



Starter Plant List 2025

All plants are Certified Organic and inoculated with Biodynamic compost.

**Please note that typically all of our plants are "Hardened Off" which means they are ready to be planted straight away in your garden! Because of this, we try not to sell starts until the time is right for planting (with a few exceptions like Basil that you may want to keep in your windowsill for April, etc...).

This document lists plants in the order that they are typically ready for planting. We plant many successions, though there are sometimes gaps in availability due to sales and/or greenhouse procedures.

Plants will be available for purchase at the Farm Stand and at the Saturday Boulder and Longmont Farmers markets. Updates on plant availability and farm hours will be sent out to our email list. We will also notify our mailing list when bulk ordering becomes available online in mid-April. Please see below for a rough timeline:

***Greens, Lettuces, Hardy Veggies, Onions** will be available in **April** and most will continue to be available through May (into June for kale & chard). Many prefer to be planted in April.

***Rhubarb-** available April-May while supplies last.

***Herbs** available beginning in **April**: Sorrel, Mint, Lemon Balm, Catnip, Dill, Thyme, Marjoram, Parsley, Sage, Oregano, Fennel, Anise Hyssop, Chives, Summer Savory, Yarrow, Chamomile, Nettle, Valerian. Basils available in April to be kept indoors until mid-May.

***Herbs/beneficial flowers** available in May (or end of April) Calendula, Borage, Shiso, Stevia, Marigold, Feverfew, Bee balm, Viola, Nasturtium. Basils, Shiso, Marigold, Nasturtium, and Lemongrass should be planted after frost (mid-May)

***Tomatoes** will be available starting **mid-late April**, but need **protection until mid-May**. Will be available in abundance May-June with some variation of varieties (e.g., some heirlooms are only available on the early end bc they take so long to grow). April tomato plants will not be hardened off.

***Peppers, Eggplant, Cucumber, Squash, Pumpkin** available starting **early May**

Please email info@aspenmoonfarm.com if you would like to join our mailing list and stay up to date on starter plant availability.

Greens

Lacinato Kale- Dark blue-green, lance-shaped, savoyed leaves. Also known as Dinosaur Kale. Gives repeated harvests for a long season through cold and heat.

Red Russian Kale- Frilled, purple-veined, deeply lobed oak leaves. Tender, mild, and sweet even in summer, but more colorful and sweeter after frost. Gives repeated harvests through a long season.

Curly Kale- High yielding with good frost resistance. Red or Green, great taste. Makes great kale chips because ruffled leaves hold spices and condiments well.

Champion Collards- Hardy, vigorous, and long standing Vates-type collard with high yields of dark-green leaves.

Rainbow Swiss Chard- Productive chard originally from Australia with many shades of colored stems: red, pink, yellow, orange. A real treat of color and flavor. Each plant grows just one color, so buy a few and mix it up.

Radicchio- Italian chicory green. Inner leaves are deep red with white heart. Deliciously bitter. Good for digestion and high nutritional value. Wonderful in salads and exceptional halved and grilled. F1

Mustard Green- Lovely purple ruffled leaves. Spicy vibrant flavor raw or braised. Slower to bolt than other mustards.

Tatsoi- Asian Green. Spoon-shaped, thick, dark green leaves make beautiful, compact rosettes with mild flavor, likened to spinach. Quick growing. Prefers cool weather. A favorite among staff! Also known as Tah Tsai.

Bok Choi- Dwarf- Asian green, also spelled Pac Choi. Classic upright rosettes with green spoon shaped leaves and crisp light green stems. Good bolt-resistance. Tender flavor famous for stir-fries. BD

Bok Choi- Prize- Asian Green. Large, up to 15", tender with good, sweet flavor. Extremely crisp and excellent for stir-fries and miso soup. This bok choi is special; you will see why when you grow it.

Lettuces

Red Butter- Red leaves with green to white interior. Tender butter leaves are the best for salads. Does better in spring, but can be grown in summer too. Easy to grow.

Green Butter- This large, heat tolerant, Boston-type butterhead has beautiful, exceptionally tender, soft green leaves with smooth texture and fine flavor for the most delicate salads. Spring, summer, or fall, its reliability and disease resistance make it the standard in its class!

