

# East Brook Community Farm’s 8th Annual Plant Sale Starting Saturday, 5/25/24



Plants will be available for purchase at our farmstand beginning Memorial Day Weekend, until we sell out. This guide is available in printed form at the farmstand, and on our website. Our farmstand is open daily during daylight hours and is self-serve.

Since we are running a smaller operation this year, we won’t be taking orders or bringing seedlings to farmers markets. We are growing smaller amounts of the same general assortment of veggies, herbs, and flowers as in past years. We only sell plant varieties we’ve grown here before, so we know they can thrive in this climate. We’d love to help your garden grow! See the rest of this document for plant varieties, pictures, and descriptions.

## Plant Pricing

2” pots	\$2
4” pots	\$4
4-packs	\$6
Seed Potatoes	\$3/bag (1 pound)

## KEY TERMS

**Open-Pollinated plants** produce seeds that are “true to type” - they match the characteristics of the parent plant. You can reliably save seeds from open pollinated plants, because open pollinated plants have relatively stable traits from one generation to the next.

**Heirloom plants** are grown from seeds that have been saved over many years and passed down, in original form, from generation to generation. Not all open-pollinated seeds are heirlooms (because the varieties are too new), but all heirlooms are open-pollinated. We’ve only distinguished heirlooms from open-pollinated plants for tomatoes, since that’s what people tend to ask us about.

**Hybrid plants** are the offspring of a cross between two or more distinct parent lines, selected for improved traits. While you can save seeds from hybrid plants, they do not produce plants that are true to type, so your saved seed may produce plants with a wide range of characteristics.

**Determinate tomatoes** are bush-type tomatoes that don’t need pruning. Their fruit ripens within a concentrated time period.

**Indeterminate tomatoes** are vine-type tomatoes that benefit from regular pruning. Their fruit ripens over an extended period.

**Days** listed for tomatoes and peppers indicate the number of days from transplant to mature fruit.

## PRODUCE

*Plants listed in alphabetical order*



**Chard, Bright Lights**

4-pack

open-pollinated



**Cucumber, Little Leaf (Pickler)**

2" pot

open-pollinated



**Cucumber, Poinsett 76 (Slicer)**

2" pot

open-pollinated



**Eggplant, Diamond**

4" pot

open-pollinated



**Ground Cherry, Aunt Molly's**

2" pot

open-pollinated





**Kale, Lacinato (Dinosaur)**

4-pack

open-pollinated



**Kale, Scarlet / Vates**

4-pack

open-pollinated



**Lettuce Mix**

4-pack

open-pollinated

*Varieties selected for heat resistance*



**Pepper, Shishito (frying)**

4" pot

Open-pollinated

65 days green, 80 days red

*Traditional Japanese pepper. Heavily wrinkled fruits are thin walled, mild (no heat) when green and slightly sweet when read. Very good as tempura, roasted, in stir fries, or sautes. Traditionally used when green.*



**Pepper, Early Jalapeño (hot)**

4" pot

60 days green, 80 days red

open-pollinated



**Pepper, Long Red Narrow Cayenne (hot)**

4" pot

open-pollinated

75 days red



**Pepper, Cubanelle (sweet)**

4" pot

Open-pollinated

80 days red

*One of the heaviest pepper producers on our farm. These semi-sweet peppers are great raw or cooked. Waxy yellow-green fruits ripen to red.*



**Pepper, Ace (sweet)**

4" pot

Hybrid

60 days red

*A red bell pepper that's easy to grow in the North! Fruits are thin-walled, turn red early, and taste great.*





**Pepper, Sweet Pimiento (sweet)**

4" pot

open-pollinated

80 days red

*Early and prolific even in bad years, with a rich fruity taste. Well adapted to cold climates. One of Rachael's favorites.*



**Pepper, Apple (sweet)**

4" pot

open-pollinated

80 days red

*Delicious fresh and also roasted, Apple is reliably productive in our cool northern summers and pretty much guaranteed to fully ripen. Dependable and problem free.*



**Potato, Carla Rosa**

Quart container (1 pound)

Open-pollinated

Early Season (65-80 days to maturity)

*High yields of early potatoes with red skin, yellow flesh, and a firm smooth texture. Creamy sweetness roasted or fried, a favorite early potato. Bring in the harvest before summer ends! Not for long term storage.*



**Potato, German Butterball**

Quart container (1 pound)

Open-pollinated

Late Season (90-110 days to maturity)

*Round to oblong tuber with lightly-netted golden skin and yellow flesh. Superb for everything – frying, baking, mashing, soups – you name it. Excellent storage!*



### **Potato, Red Maria**

Quart container (1 pound)

Open-pollinated

Mid-Season (80-90 days to maturity)

*Red skin, white flesh. High yielding Red Maria will fill the root cellar. Super-sweet moist flesh. Excellent dormancy retention in winter storage.*



### **Potato, Pinto**

Quart container (1 pound)

Open-pollinated

Fingerling Type

*Red and yellow skin, yellow flesh. Exceptional culinary qualities make this high-yielding potato ideal for roasting, steaming, or frying.*



### **Potato, Natascha**

Quart container (1 pound)

Open-pollinated

Early Season (65-80 days to maturity)

*Yellow skin, yellow flesh. Waxy type especially suited for salads/boiling. Excellent storage potential.*



### **Summer Squash, Saffron**

2" pot

open-pollinated



**Tomato, Super Sweet 100 (Cherry)**

4" pot

60 days. Hybrid. Indeterminate.

