

# Vegetable Catalog 2016

## Vegetable

### Artichoke 'Imperial Star'

Cynara scolymus

95 days

95 days. Grow your own artichokes and enjoy the large, edible flower buds at their prime! This hybrid artichoke was bred to be grown as an annual even in our cold winter climate. We have grown the seedlings warm and then cold, tricking them into thinking they have gone through a winter so that they will produce like a two year old plant! Plant out in the garden in May. The round 3 1/2" to 4 1/2" "chokes" are thornless so they are easy to harvest. The buds are very slow to spread open when mature, so you don't have to pick the entire crop at once. On average, each plant produces 6 to 8 glossy green chokes with purple highlights. The sweet, rich, mild-flavored flower buds have a buttery and nutty flavor when steamed. Yields three times more than older varieties! The flavor of fresh artichokes is superior to anything you will find in the grocery store! The attractive gray-green foliaged plants grow 4' tall and wide, so give each plant plenty of elbow room!

### Cantaloupe 'Ambrosia Hybrid'

86 days

86 days. 4 to 4 1/2 lb. melons have juicy, thick salmon-colored flesh that is extra sweet and very tender with wonderful flavor! These 6" wide melons have a small seed cavity with tight seed mass, and are good right down to the rind. Best grown on some kind of support or trellis. Melons will slip off the vine when ripe.

### Cantaloupe 'Aphrodite'

72 days

NEW

72 days. Produces large melons weighing 6 to 8 pounds, and maturing 2 or 3 days earlier than 'Athena'. It has shown improved skin netting, which is an important advantage under stressful conditions where the netting can be weak. Stores and ships well after harvest and its salmon colored flesh is firm and sweet. Resistant to Fusarium Wilt 0, 1, and 2, and Powdery Mildew 1 & 2.

### Cantaloupe 'Athena'

75 days

75 days. An early maturing muskmelon particularly well-suited to the Midwest. Coarse netting, small seed cavity, and very firm fleshed 5 to 6 lb. melons.

### Cantaloupe 'Burpee Hybrid'

82 days

82 days. 4 to 4 1/2 lb. melons; orange flesh has exceptional flavor; early high yield; ribbed and heavily netted skin.

### Cantaloupe 'Fastbreak'

65 days

65 days. Early to mature, with very sweet flavor; 3 to 5 lbs.

### Cantaloupe 'Fonzy'

70 to 75 days

NEW

70 to 75 days. This Canary melon is recognized by its very round shape and slightly wrinkled, deep yellow skin. It has a strong, pleasing aroma. The light-colored flesh is a stark contrast to its bright yellow skin. The seed cavity is relatively small and its thick flesh is very crisp and juicy. These 3 pound melons have a sweet flavor with a taste akin to a cross between a honeydew and cantaloupe~ very good mixed into a fruit salad!

### Cantaloupe 'Honey I Dew'

85 days

85 days. Melt in your mouth 3 to 4 lb. salmon-white fleshed melons; compact vines; excellent keeper.

### Cantaloupe 'HoneyBrew'

80 days

NEW

High yields of uniform, top quality honeydew type fruit. Large, smooth melons, 6" in diameter weigh 3 to 4 pounds each. Pale green flesh has more stable sweetness than standard honeydew, especially under cool conditions. Fruits have excellent keeping quality. The strong, vigorous vines last well and are resistant to Fusarium Wilt and Powdery Mildew.

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### Cantaloupe 'Honeycomb'

78 days

78 days. An early/mid season honeydew melon that is known for its excellent fruit setting ability and high yields. Melons often exceed six pounds. Slightly oval shaped melons with a small seed cavity and very smooth creamy skin. The thick flesh is medium-firm and has a great, sweet flavor that is enhanced by a super high sugar content. Strong, vigorous vines provide ample protection for the fruit. Resistant to powdery mildew and Fusarium race 0 & 2.

### Cantaloupe 'Lilliput'

81 days

81 days. A unique, personal-sized, miniature cantaloupe, weighing 1 to 2 pounds. It offers very high sugars and fragrance that combine for a wonderful flavor. The firm, dark orange flesh is maximized by a small, closed center seed cavity. The open netted exterior begins light green, then turns to a yellow-tan color as it ripens. The stem then slips when fully mature. A must-have choice for the home garden, farm stands, or any specialty market. Resistant to Fusarium wilt races 0-2 and powdery mildew races 1 and 2. Just slice 'Lilliput' in half and you've got a convenient and edible single-serving bowl! Fill it with a generous scoop of one of these tasty options for a delicious breakfast, lunch, dinner, or dessert: vanilla ice cream topped with chocolate sauce and berries; chicken salad with cranberries and walnuts; broccoli slaw with almonds and raisins; or vanilla yogurt mixed with nuts, granola, and blueberries!

### Cantaloupe 'Melemon'

85 to 95 days

85 to 95 days. The earliness, high yields on healthy, strong plants, and superior taste all contributed to this melon becoming a 2013 AAS Winner! Judges related the taste of this melon to honeydew, but with a surprising and delicious tanginess. Its uniform fruit shape makes it perfect for market growers as well as home gardeners. Each 4 1/2 lb. fruit has refreshing, crisp, white flesh with a unique sweet-tart taste. Its green rind turns to chartreuse at maturity. Fruits hold up to one month after harvest!

### Cantaloupe 'Park's Whopper Hybrid'

77 days

77 days. High yields of 6 to 8 lb. open-netted melons with peachy orange flesh; they are whoppers in size, flavor, and harvest speed; resistant to Powdery Mildew and all three races of Fusarium Wilt.

### Cantaloupe 'Sugar Cube'

81 days

81 days. Personal-size mini-melons pack plenty of sweet taste! The 2 lb. "personal canon ball sized" melons have amazing taste. Perfect for small gardens and small appetites, each plant produces multi 4" cantaloupes with deep orange flesh that measures a sweet 14% sugar content on the Brix scale. Plus, 'Sugar Cube' features the best disease resistance (tolerant to Fusarium 0, 1, 2; ZYMV, PRSV, and WMV) of any melon, making it as easy to grow as it is good to eat! A Burpee Home Gardens Exclusive.

### Cantaloupe 'Tasty Bites Hybrid'

80 days. Sometimes the best things come in small packages, and that's definitely true with 'Tasty Bites'! Delightfully sweet, with a tropical twist, these mini melons are just right for serving two! The hard-working plants offer high yields of 1 pound, pale yellow-skinned melons with deep orange flesh offset with a green outer ring. Developed from a Charantias/Ananas cross, 'Tasty Bites' brings out the best in both! Fruits have above average shelf life. Fruits ripen over a long harvest period, making this a good choice for market growers. Intermediate resistance to Fusarium wilt races 0, 1, and 2, and powdery mildew.

### Cucumber 'Burpless Bush'

42 days

42 days. The only Burpless cucumber with a bush habit; fruits are large and up to 12" long, with smooth dark green skin.

### Cucumber 'Burpless No. 26'

58 days

58 days. This very compact and productive Japanese-type cucumber has smooth, dark green fruit that are crisp and tasty with a mild, non-bitter flavor. Makes fine quality sliced cukes and dill and sweet pickles. We recommend staking these cucumbers as they grow, because the fruit gets quite heavy. For the best flavor and quality, pick when the cukes are 8" to 10" long.

### Cucumber 'Burpless Supreme'

55 days

55 days. Excellent producer of sweet Burpless slicers with no bitterness; excellent disease resistance.

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### Cucumber 'Bush Pickle'

45 to 55 days

45 to 55 days. An ideal pickling-type for small gardens. Enjoy pickles from the garden even if you don't have space for a full size cucumber. Bushes average only 2' to 3' in diameter, and yield a large quantity of 4" to 5" long fruits that are cylindrical and straight.

### Cucumber 'County Fair'

52 days

52 days. 'County Fair' is not bothered by cucumber beetles, making it the only wilt-resistant cucumber available; primarily an all female cucumber that has the ability to set fruit without a pollinator; almost seedless when isolated from other varieties of cucumbers; stays crisp when pickled and its non-bitter mild flavor makes it excellent for salads or raw; very productive; blocky, 3" to 6" long fruits are great for pickling and slicing; great disease resistance.

### Cucumber 'Diva'

58 days

58 days. This seedless and burpless all-female (gynocercous) variety produces slender, slightly tapered fruit that has very tender, spineless skin that is smooth, glossy, and bright green. Distinctly tender, sweet, bitter-free, crisp fruits that are ideal for slicing. Harvest at 4" to 8" long for the best flavor. This parthenocarpic variety sets abundantly and stays seedless if not interplanted with other varieties of cucumbers. The vines have a non-bitter trait that is unattractive to cucumber beetles, so the beetles are less likely to carry cucumber mosaic virus onto the crop. Resistant to scab and tolerant of downy mildew and powdery mildew. AAS Winner.

### Cucumber 'Homemade Pickles'

55 days

55 days. The name says it all- you can't grow a better cucumber for pickling! Specially bred for growing and making pickles at home! Vigorous, disease-resistant, semi-bush plants are perfect for small gardens and containers. Plants set loads of 1½" long fruits for tiny sweet pickles, or 5" to 6" long fruits for robust dills and spears! Fruits are medium green with small, white spines. Crisp and crunchy! Also good sliced fresh and in salads.

### Cucumber 'Painted Serpent' (Striped Armenian)

63 to 72 days

63 to 72 days. An Heirloom variety with slightly fuzzy, light green fruit with darker striped ribs, curling into snakelike shapes if grown on the ground (fruit will grow straight when grown on a trellis). Produces on a long vine. Grows 3' to 4' long, but best pickled at 8" to 18" long. The cukes are unusual and attractive and have crisp, sweet, mild flavored flesh. Thin skinned with deep ridges, it is perfect for the fresh market. Delicious and different! Handle fruits carefully to avoid bruising. An interesting tid bit: The mild, delicious fruit aren't a true cucumber, but a melon! Originated in Armenia. Syn. 'Striped Armenian'.

### Cucumber 'Parisian Gherkin'

50

2"-4", 1 to 2 oz

50 days. 'Parisian Gherkin' is an excellent mini or gherkin pickling cucumber which can be pickled either at the midget size or small pickle stage and processed. Harvest before cukes reach 4" long. The numerous black spined cucumbers can also be enjoyed fresh in salads and slaws. The crisp cucumbers have a sweet flavor and process into pickles well. The semi vining plants can be planted in the garden or staked patio containers. Plants grow and produce quickly, bearing up to 25 fruits per plant. Very easy to grow, disease resistant variety, well adapted to container gardens or raised beds. Resistant to scab and cucumber mosaic virus, and tolerant of powdery mildew. 2015 AAS Winner!

### Cucumber 'Patio Snacker'

39 days

39 days. Well-branched, short, vining variety is perfect for large containers with small trellises. Fast-growing plants produce early, continuous, high yields of 8" long dark green fruit with great flavor and a nice crunch.

### Cucumber 'Petipikel'

45 days

NEW

A short vining/bush pickling cucumber. It has been bred to stay compact with the vines only using 1/3 of the space of a standard variety. Pick the green striped, spined fruit at 3" to 5" long for the best results. Harvest regularly to increase the yield. Best used for pickling, but the fruit can be left until 7" long and used fresh.

### Cucumber 'Pick a Bushel'

50 days

50 days. This AAS Winner appealed to judges with its early fruit set, prolific harvest, and its compact bush-type habit, spreading only about 2'! Sweet tasting light green cucumbers with a nice firm texture, perfect for pickling when harvested early (at 3" long or so). Fruits left on the bush-type vines longer can get 3"-6" long (3 to 6 oz.) and can be enjoyed fresh in salads. A great option for gardeners looking to grow cucumbers in patio containers! 2014 AAS Winner! Resistant to CMV, Scab, & MMV.

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### Cucumber 'Pickalot Hybrid'

54 days

54 days. Plants spread only 4' and start bearing early and continue all summer. The blocky green picklers are 5" long and 2" across at maturity. Tolerant to powdery mildew and great for attracting butterflies! Cukes can be harvested and used at any size. A Burpee Home Gardens Exclusive!

### Cucumber 'Saladmore Bush'

55 days

55 days. This semi bush vine sets sweet crisp cucumbers as long as you keep them picked. Good garden performance due to the multiple disease resistances. Has dual use- pick small for processing as pickles or harvest larger (7" to 8" long; 8-9 oz.) for fresh slices or spears. Resistant to CMV, Scab, anthracnose, and has powdery mildew tolerance. 2014 AAS Winner!

### Cucumber 'Sweet Burpless Hybrid'

58 days

58 days. An exceptional burpless slicing cuke with sweet, mild flavor, it produces green, 10" to 12" long, cylindrical, smooth fruits on vigorous plants. These cucumbers have high yields and are more disease-resistant than other varieties.

### Cucumber 'Sweeter Yet'

48 days

48 days. Burpless, sweet, and bitter-free. Cylindrical fruits have thin, dark green skin that does not require peeling. Fruits mature very early, and are best when harvested at 10" to 12" long. Vigorous, semi-bushy vines can produce ground or trellis crops. Tolerant of cucumber mosaic virus, downy mildew, powdery mildew, papaya ringspot virus, and zucchini mosaic virus.

### Eggplant 'Barbarella'

65 days

65 days. Beautiful, eye-catching, tender fruits are nearly round, 4" to 5" long by 4" to 6" in diameter, with some small vertical pleats. Good yields with excellent taste. Uniform fruits with a medium gloss, rich violet skin with a white shaded halo. Vigorous healthy plant bears heavy fruit with dense, delicious white flesh. Purple calyx with small spines adds to the garden-fresh appearance!

### Eggplant 'Black Beauty'

Dark purple almost black

65 to 80

3"-6" long, 1 to  
3 lbs

65 to 80 days. One of America's favorite Eggplants! It boasts big yields of large, glossy, delectable fruit. Large, glossy fruits are a deep purple so intense it looks black. Round to bell-shaped fruits have a slight signature ribbing. Fruits are 3" to 6" long and weigh 1 to 3 lbs. Try it this season and you'll become one of its thousands of fans! They arise in great numbers on plants 21 to 30 inches high- you can expect a dozen or so fruits per plant. That's a terrific yield from such a compact, easy-to-grow plant! Be sure to stake the plant early in the season to support its bounty of fruit!

### Eggplant 'Dancer'

65 days

65 days. Bright, deep purple-pink fruit with a green calyx. From the original breeder of 'Neon'. Semi-cylindrical fruits are 8" long x 3" wide, with mild, non-bitter flavor. Plants are strong and high yielding. Recommended by K-State.

### Eggplant 'Gretel' (white)

55 days

55 days. The earliest maturing white eggplant; glossy, teardrop-shaped white mini-fruit are produced in clusters; the pure white fruit are sweet with tender skin and few seeds, even if they mature beyond the ideal fruit size of 3" to 4" long; this unique trait means gardeners have a longer timeline to harvest fruit; for maximum fruit set, harvest the clusters of eggplant regularly; there are many creative ways to slice, marinate, grill, or sauté the beautifully shaped eggplant; relatively compact, 3' tall plants are perfect for growing in large containers (at least 16" deep); AAS Winner!