Romaine- Large, upright thick-walled romaine lettuce. Grilled romaine heads, anyone?

Summer Crisp- Red-tinged summer Batavian head. Uniform, crisp, sweet, and free of tip burn. Longest standing and sweetest tasting in summer heat. Bolt-resistant. The best lettuce for mid-summer heat.

Hardy Veggies

Nutri-bud Broccoli- This tender, delicious, early-maturing broccoli is unusually high in free glutamine, a building block of protein and an important healing nutrient. The large central heads are followed by abundant side shoots on these productive, sturdy plants. This gourmet variety has a lovely bluish-green color and tender, tasty stems.

Cauliflower- Great cauliflower with tight white heads. Excellent flavor. Watch closely to harvest before heads loosen into flowers. F1

Celery- Flavorful, tall, and tender stalks. This variety grows well in our climate. Easy to grow in the garden from our starter plant (germinating the seed is the hard part 😊). From your garden, you can pull off 1 or 2 outer stalks at a time to use in the kitchen, leaving the rest of the stalks to continue to grow. You will also learn to appreciate the delicious, tender leaves of the celery plant.

Red Cabbage- Early red cabbage with a beautiful purple color. Transplanting in April will produce a solid head in June or July.

Early Green Cabbage- Solid small to medium head with mild, sweet flavor. The earliest cabbage, so you will definitely have coleslaw for July 4th!

European Storage Cabbage- Good long-term storage variety with medium- to large-size, solid, green heads. From great German Biodynamic seedstock. These are impressive cabbages! Harvest in early fall. BD

Napa Cabbage- Large, dense, oblong heads with light green leaves. Nice mild, sweet flavor. Grows best in cool weather. Great for eggrolls, Kimchi, and wraps. F1

Brussels Sprouts- (100d) This is the longest growing plant, but worth it, especially because it will be the last one standing in the garden after frost and snow and can literally be harvested for Thanksgiving or after. Pinch individual sprouts little by little or harvest the whole stalk. Younger leaves can be used like collards, also. F1

Kohlrabi- This unique plant is a member of the Brassica family. The large, round ball can be peeled to reveal crisp white flesh that tastes similar to broccoli, with a texture reminiscent of jicama.

Fennel- Grows into large fennel bulbs which can be cooked or eaten raw. Leafy fronds can be eaten fresh in salads and fresh or dried in medicinal tea. Gentle transplanting is important so as not to disrupt the roots. Try to harvest before it goes to flower. If it does flower, *bee* happy because honey bees and beneficial insects love fennel flowers! Try sautéing the tender bulb with onions and toasted sesame oil...

Sugar Snap Pea- Good producer of classic pop-them-in-your-mouth peas with sweet, juicy, thick-walled pods on 3' tall, disease-resistant vines. Excellent snack for young gardeners (and adults)!

Herbs and Beneficial Insect Attractors

Herbs are great for cooking and medicinal uses. Additionally, many of these plants in their flowering stage attract beneficial insects to your garden to do good work.

Sweet Basil- The heaviest-yielding variety, all-around great for eating and pesto making. “Genovese” variety. Annual.

Purple Basil- aka Rosie basil. Beautiful deep burgundy color. Slightly more intense basil flavor than green. Annual.

Thai Basil- Offers an intensely sweet, anise-like fragrance with a hint of mint and citrus, characteristic in Thai cuisine. Green leaves at the base of the plant become purple toward the flowers. Annual.

Holy Basil- Also known as “Tulsi”. Has many medicinal uses. Flowers are loved by bees and are refreshing added to ice water or dried for tea. Annual.

Greek Basil- Adorable mini basil with edible sweet leaves and flowers. Easy to harvest, beautiful in Caprese salad. Annual.

Shiso- Also known as “Japanese Basil”, this uniquely flavored herb is lovely diced fresh in spring rolls, sushi, stir-fry, and Vietnamese Pho. Annual.

Anise Hyssop- Anise-scented culinary & medicinal herb, attractive cut flower. Attracts beneficial insects and honeybees. Perennial.

Catnip- Perennial. Medicinal. Mint family.

Chives- Culinary with attractive purple flowers that honeybees love. Perennial.

Garlic Chives- Similar to standard chives with delicate garlic flavor. Also makes a lovely, white-flowered ornamental that bees and other pollinators love. Perennial.

