**Vegetable, Herb, and Flower Plants 2019**

**Historic Cherry Mill Farm**

**200 Gregory Road, Fort Collins 80524**

*In north Fort Collins 1 mile north of the “Y”, at the northeast corner of Gregory Rd. and the Terry Lake Rd (HWY 1). Drop-ins welcome beginning April 19*

**Drew: 970 443-2262** [**mcmahanAJ@yahoo.com**](mailto:mcmahanAJ@yahoo.com)

**BT: 970 443-2889 btHuntley@hotmail.com**

*Featuring 20 varieties of herbs, 15 varieties of peppers and 28 varieties of tomatoes. Shop early for best selections—many varieties in limited supply.*

**Days** are approximate days to maturity from transplant date.

**All plants available in individual 2¼” pots *only* unless noted otherwise.**

**Brassicas** and **onions** will be available mid- to late **April**.

**All other plant** starts will be available from **mid-May** through early June.

**OP = open pollenated, F1 = hybrid**; ***New*** = variety new to me this year.

Seed source is **Fedco** **Seeds** unless noted as: **Burpee, Territorial, or SSE** (Seed Savers Exchange), or (\*) for ‘other’.

**ONIONS (Available mid April**—*plant early!***)**

**AILSA CRAIG**  (OP) 110 days. Although this is reportedly the longest-season variety I offer, it is typically the first onion variety I harvest in August for salsa making. Very large pale yellow-skinned onion with mild white meaty flesh. Stores through December.

**PATTERSON** (F1) 104 days. A good yellow-skinned hard storage onion.

**RED MARBLE**  (F1) 95 days. Flat-bottomed hard red storage onion, typically 3-4” wide.

**WHITEWING** (F1) 97 days.  ***New.*** Very large white onion, moderately pungent. Stores a few months.

**BRASSICAS (Available late April)**

**ARUGULA** Let this tasty tangy salad green (of the mustard family) go to seed and you’ll have it popping up early next spring, if not this fall. Cold hardy annual. Tends to bolt in the summer (but that’s ok!)

**BROCCOLI** (**Green Super**) (F1) 85 days. Great side-shoot production in a robust mid-season hybrid. After the main crop and the first flush of side shoots, keep pruning wispy flowering stalks through summer, and copious tender side-shoot production will resume in September, continuing through October. Also: **Bay Meadows** (F1) 89 days. ***New.***

**BROCCOLI** (**Bay Meadows**) (F1) 89 days. Well-domed 6–8" heads with blue-green beads atop strong, heat-resistant plants.

**BROCCOLI** (**DiCicco**) 63 days. Good side-shoot production in an open-pollenated Italian heirloom. (\*)

**BRUSSELS SPROUTS** (**Hestia**) (F1) 93 days.  ***New.*** Brussels sprouts can be tricky to grow in our area, but it can be done—give ample space and water and watch for aphids. This variety is new to me this year and it looks promising due to its earliness, hybrid vigor, and disease resistance.

**BRUSSELS SPROUTS** **(Roodnerf)** 100 days. A reliable open-pollenated variety.

**CHINESE CABBAGE** (Blues) (F1) 52 days. ***New.***  AKA Napa cabbage. Large early heads, great for stir-frys and kimchi.

**COLLARD (Vates)**  (OP) 60 days. Large dark green leaves on 2’ plants. Cold hardy.

**KALE (Winterbor)** (F1) 60 days. A classic robust and reliable dark green curled-leaf kale. Cold hardy.

**CELERY**

**VENTURA** (OP) 80 days. It’s been decades since I’ve grown celery in Ft. Collins. When we did, this was one of the varieties we grew. Easy to grow when well-fed and -watered.

**FENNEL**

**ZEFA FINO** (OP) 65 days. Bulbing fennel grows over 3’ tall with edible stems and leaves. We use leaves and flowers to make a wonderful pesto. Will self sow. Seeds are a great addition to Italian cuisine.

