

# Vegetable List 2022

**New for 2022**

## 1. BEANS

- a. **Blue Lake Bush** – 56 days. Excellent fresh, frozen or for canning. 12 to 22-in plants are widely adaptable with heavy yields.
- b. **Yellow Wax** – (Pencil Pod Black Wax) 52 days. Widely adapted. Stringless, curved, round pods, 5-1/2 to 6" long. Pods snap easily and make excellent fresh eating, or use as a canned bean. This black-seeded wax bean comes in early and produces for a long time.

## 2. BEETS

- a. **Detroit Dark Red** – 59 days. This classic variety produces early, very dark red and extremely sweet roots up to 3" across. They're good fresh, canned or frozen.
- b. **Candy Stripe** – 57 days. Red skin, showy red and white striped interior.
- c. **Rainbow Mix** – 55 days. This mix includes 5 colorful varieties. Harvest at baby size to eat raw or pickled, use mature roots for cooking. Stems and leaves are tasty in salads and steamed.

## 3. BROCCOLI

- a. **Destiny** – 89 days. This mid-early, compact, heat-tolerant broccoli variety features medium-small green heads, a smooth dome and a round shape. A flavorful source of Vitamins A and C. Destiny is improved over Premium Crop - when cut, Destiny will produce side shoots.
- b. **Durapak** – 85-90 days. This is a very uniform broccoli with nice, small beaded, smooth-domed, firm heads. Clean tall stems hold heads up high for easy harvest. Heat tolerant variety.
- c. **Pack Pro** - 55 days. Large tight heads has side shoots, compact, semi-dome, Wonderful crunchy taste.
- d. **Premier** – 62 days. F1. Replaces Premium Crop. Smooth domed 9" head, fine texture, super crisp and tasty. Resists mildew, small bead and heat tolerant, and compact.

## 4. BRUSSEL SPROUTS

- a. **Jade Cross** - 80 days **All American Selections Winner**. Withstands the heat, always sets a bumper crop of very firm, tightly wrapped, blue-green "sprouts" with a mild, sweet flavor. Vigorous plants are widely adapted.

## 5. CABBAGE

- a. **Copenhagen Market** –100 days. One of the largest early maturing roundhead varieties. The solid, round heads are six to eight inches in diameter and average three to four pounds in weight. Keeps well.
- b. **Danish Ballhead** –110 days. A standard storage-type variety, it has been a dependable variety, resisting bolting and splitting and keeping until late spring. Produces round, blue-green, seven to eight inch diameter heads weighing five to seven pounds.
- c. **Golden Acre** - 58 days. Early, disease resistant variety bears solid, 3-4 lb. heads. Sweet, green leaves are refreshing in salads. Compact plants are great for small gardens.
- d. **Late Flat Dutch** – 105 days Good storage variety and one of the best for kraut. Great for the home garden with flat/round, green heads reaching up to 30 lbs.
- e. **Ruby Perfection** - 85 days. The 3.5-lb. heads have great flavor and are slow to burst.

- f. *Savoy Ace* - 78 days. **All American Selections Winner.** This variety produces good yields of fine quality savoy type cabbage. The crops produces large 3 ½ lb deep green heads.
- g. **Sweet Slaw** – 65 Days. This sweet, green cabbage has a smooth, dense, cone – Shaped head perfect for slicing and shredding.
- h. *Stonehead* – 50 days. **All American Selections Winner.** Nearly round heads have excellent holding.

## 6. CARROTS

- a. *Harlequin Mix* – 70 days. Nantes type mix produces a mix of colors, including purple, white, orange and yellow, each with a slightly different flavor.
- b. *Little Finger* – 65 days. An extra sweet, tiny Nantes type gourmet carrot only 4" long and 1" thick with smooth skin and small core. Perfect for serving whole and great for growing in containers. Tiny gourmet great for salads.

## 7. CAULIFLOWER

- a. **Graffiti** – 85- 90 days. A Unique deep purple hybrid from Syngenta which needs sunlight to obtain full color. Works well raw or steamed.
- b. *Snow Crown* - 53 days One of the easiest cauliflowers to grow. Vigorous, rapid growth and long harvest. Snow white, 2 lb. heads are 7-8" across and very flavorful.

