

HERB & VEGGIE INFORMATIONAL SHEET

BASIL

VARIETY	FLAVOR	USES
African Blue	Bold and aromatic with strong clove and camphor notes.	Great for herb oils, infused vinegars, and floral-forward pesto.
Cinnamon	Spicy and sweet with a distinct cinnamon scent.	Pairs well with fruits, teas, and desserts; also great in Thai cuisine.
Coldasil	Resilient variety with balanced sweet and spicy notes.	Hardy basil ideal for bold pestos and herb butter blends.
Greek Columnar	Compact and tidy with a robust spicy-sweet flavor.	Perfect in Mediterranean dishes, tomato sauces, and fresh garnish.
Holy	Pungent and peppery, often used in Ayurvedic and Thai cuisine.	Traditional in Ayurvedic teas, Thai stir-fries, and spiritual herb blends.
Lemon	Bright and citrusy with a lemon zest finish.	Zesty citrus edge great for seafood, vinaigrettes, and fruit salads.
Pesto Perpetuo	Bright lemon-lime notes with mild spice, ideal for fresh pesto.	Excellent for smooth, aromatic pesto and herbaceous dressings.
Red Rubin	Slightly spicy and clove-like with deep, aromatic tones.	Vibrant in salads and compound butters; beautiful purple garnish.
Sweet	Traditional sweet basil with aromatic, mildly spicy notes.	Classic choice for caprese, pasta, and Italian sauces.
Thai	Sweet with a strong anise-licorice aroma, great for curries.	Essential in Thai curries and pho; great with coconut milk and lemongrass.
Thai Siam Queen	Strong licorice aroma with sweet-spicy undertones.	Highly aromatic; perfect for Thai stir-fries and spring rolls.

BEANS

VARIETY	FLAVOR	USES
Bush Blue Lake	Tender and sweet with a classic bean flavor.	Great steamed, sautéed, or added to stir-fries and fresh garden salads.
Mascotte	Crisp and stringless with a fresh, mild taste.	Great steamed, sautéed, or added to stir-fries and fresh garden salads.
Pole	Hearty and sweet, great for steaming or sautéing.	Great steamed, sautéed, or added to stir-fries and fresh garden salads.
Green Provider	Crisp, juicy, and sweet with rich garden flavor.	Versatile in cooking or fresh garnish.

BEETS

VARIETY	FLAVOR	USES
Avalanche	Mild and sweet with a delicate earthy tone.	Mild and sweet—great raw in slaws, or roasted with herbs.
Bulls Blood	Deep, earthy sweetness with rich beet intensity.	Deep color ideal for pickling, roasting, or beet chips.
Moneta	Tender with a mild, subtly sweet flavor.	Smooth texture perfect for soups, purees, or classic roasting.
Rainbow Mix	Varied sweet-earthy profiles, vibrant and mild.	Colorful slices for salads, roasts, or vibrant beet carpaccio.
Touch Gold	Golden and less earthy, with smooth sweetness.	Golden beets with earthy sweetness—excellent grilled or in grain bowls.

BROCCOLI

VARIETY	FLAVOR	USES
Artwork	Sweet, nutty flavor with tender texture.	Stir-fries, roasted, steamed.
Destiny	Mild and grassy with classic broccoli richness.	Versatile in cooking or fresh garnish.
Mini	Delicate and mildly sweet with small florets.	Versatile in cooking or fresh garnish.
Purple Magic	Colorful and mild with a slightly sweet note.	Steamed, roasted.
Raab	Bitter and peppery, often used in Italian dishes.	Versatile in cooking or fresh garnish.

CABBAGE

VARIETY	FLAVOR	USES
Buscaro	Firm and mildly sweet with tender crisp leaves.	Versatile in cooking or fresh garnish.
China King	Delicate, mildly sweet flavor with subtle peppery finish.	Stir-fries, kimchi.
Farao	Tender and sweet with a clean, crisp taste.	Versatile in cooking or fresh garnish.
Katarina	Mild and juicy with a fresh, slightly grassy flavor.	Versatile in cooking or fresh garnish.
Ruby Perfection	Sweet and earthy with a rich, deep undertone.	Slaws, fermented.

