small to medium sized yellow tomatoes are tangy, sweet, and relatively low acidity; Perfect for salads, snacking, and even sauce!



SOLD OUT Astrakhanskie (*Limited Quantities Available*) – 70 days; Indeterminate; Beautiful red beefsteak varietal with green shoulders; Delicious flavor and heavy yields; As with all large beefsteaks, the tops are prone to cracking, but we feel this is a small price to pay for big, flavorful tomatoes (up to 1 lb. each) that come online early!

SOLD OUT Azoychka (*Limited Quantities Available*) – 65 days; Indeterminate; Lovely yellow beefsteak (up to 12 oz.) that is incredibly early with a fantastic fruity flavor

Great White (*Limited Quantities Available*) – 80 days; Indeterminate; Large cream-colored beefsteak tomatoes have excellent flavor and low acidity; Perfect for fresh eating or slicing for sandwiches; Longer season means this tomato may benefit from being grown in a protected greenhouse

Hamilton's Gold (*Limited Quantities Available*) – 85 days; Indeterminate; *Ultra rare*, high-yielding heirloom beefsteak varietal; Produces generous yields of beautiful golden tomatoes (up to 18 oz.); Due to its longer season, it is best suited for greenhouse production in our area

SOLD OUT Harzfuierer – 60 days; Indeterminate; Small red slicer-style tomatoes produced in generous clusters; Excellent and complex flavor, great for salads and snacking

Jaune Flamme – 70 days; Indeterminate; Small (4 oz.) orange slicer-type tomatoes are juicy with delicious flavor and heavy yields; Perfect for salads and snacking

Jory (*Limited Quantities Available*) – 60 days; Indeterminate; Early red oxheart-type that produces tasty multi-purpose tomatoes excellent for slicing or canning; Popular up through the 1950s as an open-pollinated commercial canning varietal



Matina – 65 days; Indeterminate; The work horse of our garden, and one of our most beloved varieties here on the farm – we cannot say enough positive things about this tomato! Early and high yielding, producing generous clusters of small red tomatoes perfect for snacking fresh off the vine or slicing into salads (as well as fermenting whole for enjoyment through the winter); Continues producing generous quantities of tomatoes right up until frost!

Northern Ruby Paste (*Limited Quantities Available*) – 70 days; Determinate; This lovely paste varietal is wonderfully well-suited to northern gardening, being earlier to produce than most other paste tomatoes; Originally an old Heinz variety, these compact two-foot tall plants yield plentiful amounts of pear-shaped tomatoes that are perfect for sauce or roasting



Sasha – 60 days; Determinate; One of our earliest tomato varieties, and a great option for those who want to process all of their tomatoes at once; Plants produce early and excessive yields of meaty, medium-sized red slicer tomatoes; We have discovered that Sasha tomatoes do need to be harvested in a timely manner, as their juiciness makes them more prone to rotting if left on the vine for too long

Uraliskiy – 60 days; Determinate Dwarf; A spritely-sized tomato varietal perfect for raised beds or container gardening; Plants produce excessive amounts (they often appear to be more tomato than plant!) of small, delicious red slicer tomatoes that have a great flavor and maintain their quality on the vine longer than Sasha; A true garden work horse in a tiny package!

PEPPERS:

SOLD OUT Biquinho – 85 days; Mildly Hot; Small peppers are produced in copious quantities on compact plants (making them perfect for raised beds or container gardening); Peppers are deliciously fruit-flavored with a pleasing bit of heat, making them excellent for pickling or simply eating fresh off of the plant

Pimento – 70 days; Sweet; Ruffled red pepper looks a bit like a bell pepper, but the flavor is SO much better – sweet and complex! We eat these fresh off of the plant like an apple; early maturing plants can even be grown outside in *Denmark* without frost protection, making them a perfect addition to our northern garden; great for fresh eating, stuffing, or pickling

Hot Portugal – 80 days; Mildly Hot; A long red cayenne-looking pepper but without the extreme heat! Excellent for drying or roasting and turning into chili sauce; great producer in cold climates



Transylvanian – 70 days; Mildly Hot; Plants produce copious quantities of thin-walled cayenne-style red peppers; incredibly rich flavor makes them excellent for use in cooking or even drying into paprika; one of our favorite varieties in the garden and a very early producer too!