## 8. CELERY

- a. *Utah 52-70.* – 90-100 days. This variety produces eleven to twelve inch stalks on plants that reach about 30 inches in height.

## 9. COLLARDS

- a. **Georgia Southern** – 75 days. A classic standard for collards. Has a cabbage-like juicy, crumpled and blue-green leaves that are tolerant to heat. Slow to bolt, and very rapid growing.

## 10. CORN

- a. *Incredible* - 83 days Sweet, yellow kernels make for superb eating. One of the best varieties for freezing.
- b. *Peaches & Cream* - 83 days A popular home garden variety. 8" long ears filled to the tip with sweet, juicy white & yellow kernels.

## 11. CUCUMBER - SLICING

- a. *Burpless Supreme* – 55 days SLICING A sweet, *burpless* slicer with no bitterness. Dark green fruit grow up to 7.5" long with a high percentage of them being seedless.
- b. *Bush Crop* – 62 days. SLICING Bush-type habit for small gardens/containers. Produces an abundant crop of nice, straight, 6-8" long, cucumbers.
- c. *Early Spring Burpless* – 63 days SLICING. 12" fruit. **Bush-type** *Burpless* and bitter-free. White flesh is extra crisp and mild.
- d. *Eureka* – 57 days. PICKLING OR SLICING Dark green fruit on vigorous and highly disease resistant plants. Harvest for pickling at 3" lengths; good for slicing up to 5".
- e. *Fanfare* – 62 days. SLICING **All American Selections Winner.** Fruits are slender, attractive, flavorful, and extremely uniform. The semi-dwarf plants produce high yields over a long harvest period. Good disease resistance.
- f. *Marketmore* – 66 days. SLICING The non-fading, dark green fruit is 9" long. Disease resistant.

- g. *Patio Snacker* - 50 days **SLICING** 8” long, dark green fruits with good flavor and a nice crunch. Short vining plant is well-branched and high-yielding. Great for large containers with a small trellis.
- h. *Straight Eight* – 65 days. **SLICING** Tip-top slicing cuke is perfectly straight! Dark green, 8” fruits have a small seed cavity and crisp fine-grained flesh.
- i. *Summer Top* - 40 days. **SLICING** *Burpless*. 8 inch long, straight cucumbers with a refreshing, sweet taste. High yields. Heat tolerant. Mildew resistant.
- j. *Sweet Slice* - 63 days. **SLICING** *Burpless*. Sweet and bitter free. Dark green fruit is 10-12” long.
- k. *Sweet Success* – 54 days. **SLICING** **All American Selections Winner**. *Burpless*. Seedless variety produces high yields of sweet, burpless fruit. 12” long, straight cucumber. Disease resistant.

### **CUCUMBER – BITE-SIZE, SPECIALTY**

- a. *Mexican Sour Gherkin* – 60 days. Also known as Cucamelon and Mouse Melon, this vining plant is loaded with 1 inch miniature watermelon-like fruits that are sweet and almost salty.

### **CUCUMBER – PICKLING**

- a. *Bush Pickle* – 54 days. **PICKLING** Bush-type for small gardens or containers. Crisp and tender with a cool, mild flavor.
- b. *Eureka* – 57 days. **PICKLING OR SLICING** Dark green fruit on vigorous plants. Harvest for pickling at 5” lengths; good for slicing up to 7”.
- c. *Homemade Pickles* - 60 days - **PICKLING OR SLICING** *Bush type* plant, bears 5-6” fruits. Harvest at 1.5” for baby sweets. Good disease resistance.
- d. *Pick A Bushel* – 50 days. **All American Selections Winner**. **PICKLING OR SLICING** An excellent heat-tolerant pickler that can be harvested at gherkin or spear size. Semi-bush plants work well in planters and gardens.

