
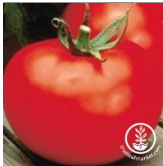









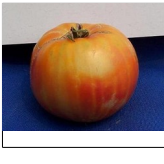










Listing of Varieties  
for Fairpark Community's  
Festival of Spring and Plant Sale  
April 29, 2017







*Tomatoes*

 <p><b>Amish Paste</b> Heirloom variety that produces 6 to 8 ounce red fruits that are oxheart to almost teardrop-shaped. Meaty fruits are juicy and have outstanding flavor, good for sauces or fresh eating. Indeterminate.</p>	 <p><b>Better Boy</b> Consistently produces large 12 to 16 ounce, red, deep globe shaped fruit. Better Boy is a favorite among many gardeners and is especially favored by those in warmer climates for its tolerance to heat. Indeterminate, heavy yielding vines</p>	 <p><b>Beefsteak</b> Beefsteaks are always grown for their flavor and size for slicing and summer sandwiches. This variety produces large, meaty red fruit over a long season on indeterminate plants. It will provide a fresh harvest in the latter part of the season.</p>	 <p><b>Black Beauty</b> So dark that some tomatoes turn solid blue-black on the skin. Deep red flesh is among the best tasting of all tomatoes. Rich, smooth and savory with earthy tones. Hangs well on the vine and stores very well, and the flavor improves with room-temperature storage.</p>
 <p><b>Brandywine Pink</b> 90 days. Heirloom tomato of a beefsteak type. Produces large (up to 1 pound) pink fruits. Well known for its excellent, exotic flavor. Soft texture, rough shoulders, and creamy smooth flesh. Indeterminate habi</p>	 <p><b>Celebrity</b> Celebrity is a superior all-around tomato with fantastic disease resistance. These determinate plants are exceptionally strong, bearing masses of smooth, round, bright red tomatoes. Weighing about 8 ounces</p>	 <p><b>Champion II</b> 62 days. An excellent performer, this variety was bred especially for sandwiches. It bears high yields of 10 ounce sized fruit. Indeterminate.</p>	 <p><b>Cherokee Purple</b> This large dark purple heirloom tomato with its rich, full flavor is a favorite. The flesh is brick-red and very attractive sliced on a plate. Plants produce large vines that yield tomatoes fully 5" across and 3 1/2" deep.</p>
 <p><b>Early Girl</b> 60 days. Very flavorful, 4 to 5 ounce, globe to slightly flattened fruits are produced heavily and continuously throughout the season. Indeterminate.</p>	 <p><b>Golden Queen</b> 65-85 days. Heirloom. An indeterminate vine which produces large, smooth fruits with a waxy yellow-orange color. Fruits are 8-12 ounces, meaty with few seeds, low acidity, and a sweet mild flavor.</p>	 <p><b>Green Zebra</b> 75 days. Heirloom, Beautiful chartreuse with deep lime-green stripes, very attractive. Flesh is bright green and very rich tasting, sweet with a sharp bite to it markets, and home gardeners. Yield is excellent. The most striking tomato, a real beauty. Around 3 ounces.</p>	 <p><b>Hamson</b> Large, smooth, deep red fruits on semi-determinate vines with good foliage cover. Solid interior with excellent appearance and flavor. This variety will set fruit at extremes of temperature and otherwise performs well under adverse conditions. Developed in Utah for local climatic conditions.</p>
 <p><b>Hillbilly</b> A huge, bi-color heirloom: brilliant yellow color with red marbling. Very large with a rich, sweet flavor. Beautiful when sliced. An heirloom believed to be from West Virginia.</p>	 <p><b>Husky Red</b> 78 days. Compact upright plants; grow staked or caged without pinching. Bears red 7 to 8 ounce fruits over an extended season. Dwarf indeterminate habit well suited to greenhouse, containers or other tight spaces. Resists Stem Canker and Gray Leaf Spot.</p>	 <p><b>Roma</b> 76 days. Vigorous determinant vines. Excellent yields of bright red, medium-small, plum shaped fruits. Popular for cooking, canning, and paste. .</p>	 <p><b>Speckled Roman</b> An elongated plum tomato, avg. 6-8 oz., with bright red skin and golden streaks. Meaty red flesh has little juice, is good for fresh eating, and cooks quickly into sauce. Excellent flavor.</p>