CARROT

VARIETY	FLAVOR	USES
World's Sweetest	Exceptionally sweet and crunchy with low acidity.	Crunchy raw in snacks and slaws, sweet when roasted or cooked into soups.
Dragon	Spicy-sweet with vibrant purple skin and orange core.	Crunchy raw in snacks and slaws, sweet when roasted or cooked into soups.
Orange Blaze	Bright, sweet flavor with classic carrot richness.	Crunchy raw in snacks and slaws, sweet when roasted or cooked into soups.
Rainbow Mix	Varied flavors from earthy to sweet depending on color.	Crunchy raw in snacks and slaws, sweet when roasted or cooked into soups.

CAULIFLOWER

VARIETY	FLAVOR	USES
Cheddar	Nutty and slightly sweet, especially when roasted.	Roasted, purees.
Dark Vader	Mild and nutty with a touch of sweetness when roasted.	Roasted, grilled.
Rom	Delicate and sweet with a hint of nuttiness, Romanesco type.	Versatile in cooking or fresh garnish.
Snow Crown	Mild and slightly sweet with smooth texture when cooked.	Purees, roasting, ricing.

CORN

VARIETY	FLAVOR	USES
American Dream	Extra sweet and juicy with tender kernels.	Exceptionally sweet—ideal for grilling, boiling, or eating fresh off the cob.
Glass Gem	Starchy and neutral when eaten, primarily ornamental.	Primarily ornamental—best for popcorn or grinding into cornmeal.
Sweet Bicolor	Balanced sweetness with juicy, crisp texture.	Classic sweet corn—perfect for boiling, grilling, or cutting into salads.

CUCUMBER

VARIETY	FLAVOR	USES
Armenian	Mild and sweet with a hint of melon.	Crunchy and mild—great for Mediterranean salads and cold soups.
Burpless	Mild and sweet with no bitterness or burping effect.	Perfect for snacking, slicing, and cucumber-lemon water.
Bush Crop	Classic cucumber taste, clean and refreshing.	Classic flavor for sandwiches, fresh salads, or light pickling.
Bush Pickle	Crunchy and mildly tangy, ideal for pickling.	Crisp and firm—ideal for small-batch pickling and jarred mixes.
Marketmore	Mild cucumber flavor with slightly grassy undertone.	Great for slicing into fresh salads or cucumber-dill sandwiches.

CUCUMBER CONT'D

VARIETY	FLAVOR	USES
Mexican Sour Gherkin	Tart and crisp with a lemony tang.	Tart and tiny—best for pickling or garnish in cocktails.
Mini Me	Sweet and crisp mini cucumber perfect for snacking.	Sweet and snackable—excellent raw or in lunchboxes.
Pick A Bushel	Mild and juicy with firm flesh, great for pickles.	Developed for high-yield pickling with firm crunch.
Pick A Lot	Crunchy with a sweet-tart balance, pickling favorite.	Short, crisp cukes perfect for refrigerator pickles.
Salad More	Light and refreshing, perfect for fresh eating.	Thin-skinned and juicy—excellent for summer salads.
Salad Bush	Sweet and juicy with mellow cucumber flavor.	Compact and crunchy—great for garden-fresh salad bowls.
Sweet Success	Exceptionally sweet and tender, with no bitterness.	Smooth and seedless—ideal for fresh slicing and dips.
Tasty Green	Mild and smooth with crisp texture and sweet note.	Japanese-style—great shaved into ribbons or for sushi rolls.

EGGPLANT

VARIETY	FLAVOR	USES
Asian Delight	Tender flesh with mild, subtly sweet flavor when cooked.	Great in stir-fries, curries, or grilled with sesame glaze.
Black Beauty	Rich, meaty flavor with slight bitterness, classic for grilling.	Classic for eggplant parmesan, roasting, or ratatouille.
Classic	Smooth and mild with a slightly earthy undertone.	Ideal for grilling, baking, or cubed in hearty stews.
Fairytale	Sweet and tender with minimal bitterness, ideal for roasting.	Tender and sweet—perfect for quick grilling or skewers.
Rosa Bianca	Creamy texture with mild, sweet flavor and low bitterness.	Creamy texture ideal for roasting or stuffing with herbs and cheese.
Shikou	Soft, mild, and less bitter with delicate savory notes.	Thin-skinned and mild—great sautéed in Asian-inspired dishes.

