

PHS city harvest

Variety Guide: 2021

A note on where we source our seeds

We are fortunate to have a long-standing relationship with **Johnny's Selected Seeds**, an employee-owned company based out of Maine. All of the seeds we get in bulk to redistribute to you at Winter Meeting and many of the seeds we grow into seedlings come from Johnny's.

They specialize in plant breeding (non-GMO), research, and seed production using both conventional and organic methods. A number of the varieties we provide are actually developed by Johnny's - they will be marked in this guide as "**Bred by Johnny's**".

Johnny's has a wealth of helpful educational resources in their [Grower's Library](#), and you can type variety names into the search bar on their website to find more growing information.



This year we are excited to source a significant number of varieties from local seed company **Truelove Seeds**. Truelove offers rare, open pollinated, and culturally important vegetable, herb, and flower seeds grown by more than 20 small-scale urban and rural farmers committed to community food sovereignty, cultural preservation, and sustainable agriculture - many of them are based in Philadelphia and the surrounding area. Through this collaboration, growers share their own seeds and stories and bring in extra financial support for the important work they do building community sovereignty through agroecology.



Scrolling through Truelove's [online catalogue](#) is an incredible experience because along with growing and harvesting information, many variety descriptions include stories behind the seeds, cooking recommendations, and growers' sentiments on their relationship to the plants. Please visit for their website for the complete descriptions of these varieties!



We also typically look to Tomato Grower's Supply based out of Florida to provide some of the harder-to-find varieties. They carry over 600 varieties and are especially known for their specialized selection of tomatoes, peppers, and eggplants.

*Note: Photo credits go to Johnny's, Tomato Growers Supply Company, and the growers of Truelove Seeds. The descriptions in this guide are derived from the ones on the suppliers' online catalogues.

Why source locally? From small-scale growers?

We care about investing in our community of folks growing with intentional practices and making an impact through growing, including gardens that take part in City Harvest.

Buying and saving seeds from this region means developing plants that are adapted to the specific conditions of Philadelphia as they shift over time

Truelove teaches us that seeds contain stories. Tracing their legacies reminds us of cultures of exchange and sharing, seeds' unique relationships with place, and of our own roots.

Spring Reminders

- While this is not a necessary step, the plants will become more robust and handle transplanting better if they are "hardened off" after being in a greenhouse environment. You can do this by leaving them in a semi-sheltered space outside for a couple of days before putting them in the ground.
- Plant spring transplants in the evening or on a cloudy/rainy day. This gives them time to adjust to their new environment before getting direct sunlight.
- Use row cover on all brassicas as soon as you plant them to prevent heavy pest presence.
- If possible, plant in a section of your site that did not have brassicas in it last year to make it harder for pests and to improve soil health.
- Since brassicas tend to be heavy feeders of soil nutrients, amending your raised bed with some new compost can also help with soil health. If you have a limited supply, just put some compost in the holes you dig for each transplant.
- Applying light-colored mulch will help to keep soil cool and maintain consistent soil moisture as the weather warms.
- Practice social distancing, have disinfectant on hand, and sanitize frequently touched surfaces like locks and tools. For more guideline on how to safely garden during COVID-19, visit groundedinphilly.org/covid19.

Early Summer Reminders



“Hardening off” is a step that can help prevent them from experiencing shock after transplanting that results in less vigor or even death.

To harden off seedlings, simply let them adjust to the outdoors in a semi-sheltered spot for a couple of days. This helps ease them into conditions like direct sunlight and wind, as well as fluctuations in temperature and water. Planting them on a cloudy day or an evening can also help them adjust slowly.

Potatoes:

Cut all potatoes in half before planting for more harvest. Allow cut to dry overnight before planting.

Squash and Cucumbers:

To avoid pests and increase yields, cover Cucurbit seedlings with row cover or insect netting. Wait 10 days after you see the first flower appear and then uncover the plants.



Tomatoes:

As the climate continues to change, we’re facing more summers with daily summer highs constantly above 90 degrees. Most tomatoes will not set fruit if the day-time temperature is constantly above 90 degrees and the night-time temperature is above 72 degrees. The plants may look green and vigorous, but the blossoms dry up and fail to produce fruit.

The reason this happens is that the heat causes the female part of the plant (the pistil) to grow considerably longer than usual. The result is that the pollen from the shorter male parts (stamens) can no longer pollinate the stigma at the end of the much longer pistil (of the female part).

Most regular tomatoes can still produce before the heat wave comes and then in early autumn after the heat wave. But during the middle of summer? Forget it. The solution? Several of our offerings are market “hot-set” tomato to designate their night-heat tolerance,

Trellising & Pruning Opinions vary on the subject, but Ed highly recommends trellising and pruning tomato plants, and he grows better tomatoes than anybody! Even if you are not trellising them vertically, chose 2-3 main stems and prune off the rest of the suckers. This results in larger and more quality fruit. The reduced vegetation also allows for more airflow meaning less pest and disease problems.

COVID-19 Safety:

Practice social distancing, have disinfectant on hand, and sanitize frequently touched surfaces like locks and tools. For more guideline on how to safely garden during COVID-19, visit groundedinphilly.org/covid19.

Mid-summer Reminders

Harden Off Seedlings:

Seedlings typically come to you after weeks of being coddled in the ideal conditions of our greenhouses. "Hardening them off" is a step that can help prevent them from experiencing shock after transplanting that results in less vigor or even death.

To harden off seedlings, simply let them adjust to the outdoors in a semi-sheltered spot for a couple of days. This helps ease them in to conditions like direct sunlight and wind, as well as fluctuations in temperature and water. Planting them on a cloudy day or an evening can also help them adjust slowly.

COVID-19 Safety:

Practice social distancing, have disinfectant on hand, and sanitize frequently touched surfaces like locks and tools. For more guideline on how to safely garden during COVID-19, visit groundedinphilly.org/covid19.

Basil: Instead of cutting or tearing off individual leaves, cut the diagonal stems that come off the crux where the main stem and leaf meet. This slows bolting and allows for a better harvest. These can also be put in a cup of water to make harvested basil last longer before use.

Okra: Once it gets going okra will grow very fast. It's best to harvest the pods when they are 2-3 inches in length; otherwise they can become tough and woody. This may require you to harvest every other day. The spines on okra can be really irritating to the skin so we recommend wearing a long-sleeved shirt and gloves while harvesting.

Lettuce Heads: All of the lettuce heads in this distribution are "summer crisp" lettuces. We love these lettuces because they are sturdier than other lettuce varieties and have a tight, upright growth habit. They are more heat tolerant than other lettuces but keep an eye on them because they will still eventually bolt in the heat of the summer.

Squash, Cucumbers and Melons: To avoid pests and increase yields, cover Cucurbit seedlings with row cover or insect netting. Wait 10 days after you see the first flower appear and then uncover the plants.

Sweet Potatoes: The slips may appear to be in rough shape when they arrive but will recover and send out new growth as long as the stem is not completely rotted out. Try to plant them right away but if you need to hold off, wrap just the roots in a wet paper towel. Plant slips 12" apart and make sure the bottom 4-6" are buried in the soil.

Proactive Measures:

Consider taking your brassicas out two weeks before the next distribution if you are experiencing pest problems. The buffer will allow the population to subside before the next planting.

ALLIUMS



Leeks: King Richard

- Days to maturity: 75
- Beautiful full-sized leeks, over a foot long to the first leaf.
- Medium-green leaves with full habit.
- For baby leeks, plant closely (40 seeds/ft.) and harvest at finger size.
- While not hardy enough for overwintering, they will withstand medium-heavy frost (32° to 20°F/0° to -7°C) without losing their healthy appearance.

Onion: Patterson

- Days to maturity: 75
- Extremely long storage yellow onion.
- Medium-large, blocky bulbs with dark yellow skin and thin necks that dry quickly.