### Eggplant 'Hansel'

55 days

55 days. Best described as a miniature eggplant, 'Hansel' is a smaller-sized plant with finger-size clusters of teardrop-shaped, dark glossy purple fruit; strong plants produce early-maturing clusters of three to six fruit; if the 3" clusters are left on the plant, they will grow in size, but will remain tender and non-bitter, and with few seeds; this attribute offers gardeners flexibility in harvesting; best when harvested from 2" to 10" long; the 2' to 3' tall plants adapt perfectly to container growing conditions.

## Vegetable

### Eggplant 'Meatball'

55 to 60 days

NEW

55 to 60 days. Meet the mightiest, meatiest eggplant ever! Imagine fresh, home-grown, vine-ripened meat: that's 'Meatball'! Its dense, moist, flavorful flesh captures the flavor and texture of meat as no other eggplant- or any vegetable- can. Roly-poly, jewel toned, moist, and super-flavorful, large 5" fruits are so versatile as entrees, appetizers, side dishes, or sauces. However you slice it, or cook it- as cutlets, in stir-fries, pastas, curries, dips, salads, or mashed for baba ghanoush- 'Meatball' is a marvel! A Burpee exclusive!

### Eggplant 'Orient Express'

58 days

58 days. Attractive, slender, 8" to 10" long glossy black fruits in the long Oriental style. Ready up to 2 weeks before other early varieties, it features an ability to set fruit in cool weather as well as under heat stress. Tender, delicately flavored, and quick cooking. Has purple calyces. Our replacement for 'Ichiban', which is no longer available.

### Eggplant 'Patio Baby'

78 to 85 days

75 to 85 days. 'Patio Baby' is a very early and highly productive eggplant with a compact habit, making it a great choice for containers or in the garden. Deep purple, egg-shaped fruit should be harvested at baby size- 2 to 3 inches long, and are delicious roasted or in dips and salads. Thornless leaves and calyxes allow for painless harvesting and makes 'Patio Baby' child-friendly, too. Plants will continue to produce fruit throughout the entire season. 2014 AAS Winner!

### Eggplant 'Pot Black'

58 to 62 days

58 to 62 days. Small, glossy 2 to 3 oz. oval-shaped black fruits are as tasty as they are adorable. Pick them when they're as small as a ping-pong ball or let them mature to the size of a tennis ball. Enjoy them on the grill as part of a healthy summer vegetable medley! Bushy, compact plants grow up to 2' tall and look fantastic in patio containers.

### Okra 'Clemson Spineless'

56 days

56 days. Painless picking and full flavor! Strong, 3' to 4' tall plants produce an abundance of dark green, straight, grooved, spine-free pods that are great for soups, stews, and relishes. Pods grow up to 9" long, but are best picked when about 3" long and still tender.

### Pepper, Hot 'Anaheim Chili'

900 to 3,500

74 days

Chile

Grilling, cooking, dried

74 days. A relatively mild pepper, 8" long green to red peppers; excellent stuffed fresh for chiles rellenos, and in stews and sauces; can be dried for ristras and powdered as chile colorado.

### Pepper, Hot 'Big Guy Hybrid' (Jalapeno)

4,000 to 6,000

69 days

Jalapeno

Fresh, stuffing, salsa, cooking, canning, pickling, slicing

69 days. At a whopping 5" long x 1" wide, this is one of the biggest Jalapenos! Perfect for pickling, stuffing, and slicing- and it really sparks up a salsa! 4,000 to 6,000 Scovilles. A Burpee Home Gardens Exclusive.

### Pepper, Hot 'Biggie Chile'

455 to 500

68 days

Chile

Fresh, cooking, roasting, fajitas

68 days. An improved version of 'Big Chile II', it keeps 'Big Chile's wonderful qualities: early maturity, impressive yield, and big (up to 9" long!), thick-walled fruit. What's improved: stronger, more vigorous plants with a denser leaf canopy that provides better protection from sunburn. Mildly pungent, Anaheim-type fruits are perfect for roasting, fajitas, or eating fresh in salads. Light green fruit ripens to red are mildly pungent (455 to 500 Scovilles). Resistant to PMMV (pepper mild mottle virus).

### Pepper, Hot 'Cherry Bomb'

2,500 to 4,000

65 days

Cherry

Fresh, canning, pickling

65 days. Thick walled, globe-shaped fruits are 2½" wide; green peppers mature to red; great for canning and pickling; very productive.

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### Pepper, Hot 'Emerald Fire'

dark green to red 90 days

Jalapeno

Fresh, canning, stuffing, grilling, salsa

90 days. A grill master's delight! At 2,500 Scovilles, these extra large and very tasty jalapenos are perfect for stuffing, grilling, canning, or using in salsa! Gorgeous, glossy green peppers are 1.2" wide x 3.3" long, with thick walls that have very little cracking, even after maturing to red. Gardeners will appreciate the prolific fruit set on compact plants that resist disease better than similar varieties on the market. 2015 AAS Winner!

### Pepper, Hot 'Fajita Bell'

Mild 77 days

Bell

Fajitas, grilling

77 days. Very unique hot bell pepper that makes wonderful fajitas; tastes great both raw and cooked; high yields.

### Pepper, Hot 'Flaming Flare'

Green to red 75 days

Fresno

Fresh, chili sauce

75 days. Most Fresno peppers are considered rather finicky plants that typically grow best in warm and dry climates. 'Flaming Flare', however, performed well across the nation in the All America Selections Trials! The 1" wide x 3.75" long fruits are ideal for making chili sauces and the heat of the sauce will increase depending on how late in the season the peppers are harvested. Fruits average 800 to 1000 Scovilles. More consistent yields of larger and sweeter peppers than comparable Fresno varieties. Sweet and spicy flavor with medium pungency. 2015 AAS Winner!

### Pepper, Hot 'Garden Salsa'

3000 73 days

Chile

Salsa, cooking

73 days. Moderately hot, pungent 8" long green to red fruit with medium-thick walls, tapering to a point.

### Pepper, Hot 'Giant Ristra'

Bright red 70 days

Chile

Fresh, roasted, dried

70 days. Heavy yields of bright red, very hot 7" long chile peppers. Has the appearance of a Marconi, but the spicyness of a Cayenne at 30,000 to 50,000 Scovilles. Great fresh, roasted, or dried. As its name implies, the Giant Ristra red peppers can be strung together in long bunches and dried and displayed and used throughout the winter months. An attractive container plant, too!

### Pepper, Hot 'Giant Thai Hot'

6000 42 days

Chile

Fresh, cooking

42 days. 1" to 2" long conical, deep green fruits mature to red.

### Pepper, Hot 'Habanero'

215000 95 days

Habanero

Fresh, cooking, salsa, chutney, marinade

95 days. One of the hottest peppers available at 200 times hotter than 'Jalapeno'! Thin-walled green to orange 2" long fruit wrinkles at maturity.

### Pepper, Hot 'Habanero Red'

285000 95 to 100 days

Habanero

Fresh, cooking, sauces, salsa

95 to 100 days. Short, wrinkled green fruits turn a brilliant red when mature, and pack a searing heat of 285,000 Scovilles. The fruit size and shape are much like the regular Habanero, wrinkled 1" to 1 1/2" long x 1" wide fruits with tapered ends. A Caribbean favorite with a characteristic fruity flavor and aroma, with a delicious, pungent, smoky quality unlike other peppers. Many people find the flavor and aroma of Habanero peppers to be irresistible in sauces and salsa.

### Pepper, Hot 'Hot Sunset'

Yellow to orange-red 75 days

Banana

Fresh, grilled, roasted, pickled

75 days. For banana or wax pepper lovers who desire a prolific and earlier harvest of delicious and spicy fruits, this pepper is for you! The AAS Trial judges noted what a great taste this thick-walled pepper has, not like other hot peppers where all you often get is the heat. 650 Scoville units. Wonderful whether it's prepared fresh, grilled, roasted, or pickled! Large, healthy, vigorous plants are disease-resistant and produce tasty and attractive, 1.5" wide x 7.25" long fruits all season long. 2015 AAS Winner!

<b>Vegetable</b>		
<b>Pepper, Hot 'Hungarian Hot Yellow Wax'</b>	750 to 4,000	65 days
Banana	Fresh, canning, pickling	
70 days. Spicy banana-shaped fruits, 6" to 8" long and 2" wide, mature from light yellow to bright red. These hot fruits are great for pickling, drying, using in salsa, or adding spice to any recipe.		
<b>Pepper, Hot 'Jalapeno'</b>	4750	70 days
Jalapeno	Fresh, salsa, cooking, canning, pickling	
70 days. 3½" long tapered green chile peppers mature to red; known as chipotle peppers when they are dried by smoking.		
<b>Pepper, Hot 'Jalapeno Gigante'</b>	5,000 to 6,000	80 days
Jalapeno	Fresh, stuffing, salsa, cooking, canning, pickling, slicing	
80 days. The largest Jalapeno, these peppers measure as much as 5" long x 3" wide! The delicious peppers are perfect for salsa or stuffing as poppers. Easy to grow in any sunny garden or large patio pot, these peppers can be harvested throughout the summer when they are green or red. 5,000 to 6,000 Scovilles. A Burpee Home Gardens Exclusive!		
<b>Pepper, Hot 'Jamaica Scotch Bonnet'</b>	200,000 to 300,000	120 days
Habanero	Fresh, cooking	
120 days. The famous hot pepper of the Caribbean; hotter than 'Habanero'; 2" long bright orange bonnet-shaped fruits have a fiery, apple-cherry tomato flavor; great for salsas and sauces.		
<b>Pepper, Hot 'Mosquetero Hybrid'</b>	Dark green to red	90 days
Ancho / Poblano	Fresh, stuffing, grilling	
90 days. This Poblano / Ancho pepper stands out from the crowd! The big, healthy plants have high yields of uniform, smooth, dark green, 2-lobed fruit. Big glossy peppers measure 6" long x 3" wide at the shoulders. The peppers are slightly flat and taper to a point. The shame and open interior of 'Mosquetero' make it nice for stuffing (as in chile rellenos), grilling, and chopping. The mild to moderate heat (1,000 to 2,000 Scovilles) adds a kick to salsa, pepper steak, or chili. If left on the plant a little longer, fruit will turn red and may grow hotter!		
<b>Pepper, Hot 'Mucho Nacho'</b>	4,000 to 6,000	75 days
Jalapeno	Fresh, salsa, cooking, canning, pickling	
75 days. Excellent producer of 4" long jumbo Jalapeno peppers; fruits are fatter, longer, and somewhat hotter than standard types; dark green, maturing to red.		
<b>Pepper, Hot 'Pizza'</b>	Mild	80 days green, 100 days red
Jalapeno	Fresh, cooking	
80 days green, 100 days red. The name of this versatile variety does not begin to describe its many delicious uses! Pendulous, cone-shaped, 3" to 4" peppers are mildly hot, with just enough spark to spice up all kinds of dishes; sturdy 14" to 18" plants bear loads of fruits, with heavy walls, up to ½" thick, making them ideal for slicing; the fruits are hottest when green, growing milder as they mature to red; the plants are the perfect size for a patio container.		
<b>Pepper, Hot 'Ristra Cayenne Hybrid'</b>	30,000 to 50,000	75 days
Cayenne	Drying, chili, salsa	
75 days. These very hot, long (12" long x 1" wide) peppers tend to curl and twist, making them great for drying. The peppers start off lime green and ripen fully to bright crimson, drying easily for chili and salsa recipes. Exceptionally thin walls make the peppers excellent for stringing into large 'ristras' for quick drying. Then, just snip one from the bunch when ready to use and crumble into a pot of chili or a bowl of salsa. Chop or slice thinly and eat fresh, too. Strong plants hold fruits high for easy picking. Pick the peppers as soon as they are ripe to ensure a large harvest. Easy to grow, these peppers are heavy producers. Great in large patio containers or in the garden. 30,000 to 50,000 Scovilles. Burpee Home Gardens Exclusive.		
<b>Pepper, Hot 'Senorita'</b>	500	60 days
Jalapeno	Fresh, salsa, cooking, canning, pickling	
60 days. Hybrid Jalapeno-type is just 25% as hot as standard Jalapenos, yet it still has great Jalapeno flavor.		

## Vegetable

### Pepper, Hot 'Serrano del Sol'

5000

64 days

Jalapeno

Fresh, salsa, cooking, canning, pickling

64 days. Jalapeno-type pepper is smaller than the average Jalapeno, but just as hot; its thick flesh has a clean, biting heat; 3" long by ½" wide; excellent for salsas, pickled, or roasted for sauces; great disease resistance.

### Pepper, Hot 'Sweet Heat'

235 to 329

56 days

Pepperoncini

Fresh, grilling, salsa, pickling

56 days. Early to bear loads of sweet and mildly spicy peppers that are perfect for grilling or salsa. Its mildly spicy flavor is similar to Pepperoncini peppers, but with smoky undertones. The peppers have a gentle heat at 329 Scovilles when green and 235 Scovilles when red. 3" to 4" long x 1" to 1 1/2" wide fruit ripen from green to red. Compact, bushy plants (10"-13" tall, 12"-16" wide) work well in patio containers or the garden. Its extreme earliness gives sweetness of ripe fruit with just the right amount of spice. The peppers can produce 65% higher vitamin C content than the average garden pepper (based on peppers grown in Burpee's trials and harvested when ripe). Part of Burpee's Boost Antioxidant Collection.

### Pepper, Hot 'Thai Dragon Hybrid'

35,000 to 45,000

70 days

Chile

Fresh, cooking

70 days. An outstanding 3½" long by ½" wide hot pepper! 30 times hotter than Anaheim chili peppers and 8 times hotter than Jalapenos; thin walls, so they dry fast.

### Pepper, Hot 'Zavory'

100

90 days

Habanero-type

Fresh, salsa, soup, omelets, pickles

90 days. 'Zavory' lets you enjoy the great taste of a Habanero (one of the hottest peppers) and live to tell about it! It's the first pepper with mild heat (only 100 Scovilles!) and fruity Habanero flavor! Shiny peppers turn from green to yellow, orange, and cardinal red as they mature and appear in large numbers in late summer. Harvest as soon as they ripen and watch more 3" to 4" long x 2" wide peppers appear. The fruits are slightly larger, longer, and smoother than an ordinary Habanero. The fruity, almost sweet flavor is finest when used raw or just heated through, and makes an interesting addition to soups, salsas, and omelets. Also excellent pickled or brined. High yielding plants. A Burpee Home Gardens Exclusive!

### Pepper, Sweet 'Admiral'

84 days

Bell

Fresh, gourmet

84 days. Sweet peppers borne on vigorous, upright plants. The abundant, very attractive, block-shaped, 4 1/2" long x 4 1/2" sweet peppers mature from green to sunny yellow! Has excellent leaf color and disease resistance.

