













Tomatoes from Daisy Hill Farm

Cherry Tomatoes	
<p>Black Cherry (heirloom)</p> <p>Black cherry tomatoes look like large maroon-purple-brown grapes. They have a deep rich flavor typical of black tomatoes. Prolific.</p>	
<p>Fargo Yellow Pear</p> <p>Slightly larger than a typical cherry tomato, these unique yellow pear-shaped tomatoes have a light taste and are excellent producers.</p>	
<p>Gardener's Delight</p> <p>My favorite red cherry tomato-deep, sweet taste with a bit of tang. Amazing producers.</p>	
<p>Peacevine</p> <p>Fedco Seeds says that the plant "bears gazillions of sweet clusters each with 8 or so 1" fruits of wonderful sweet/tart rich flavor". I agree!</p>	
<p>Sungold</p> <p>This is my favorite cherry tomato- unbelievably sweet with a fruity taste that is unique. I will never have a summer without sungolds.</p>	
<p>Supersweet 100</p> <p>Classic red cherry tomato, incredibly sweet, simply amazing! This plant can grow to be 30 feet long tall if staked and trained!</p>	

Midsize and Paste	
<p>Amish Paste (h)</p> <p>Excellent paste variety- good for cooking, canning r fresh eating.</p>	
<p>Garden Peach (h)</p> <p>Beautiful 2-4 oz tomatoes that blush pink when ripe. They have a mild, fruity taste and a lovely fuzzy skin (like a peach!). Plant produces fruit late into the fall.</p>	
<p>Silvery Fir Tree (h)</p> <p>Determinate plant, great for containers or smaller areas. Will produce red-pink fruits for several weeks in the late summer.</p>	
<p>Speckled Roman Paste</p> <p>Beautiful pink-red paste tomatoes with yellow-orange streaks. Eat fresh in tomato salad or cook into sauce.</p>	
Big Beefsteak/ Slicers	
<p>Cherokee Purple (h)</p> <p>This purple-red-pink heirloom produces big tomatoes with a deep, almost smoky taste. Excellent for slicing on to sandwiches or chopping up to add some color and depth to tomato salad.</p>	
<p>Golden Jubilee (h)</p> <p>Incredibly prolific producer of large orange-yellow tomatoes with a bright tomato taste that almost feels like it is glowing.</p>	
<p>Green Zebra</p> <p>These green-with yellow stripe tomatoes are often referred to as heirloom because of their unique taste and color, super rich, sweet and tangy tomatoes. My kids love these.</p>	
<p>Pink Brandywine (h)</p> <p>Superb heirloom. Solid, meaty interior with pink-red exterior. Not a prolific producer, but the few tomatoes you get will be large and amazing.</p>	
<p>Tiffen Mennonite (h)</p> <p>Another incredible heirloom, from the Mennonites in Wisconsin. We grew a 2-lb tiffen last year and it was as tasty as it was big.</p>	

Peppers and Eggplants from Daisy Hill Farm

Sweet Peppers	
<p>Carmen</p> <p>The Sweet Carmen Pepper is a long, bright red pepper when ripe. Excellent for roasting or fresh eating. Will produce peppers until the frost hits.</p>	
<p>Flavorburst</p> <p>Bright yellow-orange when ripe, sweet flavor, 3 lobes, slightly elongated.</p>	
<p>King of the North (h)</p> <p>Good producer, can use as either green or red (when ripe), does well even in cooler summers.</p>	
<p>Lunchbox</p> <p>Lunchbox Peppers are mature when they are 2-3 inches in length. They are amazingly sweet and quite prolific. It is not always easy to get peppers to ripen in New England during our short growing season, but these little treats do the trick!</p>	
<p>Sweet Pimento</p> <p>The Sweet Pimento Pepper is a small (2-3") bright red pepper when ripe. Excellent for baking or fresh eating. Thick-walled, sweet. Prolific producer!</p>	

Hot Peppers	
<p>Czech Black</p> <p>Black peppers turn reddish when ripe, 2 1/2" long, heat is less than a jalapeno.</p>	
<p>Hot Portugal</p> <p>Peppers 5-8" long, turn red when ripe</p>	
<p>Matchbox</p> <p>Very hot 2" peppers, ripens from pale green to deep scarlet, grow upright and work well in containers, or in soil.</p>	
<p>Thai (h)</p> <p>Small upright 1" peppers ripen to bright red and each plant can produce 200 peppers!</p>	
Eggplants	
<p>Diamond</p> <p>Dark purple, mild in flavor and easy to grow! They set fruit early and keep producing until the autumn frosts. Mature size is approximately 6 inches long.</p>	
<p>Pingtung Long</p> <p>Chinese Eggplant that is thin and long- up to 12" in length. Shiny, deep lavender fruits with what some call a sweet taste. Skin is thin and does not need to be peeled. Plants are hardy, prolific and disease resistant.</p>	
<p>Rosita</p> <p>Productive and wonderfully tasty variety without bitterness. Pink-lavender fruits are pear-like in shape and grow to be 6-8" long and 4-6" in diameter.</p>	
<p>Rosa Bianca (h)</p> <p>Ribbed, round Italian eggplant. It is mostly light purple with streaks of white and pink. When mature, its size can be close to 6" in diameter. Mild, meaty flesh with no bitterness.</p>	

