



*Herbs and
Vegetables*

Index

Page 1 - Index

Page 2 - Sweet Peppers

Page 3 - Hot Peppers

Page 4 - Sandwich Tomatoes

Page 5 - Patio / Pot Tomatoes & Paste / Sauce Tomatoes

Page 6 - Salad Tomatoes & Cucumbers

Page 7 - Leafy Greens

Page 8 - Root Vegetables, Eggplants, & Others

Page 9 - Broccoli, Cauliflower, & Edible Pumpkins

Page 10 - Squash & Melons

Page 11 - Herbs (Basil & More)

Page 12 - Herbs (Chives, Parsley, Dill & More)

Page 13 - Herbs (Mint, Oregano & More)

Page 14 - Herbs (Thyme, Sage & Rosemary)

Page 15 - Seasonal Edibles

Sweet Peppers



Sweet Banana



Snackabelle Red



Sweet Popper



King Arthur

Jalapeno



Habanero Heatless



Better Belle



Early Summer



Lady Bell



Carmen
TOP RATED
2019-2020

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.

Better Belle - This sweet bell, hybrid pepper yields plenty of shiny, firm and blocky fruit that ripens from green to red. Thick-walled and tasty, it's perfect for slicing, stuffing or baking.

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



Trinidad Scorpion

Trinidad Scorpion - 1,200,000-2,000,000

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



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.

Trinidad Scorpion - The Trinidad Moruga Scorpion is a chili pepper native to the village of Moruga, Trinidad and Tobago. It is one of the spiciest chilies in the world.