## **10. EGGPLANT**

- a. *Black Beauty* – 80 days Broad, egg-shaped fruit with dark purple skin.
- b. *Classic*- 76 days Teardrop, glossy, deep purple-black colored, 8-9 in. fruit are the size and shape well known in most markets.
- c. *Fairy Tale* – 50 days **All American Selections Winner** Elongated lavender fruit with white stripes is produced in clusters of 3 to 5. Sweet, bitter-free fruit is best harvested at the gourmet baby stage, about 4 x 1.75”.
- d. *Gretel* – 55 days. **All American Selections Winner** Earliest white eggplant produces clusters of glossy white mini-fruit, about 3-4 in. long. Petite, 3 ft. plants are great for containers.
- e. *Ghostbuster* – 80 days. Rated the #1 white eggplant. Sweeter flavor than purple skinned varieties. Deep oval shape, 6-7” in length. Pick early before they mature.
- f. *Hansel* – **All American Selections Winner** True miniature ideal for containers. Finger-like clusters of 3-6 teardrop shaped, dark purple fruit. Harvest from 2 to 10 inches long.
- g. *Ichiban* – 61 days. Long, slender, deep purple, almost black eggplants have a mild flavor, perfect for Oriental dishes or simply splitting and grilling or roasting. Plants are very productive.
- h. *Little Fingers*- 68 days. Slim, 6-8in fruit in clusters of 3 to 6 spineless for easy picking

- i. ***Orient Express*** – 58 days. Slender glossy black Asian eggplant is 8 to 10 in. long with thin skin, mild flesh, and delicate flavor. It matures very quickly and sets fruit in a wide range of temperatures, which makes harvests last even longer. Enjoy these versatile eggplant grilled, roasted, or stir-fried.
- j. ***Patio Baby*** – 45 days. **All American Selections Winner.** Very early and compact making it a great choice for containers or in the garden. Deep purple, egg-shaped fruit should be harvested at baby size-2 to 3 inches, and are delicious roasted or in dips and salads. Thorn less allowing for painless harvesting, makes it child-friendly, too. Plants will continue to produce fruit throughout the entire season.
- k. ***Rosa Bianca*** – 75 days Prized by chefs and gardeners alike for its creamy, mild flesh and lovely appearance, this Italian heirloom eggplant has become very popular. Well-filled, round to teardrop-shaped fruit is white with soft lavender streaks outside, and inside flesh white and sweet with no trace of bitterness. Delicious for slicing, stuffing, or any eggplant use.
- l. ***Satin Moon***– 50 days. An improved version of *Satin Beauty*, this variety is a gorgeous purple-black, slightly fluted oval eggplant that is 6 to 8 inches long. Its firm, high-quality flesh is mild and flavorful and its shape lends itself to large, meaty slices for Italian eggplant dishes or cooking on the grill.

## 11. GREENS

- a. ***Micro Salad Mix Mild*** – Special blend of mild greens for baby green salads. Mizuna, Cabbage, Kale, Kohlrabi, mostly green, some red
- b. ***Quinoa*** - A sacred Inca crop, use leaves for salad greens, high protein, fiber, gluten-free, and a vegetarian's dream

## 12. GOURDS

- a. ***Autumn Wings*** – 100 days. A blend of many colors of gourds with wings & warts, fruit shapes like spoons and swan/pears.

## 13. KALE

- a. ***Blue Scotch Vates Curled***– 56 days. An early kale that produces tasty greens when used in salads or steamed. The blue-green leaves are finely curled and very attractive reaching 20" high. Extremely hardy and productive (may overwinter).
- b. ***Lacinato*** - 62 days. 10-18" tall. Strap-like leaves are 3" wide with a heavily saved texture. Excellent flavor that is enhanced by frost. Also known as Dinosaur or Tuscan Kale. Excellent for kale chips.
- c. ***Premier*** - 55 days. New! Deep green smooth leaf, scalloped edge, heavy crop, great flavor, good for salads/sandwiches or cooked, longstanding.
- d. ***Red Russian*** – 50 days Oak-shaped, gray-green, toothed leaves with deep-purple veins and stems. Very tender leaves turn dark green and have a sweet taste when cooked; also good raw. Harvest baby greens at 25 days. **Heirloom.** Also known as 'Ragged Jack'. Very disease resistant.

