

Family	Variety	Description
	Chard (Bright Lights)	Multicolor chard - 1998 All-America Selections winner. Stems of many colors including gold, pink, orange, purple, red, and white ... with bright and pastel variations. Lightly savoyed, green or bronze leaves. The taste is milder than ordinary chard, with each color a bit different. Frog Holler Favorite. <i>Pick the largest outer leaves; young leaves continue to grow from the center.</i> Days to maturity: 55
	Celery (Conquistador)	Great taste! Conquistador is an early, widely-adapted celery that produces full, upright heads packed with crisp, flavorful stalks. Performs well under heat and moisture stress and in soils of average fertility. Avg. 10,250 seeds/oz. Packet: 325 seeds. Days to Maturity or Bloom: 80
	Celeriac	It was first recorded as a food plant in France in 1623, and was commonly cultivated in most of Europe by the end of the 17th century. A perfect alternative to potatoes in the winter. Delicious added to stews and soups.
Annual	Arugula	
Annual	Cilantro	One of the most popular fresh herbs in the U.S. The foliage is called Cilantro, while the edible seed is Coriander. Popular in Mexican and Asian cuisine.
Annual	Curly Parsley (Champion)	Standard popular strain. Leaves are finely curled, deep green.
Annual	Dill (Bouquet)	Popular favorite, many uses. Good seed and leaf yields. Many culinary uses.
Annual	Flat Parsley	Great flavor. Flat, glossy, dark green leaves have a strong parsley/celery flavor for use fresh or dried. Preferred variety for cooking.
Annual	Marjoram	leaves, seeds, or flowers are used for flavoring food or in medicine. Other uses of herbs include cosmetics, dyes, and perfumes.
Annual	Summer Savory	Use summer savory to flavor beans, peas, pork, game and sausages. Finely chopped leaves can be added to soups and stews near the end of their cooking time. The herb makes a flavorful oil or vinegar. Medicinally, it is used as a tonic and digestive. Dried foliage and flowers are used in arrangements. Summer savory is used as a companion plant for beans because it helps deter bean beetles.
Cole	Arcadia (broccoli)	Recommended for summer, fall and winter production. A rugged, vigorous broccoli with mid-late maturity. With good fertility, plants grow large with heavy, very firm, dark green, domed heads and a unique "frosted" appearance. Frog Holler Favorite. Days to maturity: 63

Cole	Arrowhead (Cone shaped cabbage)	<p>Cone-shaped, pointed cabbages. Early, dense heads have sweet, tender, thin leaves for refreshing summer salads, slaws, or cooked dishes. Frog Holler Favorite.</p> <p>Days to maturity: 66</p>
Cole	Broccoli Raab	<p>Big, slow bolting. A versatile broccoli raab variety for growing throughout the season. Especially for spring and summer harvest. Harvest stems, leaves and buds. Broccoli flavor with a little kick; Broccoli Raab is actually in the turnip family. Tasty!</p> <p>Days to maturity: 42.</p>
Cole	Brussels Sprouts	<p>Flavorful, medium-green smooth sprouts are large and mature relatively early. A vigorous, easy-to-grow variety for diverse climates. Long season; harvest after frost.</p> <p>Days to maturity:</p>
Cole	Collards	<p>Slow-bolting Vates selection. Selected out of the popular Vates variety for a more compact and longer-standing habit. Same rich, dark green color with long, broad, wavy, tender leaves. Nutritious!</p> <p>Days to maturity: 60</p>
Cole	De Cicco (Broccoli)	<p>Old Italian variety introduced in 1890. Marvelous for spring and fall gardens. Non-uniform maturity produces continuous tender side shoots encouraged by cutting the main head. Long harvest season; good for home gardeners.</p> <p>Days to maturity:</p>
Cole	Dinosaur Kale	<p>Also 'Lacinato' or 'Tuscan' Kale. The dark green leaves of this extremely winter-hardy variety become even sweeter after a hard frost. Delicious and tender when stir-fried or steamed; very nutritious. <i>Pick the largest outer leaves; young leaves continue to grow from the center.</i></p> <p>Days to maturity:</p>
Cole	Golden Acres (cabbage)	<p>Early round head cabbage is easily grown and versatile in use. Heads are about 6 to 7 inches in diameter on compact plants about a foot high. Its firm, medium green head is excellent cooked or raw in stews and salads.</p> <p>Days to maturity (from transplant): 65</p>
Cole	Green Goliath (Broccoli)	<p>Early and extended harvest. Large headed, tight budded, blue-green center heads mature over a three-week period, not all at once. Good side shoots follow after center head is harvested. Ready to start picking about 55 days after plants are set or thinned in garden. Grows best in cool weather and full sun. Frog Holler Favorite.</p>
Cole	Green Kale	<p>Beautiful, curled green leaves. Extremely hardy and loaded with vitamins and minerals. Sweetens up with frost. Sturdy</p>

