

2018  
Taste of the  
Season

*cultivated by  
Tried & True*



TASTE of the Season



# 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 (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.



### **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!



### **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!



### **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.





**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.



**LEMON GRASS**  
**AROY**

A tropical herb commonly used in Asian cuisines. The beautifully arching fountain of blue-green foliage provides a delicate floral, lemon aroma. The stalks provide an exotic flavour similar to lemon, ginger and mint to dishes.



**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  
CAROLINA REAPER  
(HOT)**

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  
GHOST (HOT)**

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  
SRIRACHA  
(MEDIUM HOT)**

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.



**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.





**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.



**SHISO  
BRITTON (PERILLA)**

A beautiful Shiso variety with eye-catching green leaves and rich red undersides. The vibrant and refreshing flavour is similar to a mix of mint, basil and cinnamon. This aromatic herb is extremely versatile in Asian cuisine.



**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.

*Bon Appétit !*







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