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| Tomatoes | Photo | Description |
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| <p>Amish</p> |  | <p>paste type, sauces, canning Dates back to the turn of the century, and is the best for sauces and canning. Its deep red fruits are large for canning types (about 8 oz.), with "real tomato" flavor. Not overly acidic.</p> |
| <p>San Marzano</p> |  | <p>plum type, sauces, salsas 90 days. A heftier version of any San Marzano tomato that we have trialed with a magnificent, robust flavor to boot. Large, open, indeterminate plants produce enormous, meaty fruit measuring 2 1/2 inches wide and 7 inches long. Ruby red tomatoes have green streaked shoulders and very few seeds. These giants will go a long way in sauce and salsa recipes.</p> |
| <p>Yellow Plum</p> |  | <p>large yellow "Roma" type 70 days. <i>Lycopersicon esculentum</i>. Plant produces high yields of lemon yellow plum shaped tomatoes. Tomatoes grow in clusters. They are very sweet and have a rich tomato flavor. Excellent in salads and canning. Indeterminate.</p> |
| <p>Heinz</p> |  | <p>paste, sauce and slicing, 3-4 OZ 75-80 days. A reliable, early-maturing standard processing tomato.</p> |



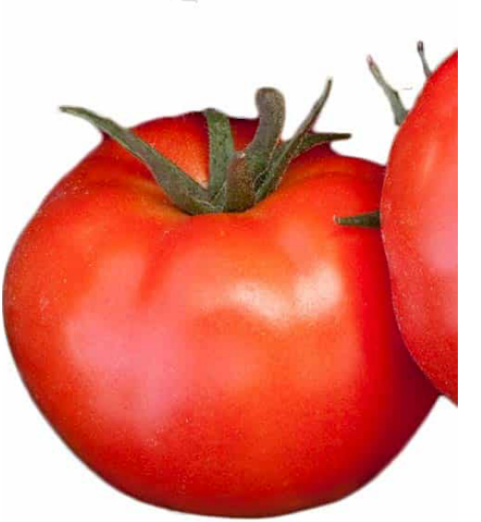

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| <p>Beaverlodge 6806 Plum</p> |  | <p>Plum, Paste, Sauce 55 days. Beaverlodge Series We were so impressed by everything about these tomatoes at our trials, that we saved the seed and spent a few seasons building our inventory in order to share it with you. Not only were they two of the earliest maturing varieties, but the plants were so loaded with tomatoes that there seemed to be more fruit than leaves! What's more, these extremely compact, determinate plants tend to creep rather than grow tall and would be perfect in a hanging basket or patio container. Did we mention how rich and balanced the flavor is, especially for an early type? Truly a great combination of earliness, size, productivity, and quality. Bred at the Beaverlodge Research Center in Alberta Canada. (2 1/2 inch long, plum shaped fruit)</p> |
| <p>Quatro</p> | <p>NOT PICTURED</p> | |
| <p>Marziana Marriage</p> |  | <p>Plum, Paste, Sauce From the Heirloom Marriage™ series of crosses between 2 heirlooms resulting in improved flavor and garden performance, this cross between 'San Marzano' and 'Cream Sausage' is a terrific paste Tomato, producing abundant quantities of meaty plums for sauces and tarts. Ripens about 70–75 days from transplant. Indeterminate.</p> |
| <p>Jersey Devil</p> |  | <p>Plum, Paste, Sauce Unusual and intriguing, the fire engine red, 4-6 inch, pointed tip fruit have the shape of a frying pepper. They are sweet, rich, full-flavored and meaty with few seeds. Great for making sauce and salsa. Plant produces high yields of 4 to 6" long bright red tomatoes. A heirloom variety from Tomato Seed Company of Metuchen</p> |
| <p>A Grappoli D Inverno</p> |  | <p>Great for Sun-drying This is the “Winter Grape” tomato of old Italy, where farmers would hang the fruit-covered vines and they would stay fresh well into the winter. They also dry perfectly and resemble little “Roma” tomatoes. The flavorful fruits are delicious and great for snacking, fresh or dried.</p> |



