



TASTE of the *Season*

Spring 2019

Inspired by

Nature



**ASPABROC
BROCCOLINI**

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



**BASIL
HOLY (Tulsi)**

Holy Basil, also known as Tulsi, is widely used in Ayurvedic medicine for digestion and immune system support. In Thailand, it is called Kaphrao, and commonly used as a culinary herb. Also used in teas.



**BEETS
CHIOGGIA
GUARDSMARK**

This Italian heirloom has very good vigour, uniformity, and bolt tolerance. The medium sized roots are deliciously sweet and have attractive bullseye interior. Exceptional garden 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!



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**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
ADAM**

Adam is a high yielding variety of smooth skinned cucumbers. It produces straight and uniform fruit that have a mild, sweet flavour and a crisp texture. These make great snackers!

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**CUCUMBER
ADAM**

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.

**EGGPLANT
HANSEL**

This plant is compact and perfect for containers measuring no taller than 36 inches. Gardeners have a long harvest window; fruit can be harvested from 3 inches to 10 inches long. The fruit is tender and non-bitter. Good yields.

**KALE
RED RUSSIAN**

This versatile, specialty kale dates back to pre-1885. 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.



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**OKRA
CLEMSON SPINELESS**

This popular heirloom and 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.



**PEPPER HOT
CAROLINA REAPER**

This legendary variety is one of the world's hottest peppers coming in at a staggering, eye-brow singeing 2,200,000 Scoville units. In comparison, a jalapeno comes in from 2,500 to 10,000 Scoville units



**PEPPER HOT
GHOST**

Recognized as one of the hottest peppers on earth. These brilliant red, wrinkled fruits grow on tall plants. Likes hot and humid conditions. Extremely hot: 850,000 - 1,000,000 Scoville units.



**PEPPER HOT
SRIRACHA
(MEDIUM)**

Sriracha is a very large, firm pepper that has smooth skin and a thick wall. An excellent producer from summer to fall. It has a long shelf life and a good heat.

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**PEPPER
TRINIDAD SCORPION
(HOT)**

Trinidad Scorpion, also known as Moruga Scorpion, is named after the location it originated from Moruga, Trinidad. One of the world's hottest peppers, Trinidad Scorpion tops the charts at a bewildering 2,000,000 Scoville units.



**PEPPER
TOGARASHI (SHISHITO)**

Shishito peppers have long been popular in Japan and now have gained much notoriety in the local food scene. The compact and bushy plants have high yields. The 3-4 inches long fruits start off glossy lime green and will mature to a red colour.



**TOMATO
TOMACCIO**

This gourmet, sweet raisin tomato was developed after 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.