		little vitamin factories in your garden. <i>Pick the largest outer leaves; young leaves continue to grow from the center.</i> Days to maturity: 55
Cole	Kohlrabi	Midseason white kohlrabi. Fresh and fruity taste. Holds well in the field without splitting. Tastes like a cauliflower/apple!? Days to maturity: 45
Cole	Primax (cabbage)	
Cole	Red Express (Red cabbage)	Extra-early red. Compact plants and solid, round, 2-4 lb. heads with good flavor. Relatively split resistant. Recommended for Northern areas. Days to maturity: 63
Cole	Russian Kale	'Red Russian' is an unusual and beautiful variety that grows 2' tall. Leaves are bitter-free, very tender, and are intersected by purple-pink veins, lightly tinged with purple on the margins. In cold weather the leaves turn reddish-purple and are very attractive. Heirloom variety once known as 'Raggedy jack'. Tender and sweet throughout the summer. Days to maturity: 40
Cole	Snow Crown (Cauliflower)	Vigorous, rapid growth and long harvest. Snow-white, 2-lb. heads are 7-8 in. across. Give cauliflower fertile soil, full sun and steady moisture and you'll be rewarded with large, delicious heads that are high in vitamin C. At first sign of heads, tie wrapper leaves together to shield heads from the yellowing effect of the sun. Days to maturity:
Cucumbers	Suyo Long	Traditional long-fruited variety from China. A sweet-flavored, ribbed fruit growing up to 15" long. Widely adapted, grows well in hot weather, and sets early. Try using this unusual-looking cucumber in salads, for bread-and-butter, or mixed vegetable pickles. Excellent "burpless" eating quality. Bitter-free. Trellis for straight fruits. Plant Cycle: (A) Days to Maturity or Bloom: 61
Cucumbers	Slicing (Marketmore 76)	Popular nonhybrid. Long, slender, dark green cucumbers. Since 1970 the slender, refined "Marketmore look" has been the standard for slicing cucumbers in the North. 8-9" fruits stay uniformly dark green even under weather stress. Begins bearing late, but picks for a relatively long time. Plant Cycle: (A) Days to Maturity or Bloom: 58
Cucumbers	Pickling (Cross Country)	Plant produces high yields of small pickling type cucumbers. Cucumbers are crisp and tender. Excellent for making bread and butter or dill pickles.

Cucumbers	Slicing (Olympian)	High yields of beautiful, dark green, straight, 8-9" fruit over a long harvest season. Crisp, with fresh flavor. Resistant to the major cucumber diseases. Plant Cycle: (A) Days to Maturity or Bloom: 52
Eggplant	Classic	
Eggplant	Dusky	75 days. Dependable producer of medium-sized, firm, oval fruits.
Eggplant	Pingtung	58 days. Long thin purple oriental type.
Eggplant	Bride	58 days. Pink-blushed oriental type. Very tender and sweet.
Eggplant	Orient	
Lettuce	Anuenue (Hawaiian head lettuce)	Sweet heading lettuce At maturity it resembles a small iceberg lettuce, only much more heat tolerant and easier to grow. Thick, crisp outer leaves surround a round, well-packed heart. Bright, glossy green. Spring, summer, and fall crop. Developed by the Univ. of Hawaii where the name (pronounced ah-new-ee-new-ee) means "rainbow." Frog Holler Favorite for many years. <i>Allow to form head.</i> Days to maturity or Bloom: 50
Lettuce	Deer Tongue	An attractive, smooth buttercrunch type. Tongue-shaped outer leaves, sweet crispy center. Slow to bolt and taste stays mild. A nice heirloom specialty. <i>Allow to form head.</i> Days to maturity: 46
Lettuce	Endive	Flavorful, slightly bitter addition to sophisticated salads. A salad essential in Europe. Large heads; easy to grow. Days to maturity:
Lettuce	Green Leaf (Simpson)	Earliest of all. Quickly produces a large head of delicious, crinkly, juicy, light green leaves. Growable all season: spring, summer, and fall. <i>Pick outer leaves throughout spring, or harvest entire head at maturity.</i> Days to maturity: 46
Lettuce	Green Oakleaf	Easy to grow. The serrated leaves do not close tightly but form an open rosette. Space about 8 inches apart for full-sized heads, or sow thickly for clipping small, young leaves. <i>Pick outer leaves throughout spring, or harvest entire head at maturity.</i> Days to maturity:
Lettuce	Jericho (Romaine)	Heat and tipburn tolerance with excellent taste.

