

2020

Taste of
The
Season
Organic
Edibles
and
Ediblossoms



2020 Taste of the Season Organic Edibles

Taste of the Season™ is the culmination where the love of gardening and the passion for food collide. Grow our specialty collection of unique, gourmet plants and feed your inner foodie. Certified organic.



ASPABROC F1 (Broccolini)

Cross of broccoli and Asian vegetable gai lan. Also known as Broccolini at restaurants and grocers.



BEETS Chioggia Guardsmark

Heirloom. Medium-sized, globe shaped roots. Sweet and peppery in flavour and have firm not fibrous flesh.



BEETS Touchstone Gold

Heirloom. Blushing golden-orange flesh which retains colour even after cooking. Sweet flavour.



BROCCOLI (Sprouting) Red Fire F1

Hardy variety that produces lots of medium to large sized spears; 6 - 8" bright purple florets.



CAULIFLOWER Cheddar F1

Medium sized (2lbs) cauliflower variety that stands out with its brilliant yellow-orange head.



CAULIFLOWER Graffiti F1

Mid-sized, eye-catching heads have smooth, tight curds coloured with rich purple tones.



CAULIFLOWER Vitaverde F1

Vibrant green cauliflower with large, firm and heavily segmented curds. Fast growing and vigorous plant.



CUCAMELON

Look like miniature watermelons with distinct dark and light green stripes. Taste like cucumbers with refreshing citrus overtones.



CUCUMBER Adam

High yielding. Smooth skinned, straight and uniform cucumbers with mild, sweet flavour and a crisp and crunchy texture.



CUCUMBER Lemon

Heirloom dates back to the late 1800s. Produces a mass of small, round, crunchy, sweet, yellow fruit that look like lemons.



EGGPLANT Fairy Tale

AAS winner. White and violet fruit is non-bitter, tender, sweet and can be picked when 1-2 oz. Prolific and compact in plant habit.



EGGPLANT Hansel

AAS winner. The dark purple, glossy fruit is tender, non-bitter, has fewer seeds and can be harvested when 3" long.

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Did you know? Kale is loaded with lots of valuable compounds. One cup of chopped raw kale provides 206% of the daily value of vitamin A, 134% of vitamin C, and 684% of vitamin K. Kale is definitely king!



KALE-
Red Russian
Pre-1885 heirloom variety with beautiful purple-veined, dark green, oak-type leaves and rich purple stems. Disease resistant.



KALETTES
Unique and natural (non-GMO) hybrid of kale and brussels sprouts. Florets are sweet and have a mildly nutty flavour. Favourite of gourmet chefs and foodies.



OKRA
Clemson Spineless
Heirloom. Produces an abundance of meaty dark green, 3 inch, spineless pods. Cream-coloured flowers are also edible.



PEPPER
Carolina Reaper - Hot
Hottest pepper on earth. Produces bright red, wrinkled fruits on tall plants. Up to 2,200,000 Scoville units.



PEPPER
Ghost – Hot (Bhut Jolokia)
One of the hottest peppers on earth. Wrinkly red fruit. Extremely hot: 850,000 - 1,000,000 Scoville units.



PEPPER
Shishito Togarashi
Delectable yet mild flavour. About 1 in 12 peppers may be spicy or pungent. Prolific yields on bushy plants.



PEPPER
Sriracha - Hot
Large, firm peppers have smooth skins and thick walls. It has a long shelf life and a good heat.



PEPPER
Trinidad Scorpion - Hot
Bright red, lantern-shaped fruits on tall plants. One of the hottest pepper. 2,000,000 Scoville units.



SQUASH (Patty Pan)
Lemon Squash
Produces prolific yields of bright yellow, uniform, scalloped, disc-shaped fruit. Sweet & tender squash with thin green on blossom end.



TOMATO
Tomaccio
Unique, gourmet cherry tomato that bears prolific clusters of super sweet fruit. Fruit can be dried in the oven for tomato raisins.

Did you know? Lemongrass, whether used fresh or dried, is an integral part of Asian cuisine. It is a good source of vitamins A, C and the B group and minerals such as calcium, iron, potassium and zinc.



HERBS



BASIL
Holy (Tulsi)
Prized in the Hindu culture and for its culinary and medicinal use. Used in teas and in Thai cuisine.



