



**Blue Ridge**  
*Farm*

## Spring Vegetable Plant List

4-inch diameter soil blocks / \$5 each

(Plant CSA Members get 10% off)

### Basil

- Perennial varieties including **Holy Basil** and **Tree Basil**, both of which can be grown as houseplants and overwintered indoors with artificial light (eventually growing into medium-sized woody shrubs). These perennial varieties are more savory than sweet but can still be used in the kitchen like your classic sweet basil, as well as for tea. Perennial basil is far more intensely aromatic, producing an intoxicating clove fragrance and flavor.

### Beans



- **Potawatomi Lima Bean (Pole)** - These beautiful pole limas are from the Potawatomi Nation in Wisconsin, and (an absolute rarity in the lima bean world) grow reasonably well in our cooler climates. That being said, like all limas, they really prefer heat for maximum growth and yield. The stunning beans are white with red speckles, and the plants are highly productive: a mere 7 plants yielded a half gallon of dried beans last summer. We are grateful to grow this bit of indigenous history, acknowledging our thankfulness to the Potawatomi Nation for their stewardship of this bean variety.

### Cabbage

- Assorted heirloom varieties of both green and purple cabbages; most are early-maturing with the exception of **Fildekraut** (100 days and up to 10+ lbs. each)

### Cauliflower

- Early maturing types such as **Snowball** that will ripen before the worst of the summer heat and garden pests.

### Celery

- **Chinese Pink** - Unique bubblegum pink stalks make this cutting celery a standout! Fast growing and more flavorful than regular celery, both the stalks and the leaves can be used for cooking.

### Chard

- Assorted heirloom varieties in a rainbow of colors.

### Collards

- Assorted heirloom varieties chosen for their adaptability to a wide range of growing conditions as well as their resistance to insect pests.

### Cucumbers

- **Addis Pickle** - A pickling type that is also great for fresh eating. Our favorite cucumber variety that we have grown. Incredibly productive plants will make sure you have plenty of cucumbers!
- **Armenian** - Technically more closely related to a melon, these long, lightly-ribbed "cucumbers" have a refreshingly mild flavor that is never bitter. Their thin skin means no peeling is required. Plants produce prolifically all season long if kept picked, and are perfect in salads.
- **Suyo Long** - Chinese variety that produces long, dark green cucumbers that are perfect for slicing.

- **Morden Early Pickling** - A very early and productive pickling variety, with compact plants that are great for small garden spaces or raised beds. Also delicious as a slicing cucumber!

#### Eggplant

- Assorted heirloom varieties selected for early maturity and lack of bitterness

#### Kale

- Assorted heirloom varieties

#### Melons

- **Minnesota Midget** - An excellent choice for northern gardens, these melons are some of the earliest ripening. The diminutive plants produce copious quantities of small, aromatic, orange-fleshed melons, perfect for individual-sized servings. The vines rarely reach more than three feet in length, making them perfect for smaller garden spaces or raised beds.
- **Giant Perfection** - A large and very productive loosely netted type with juicy orange flesh. Fruits average five to six pounds.

#### Peppers, Hot

- **Carolina Cayenne** - These are hotter than a regular cayenne! Prolific, cold hardy, and nematode resistant, with thin-skinned, long red fruit that makes them great for drying into pepper flakes.
- **Chimayo** - These red medium-hot peppers hail from the New Mexico town of Chimayo. Their smokey flavor and thin skins mean they are perfect for drying and grinding into a delicious chili powder.



- **Chocolate** - This incredibly rare "Chocolate" pepper was once used by the ancient Mayans to flavor their traditional cocoa drink, and the seeds are now essentially unavailable commercially. Thanks to the USDA Seed Bank, we are excited to be propagating this pepper once more, growing out plants each season and selectively saving seeds for the traits of early maturity, yield, and a fruity-hot flavor that does indeed pair perfectly with chocolate. We are offering up plants this year with the understanding that we are still working to stabilize this varietal, and there will most likely be some variability in the peppers each plant produces.



- **Grandpa's Home/Hot Siberian** - If you are not yet growing these fantastic little houseplants, you are missing out, especially if you live in the north! These are some of the only peppers around that will continue to flower and set fruit even in the low lighting conditions of winter. They can be easily maintained year-round in a 2- or 3-gallon pot. They produce copious quantities of small, red, upright peppers that are HOT and great for drying into pepper flakes.



- **Targu Mures** - This flavorful hot paprika-type pepper is red with thin walls that make it perfect for drying. It's also one of the highest yielding and earliest peppers to mature in our garden, producing prolifically until frost.



- **Transylvanian** - One of our favorite all-around varieties for early production and high yields. This bright red cayenne-looking pepper has a mild spice and thick walls that make it perfect for cooking. One of our favorite ways to utilize it is by fermenting these peppers whole and then pureeing them into a sparkingly delicious hot sauce.

