

## **Baja Lawn & Garden Tomatoes, Peppers & Herbs**

**BRANDYWINE** You simply will not believe the flavor of this heirloom tomato. Has won many taste tests and is considered by many to be the best tasting tomato in the world. An old Amish heirloom tomato dating back to 1885, Brandywine is a pink beefsteak type tomato, with thin skinned, rich flavored, 3/4 lb - 1 lb. tomatoes. Indeterminate. 80 days

**YELLOW BRANDYWINE** large yellow beefsteak type tomato with an excellent flavor and a creamy texture

**CHEROKEE PURPLE** Believed to have originated in the Cherokee Nation in Tennessee more than a century ago giant beefsteaks weighing about a pound and filled with intense violet-purple hues indeterminate

**SUPERSTEAK** This amazing 'beefsteak' produces "bragging size" 1 to 2 pound fruits. The flattened-round shaped tomatoes have rich flavor and meaty, dark red flesh. A gourmet treat in sandwiches and on hamburgers. One slice covers a bun. Vigorous indeterminate plants are high yielding with tolerance to verticillium and fusarium wilts and root knot nematodes.

**BEEFSTEAK** Considered the original heirloom "Beefsteak" tomato. An old-time favorite that has been popular for many years due to it's excellent productivity and wonderful taste. Our TomatoFest organic tomato seeds produce lush, thick, indeterminate, regular-leaf, tomato plants that yield from vigorous vines, 4 to 5-inch, slightly ribbed, bright-red tomatoes that have spectacularly delicious, sweet flavors. This tomato's excellent taste and meaty flesh make it an ideal tomato for eating fresh or cooking, for slicing into sandwiches, using in salads or for canning!

**RUTGERS** Rutgers was developed by the Campbell Soup Company in 1928 from a cross of Marglobe and J.T.D. short, bushy, compact, determinate tomato plants that yield 7 oz., dark-red tomatoes with thick walls that are loaded with delicious flavors. Excellent tomato for canning. Disease Resistant.

**GERMAN JOHNSON** A large, prolific plant originating in Virginia and North Carolina that produces huge, pink, beefsteak type tomatoes often more than 1-pound. The flavor is excellent.

**GIANT BELGIUM** Developed in Ohio in this variety is known mostly for it's size and delicious flavor. Dark pink fruit that averages 2-lbs. (but can get to 5 lbs.) is meaty with few seeds. Great for cooking and canning.

**YELLOW PEAR** A very tasty pear shaped yellow tomato. Colorful in salads, sliced or in preserves. As rich in vitamins as it is flavorful, a very popular variety for the home garden. Growth is fairly tall so provide some staking or caging. Approximately 75 days to maturity from transplants. Delightfully sweet, "garden candy"

**GOLDEN BOY** Golden boy tomato plant has a low-acid, mild flavoured fruit that are golden colored and globe shaped. Golden boy tomato is very meaty and the tomato plant has excellent yields.

**LEMON BOY** The first lemon yellow, not golden, tomato and still one of the best. Flavor is outstanding, mild and sweet, yet tangy, definitely not bland.

**KELLOGG'S BREAKFAST** 1 lb., pale to deep orange beefsteak tomatoes originally from West Virginia, that are thin-skinned, meaty, have few seeds and a fantastic sweet, tangy flavor. Juice and inside flesh have the same bright orange color as orange juice.

## **PEPPERS**

*Sweet or hot, peppers add excitement to any dish. You can fry, roast stuff or grill them, or simply chop and add to salads.*

**CALIFORNIA WONDER** Certain to become your favorite bell pepper, California Wonder from Certified Organic seed is a heavy-bearing, disease-resistant, vigorous plant that will bring you a summer full of delicious eating! These peppers are thick-walled and blocky, about 4 inches tall and wide, with a crisp, mild flavor and terrific sweetness. They mature from green to red on the plant, and are ideal for stuffing, slicing into rings for dips and salad toppings, and chopping into crisp bite-sized nibbles. Expect a big harvest from these vigorous plants, which reach 28 to 30 inches high. **Part of the secret of California Wonder's success is its resistance to Tobacco Mosaic Virus, which keeps the foliage healthy and strong all season long. You can't go wrong with this trusted favorite!**

**SWEET BANANA** Sweet Banana Sweet Pepper is an elongated, 6-inch peppers which turn scarlet when fully ripe but stay sweet and mild. Delightful in salads, exquisitely pungent pickled. Famous for its amazing yields. 68 DAYS.