		<p>Tall, heavy heads are bright green; crisp and tender with that satisfying Romaine crunch! <i>Allow to form head.</i></p> <p>Days to maturity:</p>
Lettuce	Kagraner (Bibb)	<p>Elegant pale green heads of exceptional quality. Its real claim to fame is its reluctance to bolt even in midsummer heat. Bibb lettuce lovers should grow this delicious and reliable variety. Frog Holler Favorite for many years. <i>Allow to form head.</i></p> <p>Days to maturity:</p>
Lettuce	Magenta (Red crisphead)	<p>Red-tinged, upright, crisp. Shiny, slightly puckered, red-tinged leaves form a whorled, conical head with a crispy, green heart. Ideal for spring and summer plantings with good taste and tolerance to bolting, tipburn, and bottom rot. Never bitter; a Frog Holler Favorite. <i>Allow to form head.</i></p> <p>Days to maturity:</p>
Lettuce	Nevada (Summer crisphead)	<p>Bright green, compact, upright. Bright green leaves form an upright whorl. Resists tipburn, bottom rot and bolting, and its great taste stays mild. Heavy heads. Amazing crispness and tenderness in a summer lettuce; never bitter. Frog Holler Favorite. <i>Allow to form head.</i></p> <p>Days to maturity:</p>
Lettuce	Pirat (Red Bibb)	<p>The Tastiest Butterhead Yet!</p> <p>Large, soft buttery heads; succulent pale green leaves tinged with bronze. Pirat comes by its good looks and superb flavor naturally: its ancestor is the old French favorite, <i>Marvel of the Four Seasons</i>, beloved since Victorian times. Ideal for spring or fall crops, this lettuce grows best in enriched, well-drained soil that is loamy to sandy. It tastes as good as it looks -- and that's saying quite a lot! A Frog Holler Favorite for many years. <i>Allow to form head.</i></p> <p>Days to maturity: 55</p>
Lettuce	Radicchio	<p>A beautiful, gourmet salad vegetable of Italian origin, radicchio is appealingly bitter with a nut-like texture. Like a slow growing lettuce, the heads form without being cut back or forced. If you choose not to wait for the head to form, you can pick outer leaves. You'll get the flavor and color, just not the crunch.</p> <p>Days to maturity:</p>
Lettuce	Red Leaf (Red Fire)	<p>Full heads, slow bolting. Medium early; makes a heavy head of deep red leaves with frilly edges. <i>Pick outer leaves throughout spring, or harvest entire head at maturity.</i></p> <p>Days to maturity: 55</p>
Lettuce	Red Salad Bowl	<p>Deep red, frilly leaves.</p>