Dill- Eat fresh or dried leaves, or let it bloom for dill flowers/seeds for pickling.

Epazote- Used in traditional Mexican cooking. Pungent flavor with refreshing minty overtones. Medicinal.

Fennel- Highly aromatic and flavorful herb with culinary and medicinal uses. Grow bulb or use fronds.

Feverfew- Used medicinally, develops attractive ornamental flowers, great for beneficial insects. Perennial.

Lemon Balm- Lemony leaves. Great for fresh tea. Medicinal. Perennial. Mint family.

Marjoram- Culinary. Oregano relative with zesty flavor.

Mint (Common, aka Spearmint)- A staple aromatic addition to your garden. Can be kept in containers to check its invasive tendencies, or let it loose to keep out weeds. Likes moist soil, full sun or partial shade. Perennial.

Oregano- Culinary. Perennial.

Parsley- Flat-leafed Italian or Curly leaf. Biennial.

Sage- Culinary sage. Perennial.

Sorrel- Incredibly sweet intense lemony flavor. Perennial with delicate leaves, one of the earliest crops to harvest in the spring. Prized for soups, fish, and salads. You won’t know what you did without it!

Stevia- A natural sweetener without the calories! Use fresh or dried. Annual in our zone.

Summer Savory- Culinary herb. Flavor has hints of thyme, rosemary, and mint. Annual in our zone.

Thyme- Perennial 6-12” bush. Savory herb used fresh or dried.

Zaatar- A relative of oregano and marjoram, this herb tastes like oregano meets black pepper, and is named after a Mediterranean/Middle Eastern spice blend which this herb defines. Annual in our zone.

***See more herbs in Beneficial Biodynamic Plants and Beneficial & Edible Flowers.*

Beneficial Biodynamic Plants

Growing these plants brings biodynamic forces into the biodynamic garden. Great medicinal attributes as well for teas, salves, etc.

Chamomile (German)- Annual that reseeds itself. Medicinal.

Yarrow- Perennial. Medicinal.

Stinging Nettle- Perennial. Edible (cook or dry to remove sting) and medicinal.

Valerian- Perennial. Medicinal.

Dandelion- Just kidding, we know you already have these growing near your garden. Just a reminder that they do have beneficial qualities from a Biodynamic perspective!

Beneficial & Edible Flowers

Mini-Marigold- Edible mini flowers with a unique flavor that is out of this world. Attracts beneficial insects and repels some pests. It will quickly become your new favorite plant!

Borage- Edible, light blue flowers have a cucumber flavor, and edible leaves taste similar to spinach when cooked (an Italian treat). Honeybees love Borage, as do many beneficial insects. Self-seeding annual.

Calendula- Orange, yellow, and red blossoms. Attracts beneficial pollinators over a long bloom period. The fresh petals are edible, lovely in salads or to decorate cakes. Many medicinal qualities. Annual but often self-seeds.

Bee Balm- Unique cut flower with lavender blooms & a strong citrus scent. Attracts beneficial pollinators. Also known as Wild Bergamot & Monarda Lambada. Leaves & petals are edible for salad & medicinal tea. Perennial.

Nasturtium- Vibrant mix of yellow and orange flowers on trailing plants. Edible flowers with zesty flavor make a stunning salad. Annual.

Viola- Edible purple and yellow flowers make an eye-catching addition to salads and your garden. Also known as Johnny Jump-Up. Annual but often self-seeds.

Paper Daisy- (April only.) Pink or white blooms of small daisy type flowers with papery petals. AKA everlasting daisy. Petals can adorn dishes or be dried for DIY arrangements and crafts. Medicinal infused in tea. Great for pollinators. Annual

Dahlia- Multiple varieties. In addition to their beautiful ornamental flowers, these relatives of sunflowers and Jerusalem artichokes also have edible petals and tubers, with flavors varying by variety. Tubers can be stored in your fridge or another cool spot till they are ready to plant two weeks before last frost. Grab one of our planting guides for more detailed info.

Rhubarb

Rhubarb- Perennial, red or pink stalks. Plant as early in Spring as possible. Grows fantastic in our climate. Juicy stalks are great for pies, jam, sauces, pastries, etc....

