

215-646-3336



Warm Weather Vegetables and Fruits Availability

(\$3.95/4" Pot, unless otherwise specified). Please call to order.

PEPPERS:

Sweet:

- Altino Sweet Paprika** (heirloom pepper)
- Banana Supreme** (early-fruiting, banana-shaped sweet pepper)
- Bell – California Wonder** (green bell pepper)
- Bell – Valencia** (orange bell pepper)
- Bell – Glow** (orange mini-bell, lunchbox pepper)
- Bell – Golden Summer** (yellow bell pepper)
- Bell – Lilac** (purple bell pepper)
- Bell – Red Knight** (red, hybrid, disease-resistant bell pepper)
- Carmen** (red corno di toro Italian frying pepper)
- Cubanelle** (sweet Italian frying pepper)
- Escamillo** (yellow corno di toro Italian frying pepper)
- Shishito** (Japanese frying pepper; end resembles a lion's head)

Hot:

- Altino** (a long, cayenne-type of hot pepper used for chili flakes)
- Anaheim** (mild-heat chili pepper)
- Ancho-Poblano** (ancho is a mild chili pepper; dried it is known as a poblano pepper)
- Apocalypse Scorpion** (oily, red super-hot chili pepper)
- Apocalypse Scorpion Chocolate** (appealing brown super-hot chili pepper)
- Basket of Fire** (small multi-colored pepper that is both edible and ornamental)
- Bhut Jolokia – Chocolate** (very hot dark brown chili pepper; 125x hotter than a jalapeno)
- Bhut Jolokia – Neyde Black** (dark purple to black super-hot variation of the Bhut Jolokia pepper)
- Bhut Jolokia – Red** (extremely hot red pepper; once certified as the hottest pepper in the world)
- Buena Mulata** (pepper that starts out as violet and very hot, ripening to red with less heat)
- Caribbean Red Hot** (extremely hot version of the habanero pepper)
- Carolina Reaper** (currently the hottest pepper in the world; red, bumpy skin and a pointed tail)
- Cayenne – Long Red Slim** (high-yielding, medium-heat pepper)
- Cherry – Red Hot** (medium hot, but slightly sweet; great for pickling)
- Super Chili** (spicy heat, ripens from green to red, both edible and ornamental)

Hot Peppers: (cont.)

Chiltepin – Wild Heirloom

Death Spiral (super-hot, red chili pepper with bumpy skin)

Demon Red (very hot chili pepper bred especially for pot gardening)

Dorset Naga Orange (wrinkled orange skin; one of the hottest peppers available)

Fatalii (very hot pepper with a fruity taste and searing heat)

Filius Blue (beautiful violet-blue color and hot; loses some heat when ripens further to red)

Habanero Orange (very hot chili pepper; starts out as a green pepper and gains color with maturity)

Hot Lemon (uniquely spicy and hot; yellow at maturity, but good for cooking when still green)

Hungarian Hot Wax (slightly hotter than jalapenos)

Italian Long Hot Frying (mild but spicy heat when green or red; “Italian comfort food” popular in Philly)

Jalapeno (medium-hot and spicy pepper)

Jalapeno – Biker Billy (hotter jalapeno; sweeter when red in color)

Italian Long Hot Frying (mild but spicy heat when green or red; “Italian comfort food” popular in Philly)

New Mexico Hot (mildly-hot, Anaheim-type pepper)

Padrón (small, bright green pepper from Northwestern Spain)

Poblano – Ancho (poblano is a dried mild chili pepper; as a fresh pepper it is known as ancho)

Scotch Brain Orange (wrinkly orange skin; hot and citrusy)

Serrano (very hot – about 3x hotter than jalapenos; named for mountainous region of Mexico)

Seven Pot Chocolate (super-hot, brown wrinkly pepper from the Caribbean)

Thai (very hot Asian pepper)

Thai – Orange (hot Asian-style pepper)

Trinidad Scorpion Moruga (ranked among the hottest chili peppers known)

White Ghost (white version of the Bhut Jolokia; very hot)

EGGPLANT:

Black Beauty (dark purple, regular-sized eggplant)

Clara (white, regular-sized eggplant)

Comprido Clara Verde (small, oval eggplant)

Gretel (dwarf white long eggplant)

