



2016

TASTE OF THE SEASON

PHOTO CATALOGUE

tried-and-true.com



A Garden for Foodies

Taste of the Season brings an exceptional array of unique, gourmet plants to your garden. Meant for those who are passionate about food, this line features products of amazing depth of flavour and extraordinary growing characteristics. Certified organic.





ASPABROC

BROCCOLINI

A hybrid of broccoli and gai-lan, this nutrient dense vegetable has tender stems that taste of sweet broccoli and asparagus. Very easy to grow and great for small space gardening.



BEETS

CHIOGGIOIA GUARDSMARK

This Italian heirloom has excellent vigour, uniformity, and bolt tolerance. The medium sized roots are deliciously sweet and have attractive bullseye interior. Excellent spring, summer, and fall performance.



BEETS

TOUCHSTONE GOLD

This heirloom is a hit at farmer's markets and restaurants. The large roots have outstanding golden orange colour and exceptionally sweet flavour. It is arguably the best yellow beet around!



CAULIFLOWER

CHEDDAR F1

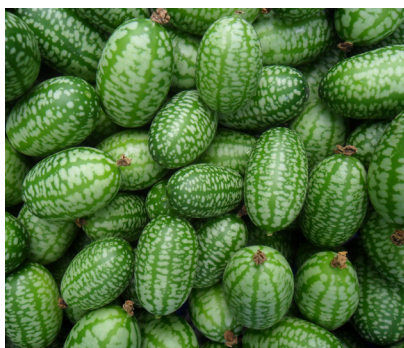
This medium-sized cauliflower stands out with bright yellow-orange heads even after cooking. It contains up to 25% more beta-carotene than standard cauliflowers. Mild and sweet in flavour.



CAULIFLOWER

GRAFFITI F1

This mid-sized cauliflower has eye-catching heads with smooth, bright purple curds. Won't lose colour after cooking! A dependable garden performer that is resistant to downy mildew and rainy climates.



CUCAMELON

MEXICAN SOUR GHERKIN

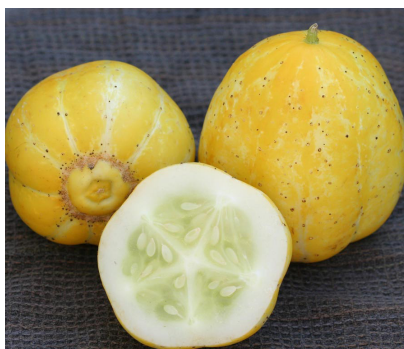
This Central American heirloom is a vigorous climber that produces an abundance of mini-watermelon-like fruits. The palm-sized treats taste like cucumber with a hint of citrus and are refreshing and crisp. Easy to grow.



CUCUMBER

CRYSTAL APPLE

This Aussie native is a prolific producer of large golf-ball sized fruits. Their attractive pale green exteriors contain crisp and tender flesh that has a sweet, mild flavour. Performs well in containers with support.



CUCUMBER

LEMON

This heirloom variety produces masses of small, round yellow fruit that resemble lemons. It is crunchy, and delicate flavour, often served raw or pickled.



KALE

RED RUSSIAN

This versatile, specialty kale dates back to pre-1885 and has been a favourite since. The purple-veined, dark green oak-type leaves are thick with a mild, sweet flavour suitable for cooking or eating raw. Excellent disease and weather tolerance.



KALETTES

This traditionally bred, non-gmo hybrid combines kale and brussels sprouts into a fresh new garden must-have. The small, kale-like florets have a sweet and mildly nutty flavour that is excellent in any cooking application.



OKRA

CLEMSON SPINELESS

One of the most popular okra on the market. This heirloom, AAS winner is a heavy producer of spineless, meaty, green pods that are full of flavour. The cream coloured flowers are also edible and provide a mild, sweet flavour. Thrives in the heat.



TOMATO

TOMACCIO

This gourmet, sweet raisin tomato was developed through years of traditional breeding using a wild Peruvian tomato species. It is a vigorous, high-yielding variety that bears clusters of super sweet fruit. Delicious fresh or dried.