Onions

The days to maturity below are from seeding, not from transplant.

Walla Walla- The famous, sweet variety from Walla Walla, WA. Juicy, sweet, regional favorite. Not for storage, but who cares ... it's the sweetest summer onion in town!

Valencia- (115 days) Semi-sweet, large, dark yellow globes, up to one pound with mild flavor. Adaptable to both long and short day growing and stores well for a few months. Vigorous, strong plants do well in our climate. A staff favorite. Seed produced here at AMF!

Yellow Storage- (105 days) Medium-sized, round, yellow storage onion with good, classic onion flavor. Selected for high quality, holding well in storage, and uniformity. Excellent storage variety. AMF Seed.

Red- (110 days) Very good round red storage onion. We grew the seed for these plants right here at Aspen Moon Farm. We grew the onion plants, let them flower and seed, collected and cleaned the seed, and then planted those seeds for you to grow onions in your garden. How's that for local?

Red Torpedo- (110days) This onion has stolen the heart of many a chef! Purplish-red, smaller, oblong "torpedo" shape creates perfect small rings when sliced. Lovely, mild, sweet onion flavor for summer eating. An heirloom from a small town in Italy. Harvest and enjoy as a spring onion with the greens still attached or grow to maturity. Not recommended for storage.

Leeks- (120days) Hardy variety for September- December harvest. Good frost resistance.

Tomatoes

Days to maturity listed for tomatoes are from transplant. Ind.= Indeterminate, Det.= Determinate

Cherry/Small Tomatoes

Sweetie- Ind. (65d) Super-sweet red cherry tomato with high sugar content – great for eating right off the vine! Sets masses of 1-1.5” round cherries in long clusters, prolific through summer. Firm texture similar to grape tomatoes. Ideal for eating fresh or canning, in salads or relishes. Plants are vigorous and reliable, producing high-quality fruit even in adverse conditions.

Peacevine- Ind. (75d) Cherry tomato. From the old Sweet 100 series (but this is the de-hybridized version). Bears gazillions of sweet clusters each with 8 or so 1" fruits. Very high in vitamin C and gamma-amino butyric acid, a natural nervous system sedative. Dependable as ever, with wonderful, sweet, rich flavor.

Pearl - Red- Ind. (58d) Grape tomato. Tender and nearly seedless. Once picked they hold well on the counter without splitting. Great for snacks and salads.

Black Cherry- Ind. (65d) Plants produce an abundant yield of “2-bite” cherry-sized, garnet-colored fruits. Great Heirloom-type flavor from an easy to grow plant. Add them to salad for a nice color variation or eat them on their own to fully enjoy their complex, sweet flavor.

Bumble Bee Sunrise- Ind. (70d) Yellow, round “2-bite” cherry-sized tomato with red stripes and pink interior marbling. Sunrise Bumble Bee is a gorgeous combination of yellows and reds, inside and out. Excellent sweet and tangy flavor in this Artisan tomato.

Bumble Bee Pink- Ind. (70d) The counterpart of this sweet Artisan pair. Pink with yellow and orange stripes.

Sun Gold- Ind. (57d) Small gold cherry. A perfect combination of deep, fruity sweetness with a hint of acid tartness, so good. Most are drawn to Sun Gold like candy! Small fruits, borne in prolific clusters, ripen very early to a rich apricot color and keep producing till frost. F1

Yellow Pear- Ind. (70d) Yellow pear cherry. Sweet tangy flavor. Resists cracking.

Red Pear- Ind. (70d) Red pear cherry. Firm, sweet, and prolific.

Midnight Pear- Ind. (60d) Dark purple pear cherry with cosmic flavor.

Indigo Cherry Drops- Ind. (71d) Vigorous vines bear clusters of 1-2 oz fruit with striking, dark blue skin and red flesh.

Blush- Ind. (70d) These 2” long cherry tomatoes have an unforgettable tropical, sweet flavor reminiscent of pineapple and are ready to pick when the pink blush starts to appear over the yellow background. Widely adapted with heavy fruit set over an extended period, the tall vines need staking.

