



Starter Plant List 2022

All plants are Certified Organic

**Please note that typically all of our plants are "Hardened Off" meaning 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 often 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 in late April. Please see below for a rough timeline:

***Greens, Lettuces, Cool Weather Crops, Onions** will be available in **April** and most will continue through May (into June for kale & chard)

* **Raspberries**- only available April-beginning of May while supplies last.

***Herbs** available beginning in **April**: Sorrel, Salad burnet, 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, Epazote, Feverfew. Basils & Shiso 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 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 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. 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. Smooth or ruffled leaves. 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.

Cool Weather Crops

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 in order to harvest before heads loosen into flowers.

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 learn to truly appreciate the delicious tender leaves of the celery plant too.

Red Cabbage- Early red cabbage with a beautiful purple color, transplanted 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 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 and Kimchi. 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 as collards too. F1

Kohlrabi- This unique plant is a member of the Brassica family. The large round ball can be peeled to reveal a 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 of fennel. Try to harvest before it goes to flower. When it does flower, *bee* happy because honey bees and beneficial insects love fennel flower! Try sautéing the tender bulb with onions and toasted sesame oil...

Herbs and Beneficial Insect Plants

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 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 unique flavored herb is lovely diced fresh in spring rolls, sushi, stir-fry, and Vietnamese Pho. Annual.

Mint- 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.

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

Catnip- Perennial. Medicinal. Mint family.

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

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

Marjoram- Culinary. Oregano relative with zesty flavor.

Parsley- Flat leafed Italian. Or Curly Leaf. Biennial.

Sage- Culinary sage. Perennial.

Oregano- Culinary. Perennial.

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

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

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

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

Salad Burnet- Culinary herb with unique cucumber flavor, loved for salad and mixed drinks. Lovely, attractive growth habit. Perennial.

Chives- Culinary with attractive purple flowers. 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.

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

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

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

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 Insect plants (next) and Beneficial Biodynamic plants*

Beneficial Biodynamic Plants

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

Chamomile- 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.

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). Honey bees love Borage, as do many beneficial insects.

Calendula- Orange, gold, yellow, and red blossoms. Attracts beneficial pollinators and has a long period of blooming. The fresh petals are edible, lovely in salads or to decorate cakes. Has many medicinal qualities.

Onion List

The days to maturity below are from seed not from transplant

Walla Walla- The famous sweet white 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 yellow-brown 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 that 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.

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.

Raspberries & Blackberry

Fall Gold Raspberry- Fall-bearing primocane. Large fruit ripens just after Heritage. Fruit holds a pale yellow color and is highly productive. Excellent size, juicy, firm, and very sweet berries with a slight citrusy flavor make it an excellent choice. Winter hardiness makes it a good choice for colder climates.

Fall Red Raspberry- Fall-bearing primocane. Fruit is a stunning deep red when ripe. Fruit is firm and exhibits less fruit rot and sunscald than other varieties. Fruit needs to be fully ripe to be removed easily. Flavor is sweet! Ripens August-first hard frost. Plant is field-resistant to many insects and diseases.

Heritage Raspberry- Fall-bearing primocane. For many years this was the standard variety for production and high-quality fruit by which fall-bearing varieties were judged. The fall crop is highly productive and ripens from August through first hard frost (ripens a bit earlier than Fall Red). The berries have good size, color, and flavor. The fruit is good for jam and freezing and is delicious for fresh use, as well.

Nova Raspberry- Summer-bearing florican. Aspen Moon's most productive variety. Large red berries, firm but still sweet. It provides an early crop starting in early July (about a week or two before Royalty) for 3-4 weeks. The Primocanes can then provide a nice fall crop too, if pruned and if the frost holds off (around mid-September in Colorado). Requires proper pruning for fruit production and careful attention to get spring and fall fruit.

Royalty Raspberry- Summer-bearing florican. The most popular purple raspberry variety today, Royalty is very productive. The canes are thorny and long. The fruit is large, of high quality, and is the sweetest of all the purple raspberries. Good for fresh eating and excellent for jams and jellies. Needs to be pruned properly for fruit production.

Blackberry- Fall-bearing primocane. This is a true blackberry with that distinct tart flavor. Less productive than raspberries in our Front Range climate, but worth the time and space. Bears fruit from August till frost.

*See CSU extension notes for a good guide to planting and pruning raspberries

<http://extension.colostate.edu/topic-areas/yard-garden/raspberries-for-the-home-garden-7-001/>

Tomatoes

(noted *Ind.*- Indeterminate or *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. Bears gazillions of sweet clusters each with 8 or so 1" fruits. Has the currant tomato in its ancestry. Very high in vitamin C and gamma-amino butyric acid, a natural nervous system sedative. Dependable as ever, with wonderful, sweet/tart, 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 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.