Onion: Red Marble

- Days to maturity: 75
- Small, flat, red cipollini with a thin neck.
- Red Marble's dark red color goes deep into the rings.
- Avg. 1 1/2-1 3/4" diameter by 3/4-1" depth.
- Hard, good storage variety.

Onion: Walla Walla Sweet

- The famous, mild yellow variety from Walla Walla, WA.
- Days to maturity: 125
- Walla Walla may be spring planted using seeds or plants in colder regions where winter survival is hit or miss. It is not as big or sweet as the wintered-over crop, but still milder and juicier than others from spring planting.
- Nice as a "green top" onion. Not for storage.



Scallions: Nebechan

- Days to maturity: 60
- Better flavor than other bunching onions.
- Upright plants with uniform, thick shanks.
- Can be grown like a leek to create a unique, large scallion known as "negi" in Japan.
- Resists leaf-curl and bulbing in hot weather.

Scallions: Evergreen Hardy White

- Days to maturity: 65
- Exceptionally cold-hardy bunching onion/scallion.
- Sow early spring through early fall for harvest well into winter.
- Little or no bulbing, though overwintering may result in bolting in spring.



NEW PEST Allium leafminer has two generations a year in the northeastern U.S., one in the spring (mid-April--mid-May) and one in the fall (mid-Sept thru end of October.) Allium crops that have green foliage available when allium leafminer adults are active in the spring and fall in the northeastern U.S. are at highest risk of infestation. Row covers installed before adults emerge at

the start of the season and that remain over the crop during the season may help exclude adults from infesting the crop. Cornell researchers report that Spinosad applied as a plug drench or bare-root dip to onion transplants significantly reduced allium leafminer damage. NOTE Although effective, using Spinosad in this manner is not currently on the manufacturer's label.

ANNUAL EDIBLE FLOWERS



Calendula: Resina

- Rich, aromatic, and delightfully sticky.
- Grown by: Soul Fire Farm in Grafton, NY, for Truelove Seeds.
- Resina is the most potent of calendulas with the highest concentration of plant resins, and is best for making herbal medicines.



Calendula: Alpha

- Clear, bright orange blooms reminiscent of gerberas.
- High resin content for medicinal use. 2-3 1/2" blooms. Also known as pot marigold, common marigold, and Scotch marigold.
- Edible Flowers: Petals of the flowers can be used fresh or dried in "flower confetti," soups, soufflés, rice dishes, baked goods, and to garnish desserts.

Calendula is a popular choice for brightening up salad mix. Flavor is tangy and slightly bitter. Remove the petals from the flower base before consuming as the base can be quite bitter.



Nasturtium: Jewel Mix

- Blooms 55-65 days.
- Well-known mix of singles and doubles.
- These bright, 2" blooms of red, pink, orange, and yellow are held above light green foliage. Mounded plant habit.
- Edible Flower: Use the flowers as garnishes, or stuff with soft cheese. The flowers can be minced and added to butters and the immature seed heads can be

pickled. Nasturtiums are a popular choice for adding color to salad mix. Peppery-flavored foliage is also edible.



Sweet Alyssum

- Attracts and supports beneficial insects.
- A good choice for beneficial planting in greenhouses and containers, in addition to outdoor production. Sprawling plants with dense clusters of small flowers.
- Attracts and provides a food source for beneficial insects such as lacewings, parasitic wasps, syrphid flies, and tachinid flies.



Marigold: Durango Outback Mix

- Extra-large blooms with outstanding uniformity.
- Highly branching plants. A good choice for packs, pots, and garden planting. Bloom size is 2-2 1/2". Attracts beneficial insects such as hoverflies. Also known as French marigold.
- Edible Flowers: Use the flowers to dress up salads and desserts or cooked in egg or rice dishes. Flavor is floral with hints of citrus and spice, and slightly bitter. Remove the petals from the flower base before consuming as the base can be quite bitter.



Marigold: Giant Yellow

- Large flower heads, avg. 3", sit atop sturdy plants.
- Prolific producers for cuts as well as excellent garden performers. Sturdy, uniform flower heads are also useful for marigold garlands. Also known as African marigold, American marigold, and Aztec marigold.
- Edible Flowers: Use the flowers to dress up salads and desserts or cooked in egg or rice dishes. Flavor is floral with hints of citrus and spice, and slightly bitter.

COLE CROPS



Bok Choy: Mei Qing Choy

- Days to maturity: 45
- F-1 Hybrid
- For full or medium-size heads.
- Flat, pale, misty-green stems form a thick, heavy base with broad, oval, rich green leaves. The compact, vase-shaped plant at full size is about 8-10" tall.
- Good bolt, heat, and cold tolerance.



Bok Choy: Black Summer

- Days to maturity: 45
- F-1 Hybrid
- Broad, flat, light green petioles are topped with oval, dark green leaves.
- Best for full size, but also suitable for mini heads.
- Very slow bolting.



Broccoli: Monty

- Days to maturity: 56
- New! Superior heat tolerance.
- F1 Hybrid
- An attractive broccoli with well-domed, bright green heads.



Broccoli: Green Magic

- Days to maturity: 57
- Superior heat tolerance.
- Heads are smooth, well-domed, and very attractive. Extremely uniform in maturity.
- Similar to Gypsy, but with a smaller plant, smoother heads, and better uniformity. For summer harvest.



Broccoli: Marathon

- Days to maturity: 68
- Best for overwintering.
- This late variety is highly tolerant to cold. Grown successfully in the Northeast for late summer and fall crops.



Broccoli: Gypsy

- Days to maturity: 60
- Strong root system for plantings in below-average fertility.
- F1 Hybrid
- An attractive broccoli with well-domed and uniform head with a medium-small bead size and medium-size stem



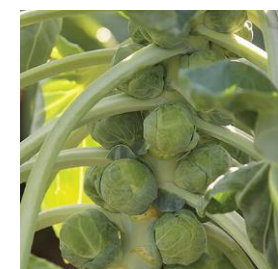
Broccoli: Emerald Crown

- Days to maturity: 59
 - F1 Hybrid
 - Large, well-domed heads with fine bead and short stem on a small plant.
- Best for crown cut.
- Resists purpling in cold weather, which makes Emerald Crown an excellent choice for fall crops.



Broccoli: Eastern Magic

- Days to maturity: 62
- F1 Hybrid
- The medium-size plants produce well-domed, blue-green heads with a fine bead.
- Good tolerance to stress; will yield quality crops under less than ideal conditions.
- For summer and fall harvest.



Brussels Sprouts: Gladius

- Days to maturity: 98
- F1 Hybrid
- New! Early and firm with great field-holding ability.
- Blue-green sprouts are uniform in size and color and hold well on their stalks. Plants resist lodging. Medium-small sprouts.
- For early and mid-fall harvest.



Cabbage: Alcosa

- Days to maturity: 72
- F-1 Hybrid
- Early savoyed cabbage.
- Round, 2-4 lb. deep blue-green, crinkled heads.
- Alcosa's well-packed, thin, yellow interior leaves quickly fill in, making it a smart choice for closely spaced plantings of mini cabbages.
- Flavor improves with cold weather. Best in cooked dishes. Intermediate

resistance to downy mildew.



Cabbage: Omero

- Days to maturity: 73
- Midseason red with good flavor.
- The avg. 3 lb. heads are a vibrant red and are round to slightly oval. Good, slightly sweet and peppery flavor.
- Suitable for planting at close spacing to produce mini heads.



Cabbage: Ruby Perfection

- Days to maturity: 85
- The #1 mid-late red cabbage.
- The heads are medium-size and dense with a uniform high-round shape and good wrapper leaves. Good field-holding ability. Matures just in time for late summer crops or fall harvest for medium-term storage.
- Resistant to thrips.



Cabbage: Famosa

- Days to maturity: 81
- Midseason organic savoy.
- Famosa has deep blue-green heads weighing in at 2-4 lb.
- The yellow-tinted interior is filled with great, tender leaves with a very good flavor. Best in cooked dishes.
- Intermediate resistance to downy mildew.



