



2024

HERBS

AND

VEGETABLES

Sweet Peppers



Sweet Banana Snackabelle Red Sweet Popper King Arthur

Jalapeno



Habanero Heatless Early Summer Lady Bell Carmen

Lady Bell - Produces loads of 3 to 4-lobed, green and red bell peppers.

Sweet Banana - Banana peppers with medium-thick walls.

Early Summer - Strong plants produce big harvests of extra-large peppers that are firm and glossy with thick walls and uniform blocky shape.

Sanckabelle Red - Mini-bell pepper ripens from green to deep red. Perfect eating at any stage of ripeness. Its thick fruit walls and rich, sweet flavor are great for snacking or cooking, and the small fruit size means no leftovers. Perfect for stuffing because the broad fruit stay upright.

Sweet Popper Jalapeno - No-heat jalapeños give you all the flavor without the burn! These peppers are earlier to fruit and produce high yields with well-drained, nutrient-rich soil.

King Arthur - Large, blocky bell peppers are sweet, thick-walled, and ripen from green to bright red.

Habanero Heatless - These exceptional snacking peppers have all of the fruity and floral notes of the habanero without any spice.

Carmen - Early, adaptable, and notably sweet with a shapely tapered silhouette. Begins green, then deepens to a beautiful carmine at maturity. Excellent roasted, grilled, and in salads.

Hot Peppers



Super Chili Ancho / Poblano



Habanero



Pimento



**Hungarian
Wax**



Jalapeno Thick Cayenne



**Carolina
Reaper**



Ghost



Super Chili - Very productive, semi-compact plants produce upward-facing, cone-shaped chili peppers with a spicy flavor.

Ancho / Poblano - 24" tall plants with fruits that are 4-5" long. Fruit are great for stuffing, drying, and making sauce.

Habanero - 3" Amazing hot bright red fruit

Pimento - Smooth heart-shaped fruits are very sweet with thick walls.

Hungarian Wax - Early and productive with medium thick walls.

Jalapeno - Widely adapted, very popular, traditional fruit.

Thick Cayenne - Fruit is larger, thicker and generally not as hot as slimmer version.

Carolina Reaper - Officially the hottest pepper in the world as ranked by Guinness Records, with average Scoville units of 1.5 million units.

Ghost - The original from India! Recently recognized as one of the hottest chilis on Earth, this East Indian pepper grows pungent red fruits.