**HERBS, BASILS**

*Basils available in 2¼ ” pots; Genovese also available in “six-packs”*

**GENOVESE**  70 days. ***The*** connoisseur’s basil for a classic pesto.

**KAPOOR TULSI** 100 days. ***New.*** I’m excited to try this new strain of Holy basil, which, according to Fedco is “a superior strain of Tulsi or Sacred basil.” Native to India and used in Thai cooking. Spicy & aromatic with many uses.

**THAI** 60 days. The quintessential spicy licorice-anise basil flavor used in Thai cuisine.

**PURPLE** (**Round midnight**) (F1) 65 days.  ***New.*** Although this variety of purple basil is new to me, I find purple basils make an excellent pesto. This one looks promising: “lustrous purple, lightly ruffled leaves with aromas of nutmeg, allspice and light musk.”

**HERBS (other than basils)**

**BORAGE** Delightful multi-purpose herb with lovely blue edible flowers—pollinators like it too! Will self sow.

**CATNIP** Drought tolerant; your cats will love you! Use to repel mosquitoes too! Perennial. SSE.

**CHIVES** 80 days. Delicate onion-like flavor. Perennial.

**CILANTRO** (Caribe) 55 days.  ***New.*** An early bolt-resistant variety. The classic pungent herb for *pico de gallo.* Will self sow. Cold-hardy annual.

**DILL** Harvest baby dill for fresh use; use flower heads in you pickles.

**ECHINACEA, Narrow-leafed** (*E. angustifolia*) Although the smallest and least vigorous of the Echinaceas, it is the native one noted for its medicinal qualities. Native perennial.

**EPAZOTE** (*Chenopodium ambrosiodes*) Pungent aromatic herb native to Central and South America, traditionally used in bean dishes. Self-sowing annual. SSE.

**GARLIC CHIVES** aka Chinese leek. Grows like chives but with flat leaves and the flavor of garlic. Tender perennial.

**HYSSOP**  ***New.*** Old-world aromatic herb with a long history of many culinary and medicinal uses, as well as for attracting pollinators. Perennial. SSE

**LEMONGRASS  *New.*** Lemon-flavored grass, a classic in Asian cuisine; harvest the fleshy stalks when barely pencil-sized. Perennial native to SE Asia. (It will not over-winter here; treat as an annual.)

**MARJORAM**, **Sweet**  ***New.*** A delicately flavored relative of oregano. Use fresh or dried. Tender perennial

**OREGANO, Greek** The classic Greek oregano. Hardy perennial.

**PARSLEY, Italian** Flat-leaved heirloom from Italy. Hardy biennial.

**SAGE, Broadleaf  *New.*** The culinary kind, great for seasoning stuffing, and more. Hardy perennial.

**SPEARMINT** ***New.***  Dark-green, toothed leaves. Hardy perennial. SSE.

**THYME, German**  ***New.*** An under-rated and highly recommended culinary herb. Use fresh or dried. Low-growing hardy perennial.

**EGGPLANT**

**SWALLOW**  (F1) 51 days. Early, black-fruited elongated Asian type; performs well.

**PINGTUNG** (F1) 58 days. Reliable, pale purple elongated Asian type, up to 11”.

**OKRA**

**BABY BUBBA**  (F1) 53 days. ***New.*** Yes. You can grow okra in Colorado! Early production on dwarf plants. Disease resistant and cold tolerant. Suitable for containers.

**PEPPERS, SWEET**

**CARMEN** (F1) 70 days. A classic *Corno di Toro* sweet Italian roasting / frying pepper, 2x6”, ripening scarlet red.

**CHERVENA CHUSKA**  (OP) 85 days. A very sweet Bulgarian roasting pepper yielding 2x5” cone-shaped fruits. SSE.

**CHOCOLATE BELL**  (OP) 70 days. An excellent early and productive bell, ripening to a chocolate brown outside, brick red inside. SSE.

