

## Vegetable

### Bean, Green Provider

Known as the most dependable early green bean, this easy-to-grow variety offers excellent flavor and is one of the best for freezing and canning. It germinates well in cooler soil, adapts to diverse soil and climate conditions, and is disease resistant. Round, straight pods grow heavily on compact plants. Introduced in 1965 by horticulturist Dr. Hoffman of the U.S. Vegetable Laboratory in South Carolina.

- 50-55 days
- Conventional
- Bush bean
- Snap bean
- Excellent flavor
- Disease resistant
- Cool weather tolerant

This variety works for:

- Fresh eating
- Roasting
- Canning / Freezing

When preparing your snap beans, clean off the ends and wash before lightly braising them with garlic and tossing them with bacon. You can also add them to salads or serve them with dip or hummus as an appetizer.

**Instructions** - Sow seeds outdoors after danger of frost has passed and soil and air temperatures have warmed up. Harvest frequently for increased yields.

- Direct Seed: 2" Apart
- Seed Depth: 1"
- Rows Apart: 36-48"
- Light: Full Sun

## Vegetable

### Carrot, Paris Market

Nineteenth-century French variety. Early round red-orange carrots, 1-2" in diameter, uniform and very sweet. Does well in shallow or rocky soil. It can also be grown in containers. Highly sought after by gourmet restaurants and a great seller at markets.

- 50-68 days
- Conventional
- Red-orange skin

This variety works for:

- Fresh eating
- Steaming
- Boiling
- Soup

Carrots are one of the most popular vegetables for fresh eating and have also become a staple of juicing. Grated carrots can be tossed into a salad or with zucchini and fried.

Try pairing your roasted carrots with ginger, mushrooms, and red wine vinegar or creating a carrot-curry soup to warm up on cold winter days.

Diced carrots are part of the "culinary trinity" of stock/broth, known as mirepoix, which also includes celery and onions. Mix 2 parts onions to 1 part each of carrot and celery to form the flavor base for many stocks, soups, stews, and sauces.

**Instructions** - Sow seeds outdoors 3-4 weeks before last spring frost or as soon as soil can be worked. Tamp soil firmly; keep bed moist until emergence. Germination is slow and uneven, so be patient. Using spun polyester row covers may improve germination rates.

- Direct Seed: 1/2" Apart
- Seed Depth: 1/4"
- Rows Apart: 16-24"
- Thin: 2-4" Apart

## Vegetable

### Cucumber, Japanese Climbing

This Japanese climbing variety bears tender, crisp, and slightly tart 9"-long cucumbers that are excellent for slicing or pickling. Listed by J.M. Thornton & Company in 1894, this variety's strong grasping tendrils make it ideal for growing on a trellis or fence, but it can also be grown on the ground.

- 58-65 days
- Organic
- Fruits grow up to 9 inches
- Crisp, slightly tart flavor

This variety works for:

- Fresh eating
- Pickling

Cucumbers are most often used raw and are perfect in salads. Some chefs prefer to peel the skin off the fruit as it can be bitter.

Cucumbers, however, are best preserved in a solution of vinegar, salt, sugar, spices, and water. You can create countless combinations for your pickles, which can be used on sandwiches, as a relish, or as a side dish.

**Instructions** - Sow seeds outdoors in 12"-diameter hills after the last frost when soil is warm. Space hills 6' apart in all directions. Can also be started indoors 2-4 weeks before the last frost for an earlier harvest. Cucumbers benefit from consistent moisture. Provide support for vines to save space.

- Direct Seed: 1" Deep
- Seeds to Hill: 6-8 Seeds
- Thin: To 3-4 Plants in Full Sun

## Vegetable

### Cucumber, Pickling

Also known as Improved Bourbonne, this dark-green cucumber with firm, thick flesh and inconspicuous seeds is suitable for pickling or slicing. A historic French variety used in the late 1800s to manufacture gherkins (cornichons). Listed in 1892 by James J. H. Gregory of Marblehead, Massachusetts.

- 70 days
- Organic
- Dark green skin
- Used for gherkins

This variety works for:

- Fresh eating
- Pickling

Cucumbers are most often used raw and are perfect in salads. Some chefs prefer to peel the skin off the fruit as it can be bitter. Cucumbers pair well with mint and dill, which can be added directly to your salad or dressings.

Pickling cucumbers, however, are best for preserving in a solution of vinegar, salt, sugar, spices, and water. You can create countless combinations for your pickles to use on sandwiches, as a relish, or eaten as a side dish.