EUCALYPTUS

VARIETY	FLAVOR	USES
Baby Blue Bqt	Pungent, menthol-like and cooling when used in infusions.	Used for aromatic infusions, herbal teas, or natural décor.
Lemon Bush	Citrusy and refreshing with bold herbal overtones.	Zesty foliage used in teas, desserts, and citrus-herbal marinades.
Silver	Strong camphor-mint flavor, often used for its aromatic intensity.	Fragrant leaves suited for teas, baking infusions, or homemade syrups.

KALE

VARIETY	FLAVOR	USES
Green Curly	Earthy and slightly peppery with mild bitterness.	Ideal for kale chips, smoothies, sautés, and hearty soups.
Red Curly	Robust and peppery with a hint of sweetness.	Milder taste—great for raw salads, sautés, or pasta dishes.
Redbor	Mild and sweet with rich, nutty undertones.	Beautiful in salads or roasted with olive oil for crispy edges.
Scarlet	Sweet and tender with subtle earthy notes.	Slightly sweet and tender—perfect for colorful raw dishes.
Siber Frill	Delicate and slightly peppery with tender texture.	Frilly texture is great for massaged salads and grain bowls.
Vates	Classic kale flavor: earthy, slightly bitter, and hearty.	Sturdy leaves—best for braising, stews, and southern-style greens.

LAVENDER

VARIETY	FLAVOR	USES
French	Floral and slightly sweet with a hint of citrus.	Great for herb blends, infused sugars, and floral desserts.
Goodwin Creek	Intensely floral with a clean, herbal bite.	Best for teas, shortbread, or syrup for cocktails.
Grosso	Strong floral aroma with sweet and slightly herbal undertones.	Strongly aromatic—ideal for culinary oils, baking, and sachets.
Hidcote	Strong floral and citrusy flavor with a hint of mint.	Delicate in flavor—great for teas, cookies, and herbal blends.
Munstead	Sweet and clean with subtle herbal bitterness.	Popular for lavender lemonade, jams, and light desserts.
Provence	Sweet and delicate floral flavor with light citrus notes.	Classic in Herbes de Provence, roasts, and infused honey.

LETTUCE

VARIETY	FLAVOR	USES
Baby Head Asst	Varied tender leaves with sweet, mild flavors.	Tender mini heads ideal for elegant salads and appetizer wraps.
Bronze Arrow	Nutty and buttery with soft texture and mild bitterness.	Nutty flavor and soft leaves—perfect for mixed green salads.
Buttercrunch	Soft, buttery texture with a sweet, mild flavor.	Delicate and sweet—great for sandwiches, tacos, and wraps.
Incised Green	Mild, crisp, and refreshing with a subtle sweetness.	Frilly texture adds volume to salads and visual appeal to dishes.
Incised Red	Earthy and slightly bitter with tender leaves.	Slightly bitter with rich color—excellent for contrast in salad bowls.
Mesclun Mix	Diverse mix of sweet, spicy, and bitter greens.	Aromatic mix best enjoyed fresh in gourmet salads or as garnish.
Romaine Parris Island	Crisp and juicy with a slightly bitter bite.	Crisp and sturdy—ideal for Caesar salads and grilling.

LETTUCE CONT'D

VARIETY	FLAVOR	USES
Sal Butter Green	Smooth, buttery leaves with sweet, mild taste.	Soft and buttery—perfect for wraps, burgers, or salad cups.
Salanova	Balanced sweet and crisp flavor with dense leaves.	Uniform baby leaves ideal for high-end salads and meal prep kits.
Simpson Elite	Delicate, tender leaves with a sweet, clean flavor.	Light, crinkled leaves ideal for tossing with delicate dressings.

MELON

VARIETY	FLAVOR	USES
Cantaloupe	Sweet, floral, and juicy with aromatic orange flesh.	Serve chilled in fruit salads, smoothies, or wrapped with prosciutto.
Honeydew	Mildly sweet and smooth with pale green flesh.	Perfect diced into salsas, blended into drinks, or served fresh.
Lilly	Exceptionally sweet and fragrant with tropical notes.	Tropical flavor makes it ideal for desserts, sorbets, or fruit skewers.

