

Heirloom Warm-season Vegetables

at the 2011 Seattle Tilth Edible Plant Sale

Onions

Borrettana Cipollini

Heirloom. 110 days. Shaped like a button up to 4" wide but less than 1" thick. Shiny golden skin, fine-grained flesh. Looks as attractive when braided for display in the kitchen as it tastes when used in your favorite recipes. Will store up to 5 months.

Walla Walla Sweet

Open pollinated. 125 days. Long day onion. For many Northwest gardeners, their onion patch just isn't complete without Walla Wallas. The bulbs will be 2 1/2 to 3 inches across, with sweet flavor. Plan to use these beauties quickly, they're not meant for long-term storage.

Peppers - Hot:

Czech Black

Heirloom. 65 days. Czech Black peppers are black when young and appear on the plant early. The 2.5 inch long conical fruits ripen to a lustrous garnet. These peppers have a mild juicy flesh that runs with a cherry red juice when cut. They are a bit less hot than a jalapeno.

Fish

Heirloom. 80 days. This gorgeous pepper features variegated foliage and bright, striped 2 -3 inch fruit ranging from cream to orange to red. An African-American heirloom that has been grown since the 1870's in the Baltimore and Philadelphia area and was traditionally used in oyster and crab houses. This variety is considered by Slow Food USA to be an endangered member of their "Ark of Taste."

Hungarian Hot Wax

Heirloom. 70 days. Semi-hot, smooth waxy yellow 5 1/2 x 1 1/2" fruits taper to a point. Popular with Northwest gardeners due to their cold tolerance and early fruit production.

Peppers - Sweet:

Alma Paprika

Open pollinated. 80 days. These peppers can be harvested when red, dried and ground for homemade paprika. They are also tasty fresh from the garden! You'll get 2-inch round peppers with thick walls and sweet flavor.

Bullnose Bell (Large Sweet Spanish)

Heirloom. 58 days. An extra early maturing variety that ripens from green to red. Sweet, sweet flesh contrasts with spicy interior ribs--very nice! Originally from India and very prolific!

Jimmy Nardello

Heirloom. 76 days. Thin-walled 8" long curved tapering pointed fruits turn deep red when ripe with shiny wrinkled skin. Great raw and especially tasty when fried--very prolific! This seed variety is considered by Slow Food USA to be an endangered member of their "Ark of Taste."

Squash - Summer:

Benning's Green Tint

Heirloom. 52 days. A quick producer of delicately flavored, pale-green scallop-edged fruit, this treasured heirloom variety has been grown in gardens since 1914. Beautiful!

Tromboncino

Heirloom. 60-80 days. A Tilth favorite, the flesh of this variety has a smooth buttery texture and a mild flavor—the taste of summer! The 12 to 18 long fruits are —trombone - shaped and can grow in curly cues or hang like bells on a trellised vine. Harvest when they are a pale, grass green or leave a few fruits at the end of the season to mature to a buff color and enjoy them as you would a winter squash.

Zucchini - Costata Romanesca

Heirloom. 60-65 days. An Italian heirloom that is known for its heavenly flavor and distinctively ribbed, striped-green fruit. When sliced, the rounds of zucchini resemble stars on your plate! The bushy plants are easy to care for and are reliable producers. The fruit is mild and nutty, and is delicious when grilled and layered in a sandwich. Also an excellent source of squash blossoms for stuffing.

Squash - Winter:

Acorn - Table Queen

Open pollinated. 60-90 days. Produces dark green and orange fruits perfect for roasting and will store for 3-4 months. Previously known as the Des Moines Queen, this squash was introduced by the Iowa Seed Co. in 1913. The best of the acorns, this squash can even rival pumpkins in a pie!

Acorn - Thelma Sanders Sweet Potato

Heirloom. 85-90 days. This superbly flavored acorn squash ripens from a cream color to a buff gold—beautiful! Very productive and a great keeper too; the thick, golden flesh sweetens in storage.

Blue Hubbard - Sweet Meat (note: needs longer season)

Heirloom. 115 days. Striking, slate blue fruit reach 10 to 15 pounds in size along 10-foot, vigorous vines. This variety has its origin in the Northwest and its dense, sweet, rich, golden-orange flesh is truly a taste sensation. ‘Sweet Meat’ stores very well and the flesh becomes even sweeter with time. If you have room to grow a pumpkin, you may consider this beauty instead!

Butternut - Waltham

Open pollinated. 80-100 days. High yielding vines produce 3-4lbs. fruit with straight necks and buff-colored skin. The rich flesh has a delicious, nutty flavor. You can harvest this squash when small and use like zucchini in summer dishes or, choose to store the mature fruits for fall and winter meals.

Delicata - Bush

Open pollinated. 80 days. If you always wanted to grow winter squash but felt you didn't have the space—here's your chance. You'll get great harvests of delicious delicata fruits on compact and bushy, not vining, plants. And you can enjoy their sweet, nutty flavor--skin and all!