Sandwich Tomatoes



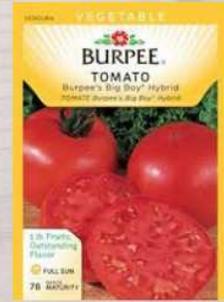
**Orange
Wellington**



**Carolina
Gold**



**Park's
Whopper**



**Burpee
Big Boy**



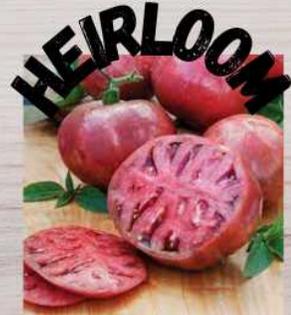
Big Beef



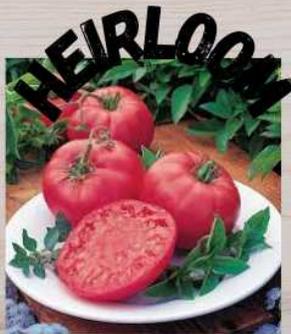
Supersteak



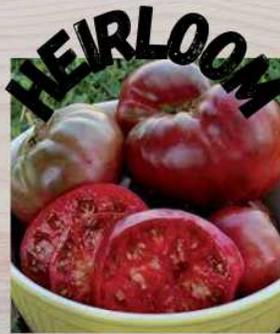
Better Boy



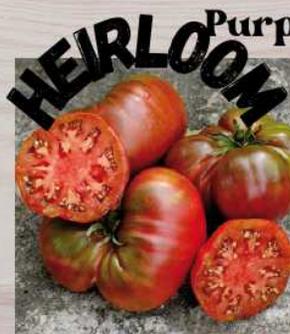
Cherokee



**Brandy
Boy**



**Black
Krim**



**Zechman
Engles Exclusive**

Patio / Pot Tomatoes



Bush

Early Girl



Fourth Of

July



Patio

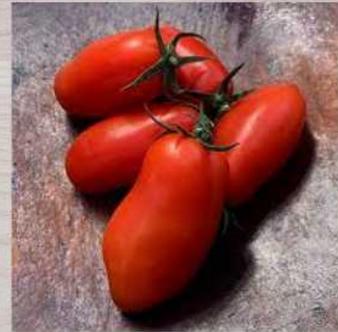
Paste / Sauce Tomatoes



Amish Paste



Roma



San Marzano

Salad Tomatoes



Baby Boomer



Juliet



Chocolate



Sun



Sugar

Pear



Sun

Dipper



Super

Sweet 100



Smarty

Grape

Cucumbers

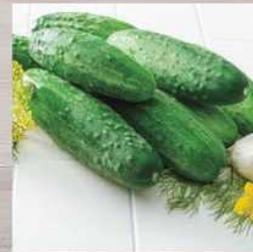


Gateway



Homemade

Pickles



Burpless

Bush

Leafy Greens



Kale

Prizm



Kale

Red Russian



Swiss Chard

Northern

Lights



Lettuce

Paris

Island



Lettuce

Buttercrunch



Lettuce

Giant Caesar



Lettuce

Great Lakes



Lettuce

Calshot Romaine



Lettuce

Mesculin Blend



Cabbage

Stonehead



Cabbage

Early Flat Dutch



Cabbage

Bravo



Cabbage

Ruby Ball

Root Vegetables



Onion

Candy



Onion

Red Carpet Walla Walla Sweet White Spanish



Onion



Onion

Brussel Sprouts



Jade Cross

Celery

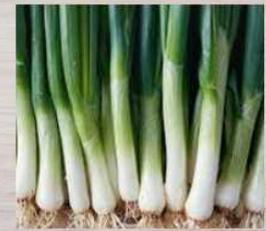


Tango

Fennel



Orion



Leek

American Flag

Eggplant



Eggplant

Classic



Eggplant

Shikou



Eggplant

Snowy

Broccoli & Cauliflower



Broccoli

Destiny



Broccoli

Green Magic



Cauliflower

Depurple



Cauliflower

Flame Star



Cauliflower

Twister



Cauliflower

Veronica

Edible Pumpkins



Pumpkin

Knucklehead



Pumpkin

Speckled Hound



Pumpkin

Jarrahdale

Squash & Melons



Squash
Honeynut



Squash Early
Summer Crookneck



Squash
Butternut



Squash
Acorn



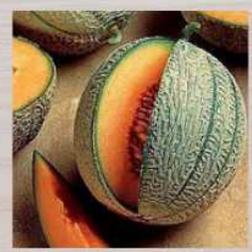
Squash
Spaghetti



Squash
Zucchini



Squash
Zucchini Yellow



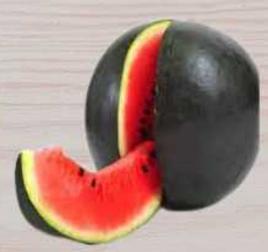
Melon
Ambrosia



Melon
Aphrodite



Watermelon
Crimson Sweet



Watermelon
Sugar Baby

Herbs



Basil

Aristotle



Basil

Cinnamon



Basil

Dolce Fresca



Basil

**Emerald
Towers**



Basil Holy

**Chocolate
Bubblgum**



Basil

**Italian Large
Leaf**



Basil

Newton



Basil

Red Rubin



Basil

Siam Queen



Basil

Spicy Globe

Borage



Chamomile



German

Chervil



Fern Leaf

Cilantro



Santo

Herbs



Chives

Garlic



Chives

Staro



Dill

Bouquet



Dill

Fernleaf



Horehound



Hyssop



Lavender

Goodwin Creek



Lavender

Primavera



Lemon Balm



Lemon Grass



Marjoram

Sweet



Marjoram

Hortensis



Nepeta

Catnip



Parsley

Italian Dark Single



Parsley

Triple Curled

Herbs



Mint

Apple



Mint

Chocolate



Mint

Kentucky Colonel



Mint

Mojito



Mint

Peppermint



Mint

Pineapple



Mint

Spearmint



Mint

Strawberry



Oregano

Greek



Oregano

Hot & Spicy



Oregano

Italian



Tarragon

French



Stevia

Sweet Leaf

Herbs



Rosemary

ARP



Rosemary

Barbecue



Rosemary

Prostratus



Rosemary

Spice Island



Rosemary

Tuscan Blue



Sage

Pineapple



Sage

Purple



Sage

Tricolor



Sage

Berggarten



Sage

Icterina



Thyme

English



Thyme

French



Thyme

Golden Lemon



Thyme

Silver Edge



Thyme

Spicy Orange