<p>Dragon's Tongue (bush) (h) Incredibly prolific heirloom- will produce all season, green and purple mottled bean. Turn green when cooked</p>	
<p>Gold Rush (bush) Light tasting yellow wax bean</p>	
<p>Provider (bush) (h) Dependable producers of the classic green bean. Produces 2 big flushes of beans before retiring for the season.</p>	
<p>Maxibel Haricot Vert (bush) Thin French beans, sweet and tender. These haricot verts grow longer than average and hold well if you forget to pick them for a while.</p>	
<p>Royal Burgundy (bush) Beautiful deep purple bean turns green when cooked.</p>	
<p>Kentucky Wonder (pole) (h) Heirloom green pole bean produces all season long. Delicious green taste.</p>	
<p>Red Noodle Yard Long (pole) Absolutely incredible bean-14-18" long burgundy pods that is stingless with sweet Asian bean flavor.</p>	
<p>Sumo Soy Bean Garden fresh fuzzy edamame is nuttier and sweeter than you can ever get elsewhere- There is about a 2-week picking window in September.</p>	
<p>Celery: Tango Excellent variety for New England- tolerates shifts in temperature and water. We harvested our plants for 4 months last year!</p>	
<p>Celeriac: Brilliant Who doesn't love a vegetable that is called brilliant? This plant is grown for its gnarly root, not leaves. It has a delicious celery-potato taste and is excellent in soups or mashed.</p>	
<p>H-19 Pickling Cucumber Sets fruit without pollination, so may be kept under row cover. Small cukes, plants have high disease resistance.</p>	
<p>Marketmore Slicing Cucumber Dark green classic slicing cucumbers, 8-9", produce throughout season</p>	










Assorted Other Vegetables

<p>New England Pie Pumpkin Small pumpkin used for small Jack-O-Lanterns or for cooking. Classic New England Pumpkin pie! Mature fruits range from between 4-6 pounds</p>	
<p>Jack-Be-Little Pumpkin Very small half pound fruits on short vines-about 3-5', excellent cooked</p>	
<p>Fennel This fennel variety does well in our variable New England soils. Fedco says that fennel is a "perennial grown as an annual with a licoricey taste. Tender stalks and leaves are good for relishes, salads and garden munchies. May also be grilled, sautéed or steamed</p>	
<p>Birdhouse Gourd Long vine produces large bulbous gourds that can be 14" tall and 12" in diameter. Let dry over many months and sand skin to create a unique container.</p>	
<p>Ornamental Gourd This collection of small fun gourds will produce a basket full of décor for the fall.</p>	
<p>Speckled Swan Gourd Another unique species, striking gourd looks like a creature. Can be dried.</p>	
<p>Yellow Summer Squash Pick when small for tender squash to eat raw, sauté or grill.</p>	
<p>Green Dunja Zucchini Excellent early green zucchini, powdery mildew resistant. Harvest young (6-8")</p>	
<p>Waltham Butternut Squash Big fruits with smaller seed cavities make this winter squash super valuable! Squashes grow to be 4-5 lbs, but may be harvested younger. Classic, delicious butternut flavor. Keeps for months after harvest.</p>	

Leafy Greens, Kale and Onions

<p>Cabbage: Ruby Perfection Heading Grow through the season and harvest in late summer or fall. Becomes even sweeter after the first frost!</p>	
<p>Cabbage: Fun Jen Yellow-green in color, this loose-leaf Chinese cabbage tastes like something of a cross between lettuce and cabbage. Can be eaten raw or stand up to some heat on the stove.</p>	
<p>Kale: Toscano Also known as lacinato or dinosaur kale. Plant once and harvest outer leaves throughout the whole season! Darker, ruffled thick leaves.</p>	
<p>Kale: Red Russian Excellent all-around kale variety. Stems have a purplish hue and leaves are light blue-green. Harvest all season</p>	
<p>Kale: White Russian Excellent all-around kale variety. Stems and leaves are brighter green than red Russian. Harvest all season</p>	
<p>Lettuce Mix An assortment of colors and shapes makes for a delicious and beautiful salad.</p>	
<p>Leeks: King Richard They start small, but these leeks will be large and ready to eat in the early fall.</p>	
<p>Onion: Yellow (New York Early)</p>	
<p>Onion: Red (New York Early)</p>	
<p>Scallions: Purple Beautiful purple bunching onions will come back year after year in your garden! One of the first spring treats!</p>	
<p>Scallions: White Classic white bunching onions—perfect for soups, and a myriad of other dishes! Will last the whole year and come back next spring in your garden!</p>	
<p>Spinach Excellent Spring crop—likes cooler weather! Add to lettuce to make a salad with texture and depth.</p>	






