Photos	Botanical Name	Common Name	Description
	Cynara cardunculus	Artichoke - Imperial Star	Perennial. Tall, hardy plants that produce 7 - 8 sweet, tender buds in the first growing season. Grows 36-48" tall. Full sun, hardy in zones 6+. 85 - 90 days to maturity.
	Phaseolus vulgaris	Beans - Rolande Bush	French filet, deep green beans, delicate flavor. Abundant harvests of long, slim 6" pods on sturdy. Disease-resistant plants. The more you pick, the more you produce. 45-50 days.
	Phaseolus vulgaris	Beans- Roma Bush	Its distinctive robust flavor and heavy crop of stringless, flat green pods, 4 1/2" long make it a great choice.
	Brassica oleraceae	Broccoli - Burgundy	This stunning sprouting broccoli has beautiful purple buds and purple- green stems. Easy to harvest because of concentrated side-shoot production and tall, strong plants. Slender stems with few leaves make for easy bunching.
	Brassica oleracea	Cabbage -Conehead	Tightly wrapped base of leaves that taper to a point. Flavor is mild and sweet. Enjoy in salads, coleslaw, stirfries. Heads grow quickly, are uniform and heavy. Full sun. 60 days.
	Cucumis sativas	Cucumber - Persian Green Fingers	Thin-skinned baby cucumbers. Pick when 3-5" long. Vigorous, powdery mildew resistant. Self-pollinating, early-bearing, and set fruits reliably in tough conditions. 60 days.

Photos	Botanical Name	Common Name	Description
	Allium ampeloprasum	Leeks - Striesen German	German heirloom that has sturdy, fine-flavored white stalks & hearty green tops. Holds well for extended harvesting. Use in cooking like sweet onions. Full sun. 90 days.
	Lactuca Sativa	Lettuce - Nevada Head	Nevada has a tall open head with thick, bright, lime green leaves that are crunchy and have a wonderful nutty flavor. Very resistant to tip burn and bolting. 48 Days to maturity. Plant spacing 16-18"
	Cynara cardunculus	Lettuce - Radicchio	Radicchio is hardy and can be planted as early as the soil can be worked. It is a cool weather crop and grows best at temperatures of 60-65°F (15.5-18.3°C). 65 days to Maturity
	Pisum Sativum	Peas Sugar Snappy	The largest sugar-podded pea-with pods as tasty as the peas inside. Sweet and crisp with 8-10 peas per pod. Vigorous vines need no support, grow 28-32". Tolerant to powdery mildew.
	Beta Vularis	Swiss Chard - Fordhook	The Fordhook Swiss Chard is a versatile and resilient variety that can be grown successfully in just about any climate. White stems, with dark green leaves. A good performer in any garden. 60 days to maturity
	Capsicum annuum	Peppers - Anaheim	This is a classic variety. To 24" tall. 7" long and dark green, turning red at maturity. Mildly hot pepper can be canned, dried or roasted. 80 days.

Photos	Botanical Name	Common Name	Description
	Capsicum annuum	Peppers-Sweet California Wonder	The standard bell for many decades, this 1928 introduction is still the largest open-pollinated, heirloom bell pepper you can grow. A perfect stuffing pepper that is blocky (4" x 3 1/2"), thick-walled, tender and flavorful.
	Capsicum annuum	Gochujang King Korean Pepper	Warm season annual. Plant in late spring/summer in a warm, sunny place. This Korean hybrid pepper has a hot pungency. Red peppers are dried and made into chili flakes, gochugaru.
	Capsicum annuum	Hot Peppers - Jalapeno Chili	This Jalapeno is hot but doesn't overpower food. Dark green peppers that mature to a fiery red color. Peppers are 3" long. Can be grown in containers. 80 days to maturity.
	Capsicum annuum	Hot Peppers -Lemon	The skin is tender and the aroma is spicy, with a hint of pine woods. As hot as any cayenne but with a truly unique flavor. Best used fresh, but it's sensational in sauces too.
	Capsicum annuum	Sweet Pepper -Merrimack Wonder	The Merrimack Wonder Pepper produces stunning red peppers that catch the eye. Its resilience allows it to thrive in challenging climates, 60 to maturity.
	Capsicum annuum	Sweet Peppers - Shishito	Compact, bushy plants produce lots of 4" peppers over an extended period. Perfect for frying. Usually mild, but some are hot. OK in containers. Matures in 80 days.