Garden Peach- Ind. (70d) For well over a century, savvy gardeners have brought Peach’s little fruits indoors before frost to keep for several weeks. 2 oz yellow fruits blush pink when ripe and have thin, fuzzy skins somewhat like peaches. Relatively early, prolific, soft-skinned, juicy, and very sweet. Light, fruity taste is not what you’d expect in a tomato.

Red Slicer Tomatoes

Stupice- Semi-det. (58d) Known as a very early tomato with outstanding yields of small 3 oz red fruits with a rich sweet flavor. Performs well in cool conditions. BD

Oregon Spring- Det. (58d) Medium-sized, early, cold tolerant. Tastes unusually good for such an early variety. Avg. 6-7 oz fruit. First early harvest for cool northern or high-elevation locations. Compact plant. Great for our mountain friends. Only available late May-early June.

Legend- Det. (60-70d) This beautiful, full-sized slicing tomato from Oregon State has a well-balanced sweet/acid flavor and is just right for sandwiches. The compact, disease resistant plants mature the uniform, nearly seedless fruit early and will also set fruit in the heat. Great for short seasons or containers. 6-9 oz fruit.

Cosmonaut Volkov- Ind. (65d) A superb home garden variety. Never fails to deliver that true tomato taste. Early for such a large fruit, ripening quantities of deep red, slightly flattened, 8-12 oz globes at the beginning of August when tomato craving is at its peak. Even in cold summers, it will produce dependably by mid-August. What makes Cosmonaut so special is its juice: sweet, rich, and full-bodied. Volkov Sr. and Jr. were both Russian astronauts (cosmonauts). Brought to America by Seed Savers Exchange.

Berner Rose- Ind. (75d) 8-10 oz fruits with glistening, tender, smooth, dark rose skin. Resists cracking on about 90% of tomatoes. Outstanding flavor makes it delicious in salads, and it cooks into a great red sauce.

Nepal- Ind. (75d) Smooth and flavorful. The 10-12 oz, globe-shaped, bright red fruits are rather soft but meaty with excellent flavor. Plenty of old-fashioned tomato flavor.

Pink Berkeley Tie Dye- Ind. (70d) Straight out of a sunshine daydream, every bite of this psychedelic-colored beefsteak-type tomato is an experience. Big, beefy, succulent fruit can reach 8-12 ounces of pure bliss with an heirloom flavor blend of sweet, spice, and acid. Dark red with cool green streaks. The relatively compact plants produce early for such a large, delectable tomato. Open your mind to this American beauty, and you'll be Grateful you did.

New Girl- Ind. (62d) Early variety with better flavor and more disease resistance than the well-known Early Girl. Grows well in a variety of conditions. 4-6 oz fruits. F1

Costoluto- Ind. (80d) "Costoluto" refers to the flattened, heavily ribbed shape common in Italian heirlooms. The slightly tart flavor of these 8-16 oz slicing tomatoes is absolutely delicious. The prolific vines are vigorous and lush, producing well in hot or cool weather.

Pink Boar- Ind. (75d) Gorgeous wine-colored fruits with metallic green striping on vigorous vines. Strong plants loaded with rich, sweet, juicy fruits perfect for slicing in salads, Caprese, or just plain with salt. A perfect contrast paired with Green Zebra tomatoes for a stunning and delicious presentation! 2-4 oz fruit

Mountain Princess- Det. (68d) Perfectly rounded, 8-10 oz fruits with popular mild flavor. Quite firm for easy slicing. Limited supply.

Heirloom Tomatoes

Green Zebra- Ind. (77d) Open-pollinated. Zebra starts out green with darker green stripes, softening and blushing yellow when it ripens. It might have remained a mere curiosity, but for its delicious, rich flavor. 4–5 oz, small-medium fruits are emerald green inside. Perfect exteriors hold up under adverse conditions and don't crack. Not technically an heirloom but its uniqueness is better suited to this group.

Valencia- Ind. (76d) Sunny orange fruits with full tomato flavor. Round, smooth fruits average 8-10 oz. Their meaty interiors have few seeds. This midseason tomato is among the best for flavor and texture.

Black Krim- Ind. (77d) Originally from the Isle of Krim on the Black Sea in the former Soviet Union. This rare and outstanding tomato yields 3-4", slightly flattened, dark red/maroon beefsteak tomatoes with deep green shoulders. Green gel around seeds. Fantastic, intense, slightly salty taste.