Cabbage: Primo Vantage

- Days to maturity: 73
- F-1 Hybrid
- Mid-early with great flavor.
- Heads avg. 4-4 1/2 lb., have a very short core, and are very juicy, tender, and sweet.
- Holds well in the field.



Napa Cabbage: Rubicon

- Days to maturity: 52
- Full-size for cooking and kimchi.
- Firm, 11" tall heads weigh 5 1/2-6 1/2 lb.
- Blemish-free, deep green leaves and broad, white ribs with a creamy yellow, blanched interior. The flavor is sweet, tangy, juicy, and delicious!
- Slow bolting. Tolerant to black speck.



Cauliflower: Snow Crown

- Days to maturity: 50
- This hybrid shows unusual seedling vigor.
- Good quality, medium-size heads whether harvested in summer or fall.
- Good tolerance to moderate fall frost (25-32°F/-4-0°C).
- NOTE: When grown under fertility or moisture stress all cauliflower, but particularly Snow Crown, can show a purplish tone on the undersides of the heads.



Cauliflower: PuntoVerde (Romanesco)

- Days to maturity: 78
- Johnny's most reliable all-season Romanesco.
- Attractive, high-quality heads for summer or fall harvest. Produces excellent fall crops.
- Outperforms typical Romanesco types under stressful weather conditions.



Collards: Flash

- Days to maturity: 50
- F-1 Hybrid
- Very slow to bolt. Flash offers repeated harvests of dark green, smooth leaves.
- Very high yielding.



Kale: Winterbor

- Days to maturity: 60
- F-1 Hybrid
- Standard green curly kale.
- Vigorous plants will continue growing to produce leaves for successive harvests as the lower leaves are harvested.



Kale: Black Magic

- Days to maturity: 65
- Lacinato or "dinosaur" type kale with long, narrow leaves for attractive and tall, straight bunches.



Kale: Red Russian

- Days to maturity: 29 baby/50 full size
- Smooth green, purple-veined leaves for baby leaf and bunching.
- The plants mature medium-tall and leaves are tender compared to other kales.
- Great for salads and light cooking.



Kale: Redbor

- Days to maturity: 55
- Frilly deep purple-red leaves.
- Similar to Winterbor in everything but color. For garnishing and eating.
- Flavor, color, and curling are enhanced by cold weather.



Kale: Darkibor

- Days to maturity: 75
- Similar to Winterbor, Darkibor is not quite as tall, somewhat later to mature, and slightly less curled.
- The color is a darker green versus the blue-green colors of Winterbor and Starbor.
- A sturdy kale, with tight curl and close internodes.



Mustard: Green Wave

- Days to maturity: 21 baby/45 full size
- Spiciest mustard
- Bright green, broad leaves with a tightly scalloped margin and hot, mustardy flavor.



Mustard: Red Giant

- Days to maturity: 21 baby/45 full size
 - Very slow bolting, broadleaf mustard. Purple-tinted leaves with gently scalloped margins.
 - Plant densely so leaves remain a proper size for baby leaf and petioles elongate for easy harvest.
 - Milder flavor than Green Wave
-

HERBS



Basil: Genovese

- Days to maturity: 68
- A classic Italian variety with authentic flavor and appearance with large, dark-green leaves about 3 inches long.
- Tall and relatively slow to bolt.



Basil: Aroma 2

- Days to maturity: 68
- Fusarium-resistant Genovese type.
- A good choice for greenhouse or field production.
- Classic basil appearance, with glossy dark-green, 3" long leaves, long stems, and traditional aroma. Ht. 20-24".



Parsley: Giant of Italy

- Days to maturity: 75
- Huge, dark green leaves with great flavor.
- Strong, upright stems; one of the best parsley varieties for fresh market sales.
- Very high yielding. Ht. 18-20"



Fennel: Orazio

- Days to maturity: 75
- Large, thick, rounded bulbs.
- Crisp and flavorful with a nice anise flavor.
- Heavy bulbs with a higher yield potential than flatter, open-pollinated fennels.
- Suitable for late summer and early fall harvest in most areas.

OKRA



Clemson Spineless

- Days to maturity: 50
 - Early, high-yielding, dark green pods.
 - Very uniform pods with 5 points. Large, robust flowers are also edible. Makes a great ornamental in containers.
 - Edible Flowers: Deep fry flowers or eat them stuffed, or use fresh as a striking, exotic-looking garnish. Sweet and mild flavor.
-

CUCUMBERS



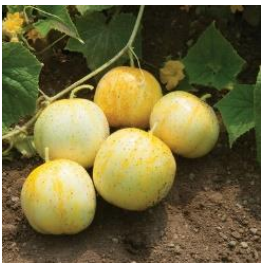
Citadel

- Days to maturity: 52
- A consistent, standard pickler that produces semi-concentrated sets of 4 ½ inch-long fruit.
- An ideal cucumber if diseases like downy mildew are a concern as it is a highly disease-resistant variety.



Marketmore 76

- Days to maturity: 58
- A popular variety that produces long, 8-9 inch, slender, dark green cucumbers, even under weather stress.
- Begins bearing late but picks for a relatively long time.
- Also has high resistance to disease.



Lemon

- Days to maturity: 65
- Small, rounded, pale yellow cucumbers. Pick at 1 ½-2 ½ inches.
- This versatile cucumber is sweet and flavorful
- Though often served raw, Lemon is also a good pickling cucumber.



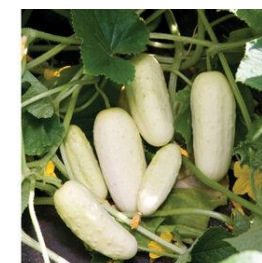
Corinto

- Days to maturity: 48
- This organic hybrid produces very dark green, uniform, 7-8" slicing cucumbers despite cool weather or heat.
 - Skin is thick enough to endure harvesting and handling, but thinner than the average slicing cucumber.
 - Gynoecious and parthenocarpic, with a small seed cavity.



Cool Customer

- Days to maturity: 55
- A rugged organic pickler that produces uniform yields of attractive, blocky fruits with exceptional crunch and flavor.
 - Vigorous plants produce 4-5" fruits over a long harvest period
 - has white spines instead of black (which means fruit won't yellow) and a small seed cavity.



Salt & Pepper

- Days to maturity: 57
- White-skinned pickling cucumber with Black spines.
- 3-5" fruits are similar in size, with improved flavor and disease resistance.
- Intermediate resistance to angular leaf spot and powdery mildew

EGGPLANT

African and Asian Eggplants



Aretussa

- Days to maturity: 65
- Attractive and uniform, 6-8" long by 2 1/2-3 1/2" diameter
- produces early and keeps producing uniform, glossy white fruit with good internal color, mild flavor, and good shelf life.



Orient Express

- Days to maturity: 58
- The most dependable eggplant. High-yielding plants produce up to 2 weeks before other early varieties and are very tolerant to temperature extremes.
- Tender, delicately flavored, and quick to cook.



Orient Charm

- Days to maturity: 65
- Fruits are similar in shape to Orient Express, but are lighter in color, ranging from light lavender to bright purple with a blush of white at the calyx end.
- A strong plant with high yields.



Asian Delight

- Days to maturity: 60
- New! Slender, bright purple fruits, 8-10" long.
- Earlier and higher yielding than Orient Charm



White Garden Egg

- Days to maturity: 88
- Grown by Novick Family Urban Farm in Philadelphia, PA (a City Harvest site!)
- This variety is extremely popular among West African communities as well as with Southeast Asian communities, specifically with Burmese and Nepali refugees.
- Its thin skin and delicious, slightly bitter flavor lends itself well to spicy dishes.

They are excellent grilled or sautéed with other veggies. The white, unripe fruit can be eaten raw, boiled whole and eaten with chili paste, or most commonly, cooked in stews.

- **EDIBLE LEAVES** The leaves are also eaten and are rich in iron, vitamin C, calcium, and riboflavin. Young leaves are often cooked down into stews, though one recipe suggests sautéing them with onion, garlic, anise, mushrooms, hot pepper, parsley, and nutmeg and served as a side dish over rice, couscous, boiled yucca, or yams.