Carolina Reaper - 1,400,000-2,200,000

Ghost - 855,000-1,000,000

Habanero - 100,000-300,000

Super Chili - 40,000-50,000

Thick Cayenne - 25,000-40,000

Hungarian Wax - 5,000-10,000

Jalapeno - 2,500-8,000

Ancho / Poblano - 1,000-1,500

Pimento - 100-500
Belle Pepper - 0

Sandwich Tomatoes



**Orange
Wellington**



**Carolina
Gold**



**Park's
Whopper**



**Burpee
Big Boy**



Big Beef



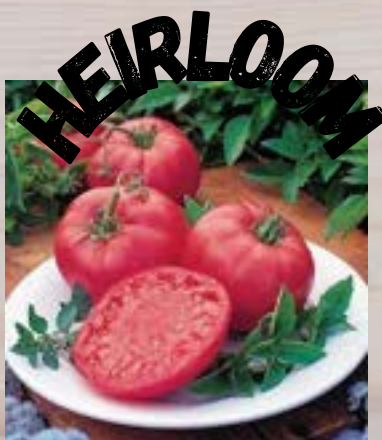
Supersteak



Better Boy



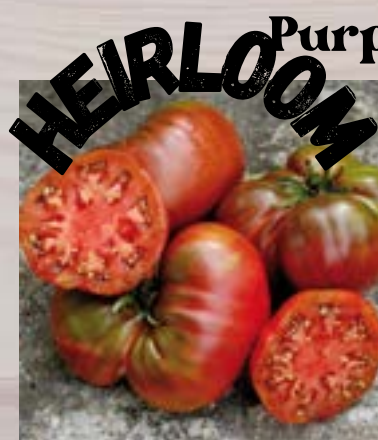
Cherokee



**Brandy
Boy**



**Black
Prince**



**Purple
Zechman**

*Engles Exclusive

NEW

Patio / Pot Tomatoes



Bush

Early Girl



Fourth Of

July



Little Sicily

Paste / Sauce Tomatoes



Amish Paste



Roma



San Marzano

Salad Tomatoes



Baby Boomer



Juliet



**Chocolate
Sprinkles**



**Sun
Sugar**



**Sun
Dipper**



**Super
Sweet 100**



**Heartbreakers
Vallery Orange**



Mouse

Melon

Cucumbers



**Homemade
Pickles**



**Salad
Bush**



**Burpless
Supreme**



**Burpee
Hybrid**



Gateway

Leafy Greens



Kale

Prizm



Kale

Red Russian



Swiss Chard

Bright

Lights



Lettuce

Paris

Island



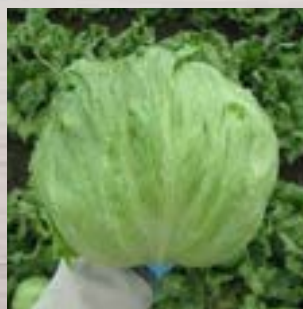
Lettuce

Buttercrunch



Lettuce

Giant Caesar



Lettuce

Great Lakes



Lettuce

Calshot Romaine



Lettuce

Mesclun Blend



Cabbage

Stonehead



Cabbage

Early Flat Dutch



Cabbage

Ruby Ball

Root Vegetables



Onion

Candy



Onion

Ruby Carpet



Onion

Walla Walla

Sweet



Onion

Sierra Blanca

Brussel Sprouts



Jade Cross

Celery



Tango

Asparagus



Walker Delux

Leek



American Flag

Eggplant



Classic



Shikou



Snowy

Broccoli & Cauliflower



Broccoli



Cauliflower

Green Magic

Veronica



Cauliflower

Depurple



Cauliflower

Clementine



Cauliflower

Twister

Edible Pumpkins



Knucklehead



Speckled Hound



Jarrahdale

Squash & Melons



Squash
Honeynut



Squash Early
Summer Crookneck



Squash
Butternut



Squash
Acorn



Squash
Delicata



Squash
Spaghetti



Squash
Zucchini



Squash
Zucchini Yellow



Melon
Ambrosia



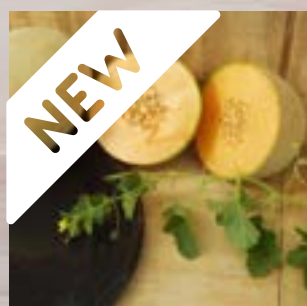
Melon
Aphrodite



Watermelon
Crimson Sweet



Watermelon
Sugar Baby



Melon Goddess



Melon Flavor Journey



Basil

Boxwood

(TEMP SUB FOR ARISTOTILE)



Basil

Genovese



Basil

**Emerald
Towers**



Basil

**Italian Large
Leaf**



Basil

Cinnamon



Basil

Newton



Basil

Red Rubin



Basil

Siam Queen



Basil

Spicy Globe



Nasturtium

Alaska Mix



Borage

Chamomile



German

Chervil



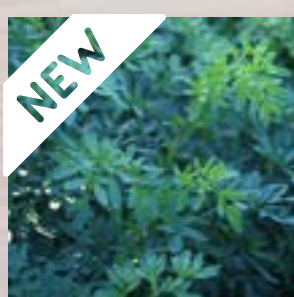
Fern Leaf

Cilantro



Santo

Herbs



Rue



Chives



Chives



Dill



Dill

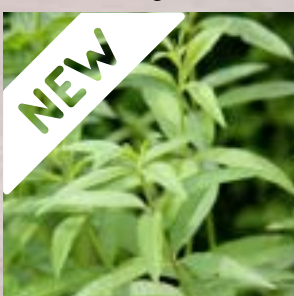
Barry Ruta

Garlic

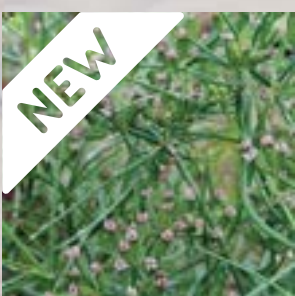
Onion

Bouquet

Fernleaf



Lemon



Cumin



Savory



Lavender



Lavender

Verbena

Summer

Goodwin Creek Primavera



Lavender



Lemon Balm



Lemon Grass



Marjoram



Viola

Provence

Sweet

Sorbet All Season



Fennel



Nepeta



Catgrass



Parsley



Parsley

Orion

Catnip

Tabby

Italian Dark Single

Triple Curled

Herbs



Mint



Mint



Mint



Mint

Apple



Mint

Chocolate



Mint

Kentucky Colonel



Mint

Mojito



Mint

Peppermint



Oregano

Pineapple



Oregano

Spearmint



Oregano

Strawberry



Indian

Greek

Hot & Spicy

Italian

Mint



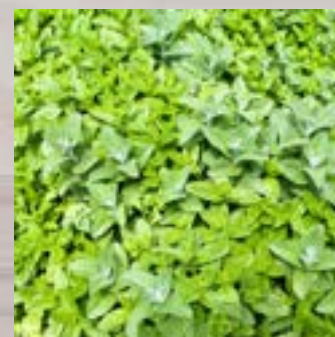
Tarragon

French



Stevia

Sweet Leaf



Mint Ginger

Herbs



Rosemary

ARP



Rosemary

Barbecue



Rosemary

Prostratus



Rosemary

Spice Island



Rosemary

Tuscan Blue



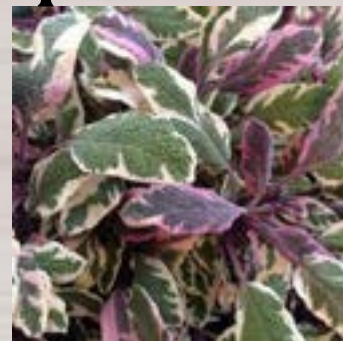
Sage

Pineapple



Sage

Purple



Sage

Tricolor



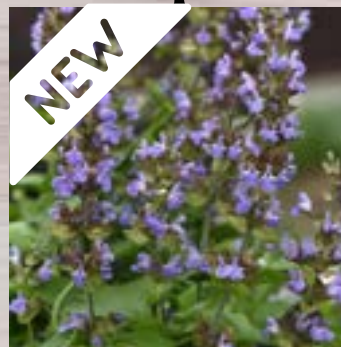
Sage

Berggarten



Sage

Icterina



Sage

Silver Scent



Thyme

English



Thyme

Golden Lemon



Thyme

Silver Edge



Thyme

Spicy Orange