### Pepper, Sweet 'Bananarama'

70 days

Banana

Fresh, snacks, pickles, grilling

70 days. If you like tasty banana peppers, you'll love this whopper, which produces much bigger, meatier peppers on much smaller plants. These truly giant peppers start yellow and mature to orange-red, so you can pick them at any stage you like. Grows to 8" long x 1 1/4" wide. Great for fresh eating, salads, pickles, or grilling. A Burpee Home Gardens Exclusive.

### Pepper, Sweet 'Better Belle II'

65 to 70 days

Bell

Fresh, gourmet

65 to 70 days. Tasty, thick-walled fruit is ready to harvest early. 4 1/2" long x 3 1/2" wide green fruits mature to red. Compact and vigorous, these plants are high-yielding even when grown in patio pots.

### Pepper, Sweet 'Big Bertha'

72 days

Bell

Fresh

72 days. Extremely large blocky fruits with thick walls and extremely sweet, crisp flesh. 7" long x 4" wide fruit matures from dark green to shiny red. They don't produce many seeds, making them excellent for slicing, as well as stuffing and salads. For maximum flavor, eat the same day they are picked. Easy to grow in any garden.



## Vegetable

### Pepper, Sweet 'Cajun Belle'

61 days

Bell

Fresh, gourmet, stir fries, salsa

61 days. 2" to 3" long by 3 1/2" wide, 1 oz. sweet bell peppers with a hint of heat and great Cajun flavor, just right for fresh eating, stir fries, and salsa. The 3 to 4 lobed fruits look like small bell peppers, and begin bright green, turning to scarlet and then to deep red. The peppers can be enjoyed green or red. Robust, branching plants grow quickly and produces peppers up to 2 weeks earlier than similar varieties. Sets 50 or more peppers per plant. The compact plants are just 2' tall and wide, making them perfect for patio containers and small gardens. Fruit can stay fresh for several weeks without refrigeration. AAS Winner!

### Pepper, Sweet 'California Wonder'

68 days

Bell

Fresh, stuffing, stir-frying

68 days. 4" x 4", 3 to 4 lobed, smooth, blocky fruits ripen from green to red; the thick walled fruits are juicy, sweet, and tender; great for stuffing.

### Pepper, Sweet 'Cornito Giallo'

75 days

NEW Cornito

Fresh, roasted, grilled

75 days. "Double Yum!" was one judge's response to the new AAS Winner. The flavor on this one is totally a winner! Starting as small green fruits, this one develops into 5 oz bright yellow jewels with a delicious sweet and fruity flavor. A new class of peppers, cornitos are 1" to 1 1/2" wide at the shoulders and 5" long. The peppers themselves are plentiful and durable, yet easy to eat fresh, roasted, or grilled. Being an early bloomer, you will be able to enjoy these peppers throughout the growing season and well into the fall. AAS Winner for 2016!

### Pepper, Sweet 'Cute Stuff Gold'

42 to 56 days

Small bell

Fresh, salads, stuffing, gourmet

42 to 56 days. Apple-shaped, 3" long x 2 1/2" wide sweet mini bell peppers mature from green to gold, with gleaming skin that shows well in fresh market and gourmet displays. The petite bells are exactly the right size for fresh eating, salads, and stuffing, with crunchy flesh and a sweet, summery flavor. Super heavy yields- yields up to three times more than similar varieties. Produces fruit continuously through the season.

### Pepper, Sweet 'Cute Stuff Red'

56 to 62 days

Small bell

Fresh, salads, stuffing, gourmet

56 to 62 days. Apple-shaped, 3" long x 2 1/2" wide sweet mini bell peppers mature from green to red, with gleaming skin that shows well in fresh market and gourmet displays. The petite bells are exactly the right size for fresh eating, salads, and stuffing, with crunchy flesh and a sweet, summery flavor. Super heavy yields- yields up to three times more than similar varieties.

### Pepper, Sweet 'Escamillo'

77 days

NEW Italian

Fresh, cooked, fire roasted

77 days. A wonderful sweet taste on a golden yellow pepper. An early bearing pepper with a compact habit that makes it an ideal choice for any home garden. Gardeners will be captivated with the high yield of peppers per plant and how the fruit itself is held off the ground for easy picking and less rotting. An all around winner with excellent taste either raw, cooked, or fire roasted, borne on compact, high yielding plants. Fruits weigh 6 oz. and are 6" long x 2" to 2 1/2" wide.

### Pepper, Sweet 'Flavorburst Hybrid'

72 days

Bell

Fresh, gourmet

72 days. A Burpee taste test winner, 'Flavorburst' beat out hundreds of other sweet peppers with the most crisp, juicy, and sweet flavor. These easy-to-grow peppers produce a bountiful harvest of golden 5" long x 4" wide fruit. You might need to stake your plants if the stalks begin to bend. A Burpee Home Gardens Exclusive!

### Pepper, Sweet 'Galileo'

69 days

NEW Bell

Fresh

69 days. Early maturing with a concentrated fruit set. Its plant architecture is excellent; fruit set is well spaced on the plant, thereby preventing fruit from getting jammed in the crown- the fruit radiates out from the center, like a fountain. Fruit is dark green, firm, generally blocky with four lobes and thick walled, and it has excellent flavor! Extra large, uniform fruits average 4 3/4" x 4 3/4". Resistant to bacterial spot caused by the specific races of Xanthomonas and has intermediate resistance to Phytophthora root rot.

<b>Vegetable</b>		
<b>Pepper, Sweet 'Giant Marconi Hybrid'</b>		72 days
Italian	Fresh, grilled, gourmet	
72 days. Robust plants produce large, elongated, tapering sweet peppers which are extra tasty when ripened to red; great grilled; AAS Winner.		
<b>Pepper, Sweet 'King Arthur'</b>		59 days green, 74 days red
Bell	Fresh, gourmet	
59 to 74 days. Remarkably large bell peppers; good disease resistance; ripens from green to red.		
<b>Pepper, Sweet 'Mama Mia Gaillo'</b>		85 days
Italian	Fresh, gourmet	
85 days. AAS Judges declared this a "great yellow pepper" because of the huge yield, uniform shape, and smooth skin of the long tapered fruit and the beautiful yellow/gold color when mature. A very early maturing yellow sweet Italian pepper. Long, tapered fruits, 7" to 9" long, with easy to remove skin. Fruits weigh 2 to 4 ounces. Bears up to 30 fruits per plant. Nice sweet flavor that is excellent either fresh, grilled, or roasted. Bright yellow/gold fruit are pendant on sturdy dark green bushy plants with excellent coverage from sunburn. The somewhat compact, 24" tall plants take up less space and offers disease tolerance to Tobacco mosaic virus.		
<b>Pepper, Sweet 'Marcato'</b>		77 days
Long horn	Fresh, gourmet	
77 days. Sweet long horn hybrid. This high quality Long Horn type is a must for growers offering specialty sweet peppers at roadside stands or farmers' markets. The strong plants produce big yields of tapered fruit that measure 7" long x 2 1/2" wide. The beautiful fruit have good flesh thickness, ripen from green to a brilliant red, and have a very sweet flavor at full maturity. Resistant to tobacco mosaic virus, pepper mottle virus, and potato virus Y. Recommended by K-State.		
<b>Pepper, Sweet 'Nikita'</b>		65 to 70 days
Bell	Fresh, gourmet	
65 to 70 days. Good as gold, and vastly better tasting, 'Nikita' is suffused with glowing red-orange color and loaded with bold, bright flavor and crispness. This blocky blond beauty holds its crispness and shape when cooked, even under high heat. Nicely branched plants produce early and prolifically, yielding up a golden treasure trove of fruits that are 3 1/2" long x 3 1/2" wide.		
<b>Pepper, Sweet 'Orange Blaze'</b>		65 to 70 days
Small bell	Fresh, gourmet, salads, stir fires	
65 to 70 days. Very sweet, early to mature, disease resistant, and orange! Gourmet-style, blocky, 2 to 3 lobed peppers are 3" to 4" long x 1 1/2" wide, shiny, and blemish-free. Matures early to orange with very sweet flavor. The color is an intense, high-impact orange that electrifies salads and stir fries. The flavor and color peak at the same time, letting you time your harvests to perfection! Resistant to Bacterial Leaf Spot and TMV. All America Selections Winner!		
<b>Pepper, Sweet 'Orangesicle'</b>		70 days
Banana	Fresh, gourmet, snacks	
70 days. Beautiful, tapered, uniform fruits are 4" to 6" long and ripen to a vibrant orange; the long fruits have thick walls and crisp, sweet flesh; very productive plants.		
<b>Pepper, Sweet 'Pinot Noir'</b>		70 days
Bell	Fresh, gourmet	
70 days. Like its namesake, this attractive sweet bell shows a tremendously broad range of impressions. Light green when young, the large blocky fruits, 4" long x 5" wide, blush to shades of citrus, berry, cherry red, and finally to purple, displayed simultaneously for a beautiful bouquet. Firm, thick-walled fruits are crisp and very sweet, with a clean refreshing aftertaste, produced on highly adaptable plants that set in cool weather as well as in hot, humid conditions.		

## Vegetable

### Pepper, Sweet 'Pretty N Sweet'

60 days

Conical

Fresh, gourmet

60 days. Is it an ornamental pepper? Is it edible? Yes to both! Hooray- now we have an ornamental pepper that CAN be eaten and it tastes fantastic! An "Ornamedible"- sweet, multicolored peppers of orange, red, and yellow on compact 18" tall plants, attractive to use in ornamental gardens and containers! 1" to 1.5" long, conical peppers have a sweet, mild flavor. Early to bear, prolific, and has a much sweeter taste with more substantial pepper walls to enjoy fresh or in your favorite pepper dish!

### Pepper, Sweet 'Red Beauty'

68 days green, 82 days red

Bell

Fresh, gourmet

68 to 82 days. High yields of early, thick-walled, 4-lobed red fruits; very sweet; ripens from green to red.

### Pepper, Sweet 'Sweet Savour'

70 to 75 days

NEW Banana

Fresh, gourmet, dried, roasting, pickling

70 to 75 days. A glorious blaze of sweet little blonde, orange, yellow, red, and purple peppers. Slender, 3" long peppers point upward from the top of the plant, much like ornamental peppers. It resembles a hot pepper, but is one cool pepper, sparked with fruity sweetness. Compact plants abound with colorful peppers, making for edible architecture! Its smaller plant size makes it perfect for containers and small gardens. This versatile variety is both an edible and an ornamental, bringing flavor and color to your backyard. The pick of peppers for roasting or pickling! A Burpee Home Gardens Exclusive!

### Pepper, Sweet 'Sweet Sunset'

Yellow to red

85 to 90

Banana

Fresh, gourmet, canned

85 to 90 days. 'Sweet Sunset' is a compact banana pepper that is vigorous and sets a large amount of concentrated fruit. This high yielding variety produces attractive, colorful, sweet, tasty peppers that are great fresh or canned. Tapered, oblong peppers are 1.5" wide x 7.4" long and are a colorful light yellow when immature, changing to red when mature. The compact, upright plants do not require staking and can be grown in a container. This high-yielding plant produces early, often and late into the season. AAS Judges commented on the good eating quality and 'Sweet Sunset' won the taste test in one trial site open house! 2015 AAS Winner!

### Pepper, Sweet 'Thunderbolt'

Green to red

65 days green, 80 days red

NEW Marconi

Fresh, fried, and stuffed

65 to 80 days. Huge Marconi sweet peppers deliver exceptional flavor and texture, with thick walls for a satisfying crunch! These bold plants produce big yields of tapered, 13" long peppers that mature from green to red, for appealing color along with great taste. Great fresh, fried, or stuffed. 'Plants are resistant to Tobacco Mosaic Virus and Tomato Spotted Wilt Virus.

### Pepper, Sweet 'Yellow Sparkler Hybrid'

65 to 68 days

Snack

Fresh, gourmet, stuffed

65 to 68 days. A sweet snacking pepper that matures from green to bright, rich yellow. Heavy yields of elongated peppers with a blunt tip, growing 2" to 3" long x 1 1/2" wide. Peppers are extra sweet and crisp compared to similar varieties.

### Pepper, Sweet 'Yummy Orange'

73 days

Small bell

Fresh, gourmet, stuffed

73 days. 'Yummy' snack pepper is translated from a Czech word that children use meaning "yum yum"! You'll see why when you taste them! These bright orange mini bells are as sweet as apples! Large, sturdy plants continuously set loads of petite, 2½" long by 1¼" wide fruits that change from light green to orange at maturity; these tender-crisp, super sweet, nearly seedless yummy delights are perfect for veggie trays, served with dips, stuffed with cheese, grilled on skewers along with shrimp, or just for eating out of hand! Great when prepared as pickled peppers, too; keeps well for a long time.

### Pumpkin 'Big Max'

120 days

120 days. Giant pumpkins which can weigh over 100 lbs; ripens to a pinkish orange with very thick flesh; used for pie filling, soups, delicious grilled with onion, garlic, and sweet peppers; or carve it as a giant jack-o-lantern; plant hills 8' apart.

## Vegetable

### Pumpkin 'Cinderella's Carriage'

100 days

100 days. 'Cinderella's Carriage' is a dream come true for any princess-loving child (young or young-at-heart!) who wants to grow their own fairytale-type pumpkin! This brightly colored, reddish orange pumpkin is the first hybrid Cinderella-type pumpkin on the market which results in a higher yield as well as Powdery Mildew resistance in the garden. Some lucky gardeners could also experience a pale blue pumpkin amongst the reddish orange ones! The flesh is yellow, sweet, and has a nutty flavor. Robust and vigorous vines grow in traditional hills, producing 5 to 7 large fruits, ranging from 18 to 20 pounds, creating a whole grouping of carriages for all the princesses in your family!

### Pumpkin 'Sorcerer Hybrid'

95 days

95 days. High yields of 15 to 20 lb. pumpkins are produced on compact, semi-vining plants; dark orange fruit; perfect for carving or baking; AAS Winner; plant hills 6' to 8' apart.

### Pumpkin 'Super Moon'

90 days

NEW

90 days. Do you love the look of white pumpkins for your fall holiday decor? Then you'll love the first-ever white pumpkin AAS Winner! AAS judges loved the nice, eye-appealing ghostly white coloration on the large, blemish-free round pumpkins. Grown for their size, up to 50 pounds, and their clean white color, these tough plants are known for their early fruit development and vigorous growth. Their stems are tough, hardy, disease-resistant and unstoppable! When decorating with these beauties, consider trying the yellow flesh for roasting or in your fall harvest soups.

### Pumpkin 'Warty Goblin'

105

105 days. These heavily warted pumpkins are frighteningly cool! The round to tall pumpkins have an orange hard shell rind and warts that stay green for several weeks after harvest, then turn yellow to orange. Pumpkins average 8 to 20 lbs each. 'Warty Goblin' has a well-proportioned, dark green stem that is firmly attached. Produced on full vines that offer intermediate resistance to powdery mildew. A unique pumpkin for sparking attention at markets and pumpkin patches, as well as being attractive for porch displays!

