2020 Herbs and Vegetables Flat Guide



Home Garden Ideas:



Windowsill Herb Garden



Tomato Plants on Deck



Front Yard Vegetable Garden



Backyard Raised Beds Herb & Vegetable Garden

What is GMO?

GMO stands for genetically modified organism. A plant that is created with GMO has an altered DNA. This is created by combining genetics from different plant species that could not ever occur in a natural environment. The reasons for the creation of a GMO plant may be to carry a resistance from one type of plant to another. Most often GMO seed is used in commercial field crop production. It has been debated whether or not the ingestion of GMO products is detrimental. Please assure your customers that Jim Stakey Greenhouses' herbs and vegetables are <u>not</u> grown with any GMO seed.

Returning in 2020 Spring is our master list of herbs and vegetables. Once again, we've provided a reference of food photographs to inspire culinary ideas.

As we prepare for the upcoming season, we look forward to doing business with you.

Sincerely,

Jim Stakey

HERBS



Basil

Ideal for tomato sauces, pestos and salads.



Sweet Italian Lg. Leaf



Chives

Use to flavor salads, soups, fish, eggs, adds interest to flower beds and makes a natural insect repellant in the garden.



Onion



Coriander

Cilantro adds the spark to salsas, burritos, seafood and herb butter.



Cilantro



Bouquet

Dill

Seeds flavor pickles; leaves enhance salads, soups, fish, omelets and vegetables.



HERBS Continued

Mint



Easy to grow, fresh mint cools and refreshes everything from salads to iced tea and cocktails.



Spearmint





Oregano

Used in Italian and Greek cooking.
Known as the "pizza herb".





Parsley



Garnish on rice, potatoes, meat, vegetable stews, soups or salads.



Italian Dark Single

Salvia-Sage

Ingredient in turkey dressing, cured meats, sausages, veal, pork dishes and to flavor stock.

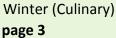




Thyme



Great in Italian pasta sauces, compliments vegetables, fish, and grilled meats. A component of herbs de Provence. Winter thyme is a woody evergreen.





VEGETABLES



Emerald Crown

Broccoli

Medium, maturing, very uniform, heavy-headed, domed variety with small beads on a small-framed plant.





Long Island Green

Brussel Sprouts

Stocky semi-dwarf plants produce lots of tasty green sprouts on short, self-supporting stems. Heirloom variety.





Ruby perfection

Cabbage

Deep red, solid, flavorful 4-6 lb. Slow to bolt, a great storage cabbage.





Snow Crown

Cauliflower

Vigorous grower. Good for fresh/ frozen use. All America Selection Winner.



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Giant Pascal

Celery

A popular French celery with upright heads and crisp, flavorful stalks. It's early to mature, has a vigorous habit and medium-tall, thick bright green ribs with dark green leaves.



Burpless Supreme

Cucumber

Sweet dark green fruit, many seedless.





Slice More

Smooth, long, dark green slicing cukes, with very small seed cavity.





Black Beauty

Eggplant

Tasty purplish 8 in. fruits are great in a variety of dishes. Try them breaded or fried. Plants produce 4-6 fruit or more.





Shikou

Fruit have thin and tender, glossy skin, very white interior and very few seeds. Used in Asian dishes.



Sugar Snap

Pea

Sweet pods for fresh use/cooking. Vines are high yielding for long periods in both cool and hot weather.



Lettuce



Buttercrunch

Top quality, easy to grow and yields very tender 4.5 " rosettes. All America selection winner.





Romaine Parris Island

Very uniform, compact dark green rosette and has a sweet, crisp flavor. Resistant to mosaic.





Salad Bowl Mix

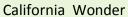
Carefully selected mix of lettuces including Parris Island, Red Salad Bowl and Royal Oak Leaf, which all perform well in cool temperatures. Good for salads and garnishes.



Pepper



Blocky; good for stuffing, the "go-to" sweet pepper, thickwalled, juicy bell, good raw or cooked.



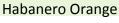


Sweet and mild, light green to yellow colored, usually picked before they ripen.
When ripe they turn bright red. Called the Italian Frying Pepper.





