

Table 1

Crop	Description	Estimated Availability
Greens		
Arugula	Dark green, deeply lobed leaves with spicy flavor	May 20th - June 20th, September 25th - October 15th
Collard Greens	Flash: Dark green, smooth leaves	June 1st - July 30th, August 25th - end of season
Salad mix (Mesclun)	Includes Green Oakleaf, Red Oakleaf, Green Romaine, Red Romaine, Lollo Rossa, Redleaf Lettuces, Red Mustard, Green Mustard, Chinese Cabbage, Pac Choi, Tatsoi, Kale, Endive, Mache, Lettuces, and Arugula.	April 10th - October 30th (I am trying to keep this in all season but it tends to sell out through out the season, my harvest dates are April 1st, 20th, May 1st, 25th, June 15th, 25th, July 15th, August 5th, 25th, September 5th, 25th, October 15th, 25th)
Mache	Vit: Long oval, glossy green leaves form tight rosettes. Flavor is mild and slightly nutty	April 15th - May 15th,
Endive	Bianca Riccia: Baby leaf green, Blonde leaves are extra cut and fringed	April 15th - May 15th, May 20th - June 25th, September 15th - October 15th
Kale	Scarlet: Broad, frilly, purple leaves	May 15th - July 20th,
	Red Winter: Purple stems with flat, toothed, green leaves and purple veins	August 1st, - October 20th
Lettuce	Mottistone: Attractive speckled red and green leaf lettuce	April 20th - May 15th, July 15th - August 5th,
	Bergam's Green: Dark green, wavy leaves with uniform, dense heads.	May 25th - June 15th, October 15th - November 5th
	Starfighter: Dark green shiny leaves, slightly wavy, medium sized heads	August 15th - September 5th
Romaine Lettuce	Red Rosie: Leaves are red till halfway down turning green. Attractive romaine lettuce	April 20th - May 10th, May 25th - June 15th, October 15th - November 1st
	Dragoon: Green leaf with thick, crisp texture	July 15th - August 1st, August 15th - September 1st,
Spinach	Red Kitten: Medium smooth green leaves with red veins.	April 15th - May 15th, May 25th - June 20th,
	Bloomsdale: Heavily savoyed, dark green leaves	September 10th - October 1st
Swiss Chard	Bright Lights: A mix if gold, pink, orange, purple, red, and white stems with dark and light green savoyed leaves.	June 15th - August 10th, September 1st through end of season
Roots		
Beets	Bolder: Bright yellow flesh, keeps color when cooked	June 10 - July 15(our sold out)
	Chioggia: Red and white striped flesh,	August 25 - September 30 (or Sold out)
Carrots	Nelson: 5 1/2 - 6 1/2 Inch, smooth, crisp roots, deep orange	May 5th - June 10 (or sold out)
	Purple Haze: Bright purple roots with orange interior, 7-8 inch roots	July 13th - August 20 (or sold out)
	Napoli: 7 Inch smooth roots, orange	September 1st - October 5th (or sold out)
Radishes	Roxanne, Round: Round radishes, Red skin with white flesh	May 11th - may 25th, June 6th - June 20th, July 21st - August 10th
	Bacchus, Round: Globe shaped radishes, rich purple skin with white flesh.	May 25th - June 10th, June 15th - June 30th,
	Shunkyo, Dragon: Asian radish average 4-5 Inch long, cylindrical, deep pink roots with crisp white flesh. Hot and sweet flavor.	June 27th - July 15th, August 10th - August 25th, September 15th - September 25th
	Miyashige, Daikon: Crisp, fall radish that can average 12 -18 inches long, white. Good for storage.	September 20th - Sold out
Rutabaga	Helenor: Bulb shaped radishes with white skin and purple tops and lightly orange flesh. Sweet flavor.	July 14th - August 20th, September 1st - sold out
Turnips	Purple Top White Globe: Traditional American turnip, roots average 3 -4 inches in diameter, white roots with purple tops.	June 5th - July 10th, August 20th - Sold out
Brassicas		
Broccoli	Arcadia: Heavy, firm, dark green, domed heads	June 25th - July 30th (or sold out), August 20th - September 25th (or sold out)
Cabbage	Primo Vantage: Heads average 4-4 1/2 Pounds. Short core, juicy, sweet	July 1st - August 5th (or sold out)
	Kaitlin: Best for sauerkraut, Large, white, high dry matter	August 10th - September 15 (or sold out)
	Red Express: Red, 2 - 4 Pound heads	September 1st - October 5th (or sold out)