### Spinach 'Malabar Red Stem'

A warm-season spinach, lasting into summer when others won't grow; ornamental climbing red vines with green leaves reach 6' tall; perfect for growing on a trellis in a garden or in a container.

### Squash, Summer 'Aristocrat Zucchini'

52 days

52 days. Fruits are glossy dark green, smooth, straight, and cylindrical with creamy white, tasty flesh that is meltingly tender throughout their growth. This high yielding variety grows as an upright, open bush, making the fruits easy to see and easy to harvest. Pick when 7" to 8" long for peak flavor. A great summer treat grilled and brushed with olive oil and sprinkled with a little grated parmesan cheese. All America Selections Award Winner!

### Squash, Summer 'Bossa Nova'

25 to 40 days

The beautiful dark and light green mottled exterior of this zucchini is more pronounced than other varieties on the market, which sets it apart and makes the fruits easier to see during a long and prolific harvest! Compact plants produce fruits earlier in the season and continue producing for three weeks longer than comparable varieties. The smooth flesh has a sweet, mild taste, much improved over other summer squash. 2015 AAS Winner!

### Squash, Summer 'Bush Baby'

35 days

35 days from transplant. 'Bush Baby's fruits are true miniatures and ready to harvest at 4" to 6" long. At this stage, they are more attractive and better proportioned than full-size zucchinis used as babies. Fruits are glossy and medium dark green with stripes. Semi-open plants are relatively easy to harvest.

### Squash, Summer 'EasyPick Gold'

32 days

32 days. The name says it all: 'Easy Pick Gold' has an open habit with nearly no spines on the petioles, so gardeners can count on easy and continuous harvests with no pain or bother! Simply twist the slender fruit to pick-less scarring and clean harvest means longer shelf life. Produces smooth-textured, 8" to 10" long zucchini with bright gold skin that has a strong, uniform color. Bushy plants grow 18" tall and 30" to 48" wide.

### Squash, Summer 'Yellow Crookneck'

50 days

50 days. Bush-like vines are heavy yielders of slightly warted, curved, club-shaped fruits with bright yellow skin; the flesh has a creamy texture with a nutty sweet flavor; can be eaten raw with dips, steamed, grilled, or poached in broth and served with herb butters and seasonings; plant hills 5' to 10' apart.

## Vegetable

### Squash, Summer 'Yellow Straightneck'

45 days

45 days. Quicker, more productive, and easier to harvest- everything about this straightneck is an improvement over older varieties.

### Squash, Winter 'Angel Hair'

88 days

NEW

88 days. This small spaghetti squash bears 1 1/2 to 2 pound fruits, perfect for 1 or 2 servings. Highly uniform, egg-shaped sunshine yellow fruits with slightly darker shells and a sweet, pasta-type interior packed with sweet, nutty flavor. Prolific yields average 14 or 15 fruits per plant. Tolerates powdery mildew race 2 and has a long storage life.

### Squash, Winter 'Burpee's Butterbush'

75 days

75 days. 1½ lb. Butternut squash has deep red-orange flesh that is rich and delicious. An excellent winter keeper that keeps for months and makes superb pie. Space saving bush-type plants grow only 4' long and produce 5 fruits on average. Plant hills 5' apart.

### Squash, Winter 'Butterscotch'

85 days

85 days. This adorable small-fruited, 1 1/4 lb butternut squash has an exceptionally sweet taste, perfect for just one or two servings. Compact, 3' wide vines are space-saving for smaller gardens or those just wanting to fit more plants into the space they have. Perfect for container gardens, too! Resists powdery mildew. Culinary tip- pierce the skin then microwave whole squash for 12 minutes, cut in half, spoon out the seeds, and enjoy! 2015 AAS Winner!

### Squash, Winter 'Honey Bear' (acorn)

80 to 100 days

80 to 100 days. The honey in 'Honey Bear' refers to the sweet squash flavor when cooked. In addition to the flavor, there are three outstanding qualities: the compact plants, high yields, and tolerance to powdery mildew. Bushy, compact plants will reach 2' to 3' tall and spread 4' to 5' without vines. Dark green fruit weigh around a pound, which is perfect for sharing between two people. Plants produce 3 to 5 fruit, which is a high yield due to the powdery mildew tolerance. AAS Winner!

### Squash, Winter 'Mashed Potatoes'

90 days

NEW

90 days. This winter squash has a bright white rind and flesh that is nearly white. The unique 1 to 1 1/2 pound acorn squashes are produced on a restricted vine and is sure to bring interest to your winter squash display. When baked and fluffed, the flesh has the consistency of mashed potatoes and is low in sugars. The fruit set close to the crown of the plant and hold their color into fall.

### Squash, Winter Spaghetti

78 days

78 days. A delicious low-calorie substitute for pasta; bake or boil until tender, then use the hot "spaghetti" inside with spaghetti sauce, cheese, or butter, or chill it for salads; keeps uncooked for 1 to 2 months in a cool, dry place; 6" to 8" long fruits mature very early and have wonderful flavor; compact plants; plant hills 3' to 4' apart.

### Sweet Potatoes 'Beauregard'

90 days

90 days. Very high yields of really plump, long red-orange sweet potatoes with orange flesh; very sweet and high yielding at 5 to 10 pounds of potatoes per plant; crack-resistant; quick maturing.

### Sweet Potatoes 'Centennial'

90 to 100 days

90 to 100 days. Large yields of uniform, medium sweet potatoes with bright copper skin and deep orange flesh; fine smooth texture, fine flavor; likely the variety available in grocery stores; keeps well in storage.

### Sweet Potatoes 'Georgia Jet'

100 days

100 days. A spectacular variety with extremely fast growth and extra high yields at 5 to 10 pounds per plant (2½ times the yield of standard varieties); big tubers have deep orange flesh with red skin that appears almost purple; moist flesh with marvelous taste.

## Vegetable

### Sweet Potatoes 'Vardaman' (Bush type)

100 days

100 days. Bush type plants have purplish foliage that turns green as it matures; golden yellow skin darkens after digging; deep, bright orange flesh; high yielding, easy to harvest, and has excellent storage life.

### Tomatillo 'Toma Verde'

Lt green to lt yellow Salsa, pies, marmalade

60 days

2 oz - 3 oz D

Salsa, pies, marmalade

60 days. Bears tomato-like light green to light yellow fruits in papery husks; harvest when the fruit is plump and the papery husk splits; indispensable in Mexican cooking, especially for authentic salsa verde, the mildly hot green sauce served with tacos and chile rellenos; also delicious in pies or cooked as a marmalade; resembles green tomatoes and ground cherries, but neither is a substitute for the tomatillo; will keep for months if stored loose in a cool place with good air circulation; 4' tall determinate plants.

### Tomato 'Amelia VR'

Red

75 days

7 oz - 8 oz D FFFTSwv

Slicing

75 days. Resistant to Tomato Spotted Wilt Virus! High yields of firm, uniform, large red fruit has good crack tolerance. The "VR" after "Amelia" means "virus resistant".

### Tomato 'Arkansas Traveler'

Dark pink

85 days

5 oz - 8 oz I F

Slicing, canning

85 days. Abundant crops of incredibly delicious tomatoes. This classic pink variety is widely traveled because of its solid dependability and distinct flavor. The 5 to 8 ounce crack-resistant tomatoes turn dark pink when mature. Its excellent creamy, mild, sweet flavor makes it perfect for canning and fresh eating. A reliable producer of large, bountiful crops even during the high heat and humidity. Syn. 'Traveler'. Good disease tolerance. Indeterminate.

### Tomato 'Beefmaster'

Red

80 days

12 oz - 32 oz I VFNAst

Slicing, low acid

80 days. Very large, 12 to 32 oz. "beefsteak" type tomatoes. Low in acid.

### Tomato 'Beefy Boy'

Deep red

70 days

12 oz - 16 oz I VFFTS

Slicing

70 days. Deep red 12 to 16 oz. fruits are the result of special breeding to enhance flavor; indeterminate vines produce very heavy yields over a long season.

### Tomato 'Bella Rosa Hybrid'

Bright, deep red

75 days

10 oz - 12 oz D VFFNAStSwv

Slicing

75 days. This is not only a beautiful red tomato with a melodious name, it is a really serious performer. High yields of very good quality, large (10 to 12 oz), bright, deep red tomatoes which are smooth shouldered, round, firm (slices well), and highly flavorful. The very bold flavor has a good balance of acid and sugar. A heat tolerant variety which does well in hot, humid areas. Suited for both mature green and vine ripe markets. Perfect for home gardens as well. Has a concentrated set and high yield potential. Intermediate resistance to Tomato Spotted Wilt Virus. Determinate. Recommended by K-State.

### Tomato 'Better Boy'

Bright red

66 days

6 oz - 8 oz I VFN

Slicing

66 days. 6 to 8 oz., globe-shaped, bright red fruits with firm meaty flesh, and few seeds.

### Tomato 'Better Bush Imp.'

Red

68 days

8 oz - 11 oz ISI VFFNASt

Slicing

68 days. An ISI (indeterminate short-internode, or dwarf indeterminate) tomato! 4" wide, 8 to 11 oz red tomatoes have old-fashioned flavor with the juiciness and distinctive "tang" you remember from vine-fresh tomatoes of the past. The luscious fruits grow very densely on the indeterminate, 4' tall plants, thanks to shorter internodes. The central stem rarely needs staking (except during those "bumper crop" times!), and this plant begins producing early in the season and just keeps going! Our substitute for 'Heartland', which is no longer available.

## Vegetable

### Tomato 'BHN 589'

8 oz - 12 oz D VFFTomv

Red 74 days

Slicing

74 days. Smooth fruit has exceptional taste, combined with firm texture! A main season hybrid tomato that combines high yield potential and excellent quality, 8 to 12 oz. red, flattened globe-shaped fruit with great "real tomato" flavor. The firm, crack-resistant, attractive, uniform green fruit are well-suited to local market or vine-ripe production. Productive, disease tolerant, tall, bushy, robust plants produce the smooth, large, very good flavor tomatoes that consumers want. Great for home gardeners and market gardeners. Determinate 3' tall plants. Recommended by K-State.

### Tomato 'BHN 871' (yellow-orange)

10 oz - 12 oz D VFF,ForTomv

Gold 74 days

Slicing

74 days. Extra-large, oblate-shaped fruit. Very large, exceptional, consistent quality. The 10 to 12 oz. fruit is smooth and nearly seedless. Firm with excellent flavor. Gold exterior and rich gold to tangerine flesh. Determinate. Recommended by K-State.

### Tomato 'BHN 876' (orange)

10 oz - 13 oz D VFFTomv

Golden orange 76 days

Slicing

76 days. Golden orange, oblate-shaped 10 to 13 oz. fruit is golden orange on the outside with neon orange flesh. It has a naturally high beta carotene character (has about 20 times more beta carotene than most red tomatoes). Large, firm (easy to slice), smooth, and nearly seedless, with excellent flavor that is mildly acidic, providing some balance to the mild sweet flavor. Determinate. Recommended by K-State.

### Tomato 'Big Beef'

8 oz - 12 oz I VFFNTAST

Deep red 73 days

Slicing

73 days. Deep red beefsteak type; 8 to 12 oz.; firm flesh and sweet flavor; very productive. Extra meaty with a true homegrown flavor and just the right balance of sugars and acids. 'Big Beef' produces extra large, "beefy" fruit and the large, vigorous and disease-resistant plants are quite manageable when staked or grown in large containers. AAS Winner. Indeterminate.

### Tomato 'Big Brandy'

12 oz - 15 oz I none

Pink 78 days

Slicing; heirloom

78 days. Now you can enjoy the rich flavor and exceptional homegrown look of heirloom tomatoes, plus the earliness, vigor, and high fruit quality of modern hybrids... in one tomato! 'Big Brandy' is part of the "Heirloom Marriage" series, a cross of the heirloom variety 'Brandywine' and 'Big Dwarf'. The result is flavorful, aromatic pink beefsteak tomatoes that finish fast and keep going all season long on super vigorous, indeterminate plants. 'Big Brandy' gets its unusual pink color from both parents, as well as the beefsteak size of its 12 to 15 oz fruits. Boasting a wonderfully knobby, lobed look and bursting with rich tomato fragrance, they are the essence of heirloom goodness- richly flavored, irregular shaped, and packed with real tomato flavor! Yet, they also look like modern hybrids in that the fruit is smooth, glossy, and unblemished. It's the best of both worlds! 'Big Brandy' is not disease resistant. However, due to their hybrid vigor, they are overall healthier plants and bear earlier than other heirlooms, and thus by bearing earlier, they "escape" the tomato diseases that plague heirlooms.

### Tomato 'Big Daddy Hybrid'

15 oz I VF

Ruby red 78 days

Slicing

78 days. Revolution in the tomato patch! Bred from the famed 'Big Boy', 'Big Daddy' is a breakthrough for taste, size, disease-resistance, and yield! Produces mighty delicious harvests of ruby red, round, meaty fruits up to 15 ounces apiece, over a long harvest season. Indeterminate. A Burpee Home Gardens Exclusive.

### Tomato 'Big Mama Hybrid'

4 oz - 6 oz I VFAST

Red 80 days

Paste, sauce, salsa, soup, canning

80 days. Plum-shaped and enormous, these tomatoes grow up to 5" long and 3" across, and weigh 4 to 6 oz. In the kitchen, this variety is easy to peel and core. Perfect for salsas, sauces, and soups, this incredibly meaty variety sets a new standard for paste tomatoes. Indeterminate. A Burpee Home Gardens Exclusive!

### Tomato 'Black Cherry'

½ to 1 oz I VFF

Blackish purple 65 days

Cherry, gourmet, salads

65 days. You will adore this distinctive blackish red skinned cherry tomato with dark red flesh and a complex, rich, sweet, juicy flavor. You get the exceptional flavor of a 'Brandywine' in a cherry tomato! The 1" fruits are produced in plentiful clusters throughout the summer on the long vines. 1/2 to 1 oz. fruits. Indeterminate.

## Vegetable

### Tomato 'Black Krim'

10 oz - 12 oz I none

Dark, deep red

69 to 90 days

Slicing; Heirloom

80 days. A Russian heirloom named for the Crimean peninsula in the Black Sea, where warm influences from the Black Sea make summers perfect for growing tomatoes. A most unusual novelty. The fruits are a dark, deep mahogany with heavy green shoulders. The heat and sun brings out the black color. The interior is a deep, reddish green color, and makes beautiful fresh slices! 4" to 5", 10 to 12 oz. globe-shaped fruits are always a favorite in taste tests- the flavor is described as tangy, rich, and sweet.