Annual Flowers

<p>Flashback Calendula Edible petals—they are tangy, slightly bitter petals and can be used to garnish salads or main dishes. Plant height: 18-24”.</p>	
<p>Bachelor Button: Annuals with edible flowers, annuals may self-seed. Plant height: 16-24”.</p>	
<p>Carpet of Snow (Alyssum) Fedco says that alyssum is a “free-flowering ground cover, blossoming from late spring well into fall with a fragrance like fresh-mown hay. Cascading habit makes it excellent for window boxes or terrace edges. 4” dwarf white.”</p>	
<p>Cosmos: Sensation Mix Large bright blooms of red, pink, magenta and white flowers with feathery foliage. Blooms entire season. Can tolerate cooler weather and attracts pollinators. 4-5’ tall!</p>	
<p>Marigold: Bambino French Dwarf marigold, 8” tall, single petaled red-orange flowers in mounded plant.</p>	
<p>Marigold: Crackerjack Double bloomed—orange, gold and yellow flowers on plants 3’ tall.</p>	
<p>Marigold: Queen Sophia Dwarf French marigold produces a range of different colored flowers</p>	
<p>Nasturtium: Jewel Mix A range of bright orange, red and yellows. Fun, edible flower with a peppery taste—brightens up any dish. Leaves are round with succulent stems and are also edible. 8” tall, will spread if given room</p>	
<p>Statice: Purple Lovely cutting flower. When dried, flowers retain color. Blooms are small on thick winged stems. 30” tall</p>	
<p>Statice: White</p>	
<p>Zinnia: State Fair Mix Range of saturated colors on both single and double blooms. 30” tall. Make excellent cut flowers. Deadhead to encourage more flowers.</p>	

Annual Herbs

<p>Chamomile This plant has fern like green foliage and tiny flowers that are often used in tea for their calming effects.</p>	
<p>Cilantro Use the leaves in a multitude of dishes- Indian, Mexican, etc. If plant is allowed to go to seed, then you get a second treat- coriander.</p>	
<p>Sweet Basil This basil is the traditional star of summer. Use it fresh in sandwiches, in salads, on pasta, or make your own pesto!</p>	
<p>Round Midnight Purple Basil Beautiful purple leaves have a different taste- one that feels like it is tinged with nutmeg and is savory. When the plant flowers, it sends up beautiful purple spikes</p>	
<p>Lime Basil Basil with a strong lime flavor. Leave have a brighter yellow-green color.</p>	
<p>Thai Basil Beautiful plant with green leaves and purple stems and flowers. Strong licorice-anise flavor, often used in thai cooking.</p>	
<p>Bouquet Dill Large, ferny dill leaves. Sautee with carrots for an excellent side dish!</p>	
<p>Krausa Parsley Flat leaf parsley with thick stems that are part of the taste/texture experience make this my favorite parsley. Use it as a garnish, make a parsley pesto, and add to soups.</p>	
<p>Dark Green Parsley Large, flat rich dark green leaves.</p>	
<p>Double Curled Parsley Ruffled curled leaves make this a familiar favorite.</p>	

Perennials-herbs and flowers

<p>Catnip Hardy perennial, member of the mint family. Use in tea to calm mild stomach disorders, rest. Some people claim that when rubbed on skin it makes an effective mosquito repellent.</p>	
<p>Chives Thin green onions, always the first plant in spring to reemerge from the cold ground. Produces purple flowers which are also edible.</p>	
<p>Common Sage Dusty green soft leaves add a texture component to your perennial garden. Sage survives surprisingly well through the winter. We use the leaves all winter long to make a butter sage pasta sauce, to flavor soups and beef dishes.</p>	
<p>Lovage This herb is regaining its popularity. It is a member of the carrot and celery family and has a very strong celery-like flavor. Hardy perennial.</p>	
<p>Mint Common mint used in teas and mojitos. Grow it in containers or far away from your vegetable plot so that it doesn't invade.</p>	
<p>Rosemary The needle-like savory leaves of rosemary are strong and are often used in meat dishes. Rosemary will overwinter if protected.</p>	
<p>Creeping Thyme Sweet-scented groundcover with purple flowers. Excellent plant for rock gardens, borders, and near pathways.</p>	
<p>German Thyme Taller variety that can grow up to 12" tall and spreads out in mats. It is excellent for flavoring soups, meat dishes and gravies. Purple flower spikes attract pollinators</p>	
<p>Blanket Flower Beautiful daisy-like flowers with bicolor petals-red and yellow. Makes an excellent cut flower.</p>	
<p>Hyssop (h) (e) Member of the mint family, produces lavender spikes all season long, great for pollinators.</p>	