

Prices and availability are subject to change. Not all items are sold at all locations.

Vegetables & Fruit

Apples- See trees list.

Blueberries- May be available in coming weeks. Follow us on Facebook for more information.

Bok Choy- Lose- leaf white cabbage with slight mustard taste. 45-60 days until mature.

Broccoli- Is often boiled or steamed but may be eaten raw. 46-70 days until mature.

Brussels Sprouts- Grown for its editable buds. The leafy green vegetable look like miniature cabbages. 85-90 days until mature.

Cabbage: Green and Red - It has thick green or purple leaves. 70-85 days until mature.

Cauliflower- A cabbage of variety that bears a large immature flower head of small creamy-white flower buds. 40 days until mature.

Celery- Crunchy, tender stalks. Great for snacking or cooking. Mature in 90-120 days.

Cucumber Pickling- Commonly known as a pickle. Left in vinegar or other solutions to ferment for a period of time. 48 days until mature.

Cucumber Slicing- Made for slicing. Goes good in salads, sandwiches or even by itself. 50-75 days until mature.



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Eggplant Japanese Long- Slim, 9 inch long, purple fruit. 70-90 days until mature.

Kale- Produces a steady supply of tasty greens. 55-65 days until mature.

Lettuce- Green leaf

Musk Melon-

Onions-

Sweet Spanish- A medium sized, round, dark yellow skinned onion with ivory flesh. Makes excellent French onion soup. 115 days until mature.

Green Banner Bunching Onion- Strong dark tops, very nice long white shafts. 35-40 days until mature.

Ruby Red Onions- Sometimes called purple onions. They tend to be medium to large in size and have a mild to sweet flavor. 100-115 days

Walla Walla Onion- Sweet onion, it has high water content when compared to other varieties. *SLIPS ONLY, available at Hwy 104 location.*

Pears- See trees list.

Peppers-



Prices and availability are subject to change. Not all items are sold at all locations. **Banana Supreme-** 6 to 8 inches long, 1.5 to 2 inches wide. This pepper is sweet with a medium thick flesh. 75 days until mature.

California Wonder- Standard bell pepper. Good for stuffing and has great flavor. 75 days until mature.

Goliath Griller- Mildly hot has thick walls and turn from green to red when mature.

Habanero-

Jalapeno- Is a very hot green chili pepper, used in Mexican style cooking. It is 2-31/2 inches long. It is commonly picked while it is green. 65-80 days until mature.

Orange Blaze- Sweet bell peppers that ripen from green to orange. Perfect for slicing fresh in a salad. Also great for stuffing. 65-70 days until mature.

Sweet Patio Snacker- Ideal for snacks or lunches. Small fruit sweet flavor and few seeds. 73 days until mature.

Potatoes-

Kennebec- Great all-purpose potato with thin skins and white flesh. Dependable, high yields with good disease resistance. Mature in 80-100 days.

Pontiac- Great for mashing! It has red skins and crisp, white flesh. Does very well in heavy soils. Mature in 80-100 days.

Red Norland- Early season, disease resistant variety with thin red skins and white flesh. Easy to peel. Does not do well in soggy soil. 70 days until mature.



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Rhubarb- Plump, pinkish red stalks with tart flavor. Great for pies, cobblers, preserves and other recipes.

Rutabaga- Root vegetable that is a cross between the cabbage and turnip. Roots are eaten in a variety of ways and the leaves can be eaten as a leaf vegetable.

Spinach- Produces an abundance of vitamin packed green leaves. 40-60 days until mature.

Strawberries- Bare root plants may be available in the coming weeks. Watch our Facebook page for more information.

Swiss Chard, Five Color Silverbeet (Rainbow Chard) – Leafy Vegetable with green to purple leaves and stems in a rainbow of colors. Heirloom variety. 50-60 days to maturity.

Tomatoes-

Beefsteak- One of the largest varieties of cultivated tomatoes. Can weigh up to 450g. Determinate. 90 days until mature.

Carolina Gold- Approximately weighs 7oz that has wonderful color and taste. The yellow tomato is sweet and mild with a slight of tang. Staking or caning is necessary. 65-71 days until mature.

Celebrity- Approximately weighs 8oz and 4iches across. Caging or staking is necessary. Use in sauces, salads, and good in sandwiches. 67 days until mature.



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Early Girl- Approximately 8oz, it has great flavor and bright color. Good for canning, salads, sauces, and sandwiches. Indeterminate. 52-70 days until mature.

Grape- This tomato is about the same size as Cherry tomato. Bite size! 50-70 days until mature.

OxHeart- Heart shaped, pink tomato. Heirloom variety. Great for canning. 80 days to mature. Indeterminate.

Roma- Approximately weighs 4oz. This tomato is an Italian plum and is commonly found in supermarkets. Good for eating plain or canning. Determinate. 73-80 days until mature.

San Marzano- Italian plum tomato. Heirloom variety. Larger and less acidic that Romas. Great for making tomato paste and canning. Indeterminate. 85 days to maturity.

Super Select- Bright red slicing tomatoes. Mature in 68-75 days to mature.

Yellow Grape- Oblong, grape-sized, pale yellow tomato. Great for snacking or in salads. 58 days to mature. Indeterminate.

Zucchini- Long cylindrical, slightly smaller at the stem end. Green or yellow. 32 days until mature.



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Herbs

Basil Sweet or Lemon- One of the main ingredients in pesto sauce and it commonly used fresh in cooked recipes.

Chives and Garlic Chives- The stems and the unopened, immature flower buds are diced and used as an ingredient for fish, potatoes, soups, and other dishes.

Cilantro- Heat diminishes their flavor, coriander leaves are often used raw or added to the dish immediately before serving.

Dill- Used as a spice and can be added to fish or soup.

Mojito Mint- Fragrant foliage provides a treat for the senses.

Oregano- Most prominent modern use is as the staple herb of Italian-American cuisine.

Parsley Curled or Flat Leaf - Often used as a garnish and many dishes are served with fresh chopped parsley sprinkled on top.

Thyme- It pairs well with poultry and tomatoes, and is often used in soups, stews, stocks, and sauce.