		<p>An appealing, slow bolting red oakleaf type. Rich deep-red finely divided leaves. Sweet flavored and tender, a colorful delight for salads. <i>Pick outer leaves throughout spring, or harvest entire head at maturity.</i></p> <p>Days to maturity: 50</p>
Onion	Copra	<p>Best for storage. Uniform, "rock-hard" storage onion with early maturity. These medium-sized, dark yellow-skinned storage onions have the preferred blocky round shape with thin necks that dry quickly. Firmness and skin are superior. Frog Holler Favorite.</p> <p>Days to maturity: 104</p>
Onion	Mars (Red)	<p>Early and big. An outstanding variety combining earliness and large size. Good purple-red skin color and fairly well-colored interior.</p> <p>Days to maturity: 104</p>
Onion	Rossa (Italian red)	<p>Producing very large bulbs, this classic Italian onion is red with wonderfully delicious white flesh.</p>
Onion	Spanish	<p>Selected for mildness and flavor. Large bulbs; skins are thick, necks are small - stores till early winter.</p> <p>Days to maturity: 115</p>
Pepper	King of the North	<p>Arguably the best red bell for northern gardeners where the seasons are cool and short. Nice blocky fruits, great sweet flavor. <i>Days to maturity: 57 days green, 68 red</i></p>
Pepper	Super Shepherd	<p>68 days. Sweet Red Italian Tapered fruit with thick juicy flesh and great taste</p>
Pepper	Hungarian	<p>Dependably productive. Yellow hot pepper with 5 1/2" x 1 1/2" smooth, waxy fruits tapering to a point. Easy to stuff and to peel after roasting; thick-fleshed for frying. Its sunset-ripening peppers change from yellow to orange to red, and make the prettiest pickled peppers. Early and widely adapted. Definitely, but not overly, hot. Days to Maturity or Bloom: 58 pale yellow, 83 red ripe</p>
Pepper	Yankee Bell	<p>Blocky, 3 to 4-lobed, medium size, green to red fruits. Strongly branched with good cover. Plants are less apt to make too many peppers in the initial crown set, resulting in a higher percentage of smooth, thick-walled fruits. Peppers hold well into the sweet red stage. Days to Maturity or Bloom: 60 green, 80 red ripe</p>
Pepper	Banana	<p>60 days - a straighter, pendant very early 8 in yellow banana.</p>
Pepper	Yellow Bell	<p>70 days. Large 4 3/4 in/12 cm square green to yellow bell fruit with thick flesh, four lobes.</p>
Pepper	Serrano del Sol	<p>Biggest and best yielding serrano! Early, with dozens of cylindrical fruits that are twice the size (3-3 1/2") of regular serrano chiles. Serrano del Sol quickly sizes up, turns from dark green to scarlet, and has excellent, very hot flavor. The serrano originated on the mountain ridges north of Puebla and Hidalgo in Mexico. Rarely dried, they are usually eaten fresh green in sauces, condiments, or as a key ingredient in fiery Mexican dishes. Days to Maturity or Bloom: 55 green, 75 red ripe</p>

Pepper	Ancho	68 days. For chili powders and sauces.
Pepper	Cayenne	Unbelievably long, slender Cayenne pepper. It turns bright red for homemade hot sauce and dries well for ristras and delicious, dried hot pepper flakes. The 8-10" long, thin-fleshed fruits taper to a skinny point. Joe Sestito of Troy, NY tells us that the original seeds for Joe's Long came from Calabria, Italy, and were passed along to him by his brother who participates in an active Italian seed-sharing community in Toronto. Plant Cycle: (A) Days to Maturity or Bloom: 60 green, 85 red ripe
Pepper	Jalapeno	75 days. Hot, hot 3" fruits.
Pepper	Thai Dragon	82 days. Hot, hot, hot. Zillions of beautiful, tiny red peppers.
Pepper	Habanero	Super-hot! 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. Yield potential is good, but can be erratic in the North. Days to Maturity or Bloom: 75 green, 100 orange ripe
Perennial	Apple Mint	It is used mainly for culinary purposes and its milder taste makes it ideal for use in fruit salads and fruit cups and punches. Dried apple mint leaves retain their scent and make excellent pot pourri.
Perennial	Chives	An herb which resembles hollow blades of grass, and the smallest member of the onion family. Chives have a mild onion flavor. Their distinctive smell and taste is derived from a volatile oil, rich in sulphur and common to the onion family, but milder and more subtle in chives. Referred to only in the plural, because they grow in clumps rather than alone. How to prepare: Often snipped and sprinkled on food just before serving for seasoning. Matches well with: eggs, fish, potatoes, salads, shellfish, sole, soups http://www.recipezaar.com/library/getentry.zsp?id=52
Perennial	Comfrey	Comfrey is a plant that is much loved by organic gardeners and permaculturalists because of its ability to provide fertility. Comfrey is a dynamic accumulator - it sends down deep roots and extracts mineral nutrients from the depths. These nutrients are stored in the leaves, which can then be used to feed other plants (and animals). http://www.squidoo.com/comfrey
Perennial	Garden Mint	
Perennial	Garlic Chives	A more beautiful lily there has never been. For lovers of garlic, this certainly holds true. The subtle garlic flavor of Garlic Chives are perfect for use in uncooked dishes where raw regular garlic might be overwhelming or too spicy.
Perennial	Lemon Thyme	Lemon Thyme definitely smells like lemon and tastes like lemon. It can be used in any recipe calling for lemon juice, lemon zest or lemon flavoring. It grows like a weed so there is always more lemon waiting in the garden. Lemon Thyme added to