Blush- Ind. (70d) These 2-inch-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 a 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 the 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 was the Russian explorer who fell through space. 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 cooks into a good 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 taste 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.

Costoluto- Ind. (80d) This old Italian heirloom might look 'ugly', but 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, and need to be staked. "Costoluto" refers to the flattened, heavily ribbed shape common in Italian heirlooms.

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 and apricot 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.

Myona- Semi-Det. (80d) Delicious flavor and excellent yields. An Italian gardener found it so good he went to ask what variety it was. The answer: "It's-my own-a!" Medium to large sized paste type. Delicious flavor and excellent yields. BD

Tomatillo

Tomatillo- (77d) This husked purple or 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- (68d 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.

Fresno- (67d to green, 77 to red) New! Conical, thin-walled, 4" fruits ripen to a bright red. Very good flavor with mild heat, great for fresh use, stir fries, sautéing, and hot sauce. F1

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.

Pueblo Chile- Green chile/Anaheim-type from Pueblo, CO, home of our state chili festival. Our farmer friend (member the Rocky Mountain Seed Alliance) near Pueblo grows this seed because it's his favorite chile in the region! Has been grown around Pueblo since the early 1900s. Heirloom seed.

Jalapeno- (60d to green, 80d 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 5 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- (90d) 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 rich flavor- delicious sprinkled with salt. The occasional pepper is spicy and more at the end of the summer. Prolific!

Padron- (60d) This Spanish heirloom pepper is a delicacy in Spain. Often served as an appetizer, sautéed with olive oil, and sprinkled with salt. 1 in 20 are spicy and the rest mild. All the fruits become hotter as the season progresses.

Sweet Peppers

King of the North- (68d) Dependable 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. Limited supply this year due to scarce seed.

Yankee Bell Red- (75d) Open pollinated 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- (80d) Good producer of large orange bell peppers, with 4 in. long x 3.5 diameter fruits. Thick walls and sweet flavor, beginning green then turning orange.

Lipstick- (73d) Aptly named for its bright red color, Lipstick is an outstanding super-sweet pimento-type pepper. Sweet, juicy, and thick-fleshed, these 4" long, heart-shaped peppers are not only delicious in salads and salsas but are also great for roasting. Dependably productive even in areas with cooler summers. Local chefs adore this little wonder.

Corno di Toro (70d) 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- (78d) 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)- (55-62d) 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 procured from multiple varieties due to availability.)

Paprika- (75-80d) Especially bred for drying and grinding for paprika powder. Exceptionally flavorful when dried, a must for goulash, mild chilis, etc. Can also be eaten fresh. Very productive.

Eggplants

Black Beauty- (75d) Bushy plant with 4-6 large, purplish-black, smooth, egg-shaped fruits; blunt and broad at blossom end; retains color well; yields well in the north if the season is long.

Rosa Bianca- (75-90d) Heirloom from Italy. 4-5", plump, stunning, light purple fruits streaked with creamy white and pink blush. Mild flavor without bitterness. Great for stuffing or babaganoush. This is an eggplant that foodies rave about! Adapted to regions with warm nights. In cooler areas, plant in a greenhouse or hoop house for better yields.

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

Ping Tung- (65-75d) 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, and makes great pickles, too.

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 English 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- Deep 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 golden 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 4-5 lb. round-oval fruit, 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 climate. Small icebox-type 6-12 lb. fits in refrigerator without cutting. Limited availability.

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 watermelon should. 😊

Winter Squash

Acorn- A unique, delicious squash for baking with thick, sweet, dry 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), but also useful in all sorts of squash or pumpkin recipes. The medium size, flat-round, silvery blue fruits store well.

Butternut- Elegant 9" tan fruits weigh 4–5 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 good reputation. In storage the green stripes turn orange and the cream background sometimes yellows.

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 medium-small, 3-5 lb., fruits have deep orange, fiberless flesh with a rich, sweet flavor.

Kabocha- Fruits avg. 3-5 lb and are orange, or light gray 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.

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.

All seeds used for AMF starter plants are organic (except the Sungold tomato and Fresno pepper, which aren'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 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.

*Aspen Moon is now offering our own seeds for sale to the community! Please see our **Seed Availability list for 2022.***

We are stunned by the vibrancy of the sprouts started from the seeds we grew right here at the farm compared to purchased seeds!