Italian Eggplants



Annina

- Days to maturity: 65
- A new, spineless, glossy, purple-striped Italian type with an attractive tear drop shape that is earlier and higher yielding.



Barbarella

- Days to maturity: 65
- Dark purple, tender fruits with a white halo are nearly round and have some small spines.
- Good yields with excellent flavor.



Beatrice (Heirloom)

- Days to maturity: 62
- High yields of round, bright violet fruits.
- Are similar in shape, flavor, and texture to Rosa Bianca but have earlier maturity, darker fruit color, and are just slightly smaller.



Dancer

- Days to maturity: 65
- A deep-pink, semi-cylindrical type that are mid-sized, mild, and nonbitter.
- Plants are strong and high yielding.
- An Italian type eggplant that is popular in Puerto Rico.



Nadia

- Days to maturity: 67
- A traditional, glossy black Italian eggplant that grows on tall, sturdy plants.



Rosa Bianca (Heirloom)

- Days to maturity: 73
- A plump, pink and white heirloom variety that has a mild, creamy taste.
- Best adapted to warm regions and will not yield well in cool areas.
-

Mini Eggplants



Fairy Tale

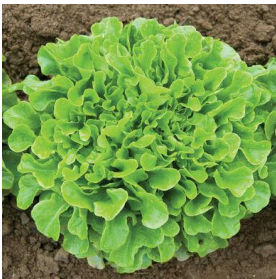
- Days to maturity: 65
- Bred by Johnny's (AAS winner)
- A purple and white mini eggplant. 2-4-inch fruits grow abundantly on compact plants. Some fruits may be harvested in clusters.
- Has wonderful flavor with no bitterness and very few seeds.



Patio Baby

- Days to maturity: 50
- Bred by Johnny's (AAS Regional Winner in the Northeast)
- The best container variety.
- Thin-skinned, 2-3-inch long fruit with tender flavor that are perfect for grilling or roasting.
- Continuous sets of spineless fruits make harvest pain-free.
-

LETTUCE



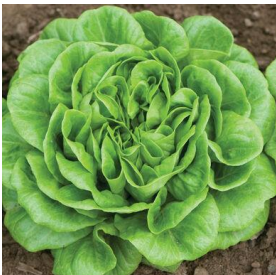
Lettuce: Salanova Green Butterhead

- Days to maturity: 55
- Heads have a round base with open leaves.
- Delicate, buttery flavor. Great as a whole head or in salad mix.
- Bolt-resistant



Lettuce: Salanova Green Oakleaf

- Days to maturity: 55
- Fine-lobed saladbowl-type oakleaf.
- Darker green, and more upright growth habit, than previous Green Oakleaf, making it less sensitive to bottom rot.
- Compact heads are great as a whole head or in salad mix.



Salanova Green Sweet Crisp

- Days to maturity: 50
- Bred by Johnny's
- Sweet flavor and crunchy, crisp, succulent leaves.
- Slow to bolt and resistant to pests, disease, and mildew.



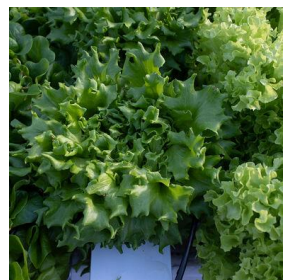
Lettuce: Salanova Red Oakleaf

- Days to maturity: 57
- Fine-lobed saladbowl-type oakleaf.
- Denser heads with deeper, shinier red than previous Red Oakleaf.
- Compact heads are great as a whole head or in salad mix.



Lettuce: Salanova Red Sweet Crisp

- Days to maturity: 55
- Sweet, almost romaine-like flavor, with a crisp, almost iceberg-like texture.
- Double red leaves with a very defined, three-dimensional shape.
- Large, heavy heads are slow to bolt.
- NEW TO CITY HARVEST



Lettuce: Salanova Green Batavia

- Days to maturity: 45
- Crunchy, juicy leaves are uniform in size.
- Strong structure maintains shape as a whole head, but works equally well for cut salad.
- Compact, open habit with strong tipburn and bolt tolerances.
- NEW TO CITY HARVEST



Lettuce: Grazion

- Days to maturity: 52
- A slow-bolting green leaf with heavy, attractive heads and dark green leaves with wavy margins.
- Strong performer with excellent disease resistance.
- NEW TO CITY HARVEST



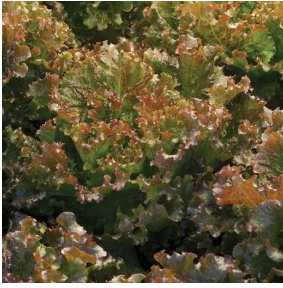
Lettuce: Magenta

- Days to maturity: 48
- A red Summer Crisp with good flavor and shiny, slightly puckered, red-tinged leaves with a crispy green heart.
- Tolerant to bolting, tipburn, bottom rot, mildew, and disease.



Lettuce: Nevada

- Days to maturity: 48
- Bright green leaves form dense, closed heads with a great mild flavor.
- Resists bolting, tipburn, and bottom rot.



Lettuce: Ruby Sky

- Days to maturity: 58
- Disease resistance makes this red leaf variety particularly well suited to late-season production.
- Ruffled leaves are intense red at the tips and green at the inner base.
- NEW TO CITY HARVEST



Lettuce: Salvius

- Days to maturity: 58
- Medium green, upright plants with an open habit.
- Good flavor and crisp texture.
- Resistant to pests, disease, and mildew. Is heat tolerant.



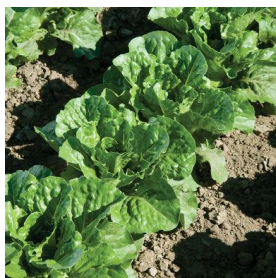
Lettuce: Vulcan

- Days to maturity: 52
- Ruffled, slightly-frilled leaves are a vivid, candy-apple red over a light-green background.
- Combines earliness, color, size, and flavor.
- Crisp and mild. Slow to tipburn.



Lettuce: Bergams Green

- Days to maturity: 51
- Dependable green leaf for full-size heads; dark green savoyed leaves with a wavy leaf margin.
- Uniform, dense heads are high yielding with good flavor.
- For spring, summer, and fall harvest.



Lettuce: Green Forest

- Days to maturity: 56
 - Early, tall, and dark green romaine.
 - Slow-bolting and has smooth ribs so it packs and handles with little damage.
 - Tolerant to tipburn.
-

POTATOES



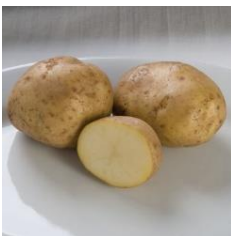
Adirondack Blue

- Matures early midseason
- Large oblong tubers with deep purple skin and solid purple flesh that hold their color when cooked.
- High in antioxidants.



Dark Red Norland

- Matures early
- Productive, disease resistant, and early variety with red skin and white flesh.
- Store well and are excellent for roasting and boiling.
- Plant at closer spacing (6-8 inches) for small "new" potatoes.



Yukon Gold

- Matures early midseason.
- round-oval tubers with smooth, thin skin and famously delicious, light yellow flesh.
- Suitable for any cooking style and stores well.
- Resistant to Potato Virus A; moderately resistant to leaf roll.



French Fingerling

- Matures late midseason.
- Pink fingerling with pink skin and yellow, red-flecked flesh.
- This variety is known for its gourmet flavor and is best boiled or roasted.
- Tubers are larger and more oval in shape than Russian Banana. Resistant to common scab.



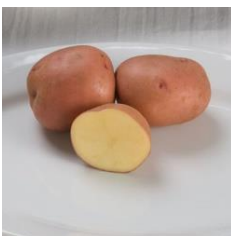
Gold Rush

- Adaptable, tasty early russet.
- Medium-large, fully russeted skin with dry, white flesh perfectly suited for classic baked potatoes.
- Attractive tubers with pale yellow eyes. Stores well.
- Resistant to hollow heart; resistance to Verticillium wilt, blackspot, and scab.