**FEHER OZON (Paprika)** (OP) 90 days. A beautiful and incredibly sweet thick-walled pepper from Hungary; 2x4” pale yellow cones slowly ripening dark orange, then red. One of my favorites.

**ITALIAN, AUSILIO THIN SKIN** (OP) 85 days.  ***New.***  Italian frying pepper, tapered bell, ripening red. SSE.

**PIMIENTO, Sweet** (OP) 80 days. Good yields of very sweet, flavorful, and meaty 2.5” flattened-globe-shaped fruits.

**REVOLUTION** (F1) 72 days. *Very* large, thick-walled, green-ripening-red bell, over 1lb. per fruit!

**SHISHITO, Takara**  (F1) 60 days.  ***New.*** Mild 1x3.5” fruits, great for frying. Ripens red, though usually harvested green.

**PEPPERS, MEDIUM-HOT**

**ANAHEIM** (OP) 78 days. One of the classic chili peppers for making rellenos. Reliable set of 1.5x7” fruits, moderately picante: ~1000-1500 Scovilles.

**POBLANO/ANCHO (Caballero)** (F1) 65 days***New***. Poblanos, like Anaheim, are great for rellenos and green chili. Moderately picante. This variety is new to me this year, replacing *Tiburon*. According to Fedco, it is extremely productive. May require staking. ~1800 Scovilles.

**PEPPERS, HOT**

**JALAPENO (Early)** (OP) 66 days. The classic hot pepper, this early variety does well in our relatively cool climate. Good yields on stocky 2’ tall plants. ~4000 Scovilles. Territorial Seed.

**SERRANO (Hidalgo)** (OP) 75 days. About ½ the diameter of a jalapeno, but twice the heat. Prolific and reliable. 6000-8000 Scovilles.

**THAI HOT** (OP) 82 days. Small compact plant, great for containers, yields copious amounts of very hot ¾” fruits. 25,000 Scovilles.

**TOMATOES**

All tomatoes are **indeterminate** unless noted as determinate (Det.) or semi-determinate (Semi-det.).

**TOMATOES, ‘SLICERS’**

**BLACK FROM TULA** 80 days. ***New.***  Full-flavored bronze-red flattened globes. SSE

**BLACK KRIM** 80 days.  ***New.*** A popular and very delicious iridescent purple Russian heirloom.

**BRANDYWINE (PINK)** 82 days. The classic (and popular) potato-leaved pink beefsteak heirloom.

**CAMPBELL’s 146** Semi-Det. 75 days.  ***New.*** An old Campbell’s variety (AKA KC146) different than the Campbell I have offered previously. Multi-purpose tomato with promising yields of round ½ lb. red fruits.

**CHEROKEE PURPLE** 77days.  ***New.*** Very popular and tasty red-fleshed, purple-skinned heirloom from TN.

**GERMAN JOHNSON** 80 days. Large pink beefsteak heirloom.

**GERMAN PINK** 85 days.  ***New***. Full-flavored meaty heirloom beefsteak. SSE.

**GOLD MEDAL** 82 days. Delicious bicolor beefsteak having red-streaked golden-orange flesh. SSE.

**GOLDEN JUBILEE** 80 days. ***New****.* Mild and meaty orange tomato developed by Burpee in the ‘40s.

**JAUNE FLAMME** 75 days. ***New***.An early tasty orange tomato from France. SSE.

**JOHN BAER** 70 days.  ***New***. Multi-purpose tomato—bright red and meaty, heavy producer. SSE.

**LEMON BOY** (F1) 72 days. ***New***. Bright lemon-yellow 6 oz. mild fruits in an adaptable robust hybrid. (\*)

**MISSOURI PINK LOVE APPLE** 80 days. ***New***. Heirloom pink beefsteak. SSE.

**MOONGLOW** 85 days. ***New***. Bright orange globes, sweet, solid flesh. SSE.

**PINEAPPLE** 85 days. Similar to *German Johnson*, a superbly delicious silky and fruity low-acid yellow-pink bicolor beefsteak from KY.