MINT

VARIETY	FLAVOR	USES
Apple	Mildly minty with a crisp apple-like aroma.	Fruity and mild—best for fresh fruit salads and iced teas.
Chocolate	Sweet with a hint of cocoa and classic mint.	Perfect in chocolate desserts, ice cream, and mint cocoa.
Ginger	Warm and spicy with a ginger-mint blend.	Spicy-sweet flavor for teas, sorbets, and Southeast Asian dishes.
Kentucky Colonel	Classic spearmint flavor—cool, sweet, and refreshing.	Classic mint for juleps, lemonades, and fresh salsas.
Mojito	Bright and citrusy with cool, sweet undertone.	Essential for mojitos, fruit drinks, and cooling salads.
Orange	Fruity and aromatic with light orange-citrus notes.	Citrusy and sweet—great in syrups, marinades, and beverages.
Peppermint	Sharp, cooling menthol flavor with strong mint intensity.	Strong menthol—ideal for holiday treats, teas, and confections.
Spearmint	Sweet, refreshing, and cooling with a smooth finish.	Smooth and sweet—great in tabbouleh, tzatziki, and cocktails.
Strawberry	Mild mint flavor with fruity strawberry fragrance.	Fruity and floral—pairs well with berries and cream desserts.

ONION

VARIETY	FLAVOR	USES
Bunching	Mild and sweet, great raw or lightly cooked.	Great raw in salads, garnishes, or lightly grilled whole.
Candy	Very sweet and crisp with low pungency.	Exceptionally sweet—ideal for caramelizing or grilling.
Cipollini	Rich, sweet, and mellow flavor perfect for roasting.	Perfect for roasting whole or glazing with balsamic.
Conserver	Rich and savory with a classic onion flavor, stores well.	Classic yellow onion for sautéing, soups, and roasting.
Parade	Mild and sweet green onion, great for fresh use.	Tender green onions—best chopped fresh or added to stir-fries.

OREGANO

VARIETY	FLAVOR	USES
Cuban	Mild oregano flavor with herbal and citrus undertones.	Mild and slightly citrusy—great for bean dishes, marinades, and Caribbean recipes.
Greek	Strong, spicy and peppery with a pungent kick.	Pungent and peppery—ideal for grilled meats, feta salads, and tomato sauces.
Hot And Spicy	Bold and zesty with a peppery, intense oregano punch.	Bold and zesty—perfect in chili, salsas, or spicy herb rubs.
Italian	Mild and herbal with subtle sweetness.	Classic flavor for pizza, pasta, and savory tomato-based dishes.

PEPPER

VARIETY	FLAVOR	USES
Aji Rico	Sweet and tangy with mild heat and fruity undertones.	Great for fresh salsas or grilling—mild heat with fruity tones.
Anaheim	Mild and slightly sweet with just a touch of heat.	Roast and peel for enchiladas, casseroles, or stuffing.
Ancho	Sweet and earthy with mild heat and smoky richness.	Best dried and rehydrated for mole or chili sauces.
Armageddon	Extremely hot with fruity, citrus-like undertones.	Use sparingly in ultra-hot sauces and fiery chili blends.
Basket Of Fire	Fiery and spicy with a mix of sweet and citrusy notes.	Colorful and spicy—perfect for pickling or drying.
Better Belle	Sweet and juicy with no heat, ideal for fresh eating.	Crisp and sweet—ideal for fresh snacking or stuffing.
Big Bertha	Extra-large and sweet with crisp flesh and no heat.	Large and sweet—great for stuffed peppers or grilling.
Cajun Belle	Mildly spicy with sweet undertones and crisp texture.	Sweet and mildly spicy—roast, sauté, or enjoy fresh.
California Wonder	Classic bell pepper flavor—sweet and juicy.	Classic bell for salads, stir-fries, and roasting.
Carolina Reaper	Extremely hot with fruity, smoky flavor and lingering burn.	Among the hottest—use in hot sauces or spicy marinades.