Magic Molly

- Matures late midseason.
- Purple through and through, Magic Molly retains its rich color when boiled.
- Large tubers have an excellent earthy flavor, especially when roasted.
- Can be dug as new potatoes for smaller fingerlings.



Red Gold

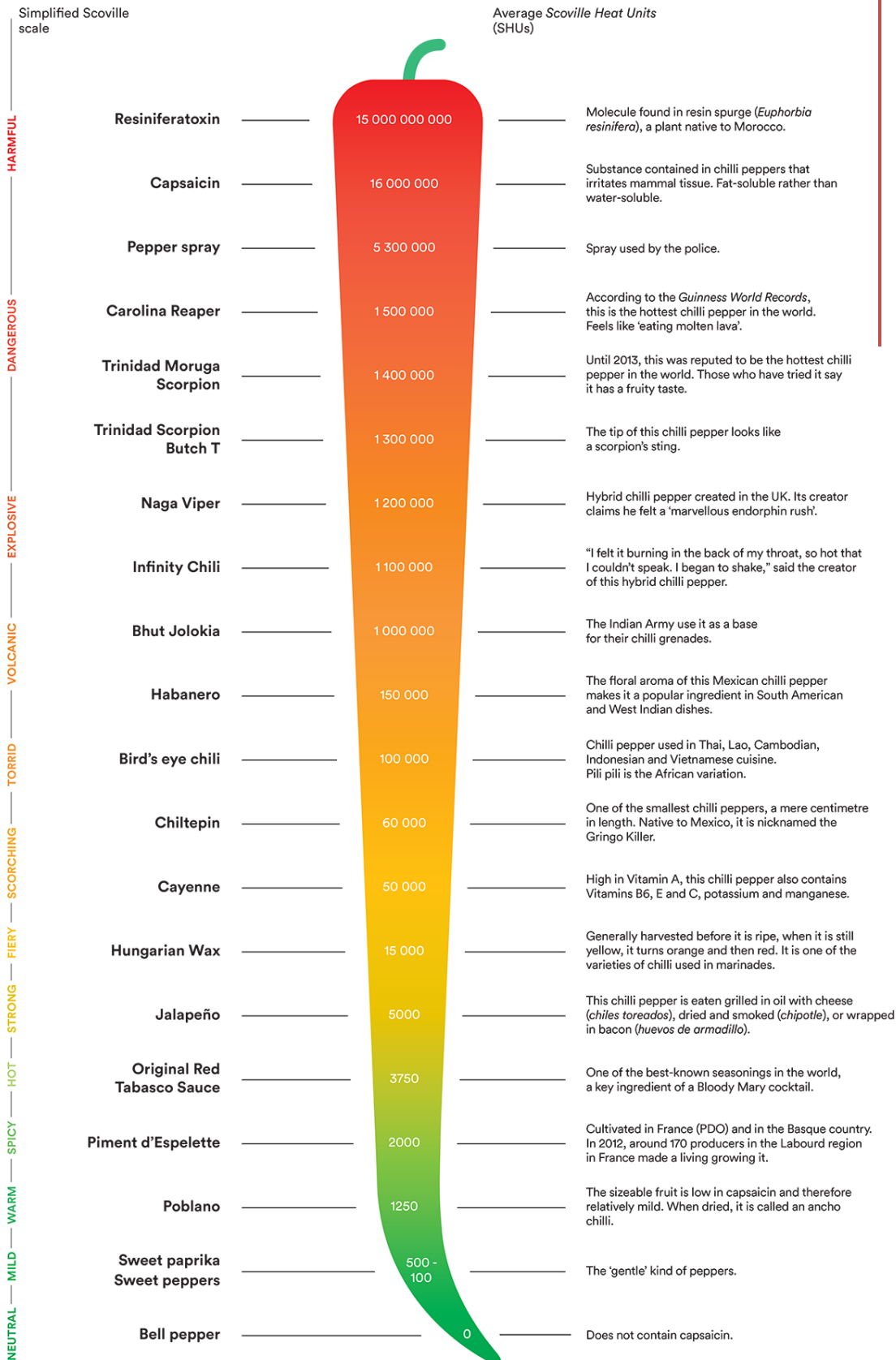
- Renowned for "new" potatoes. Not recommended for long storage.
- Early variety with high yields of round tubers with light red skin and delicious yellow flesh.
- Excellent for roasting and boiling.
- Resistant to leaf roll and Potato Virus Y; moderate resistance to common scab.

PEPPERS

SCOVILLE SCALE

For reference to understand where the hot peppers lie on the spiciness spectrum.

Diagram courtesy of alimenterium.org.



HOT PEPPERS



Aji Amarillo

- Scoville rating: 30,000-50,000 SHU
 - Days to maturity: 100
 - Grown by Truelove Seeds in Newtown Square, PA
 - Native to the Andes (Bolivia or Peru) and has been called the most important ingredient in Peruvian cuisine as it is the cornerstone to many essential traditional dishes.
- On the plants, the young fruits start out green, turn yellow, and ripen to be fiery orange.
 - When cooked, the fruit turns yellow, hence the name. It is hot, sweet, and fruity.



Aji Dulce (NOT HOT)

- Scoville rating: 1,000 SHU ("A habanero without the heat")
 - Days to maturity: 90-110
 - Grown by Southern Exposure Seed Exchange in Grafton, NY
 - Sweet, smoky seasoning pepper especially popular in Puerto Rico, Venezuela, and throughout Latin America and the Caribbean. Ají is an important ingredient in Puerto Rican sofrito (sauce), but is also eaten in salsas, salads, and roasted.
- For a sharper flavor, use the green fruits, and for softer flavors, use them when ripened red.



Aji Plano (Serrano)

- Scoville rating: Unknown.
- Days to maturity: 57 green, 77 red ripe
- An impressively large-fruited serrano at 4 ½-5 inches long that are faster to harvest than other types.



Baron

- Scoville rating: 1,000-1,500 SHU
- Days to maturity: 65 days green, 85 days red ripe.
- Highly adaptable, large-fruited poblano pepper.
- The fruits are very large, avg. 5" x 3", and are typically two-lobed which makes them easy to stuff and cook in their signature dish, chile rellenos.



Bhut Jolokia Red (Ghost)

- Scoville rating: 1,002,304 SHU
- Days to maturity: 100
- Also known as the Ghost Pepper, this is one of the hottest peppers in the world



Buena Mulata (Cayenne)

- Scoville rating: 80,000-100,000 SHU
 - Days to maturity: 75-80
 - Grown by Truelove Seeds in Newtown Square, PA
 - Beautiful, spicy, and flavorful cayenne pepper that starts purple and then passes through salmon and orange on the way to turning a gorgeous red.
 - The tall striking plants are laden with 4-5 inch fruits, which are tasty at all stages, but we prefer the added sweetness of the fully red fruit.
- From the Horace Pippin collection. Horace Pippin is now a well-known artist who beautifully depicted everyday life, landscapes, religion, WWI, and themes of the injustices of slavery and segregation. In the 1940s, he traded seeds from his friends in the Black catering communities of Philly and Baltimore in exchange for bee sting therapy for WWI arm injury from grandfather H. Ralph Weaver's hives. Weaver's grandson, renowned food historian William Woys Weaver expanded on his grandfather's historic seed collection to create the Roughwood Seed Collection, which Owen from Truelove managed for several years.



Carolina Cayenne

- Scoville rating: 120,000 SHU (twice as hot as a regular cayenne)
- Days to maturity: 70 green, 90 red ripe
- Grown by Chelsea Askew in Burkeville, VA
- These are hotter than a regular cayenne!
- Prolific, cold hardy, and nematode resistant, producing 5-6" long fruit.
- Truelove grower Chelsea Askew has made some of the tastiest hot sauces

with this pepper in both the green and red stages of maturity. This thin-walled pepper also dries well for later use.