## Tomatoes Continued

 <p><b>Sungold Cherry</b> This treat of a tomato is one of the garden's sweetest. Children will eat them like candy. Sun Gold ripens in long clusters of 10 to 15 fruits. The sweet flavor is ready about a week before full coloring. Fruity flavor.</p>	 <p><b>Super Sweet 100</b> 70 days. Recommended by USU. Sweet, bite-sized fruits are borne in long, hanging clusters like grapes. Indeterminate vines produce tremendous yields all season long. Very high vitamin C content.</p>	 <p><b>Sweet Pea Currant</b> The 1/4 inch, ruby red fruit are the teeniest we've seen. Deceptively big on sweet flavor, they are a treat in salads, as a garnish or right off the plant by the handfuls! An indeterminate plant with a low, spreading habit that lends itself to container living.</p>	 <p><b>Tomatillo Grande Verde</b> Tomatillos originated in Mexico and were cultivated in the pre-Columbian era. A staple of Mexican cuisine, they are eaten raw or cooked in a variety of dishes, particularly salsa verde. Two plants should be planted to ensure good fruit set</p>
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## Hot Peppers

 <p><b>Ancho/Poblano</b> 76 days Peppers are 4 inches long by 2 ½ inches across at the shoulder, tapering to a blunt point. Ripens from dark green to rust red. Plants are 30 to 36 inches high. A medium hot chili. Continuous harvest. Called Poblano when green.</p>	 <p><b>Big Jim</b> A long hot pepper similar to Anaheim. Big Jim is adapted for production of green and red use, both fresh and dried. Very high yield. Ripens all at once.</p>	 <p><b>Jalapeño (early)</b> Prolific yields of flavorful blunt fruits with distinctive jalapeno flavor. Small, spicy fruits with thick walls are traditionally harvested dark green but can be allowed to ripen to red. A classic eaten fresh or pickled.</p>	 <p><b>Jalapeño (Tam)</b> Prolific yields of flavorful blunt fruits with distinctive jalapeno flavor. The Tam Jalapeño is a little less hot and spicy than the Early Jalapeño, but with the same great taste. Still a hot pepper, just not quite as hot as others.</p>
<p><b>Growing Tip:</b> <i>Give your peppers some support, like a small tomato cage or a stake driven into the ground with the plant gently tied to it. Supported pepper plants won't fall over in a high wind, and it is easier to see and pick the fruit if they remain upright.</i></p>	 <p><b>Pasilla Bajio</b> 80 days. Mildly hot a slightly sweet, slender 8 to 14 inch pepper turning dark-green to red and finally to brown. Unique rich flavor thats used in 'molé' and other Mexican dishes. Often called Chilaca when green.</p>	 <p><b>Serrano)</b> 80 days. A very distinctive flavored hot pepper. This serrano is not for the faint of taste The plant grows 30 to 36 inches tall and bears thin-walled, 2 inch long by ½ inch wide, slender fruits that turn red when reaching maturity. Prolific and ever bearing</p>	<p><b>Growing Tip:</b> <i>Pick peppers as soon as they reach full size for use, this will encourage more production of peppers!</i></p>





## Sweet Peppers

 <p><b>Big Red</b> 75 days. Very sweet thick flesh pepper turning from green to red. Fruit are three to four-lobed, blocky, 4 inch bells. Excellent for fresh market and home gardens.</p>	 <p><b>Canary Bell</b> 70 days. Superior sweet pepper, medium-sized, thick-walled green fruits ripening to bright yellow color. Sets early and produces all summer. Superb in salads, and a premier type for grilling. Exceptional flavor, very productive two-foot plants..</p>	 <p><b>California Wonder</b> The largest heirloom bell pepper plant available for home gardens. Upright plants that are 18 to 24 inches tall with sweet-flavored, thick-fleshed fruits begin as glossy green, three- to four-lobed globes and then mature to a bright red.</p>	 <p><b>Gypsy Hybrid</b> This All-America Selections winner is a very prolific frying pepper that is also recommended fresh in salads. Tapered fruits grow 4 1/2" long by 2 1/2" wide and matures from yellow to orange to red.</p>
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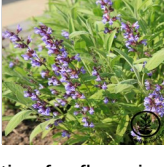