#### Peppers, Sweet



- **Pimento** - Assorted heirloom varieties; prolific ribbed red peppers resemble a bell pepper but are far more complex and flavorful. They are cold-hardy and early yielding, with thick sweet flesh that can be used fresh, roasted, or canned.

## Rhubarb

- Assorted red- and green-stemmed heirloom varieties including the ULTRA RARE **Early Champagne** (circa 1850s type with bright green stems, known for its earliness and sweet flavor - originally used to make rhubarb champagne)

## Summer Squash



- **Patisson Golden Marble Scallop** - Producing later in the season, this squash is well worth the wait, generating copious amounts of vibrant yellow fruit that are some of the best-tasting summer squash we've ever eaten! The best part is that not only do the squash keep well on the kitchen counter for long periods of time, but they are equally delicious if picked a little over-mature on the vine. The seeds of over-mature squash can also be roasted with a little oil and turned into a delicious snack in their own right.
- **Zucchini** - Green and yellow varieties (heirloom and/or open-pollinated)

## Tomatoes

- **Altai Orange** - Indeterminate; 70 days to maturity; A giant orange beefsteak tomato that ripens early? Yes, it actually does exist! These meaty tomatoes (up to one pound each in size) are some of the best eating tomatoes, with a rich fruity flavor and a lower acidity than other varieties. Plus, they are one of the earliest to ripen in the garden, almost unheard of for a tomato this large.



- **Cuor di Bue Albenga** - Indeterminate; 85 days to maturity; Our favorite tomato of all time! Absolutely worth the wait, this gorgeous red oxheart-type hails from Northern Italy and produces tomatoes that are perfect for slicing on sandwiches, roasting, or cooking down into a delicious pasta sauce.
- **House** - Determinate Dwarf; A tiny plant reaching only about a foot tall, this heirloom variety makes an excellent perennial houseplant (set it out on the patio in summer and bring it indoors in winter), producing generous quantities of small red cherry tomatoes.
- **Matina** - Indeterminate; 70 days to maturity; If we could only grow one tomato, this would be it. Matina produces perfectly-sized small red slicers (great for salads) early on in the season, and unlike other varieties, continues its prolific yields until frost.
- **Northern Ruby Paste Tomato** - Determinate; 70 days to maturity; Originally a Hientz variety, this strain was maintained and improved upon by a Montana grower for over 20 years. Early and high yielding, these short plants are often times so loaded down that they appear to be more tomatoes than plant!
- **Umpqua Beauty** - Determinate; 85-90 days to maturity; This heirloom tomato hails from our old stomping grounds of Southern Oregon, and produces large (up to 2 lbs), firm, red slicing tomatoes that are excellent for BLT sandwiches. The dense flesh means that this tomato is also perfect for making sauce.
- **Uralskiy** - Determinate Dwarf; 50 days to maturity; If you are looking for a compact plant that will produce some of the earliest tomatoes of the season, this is the one for you! Uralskiy shrugs off cold weather to produce two- to four-ounce red slicers that are juicy with a great flavor.



## Watermelon

- **Blacktail Mountain** - The best watermelon for the northern gardener! Early maturing, smaller-sized watermelons are dependable ripeners, providing one to two melons per plant on average.
- **Royal Golden** - The watermelon for those who never know when to pick them! Larger-sized melons turn a golden orange when fully ripe, taking the guesswork out of harvest.

## Winter Squash



- **Candy Roaster** (*C. maxima*) - This squash is so delicious and dependable, and it checks all the right boxes: drought tolerance, early maturity, robust growth, plentiful yields, great flavor, and good storage. The plants themselves are very productive: we've known some to ripen as many as ten squash each by the end of the season! Individual squash average about fifteen to twenty (sometimes up to forty!) pounds and can be easily stored through the winter (we simply put them on a pallet in our living room). The flavor and texture of the Candy Roaster is very reminiscent of sweet potatoes, reaching maximum sweetness after a month or two in storage. It's a versatile squash that lends itself well to everything from pies to curries. Recently, an accidental cross-pollination led to the discovery of exciting new characteristics: the resulting plants produced squash ranging ten to forty pounds each, with unique shapes yet a delicious flesh that remained true to the classic Candy Roaster flavor and texture. We have been working to select and stabilize this new cross, continuing to breed for size, quick maturity, and sweet flavor. We are offering up plants this year with the understanding that we are still working to stabilize this new strain, and there will be a great deal of variability in the overall *shape* and *size* of the squash but not the flavor.



- **Tahitian Melon** (*C. moschata*) - A highly productive, super-sweet squash that is perfect for pies. Individual squash can range from ten to twenty pounds each. This variety has a longer growing season and requires heat to fully ripen.

*All plants sold are heirloom and/or open-pollinated varieties*