Fish

- Scoville rating: Ranges widely from 5,000-30,000 SHU. Averages 17,500 SHU
- Days to maturity: 80
- Grown by Soilful City in Washington, D.C.
- An extremely flavorful, productive, and decorative variety that makes an excellent hot sauce.

The foliage is variegated white and green, as is much of the unripe fruit, which is 2-3" long and turns from white with green stripes, to orange with brown stripes, and then bright red.

- The white unripe fruit were used to flavor seafood dishes in the Black catering community of Baltimore in the late 1800s and early 1900s. It has been designated by Slow Food as an outstandingly tasty, culturally important, and endangered heirloom from Philadelphia and Baltimore.
- From the Horace Pippin collection (see Buena Mulata description).

Flaming Flare



- Scoville rating: Ranges widely from 250-1,500 SHU. Averages 875 SHU.
- Days to maturity: 67 green; 77 red ripe
- Widely adapted Fresno pepper.
- Conical-shaped fruits are thin walled, avg. 4" long, and ripen to a bright red.
- Their flavor is sweet, mildly hot, and very good. Excellent for fresh use, stir fries, sautéing, and hot sauce.
- High resistance to tobacco mosaic virus.



Habanero

- Scoville rating: Ranges widely from 150,000-400,000 SHU.
- Days to maturity: 70 green, 90 red ripe
- Extraordinary heat combined with fruity, citrus notes.
- Avg. 2" x 1 1/4", wrinkled fruits ripen from dark green to salmon orange.
- This extremely pungent habanero may be used fresh or dried. Key ingredient in Jamaican "jerk" sauces.



Hungarian Hot Wax (Habanero)

- Scoville rating: Ranges widely from 1,500-15,000 SHU. Averages 7,500 SHU
- Days to maturity: 58 pale yellow, 83 red ripe
- A yellow hot pepper with 5-6-inch long, smooth, waxy fruits that taper to a point.
- Easy to stuff and to peel after roasting, with thick flesh that is great for frying. The variety of colors throughout its ripening process make for beautiful pickling.
- This variety is widely adapted and productive, even in cool weather.



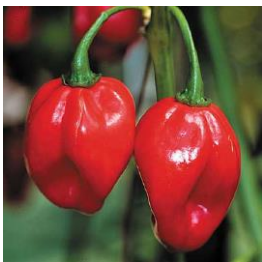
Jedi (Jalapeno)

- Scoville rating: 2,500-3,600 SHU
- Days to maturity: 72 green, 82 red ripe
- A large jalapeño, this variety is slow to check (develop small cracks on the skin), produces over a long harvest window, is resistant to bacterial infections, and has an extremely high yield.



Sahuaro (Anaheim)

- Scoville rating: 500 SHU
- Days to maturity: 68
- This large, mild, green chile pepper is a more vigorous version of Big Chile II, which we've provided in past seasons. Stronger, disease-resistant plants yield early harvests of huge chiles that can become 9 inches long.
- These peppers are great for roasting or used fresh in all your favorite salsas and spicy dishes.



Scotch Bonnet Red

- Scoville rating: 200,000 SHU
- Days to maturity: 120 days
- Similar to Habanero, but later in maturity with fruit that is not quite as long. Tall, vigorous plants bear peppers that begin as green but mature to red. Fruity aroma and same blistering heat as the Habanero. 120 days



Thai Hot

- Scoville rating: 50,000 to 100,000
- Days to maturity: 90
- Extremely hot variety is originally from Thailand, and bears thin-fleshed peppers up to 3 inches long.
- Clusters of bright-red peppers ripen on the tops of plants.



Shishito

- Scoville rating: 50-200 SHU, though every 10 or 20 peppers will be a little hotter.
- Days to maturity: 60 green, 80 red ripe
- Grown by Milkweed Farm in Brattleboro, VT
- Early, prolific classic Japanese pepper has 3-4" thin-walled fruits with a very subtle heat.
- Usually eaten green and unripe, they are also delicious when red. Roast or sauté in oil until they just begin to blister and serve with sea salt, or batter and fry as tempura.
- The name Shishito is a Japanese abbreviation for the combination of shishi or jishi (lion's head) and tōgarashi (tip of the chili pepper), as the tips look like lion's heads. It is known as kkwari-gocho or ground cherry chili in Korean. One theory is that shishitos are a Japanese selection of the Padrón pepper from Spain.

Sweet Peppers



Biscayne

- Days to maturity: 65
- This Cubanelle-type hybrid is more productive with higher quality fruit than standard strains.
 - Light yellow-green peppers are 6-1/2 long and 2-1/2 inches wide with a blunt end.
 - Wonderful for frying.



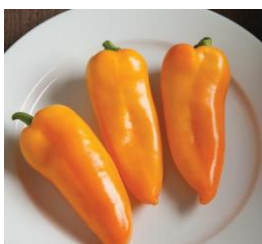
Carmen (Corno di Toro)

- Days to maturity: 60 green, 80 red ripe
- Bred by Johnny's
- Best-tasting Italian frying pepper. Excellent roasted, grilled, and in salads. Recommend pairing with their yellow variety, 'Escamillo.'
- A high-performing rendition of the classic Corno di Toro (Bulls Horn) pepper popular in Italy. Early, adaptable, and notably sweet.



Chocolate Beauty

- Days to maturity: 67 green, 85 chocolate ripe
- Incredibly sweet and delicious, medium-large lobed bell peppers that mature to an attractive chocolate color.
 - Eat them when fully ripe and you'll know that they are a really special variety.



Cornito Giallo

- Days to maturity: 55 days green; 75 days yellow.
- Cornitos are smaller versions of Corno di Toro, delicious but sometimes slow to ripen.
 - These new peppers are earlier and smaller at 5 to 6 inches long, but just as delicious with a sweet, fruity flavor.
 - Peppers turn a beautiful bright yellow and appear early in the season on

up until frost.

- Great when raw, grilled or roasted.



Cornito Rosso

- Days to maturity: 60 green, 80 red ripe
- Very sweet peppers 5 to 6 inches long and 2 inches wide.
- Although delicious cut up raw into salads, their flavor deepens and intensifies when peppers are roasted or grilled.
- Abundant harvests are ready early in the season and keep coming well into Fall.



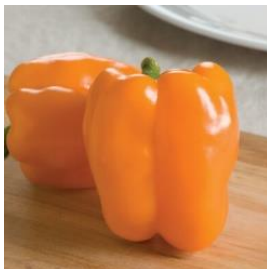
Early Sunsation

- Days to maturity: 70 green, 84 yellow ripe
- Peppers can be picked when they are a mature green (after 70 days) but are especially sweet when fully yellow.
- Peppers are big and blocky - they are 4 ½ inches long and nearly that wide. They are tolerant to most viral diseases and many bacterial ones as well.



Escamillo (Corno di Toro)

- Days to maturity: 60 green, 80 yellow ripe
- Bred by Johnny's
- The golden-yellow counterpart to Carmen. Has an intoxicating sweetness any way it is prepared, but traditionally used for frying.



Gourmet

- Days to maturity: 65 green, 85 orange ripe
- Medium-large, blocky bells on strong, compact plants are easy to grow under a wide variety of conditions.
- Bright orange fruits with thick, juicy walls and fruity sweet flavor.



Islander

- Days to maturity: 56 purple, 81 red ripe
- Strong, medium-tall plants yield well. Peppers are medium-sized and thick-fleshed with a mild, slightly sweet taste.
- Fruits ripen through a showy stage of violet, yellow and orange streaks, eventually turning a rich, very dark red. Can be harvested while in the purple stage, after 56 days.



King Arthur

- Days to maturity: 59 green, 79 red ripe
- Best early producer of large green and red bell peppers. Plants are large and bear big crops.
- A widely adapted variety with high resistance to different diseases.