### Tomato 'Brandy Boy Hybrid'

7 oz - 10 oz I Asc

Dark pink

78 days

Slicing, salads, "Heirloom" flavor

78 days. Versatile in the kitchen, this is one of the tastiest tomatoes you can grow! A hybrid of the classic 'Brandywine', 'Brandy Boy' has the benefits of an heirloom- incredible taste, smooth and thin skin- without any drawbacks! Produces loads of large, 5" wide dark pink fruits that weigh 7 to 10 oz. each. Fruits are very uniform, with meaty flesh that is sweet, rich, and spicy with a great balance in the flavor. Best eaten fresh or in salads. A super tasty tomato! If you like 'Brandywine' but want a more disease-resistant tomato with more fruit, you should give this tomato a try! Rita was still picking these from their garden in October 2010! Indeterminate. A Burpee Home Gardens Exclusive!

### Tomato 'BushSteak'

NEW 8 oz - 12 oz D unknown

Red

65 days

Slicing, salads

65 days. Now you can grow beefsteak tomatoes in patio pots! Compact size (20"-24" tall) for small gardens and patio containers, these tomato plants are loaded with large, 8 to 12 oz, flavorful tomatoes. Earlier than other varieties, these tomatoes are excellent fresh in salads. Reported to be highly disease resistant, but no specific disease resistance has been stated. Determinate.

### Tomato 'Candyland Red'

NEW 1/4 oz I unknown

Dark red

55 days

Cherry; salads

55 days. The first and only AAS Award Winning currant-type tomato! Currant tomatoes are smaller in size than cherry-types and are ready to "pop" in your mouth, straight from the garden! Gardeners will appreciate the 1/2" diameter, 1/4 oz. dark red, sweet flavored fruits that can be enjoyed throughout the season. The plants have a nice, tidier habit than other currant-type plants with the fruit tending to form on the outside of the plant, making them easier to harvest. Indeterminate, but won't take over like the other sprawling varieties do. Fruits detach from the plant easily with minimal splitting or tearing of skin. Very high yields of useable fruit develop on exposed trusses, making fruit easy to find on the plant. Fast harvest of single fruit or clip entire truss for beautiful fruit presentation. AAS Winner 2016! Indeterminate.

### Tomato 'Celebrity'

7 oz - 8 oz D VFFNTAST

Dark red

70 days

Slicing

70 days. Large, 7 to 8 oz. globe shaped fruits; smooth, uniform ripening; dark red, firm, and meaty with few seeds.

### Tomato 'Chef's Choice Green'

NEW 9 oz - 10 oz I Tmv, Anth, Scab, F, V, Crack

Green and yellow

90 days

Slicing, gourmet

90 days. Looking for a uniquely colored, yet delicious tomato with which to impress your foodie friends? Look no further than this AAS Winner! The newest addition to the 'Chef's Choice' series produces beautiful green colored, 6" to 7" diameter, 9 to 10 oz fruits with subtle yellow stripes and a wonderful citrus-like flavor and perfect tomato texture. You'll enjoy this disease-free plant throughout the season with its dark green leaves and well-behaved form. You'll be the envy of all your tomato loving friends! AAS Winner 2016! Resistant to TMV, Anth, Scab, F, V, and crack. Indeterminate.

### Tomato 'Chef's Choice Orange'

12 oz - 16 oz I Tmv

Neon orange

75 days

Slicing

75 days. This F1 hybrid is derived from the popular heirloom 'Amana Orange', which matures late in the season. Now you can experience the wonderful flavor of an orange heirloom tomato in only 75 days from transplant! Its disease resistance is an added bonus- the plants stand up to tobacco mosaic virus, resists cracking, and is not troubled by anthracnose. 'Chef's Choice Orange' has a wonderful bright, almost neon, internal color and superior taste and texture for an early maturing orange tomato. Excellent for soups and sauces because the intense color does not fade or discolor when cooked! 'Chef's Choice Orange' is the tomato that won't look muddy when it's sauteed, baked, broiled, or steamed! Home chefs are going to love cooking with this variety, as well as eating it fresh! Average size fruits are 12 oz., but can weigh up to 1 lb! 2014 AAS Winner!



## Vegetable

### Tomato 'Chef's Choice Pink'

12 oz - 14 oz I FANTmv, Crack & Scab

Pink 110 days

Slicing, Canning

110 days. Very large yields of 12 to 14 ounce, 6" to 7" wide, pink beefsteak tomatoes. These have the perfect acid to sugar balance, making it a must for any home chef! Consider stewing or canning these beautiful tomatoes. Indeterminate plants have good disease resistance! 2015 AAS Winner!

### Tomato 'Cherokee Purple'

8 oz - 12 oz I none

Dusty rose 85 days

Slicing; Heirloom

85 days. A rather short indeterminate variety said to have been grown by the Cherokee tribe since at least the late 1800s. Large, productive plants bear large crops of unique, dark dusty purple-rose colored, 8 to 12 oz. fruits with brown shoulders. The flesh is soft, brick-red colored, with green gel. The flavor is rich and extremely sweet, and rivals that of 'Brandywine'. A low acid tomato. The fruits are up to 5" across and 3.5" tall, round to oblate shaped, with no cracking. Exhibits tolerance to mild drought as well as to common diseases.

### Tomato 'Cherry Punch'

.4 oz I unknown

Red 48 days

Cherry; salads

48 days. Unknown disease resistance. Tiny, 1" wide, .4 ounce red tomatoes are bursting with flavor and healthy eating! The fruits deliver 30% more vitamin C and 40% more lycopene than the average garden tomato (based on tomatoes grown in Burpee's trials and harvested when ripe). Early with high yields, the indeterminate plants are perfect for the garden or patio. A Burpee Home Gardens Exclusive. Part of Burpee's Boost Antioxidant Collection.

### Tomato 'Chocolate Sprinkles'

NEW 1" x 1.5" I FNTmv

Red and dark green 50 to 55 days

Cherry; salads, gourmet

50 to 55 days. This cherry tomato has it all- good looks, great flavor, heavy yields, and disease resistance! Great-tasting, crack-resistant, bite-sized fruits are an attractive striped pattern, of glossy copper red with dark green stripes. Explodes with rich, robust flavor, and are great in salads or eaten straight off the plant. Highly productive plants forms its fruit in clusters of 5 to 7 fruits (1" wide x 1.5" long), and starts bearing early in the season. Produces more fruit with better flavor than similar varieties. A hands-down favorite for fresh eating and for making a delicious Caprese salad. Best grown in the ground, as it gets very large (needs a cage). Resistant to fusarium wilt (F1), nematodes, and tobacco mosaic virus. Indeterminate.

### Tomato 'Crista'

10 oz D VFFNTswv

Deep red 73 days

Slicing

73 days. Produces heavy yields of firm, large to extra-large fruit on determinate plants that offer excellent disease protection. The fruits ripens to a deep red, are uniform ripening to prevent green shoulders and have an excellent taste and shelf life. Resistant to Fusarium Wilt (races 1, 2, 3), Verticillium Wilt (race 1), Root Knot Nematode, and intermediate resistance to Tomato Spotted Wilt Virus.

### Tomato 'Early Girl'

10 oz - 11 oz I VFF

Bright red 52 days

Slicing, canning

52 days. One of the earliest slicing cultivars. It bears tasty 4 to 6 oz. fruit throughout the summer. High in acid and great for canning.

### Tomato 'Florida 91 Hybrid'

10 oz D VFFAscSt

Red 72 days

Slicing

72 days. A main-season heat-set type capable of high yields and extended harvest in hot, humid summers. Fruit averages 10 oz, and is extra firm, smooth, and round oblate. Uniform green ripening, jointed stems, with strong determinate vines. ASC, F12, GLS, V1.

### Tomato 'Fourth of July'

4 oz I VFT

Bright red 49 days

Slicing

49 days. 4 oz. bright red full-flavored fruits; twice as productive as other early tomatoes.

## Vegetable

### Tomato 'Fresh Salsa Hybrid'

Red 65 to 75 days

4 oz D VFFN

Paste, sauce, salsa, soup, canning

65 to 75 days. Salsa lovers, your tomato is here! You can chop this 4 oz. red tomato into tiny cubes that remain perfectly firm and solid in salsa recipes. Plum-shaped and "dripless", 'Fresh Salsa' is all meat, perfect for recipes like bruschetta and light sauces. Determinate. A Burpee Home Gardens Exclusive!

### Tomato 'Genuwine'

Pinkish red 75 days

10.5 - 11.5 oz I none

Slicing, Heirloom

75 days. Do you love the flavor and aroma of heirloom tomatoes, but miss the vigor of modern hybrids with their big yields of smooth, unblemished fruit? Well, here's your chance for the best of both in a single variety! 'Genuwine' is an "Heirloom Marriage", a cross of two splendid heirloom varieties, delivering magnificently flavorful, fragrant fruit with the clean look of today's latest hybrids! These fruits are smooth, unblemished, 10.5 to 11.5 ounces on average- just the right size for slicing onto sandwiches and into salads! From its parent 'Brandywine', it inherits its large size, slightly flattish shape, and deep pink cast among the red tones. From 'Costoluto Genovese' comes the high acid content and juiciness that contains unmistakable 'real tomato tang' we all crave! From crossing the two varieties, 'Genuwine' gets better garden vigor and bigger yields! Like all its parents (and all heirlooms), 'Genuwine' is not disease resistant. However, due to their hybrid vigor, they are overall healthier plants and bear earlier than other heirlooms, and thus by bearing earlier, they "escape" the tomato diseases that plague heirlooms. Indeterminate.

### Tomato 'Goliath'

Bright red 65 days

10 oz - 15 oz I VFFNTAST

Slicing

65 days. Smooth, bright red, deep oblate 10 to 15 oz. fruits have a sweet, luscious flavor.

### Tomato 'Grandma's Pick'

Red 78 to 80 days

8 oz - 10 oz I VFNST

Slicing

78 to 80 days. A modern day hybrid combining the look and taste of an heirloom beefsteak with earlier, more productive and disease resistant yields. Deeply lobed red fruits weigh 8 to 10 oz each, have an excellent flavor and are high in lycopene. The very tasty tomatoes are excellent for salads and sandwiches. Indeterminate. Recommended by K-State.

### Tomato 'Great White'

Cream 85 days

10 oz - 32 oz I none

Slicing; Heirloom\*

85 days. Heirloom. Beautiful, large white beefsteak tomatoes, weighing 10 to 32 oz. Meaty and juicy, creamy textured, cream colored fruit has few seeds and a mild, non-acidic, sweet flavor. When mature, the crack-resistant fruit often has a yellow hue at the blossom end. Drought resistant plants. Less "viney" and earlier to mature than other white tomatoes. Vigorous plants have heavy foliage that provides the fruit good protection from sunscald.

### Tomato 'HomeSlice'

Bright red 63 days

5 oz - 6 oz D VF

Slicing

63 days. Determinate. Delivers picture-perfect slices of mouth-watering real tomato flavor! Exceptionally tasty bright red tomatoes on compact plants. Vigorous, early yields of 5 to 6 oz fruits. Perfect for patio containers or a small garden.

### Tomato 'Indigo Ruby'

Purple and red 75 days

1 oz - 2 oz D unknown

Cherry; salads, gourmet

75 days. Small fig-shaped, 1 to 2 oz cocktail-size ("two bite" size) fruit has intense indigo purple pigmentation covering the top hemisphere of the fruit! The fruit has very good flavor with nice acidity and sweetness, and is highly aromatic. Fruit set is typically between four and six fruit per cluster. Has smaller than "normal" leaves, but fruits did not sunburn, even in the intense summer of 2012! 'Indigo Ruby' is the result of traditional breeding, with a wild tomato in the mix- which gives the plants extra disease resistance. It has not yet been tested for particular diseases; however at the end of the season, the plants show a strong resistance to fungal and bacterial diseases, as they were still going strong despite other varieties being stricken with diseases in the same test plot. Its eye-catching appearance is from an antioxidant, anthocyanin. Anthocyanin produces in the fruit only where exposed to sunlight. If shaded by a leaf or on the base of the fruit, the purple pigment does not develop. However, if you pick an 'Indigo Ruby' and expose the non-purple area to sunlight, it will turn purple in about a week. 'Indigo Ruby' must be allowed to ripen fully for complete development of sugars and acids. 'Indigo Ruby' is ripe when their color changes to red with purple pigmentation where the fruit has been in the sun. The fruit also softens similarly to regular tomatoes, and the bottom of the tomatoes will turn from green to deep red when ripe. When sliced, the gel is red, not green, as in similar varieties, which makes it very appealing when sliced. Fruits are medium firm, and slow to crack. Determinate vines are best staked.

## Vegetable

### Tomato 'Jet Star'

6 oz - 8 oz I VF

Red 72 days

Slicing

72 days. High yields of 6 to 8 oz globe-shaped fruit that is low in acid, meaty, has great red color, and is generally free of cracks. Has a superior, very pleasant flavor. Not recommended for canning since it is low in acid. Vines offer good foliage cover (prevents sunscald on the fruit). Low in acid. Our most popular variety by far!

### Tomato 'Jetsetter Hybrid'

8 oz - 10 oz I VFFNASt

Red 64 days

Slicing

64 days. Clusters of large 8 to 10 oz. fruits are smooth and juicy, and with huge yields; great disease resistance.

### Tomato 'Juliet'

1½ oz - 2 oz I FALB

Red 60 days

Cherry; salads

60 days. 1½ to 2 oz. elongated cherry-type fruits grow in grape-like clusters on long, vigorous vines; tolerant to late blight and leaf spot; crack resistant; AAS Winner.

### Tomato 'LaRoma III'

5 oz - 8 oz D VFFNA

Red 76 days

Paste, puree, sauce, soup, salad

76 days. One of the best 'Roma' or Italian-type tomatoes, known for its outstanding vigor and uniformity. Big yields of 5 to 8 oz. fruit are produced on large, vigorous plants with excellent disease resistance. Great for paste, puree, and sauce and for freezing to use in soups. Expect larger fruit and healthier plants than with the standard 'Roma'. Determinate.

### Tomato 'Lemon Boy Hybrid'

6 oz - 7 oz I VFNAST

Deep lemon yellow 72 days

Slicing

72 days. Highly adaptable plants yield large, meaty, deep oblate lemon yellow, 6 to 7 oz. fruits, about 3½" across; out-yields all other "golden" tomatoes available; mild-flavored and adds an inviting color to salads.

### Tomato 'Mater Sandwich'

10 oz - 12 oz I VFFFNASt

Dark red 75 days

Slicing, sandwiches

75 days. Dark red fruit are very large, flattened globes with sweet taste. Stocky, yet indeterminate plants reach 3' to 4' tall.

### Tomato 'Mortgage Lifter'

2 lb + I VFN

Pink 85 days

Slicing; Heirloom

85 days. A longtime favorite with good yields of smooth, pink skinned fruits which weigh 1 to 2 lbs! Extremely large, furrowed, very meaty fruits with few seeds and a rich, delectable, sweet flavor. Excellent for slicing, sandwiches, and salsas! Developed in the 1930s by a gardener who was able to payoff his mortgage in six years, thanks to his tomato discovery! Bears well in droughts. Also known as 'Radiator Charlie'. Indeterminate.