Pineapple- Ind. (85d) Open-pollinated. Pineapple has silky smooth texture and complex, fruity taste. Often grows huge fruits over 1 lb that get a little funky cosmetically. Its unique, mild, low-acid, fruity sweetness needs a fruit name all its own.

Paul Robeson-Ind. (78d) Open-pollinated. This Russian heirloom was named in honor of Paul Robeson (1898-1976) who befriended the Soviet Union. Robeson was an outspoken crusader for racial equality and social justice. 6-12oz. Maroon with dark green shoulders. Closest in flavor to Black Krim, but can claim its own distinctive sweet smoky taste. A sandwich tomato with a tang, an extraordinary tomato for an extraordinary man.

Cherokee Purple- Ind. (77d) This beautiful mahogany-colored tomato with green shoulders and greenish-brown interior has deep, well balanced tomato flavor. The vigorous plants are more productive than most heirlooms, grow well in the south, and need to be staked.

Brandywine- Ind. (85d) Old Amish heirloom dating back to 1885. This tomato is famous for its outstanding flavor. A potato-leaf variety with large pinkish-red, slightly flattened fruit.

Japanese Black Trifele- Ind. (74d) Unusual pear shape and burgundy color. Good yields of 4-6 oz fruit with excellent flavor. Harvest when shoulders are a bit green for best flavor.

Carbon- Ind. (76d) Highly productive, dark red heirloom with excellent flavor. It is said to resist cracking better than other large black heirlooms. 10-14oz.

Paste Tomatoes, aka Roma

San Marzano- Ind. (75-85d) Excellent for canning. Medium to small sized red fruits are born in clusters of 6-8 fruits on large indeterminate vines. Shows good disease resistance.

Speckled Roman- Ind. (75d) Intriguing paste tomato with orange & yellow stripes! Yummy flavor, very meaty, excellent for sauce, canning, and freezing.

Tomatillo

Tomatillo- (77d) This husked green tomato (or *non-tomato* technically) is a great alternative for making salsa. Easy to grow and easy to store on the counter for weeks inside its perfect little husks. To make salsa verde, harvest golf-ball sized green fruits when their papery husks split. Or allow them to turn slightly yellow for a tangy, nutty, raw snack.

Spicy Peppers

Poblano- (65d to green, 88d to red) Productive, most authentic-tasting Ancho type we have trialed. Heart-shaped fruits average 5" x 2 1/2". Mild heat, turns from black-green to red. F1

Cayenne- (45d to green, 60d to red) Early, quick-drying for ristras. Tapered, thin-walled, 5-6" long fruits. Dries quickly to a bright crimson red. Early, high yielding and widely adapted.

Anaheim- (70d to green, 95d to red) Flesh is thick and crisp with delicious, mild heat and richly satisfying chile flavor. Medium-tall plant; for many the most productive traditional Anaheim type. Uniform fruits average 6-7" x 2" and are the traditional semi-flattened shape.

Jalapeno- (65d to green, 85d to red) Traditional size 2-2 ½ inch and traditional zing!

Hungarian Hot Wax- (59d to yellow, 84d to red) Widely adapted and productive, even in cool weather. Yellow hot pepper with 4 ½ inch x 1 ½ inch smooth, waxy fruits tapering to a point. Easy to stuff and to peel after roasting; great for frying. Its sunset-ripening peppers change from yellow to orange to red, and make the prettiest pickled peppers. Medium heat. A staff favorite!!!

Serrano- (75d) Slightly hotter than a jalapeno. Extremely prolific small plants yield dozens of light green fruits which ripen to bright scarlet. Classic Serrano heat. Perfect for fresh salsa, pickling, and hot sauces.

Thai Hot-(82d) Super-hot, barely topped by Habanero. Thai Hot's small, conical peppers ripen to bright red and stand erect above the foliage so fetchingly that it's grown "in the trade" as a red and green Christmas potted plant. However, devoted followers of hot cuisine prize the sparks it creates. Early blossom pinching will produce a bushy 8" plant that can be pulled, roots and all, and hung to dry for winter use or grown inside for both ornamental and edible enjoyment.