## 14. KOHLRABI

- a. ***Early Purple Vienna*** – 50 – 55 days. Plant grows 10-12" tall with reddish-purple bulbs of 2-3" in diameter. Best harvested when bulbs are 2in.
- b. ***Purple Splendor***- 50 days. Flat, globe-shaped and purple- skinned bulbs are 4 to 6 in. across and have crunchy white flesh. High yielding with excellent interior quality. Good for late season harvests.
- c. ***Vienna White*** – 55 days. Has a mild turnip-cabbage flavor; leaves are eaten like kale and white-fleshed bulbs are eaten like broccoli.

## 15. LEEK

- a. **Large American Flag** – 120 days. Hardy 15-18” plants, blue-green leaves with long, thick, well-blanched white stalks. Good for fall and winter, grows very quickly. The standard variety for home gardens.

## 16. LETTUCE

- a. **Black Seeded Simpson** – Compact with light green, frilled leaves. Crisp interior. Popular home garden variety.
- b. **Burpee Gourmet Blend** – 45 days. Flavorful mix includes Grand Rapids, Royal Oak Leaf, Red Salad Bowl and Ruby. Fast-growing, performs best in cool weather.
- c. **Buttercrunch** – 65 days. **All American Selections Winner** Very tender 4 ½” rosettes.
- d. **Deer Tongue Red** - Tongue-like red blushed leaves with a plant that is larger than green Deer Tongue. Forms nice head, great in cool weather. Amish Heirloom.
- e. **Great Lakes Head** - 85 days. **All American Selections Winner** Traditional flavor, heading crisp iceberg type.
- f. **Red Oak Leaf** - Burgundy oak leaf similar to Red Salad Bowl but with a more golden sheen. Forms a larger and more packed full-size lettuce than Red Salad Bowl and Oscarde.
- g. **Romaine Parris Island** - 65 days. This popular Romaine has upright growth to 10 inches with large thick medium green slightly rumpled leaves with creamy white centers. Tender, crisp and sweet flavored. It is slow to bolt.
- h. **Salad Bowl Mix** - 50 days. **All American Selections Winner.** This blend contains both light and dark green-leafed varieties, as well as some tangy reds!
- i. **Salad Bowl Red** – 50 days. Slow to bolt and tolerant to heat. This bronze, burgundy leaf lettuce is delicious and does not get bitter as it matures. Particularly popular for its baby leaves in 28 days.

## 17. MELON

- a. **Burpee Ambrosia** – 86 days Luscious, extra-sweet, juicy melons with unique distinctive flavor. Extremely thick, firm flesh is delicious down to the rind. Fruits are medium size, 6 x 6”, and average 4.5 – 5 lbs. each because the meat is so thick and the seed cavity is so small. Resistant to powdery mildew.
- b. **Burpee Hybrid** – 82 days Improved to resist powdery mildew, this outstanding variety is still the growers’ choice. High yields – excellent quality, not as “musky” tasting as the original.
- c. **Earli-Dew – (honeydew) 75 days.** Round 2-3lb, lime green flesh, light green rind, resists fusarium.

## 18. OKRA

- a. **Clemson Spineless** – 56 Days. An abundance of dark green, straight, spine free pods on 3-4ft plants.

## 19. ONION

- a. **Ailsa Craig Exhibition** - Yellow-skinned, round bulbs are of the Spanish onion type. Ailsa Craig has a distinct advantage over regular Spanish varieties in earliness and cool weather tolerance. Short-term storage into early winter.
- b. **Borettana (Cipollini)** – 60 days from transplant. These Italian heirlooms have a flattened, spherical shape about 2” in diameter and 1” thick. These ‘Cipollini’ have firm, fine-grained flesh, good flavor, and satiny skins. Excellent keeping quality.
- c. **Candy** – 85 days. Huge, very early bulbs with golden brown skin, white interior, mild flavor. Thick rings with mostly single centers.