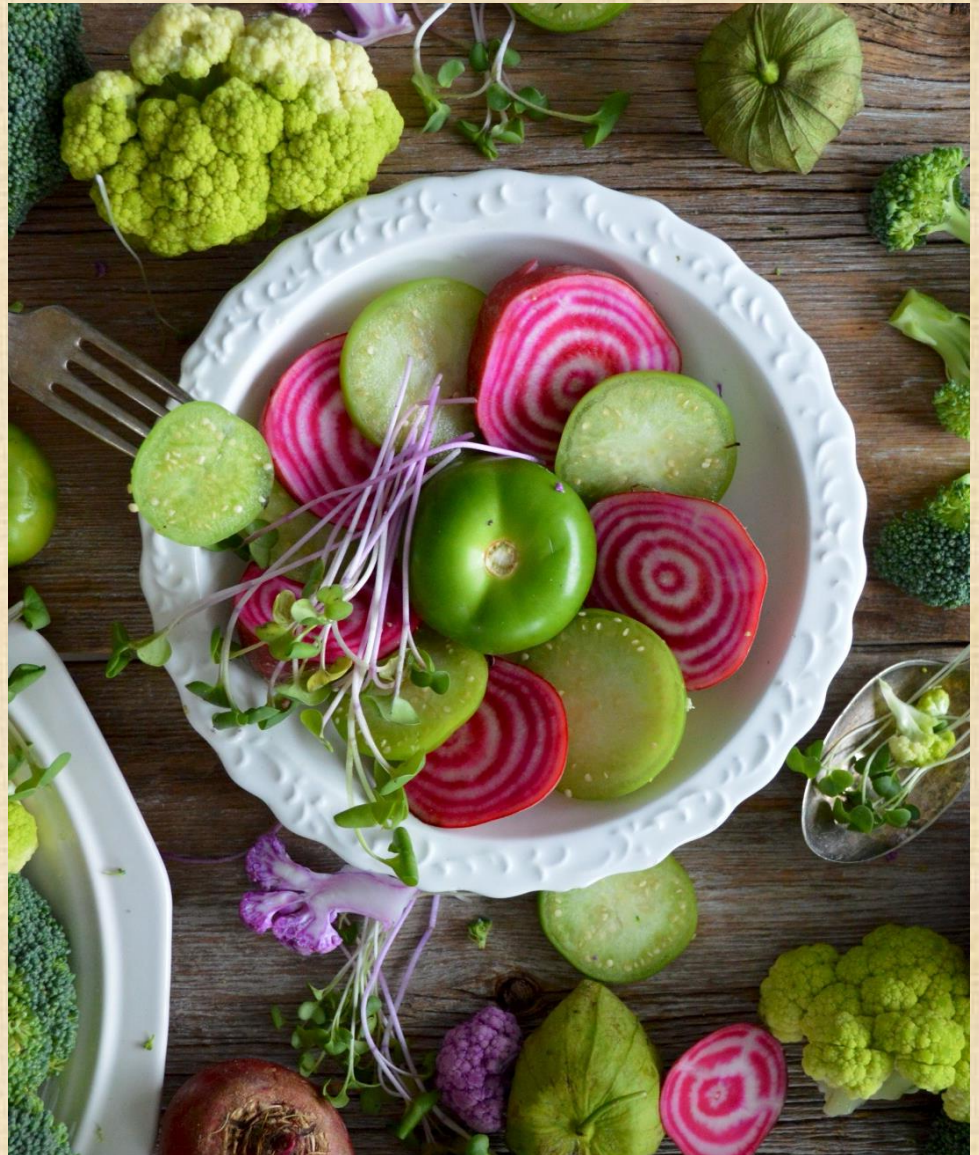
BORAGE
Bears hundreds of small edible star-shaped blue flowers. Young cucumber-flavoured leaves are tasty in salads and drinks.



LEMONGRASS
Aroy
Pretty arching fountain of blue-green foliage. Adds a delicate floral, lemon and grass-like aroma.



SHISO (Perilla)
Britton
Eye-catching green leaves. Vibrant and refreshing flavour is similar to a mix of mint, basil and cinnamon.



With bright colours, distinctive flavours and unique textures, our Taste of the Season organically grown Ediblossoms not only add stunning visual appeal, but also bring the flavour profile to the next level.



CALENDULA
Sunshine Mix
Old-fashioned favourite. Colourful blend of cream, orange, gold and yellow flowers that are semi-double to fully double.



.CENTAUREA (Cornflower)
Candy Mix
Heirloom. Flowers bloom in profusion, attracting pollinators. Spicy, clove-like flavour with a subtle sweetness.



MARIGOLD
Gem Mix
Colourful blend of rich paprika, gold and yellow blooms. Lemon verbena-like scent and slightly spicy, clove-like flavour.



NASTURTIUM
Baby Rosé
Petite 2" aromatic, rose coloured flowers. Perfect in salads. The dark-green foliage has a peppery flavour.



NASTURTIUM
Jewel Mix
Mix of red, yellow, pink and orange. Flowers have an aromatic, floral and spicy taste and leaves have a peppery flavour.



PANSY
Gourmet Mix
Velvety mix of blues, reds, yellows and more. Petals add a splash of colour and wintergreen flavour to salads and desserts.



VIOLA
Jazzy Johnny Jump Ups
Dainty little flowers look like miniature pansies with pretty flower faces. The blossoms have a mild wintergreen flavour.



VIOLA
Tasty Mix
Gourmet violas bred for especially for their taste and fragrance. Large flowers have a peppery taste, sweet and tart.