Japanese Long (purple, long Asian-style eggplant)

Patio Baby (dwarf purple, round eggplant)

Thai Long Green (long, green, Asian-style eggplant)

TOMATOES:**Slicing:**

Better Boy (indeterminate; superior flavor)

Better Bush (determinate; compact plant and nice-sized fruit)

Big Brandy (indeterminate; Heirloom Marriage – pink and vigorous tomato)

Black Beauty (indeterminate and deer resistant; very dark purple color)

Blue Beauty (indeterminate and dark-shouldered)

Bolseno (indeterminate and intense red color)

Big Beef (indeterminate and disease-resistant; early-fruiting)

Big Boy (indeterminate with large fruit)

Bush Early Girl (determinate; compact and early-bearing tomato)

Cherokee Carbon (indeterminate; Heirloom Marriage – dark purple-brown tomato and early-maturing)

Jersey Boy (indeterminate, a cross between Rutgers and Brandywine tomatoes)

Tomatoes: (cont.)

Jetstar (indeterminate, low acidity and crack-resistant)

Patio (determinate, dwarf-variety red tomato designed for container growing)

Rutgers (determinate, excellent for slicing and canning)

Plum:

Mark's Long Hot (indeterminate heirloom plum tomato that resembles a long red pepper)

Roma (determinate; good for canning, paste, and cooking)

San Marzano (indeterminate; meatier, sweeter, and less acidic than Romas)

Yellow:

Lemon Boy (indeterminate; disease-resistant and meaty)

Cherry:

4th of July (indeterminate larger red cherry tomato that matures very early)

Grape (determinate red grape tomato)

Juliet (indeterminate larger red grape tomato)

Matt's Wild Cherry (indeterminate heirloom red cherry tomato; early blight resistant)

Sungold (indeterminate orange cherry tomato)

Sunsugar (indeterminate yellow cherry tomato)

Sweet 100 (indeterminate disease-resistant red cherry)

Yellow Pear (indeterminate heirloom yellow, pear-shaped cherry tomato)

Heirloom: (LIMITED SUPPLY)

Black from Tula (indeterminate dark brown to purple hued tomato)

Black Krim (indeterminate violet meaty tomato)

Brandywine (indeterminate; older heirloom variety with pink fruit)

Cherokee Purple (indeterminate, dark color with rich taste)

Coeur De Bue (indeterminate "oxheart"-shaped tomato yielding fruit up to 1 pound)

Costoluto Genovese (indeterminate; great for making paste and sauces)

Golden Jubilee (indeterminate; yellow meaty flesh and few seeds)

Green Zebra (indeterminate; striped green skin; good for canning)

Japanese Black Trifele (indeterminate; great black/dark purple slicing tomato)

Mortgage Lifter (indeterminate pinkish-red beefsteak-style tomato)

Paul Robeson (indeterminate black-purple tomato)

Pineapple (indeterminate and tall-growing; marbled red, yellow, and gold skin and flesh)

Striped German (indeterminate; yellow and red marbled flesh)

Beans – Bush String Bean

 Pole Fortex (French-style bean)

 Pole Italian (Roma)

 Pole (Lima – Big Mama)

 Scarlet Runner

Cantaloupe – Ambrosia

 Charentais (French-style melon)

Corn – Bicolor (6-plant market pack/\$5.95)

Vegetables: (cont.)**Cucumbers** – Burpless

- Bush Pickle
- English
- Mini-Cocktail
- Slicing

Honeydew – Green-fleshed

- Orange-fleshed

Okra – Burgundy

- Green

Potato – Austrian Crescent (Heirloom Fingerling) (**6" pot/\$3.95**)

- Redgold (**6" pot/\$3.95**)

Squash – Acorn

- Bush Delicata
- Butternut
- Patty Pan (green)
- Patty Pan (yellow)

Sweet Potato**Watermelon** – Sugar Baby**Zucchini** – Bush – Asti (green)

- Costata Romanesco (Heirloom)
- Raven (dark green)
- Gold Rush (yellow)

MISCELLANEOUS:

Blueberry – Top Hat Dwarf (excellent for containers; produces full-sized fruit) (**6" pot/\$15.95**)

Blueberry – Highbush – Multiple Varieties (**1-gallon pot/\$23.95**)