### Tomato 'Mountain Fresh Plus'

8 oz - 12 oz D VVFFNA

Red 79 days

Slicing

79 days. An improved 'Mountain Fresh'. Recommended by KSU. Vigorous vines show good tolerance to early blight; very large 3½" wide, 8 to 12 oz. fruit is firm and very crack resistant; uniform ripening; excellent resistance to blossom end rot, puffiness, and angularity; highly rated for quality, yield, and flavor.

### Tomato 'Mountain Glory'

10 oz - 12 oz D FFFTswvV

Deep red 70 days

Slicing

70 days. An improvement over 'Mountain Spring' with extra disease tolerance- including tolerance to F3 and Tomato Spotted Wilt Virus. Heavy yields of firm, large fruit. Deep red fruit ripens uniformly, preventing green shoulders. The fruit has refined blossom ends. This tomato was bred for the flavor-enhancing gene, furaneol.

## Vegetable

### Tomato 'Mountain Merit'

8 oz - 10 oz D VFFFNLBTswv

Deep red 75 days

Slicing

75 days. The round, 8 to 10 oz deep red fruit will delight you with its juicy, mild flavor, with just the right firmness of texture. With its great disease resistance, it is ideal for market growers and home gardeners. Large determinate vines with excellent late blight resistance! Chosen by AAS judges because it is such a nice all-around tomato, perfect for slicing and sandwiches. With a 4 to 5 week harvest window, these fruits grow on a determinate, compact, uniform plants, with superb disease resistance. 2014 AAS Winner!

### Tomato 'Mountain Spring'

8 oz - 12 oz D VF

Red 70 days

Slicing

70 days. Recommended by KSU. Bears large 8 to 12 oz. tomatoes (many over 3½" across) on vigorous plants; smooth-skinned, flavorful fruit remain firm even when vine-ripened; good tolerance to cracking and blossom end rot.

### Tomato 'Mr. Stripey'

10 oz - 12 oz I none

Red and yellow 80 days

Slicing; Heirloom

80 days. Red and yellow striped heirloom variety has mild flavor and is very low in acid; 10 to 12 oz. fruits.

### Tomato 'Orange Zinger'

.75 - 1 oz I FTmv

Orange (dark) 60 to 65

Snacking, salads

60 to 65 days. If 'Sun Gold' or 'Sunsugar' are favorites of yours, you are going to love this variety! Dark orange, 1" wide round fruits have big tomato flavor with a perfect sweet to tangy ratio. Absolutely irresistible for snacking or quartered on salads, the crack-resistant fruits have smooth, surprisingly thin skin the color of a glowing desert sunset. Indeterminate plants produce trusses of 6 or more .75 to 1 ounce fruits.

### Tomato 'Park's Whopper Improved' (OG 50)

9 oz - 12 oz I VFFNT

Bright red 65 days

Slicing

65 days. 9 to 13 oz. bright red fruits with amazing crack resistance.

### Tomato 'Power Pops'

.3 oz I unknown

Red 45 days

Cherry; salads

45 days. Unknown disease resistance. Delicious 'Power Pops' tomatoes can produce 55% more lycopene and 40% more carotenoids than the average garden tomato (based on tomatoes grown in Burpee's trials and harvested when ripe). But that's not all- the indeterminate plants produce ripe fruit up to two weeks earlier than others of this type! With its cascading habit, 'Power Pops' is another excellent variety for the garden or patio baskets and containers! 1" wide, .3 ounce fruit. A Burpee Home Gardens Exclusive. Part of Burpee's Boost Antioxidant Collection.

### Tomato 'Rapunzel'

.75 - .9 oz I unknown

Red (bright) 68 to 70

Snacking, salads

68 to 70 days. High yielding trusses of very attractive glossy red fruit! Named for the fairy tale character, this tomato bears unique, long cascading trusses holding up to 40 very sweet, shiny, bright red cherry tomatoes! The lip-smacking tomatoes weigh .75 to .9 ounce each. So sweet, you'll be tempted to eat them straight from the vine! Tall plants grow up to 6' and should be staked or caged!

### Tomato 'Rutgers Hybrid'

6 oz - 8 oz D VFAST

Bright, deep red 75 days

Canning, slicing

75 days. This legendary heirloom was introduced in 1934. Gardeners are rediscovering this old-fashioned classic for its terrific flavor and productivity. Slightly flattened, bright, deep red, 6 to 10 oz. fruit ripens from the inside out and have that famous old-time "Jersey" flavor. Large crops of crack-free fruit. A favorite for canning because of its abundance, juiciness, and bright, deep red color through and through. Also great for slicing and canning. Indeterminate.

## Vegetable

### Tomato 'Scarlet Red'

10 to 13 oz D AscFFStV

Deep, dark red 73 days

Slicing

73 days. Tops in taste tests! Large, great tasting tomatoes have excellent firmness and shelf life. Can be picked either mature green or vine ripe, making it a choice variety for market gardeners and truck farmers. Vigorous plants have good foliage cover, protecting the fruit from sun scald. Extra large, deep oblate fruits have beautiful, deep, dark red color with scarlet interiors. Great for salads, slicing up for burgers, or just enjoying on its own. This tomato was bred for the flavor-enhancing gene, furaneol.

### Tomato 'Sugar Rush'

NEW 3/4" to 1 1/4" I FFTmv

Bright Red 50 to 55 days

Cherry; salads

50 to 55 days. Children aren't the only ones who will love these ultra-sweet, dewdrop-shaped grape tomatoes! The flavor is spectacular- a good mix of meatiness and ultra-crunchy sweetness- and the plate appeal is irresistible! Get ready for big yields and great eating from Sugar Rush! Super-sweet, elongated fruit has one of the highest Brix (sweetness) ratings of this type. Fast-maturing and very productive all season, bearing long trusses of 3/4" to 1 1/4" fruit with great crunch and texture. Though classified as a grape tomato, 'Sugar Rush' actually looks like a cherry and grape combination, with plump, rounded fruit in long, elegant trusses all over very vigorous plants. Resistant to Fusarium Wilt races 1 & 2, and Tobacco Mosaic Virus. Best grown in the ground as it has a large, yet stocky, indeterminate habit.

### Tomato 'Sunsugar'

1/2 oz I FT

Gold 62 days

Cherry; salads

62 days. This beautiful golden cherry tomato is sweeter than 'Sungold', with even better crack resistance, while still retaining a thin skin. Tall plants set loads of 1/2 oz, golden fruits filled with sweetness and Vitamin A- four times the amount in the usual red tomato. Be sure to stake and tie these plants, as they are very vigorous.

### Tomato 'Super Marzano'

4 oz I VFNTomvBS

Red 69 days

Paste, sauce, canning

69 days. Very disease resistant paste tomato; bears large 4 oz. pear-shaped red fruit about 5" long. An excellent high-viscosity canning type. Low in acid.

### Tomato 'SuperSauce'

22 - 32 oz I VF

Red (bright) 70 days

Slicing, canning, sauce

70 days. The world's largest sauce tomato! A whole lot bigger, a whole lot better, a roma with aroma! Weighing in at close to 2 lbs, fruits are a whopping 5.5" tall x 5" wide! Fruits range from 22 to 32 ounces each! Produces gallons of luscious, seedless sauce from a single plant harvest! Extraordinarily delicious and versatile as a salad tomato, as well as having a distinctive quality in that its large segments of fruit often make a shape that is perfect for a meaty and tasty hamburger slice, quite different from the horizontal slice that is commonly used from a large round tomato. Easy to grow, indeterminate, disease-resistant plants yield a summer-long supply of the exquisitely flavored marinara, tomato gravy, or sauce plus plenty for slicing and salads!

### Tomato 'Sweet 100'

1 oz I VFNT

Scarlet-red 70 days

Cherry; salads

70 days. A garden favorite! Bursting with sugary flavor, Sweet 100s produce 100 or more, scarlet-red, cherry-sized (1 oz, 1" wide) fruits in long clusters right up to frost. You'll definitely want to stake or cage these vigorous climbers to keep the fruit off the ground and avoid pests and diseases.

### Tomato 'Sweet Baby Girl'

1 oz I T

Bright red 65 days

Cherry; salads

65 days. The ultimate in super-sweet cherry tomatoes; incredible sets of luscious bright red fruits in long clusters on compact plants; crack-resistant fruits weigh less than 1 oz. apiece and keep well after harvest.

### Tomato 'Sweet 'N Neat Scarlet'

3/4 oz to 1 oz D Good disease resistance

Orange-red 60 days

Cherry; salads

60 days. A fabulous new cherry tomato compact enough to grow in containers! Fruit is orange-red and 3/4 to 1 oz., arising in large clusters, like grapes. Determinate habit but produces fruit all season long (much like an indeterminate tomato). Plants reach just 10" to 12" tall, but sets lots of flowers and fruit on its well-branched habit. As a gift item, grown in a smaller container (such as a 4.5" pot), you can expect to get two or three tomatoes. If planted into a larger pot (at least a one gallon size pot), it will produce 60 to 80 fruits in the season. A great choice for small space gardens, urban balconies, and any other bright sunny setting! Has good disease resistance.

## Vegetable

### Tomato 'Sweet Olive'

Red (bright) 57 days

.35 oz D unknown

Salad, snacks

57 days. Bite-size, firm yet juicy, oval-shaped, very sweet bright red grape tomatoes. Excellent for salads and snacks, and just eating right off the vine! Fruits average .35 ounce. High yielding, compact, determinate.

### Tomato 'Sweet Seedless'

Red 68 days

10 oz - 12 oz I VFNTAStFcrC5

Slicing

68 days. The world's first seedless tomato! Beyond the lack of seeds to digest, this tomato is first rate for taste. Infact, precisely because there are no seeds to store the sugars for later use, all the sweetness is immediately available for you to enjoy in every rich slice. This is a totally new tomato on every level- the perfect balance of flavor and sweetness, meat and gel, solid firmness and juiciness. 4 to 8 ounce fruits. And to top it off, the indeterminate plants have a full package of disease resistance to ensure plenty of healthy yields.

### Tomato 'Terenzo'

Red 56 days

.7 oz D unknown

Cherry; salads

56 days from transplant. High yields of sweet, red, 1 1/4" wide cherry-size (.7 oz.) fruits on low growing, trailing plants to 20" tall. A brix sugar content of 6% ensures this is a sweet tasting tomato. Its compact, trailing habit makes it perfect for growing in hanging baskets or in containers as a patio type of tomato. Very easy to grow, with fruits that are more resistant to cracking than similar varieties. Determinate. 'Terenzo' was disease-free in the AAS trials, and is now being tested specifically for resistance to the various tomato diseases. AAS Winner!

### Tomato 'Think Pink'

Pink 70 days

NEW 8 oz I FFTomvVSt

Slicing

70 days. Large, globe-shaped tomatoes with beautiful raspberry pink color and outstanding, smooth taste that is well-balanced between acidity and sweetness. The large, 8 ounce, pink fruits are firm enough to slice without sacrificing the unique and delicious texture and flavor that pink tomatoes are famous for. Highly resistant to leaf mold, fusarium wilt races 1 & 2, tomato mosaic virus races 0, 1, & 2, verticillium wilt race 1, and gray leaf spot. The medium sized, very disease resistant, indeterminate plants are very productive.

### Tomato 'Valley Girl'

Red 65 days

7 - 8 oz I VFFA

Slicing

65 days. This productive, flavorful tomato has been a top yielder in numerous areas. Maturing early, the medium sized, 7 to 8 ounce, globe-shaped red fruits are uniform ripening, firm, smooth, and crack tolerant. Growers report that 'Valley Girl' continues producing longer than other early varieties. Considered to be one of the best early varieties to set fruit under temperature stress. Determinate.

### Tomato 'Yellow Jelly Bean Hybrid'

Yellow 72 days

¼ oz - ½ oz I none

Cherry (grape); salads

72 days. A prolific yielder of true yellow oblong fruits. Bite-sized, 1/4 to 1/2 oz. fruits grow in groups of 15 to 30 per cluster, and can be harvested later in the season than most. A nice complement to red grape tomatoes. Indeterminate.

### Tomato 'Yellow Pear'

Yellow 70 to 78 days

less than 1 oz I A

Cherry (pear); salads, preserves, pickling

70 to 78 days. Clusters of small, pear-shaped yellow fruits that weigh less than 1 oz each. Tolerates Alternaria. Indeterminate

### Tomato, Grafted Grafted 'Arkansas Traveler'

Dark pink 85 days

5 oz - 8 oz I F

Slicing, canning

85 days. Abundant crops of incredibly delicious tomatoes. This classic pink variety is widely traveled because of its solid dependability and distinct flavor. The 5 to 8 ounce crack-resistant tomatoes turn dark pink when mature. Its excellent creamy, mild, sweet flavor makes it perfect for canning and fresh eating. A reliable producer of large, bountiful crops even during the high heat and humidity. Syn. 'Traveler'. Good disease tolerance. Indeterminate. Grafted Heirloom tomatoes are created when the top part of an heirloom tomato (the scion) is attached to the root system of a separate, disease-resistant tomato variety (the rootstock). The rootstock contributes vigor and disease resistance, while the scion is chosen for fruit flavor and quality. Grafting has been used in agriculture for centuries to improve plant health and yield (fruit trees and grape vines are two familiar examples). Grafted vegetables are currently widespread among produce growers in Asia and Europe, and are gaining popularity in the US, especially with organic farmers. Our tomato plants are grafted by hand in a unique, carefully controlled environment using innovative methods. Growing a grafted heirloom tomato will give you higher yields of the exact same heirloom tomatoes, on disease-resistant plants!

## Vegetable

### Tomato, Grafted Grafted 'Big Beef'

Deep red 73 days

8 oz - 12 oz I VFFNTAST

Slicing

73 days. Deep red beefsteak type; 8 to 12 oz.; firm flesh and sweet flavor; very productive. Extra meaty with a true homegrown flavor and just the right balance of sugars and acids. 'Big Beef' produces extra large, "beefy" fruit and the large, vigorous and disease-resistant plants are quite manageable when staked or grown in large containers. AAS Winner. Indeterminate. Grafted tomatoes are created when the top part of a regular tomato (the scion) is attached to the root system of a separate, disease-resistant tomato variety (the rootstock). The rootstock contributes vigor and disease resistance, while the scion is chosen for fruit flavor and quality. Grafting has been used in agriculture for centuries to improve plant health and yield (fruit trees and grape vines are two familiar examples). Grafted vegetables are currently widespread among produce growers in Asia and Europe, and are gaining popularity in the US, especially with organic farmers. Our tomato plants are grafted by hand in a unique, carefully controlled environment using innovative methods. Growing a grafted tomato will give you higher yields of the exact same heirloom tomatoes, on disease-resistant plants!