Habanero- (80d green, 100d red/orange) The hottest pepper in town! These little beauties look misleadingly refreshing hanging like bright, friendly, orange or red lanterns. Plants are on the small side but still produce 20+ pleasantly burning fruits.

Specialty Peppers - Is it sweet or is it spicy?

Shishito- (60d) A trendy appetizer because these babies are incredibly addictive! Typically harvested and used green but will mature to orange/red. Thin walls blister and char easily when roasted or grilled, taking on a rich flavor that is delicious sprinkled with salt. The occasional pepper is spicy, more so at the end of the summer. Prolific!

Sweet Peppers

King of the North- (57d green, 68d red) Dependable red bell pepper with prolific yields of large, blocky-to-slightly-tapering, thick-walled, dark-green fruits that mature to a deep red. Sturdy, cold-tolerant plants. Sweet, red fruits are delicious roasted.

Yankee Bell- (60d green, 80d red) Open-pollinated red bell for cooler climates. Blocky, lobed fruits are medium sized with thick-walled flesh, sweet with great texture. Great for stuffing and perfect shape for the grill. Yankee Bells make growing bell peppers in Colorado seem easy.

Orange Bell- (60d green, 70d gold) Good producer of large, golden bell peppers, with 4 - 4.5" fruits. Thick walls and sweet flavor, beginning green then turning golden.

Corno di Toro- (70d green, 78d red) Italian Heirloom. Large, tapering fruits are long and narrow, often with the bull horn curve for which they are named. Lovely, sweet taste for salads and roasting, especially when partially or fully red-ripe. Tapered fruits avg. 6"-8" long and ripen from green to deep carmine red.

Jimmy Nardello- (72d) 6- to 8-inch, narrow, sweet fruit with thin walls which ripen to red quickly, they're a wonderful treat raw or cooked. Sometimes called Sweet Nardello, they're so tasty it's hard to leave the garden without eating some. Very productive! Jimmy Nardello lived in Maugatuck, Connecticut until his death in 1983. His family had been growing these peppers in that region since Jimmy's mother brought the seeds with her from Italy to the U.S. in 1887.

Lunchbox (Red, Orange, Yellow)- (60d green, 78-83d colored) Beautiful, mini-sized, colorful lunchbox-type snack peppers are remarkably sweet and flavorful. Perfect for a fresh, healthy snack that can easily be added to your lunch. All varieties have tall, strong plants that yield well for snack type peppers. Early maturing peppers make for an easy garden success! Kids of all ages will be hooked. (Seeds from multiple varieties due to availability.)

Eggplants

Black Beauty- (65d) Bushy plant with 5-6", smooth, purplish-black, egg-shaped fruits. Blunt and broad at blossom end, retains color well, and yields well in the north if the season is long.

Listada- (85d) This is such a beautiful eggplant, art in the garden! Stunning Italian variety, light background color with magenta stripes. Abundant, tender, delicious, egg-shaped fruits.

Ping Tung- (70d) Prolific and early bearer of long, thin, purple fruits up to 12 inches in length. Named for its native town of Ping Tung, Taiwan. Skin is more tender than most eggplants. Try this fried with red peppers and garlic!

Cucumbers

Marketmore Cucumber- Classic, compact, semi-bush plants good for small gardens. Prolific 8-9 in. dark green fruits are good for both slicing and pickling. One of our most dependable cucumbers.

Suyo Long Cucumber- Known for its sweet, mild flavor, this Asian cucumber grows up to 15" long with a curly shape. Considered "burpless". Similar to an English or Armenian cucumber.

Lemon Cucumber- Heavy yields of round, 3" fruits shaped somewhat like lemons. Color evolves from pale greenish yellow to lemon yellow to golden yellow. Very crisp and sweet, never gets bitter, and one of the best for eating right out of the garden.

Pickler- Heavy yielder of crisp pickler-type cucumbers with slightly bumpy skins and good crisp texture. Pick 'em small or pick 'em big, they will make tasty pickles!

Zucchini & Summer Squash

Costata Romanesco- Traditional Italian heirloom zucchini with the best flavor! Long, slender, ribbed, striped fruits stay tender to a large size. Far richer flavor than other zucchini types, better textured, nutty, and delicious. Large bush plants need plenty of room and create incredible male flowers for blossom harvest.