One of the hottest peppers available.
Thin walled, skin wrinkles at maturity.





Short wrinkled green fruits, on 14-18" plants turn red when mature and pack a searing heat.

Habanero Red



Hungarian Hot Wax

Early, medium, thick-walled fruit, peppers change from yellow to orange to red. Medium hot. Great for pickling, frying, stuffing and peeling after roasting











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Pepper cont'd



Jalapeno M

26 "vigorous plants with 3 1/2" long fruit, pungent, sweet and hot. Dark green when ripe, popular on nachos.





Purple Beauty

1.46 feet tall, lowmaintenance, mild, sweet flavor, purple then ripens to red color, turns green when cooked.





Red Hot Cherry Lg.

24-36" tall, one of the mildest chili peppers.
Commonly used to stuff jarred green olives.





Sweet Banana

Very popular, mild yellow peppers turn bright red.
Large pointed fruit measures 6-7"long and 1 1/2 across.
Great for pickling.





Zucchini Dark Green

Squash (Summer)

6-8" long, early, vigorous plants bear lots of straight and smooth, dark green mottled fruits with firm greenish-white flesh.



Up to 10" long, fast-growing plants, continuous yields of slender "twist to harvest" make this traditional zucchini easy to market.



Zucchini Easy Pick Gold

Squash (Winter)

9" long, exceptional yields and nutty flavor. Great for baking, cooks up sweet and tender. All America Selections Winner.



Waltham Butternut



Spaghetti

8-12" Oblong, mid-size yellow fruits. Tasty, pasta -like interior. Harvested in late Summer/Fall, can be stored several months in a cool, dry location.



Bright Lights

Swiss Chard

Unique yellow, gold, orange, pink, violet, green, and striped stems, plus standard red and white. Mild flavor. Tender, bronze or dark green leaves. Good ornamental.











HERBS and VEGETABES FLAT 804

VEGETABLES Cont'd

Tomato

Disease Tolerance:

Days: Days to Harvest

V: Verticillium

F: Fusarium Wilt Race 1

N: Nematodes

F1&2: Fusarium Wilt Races 1&2

T: Tobacco Mosaic Virus



Beefmaster

An improved hybrid, this huge red beefsteak produces large, meaty, classic beefsteak-type tomatoes on indeterminate vines until frost. Fruit is tolerant of cracking. Great for sandwiches and big, fat slices. Flavor is mild and sweet. Grow it in a tall cage or tie to a stake for support.

Days: 80 VF1&2NT





Big Beef

Beefmaster type with twice the yields. Fruit early 'til frost. Resists Alternaria and Stemphylium.

Days: 73 VF1&2NT





Burpee Big Boy

Vigorous, large red fruit, wonderful aroma, rich flavor, firm, meaty, heavy foliage plants.

Resistant to Alternaria

Days: 78



Tomato Continued



Celebrity

Celebrity is perfect for first-time gardeners, producing large tomatoes you can use sliced on sandwiches and burgers, in sauces and even as an ingredient in many salsas.

Days: 70 VF1&2NT





Early Girl

Earliest slicing variety produces all Summer. Concentrated sweet flavor used in soups.

Days: 60 VF1&2





La Roma III Red

Large, tasty fruit on large, vigorous plants. Big yields of 5-8 oz. fruit. Very healthy and disease resistant. Resists Alternaria, Gray Leaf Spot, Root Knot Nematodes. Trailing is recommended in areas with short growing season.

Days: 76 VF1&2N





Bright red, plum-shaped fruit. Yields 2 oz. fruit. Resists Alternaria.

Days: 78 VFT



Roma

Tomato Continued



Lemon Boy

Unique, lemon yellow skin. Slicing tomato. Resists Leaf Mold, Alternaria Stem Canker.

Days: 72 VFN





Super Fantastic

Produces high yields of solid, meaty, smooth-skinned fruit all Summer.

Days: 70 VFN





Sweet 100

Bears 100 or more of sweet 1" fruit smaller than cherry tomatoes in clusters on long branches. Resists Alternaria and cracking.

VF1

Days: 65





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