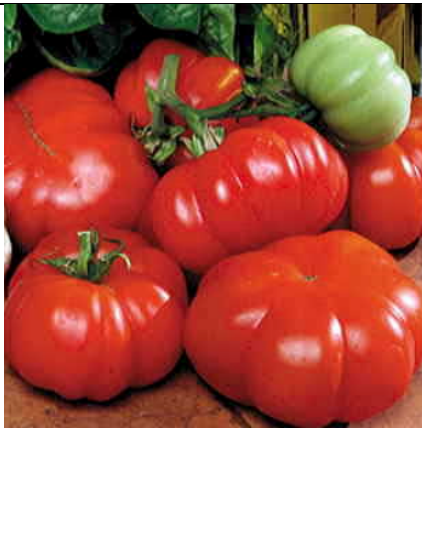

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| <p>Matthew</p> |  | <p>Plum Sun-drying</p> <p>83 days. A flavor dynamo, these good-looking, big grape/small plum-shaped fruit offer an unsurpassable range of culinary possibilities from fresh eating, cooking into sauce, and drying for snacks. The firm, thick-walled fruit are tangy and flavorful fresh or dried. Exceptionally vigorous plants produce trusses of 6-7, elongated tomatoes each reaching about 2 inches long and 1 1/2 inches wide with a golden orange color inside and out. Indeterminate. HR: F 0-1, FOR, L, ToMV, V.</p> |
| <p>Montesino</p> |  | <p>Plum Sun-drying</p> <p>60-65 days. One of the most deliciously sweet and versatile grape tomatoes we've grown, Montesino's ruby red fruit have solid flesh that's just right for fresh eating or preserving dried. At about 1 inch wide and 1 1/2 inches long, they're the ideal grape tomato for tossing in salads or dry down quickly in the sun or food dehydrator. Indeterminate. HR: F 0, ToMV.</p> |
| <p>Large Red Cherry/ Mountain Magic</p> |  | <p>Red cherry type - Likely Mountain Magic Seeds saved from 2017 season's plants so unsure of variety Skin Color: Red Flesh Color: Red A true breakthrough when it comes to disease-resistance. This scrumptious campari-like tomato withstands the big three threats besetting tomatoes: late blight, early blight and fruit cracking. Count on a crop of sweet, great-tasting, 2 oz. fruits on indeterminate plants.</p> |
| <p>Gold Nugget</p> |  | <p>Cherry</p> <p>60 days. Always among the first to ripen, Gold Nugget attains an unusually rich, sweet flavor when mature. Vigorous and determinate, plants are loaded with 3/4 inch, round golden fruit from early in the season 'til frost. Bred by Dr. Jim Baggett at Oregon State University.</p> |






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| <p>Black Cherry</p> |  | <p>Cherry From Baker Creek Rare Seeds 75 days. Beautiful black cherries look like large, dusky purple-brown grapes; they have that rich flavor that makes black tomatoes famous. Large vines yield very well; very unique and delicious</p> |
| <p>Sunchocola Cherry</p> |  | <p>Cherry 60 days. A real crowd-pleaser. One taste and you'd expect Sunchocola to come packaged in dainty paper cups in a fancy heart-shaped box. The 1 1/4 inch round, henna colored fruit are juicy and divinely sweet, with an added depth of slightly smoky, low acid flavor that's unusual in a cherry tomato. Rambling indeterminate plants yield generous trusses of fruit early in the season and continue for the long haul. TMV.</p> |
| <p>Prudens Purple</p> |  | <p>Slicer deep red to purple medium slicing</p> <p>Early Brandywine type. Large to very large (many over 1 lb.) fruits are flattened and smooth (except for shoulder ribbing on some), and resist cracking. Vivid dark pink skin with crimson flesh. Medium tall, potato-leaf plants. Indeterminate.</p> |
| <p>Siletz</p> |  | <p>Slicer medium bright red slicing</p> <p>70-75 days. Siletz is one of the most reliable slicing tomatoes you can grow. Coming in just ahead of Oregon Spring, with a nice flush of 4-5 inch deep red fruit that weight up to 1 pound. The flavor-packed red tomatoes are nearly seedless. Expect several bursts of ripe tomatoes as the season progresses. Vigorous determinate plants are parthenocarpic. Bred by Dr. Jim Baggett of Oregon</p> |