## Sweet Peppers (continued)

 <p><b>Giant Marconi</b> 72 days from transplant. An improved Italian grilling pepper. 6 to 8 inches long.</p> <p>Best in class for earliness, yield, pepper size, and flavor (sweet, smokey flavor). Resistant to Potato Virus Y and Tobacco Mosaic virus.</p>	 <p><b>Purple Beauty</b> 70 days. Stocky and productive green to purple to red bell pepper with 4 inch by 3 ½ inch, thick walled fruit.</p>	<p style="text-align: center;"><i>Helpful Hint:</i> Save your grass clippings and put them in a one inch layer around your vegetable plants. This mulching helps keep water loss reduced, as well as stopping weeds from growing! Every time you cut the lawn you can add another one inch layer, until you have a thick protective mat around your plants</p>	<p style="text-align: center;"><i>"Nothing tastes better than a fresh pepper that was picked less than five minutes ago"</i></p>
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## Eggplant

 <p><b>Fairy Tale</b> New miniature eggplants are white with violet/purple stripes. The fruit are non-bitter, with a tenderThe elongated, oval eggplants can be picked when quite small at 1-2oz or left on the plant until double that weight and the flavor and tenderness remain.</p>	 <p><b>Black Beauty</b> A popular heirloom variety of eggplant with big yields! Bushy spreading plants grow up to 30 inches and hold their purplish-black oval fruit well off the ground, keeping it nice and clean! High quality fruit averages 2 pounds</p>	 <p><b>Millionaire Purple</b> 55 days. Japan long-type produces early, high quality fruit over 8 inches long with brilliant black skin and a purple calyx. The tender flesh is nearly seedless. This is a great replacement for Ichiban. An ideal variety for greenhouses, home gardens, and open field crops</p>	 <p><b>Rosa Bianca</b> Round, 4-6" long by 5-7" diameter fruit streaked with white and violet. Plump and variably ribbed. Mild, creamy taste. This traditional Italian variety is best adapted to regions with warm nights.</p>
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## Herbs

 <p><b>Basil Dark Opal</b> Dark Opal Basil was developed at the University of Connecticut in the 1950's and is known for application in decorating and in cooking. This herb is often used in many recipes for its familiar licorice flavor, and the leaves are used to dress up the plate.</p>	 <p><b>Basil Genovese</b> An intensely scented strain of sweet basil with slightly hairy leaves and purple flowers. Excellent fresh market basil growing in popularity.</p>	 <p><b>Basil -Italian Large Leaf</b> It thrives either in the traditional outdoor gardens and urban gardens, or indoor planting containers and hanging baskets. The lemony-sweet scent of basil is unattractive to aphids, mites, and hornworms, keeping them away from your other herbs and plants.</p>	 <p><b>Basil Siam Queen</b> With a lovely clove aroma, Siam Queen is easy to grow and will add a unique flavor to any meal. Bright green leaves flourish in 6-8 hours of sunlight a day and will thrive indoors and outdoors, in containers or in herb garden beds.</p>
 <p><b>Parsley</b> 72 days. The flat leaf parsley has a stronger flavor than the curled varieties, an is generally preferred for cooking. Broad, dark green leaves may be cut repeatedly. Used fresh or dried</p>	 <p><b>Rosemary</b> This ornamental evergreen herb forms a small shrub that adapts will to pot culture. Two foot plants with needle-like leaves. Use fresh or dried on poultry, meats and seafood.</p>	 <p><b>Sage Broad Leaf</b> Perennial. 75 days. Use grey-green leaves and young stem tips for flavoring poultry, stuffings, meats, sausages, chowders and sauces. Ht. 1 to 2 ft.</p>	 <p><b>Thyme Common</b> Perennial. 85 days. Woody plant spreads to form attractive 8 to 12 inch high mounds. Aromatic leaves used to flavor meats, dressings, soups, and stews.</p>

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