- d. **Cipollini Red Marble**- 75 days. Flat disk burgundy throughout, shiny tight skin, long storing, thin neck, high sugar.
- e. **Copra** – 107 days. Great long-term storage quality. Round bulbs are uniform and medium-size with dark yellow skin and thin necks that dry quickly. Ivory flesh has high sugar content and moderate pungency. Onions stay rock hard for up to a year in storage without losing flavor. Especially suited for the North.
- f. **Green Banner Bunching** – 65-70 days. Uniform, vigorous variety is more heat tolerant than others – slow to bolt and holds well. Stems are glossy white, leaves are full and dark green, and the flavor is slightly pungent.
- g. **Red Carpet** - 116 days. Deep red onion produces 3-4” bulbs with attractive magenta interior rings. Tight bulbs store extremely well.
- h. **Walla-Walla** – 125 days. Brown-skinned, mild, sweet onions.
- i. **White Sweet Spanish** – 110 days Midseason variety, tops for the North. Mild, sweet flavor raw, sautéed or deep fried.
- j. **Yellow Sweet Spanish** – 110 days Flavor never fades. Golden globes weigh up to a pound and keep well for their size.

20. **PEAS** – **Sugar Snap** - 70 days. 3" long sweet, edible pods bear over a long picking period and yields well in both hot and cold weather. Provide strong support for 6' vines. String less when pod is young.

## 21. **PUMPKIN**

- a. **Atlantic Giant** – 125 days. This variety has produced the world’s largest pumpkin, with weights in excess of 600 lbs. Suited primarily for exhibition, although the medium-orange flesh can be used for pies. Plants should be started in pots and transplanted to insure adequate growing season. Vines are very large and require a lot of space.
- b. **Howden** - 115 days. The original Jack O-Lantern pumpkins sold at markets and roadside farm stands. Plant produces big 15 lb bright orange Halloween pumpkins. Varying in size and shape, these pumpkins have strong handles for making Jack-O-Lanterns.
- c. **Magic Lantern** - 115 days. Classic, upright, dark orange pumpkins. Restricted vining makes it great for small spaces. Pumpkins average 16-24 lbs.
- d. **Small Sweet Sugar Pie** - 95 days The Sugar Pie Pumpkin has a wonderful pumpkin flavor with sweet and fine grained texture. It is the best pumpkin for cooking.
- e. **Wee-B-Little** – 85 days. This is a true miniature pumpkin. Same shape as a typical Jack-O-Lantern but is scaled down to decorative size, weighing about 1 lb. Ripens to deep orange with smooth skin. Spineless stems for sturdy handles. Compact vines spread only 6-8'. Pumpkins average 8-16 oz.

## 22. **RADISH**

- a. **Cherry Belle** – 22 days. Small, round, bright scarlet variety with crisp flesh and a mild flavor.

## 23. **SPINACH**

- a. **Bloomsdale**- 48 days. Heavy, continuous yield of thick-textured, crinkled and glossy, dark green leaves. Withstands the heat and cold. Slow to bolt.

## 24. **SOYBEANS**

- a. **Edamame Sweet**- 85 days. Large, uniform green shell bean. Great eating quality, high protein, fine taste.

## 25. **SQUASH – SUMMER**

- a. **Early Summer Crookneck** - 45 days. Smooth, bright yellow curved-neck fruits mature to orange-yellow. Meaty, flavorful interior.
- b. **Eight Ball** – 35 days. Shiny, 3 inch round zucchini squash that is loaded with a delicious nutty, buttery flavor. Makes a fantastic stuffer. Matures several days earlier than others. Vigorous bushes are easy to harvest. AAS
- c. **Pattypan Yellow Bush Scallop** – 50-70 days. Compact plants are ideal for the patio. 5” yellow, scalloped fruit has a creamy texture and is very flavorful.
- d. **Yellow Straight Neck** – 55 days. Uniform yellow fruit on semi-open, bushy plants. Excellent grilled or fried.
- e. **Zucchini – Dark Green** – 45-65 day. Early vigorous plants bear lots of straight and smooth, 6-8” long, dark green mottled fruits with firm, greenish-white flesh.