		marinade is great with fish or chicken. Lemon Thyme's glossy green foliage can be sheared to form one of the knots in a traditional knot garden . http://www.mountainvalleygrowers.com/thycitriodoros.htm
Perennial	Oregano	Oregano is a hardy perennial that may need winter protection to survive in the colder zone in northern Illinois. It may grow two feet tall with a rounded, sprawling spread of 18 inches. White or pinkish-purple flower spikelets appear in mid to late summer. The cultivar 'Aureum' has golden yellow leaves and develops into an 8–10 inch mound. Use oregano in Spanish, Italian and Mexican cooking.
Perennial	Peppermint	Peppermint is used for flavouring sweets and in rubs for strains and sprains. A refreshing tea can be made from the leaves and a finely chopped leaf added to hot chocolate makes an interesting change.
Perennial (tender)	Rosemary	Pine-scented, evergreen herb. Popular with gardeners and chefs. Often teamed with chicken or potatoes. Medicinal: In tea to treat headaches. Stimulates circulation. Tender perennial.
Perennial	Sorrel	A hardy perennial plant that produces long narrow tender succulent green leaves with a slightly acid tang or lemony flavor that adds zest to salads. Sorrel is excellent with fish and in creamy soups and sauces. Leaves grow up to 8" long and can be harvested over a long period of time. Remove flowering tops to keep leaves tender.
Perennial	Spearmint	the common garden mint widely used for culinary purposes. It has lax, tapering spikes of flowers similar to peppermint flowers and sharply serrated leaves that are used fresh or dried to flavour many foods, particularly sweets, beverages, jellies, salads, soups, cheeses, meats, fish, sauces, fruits, and vegetables. The aroma and taste of spearmint are similar to those of peppermint but less strong. Native to Europe and Asia, spearmint has been naturalized in North America.
Perennial (tender)	Tarragon	Peppery flavor with a slight hint of anise that is suited to vinegars and fish, but it also has many other uses in the kitchen. It is originally from southern Russia and western Asia. Tender perennial; likes well-drained soil
Perennial	Thyme	The dried leaves and flowering tops of which are used to flavour a wide range of foods, including poultry, stuffings, fish, eggs, meats, butter, sauces, soups, sausages, salads, vegetables, cottage and cream cheeses, fresh tomatoes, and pastas. It is one of the herbs used to flavour Benedictine liqueur. Thyme is a characteristic <u>seasoning</u> in the traditional English dish jugged hare. Bees are fond of thyme, and thyme honey of Sicily has been famous for hundreds of years. In ancient Greek temples, thyme was burned as incense. Pliny the Elder referred to it as a fumigant. http://www.britannica.com/EBchecked/topic/594537/thyme
Perennial (tender)	Bronze Fennel	Gorgeous reddish-bronze color. Vigorous and uniform strain is slow to bolt. Makes masses of frilly, anise-flavored leaves. Use in salads. Days to Maturity: 50-60 to harvest
Perennial (tender)	Lavender	Many people appreciate lavender (<i>Lavandula angustifolia</i> or <i>Lavandula officinalis</i>) for its aromatic fragrance, used in soaps, shampoos, and sachets for scenting clothes. The name lavender comes from the Latin root <i>lavare</i> , which means "to wash." Lavender most likely earned this name because it was frequently used in baths to help purify the body and spirit. However, this herb is also considered a natural remedy for a range of ailments from insomnia and anxiety to depression and mood disturbances. Research has confirmed that lavender produces calming, soothing, and sedative effects.
Perennial (tender)	Sage	Uses