Targu Mures – 75 days; Hot; Thin-walled red paprika-style pepper is perfect for drying and grinding into powder; very forgiving in cool and wet weather, heavy yielding, and generally early to come online in the garden

CABBAGE:

Columbia – 70 days; Quick growing 3-5 lb. white cabbage that is exceptionally sweet and delicious (but be careful: garden pests love this one as well!); Perfect for coleslaw as well as sauerkraut

Cour di Bue – 70 days; Beautiful, white oxheart-type cabbage with a pointed tip; 3-4 lb. cabbages are lovely to look at and great for cooking and coleslaw

Red Express – 65 days; Compact 2-3 lb. red cabbage that matures quickly and makes for an excellent serving size of coleslaw; Red cabbages are less bothered by garden pests, and the early maturity of this varietal ensures less bug damage as well

Tete Noire – 70 days; Our favorite cabbage here on the farm – Stunning, reddish-violet-hued cabbages can reach respectable sizes in well-fertilized soil; Not as sweet as the white varieties but still delicious and less bothered by garden pests; makes a complex and delicious sauerkraut that has become something we crave each winter; A true multi-purpose garden workhouse that will not disappoint

CAULIFLOWER:

Assorted Varietals

CELERY:

Chinese Pink Celery - Unique bubble-gum colored stalks are beautiful and have great flavor; Much more aromatic and easier to grow than regular celery, making it an excellent addition for the garden and the kitchen!

COLLARDS:

Cascade Glaze – 60 days; Unique glossy leaves help deter bugs; **Folks, I say it every year: Ya'll don't eat enough collards!** Collards are a fantastic plant for those looking to be more self-sufficient, as the leaves hold up to flash freezing, canning (pickled collards are a thing of mouth-watering beauty), and

dehydrating better than anything else out there; Plants are best harvested in the spring for young greens and in the fall when cooler weather makes them taste incredibly sweet

CUCUMBERS:

(SOLD OUT) Addis Pickle – 55 days; A pickling type cucumber that is also wonderful for fresh eating; Cukes are dark green with white spines and 5- to 7-inches long; This variety shows resistance to powdery mildew, downy mildew, anthracnose, and angular leaf spot

(SOLD OUT) Morden Early Pickling – 45 days; A very early and productive pickling cucumber; Compact vines make it good for raised bed or container gardening; Plants are somewhat cold tolerant (they were developed in Canada after all), which means they are an excellent choice for our northern growing climate

Poinsett 76 – 65 days; Dark green and smooth skinned, 7- to 8-inch-long cucumbers are juicy and sweet; Perfect for slicing into salads; Yield is remarkably high; Shows resistance to anthracnose, angular leaf spot, downy mildew, powdery mildew, spider mites and scab.

EGGPLANT:

Astrakom – 60 days; This is possibly the best eggplant for short season growing regions such as ours; Compact 2-foot tall plants are perfect for raised beds or container gardening, and produce early and copious quantities of petite 4-inch long dark purple eggplants

SOLD OUT ENDIVE/CHICORY/LETTUCE:

Assorted Heirloom Varieties (perfect for salads)

FLOWER VARIETALS:

SOLD OUT African Daisy

Stock (Assorted Colors)

Marigolds (Assorted Colors and Varietals)

Zinnias (Assorted Colors and Varietals)

Snapdragons (Assorted Colors)

Rudbeckia (Assorted Colors and Varietals)

Yarrow (Rainbow and Double Bloom)

Echinacea (Purple Coneflower)

Petunia (Filly-Petaled Pink Varietal)

SOLD OUT Bachelor Buttons

CULINARY HERBS:

Basil (Genovese Type)

Flat Leaf Parsley
Lemongrass

RHUBARB:

Victoria – Early, abundant producer and an excellent cooking quality rhubarb (Warning: leaves are toxic, only eat the stems)

SUMMER SQUASH:

(SOLD OUT) Zucchini (Black Beauty) – 50 days; The classic squash of summer! Dark green, delicious flavor, and generous yields – no garden is complete without this one

WATERMELON:

SOLD OUT Blacktail Mountain (Limited Quantities) - 70+ days; One of the earliest watermelons out there, and capable of maturing even when summer nighttime temps remain in the mid-40s (as they often do in our cold little Aladdin Valley); Fruits are 8-12 pounds each with sweet red flesh and a dark green rind

WINTER SQUASH:

Candy Roaster (Extremely Limited Quantities) – 110 days; Our favorite winter squash here on the farm; Needs a HOT summer, and thus requires a greenhouse or a slightly warmer microclimate for reaching maximum maturity here in NE Washington, but in our minds it is totally worth it – the enormous banana-shaped fruits (weighing ten pounds or more!) have an incredibly delicious flavor similar to sweet potatoes; When mature, this squash has an aroma identical to melons, and perfumes the house with its scent; Can be eaten raw like a cantaloupe or cooked like a winter squash; A truly unique and versatile addition to the garden!

New England Sugar Pumpkin – 95 days; Excellent pie pumpkin well suited for our short growing season; Pumpkins weigh about 5 lbs. apiece and are produced in generous quantities on each plant; good storage life for keeping over the winter