### Tomato, Grafted Grafted 'Black Krim'

Dark, deep red 69 to 90 days

10 oz - 12 oz I none

Slicing; Heirloom

80 days. A Russian heirloom named for the Crimean peninsula in the Black Sea, where warm influences from the Black Sea make summers perfect for growing tomatoes. A most unusual novelty. The fruits are a dark, deep mahogany with heavy green shoulders. The heat and sun brings out the black color. The interior is a deep, reddish green color, and makes beautiful fresh slices! 4" to 5", 10 to 12 oz. globe-shaped fruits are always a favorite in taste tests- the flavor is described as tangy, rich, and sweet. Grafted Heirloom tomatoes are created when the top part of an heirloom tomato (the scion) is attached to the root system of a separate, disease-resistant tomato variety (the rootstock). The rootstock contributes vigor and disease resistance, while the scion is chosen for fruit flavor and quality. Grafting has been used in agriculture for centuries to improve plant health and yield (fruit trees and grape vines are two familiar examples). Grafted vegetables are currently widespread among produce growers in Asia and Europe, and are gaining popularity in the US, especially with organic farmers. Our tomato plants are grafted by hand in a unique, carefully controlled environment using innovative methods. Growing a grafted heirloom tomato will give you higher yields of the exact same heirloom tomatoes, on disease-resistant plants!

### Tomato, Grafted Grafted 'Brandy Boy'

Dark pink 78 days

NEW 7 oz - 10 oz I Asc

Slicing, salads, "Heirloom" flavor

78 days. Versatile in the kitchen, this is one of the tastiest tomatoes you can grow! A hybrid of the classic 'Brandywine', 'Brandy Boy' has the benefits of an heirloom- incredible taste, smooth and thin skin- without any drawbacks! Produces loads of large, 5" wide dark pink fruits that weigh 7 to 10 oz. each. Fruits are very uniform, with meaty flesh that is sweet, rich, and spicy with a great balance in the flavor. Best eaten fresh or in salads. A super tasty tomato! If you like 'Brandywine' but want a more disease-resistant tomato with more fruit, you should give this tomato a try! Rita was still picking these from their garden in October! Indeterminate. A Burpee Home Gardens Exclusive! Grafted Heirloom tomatoes are created when the top part of an heirloom tomato (the scion) is attached to the root system of a separate, disease-resistant tomato variety (the rootstock). The rootstock contributes vigor and disease resistance, while the scion is chosen for fruit flavor and quality. Grafting has been used in agriculture for centuries to improve plant health and yield (fruit trees and grape vines are two familiar examples). Grafted vegetables are currently widespread among produce growers in Asia and Europe, and are gaining popularity in the US, especially with organic farmers. Our tomato plants are grafted by hand in a unique, carefully controlled environment using innovative methods. Growing a grafted heirloom tomato will give you higher yields of the exact same heirloom tomatoes, on disease-resistant plants!

### Tomato, Grafted Grafted 'Cherokee Purple'

Dusty rose 85 days

8 oz - 12 oz I none

Slicing; Heirloom

85 days. A rather short indeterminate variety said to have been grown by the Cherokee tribe since at least the late 1800s. Large, productive plants bear large crops of unique, dark dusty purple-rose colored, 8 to 12 oz. fruits with brown shoulders. The flesh is soft, brick-red colored, with green gel. The flavor is rich and extremely sweet, and rivals that of 'Brandywine'. A low acid tomato. The fruits are up to 5" across and 3.5" tall, round to oblate shaped, with no cracking. Exhibits tolerance to mild drought as well as to common diseases. Grafted Heirloom tomatoes are created when the top part of an heirloom tomato (the scion) is attached to the root system of a separate, disease-resistant tomato variety (the rootstock). The rootstock contributes vigor and disease resistance, while the scion is chosen for fruit flavor and quality. Grafting has been used in agriculture for centuries to improve plant health and yield (fruit trees and grape vines are two familiar examples). Grafted vegetables are currently widespread among produce growers in Asia and Europe, and are gaining popularity in the US, especially with organic farmers. Our tomato plants are grafted by hand in a unique, carefully controlled environment using innovative methods. Growing a grafted heirloom tomato will give you higher yields of the exact same heirloom tomatoes, on disease-resistant plants!

### Tomato, Grafted Grafted 'Mortgage Lifter'

Pink 85 days

2 lb + I VFN

Slicing; Heirloom

85 days. A longtime favorite with good yields of smooth, pink skinned fruits which weigh 1 to 2 lbs! Extremely large, furrowed, very meaty fruits with few seeds and a rich, delectable, sweet flavor. Excellent for slicing, sandwiches, and salsas! Developed in the 1930s by a gardener who was able to payoff his mortgage in six years, thanks to his tomato discovery! Bears well in droughts. Also known as 'Radiator Charlie'. Indeterminate. Grafted Heirloom tomatoes are created when the top part of an heirloom tomato (the scion) is attached to the root system of a separate, disease-resistant tomato variety (the rootstock). The rootstock contributes vigor and disease resistance, while the scion is chosen for fruit flavor and quality. Grafting has been used in agriculture for centuries to improve plant health and yield (fruit trees and grape vines are two familiar examples). Grafted vegetables are currently widespread among produce growers in Asia and Europe, and are gaining popularity in the US, especially with organic farmers. Our tomato plants are grafted by hand in a unique, carefully controlled environment using innovative methods. Growing a grafted heirloom tomato will give you higher yields of the exact same heirloom tomatoes, on disease-resistant plants!

## Vegetable

### Tomato, Grafted Grafted 'Mr. Stripey'

10 oz - 12 oz | none

Red and yellow

80 days

Slicing; Heirloom

80 days. Red and yellow striped heirloom variety has mild flavor and is very low in acid; 10 to 12 oz. fruits. Grafted Heirloom tomatoes are created when the top part of an heirloom tomato (the scion) is attached to the root system of a separate, disease-resistant tomato variety (the rootstock). The rootstock contributes vigor and disease resistance, while the scion is chosen for fruit flavor and quality. Grafting has been used in agriculture for centuries to improve plant health and yield (fruit trees and grape vines are two familiar examples). Grafted vegetables are currently widespread among produce growers in Asia and Europe, and are gaining popularity in the US, especially with organic farmers. Our tomato plants are grafted by hand in a unique, carefully controlled environment using innovative methods. Growing a grafted heirloom tomato will give you higher yields of the exact same heirloom tomatoes, on disease-resistant plants!

### Watermelon 'Black Diamond'

90 days

90 days. Large dark green melons are round and smooth, with sweet, bright red flesh; averages 40 lbs; plant hills 10' apart.

### Watermelon 'Cooperstown' (seedless)

80 days

Elongated, slightly oval fruits have mottled light green stripes on a darker green background. Dark red, crisp, and very sweet seedless flesh! Melons average 16 to 22 lbs. Resistant to Anthracnose and Fusarium wilt. Must be planted with a seeded variety for pollination purposes.

### Watermelon 'Crimson Sweet'

82 days

82 days. Deep red, firm flesh is very sweet and is practically seedless; fruits weigh 20 to 25 lbs.; great for slicing, in fruit salads, and juicing... the rind is quite thick and lends itself to being its own tureen or punch bowl for cold soups and drinks; heavy yielder; plant hills 10' apart.

### Watermelon 'Harvest Moon' (seedless)

90 days

90 days. The first seedless watermelon to ever take All America Selections honors! It is a modern take on the beloved heirloom variety 'Moon & Stars', with freckles and blotches of yellow on a dark green rind. 18 to 20 pound melons (about 13" to 15" long) have pinkish-tinged red, very sweet, crisp, and juicy flesh. There are only a couple of seeds in the whole melon! For the home gardener, one of the biggest advantages is that the fruit is set on shorter, compact vines. Plan about 3 to 5 feet per plant, with a yield of 4 to 5 melons- that's about as compact as this giant fruit can get! Like all other seedless (triploid) varieties, it must have a seeded (diploid) pollinator, so plant it near a seeded variety.

### Watermelon 'Shiny Boy'

90 days

90 days. In a taste test against similar varieties, 'Shiny Boy' won! Judges favored the sweet tropical flavor and crisp texture! A red fleshed, globe-shaped melon with dark seeds. Vigorous vines grow up to 12' long, but can also be grown vertically so that a large plot is not needed to grow these melons! High yields of the 20 pound melons from generally healthy plants. Space hills 8' to 10' apart. It is an art to know when melons are ripe; begin checking plants about 75 days after transplanting in the garden. AAS Winner!

### Watermelon 'Sugar Baby'

70 days

70 days. Sweet, tender, red flesh; fruits weigh about 12 lbs; plant hills 3' to 5' apart.

### Watermelon 'Sweet Beauty Hybrid'

77 to 80 days

77 to 80 days. 5 to 7 lb, oblong melons with dark green skin and medium green stripes. Its superior, crisp flesh has a sweet flavor. An "ice-box" type (single-serving size). AAS Winner. Plant hills 8' to 10' apart.



## Vegetable, Cool Season

### Arugula 'Astro'

35 to 40 days

NEW

35 to 40 days. A selection of regular Arugula with less deeply lobed leaves and a slightly milder, spicy and nutty flavor. Harvest the edible flowers as they appear. A popular choice for brightening up salad mix. With its nutty, spicy taste that is sometimes pungent or peppery, arugula really perks up salads, sandwiches, and even pizza! Very cold hardy, and it has a milder flavor when grown in cool weather. High in Vitamin A and potassium.

### Asparagus 'Purple Passion'

Burgundy colored, low fibered spears are creamy green on the interior; the spear diameter is larger than green asparagus due to it being a tetraploid variety; very mild, sweet tasting spears have 20% more sugar than green asparagus.

### Asparagus 'UC157'

One of the best varieties of green asparagus for the Midwest. Bred for its heat tolerance. Amale and female variety (you cannot tell the crowns apart, but the females will produce seed in summer). Vigorous and high yields. Much better for our hot Midwest climate than the all-male 'Jersey' varieties (the 'Jersey' varieties are still not 100% male crowns. The 'Jersey' varieties are not heat tolerant and the tips will open up in temperatures over 80 degrees, causing many of the spears to be unusable when grown in the Midwest. You would have to grow about 5 acres of asparagus before you would notice any yield advantage to growing an all male variety. If you plant 20 crowns of female and male asparagus, you will get about one spear less total production per year, as opposed to growing an all male variety. THUS- the advantages of having a heat tolerant asparagus variety far outweigh any benefits to having all male asparagus!).

### Broccoli 'Artwork'

55 days

NEW

55 days. A unique and beautiful dark green stem broccoli that has only recently become available to home gardeners. Previously, stem or baby broccoli was exclusively available in gourmet markets and up-scale restaurants. Now, home gardeners can make the art of gardening come alive with this delicious, long-yielding variety. It starts out similar to a regular crown broccoli, but after harvesting that first crown, easy-to-harvest tender and tasty side shoots continue to appear long into the season, resisting warm temperature bolting better than other stem broccolis.

### Broccoli 'Coronado Crown'

59 days

59 days. A heat-tolerant broccoli that has been specially bred to be widely adapted to warmer growing conditions. Extra-large, refined heads, 6" to 8" across, with tiny beads are uniform and solid, blue-green in color, and slightly dome-shaped, making them very attractive when cut. Strong side shoots produce additional crops after the main head has been cut. Florets have a refined gourmet flavor.

### Broccoli 'Packman'

48 days

48 days. You'll get enormous yields of giant 8" wide, dark green broccoli. The dense, domed heads extend above the foliage, making them easy to harvest. Good head weight. Plenty of smaller heads from robust side-shoot production as well! Vigorous plants are very early to mature. One of the best varieties for withstanding heat. Grow more than one variety of broccoli (with different "days to harvest"), to spread out your broccoli harvest.

### Brussels Sprouts 'Hestia'

100 days

100 days. Hestia is only the second Brussels Sprouts ever to be granted an AAS Winner designation. This is an excellent flavored trendy and popular vegetable with a bright green exterior and smooth, dense yellow interior. The erect plant maintains its nice habit throughout the season and was judged notably more uniform than comparison varieties. 'Hestia' tolerates much cooler temperatures and the flavor improves deliciously when the temperatures dip into the 30's. Nice, erect Brussels Sprouts with great flavor. Produces up to 100 sprouts per plant. Potential for a second season crop in many areas as variety tolerates both warm weather and cool. Other varieties require cooler temperatures for sweetness. 2015 AAS Winner!

### Cabbage 'Fast Vantage'

59 days

59 days. Matures quickly into 2.5 lb medium green heads up to 6 weeks earlier than other cabbage varieties. Try this early season, very uniform cabbage for sauerkraut and coleslaw.

### Cabbage 'Gold Mark'

50 days

50 days. Compact, early, split-resistant variety produces solid, 6" wide, 1 1/2 to 2 lb., blue-green heads with mild, sweet flavor. White, juicy interior with small cores. Holds well for longer harvesting.

## Vegetable, Cool Season

### Cabbage 'Red Hawk'

70 days

NEW

70 days. An early maturing, pretty, and tasty red cabbage. Rich, violet-red heads average 2 to 4 pounds each, a perfect size for smaller families. Good wrapper leaves keep the gorgeous, 5" wide rounded heads well protected. Very versatile- enjoy raw, cooked, or grilled. Highly resistant to fusarium yellows.

### Cabbage 'Ruby Perfection'

85 days

85 days. Matures quickly into 2½ lb medium green heads up to 6 weeks earlier than other cabbage varieties. Try this early season, very uniform cabbage for sauerkraut and coleslaw.

### Cabbage 'Stonehead'

50 to 75 days

50 to 75 days. Nearly round, solid green heads have excellent holding. 2 to 4 lb. heads have a short stem core. Tolerance to cabbage yellows. AAS Winner.

### Cauliflower 'Cheddar'

68 days

68 days. Beautiful, soft orange color shows its nutritious, extra-high beta-carotene content (25% higher than white cauliflower), making it an excellent source of Vitamin A. 'Cheddar' has outstanding flavor and color whether eaten raw or cooked, and the orange color will brighten any vegetable tray. The color will become even brighter when lightly cooked! It's a treat for the eye and palate! When growing it, leave the heads untied for maximum color intensity (i.e. don't blanch the heads). Smooth, uniform, dome-shaped 2 lb. heads are 4" to 7" across. A Burpee Home Gardens variety!

### Cauliflower 'Graffiti' (Purple)

80 days

80 days. Stunning deep purple color with tender texture and mild flavor. Vigorous plants, late season heads. Color turns bluish purple when cooked. Dark green leaves make for a very striking combination against the purple heads.

### Cauliflower 'Snow Crown'

50 days

50 days. Always sweet and always mild! All American Selections Winner 'Snow Crown' is one of the easiest cauliflowers to grow, thanks to its quick grown and strong vigor. The plants produce big yields of fully domed, pure white heads up to 8" across, weight 1 to 2 lbs. Extremely nutritious, versatile 'Snow Crown' may be eaten raw, cooked, pickled, or frozen. You don't need to hurry to harvest the heads, as 'Snow Crown' holds its eating quality for up to 10 days in the garden. May show a light pink blush when it matures in summer's heat, but that won't affect the flavor at all. A Burpee Home Gardens Variety!