*The classic sweet red cherry tomato. Reliable cherry with prolific yields of great tasting fruits produced in large clusters. Widely adapted.*



**Tomato, Sungold (Cherry)**

4" pot

57 days. Hybrid. Indeterminate.

*Exceptionally sweet, bright tangerine-orange cherry tomatoes that many folks ask for by name.*



**Tomato, Roma (Paste)**

4" pot

76 days. Heirloom. Determinate.

*Classic processing tomato. Compact plants produce tomatoes with meaty interiors and few seeds.*



**Tomato, San Marzano (Paste)**

4" pot

78 days. Heirloom. Indeterminate.

*Considered one of the best paste tomatoes of all time. This strain originates from Parma, Italy, where it was developed for the 1950s canning industry.*





**Tomato, Amish Paste (Paste)**

4" pot

85 days. Heirloom. Indeterminate.

*A longtime favorite heirloom plum. Large for a sauce tomato, 8-12 oz. with excellent flavor. These meaty tomatoes are good in salads and great for processing. A Slow Food USA Ark of Taste variety.*



**Tomato, Moskvich (Small Slicing)**

4" pot

60 days. Heirloom. Indeterminate.

*High quality, early season red heirloom that rivals hybrids. Great eaten fresh or processed. Highly resistant to cracking, making it a great pick for the greenhouse. Stands up to cool conditions.*



**Tomato, Stupice (Small Slicing)**

4" pot

55-70 days. Heirloom. Indeterminate.

*Compact plants with potato leaf foliage loaded with clusters of 2" fruits. Quite early, great flavor. Heavy yields all season (one of the highest yielding varieties on our farm). Great producer in northern climates.*



**Tomato, Cosmonaut Volkov (Large Slicing)**

4" pot

72 days. Heirloom. Indeterminate.

*Sturdy, productive, cool-weather tolerant and great flavor. Heavy yields of big red fruit.*





**Tomato, Striped German (Large Slicing)**

4" pot

80 days. Heirloom. Indeterminate.

*Beautiful, large, bi-color yellow/red tomato. Complex, fruity flavor and smooth texture. One of our favorites for tomato sandwiches!*

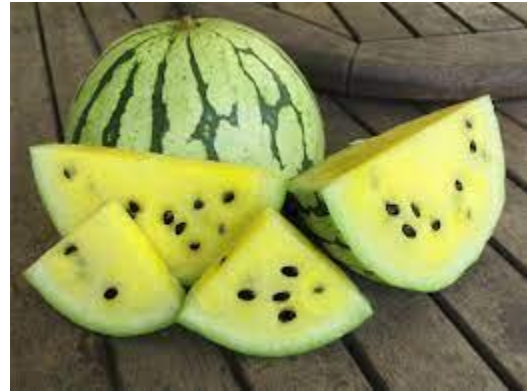


**Watermelon, Blacktail Mountain**

2" pot

open-pollinated

*8-10 pound fruits. Can harvest just before ripe and fruits will finish ripening in storage.*



**Watermelon, Early Moonbeam**

2" pot

open-pollinated

*Rachael's favorite watermelon! 5-8 pound fruits.*



**Winter Squash, Burpee's Butterbush (Butternut)**

2" pot

open-pollinated

*Bush-type winter squash, good for compact spaces.*



**Winter Squash, Table Queen (Acorn)**

2" pot

open-pollinated

*Bush-type winter squash, good for compact spaces.*



**Zucchini, Cocozelle**

2" pot

open-pollinated

*Italian-style zucchini with dark and light green stripes.*



**Winter Squash, Zeppelin (Delicata)**

2" pot

open-pollinated

*Vining-type winter squash, needs more space than bush types.*



**Zucchini, Dark Green**

2" pot

open-pollinated



## HERBS + FLOWERS

*Plants listed in alphabetical order*



**Basil, Noga Prospera**

4-pack

open-pollinated

*Classic Italian basil bred for resistance to downy mildew.*



**Basil, Holy (aka Tulsi)**

4-pack

open-pollinated

*For teas, culinary, and medicinal use. Great for pollinators and beneficial insects.*



**Calendula, Yellow/Orange Resina**

4-pack

open-pollinated

*The preferred calendula for making herbal medicine, with high concentrations of plant resins. Cheerful flowers, good for pollinators, edible petals. Readily self sows in the garden.*



**Calendula, Flashback**

4-pack

open-pollinated

*Mix of orange, yellow, apricot, and peachy petals with red backing. Great for pollinators, edible petals. Readily self sows in the garden.*



**Cosmos, Red/Orange**

4-pack

open-pollinated

*Sun-loving, large, feathery plants with flowers that attract pollinators and beneficals.*



**Cosmos, Purple/Pink/White**

4-pack

open-pollinated

*Sun-loving, large, feathery plants with flowers that attract pollinators and beneficals.*



**Parsley, Italian Flat Leaf**

4-pack

open-pollinated



**Zinnia, Multicolored**

4-pack

open-pollinated

*Premium colorful zinnias produce long lasting blooms in the garden and in bouquets.*