

# 2025 Blue Ridge Farm Vegetable/Culinary Herb Plant List

*This is a general list of the plants we plan to have available for the 2025 growing season. Some rarer or limited quantity varieties may not be shown here, and information on their availability will be listed in upcoming emails later this season. Subscribe to our email list to receive periodic updates on special offer plant sales (including trees and shrubs from our commercial nursery) and availability!*

*All plants are heirloom and/or open-pollinated varieties, allowing our customers to save their own seeds.*

*Plants will be available for pick-up beginning in May. All plants are sold in 4-inch diameter soil blocks.*

*Price is \$5/plant unless noted otherwise.*

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## **Brussel Sprouts -**

**Red Rubine** – 90 days; A hard-to-find heirloom variety that is a colorful addition to the fall garden. The stunning purple-red plants are filled with antioxidants, and have a nice sweet flavor. Plants set out in late May or early June will produce a fall crop.

## **Cabbage**

***(Assorted red and green varieties)***

## **Cauliflower -**

**Assorted Short Season/Spring Varieties**

## **Celery -**

**Pink Chinese** - A stunning bubblegum pink celery from China. This tasty Asian-type celery is a great choice for beginner gardeners, as it is much easier to grow than European-type celery. Chinese celeries are much more flavorful and aromatic, making both the leaves and stalks excellent for cooking.

## **Collards**

***(Assorted Heirloom Varieties)***

## **Cucumbers –**

**Armenian** - 65 days; A melon that tastes like a cucumber! Light-green, ridged cucumber-like fruits are prolific with a mild flavor that is never bitter. Their thin skin does not need to be

peeled. The Armenian cucumber is in the same species as cantaloupe and other melons, and, when very ripe, the fruits take on an orange hue and have a light melon aroma. They are best eaten when under a foot in length but can grow 2 feet or longer. We trellis ours for straighter fruit, but the vigorous vines will grow without complaint on the ground as well. This is our favorite varietal for adding into a summer caprese salad!

**Addis Pickle** - 55 days; An incredibly productive pickling type that is also excellent for fresh eating. Five- to seven-inch-long dark green fruits with white spines are great for processing, and this varietal has shown resistance to powdery mildew, downy mildew, anthracnose, and angular leaf spot. Our go-to cucumber varietal for the garden!

**Morden Early** – 45 to 50 days; A very early and productive pickling type on compact vines, making this a great candidate for container or raised bed gardening. Fruits have the classic pickle appearance: dark green with soft white spines and some slight ridges. Plants are cold weather tolerant, making them great for northern and short season areas. Introduced in 1956 by the Morden Research Station in Morden, Manitoba, Canada.

**Poinsett 76** – 60 to 70 days; Dark green skinned, seven-inch-long fruits are juicy, crunchy, and sweet. The yield is remarkable, and we highly recommend it for organic farm production or for anyone who wants boxes full of classic slicing cukes. Shown to be resistant to anthracnose, angular leaf spot, downy mildew, powdery mildew, spider mites, and scab.

### **Eggplant** -

**Astrakom** – 60 days; Astrakom is possibly the best eggplant for short season climates or for those who struggle to get the larger fruited types to produce well. Deep purple, elongated teardrop-shaped fruit are smaller and a bit earlier than Diamond. The short and sturdy plants produce lots of 4-inch-long fruit, perfect for folks who like cute little eggplants. Compact plants only grow to be around 2 feet tall, making this variety very suitable for container growing.

**Diamond** – 70 days; An excellent eggplant for high yields and superior quality in organic growing conditions. Nice, elongated black globes are better suited for northern climates than other varieties. Compact plants set fruit in clusters and produce well even in challenging conditions.

**Ping Tung** – 70 days; A wonderful eggplant from Ping Tung, Taiwan. This sweet and tender varietal is superbly delicious without any of the bitterness of other eggplants. In fact, it does not require salting before use like other more bitter varieties. One of the best Chinese-type eggplants available and great for cooking!

### **Greens** -

**Rainbow Swiss Chard**

**Mizuna**

**Lettuce (Assorted Heirloom Varietals)**

**Frisee Endive**

## Herbs –

Parsley

Basil (Assorted varieties)

Lemongrass

Fennel (Assorted varieties)

## Kale

*(Assorted Extra Cold Hardy Varieties)*

## Melon -

**Minnesota Midget** – 70 days; Compact vines make this perfect for raised bed gardening, and in fact, we grow this variety every year in our polycarbonate greenhouse beds. The softball-sized fruits have deliciously sweet, orange flesh, and are perfect for individual servings. Easy to grow and great for small garden spaces.

