

HEIRLOOM VEGETABLES

Heirloom vegetables are old-time varieties, open-pollinated instead of hybrid, and saved and handed down through multiple generations of families. Heirloom seeds come from open-pollinated plants that pass on similar characteristics and traits from the parent plant to the child plant

Tomatoes

Beaverlodge Slicer – Indeterminate – These red slicers are the first to ripen in our gardens. They have the wonderful tomatoey taste normally associated with beefsteak tomatoes, unusual for such an early tomato.

Beefsteak – Indeterminate – Large juicy tomato, perfect for eating fresh from the garden. Rich, sweet flavour.

Box Car Willie – Indeterminate – A real workhorse tomato which produces well in variable conditions, yielding large (up to 1 lb) red fruit with a robust, old-fashioned taste

Brandywine – Indeterminate – An Amish heirloom dating back to at least 1885, this is probably the best-known old variety. Potato-leaved plants produce large, reddish-pink fruit with incredible taste.

Cherry, Black – Indeterminate - Small 1” cherry tomatoes are a deep mahogany-brown and are produced prolifically all season. The flavour is typical black tomato – rich, full and sweet with a hint of smokiness. Grow with White Cherry tomatoes for a gorgeous cherry tomato mix.

Matt’s Wild Cherry – Indeterminate – Strong vines are overwhelmed with an abundance of small cherry tomatoes. Very sweet, red cherry tomatoes, borne in clusters. Will produce tomatoes all summer long.

Mortgage Lifter - A fabled tomato, Mortgage Lifter was developed by a man named Marshall Byles, also known as "Radiator Charlie", who cross-bred his best tomatoes for 6 years until he was happy with this one. People would drive up to 200 miles for his plants, which he sold for \$1.00 each in the Depression! They were so popular that he was able to pay off his mortgage - hence the name. There are now numerous strains with the name 'Mortgage Lifter'; Halladay's, a Kentucky family heirloom, is said to be the best-tasting, with meaty 1-2 lb. pink fruits.

Yellow Pear Tomato – Indeterminate – 1805. One of the oldest cultivated tomatoes. Unusual, tiny, pear-shaped fruits that are a brilliant yellow colour and have an excellent sweet taste. Perfect for eating on the spot or in salads.

Peppers

Chinese Five Colour – Hot Pepper – Hot little peppers which turn a rainbow of vibrant colours, from purple, cream, yellow, orange to red as they ripen. Compact plant.

Early Jalapeno – Hot Pepper – Very early maturing. Green peppers will turn to red if left to mature on the plant. Popular fresh, cooked, pickled, dried and great in salsa.

Time Bomb – Hot Pepper – Bright red hot cherry pepper used for pickling. Small round peppers, 1 ½ x 1 ½ inch. *Not an heirloom.*

Fish Peppers – Medium Hot Pepper – Endangered - Pre-1870. (80 days). This is a colourful African-American heirloom that is absolutely astounding, from the variegated foliage to the 3" long fruits that ripen from cream with green stripes to orange with brown stripes to finally red. It acquired its name from its use as the secret ingredient in seafood dishes in the Baltimore area - "secret" because it was used at its cream-coloured stage, so therefore couldn't be seen.

Sweet Chocolate – Sweet Pepper – A scrumptious pepper ripening to dark chocolate on the outside and maroon on the inside. Thick fleshed and cold hardy.

King of the North – Sweet Pepper – Very sweet pepper, long and multi-lobed which ripens to red. Wonderful for stuffing or eating fresh. Very prolific.

Orange Bell – Sweet Pepper – The three to four lobed fruits are very thick-fleshed with excellent sweet flavour and are extremely productive. The fruit ripens to a beautiful deep orange.

Hungarian Hot Wax – Hot Pepper – Early, incredibly productive and medium hot. This long narrow pepper is used for stuffing, frying and pickling.

Matchbox Pepper – Hot Pepper – Fire-in-your mouth hot and fruity at the same time. This open-pollinated selection of the hybrid hot pepper 'Super Chili' comes to us from the dedicated work of Roberta Bailey at Fedco Seeds.

Little Finger Eggplants – This delightful eggplant produces an abundant amount of slim, dark purple fruit in clusters of three or more. They can be harvested when no longer than your little finger (hence the name) or they can be left to grow to 6-8" with no sacrifice in taste. These are great for stir-frying or grilling.