## 25. SQUASH – WINTER

- a. **Acorn - Tay Belle** 72 days. Develops an overall dark green to jet black color very early after pollination, permitting an early harvest. Fruit size is 6” x 5”.
- b. **Blue Hubbard** – 110 days Fruit is 12” by 7”, weight 7-10 lbs. globular seed cavity with points on each end, light blue-gray in color. Rind is hard, thick warty with slight rib. Flesh orange, fine texture with a sweet flavor. A productive variety that has been popular for many years.
- c. **Bush Delicata** –95 days. 6 x 4”, white/green striped fruit has smooth flesh and a sweet nutty flavor. Semi-bush plants are ideal for small gardens. Has a strong powdery mildew resistance.
- d. **Buttercup – Orange Dawn** – 90 days. 6" x 3", 2 - 3 lbs. Bright Orange, with an excellent chestnut flavor. Bright colored rind. Semi-Bush plant produces abundantly.
- e. **Butternut – Waltham** – 95 days. **All American Selections Winner.** Cooks up sweet and tender. Smooth 9-10” fruits, filled with orange flesh. Huge yields.
- f. **Spaghetti – Vegetable Spaghetti** – 100 days Oblong, mid-size yellow fruits have a tasty interior that is a popular nutritious alternative for pasta. Harvested in late summer and fall, the fruit can be stored for several months in a cool, dry location.

## 26. SWEET POTATOES

- a. **Centennials** - Sweet, tender "baby bakers" in just 90-100 days from setting out plants; or allow them to mature. Carrot color inside with copper to orange outside skin.
- b. **Georgia Jet** – A spectacular variety with extremely fast growth and high yields. 90-100 day maturity. Georgia Jets have deep orange inside color with moist flesh and incredible taste. The outside skin is dark red.
- c. **Vardaman** – A bush-type variety with golden-yellow skin that darkens after digging. The flesh is the deepest, brightest, inside color. Stores well. 100 days.

## 27. SWISS CHARD

- a. **Bright Lights** - Tangy colorful leaves and stems are an excellent cooked vegetable for summer and a tremendous source of vitamins. Tolerant of hot weather and extremely easy to grow. Colorful stalks are at their best harvested young for salads or used as summer spinach.

## 28. WATERMELON

- a. **Crimson Sweet** – 80 days. An award-winning round variety with sweet, dark red flesh. Very widely adaptable and disease resistant.
- b. **Fascination Seedless**–80 days. Seedless, 16 – 20 lb., blocky-oval shaped, dark green striped, flesh is deep red with great flavor. Strong yields.
- c. **Sugar Baby** – 75 days. Small “icebox” type with very sweet, fin-textured red flesh and few seeds. Round, dark green fruits are very early.

## 29. HERBS

- a. **Basil – Super Sweet Genovese** - 'Super Sweet Genovese' is one of the best choices for making fresh, homemade pesto! The flavor-packed leaves are also good for adding to homemade pizza or caprese salad. Try planting this variety in a pot by itself or mixing it with other herbs or annuals in the landscape. Grow it in a sunny windowsill to perfume your home and have quick-and-easy access to the flavorful leaves.
- b. **Basil – Sweet Italian Large Leaf** - This is THE authentic Neapolitan Basil for Italian cuisine, especially pesto. You can use it fresh or dried. This plant is a warrior in the garden, where it repels aphids, mites and tomato hornworms.
- c. **Basil – Pesto Party**- The latest-flowering basil from seed on the market! Well branched and full, with an abundance of leaves that offer good sweet Italian basil flavor. Perfect for fresh pesto and salads.
- d. **Cilantro – Santo** - Santo is fast growing with broad, celery like leaves that are medium green and heavier than standard strains. Slow-bolting, 12-18" tall. Its unmistakable sharp scent and taste have made it the staple herb in salsa and other Mexican dishes.
- e. **Dill – Bouquet** – Dwarf, compact plants with attractive, delicate, fernlike foliage. Grows 12-24 inches tall.
- f. **Dill – Fern leaf** - Excellent in the herb garden, and ideal for windowsill growing. Easy to grow. 12-15”
- g. **Lemon Grass** - Adds lemony flavor to Asian cooking or any soups, 12”
- h. **Parsley – Curled** - Curled dark green leaves on compact plants. 12”
- i. **Parsley – Hamburg (root)** – 90 days. Forms an edible root resembling a slender parsnip: more dwarf plant habit than Dark Green Italian. Requires deep, well-prepared soil for good root growth.
- j. **Parsley – Italian** - Flat, deeply cut leaves with rich flavor. 15-18”