		<p>Food flavouring (sausages, sage & onion stuffing, cheese, soups etc)</p> <p>Aids digestions</p> <p>All purpose disinfectant</p> <p>Medical - sore throats, hormonal balance, hair tonic (used in shampoos), snake bites, for depression, headaches, anaemia, diarrhoea in babies, wounds, scabs & spots</p> <p>To fumigate a sick room</p> <p>Smoking leaves helps relieve asthma</p>
Summer Squash	Patty Pan	<p>Bright, deep yellow skin and good eating quality.</p> <p>Sunburst is a good yielder of tender, rounded squash with a scallop. Appetizing color whether picked tiny, with the blossom still attached, or teacup-size. Vigorous plant. 1985 All-America Selections winner.</p> <p>Days to Maturity or Bloom: 52</p>
Summer Squash	Zephyr	<p>Precocious, yellow, green-tip straightneck.</p> <p>A distinctive, slender fruit, yellow with faint white stripes and light green blossom ends. Harvest young at 4-6" for unusually delicious nutty taste and firm texture. Unique appearance for easy recognition. Big, open plant, high yielding.</p> <p>Days to Maturity or Bloom: 54</p>
Summer Squash	Crookneck	<p>Choice eating quality.</p> <p>Many choose this special Johnny's strain as the best yellow variety for buttery flavor and firm texture. Big plants are late to begin bearing, but then yield consistently over a long picking period. Best picked small, 4-5" long.</p> <p>Days to Maturity or Bloom: 58</p>
Summer Squash	Raven	<p>Very dark green for better health.</p> <p>Darker green skin contains higher levels of lutein, a highly effective antioxidant. Open plants are high-yielding, producing glossy, smooth, cylindrical fruit. Concentrated fruit set, so plan for multiple plantings.</p> <p>Days to Maturity or Bloom: 48</p>
Summer Squash	Jackpot	<p>One of the most popular varieties of summer squash. Bush-type is perfect for small spaces. Prolific yields of delicate-tasting green fruits, best picked at 4-5 in.</p>
Summer Squash	White Bush	<p>Plant produces good yields of white squash. It is easy to grow and rarely bothered by insects. Creamy texture and very flavorful. Also known as Patty Pan. Bush type plant is suitable for small home garden and market growers.</p>
Summer Squash	Magda	<p>"Cousa" type with superb flavor.</p> <p>Identified in our trials as the best-tasting Mid-East style squash. Magda's sweet, nutty flavor is comparable with Zephyr. The blocky, pale-green, tapered fruits are usually picked small, 3-4" long, for stuffing, stir-fries, and pickling. High yielding over a long season.</p> <p>Days to Maturity or Bloom: 48</p>

Tomato	Big Beef	75 days. Workhorse producer of 10 oz., uniform meaty fruits.
Tomato	Celebrity	78 days. All-America winner. Medium to large, solid fruit on semi-bush vines.
Tomato	First Lady	65days. Refined version of Early Girl. Very dependable and disease resistant. Medium-sized fruit. Indeterminant vines
Tomato	Green Zebra	75 days. Like the name says, fruits ripen yellow with green stripes. Heavy yields. Tangy, fruity flavor.
Tomato - Cherry	Matt's Wild Cherry	60 days. Small red wild cherry tomatoes with more flavor than you can believe. High sugar content.
Tomato - Cherry	Red Pear	70 days. Small pear-shaped fruits, prolific
Tomato - Cherry	Sun Gold Cherry	57 days. Intense fruity flavor. Very popular orange cherry. In singles only. Seed is very expensive.
Tomato - Cherry	Sweet 100 Cherry	60 days. Very sweet, red grape-like trusses
Tomato - Cherry	Tomatillo	70 days. Early-maturing green fruits; in salsa or Mexican cooking
Tomato - Cherry	Yellow Pear	70 days. Very sweet, prolific, kid favorite
Tomato - Paste	Roma, Paste	75 days. Standard disease resistant red paste. Medium size, heavy, concentrated yields.
Tomato – Paste (Heirloom)	San Marzano Paste	78days. Large, classic Italian paste. Very rich and meaty.
Tomato (Heirloom)	Black Krim	78 days. Delicate texture, rich flavor. Black skins, bright red inside.
Tomato (Heirloom)	Brandywine	78days. Very large, meaty, super-tasty heirloom Beefsteaks
Tomato (Heirloom)	Cherokee Purple	75 days. Medium-large, brick-red, rich “smoky” flavor.
Tomato (Heirloom)	Cosmonaut Volkov	65 days. Early Russian heirloom. Medium-sized, deep-red fruit.
Tomato (Heirloom)	Moskvich	62 days. Very early Russian heirloom with great taste and texture.
Tomato (Heirloom)	Pruden's Purple	70 days. Early Brandywine type, but slightly smaller fruits.
Tomato (Heirloom)	Rose	80 days. Very productive, high yielding pinkish-red tomatoes. Rivals Brandywine for flavor. Not as large as Brandywine but more uniform.
Tomato (Heirloom)	Rutgers	75 days. The standard for medium-sized, deep-red, uniform tomatoes for canning or fresh use.

Tomato (Heirloom)	Striped German	78 days. Very large, sweet tomatoes, yellow/orange with red stripes.
Tomato (Heirloom)	Valencia	72 days. Medium-sized orange, low acid tomatoes. Heirloom from Maine. Beautiful round, orange fruits that contain a rich tomatoey flavor. Another good choice for cooler growing areas.
Tomato –Paste (Heirloom)	Grandms Mary's Paste	This familiar heirloom variety has large, pointed red paste tomatoes that are meaty and flavorful, just right for cooking into sauce or chopping up for fresh use. Expect abundant harvests, as these plants are prolific. Indeterminate. 70 days.