PEPPER CONT'D

VARIETY	FLAVOR	USES
Cayenne	Spicy and pungent with sharp heat and slightly smoky flavor.	Great dried and ground for chili powder or spicy pickles.
Chili Pie	Sweet with mild heat and bright color.	Mini bell-style with kick—perfect for stuffing or roasting.
Corno Di Toro	Sweet and complex with a rich pepper flavor.	Sweet and curved—best for roasting or pan-frying whole.
Cubanelle	Mild and sweet with a hint of tanginess.	Thin-walled and mild—great for frying or stuffing.
De Arbol	Hot and nutty with smoky, slightly grassy notes.	Thin, hot pepper—excellent for drying and salsa roja.
Fish	Medium heat with fruity, rich flavor; often used in seafood dishes.	Traditional in seafood dishes—colorful and moderately hot.
Flavor Burst	Exceptionally sweet and juicy with a bright citrusy note.	Extra sweet and aromatic—enjoy fresh or in slaws.
Garden Salsa	Mildly hot with a smooth, slightly sweet flavor.	Great for fresh salsa or grilling—medium heat.
Ghost Bhut Jolokia	Extremely hot with fruity, smoky overtones.	Extreme heat—use in hot sauces and spicy oils.
Giant Marconi	Very sweet and crisp with mild flavor, excellent roasted.	Sweet and smoky—perfect for grilling or roasting.
Golden Bell	Sweet and mellow with a subtle tangy finish.	Bright and sweet—ideal for raw snacking or stuffing.
Habanero	Intensely hot with fruity, citrusy undertones.	Very hot and fruity—use in jerk marinades or hot sauces.
Holy Mole	Earthy and rich with chocolatey undertones, mild heat.	Rich and nutty—great for mole sauces and roasting.
Hungarian Hot Wax	Moderate heat with tangy, fruity flavor.	Pickle, fry, or use in tangy pepper rings.
Jalapeno	Moderate heat with a grassy, slightly smoky flavor.	Slice into salsas, nachos, or pickle for toppings.
Just Sweet	Exceptionally sweet and crunchy with no heat.	Mini sweet bell—best raw, in lunchboxes or salads.
King Of The North	Classic bell flavor—sweet and crisp, great for short seasons.	Blocky bell pepper—ideal for roasting and stuffing.
Mad Hatter	Sweet and citrusy with a mild, zesty kick.	Mild and citrusy—great for grilling or fresh slicing.
Mariachi	Mild heat with fruity, tangy flavor.	Mildly spicy and fruity—use in salsas or fajitas.
Mini Bell Mix	Assorted sweet flavors—juicy, crisp, and mild.	Tiny and sweet—perfect for snacking and kid-friendly plates.
Orange Bell	Sweet and bright with a juicy texture and no heat.	Juicy and sweet—ideal in salads, kabobs, or roasting.
Orange Blaze	Sweet and zesty with crisp flesh and no bitterness.	Sweet and slender—great for raw snacking or stir-frying.
Pepperoncini	Mild and tangy with a signature pickled flavor when preserved.	Traditionally pickled—use on sandwiches and antipasto.
Poblano	Mild spice with earthy richness, excellent roasted.	Rich and earthy—roast, peel, and stuff for chiles rellenos.

PEPPER CONT'D

VARIETY	FLAVOR	USES
Red Beauty/Red Baron	Classic sweet bell with bright flavor and crisp bite.	Classic red bell for roasting, stuffing, or slicing fresh.
Red Knight	Very sweet with thick, juicy walls and vibrant red color.	Thick-walled and sweet—perfect for baking or grilling.
Scotch Bonnet Yellow	Tropical fruitiness with searing heat and citrus aroma.	Fiery and fruity—use in Caribbean hot sauces.
Serrano	Bright, crisp heat with grassy, fresh flavor.	Spicy and crisp—great raw in salsas or fire-roasted.
Shishito	Mild and sweet with occasional spicy kick, best when blistered.	Toss in oil and blister—great appetizer with a surprise kick.
Sweet Snackable Rd	Exceptionally sweet and juicy with no heat.	Crunchy and super sweet—perfect raw or sliced into dips.
Thai Hot	Unique flavor profile specific to this variety.	Small and fiery—best in stir-fries, curries, or infused oils.
Yellow Bell	Unique flavor profile specific to this variety.	Bright and sweet—excellent in salads, roasting, or grilling.