### Celery 'Peppermint Stick'

80-85 days

NEW

80 to 85 days. This unique celery is a real culinary delight! The striped candy pink and green stalks shade to green leaves. Intense, full-flavored celery is perfect for any kitchen garden, with abundant yields of 1/4" wide stalks. A beautiful addition to herb planters and mixed combo planters. Use the leaves and stalks for fresh seasoning all year. Tends to keep its color when cooked. Very slow to bolt. Harvest the outer stalks first, leaving the inner stalks to grow for later harvesting.

### Celery 'Tango'

80 days

80 days. A great to eat, 'Tango' produces tender, very smooth, light green stalks that are super-sweet and never stringy- it's definitely tastier and more fragrant than store-bought celery. No part of this popular vegetable will go to waste: the stalks are great for calorie-free raw eating, or used in soups and stews; the seeds can be harvested for flavoring many recipes; and the leaves are great in salads and as a garnish. This early, high-yielding plant produces 18' to 20" tall stalks from very vigorous, robust plants. Best grown in moist, boggy locations, 'Tango' will perform very well if watered often and consistently. Some field tolerance to Fusarium.

### Kale 'Lacinato'

Dinosaur Kale, Tuscan Kale

30 (baby) to 60 days (mature)

30 (baby) to 60 days (mature). Also known as Dinosaur or Tuscan Kale, this Italian heirloom dates back to the 18th century! The sweet, mild, blue-green, heavily crinkled strap leaves impart excellent flavor, especially when harvested young and after first frost (the frost enhances the flavor). The flavor's taste is slightly bitter and earthy, and has been called "the darling of the culinary world". Leaves grow 3" wide x 10" to 18" long.

## Vegetable, Cool Season

### Kale 'Storm Mix'

21 to 28 days

NEW

21 to 28 days. The easy way to grow your own delicious and nutritious mixed salads at home. Includes kale varieties in an attractive assortment of textures and colors, including purple, green, and blue. Produces more vivid colors when grown in cool temperatures. Gardeners will enjoy as both a colorful, mixed-texture ornamental and a delicious, nutritious edible. If grown in cool weather, plant in full sun. If grown as temperatures are starting to warm up in later spring, plant in partial shade. Great when planted in containers. Lasts longer in containers than lettuce, and it won't bolt.

### Leeks 'Lancelot'

Allium porrum; Allium  
ampeloprasum

75 days from transplant

75 days from transplanting for full-size leeks. Leeks taste milder and sweeter than Onions or Garlic and are easier to digest. Leeks are delicious braised, sautéed, and added to soups. A dependable yielder, 'Lancelot' has upright, blue-green foliage that reaches 12" to 16" high, with long white shanks. Very versatile, it can be grown tightly spaced and picked for "baby" leeks (which are a great alternative to scallions) or left in the ground to mature. Can even be grown as baby leeks in containers. Use it for summer harvests or over-winter with protection. Very weather tolerant, 'Lancelot' won't bolt in the heat nor keel over at the first hint of frost, and it is far more resistant to disease than older varieties.

### Lettuce 'All-Season Romaine Mix'

65 to 70 days

NEW

65 to 70 days. This Romaine lettuce mix reduces the necessity of successive sowing, but giving you a pleasing, flavor-filled array of early season, middle, and late Romaines. 'Craquerelle Du Midi' is the best lettuce to grow in warmer summer months. It will also grow very well throughout the rest of the growing season. An excellent "all season" lettuce variety with a growth habit of a small Romaine. 'Forellenschluss' is a medium-sized, 8 to 12" Romaine with deep green leaves and maroon spots. Heat tolerant and very flavorful- it's a favorite! 'Little Gem' is a very small, green, Romaine-type. One of the very best-tasting lettuces. A superb heat-tolerant variety that is sure to please! 'Rosalita' is a red-tipped leaf that's a little more tender than other varieties of Romaine. It adds great textural contrast in salads and works well as a wrap. 'Rouge d'Hiver' is an old French variety with medium red tinted leaves and excellent flavor. Good regrowth. Tolerant to cold, but avoid hot weather. Whether you grow in containers, mixed in with your ornamental plants, or in a vegetable garden plant some lettuces this year!

### Lettuce 'Crispino' (Iceberg)

57 days

57 days. Very early; iceberg head type; nice, glossy green.

### Lettuce 'Gourmet Blend'

45 days

45 days. Popular looseleaf blend selected for a long harvest. A very attractive blend of green and red leaves. Fast growing. Best picked just before eating.

### Lettuce 'Paris Island' (Romaine)

50 to 80 days

50 to 80 days. Romaine Lettuce. Very uniform dark green heads.

### Lettuce 'Red Salad Bowl'

51 days

51 days. Burgundy-red, deeply lobed, oak-like leaves form a full rosette. The leaves hold their mild, non-bitter taste well on slow-bolting plants. Also good when picked young for the baby leaves.

### Lettuce 'Sandy'

Oakleaf Lettuce

30 days

30 days to baby lettuce, 50 days to full maturity. The first AAS winning lettuce since 1985, 'Sandy' is an attractive oakleaf type lettuce with a multitude of sweet tasting frilly dark green leaves. Not just pretty and tasty, 'Sandy' has exceptional disease resistance, especially to powdery mildew and is slow to bolt. Use it as cut and come again baby leaf, or grow to full maturity for loose salad heads. Typically not bitter when heat-stressed. Sandy has exceptional bolt resistance and is especially resistant to Powdery Mildew disease. The uniformly mounded loose heads are well adapted to both raised beds and containers. When planted with cool season flowers, 'Sandy' will add an abundance of interesting texture to patio containers.

## Vegetable, Cool Season

### Onion Bunching 'Warrior'

30 days

NEW

30 days. Now home gardeners have an easy-to-grow bunching onion (also known as a green onion) that is an AAS Winner! It grows quickly and thus matures early, producing a very uniform crop of slender, crisp onion stalks that are easy to harvest and clean. If you can't get to your harvest, don't worry as 'Warrior' will hold up in the garden longer than similar varieties that were grown as comparisons in the trials. 'Warrior' can be used raw to add texture, flavor and color to all kinds of dishes, or they are delicious grilled whole as part of a grilled vegetable platter or entree accompaniment.

### Onion Plants 'Candy'

90 days

90 days. A cross between a long day and a short day onion. Extremely early to mature. Extra sweet and so mild, cutting 'Candy' leaves you less teary-eyed! Flat globes 3" to 4" wide, with tight yellow skin. The yellow onions have a sharp and sweet, mild flavor. Golden brown exterior with attractive white flesh. Easy to grow, due to its strong root system and great disease resistance. If cured properly, the bulbs will keep up to three months.

### Onion Plants 'Granex 33 White'

125 days

125 days. Glistening white skin and sweet, mild, firm, and solid flesh that can be cooked, used raw in salads, or as scallions at a young age. Smooth round onions.

### Onion Plants 'Granex 33 Yellow'

100 to 120 days

100 to 120 days. A 'Vidalia' type onion; only onions grown in a certain part of Georgia can be called 'Vidalia'. Exceptionally sweet, it is arguably the sweetest yellow onion, made famous in Vidalia, Georgia and Maui, Hawaii. Produces 8 to 10 oz. semi-flat bulbs, up to 5" across. The flesh is firm and very juicy, and the flavor is unbelievably sweet. Good for onion rings, baking, salads, and sauces. If kept dry and well ventilated, the bulbs should store for up to a month.

### Onion Plants 'Red Candy'

95 days

95 days. Very flavorful and pretty, 'Red Candy's a glossy-skinned red beauty that adds color and sparkle to salads and recipes calling for a sweet, mild onion. The deep red globe-shaped, 3" wide onions, with beautiful inner rings, delights with its remarkable sweetness.

### Onion Plants 'Texas Super Sweet' ('1015Y Texas Super Sweet')

115 days

115 days. 'Super Sweet' lives up to its name- it's so sweet you can eat it raw! Jumbo, "Texas-size" yellow onions to 6" across have sweet piquant white flesh. This round 'Grano' type variety has developed all the characteristics of a world class onion. Thin skin and a mildness you will not believe. The larger the bulbs get, the sweeter they get. Stores two to three months.

### Onion Plants 'Walla-Walla'

90 days

90 days. Famous for its mild flavor, this long-day sweet onion is famous at farmers markets. A very sweet, yellow long day type that makes good size in Midwestern states. Semi-flat 4" to 6" wide onions have an extremely mild flavor. Well grown bulbs can reach 2 pounds apiece! Excellent raw or cooked. If you are a real onion lover, try baking them like potatoes in their own skin. Does not store well, so it is best used fresh (will keep up to one month in storage).

### Onion Sets Red ('Wethersfield')

Great for cooking, very healthy, and easy to grow! One pound of onion sets plants a 50' row. Plant in rich, well-drained soil in full sun. By planting early and close together, "scallions" may be pulled as soon as the leaves are 12" tall.

### Onion Sets White ('White Ebenezer')

A long-day onion that produces medium-sized onions, 2" to 3" in diameter. Bulbs have a flat shape and a nice strong onion flavor with clear, thick skin and solid flesh. Great onion for storage and cooking. Great for cooking, very healthy, and easy to grow! One pound of onion sets plants a 50' row. Plant in rich, well-drained soil in full sun. By planting early and close together, "scallions" may be pulled as soon as the leaves are 12" tall.

### Onion Sets Yellow ('Yellow Ebenezer')

A long-day onion that produces medium-sized onions, 2" to 3" in diameter. Bulbs have a flat shape and a nice strong onion flavor with clear, thick skin and solid flesh. Great onion for storage and cooking. Great for cooking, very healthy, and easy to grow! One pound of onion sets plants a 50' row. Plant in rich, well-drained soil in full sun. By planting early and close together, "scallions" may be pulled as soon as the leaves are 12" tall.

## Vegetable, Cool Season

### Pak Choi 'Bopak'

45 days

NEW

45 days. This is the first Pak Choi to become an AAS Winner! Early maturing with tender leaves and crisp, sweet stalks that taste great! It's a tasty addition to Oriental recipes and the tender leaves can be eaten raw in salads or sandwiches. Swap Pak Choi stalks for celery sticks, add to soups and stews, or grill it. Plant every couple of weeks for a longer harvest. Stop planting when the weather turns hot, then start new plants in late summer for a fall harvest. May be harvested as a baby Pak Choi, as well as grown to full size (1.5 to 2 pounds). This classy plant also makes an attractive "thriller" for patio pots and containers. Compact plant habit for close spacing and early maturing. Matures about 5 days earlier than other varieties.

### Potatoes 'All Blue'

90 to 115 days

90 to 115 days. A stunning potato with deep indigo skin and blue flesh. Once a novelty; now a mainstay of the specialty potato market with a soft, moist texture excellent for mashing, steaming and au gratin potatoes (flesh lightens in cooking). Pair with a red skinned potato for red, white, and blue potato salad! A gourmet variety that stores well!

### Potatoes 'Dakota Pearl'

80 to 100 days

80 to 100 days. This variety has exceptional flavor and a smooth creamy texture. Bred for making gourmet potato chips, it also can't be beat for roasting and velvety potato soup! Produces prolific yields of smooth skinned spuds with attractive creamy white flesh.

### Potatoes 'Kennebec'

90 to 120 days

90 to 120 days. Large, oval potatoes with smooth, thin brown skin, shallow eyes, and white flesh that is dry and flavorful. One of the finest baking potatoes. Also good for boiling, mashing, potato chips, and frying. Vigorous vines yield 4 to 6 large potatoes each. Moderately resistant to late blight, and mosaic virus. Keeps well in storage.

### Potatoes 'Norland'

75 to 80 days

75 to 80 days. Good for boiling, frying, and potato salad, as well as being a fine all-purpose potato and a fair baking potato. Round to oval shaped potatoes with smooth, very dark red (almost burgundy) skin, white flesh, and shallow eyes. A great yielder of high quality potatoes. Stores well. The red skin fades to pink in storage. Good disease resistance and moderate scab resistance.

### Potatoes 'Purple Majesty'

85 days

85 days. Pick a peck of perfectly purple potatoes! "Majestic purple flesh inside satiny purple skin" beautifully describes this unique variety. 'All Blue' crossed with a white fleshed chipping variety has produced a royal potato exceptionally high in anthocyanins (235 mg of anthocyanidins per 148 gram serving (approx 1.5 potatoes))! Anthocyanidins are a subclass of high-potency antioxidants show to reduce the risk of cancer and heart disease, lower cholesterol, strengthen the immune system and decrease age-related memory loss. A great chip and fry potato that tastes great baked or boiled as well. These ever-so-delicious potatoes are purple through and through- with wine-dark skins and succulent purple flesh. The violet-toned, sweet, buttery spuds add pizzazz to potato salads and mixed vegetable dishes! Does not store well long-term.

### Potatoes 'Red LaSoda'

85 to 95 days

85 to 95 days. This potato, with its smooth rosy red skin, deep eyes, and waxy white flesh is excellent for boiling, baking, frying, and for making potato salads. Possibly the best-storing red potato. It tolerates cold, heat, and drought, though it is susceptible to disease. Large, dependable yields. Tubers size early.

### Potatoes 'Russian Banana'

90 to 110 days

90 to 110 days. The best known fingerling potato. Small plants produce large sets of small banana-shaped tubers. Its skin is khaki-colored, waxy, exceptionally smooth, and so thin that it is rarely peeled. The Russian Banana fingerling has a full-bodied, buttery, and nutty flavor even when served plain. Its soft flesh cooks to be fluffy in texture and golden in color. Its rich flavor profile makes it a starring ingredient in a wide variety of recipes. It can be grilled, baked, steamed, fried, or boiled. These medium-sized potatoes are generally three inches long and one inch in diameter. Moderate resistance to common scab.

### Potatoes 'Yukon Gold'

65 to 100 days

65 to 100 days. Early, moderate yields of great-tasting, round to oval, golden yellow skinned potatoes with shallow eyes and creamy yellow flesh. These spuds are great for microwaving, boiling, French frying, baking, or mashing. Delicious, rich flavor- you'll think it's already been buttered! Sprout resistant, making it an excellent keeper in storage.

## Vegetable, Cool Season

### Spinach 'Green Beret'

30 days

NEW

30 days. This hybrid spinach is dark green with oval/round leaves. It can be grown as baby spinacy or as large leaves. Strong plants with great downy mildew resistance.

### Swiss Chard 'Bright Lights'

60 days

60 days. 20" tall. A beautiful technicolor ornamental edible chard with big leaves and brilliant stalks of yellow, gold, orange, pink, violet, green, red, white, and stripes! The very tender green, dark green, and bronze leaves are best harvested young for salads, or eaten like spinach or beet greens. Delicious mild chard flavor and crunch. Use the succulent leaves in salads, stir-fries, casseroles, or sautéed; real show stoppers in the garden and for fresh cut flower arrangements. Performs best in full sun locations, but will tolerant light shade. A planting bonus... 'Bright Lights' intermingles well with annuals in flowerbeds and containers! AAS Winner.