Tomatoes - Cherry:

Matt's Wild Cherry

Heirloom. 60-70 days. Indeterminate. Tiny pinkish red, sweet, round fruits that are luscious tasting and fantastic in salsa. Produces 100's of fruit on a plant. Outstanding blight resistance. It is said the original seed for Matt's Wild Cherry was discovered growing in a crack in the pavement in Mexico.

Tomatoes - Short Season:

Siberian

Heirloom. 58 days. Determinate. Compact plants from Russia, produce 2oz red fruit extra early. Excellent for container gardens and popping into salads!

Stupice

Heirloom. 60 days. Indeterminate. Cold-tolerant, red, slightly oval, 2 inch fruit grow on vigorous 6' vines. Great flavor for such an early tomato. Bred in the former Czechoslovakia. Stupice is a long-time favorite with Seattle gardeners, you can't go wrong with this one!

Tomatoes - Odd-colored:

Black Krim

Heirloom. 75 days. Indeterminate. From the Black Sea region of Russia, these 10-12oz beefsteak type tomatoes have a strong, rich flavor that is common with black tomatoes. One seed catalog noted that the fruit is best when half green and still firm. Very productive. Reportedly is a consistent favorite at tastings, so why not give it a shot? (Tilth sale also has Black Plum and Black Prince.)

Cherokee Purple

Heirloom. 85 days. Indeterminate. Slightly flattened, 6-8 ounce tomatoes with a purple cast. Shoulders will remain green when ripe. Deep, rich, smoky flavor that's not too acidic. For fans of the black/purple tomatoes, Cherokee Purple is one of the best. This seed variety is considered by Slow Food USA to be an endangered member of their "Ark of Taste."

Green Zebra

Heirloom. 75 days. Small indeterminate plant. Small round 2-3" golden green fruits with forest green stripes. Green Zebra is a Northwest favorite because of its combined earliness, cold tolerance, unusual color, and unique flavor characteristic of green tomatoes.

Jaune Flamme, aka Flamme

Heirloom. 70 - 75 days. Indeterminate. Delicious, juicy, fruity, orange 2 oz. fruit growing on graceful trusses. This fantastic tomato is the French 'cousin' to the popular Sungold. You simply cannot beat Jaune Flamme when it comes to color, flavor, and beauty.

Paul Robeson

Heirloom. 78 days. These beautiful maroon tomatoes are a Russian heirloom named in honor of Robeson--an outspoken crusader for racial equality and social justice. The fruit's flavor is similar to 'Black Krim' but has a smokier, richer, sweeter taste.

Tigerella

English Heirloom. 65 days. Indeterminate. Interesting green turning to red and orange tiger-striped fruit. Very early and prolific - produces throughout the season. Excellent for salads. Low acidity variety.

Pruden's Purple

Heirloom. 75 days. Indeterminate. A very popular potato-leafed beefsteak tomato that is more pink than purple in color. Flavor is complex and wine-like, texture is silken and plants are hardy and disease resistant. Considered to be similar to "Brandywine" but ripens earlier and produces more fruit that can weigh up to a pound!

Tomatoes - Paste:

Amish Paste

Heirloom. 85 days. Indeterminate. An excellent sauce and canning tomato, with heavy yields and a good, tart taste. This Amish heirloom produces oxheart shaped fruit up to 8 oz. in size.

San Marzano

Heirloom. 80 days. Indeterminate. A classic Italian tomato for making sauce, paste, canning or anything calling for tomato! Thick, meaty flesh with few seeds and a beautiful rectangular pear shape have made this a classic with cooks and gardeners over the years.

Tomatoes - Large:

Cosmonaut Volkov

Heirloom. 68 days. Indeterminate. Ukranian variety named after a Russian Cosmonaut. This tomato delivers that perfect sweet-tart beefsteak flavor in an early-maturing variety. Fruit are large 10oz - 1lb and produce reliably by mid-August.

Mortgage Lifter

Heirloom. 75-85 days. Indeterminate. This tomato paid the mortgage in the middle of the depression. Also called Radiator Charlie after the gentlemen who bred this longtime favorite. Good yields of very large, smooth, pink-skinned fruits even in droughts. Very meaty fruits with few seeds, with a mild, delectable, sweet flavor.

Brandywine

Heirloom. 85 days. Indeterminate. Lobed fruit grow up to 7". Not heavy-yielding but worth every fruit! This is the flavor to which all other tomatoes are compared, with a sweet, rich, slightly spicy flavor. The somewhat squat, lobed fruit are large, up to 7 inches and weigh over a pound. For best production and earliest yield, keep plants pruned to one main stem.

Pumpkins

Rouge Vif D'Etampes (note: needs longer season)

Heirloom. 110 days. It is rumored that the artist who drew Cinderella's coach used this variety as a model. Flat, deeply ribbed fruit are bright red-orange when fully ripe and are a beautiful addition to any garden. Be sure you have a lot of room, though, as these plants vine all over the place! Fruit can weigh up to 20 lbs. and are great for fall pies, soups, bread, pancakes or anything (and everything) you can think of!