## Okra -

**Red Velvet** – 70 days; Okra loves HEAT, and though we struggle to get good yields even in our greenhouse, we cannot imagine our garden without okra plants. This variety produces nice yields of beautiful 5-inch-long scarlet red okra with deep red colored stems and green leaves. It's best harvested when the pods are no more than 3 to 5 inches long and still tender.

## Hot Peppers -

**Carolina Cayenne** – 70 days; These are 30% hotter than a regular cayenne! Prolific, cold hardy, and nematode resistant, producing 5-inch-long red fruit. This thin-walled pepper also dries well for pepper flakes.

**Binquinho (Red)** – 85 days; This little pepper from Brazil packs a lot of flavor into a little package. Marble-sized fruits with a pointed blossom end (binquinho is Portuguese for “little beak”) have all the tropical fruity flavor of the *chinense* peppers (habanero family) but with barely a suggestion of the heat. Sturdy, upright, and heavily branched 2-foot plants with abundant sets of hanging fruit have a very attractive plant architecture that lends itself well to container growing. Prolific and early for a tropical pepper. Excellent for pickling!

**Transylvanian** – 70 days; One of the first peppers to mature in our cold northern growing region; Strong plants produce large red cayenne-shaped peppers. This variety has thick walls and a medium heat that make it perfect for fresh use in the kitchen (think fermented hot sauce!). It also dries well into a rich spicy paprika. One of our favorite heirloom varieties that we grow every year.

**Targu Mures** – 70 days; Probably the earliest maturing pepper in our garden each year! This Transylvanian hot paprika pepper from Târgu Mureș, Romania, is unbelievably productive and with a flavor that is quite hot and very rich. It's like a Serrano in shape and size but with thin walls that make it absolutely perfect for drying. This variety is superior for turning into pepper flakes that are excellent for flavoring sausage and stews. Each fall, we put some in our dehydrator and it fills the house with a delicious aroma that other varieties sometimes lack.

**Haskorea** - This red pepper packs a punch with both heat and flavor! The seeds were originally collected in 1999 at the Bab al-Faraj seed market in the Syrian city of Aleppo by a USDA scientist. Few outside of Syria have ever even heard of this pepper, let alone tasted it. Haskorea is smaller and less blocky than the more common Aleppo (which is usually made into chili powder), but has a richer, much *spicier* flavor.

**Ot Hiem (Thai type)** - Small bushy plants suitable for potted culture with a brightly fragrant and spicy flavor that matches their brilliant red fruits. Delicious in chili pastes, jams, or eaten fresh!

**Grandpa's Home (aka Hot Siberian)** – (*Extremely limited quantities; Only available to CSA Members*) 70 days; Compact plants are perfectly suited to potted culture as house plants, and produce 50 or more small, red, hot peppers each season. Originally from Siberia, this varietal is treasured for its ability to grow well on a windowsill even during the low light of northern winters. In fact, it is one of the only peppers able to continue setting blossoms/fruit even in low lighting conditions. Incredibly rare seeds are especially difficult to source, and germination is quite low, making this a truly unique offering.

**Xigole** – 90 days; Traditional pepper type from the mountains of Oaxaca. Very hot, small red peppers that grow upturned on the plant. A good choice for potted culture, as it also tends to overwinter readily as a house plant. Unique and spicy!

### **Sweet Peppers** -

**Pimento** – 60 days; The classic sweet pepper of 1950s nostalgia (that also deserves a spot in our modern gardens and palettes). This is the best sweet pepper we have found for short season areas. Compact plants produce thick-walled, early, sweet, blocky-round red fruit weeks earlier than other peppers. They then continue to mature smaller fruit – somewhere between golf ball and tennis ball sized – throughout the season. Pimento peppers have a high productivity level as well as a valuable ability to produce fruit even in challenging conditions, setting them apart from other sweet peppers varietals.

### **Summer Squash** –

**Black Beauty Zucchini** – 55 days; A garden classic (and for a reason!). This compact plant produces LOADS of delicious dark green squash, great for cooking, freezing, pickling, and freeze drying. It is easy to grow, is relatively pest free, begins producing early, and is a reliable addition to the garden.

### **Winter Squash** –

**New England Sugar Pumpkin** – 100 days; This is a small sugar pumpkin originating from New England. The orange fruits weigh around 5 lbs. each and have a fine, sweet flesh that makes incredible pies. We love growing this varietal in our garden because it is high yielding and reliably matures when other squash struggle in our short growing season. It asks for little and gives much!

**Candy Roaster** – (*Extremely limited quantities; Only available to CSA Members*) 110 days; A Blue Ridge Farm icon! This is hands down our favorite winter squash, though given its longer

season we struggle to mature it in some of the colder years. Enormous banana type squash weigh in at 10 lbs. or more, and store well. The sweet orange flesh is perfect for pies and cooking (think pot pies and pumpkin curries!). The ripe squash has an aroma of cantaloupe, and in fact the flesh can be eaten raw and tastes like a slightly underripe cantaloupe. An old Appalachian heirloom that our farm will never be without, even if it takes a little more effort to grow up here in the north.