**Instructions** - Sow seeds outdoors in 12" diameter hills after the last frost when soil is warm. Space hills 6' apart in all directions. Can also be started indoors 2-4 weeks before the last frost for an earlier harvest. Cucumbers benefit from consistent moisture. Provide support for vines to save space.

- Direct Seed: 1" Deep
- Seeds to Hill: 6-8 Seeds
- Thin: To 3-4 Plants

## Vegetable

### Pepper, Great Lake

Developed in the 1950s at the University of Wisconsin at Madison by Professor O. B. Combs. Great choice for an early maturing bell pepper. Reliable yields of thick-walled, 4-6 oz. fruits that ripen from green to red.

- 75-85 days from transplant
- Organic
- Thick-walled fruits grow to 4-6 ounces
- Sweet pepper
- Fruits ripen to red
- Good for short seasons

This variety works for:

- Fresh eating
- Roasting
- Salsa

Bell peppers are sweetest when they mature to their full red, but the crunchy green flesh is a great addition to many savory dishes.

**Instructions** - Sow seeds indoors ¼" deep. Peppers germinate best in warm soil, so gentle bottom heat may be helpful until seedlings emerge. Wait to transplant outdoors until soil is warm.

- Start Indoors: 8 weeks before last frost
- Germination: 14 Days
- Plant Outdoors: 12-24" Apart

- Light: Full Sun

## Vegetable

### Tomato, Black Krim

Also called Black Crimea and introduced to Seed Savers Exchange by Lars Olov Rosenstrom of Sweden. Originally from the Crimean Peninsula in the Black Sea. Beefsteak fruits are a unique combination of violet-brown and purple red—they turn almost black with sufficient sunlight and heat. Excellent full flavor.

- 70-90 days from transplant
- Conventional
- Beefsteak tomatoes
- Indeterminate - Fruit ripens throughout the season
- Fruits are violet-brown and purple red
- Sun exposure darkens the color
- Excellent flavor

This variety works for:

- Fresh eating
- Sauce
- Paste
- Roasting

Heirloom tomatoes are bred for their flavor and simple preparation best allows that intense flavor to shine through.

**Instructions** - Sow seeds indoors ¼" deep. Tomatoes are sensitive to freezing temperatures, so wait to transplant outdoors until the soil is warm. Plant in full sun.

- Start Indoors: 6 weeks before last frost
- Germination: 7-14 Days
- Plant Outdoors: 24-36" Apart
- Support: Cage, stake, or trellis

## Vegetable

### Tomato, Yellow Cherry

Winner of 2015 Seed Savers Exchange Tomato Tasting. When the parents of James Igleheart of Indiana lived in Connecticut around 1960, they received these seeds from their Italian gardener. James' wife, Diane, serves the tomato to guests and encourages them to save the seed and plant it. Yellow cherry tomatoes with a sweet, rich flavor and moderate acidity.

- 70-80 days from transplant
- Organic
- Indeterminate - Fruit ripens throughout the season
- Winner of the 2015 SSE Tomato Tasting
- From the Collection 2015

This small tomato is best eaten fresh. Serve with a dip or stuff with fresh cheese.

**Instructions** - Sow seeds indoors ¼" deep. Tomatoes are sensitive to freezing temperatures, so wait to transplant outdoors until the soil is warm. Plant in full sun.

- Start Indoors: 6 weeks before last frost
- Germination: 7-14 Days
- Plant Outdoors: 24-36" Apart
- Support: Cage, stake, or trellis

## Vegetable

### Tomato, Silver Fir

Traditional Russian variety with distinctive carrot-like silvery-gray foliage on compact 24" plants. Heavy crops of round, slightly flattened 3-3½" red fruits. Unique decorative variety that is a real eye-catcher. Does well in hanging baskets or on patios. Introduced by Seed Savers Exchange in 1995.

- Organic
- Determinate - Fruit ripens over a 2-week period
- Flattened red fruits grow to 3-4 inches
- Carrot-like, silvery-gray foliage
- Compact 24" plants
- Does well in hanging baskets

This variety works for:

- Fresh eating
- Sauce
- Roasting
- Canning/Freezing

Heirloom tomatoes are bred for their flavor and simple preparation best allows that intense flavor to shine through. Tomatoes can be sliced and drizzled with olive oil, balsamic vinegar, salt and pepper or layer slices with basil and mozzarella for a Caprese salad.

**Instructions** - Sow seeds indoors ¼" deep. Tomatoes are sensitive to freezing temperatures, so wait to transplant outdoors until the soil is warm. Plant in full sun.

- Start Indoors: 6 weeks before last frost
- Germination: 7-14 Days
- Plant Outdoors: 24-36" Apart
- Support: Cage, stake, or trellis