King of the North

- Days to maturity: 57 days green, 70 days red ripe
- Strong, sturdy plants become loaded with big, blocky peppers that are delicious in both green and red stages.
- Reliably turn red even where the season is short or weather is cool.



Peperone Friariello

- Days to maturity: 80-90
- Grown by Truelove Seeds in Newtown Square, PA
- Tall bush plants produce tons of green fruits that ripen to bright red.

This southern Italian pepper is grown by Truelove Seeds founder Owen Taylor to connect with his heritage. He recommends frying these green sweet, flavorful peppers (whole or chopped) in olive oil with garlic and salt, with cut up tomatoes, fresh basil and parmesan cheese.



Petit Marseillais

- Days to maturity: 70
- Grown by Truelove Seeds in Newtown Square, PA
- An heirloom sweet pepper from the South of France with delicate walls, the mildest hint of heat, and the perfect size for adding to a sauté, it is sure to be a favorite.

- Sunset-orange fruits are 5 inches long and are beautifully wrinkled and wavy. The plants are 2 feet tall and consistently loaded with peppers. Hugely abundant.
- Owen from Truelove freezes about 5 gallons of extra deseeded peppers per year and uses them throughout the winter. He also stuffs the fresh peppers with rice, beans, vegetables, and cheese and bakes them to perfection, but there are multiple ways to prepare these versatile peppers.



Pippin's Golden Honey

- Days to maturity: 80
- Grown by Milkweed Farm in Brattleboro, VT
- This colorful sweet pepper ripens from a deep, dark purple to a bright honey-mustard, to a cheerful golden orange.
- The 3-4 inch fruits have thin walls, making them great for stuffing, pickling, or eating fresh.

- From the Horace Pippin collection (see Buena Mulata description in the Hot Peppers section).
-

SUMMER SQUASH



Dunja

- Days to maturity: 47
- Compact plants produce loads of zucchini fruit that are dark green and finely speckled.
- Intermediate resistance to powdery mildew, zucchini yellow mosaic virus, papaya ringspot virus, and watermelon mosaic virus. NEW TO CITY HARVEST



Golden Glory

- Days to maturity: 50
- Spineless yellow zucchini with excellent yields.
- Open habit and few spines make it easy to harvest blemish-free fruit.
- Excellent disease resistance keeps the plant productive over a long season.



Goldmine

- Days to maturity: 50
- Yellow zucchini with attractive stripes.
- Spineless, easy-to-harvest plant is a high-yielder of attractive, shiny yellow cylindrical fruits with white stripes and fresh-looking, green stems. NEW TO CITY HARVEST



Safari

- Days to maturity: 50
- Green zucchini with attractive white stripes.
- A prolific yielder of attractive, glossy, cylindrical fruits that are easy to pick due to the nearly spineless plant.



Spineless Perfection

- Days to maturity: 45
- High-yielding, medium-green, straight fruits grow on a spineless, open plant which makes for easy harvesting.
- Disease resistances allow for a long harvest window.

Zephyr

- Days to maturity: 50
- Distinctive, slender fruits are yellow with faint white stripes and light-green blossom ends.
- Harvest young at 4-6" for unusually delicious, nutty flavor and firm texture.
- Vigorous, high-yielding plants.
- Edible Flowers: Blossoms bear a mild, squash-like flavor and are great stuffed and fried, or sliced for use in soups, omelets, salads, and pasta dishes. NEW TO CITY HARVEST



MELONS



Watermelon: Sureness

- Days to maturity: 75
- This superior yellow-flesh "icebox" melon produces a more flavorful, harvestable yield under adverse conditions.
- Attractive dark green skin with narrow, dark green stripes . The sweet, bright yellow flesh is concealed by a thin rind.
- Yields mostly oval fruit, with some rounds, avg. 8-10 lb. Avg. 1-2 fruits/plant.



Watermelon: Mini Love

- Days to maturity: 70
- Personal-sized, early, and delicious.
- Sweet and firm, oval-round fruits avg. 5-7 lb. Avg. 2-4 fruits/plant.
- Distinctive, bright green rind with dark green stripes and dense, bright red flesh. Very productive.



Muskmelon: Sarah's Choice

- Days to maturity: 76
- Flavorful cantaloupe with attractive oval fruits and ideal 3-lb. size.
- Harvest at full-slip (when a gentle tug removes the fruit from the vine).
- Bred by Dr. Brent Loy of the University of New Hampshire.
- Intermediate resistance to Fusarium wilt races 0-2 and powdery mildew.

TOMATOES

Cherry Tomatoes



Black Cherry

- Days to maturity: 64
- 15-20 grams. High-yielding, sweet and robust, round fruits are almost black in color.
- The flavor is dynamic - much like an heirloom.
- Originally bred in Florida by the late Vince Sapp.



Favorita

- Days to maturity: 58
- Delicious, productive, highly disease resistant variety.
- Early, 1 ¼-inch, 15-20 gram fruits. Produces loads of round, deep red cherries with fantastic taste on nice, long trusses.



Indigo Cherry Drops

- Days to maturity: 71
- Vigorous yield and good flavor, with large clusters of 1-2 ounce fruit.
- Striking, dark blue coloration and red flesh.



Sugary

- Days to maturity: 60
- Very sweet, cherry sized tomatoes are oval shaped with a pointed blossom end and a beautiful reddish-pink color.
- Fruit is produced in clusters on high yielding semi-indeterminate vines
- Indeterminate.



Pink Bumble Bee

- Days to maturity: 70
- A 20-25 gram, pink cherry streaked with gold.
- Has excellent, sweet flavor with great coloration.



Sakura

- Days to maturity: 55
- Prolific yielder of bright red, shiny, medium-large cherry tomatoes that average 20-22 grams.
- Among the first to ripen, Sakura keep going all season long because of its disease resistance.
- Have a real sweet tomato flavor and firmness without being hard.

- Very tidy, compact plant fits well in tight spaces.

Sun Gold



- Days to maturity: 57
- Vigorous plants start yielding early and bear right through the season.
- Exceptionally sweet, intensely fruity flavor. Bright, tangerine-orange cherry tomatoes are a huge hit among City Harvest growers.
- Have a tendency to split so are best fresh with minimal handling.



Sunrise Bumble Bee

- Days to maturity: 70
- Round and deep yellow with red stripes on the outside and pink marbling inside.
- Their flavor is delicious, sweet yet acidic and complex.
- Indeterminate

Heirloom Tomatoes



Arkansas Traveler

- Days to maturity: 85
- well known for its ability to produce fruit in hot weather (HOT SET)
- Abundant crops of pink tomatoes that are 6 to 8 ounces and very flavorful.
- Indeterminate.



Big Pink

- Days to maturity: 75-80
- Grown by Tobacco Road Farm in Lebanon, CT
- The growers at Tobacco Road Farm started growing Big Pink twenty years ago after collecting the seeds of the biggest, pinkest tomatoes in their heirloom tomato patch. They have continuously saved the seed from the tomatoes of the healthiest vines
 - This is now the most disease resistant heirloom that they grow.
- With thin skin and excellent flavor, this is their main market tomato and serious customer favorite.



Brandywine

- Days to maturity: 78
- Considered one of the best tasting tomatoes described as "very rich, loud, and distinctively spicy."
- Large fruits are often over 1 pound, have deep pink skin and smooth red flesh.



Carbon

- Darkest of the 'black' tomatoes.
- Exceptionally rich yet sweet and the essence of delicious summer tomato flavor.
- Medium to large, 8 to 12 oz. tomatoes are flattened round and smooth, without the cracking or blemishing that seems to plague some black tomatoes.
 - They are dark purplish-brown on the outside with a deep brick-red interior. Indeterminate.



Cherokee Purple

- Days to maturity: 80-90
- Grown by Chelsea Askew in Marshall, NC
- Provide plenty of large, smooth, dusky-red fruits with a delicious blend of sweetness, acid, and a subtle smokiness that reach 10-12 ounces.