ROSEMARY

VARIETY	FLAVOR	USES
Arp	Strong piney flavor with citrusy overtones.	Strong piney flavor—great for roasted poultry, potatoes, or marinades.
Bbq	Bold and piney with a smoky aroma, ideal for grilling.	Long stems ideal for skewers; adds smoky herb flavor to grilled meats.
Creeping	Earthy and fragrant with a mild, resinous flavor.	Mildly fragrant—perfect for herb butters, bread topping, or roasted nuts.
Foxtail	Strong and woody with a touch of citrus sharpness.	Great for roasts and aromatic stews with its rich, piney aroma.
Gorizia	Mild pine flavor with broad leaves and subtle sweetness.	Mild and broad-leaved—good for infused oils, focaccia, and rubs.
Speedy	Aromatic and peppery with fresh, pine-like flavor.	Fast-growing and flavorful—great for roasting, pasta, or soups.
Spice Island	Pungent and herbal with warm spice tones.	Highly aromatic—ideal for strong marinades, stews, or flavored salts.
Tuscan Blue	Intensely piney with a hint of eucalyptus.	Robust and fragrant—use for lamb, baked breads, or infused vinegars.
Upright	Classic rosemary flavor—woody, bold, and savory.	Classic rosemary—perfect in savory dishes, roasts, and compound butters.

SAGE

VARIETY	FLAVOR	USES
Berggarten	Pungent and earthy with a hint of camphor.	Broad leaves with strong flavor—ideal for stuffing and browned butter sauces.
Garden Gray	Unique flavor profile specific to this variety.	Classic culinary sage—great in roasted meats, breads, and fall dishes.
Golden	Unique flavor profile specific to this variety.	Attractive and flavorful—perfect in sausages, soups, and savory tarts.
Golden Vari	Unique flavor profile specific to this variety.	Mild and aromatic—great in poultry rubs, stuffing, and pasta dishes.
Pineapple	Fruity sweetness with tropical, pineapple-like aroma.	Fruity twist on sage—use in teas, jellies, and sweet-savory glazes.
Purple	Robust and slightly bitter with astringent finish.	Rich color and earthy flavor—ideal for garnishes or roasted root vegetables.
Tricolor	Mild and sweetly herbaceous, less pungent than others.	Milder variety—best for delicate dishes, herbed oils, or stuffing accents.

SPINACH

VARIETY	FLAVOR	USES
Affluence	Tender and mild with sweet, nutty greens.	Tender and sweet—ideal for raw salads, omelets, and light sautés.
Ashley	Smooth, mellow flavor with slight mineral notes.	Great in quiches, pasta dishes, or steamed with lemon and garlic.
Imperial Valley	Crisp, clean taste with a hint of sweetness.	Smooth texture—perfect for smoothies, soups, or spanakopita.
Reward	Mild and leafy with a clean finish.	Versatile spinach for salads, stir-fries, and sandwiches.

SQUASH

VARIETY	FLAVOR	USES
Bossa Nova	Tender and nutty with sweet, buttery undertones.	Tender and sweet—ideal for quick sautés, grilling, or stuffing.
Butternut Waltham	Rich and sweet with a smooth, nutty flavor when roasted.	Perfect for soups, roasting, or puréeing into pasta sauces.
Chiffon	Sweet and mild with a creamy texture and tender flesh.	Creamy texture—great roasted or mashed as a side dish.
Delicata	Sweet and earthy with a hint of brown sugar when baked.	Thin-skinned and sweet—roast in rings or stuff with grains.
Honeybear	Nutty and sweet with dense, flavorful flesh.	Petite acorn type—excellent halved and baked with herbs.
Honeynut	Small but intensely sweet with rich, caramel-like flavor.	Mini butternut—intensely sweet, perfect for roasting or soup.
Kabocha Sunshinean	Sweet and dry with deep, chestnut-like richness.	Dense and nutty—ideal for stews, tempura, or baking.
Lemon Sun	Mild and subtly sweet with soft, tender flesh.	Round and tender—use grilled, roasted, or sliced raw in salads.

SQUASH CONT'D

VARIETY	FLAVOR	USES
Spaghetti	Mild and neutral with stringy texture ideal for sauces.	Roast and shred into strands—use as a low-carb pasta alternative.
Yellowneck	Delicate, buttery flavor with smooth, tender flesh.	Classic summer squash—great sautéed, fried, or spiralized.
Zucchini	Mild and slightly sweet with a moist, tender bite.	Versatile for grilling, sautéing, or baking into breads.
Zucchini Bush Baby	Slightly nutty and sweet with firm texture.	Compact plant—ideal for stuffing, grilling, or slicing raw.
Zucchini Yellowfin	Sweet and mellow with crisp yellow flesh.	Bright and tender—best grilled, stir-fried, or shaved into ribbons.