**PRUDEN’s PURPLE** 72 days.  ***New***. Not purple, but pink. Early, large, silky, fruity, delicious.

**REDFIELD BEAUTY** 80 days.  ***New***. Bright red, full flavored 3” fruits on productive plants. SSE.

**RUTGERS ORIGINAL** 75 days. The famous NJ variety developed by the Campbell’s Soup company. Medium sized multi-purpose tomato with good ‘old-time’ flavor.

**TROPHY** 80 days. ***New***. Delicious and attractive bright-red medium-sized round fruits. SSE.

**TOMATOES, PASTE** (Meatier and less juicy than ‘slicers’.)

**BEAVERLODGE 6806** 56 days. Det. Very early and productive 2½” plum tomato on short-statured plants. Territorial Seeds.

**FEDERLE** 85 days. Very large fruited (6-7” long) paste tomato. One of my favorites. SSE.

**HEINZ 2653** 68 days. Det. Early red plum type on small-statured plants.

**ROMA VF** 76 days. Classic Italian paste tomato. Burpee.

**ROMA, MARTINO’S** Semi-det. 75 days. Roma with good fruit-set. SSE.

**SAN MARZANO** 80 days. Twice the size of Roma, makes great sauce. Burpee.

**SHEBOYGAN** 80 days. Medium sized, pink roma-like paste tomato from Lithuania. SSE.

**VILMS** 82 days. ***New.*** High yielding blood-red small (2oz.) plum tomato.

**TOMATOES, CHERRY**

**SUPER SWEET 100s** (F1) 78 days. Sweet, high-yielding, delicious 1” red globes.

**SUNGOLD** (F1) 57 days. A long-time favorite. Incredibly sweet, early and prolific ¾” golden globes.

**TOMATILLO**

**PURPLE BLUSH** (OP) 65 days. Easy to grow, high yielding and makes fantastic sauces.

**FLOWERS**

*Note: Flower availability is not guaranteed and will be in very limited supply. Below is a list of what I’m growing; many are new to me this year. Ask about availability and shop early. Most, if available, will be available in “4-packs” only.*

ALASKA SHASTA DAISY

AMARANTH, Elephant head

BLUE FLAX

CALENDULA

COLUMBINE

DELPHINIUM, Black night

FLOWERING CABBAGE

GLORIOSA DAISY

HOLLYHOCK, Black

JACOBS LADDER, Blue pearl

JOHNNY JUMP UP (VIOLET)

POPPY, Black peony

RED HOT POKER (*Kniphofia*)

STRAWFLOWER

YELLOW PRAIRIE CONEFLOWER

ZINNIA

**SEEDS**

I have hand-collected seed available for the following crops:

DILL FENNEL MARIGOLD STRAWFLOWER

**PRICES**

**2¼” POTS: $3.00 each** Seven for $20.00 Twelve for $30.00

**Onions**: 25 for $1.00 (bare-root seedlings uprooted when purchased)

**Flower** 4-packs: $6.00

**Basil** 6-packs: $6.00

**Seed:** $2.00 per package

Discounts available for students, seniors, veterans, those with low incomes, and non-profit groups.

I have been growing vegetables on the Front Range for over 30 years. In the late 1980s -1991, I co-owned and -operated Bellwether Farms and Inch-By-Inch Vegetables, one of the first certified organic farms in Fort Collins. Recently retired from a 17-year career as an ecologist at the NRRC, I now work tending soil together with my partner BT Huntley. We are fortunate to be the latest stewards of the Historic Cherry Mill in north Fort Collins. We strive to provide varieties that yield well, taste good, and do well in our climate. I start plants for growing in our garden and offer extras for sale to the public. --Drew

Feel free to contact us if you would like us to custom-grow something for you, or if you want to sell starts as a fundraiser for your school or non-profit organization.

*Eating food is an ultimate act of communion with our Mother Earth. Growing one’s own food can be a sacred act that strengthens that connection*.

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