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| <p>Stupice</p> |  | <p>Slicer</p> <p>60-65 days. This cold-tolerant tomato ripens sweet, red, slightly oval, 2 inch fruit that make an excellent choice for first-of-the-summer salads, lunch boxes, and juicing. Stupice consistently gets high marks for taste throughout the summer. Pumps out fruit over the entire season. Bred in the former Czechoslovakia. Indeterminate potato leaf variety.</p> |
| <p>Persimmon</p> |  | <p>Slicer</p> <p>yellow slicing type</p> <p>80 days. This heirloom tomato that dates back to the mid-1800s is right at home in short-season gardens.</p> |
| <p>Cherokee Purple</p> |  | <p>Slicer</p> <p>Cherokee purple is the name of a cultivar of tomato, that develops a fruit with a dark mahogany-red color while maintaining a somewhat greenish hue near the stem when mature for eating. Wikipedia Scientific name: Solanum lycopersicum 'Cherokee purple' Higher classification: Tomato Rank: Cultivar Plant height: 9 feet Fruit Weight: 16 oz Color: Dusky red, green shoulders</p> |
| <p>Brandywine</p> |  | <p>Slicer</p> <p>red to purple, large, lobed</p> <p>85 days. This winner of Territorial Seed Company's Great Northwest Tomato Taste-Off has the flavor to which all other tomatoes are compared. An indeterminate, potato-leaf variety with a sweet, rich, slightly spicy flavor. Not a heavy-yielding tomato, but the rounded fruit are large, up to 7 inches across. We have been selecting and growing seed of Brandywine for many years; our selection is now one of the earliest strains.</p> |

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| <p>Carbon Heirloom Marriage ™ Cherokee Carbon Tomato</p> |  | <p>Slicer</p> <p>75-80 days. The best of Cherokee Purple and Carbon, these beautiful beefsteaks have a dusky blush and rich, delicious flavor. The bulky, slightly squat fruit average 10-12 ounces each. Indeterminate. Also available as a plant.</p> |
| <p>Black Vernissage</p> |  | <p>Slicer</p> <p>From Baker Creek Rare Seeds That combination of rich flavor and being particularly meaty, the Vernissage lends itself well to a heavy red sauce where it needs little herbal assistance in creating a fresh, rich flavor. Black Vernissage Tomato (<i>solanum lycopersicum</i>) originated in the Ukraine. Also known as Vernisazh Chernyi.</p> |
| <p>German Green</p> |  | <p>Slicer</p> <p>Family heirloom from Ruby Arnold of Greeneville, Tennessee. Introduced to SSE in 1993 by Bill Minkey of Darien, Wisconsin. Large beefsteak fruits weigh one pound or more. Sweet juicy flesh with a hint of spiciness. Ready to harvest when soft to the touch and yellow-green in color. Indeterminate, 80-95 days from transplant.</p> |
| <p>Pink Berkeley</p> |  | <p>Slicer</p> <p>8-12 oz. fruits are dark pink with green striping, and the flesh is pink with yellow streaks. The flavor is outstanding - sweet and complex like the finest heirlooms. The compact, indeterminate plants performed much better than average under disease pressure in our Albion trials. Indeterminate.</p> |