**HOT WAX** Hungarian Yellow Hot Pepper reliably produces plenty of tapered, 6 to 7-inch-long peppers, even in cool regions. Medium-hot, yellow fruits ripen to red, are great for pickling or canning. 65 DAYS.

**MARCONI** Italian Sweet Pepper Fruits have a wonderful taste a feature a very thin sweet skin. This variety is often used for roasting and frying but also tastes wonderful when eaten fresh.

## HERBS

**LARGE LEAF BASIL** It is our favorite basil for cooking. If you have never tried fresh basil you will be in for a treat. The fragrance is wonderful. Sweet and clove like. Sweet and spicy wonderful flavor. A very large leaf basil that will produce lots of fresh leaves.

**GENOVESE BASIL** The best for Italian pesto. *Ocimum basilicum* 'Genovese'  
Extremely tender, fragrant, extra-large, dark green leaves. An Italian strain, best for pesto. Height 18-24". Start early indoors or outside after all danger of frost. Grows best in full sun. Annual.

### CILANTRO

Cilantro has been a long time favorite flavoring for making tasty pickled fruits and vegetables, salsa, chutney, confections, liqueurs, stews and soups. Chop in generous amounts with tomatillos or tomatoes and hot chilies to make a pungent sauce. For a different delicacy, simmer cilantro with thickening agents such as bread and nuts. Add zip to salsa, guacamole, chili, cold seafood salad and omelets.

**DILL** Gently enhance dips, potato salad, soups, sauces, vegetables, egg dishes and breads with baby dill's refreshing licorice-like flavor. Having a natural affinity with seafood, salmon dishes are especially compatible. For best flavor in cooked dishes, add the last few minutes. Marrying well with dairy products, add its herbal goodness to plain yogurt and soft cheeses. Sprinkle in pasta salads. Traditional for flavoring vinegar and pickles. Use as attractive garnish. To prepare, rinse well; pat dry. To store, wrap in damp paper towel;

**OREGANO** Robust. Tangy. Spicy. Dark green peppery-flavored oregano leaves are prized for their pungent bold taste and tantalizing aroma. Having a definite affinity with tomato recipes and spaghetti sauces, oregano is a must for contributing its flavorful zing to pizza. Enhance eggplant, squash, potatoes, beans, omelets, pilaf and quiche with its assertive personality. Use as a seasoning for poultry, roasts and shellfish. For an out-of-this-herb-world open-face sandwich, top crusty Italian bread with thin slices of mozzarella cheese, a beefsteak tomato slice, chopped fresh oregano and a drizzle of olive oil. Savory dishes deliciously respond to oregano's flavor.

**LEMON BASIL Mrs. Burns'** An heirloom variety with a profusion of light-green, small-leaves and a wonderful citrus fragrance. It is a heavy bloomer, with bloom stalks reaching 8-12 inches. If you walk into the garden one day and realize your lemon basil has more blooms than leaves, it responds well to being cut back and fertilized. Lemon basil is delicious in tea, vinegar, jelly, and with seafood. The blooms are nice for providing background and fragrance in a bouquet without taking over.

**LICORICE BASIL** Offering a sweet flavor and scent, licorice basil is also known as anise basil and offers a licorice-like taste with a hint of clove. This mulberry-tinted basil resembles cinnamon basil but the nose will definitely be able to tell

the difference. Creative chefs especially love this unusual basil's flavor to add spunk and interesting taste to a variety of foods. It may be used like sweet basil and makes a lovely tinted vinegar. Make jam, jelly or tea. Blend into honey or sorbet. Gives somewhat of a mystical flavor to salads and sauces. Tomato dishes love its unusual flavor

**CINNAMON BASIL** Cinnamon Basil has a small- to medium-sized leaf with dark stems and blooms touched with bronze. The scent has the richness of basil with an added spiciness that is especially delicious with summer and winter squash and fresh fruits. Cinnamon Basil is perfect to use in bouquets with zinnias, etc. because it provides greenery and fragrance, and because it will 'go to seed' and stop producing if you don't harvest the flowers. Plants can reach 3 feet in height and width.

**FLAT LEAF PARSLEY** pungent Italian or flat-leaf parsley preferred for cooking,