**Tahitian Melon** - 120 days; New this season (and a bit of an indulgence on our part)! Late maturing, long-necked butternut type has one of the highest sugar contents of any winter squash. The sweet, fine-textured neck flesh is excellent for pies and soups. Large (10-20 lb.) fruits keep well for 9+ months. However, given the long season needed to mature this varietal, we recommend growing it in a greenhouse.

### **Tomatoes** -

**Altai** – 65-70 days; Indeterminate; Giant beefsteak fruit ripen early and shine like bright orange suns against the hedge of green tomato foliage and the underripe fruit of other, later varieties. Fruit is meaty with a smooth texture, lightly fruity aroma, and relatively few seeds. With an average weight of 12 oz – 1 lb., they are large enough that a slice fills out an entire piece of bread, making it the perfect candidate for summer's daily tomato sandwich.

**Atrakhanskie** – 70-75 days; Indeterminate; Big, red beefsteak variety from the Astrakhan region of Russia. Large red fruit often have green shoulders and with some attractive ribbing. These tomatoes can reach up to 1 lb. in weight!

**De Berao** – 65-70 days; Indeterminate; Plum-shaped fruit are a wonderful maroon-brown color with a little green on the shoulders. Big, vigorous plants provide extremely high yields of fat 2-3 oz fruits that are good for salads or snacking. A Russian variety named after the hats Russian cavalry once wore.

**Rosabec** – 60-70 days; Determinate; An awesome early pink slicer tomato from Quebec with 6-8 oz, globe shaped fruit, excellent yield and flavor. Tall, determinate bushes are easily caged or staked.

**Uralskiy** – 50 days; Determinate Dwarf; Unique, super-early dwarf plants are very well-suited for container culture and require barely any staking. Red, 2-4 oz fruits are juicy with good flavor. Consistently one of our earliest tomatoes to ripen in the field. This varietal is extremely easy to grow and produces high yields – especially for such small plants. A Russian commercial variety, when translated means “Early from Ural.”

**Cuor di Bue Albenga** (*extremely limited quantities*) – 85 days; Indeterminate; Red ruffled oxheart-type tomato from Ligurian coast town of Albenga, just west of Genoa, in Northern Italy. Though this is a very late season tomato for our region, it is well worth the wait, being the best roasting and sauce tomato we have ever tried! It's rich flavor and dry, meaty interior makes it an excellent eating tomato too – pretty much the best all-purpose tomato you could grow! Fruits are impressively large and generally crack-free, weighing in at 10-16 oz each.

**Jaune Flamme** – 70-80 days; Indeterminate; Beautiful, perfectly round, small 4-5 oz fruits are bright orange in color. Fruits hang in cherry tomato-like trusses on medium-sized very prolific

plants with an open habit. The flavor is bright in acidity and juicy – perfect for snacking and salads!

**Matina** – 65-70 days; Indeterminate; When it comes to flavorful tomato varieties for the northern garden, we must admit that our heart belongs to Matina. Matina is 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, Matina produces 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). As well as starting production so early, Matina manages to keep producing generous quantities of tomatoes right up until frost (when many other early ripening types would be tapering off)!

**Manyel** – 75-80 days; Indeterminate; Attractive 8-10 oz lemon yellow fruits borne on sturdy vines. Low acid and with an excellent, mildly sweet flavor. A very beautiful later season yellow tomato.

**Northern Ruby Paste** – 70 days; Determinate; Originally a Heintz variety, it was maintained by a Montana grower for over 20 years, selecting for early maturity and a compact shape. Short, bushy plants are nearly solid bricks of fruit and require minimal staking – our favorite northern-adapted paste tomato!

**Umpqua Beauty** – 85-90 days; Determinate; This tomato is a bit of an indulgence on our part, being a very late ripener probably best suited to greenhouse culture here in our short northern growing season. However, this heirloom variety comes from our old stomping grounds in Southern Oregon, and we just couldn't resist growing it. Fruits can reach up to TWO POUNDS each and are very thick and meaty. A versatile tomato that works for both fresh eating (think BLT sandwiches) or saucing. Best grown in greenhouse due to its late maturity.

### **Watermelon** –

**Blacktail Mountain** – 70 days; The best melon for short, cool seasons, reliably ripening outside even in our own Zone 4 Aladdin Valley with nighttime summer temps in the low 40s! This watermelon has crisp, sweet flesh that rivals any hybrids, with a solid dark green rind and crimson flesh. Fruit averages 8 inches across.