



Noah's Produce

Heirloom Plants

Tomatoes, Peppers, Basil

\$2/plant(10% off if purchased by May 4)

Tomatoes

Marglobe: Open Pollinated. Plant produces good yields of 4 to 6 oz red tomatoes. They are smooth and firm. Perfect for sandwiches, salads, slicing, and canning. . Crack resistant. Plant has good foliage protecting tomatoes from sun scald.

Delicious: Open Pollinated. The plant produces good yields of 1 to 2 lb scarlet red beefsteak tomatoes. You might even get one that exceeds 3 lbs. They are meaty, juicy, and very delicious. It has a rich old-fashioned tomato flavor. Perfect for sandwiches, salads, slicing, tomato juice, and canning. It has very few seeds. Stores well for weeks. Crack Resistant.

Coustralee: Huge, weighty fruits can reach 1.5 pounds . Vines produce plenty of perfect, crack-free fruits. Coustralee is rich, balanced, sweeter, meaty, aromatic and much more. Makes really good tomato sandwiches and spaghetti sauce!

Amish Paste: Many seed savers believe this is the ultimate paste tomato. Giant, blocky, Roma type tomatoes have delicious red flesh that is perfect for paste and canning. It has world-class flavor and comes from an Amish community in Wisconsin. Indeterminate.

Sausage— 'Sausage' fruits are an unusually shaped, elongated paste-type variety and as the name implies, can grow up to six inches long. The flavorful meat of 'Sausage' tomatoes is excellent for catsup, paste, and other tomato sauces.

Chadwick Cherry: Delicious, sweet flavor makes this 1-ounce cherry popular with home gardeners. Large vines set huge yields and are disease resistant.

Stupice Cherry: Prized for the rich, tangy flavor, this heirloom tomato variety from Czechoslovakia produces impressive yields of succulent 2" red fruits. The indeterminate plants with potato leaf foliage are early to yield, making them delicious candidates for northern gardens.



Peppers

Rainbow Bell Blend: Like a big box of crayons these multicolored peppers will inspire you to new heights of creativity. There's no end to the culinary masterpieces you can compose with big, bright glossy stuffing peppers in green, red, orange, yellow and purple.

Jalapeno Early: Get a head start with the early maturing Early Jalapeno Pepper. This pepper variety continuously produces a dark green, thick skin that forms to the shape of a cone. Enjoy the Early Jalapeno fresh or pickled on salads, dips or tacos!

Ancho Hot Pepper: The *Ancho 101 Hot Pepper* starts as a very dark, almost black, green, maturing to a deep mahogany red. These chile peppers are **mildly-hot** and grow to 4-5" long by 2-3" in width, with medium thick walls. Plants grow to 30-36", with a spreading habit.

Sweet Basil

Genovese: Sweet flavor and aromatic fragrance make this one of the most popular culinary basil for authentic Italian cuisine. It is referred to as the "classic pesto basil" and is a must for your culinary herb garden. It is slow to flower and boasts a high leaf to stem ratio for productivity and yield.