Dark Green Zucchini- Classic green zucchini with smooth fruits and firm white flesh. Prolific and early.

Yellow Crookneck Summer Squash- Medium yellow fruits with tender bumps on skin. Bulbous shape and narrow curved necks. Best when picked young.

Yellow Straight Summer Squash- Classic straight yellow zucchini. Beautiful, bright gold, cylindrical fruits. Large plant is open and easy to harvest. High yield potential. F1

Y-Star Patty Pan- Bright yellow saucer-shaped fruits with cute green bottoms and scalloped edges. Harvested small, they are quite sweet and tender. F1

Melons

Charantais- Heirloom from France. A true cantaloupe. Matures to golden-salmon-colored flesh with superb flavor, reminiscent of caramel. A taste like no other. Fruits are small but worth it!

Delicious 51- An *exceptionally* delicious muskmelon. Very early, 3-5 lb, round to oval fruit that is well-netted with sweet, orange-salmon, juicy, and aromatic flesh.

Sugar Baby Watermelon- Very early round watermelon with firm, sweet, red-orange flesh and thin rind that becomes almost black when ripe. Try this one if you have trouble getting watermelons to ripen in your location. Small icebox-type 6-12 lb fruit fits in refrigerators without cutting.

Moon & Stars Watermelon- Heirloom. One of the legendary Moon and Stars varieties of watermelon which were once thought to be lost. Dark-skinned watermelons with golden yellow stars and one larger yellow "moon". This variety has red flesh that is consistently sweet and delicious. The leaves of these vigorous vines are also speckled with stars.

Crimson Sweet Watermelon- This almost round 10x12" light green watermelon with bold, dark green stripes has defined good watermelon eating since 1964. Noteworthy for its crisp, dark red, very sweet flesh. Yes, it will have seeds, as watermelons should. 😊

Pumpkins

Pie Pumpkin- The standard pie pumpkin for generations. A robust yielder in good seasons. During cold summers production is lower and some may not vine-ripen. However, ripening continues during curing.

Jack-O-Lantern- Symmetrical fruits with hard, ridged skin and thick flesh have set the standard for large round jack-o'-lanterns. Large, spreading vines produce 4–6 fruits per plant, typically weighing 18-30 lbs.

Winter Squash

Acorn- A unique, delicious squash for baking with thick, sweet, yellow flesh. Black-green skin, distinctive heavy ribbing.

Stella Blue- An exceptional winter squash with rich, sweet flavor and fiberless orange flesh that bakes into a nice flaky texture (the simplest way to enjoy it), or can be used in all your squash or pumpkin recipes. The medium-size, flattened, silvery blue fruits store well.

Butternut- Elegant 9" tan fruits weigh 2–5 lb. Orange, dry flesh has a sweet, nutty flavor. Excellent keeper. Seed produced at AMF!

Delicata- The lovely ivory-colored, oblong, 1 lb fruits with dark green stripes have the unsurpassed sweetness that gives Delicata its delicious reputation. In storage the green stripes turn orange and the cream background may turn yellow.

Red Kuri- Beautiful red-orange skin. 5 lb tear-drop-shaped fruits make a colorful addition to the autumn harvest. The smooth, sweet flesh is great baked for pies. Skin is less tough than most squashes, so there is no need to peel it when making pureed squash soup!

Buttercup- Dark green, blocky, with a gray "button" on the blossom end. The small to medium, 3-5 lb., fruits have deep orange, fiberless flesh with a rich, sweet flavor.

Kabocha- Fruits avg. 3-5 lb and are orange, or slate green with a charcoal mottle. Flaky, sweet flesh. Best eating quality between 2 and 5 months after harvest. F1

Spaghetti- With a yellow rind and pale yellow flesh, spaghetti squash has flesh that falls apart into strands when cooked. Commonly used as a pasta replacement.

All seeds used for AMF starter plants are organic (except the Sungold tomato, which isn't available in organic seed, but the plant is still certified organic) and many seeds are biodynamic (BD). All are open-pollinated, except for a few hybrids that are noted as F1 (they are still organic seeds). We strive to provide our community with the most sustainably and naturally sourced seeds, plants, and crops that are available. In doing so, we are all supporting a sustainable, organic, bee-friendly, local movement.