Cauliflower	Snow Crown: Good quality, medium sized heads	July 1st - August 5th (or sold out), August 20th - September 30 (or sold out)
Chinese Cabbage	Minuet: 9 Inch tall heads, green outer leaves, yellow interior, sweet taste	September 5th - October 5th (or sold out)
Pac Choi	Joi Choi: 12 - 15 inch broad plants with thick white stems and dark green leaves	June 15th - July 15th (or sold out)
	Rosie: 12 inch vase shaped plants with large red leaves and green - red stems	September 15th - October 15th (or sold out)
Fruits		
Cucumbers	Corinto: Dark green, 7-8 Inch slicing cucumbers	July 10th - End of september
	Excelsior: Dark green, 4-5 inch pickling cucumber	July 20th - End of september
Eggplant	Calliope: Purple and white Asian style eggplant, oval 3-4 Inch long by 2 3/4 inch wide.	August 4th - September 20th (or sold out)
Peppers	Jalafuego, Jalapeno: 3 1/2 to 4 inch peppers, spicy. Barron, Anacho: 5 Inch by 3 Inch chili peppers, 2 lobed makes them easy to stuff and cook. Lunchbox Pepper, Sweet Pepper: Red, Yellow, and Orange mini sized sweet peppers. Goddess, Banana Peppers: Sweet banana pepper for pickling or fresh eating,	August 15th through end of season. Pepper yields are smaller up here.
Tomatillo	Toma Verde: Large round green fruits for use in salsa and Mexican cooking	July 20th - End of september
Tomatoes	Sakura, Cherry: Real sweet tomato flavor, produces all season long	July 15th - End of September
	Valley Girl, Slicer: Productive, flavorful, slicer tomato. Globe shaped red fruits average 7-8 oz. Crack tolerant	July 25th - End of September
	Juliet, Roma: Deep red, shiny fruits average 2 1/4 inches long and 1 1/2 inches wide. Rich tomato flavor good for salads, salsas, and tomato sauce.	July 20th - End of september
Raspberries	Red	July 20th - August 30th, and September - October (weather dependent)
Zucchini	Raven: Dark green, glossy, smooth, cylindrical fruit.	July 25th - September 1st
Onions		
Leeks	Megaton: Long thick shanks with attractive blue green foliage	August 15th Until sold out
Onion	Pontiac: Yellow storage onion, bronze skin, very long storage potential. Sierra Blanca: Large, mild white onions with thick rings, not for long storage. Red label: Uniform red bulbs with thick rings with medium storage potential.	August 10th Until sold out
Bunching Onions	Nabechan: Uniform, thick shanks, a traditional Japanese variety grown for its high quality, sweeter, and more complex flavor.	July 15th until sold out
Shallots	Camelot: Dark red skin with white interior, teardrop shaped, long storage potential	August 20th - Sold out
Peas and Beans		
Snow Peas	Oregon Giant: Large 4 1/2 inch pods, very sweet	June 15th - July 15th
Shelling Peas	Maxigoit: Large, very sweet, dark green berries. 3 1/2 Inch Pods.	July 1st - August 1st
Green Beans	Provider: 5 1/2 Inch pods with fleshy, round pods. Excellent flavor and early producer.	July 10th - August 10th
	Jade: 6-7 Inch long pods that are especially tender and delicious.	August 1st - September 1st
Herbs		
Basil	Genovese: Authentic, traditional basil with great flavor. Dark green smooth leaves averaging 3 inches long.	August 15th - End of September.
Chammomile	Common: Small, sweet smelling, daisy like flowers used in tea.	July 20th - End of september
Cilantro	Cruiser: Large leaves and sturdy stems, great flavor and bolt resistant.	July 5th - July 20th, September 15th - September 30th
Dill	Bouquet: Traditional dill	June 20th - July 20th
Oregano	Greek: Traditional oregano great for pizzas and Italian cooking, Dark green leaves.	August 10th - End of September
Sage	Common: Green/white leaves, Great flavor	August 10th - End of September
Mint	Common: Used for flavoring, and drinks, green leaves	August 1st through end of september
Kapoor Tulsi	Holy Basil: Used in teas, many medicinal benefits	July 20th - September
Parsley	Moss Curled II: Uniform, dark-green, medium fine, curled leaves,	August 5th - September 20th
Thyme	Excellent flavor	July 15th - September 15th
Onion Chives		July 15th - September 15th