• This variety is reportedly from a family that had received them from the Cherokee people and then grew them for 100 years. This variety has been designated by Slow Food as an outstandingly tasty, culturally important, and endangered heirloom, so it has been listed in their Ark of Taste as a way to invite everyone to take action to help protect it.



Green Zebra

- Days to maturity: 72
- A delicious, tangy salad tomato, ripe just as the green fruit develops a yellow blush, accentuating the darker green stripes.
- The 3-4 ounce fruits are the ideal size for slicing into wedges for salads.
- Productive over a long season, known for its ability to produce fruit in hot weather (HOT SET)



Limmony

- Days to maturity: 80
- These bright lemon-yellow beefsteak tomatoes have a fabulous tangy flavor that is actually sort of lemony, and very clean and crisp. This pronounced acid flavor sets it apart from many other yellow varieties.
- Fruit typically weigh 8 to 10 ozs., and are smooth and blemish-free, with solid, meaty interiors. Healthy plants are quite productive, resulting in great yields of these outstanding tomatoes. Heirloom from Russia. Indeterminate. NEW TO CITY HARVEST.



Mary Reynold's Orange

- Days to maturity: 85
- Grown by Bear Bottom Farm in Dillwyn, VA
- Huge, 12-16 ounce, productive beefsteak tomato with a mango/persimmon orange color and a sweet, rich flavor.
- Mary Reynolds lived in Natural Bridge, Virginia where she saved this variety for so long that the original name is gone.



Mikado

- Days to maturity: 85
- Grown by Truelove Seeds in Newtown Square, PA
- Owen Taylor says, "If I could grow one type of tomato, this would be it."
- Large, juicy, and productive, with some fruits weighing over a pound.
- Is unequalled in its flavor.



Moyamensing

- Days to maturity: 85
- Grown by Soul Fire Farm in Grafton, NY
- In 1982, William Woys Weaver received seeds for this historic, medium-red tomato from Mrs. M. J. Grooms, an African American woman living in Philadelphia. Mrs. Grooms' great grandfather passed down the seeds through the generations. He had worked as a cook at the Eastern State Penitentiary on Fairmount Ave. in Philadelphia, where this variety had been grown by incarcerated workers in the gardens since the mid-1800s. These gardeners shared the seeds with him, and it is likely he used the tomatoes in soups, catchup, and canning in the prison.
- Also known as the Spring Garden Gaol Tomato.



Virginia Sweets

- Days to maturity: 80
- This heirloom beefsteak variety is simply one of the best tasting, best producing, gold-red bicolors. The tomatoes are stunningly beautiful and enormous, weighing at least 1 pound each.

- Flavor is sweet and rich, and harvests are abundant.



Paul Robeson

- Days to maturity: 70-80
- Grown by Adaptive Seeds in Sweet Home, OR
- This dusky-red, juicy heirloom is sweet and earthy, dense and smoky, tangy and rich. These flavorful fruits reach about 7-10 ounces.
- This Russian variety was introduced by Marina Danilenko, a seed seller from Moscow, and was named in honor of Paul Robeson (1898-1976), the

African American actor, athlete, singer, linguist, and outspoken crusader for racial equality and social justice for African Americans and all colonized peoples. • This incredible figure has roots in West Philadelphia, which makes this variety a big hit in the area.



Plate de Haiti

- Days to maturity: 80
- Grown by Pentridge Children's Garden in Philadelphia, PA (a City Harvest site!)
- Prolific, vermillion red,, apple-shaped tomato that has been associated with Hispaniola since the 1550s. Right up until frost, this tomato produces endless 2 inch fruits that are flavorful when eaten fresh, and even better in sauce.

- This variety was first documented in Conrad Gessner's Historia Plantarum in 1561. In 1793, the Creole refugees who fled the successful uprising of enslaved people in Haiti brought this tomato with them. This tomato depicted in paintings of that time period made by the Peale family of Philadelphia, well before it became a popular food in North America.
- The kids at Pentridge Children's Garden in West Philadelphia explore the history of the Haitian Revolution while growing and eating this tomato.

Hybrid Tomatoes



Champion II

- Days to maturity: 70
- Especially bred as a luscious sandwich tomato...solid, meaty slices with just the right sweetness.
- High yields of large fruit, bigger than Early Girl and earlier than Better Boy. Outstanding performer.

Big Beef

- Days to maturity: 70
- Still unsurpassed as the top choice for fresh market beefsteak tomatoes - an AAS winner.
- Large 10-12 ounce, globe-shaped, red fruit not only have among the best flavor, but also ripen early for their size.





Box Car Willie

- Days to maturity: 80
- Very heavy crop of good-sized, smooth red tomatoes with delicious flavor, ranging from 6 to 10 ounces. Excellent tasting fruit for a variety of uses throughout a long season.



Estiva

- Days to maturity: 70
- Classic, red, round, 7-9 ounce slicers resist cracking and are remarkably uniform. High production and premium flavor in a mid-sized fruit.
- Balanced plant habit with fully-loaded trusses over a long season responds well to heat, drought, and disease.

Paste

Amish Paste



- Days to maturity: 80-90
- Grown by Truelove Seeds in Newtown Square, PA
- This variety is listed by Slow Food USA in their Ark of Taste, which identifies and promotes culturally important, delicious, and endangered foods.
- This variety was first offered in 1987 by Thane Earl of Whitewater, Wisconsin in the Seed Savers Exchange yearbook. Some say the variety dates back to the late 1800s in Wisconsin and/or Lancaster, PA, but the history seems to be vague.
- While it is one of the most popular heirloom paste tomatoes for its

productivity, size, and sweet flavor, some consider it more of a plum tomato better suited for fresh eating.

Paisano

- Days to maturity: 68
- High-yielding bush San Marzano.
- Thick-walled 4-5 oz. fruits in the true San Marzano shape.
- Good flavor and high solids for sauce or canning.
- Concentrated sets of paste tomatoes midseason. Most of the bright red fruits are blunt tipped, so they don't crush during harvesting.
- Medium determinate plant. NEW TO CITY HARVEST.



San Marzano

- Days to maturity: 80
- Grown by Truelove Seeds in Newtown Square, PA
- These particular pointy-ended plum tomatoes are grown widely in the volcanic soil of the Salerno province near Naples, Italy, where they are listed on the Slow Food Presidia for Italy and have protected status (also where Owen Taylor's great grandmother was born). They became endangered as more canneries started using hybrid tomatoes with higher productivity and more disease resistance.

- Owen says, “[last] year, ours pumped out fruits and were the healthiest tomato plants in our fields. And their sauce tastes amazingly rich, sweet, and perfectly acidic, with exactly the right texture.” Makes for an incredible sauce.

Speckled Roman

- Days to maturity: 80-85
- Grown by Bear Bottom Farm in Dillwyn, VA
- This is the growers’ favorite paste tomato, and their favorite tomato in general.
- Plants have loads of medium-sized red Roma-type fruits with golden striations.
- The fruits are thick-walled and make excellent sauce and are also nice for fresh eating.
- Developed by Seed Savers Exchange member John Swenson as a cross between Antique Roman and Banana Legs tomatoes, first offered in 1999.



Winter Squash



Autumn Delight (Acorn)

- Days to maturity: 80
- High-yielding classic acorn. Semibush plants. Avg. yield: 6-8 fruits/plant.
- Produces high yields of uniform fruit with rich, dark-green skin. Strong powdery mildew tolerance.
- Stores well for 2-3 months.
- Intermediate resistance to powdery mildew.

Waldo Butterut

- Days to maturity: 100
- Bred by Johnny's
- One of the best-tasting butternut squash varieties out there.
- Good storage life.
- Vigorous plants with good disease resistance.



Cha Cha (Kabocha)

- Days to maturity: 95
- Standard kabocha bred for flavor and storage.
- Beautiful bright orange flesh that cooks up dry, flaky, sweet, and delicious.
- Resists rotting in storage longer than most standard green kabochas.
- Avg. weight: 4-5 lb. Avg. yield: 3-4 fruits/plant.