STRAWBERRY

VARIETY	FLAVOR	USES
Albion	Exceptionally sweet and juicy with rich berry flavor.	Super sweet—perfect for shortcakes, dipping, and fresh desserts.
Chandler	Sweet and aromatic with classic strawberry taste.	Great for jams, pies, and fresh eating due to balanced flavor.
Everbearing	Balanced sweetness with consistent flavor through the season.	Reliable for daily picking—best in smoothies, cereal, or sauces.
Ozark Beauty	Rich and tangy with bold old-fashioned strawberry flavor.	Bold flavor—ideal for preserves, crisps, or fresh snacking.
Pineberry	Tropical, pineapple-like flavor with mild sweetness.	Tropical flavor—best fresh, in fruit salads, or dessert garnishes.
Quinalt	Mildly sweet with soft texture and subtle berry notes.	Soft and mild—great for fresh snacking or topping yogurt and cereal.
World's Sweetest	Intensely sweet with candy-like strawberry essence.	Intensely sweet—excellent raw, in parfaits, or fresh tarts.

THYME

VARIETY	FLAVOR	USES
English	Strong and sharp with earthy, minty notes.	Classic culinary thyme—ideal for savory roasts, stews, and stocks.
French	Classic thyme flavor: savory, peppery and woody.	Essential in bouquet garni and Herbes de Provence blends.
Golden Lemon	Citrusy and herbal with a lemon zest brightness.	Citrusy and bright—best for marinades, poultry, and vinaigrettes.
Lemon	Fresh lemony flavor with mild herbal undertones.	Zesty and fragrant—great for seafood, vegetables, and herbal teas.
Lemon Variegated	Zesty lemon flavor with a subtle earthy base.	Use in light sauces, lemony pastas, and infused oils.
Silver Edge	Mild and savory with a hint of citrus and pine.	Mild and earthy—best in soups, roasts, or infused vinegars.

THYME CONT'D

VARIETY	FLAVOR	USES
Spicy Orange	Warm and citrusy with a soft, peppery bite.	Unique flavor—try in poultry rubs, glazes, and fruit salsas.
Sparkling Bright	Bright and pungent with a sparkling citrus finish.	Ornamental and edible—light flavor for finishing meats or salads.

TOMATO

VARIETY	FLAVOR	USES
Amish Paste	Sweet and tangy with meaty flesh, perfect for sauces.	Meaty and sweet—great for sauces, pastes, and slow-cooked dishes.
Beefmaster	Rich, full tomato flavor with juicy, meaty texture.	Large and juicy—ideal for sandwiches, burgers, and grilling.
Beefsteak	Sweet and flavorful.	Thick and meaty—slice onto sandwiches or fresh summer plates.
Better Boy Plus	Balanced sweetness and acidity with classic tomato taste.	Versatile for slicing, salads, and homemade marinara.
Better Bush	Mild, juicy flavor with smooth texture and early yield.	Compact but full-flavored—best in sauces or quick-cooked dishes.
Big Beef Plus	Robust, traditional tomato flavor with great juiciness.	Balanced acidity—perfect for slicing or light roasting.
Big Boy	Full-bodied and sweet with tender, juicy flesh.	Rich flavor—ideal for slicing, salads, and canning.
Big League	Mild and meaty with low acidity, great for slicing.	Great for thick slicing on burgers or hearty sandwiches.
Black Cherry	Rich and complex with smoky-sweet undertones.	Deep and sweet—perfect in salads, skewers, or roasted whole.
Black Krim	Deep, smoky flavor with sweet-acid balance.	Smoky and rich—delicious fresh or in rustic tomato salads.
Boxcar Willie	Bold and sweet with tangy, old-fashioned tomato bite.	Tangy and bold—best for slicing and heirloom-style sauces.
Brandywine	Rich and sweet with a creamy texture and heirloom depth.	Sweet and complex—enjoy raw with olive oil or layered on toast.
Brandywine Red	Classic tomato sweetness with rich, well-rounded flavor.	Heirloom flavor—best raw in sandwiches or tomato platters.
Buffalo Steak	Beefy and juicy with savory tomato flavor.	Beefy texture—ideal for slicing or grilled caprese.
Buffalo Sun	Sweet and fruity with mild acidity and striking color.	Sweet with golden flesh—slice for fresh summer dishes.
Bush Early Girl	Tangy and sweet with firm texture and early harvest.	Early harvest—great for sandwiches, sauces, and slicing.
Candyland Red	Intensely sweet and juicy, perfect for snacking.	Tiny and extra sweet—best fresh or tossed in grain bowls.
Celebrity	Well-balanced and dependable with classic tomato taste.	Reliable slicer—good for salads, toasts, and basic sauces.
Cherokee Purple	Sweet and smoky with rich, earthy complexity.	Earthy and deep—amazing sliced raw or in tomato pies.
Early Girl Plus	Bright and tangy with great early-season flavor.	Tangy and bright—great for roasting or fresh salsas.