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| <p>Early Bush Beefsteak</p> |  | <p>Slicer From Seed 'n Such 57 days. A sister to Early Girl but with a bush, determinate habit reaching about 24-in. tall. Needs very little support. Fruits are perfectly round, bright red and weigh about 5 oz. Tart, 'real-tomato' flavor with the perfect balance of acids and sugars.</p> |
| <p>Miracle Sweet</p> |  | <p>Slicer From Seeds 'n Such 67 days. Solanum lycopersicum. (F1) Early maturing plant produces high yields of 5 to 6 oz red tomatoes. This is one of the sweetest tomatoes on the market. Perfect for salads, sandwiches, slicing, and canning. Excellent choice for home gardens and market growers. Disease Resistant: V, F, N, A, St. Indeterminate.</p> |
| <p>Goliath Early</p> |  | <p>Slicer From Seeds 'n Such 49 days. We've all heard it: early tomatoes aren't very big and bush tomatoes aren't productive. But 'Goliath Giant Early Bush' refutes all these myths! The first new member of the 'Goliath Series' I've introduced since my Totally Tomatoes days, new 'Giant Early Bush' is a week earlier than abiding favorite 'Early Girl' and at 14 to 20-oz., as big as 'Big Beef', our most popular tomato overall.</p> |
| <p>Pretty in Pink</p> |  | <p>Slicer From Seeds 'n Such Hybrid Tomato Pretty In Pink (73 days). "Pink tomatoes are the latest rage," says Hilton, "so we went to Asia, where pinks out-sell reds, to get this new gem. Loads of sweet, mild, 6 to 8-ounce, disease-resistant fruits with heirloom-like shoulders. Indeterminate."</p> |

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| <p>Big Beef Hybrid</p> |  | <p>Slicer Big, beefy, red 10 to 12 oz. fruits are super for slicing or for salads. Indeterminate. Disease resistance: V FF N T. 73 DAYS.</p> |
| <p>Oregon Spring</p> |  | <p>Slicer 58 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces heavy yields of 4 to 6 oz red tomatoes. It has the rich tomato flavor. They are very flavorful, meaty, and have very few seeds. Perfect for salads, slicing, sandwiches, and for making ketchup, paste, and sauce. It is a cross between a Russian Severianin and a Starshot. Does well in cool weather too. Cold tolerant. Suitable for short season regions. Recommended for cool northern or high-elevation locations. They are parthenocarpic, which means plants form fruit without pollination. Excellent choice for home gardens. A variety developed by Dr. James Baggett at Oregon State University, Oregon, USA. Disease Resistant: V. Determinate.</p> |
| <p>Costoluto</p> |  | <p>Slicer High in acids, this is the tangiest, most intense tomato flavor you will ever taste! If you can or juice tomatoes, set aside a large part of the garden for this magnificent Italian heirloom.</p> <ul style="list-style-type: none"> • Genus: Lycopersicon • Species: esculentum • Variety: Costoluto Genovese • Item Form: (P) Pkt of 30 seeds • Days to Maturity: 78 • Fruit Color: Red • Habit: Vining |
| <p>Warrior</p> |  | <p>Slicer From Seeds 'n Such Resistant to nearly everything, including Yellow Leaf Curl, but not Blight. Huge, 12 to 14-oz., deep red, slightly ribbed fruits with fabulous flavor. Well adapted to virtually any climate, including the Northern Tier states. Determinate.</p> |

| Peppers | Photo | Description |
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| Bell |  | <p>Sweet, Red</p> <p>Sweet peppers are plump, bell-shaped vegetables featuring either three or four lobes. Green and purple peppers have a slightly bitter flavor, while the red, orange and yellows are sweeter and almost fruity.</p> |
| Pepperoncini |  | <p>mildly hot</p> <p>Peperoncino is the generic Italian name for hot chili peppers, specifically the cultivars of the species <i>Capsicum annuum</i> and <i>Capsicum frutescens</i>. The sweet pepper is called peperone in Italian</p> |
| Serrano |  | <p>medium hot</p> <p>The serrano pepper is a type of chili pepper that originated in the mountainous regions of the Mexican states of Puebla and Hidalgo. The name of the pepper is a reference to the mountains of these regions.</p> |
| Early Jalapeno |  | <p>medium hot</p> <p>66 days. Most familiar in their green stage, jalapeños are hottest and fully ripe when they turn red. The stocky 2 foot tall plants will not fall over or break branches even with a heavy load of fruit. The short, 2-3 inch peppers are thick-walled and juicy. Use fresh, pickled, or in sauces. Early Jalapeño will set fruit under cooler conditions than other jalapeño varieties.</p> |
| Pimiento de Padron |  | <p>mildly hot</p> <p>Padrón peppers are a variety of peppers from the municipality of Padrón in the province of A Coruña, Galicia, northwestern Spain. These are small peppers, with a color ranging from bright green to yellowish green, and occasionally red.</p> |