TOMATO CONT'D

VARIETY	FLAVOR	USES
Garden Peach	Mild and sweet with a hint of fruitiness and fuzzy skin.	Mild and fruity—try in fruit-forward salads or gazpacho.
Granadero	Dense and mildly tangy with thick skin for saucing.	Firm Roma type—excellent for sauces, canning, or roasting.
Great White	Mellow and sweet with citrusy overtones and low acidity.	Low-acid and sweet—slice for fresh eating or tomato salad.
Green Zebra	Tangy and zesty with bold green-striped skin.	Zesty and striped—great in salsas, relishes, or raw plates.
Husky Red Cherry	Sweet, juicy flavor in a compact cherry tomato.	Sweet cherry for salads, snacking, and garnishing.
Indigo Rose	Mild and earthy with subtle sweetness and striking color.	Rich anthocyanin skin—slice into salads or roast gently.
Jet Star	Low acid and sweet with smooth, firm texture.	Low acid and sweet—perfect for fresh slicing and juicing.
La Roma	Classic plum tomato—dense, sweet, and great for paste.	Classic Roma—ideal for sauce, sun-drying, or thick soups.
Little Bing	Sweet and juicy bite-sized tomato, great for containers.	Small and juicy—great in salads, pastas, or roasted whole.
Matt'S Wild Cherry	Small, wild-type cherry with bold, tangy sweetness.	Bursting with flavor—ideal for snacking and fresh salsa.
Mortgage Lifter	Rich, sweet flavor with huge fruits and minimal acid.	Large heirloom—best sliced fresh or baked into tarts.
Mr Stripecy	Very sweet and low acid with colorful yellow-red striping.	Sweet and low acid—great for slicing or colorful salads.
Old German	Fruity and sweet with low acidity and bicolor flesh.	Large, bicolor tomato—enjoy raw or gently grilled.
Red Grape	Crisp and sweet with thick skin and concentrated flavor.	Firm and sweet—best in salads, pasta, or lunchboxes.
Roma Plum	Firm and slightly tangy, ideal for sauces and canning.	Thick flesh—perfect for sauces, stews, and oven-roasting.
Rutgers	Mildly sweet and juicy with old-school slicing appeal.	Classic variety for slicing, sandwiches, or tomato juice.
San Marzano	Sweet and complex with firm flesh, perfect for paste.	Top choice for sauces, canning, or roasted tomato dishes.
Sun Gold	Super sweet and fruity with tropical overtones.	Fruity and sugary—best raw or lightly roasted.
Sunrise Sauce	Mild and sweet with golden color, great for sauces.	Mild and golden—great for bright sauces and roasted blends.
Sunset Torch	Juicy and tangy with fruity highlights and marbled skin.	Striped and juicy—enjoy fresh or charred in salads.
Super Sweet 100	Extra-sweet cherry tomato with crisp bite.	Extra sweet cherry—perfect for snacking or caprese skewers.
Sweet 100	Bursting with sweet, juicy flavor—ideal for snacking.	Juicy and bright—great for fresh use or quick oven roasting.
Whopper	Sweet and flavorful.	Large and meaty—slice for sandwiches or grill whole.
Yellow Pear	Sweet and flavorful.	Mild and pretty—add to salads, preserves, or fresh relishes.