

# Peppers

Hot and sweet, I remember as a kid one of the adults (the same one ) would always try to get you to bite into a hot pepper he'd bite it and then offer it to you. One thing to note is that the seeds are the hottest part of a pepper if you bit below seeds the pepper is not as hot. Here is a selection of both hot and sweet.



## Red Bull's Horn

A sweet Italian HEIR-LOOM, the 45cm plant produces loads of fat, conical 10-13cm peppers curved in the shape of a bull's horn. They ripen to a deep red late in summer or can be harvested green.



## Purple Beauty pepper

I remember my mother using these when we made tomato sauce. The small sweet fruits have thick flesh and keep well in the fridge for a couple of weeks or more.



## California Wonder

Will bear heavy, smooth-skinned, thick-walled, blocky peppers on vigorous 45-60cm tall plants. Peppers are 4-lobed and start out light green, turning dark green, but with enough heat they'll turn a lovely red.

## Padron Pepper

This famous Spanish heirloom pepper was originally brought from South America to Padron, in the region of Galicia in northwest Spain in the 16th C, where it has been grown ever since. It has the unique character of being a sweet pepper that has the odd fiery hot one ever 20-50 or so (depending on the source). This has resulted in it being described as the "Russian Roulette" of peppers or, as the Spanish say "Los Pimientos de Padron, unos pican y otros no" (some are hot and others not). The peppers are usually picked small and green when they're sweetest and they get hotter as they ripen to red. Traditionally, they are sauteed in olive oil, sprinkled with sea salt and eaten as tapas (appetizers) in Spain.



## Scotch Bonnet

brightly coloured chile peppers that are widely used in Jamaican and other Caribbean cooking, and have a flavour profile that is quite distinct from its close cousin the Habanero. If you want the traditional flavour of jerk paste, you have to use Scotch Bonnets.



### **Early Jalapeno Hot Pepper**

A compact size (2') plant that matures very early, setting fruit under cooler conditions. The 2-3" fruits are thick-walled and juicy. Eat fresh, cooked, dried, and in salsa. Hottest when ripened to a deep red.



### **Black Hungarian Hot Pepper**

I really enjoyed growing this Hungarian heirloom. Purple-veined foliage, purple flowers and 3-4" fruits that start out black and ripen to red. This lovely plant grows to 36". Medium-hot, great flavour.



### **Long Red Cayenne Hot Pepper**

I remember these hanging in the kitchens of some of my Aunt's homes. A pre-1827. heirloom pepper that is hot!, 5" long, wrinkled pods are dark green to bright red. Dries well.

# Tomatoes

In 2014 we had a bad tomato season, we tried 14 different varieties. In 2015 we are up to 18, here are a few from last season that worked well for us and a few new ones. It's amazing the colours that heritage and open pollinated tomatoes come in. Red, green, yellow orange and more they can make a beautiful salad.

## Cherry



### **Broad Ripple Yellow Current**

I really enjoyed growing these in 2014. Even in a poor season it was prolific producer with a sweet tasting small fruit - a bit larger than currents.

### **Amethyst Cream Tomato**

Brad Gates of Wild Boar Farms has outdone himself with this little work-horse of a blue tomato. First to mature in our gardens this summer, it kept pumping out tomatoes until finally done in by hard frosts. The tiny, bite-sized fruits start out almost black and mature to a creamy-white with purple-splashed tops. The flavour is a delicate, old-fashioned tomato flavour. Pick regularly, as they have a tendency to split if over-ripe.



### **Chadwick's Cherry**

These tomatoes are sweet, juicy and prolific. I find the (1.5") round fruits to be a medium to large cherry tomatoes. Popping them in your mouth while picking will happen but there will still be lots for salads.

### **Cheeseman's Tomato**

Indeterminate. An original wild variety, this very early-producing plant produces prodigious quantities of tiny, teardrop-shaped fruits in clusters. Orange-red, these jewel-bright tomatoes are packed with sweetness and are very juicy.

### **Indigo 'Blue Berries'**

The blue-green vines are covered elongated clusters of cherry tomatoes that are a deep blue-purple when immature and ripen to a rich brick-red where exposed to the sun and purple where shaded. With a mild, sweet taste.

# Salad and Small Slicing

## Stupice

Indeterminate. A wonder tomato! Blight resistant, potato-leaved, extremely early producer, good yield and excellent flavour. What more can one want? Won awards in community garden taste-offs. This variety is potato-leaved.



## Green Gage

Named after the green gage plum, we grew them for the first time in 2014. About the size of a plum and sweet. As with other yellow tomatoes they seem to be less acidic.

## Nyagous

A Russian heirloom with dark colored 6 oz fruit usually born in clusters. This is one of the best "black" tomatoes for markets. The fruit are blemish free and have good flavor. Indeterminate, regular leaf foliage.



## Green Zebra

This tomato is named for its shades of yellow & green, with darker green stripes. The flavour is a sweet yet tart balance of sugar and acid. A mid sized tomato that I found great for slicing, salads and cooking.

## Red Zebra Tomato

This is a red version of Green Zebra. The 3-5 oz fruit is bright red with golden yellow striations - absolutely beautiful, and with that sweet-yet-zingy taste. Very productive.

## White Potato Leaf

White Potato Leaf is a very nice creamy white tomato with 3-6 oz fruit that is also very productive. A nice addition to salad. Indeterminate, potato leaf foliage.

# Large Slicing

## Great White

Dating from the 1860's, this American-bred heirloom is one of the largest white tomatoes, producing yields of 10-16 oz. creamy white, beef-steak-type fruits. The plant is very productive and the fruit is sweet and juicy, making it perfect for salads, sandwiches and fresh eating. Crack-resistant and very hardy.



## True Black Brandywine

Originated with William Woys Weaver of Pennsylvania in the late 1920s. The dark purplish black fruit are 8-12 oz and have a very nice flavor. Indeterminate, potato leaf foliage.

## Box Car Wille

A really nice mid to large tomato with an old fashioned taste. Red fruit average about 1 lb and are quite blemish free. Great for tomato sandwiches!

## Orange Strawberry

Brilliant orange, ox-heart fruits that's almost perfect heart shape. The flavor of the meaty fruits is robust, complex and surprisingly tart for an orange variety. Few seeds and solid flesh make this variety good for canning or sauce.



## Italian Paste

Tomato sauce has been always been a part of my life. This variety is new for us this year. This heirloom should produce heavy yields of long, red fruits with a rich, full taste and very few seeds. It should be great for sauce, salsa and stews. We may even try drying a few.

## Marizol Gold Tomato

This is a beautiful family heirloom—produces Huge, 1-2 lb fruits are golden yellow streaked with red throughout and are very sweet. Our grower loves them for roasting and creating a beautiful golden tomato sauce. The yield is quite good for a large tomato.

NOTE: Due to late arrival of seeds these are still a bit small.

## Purple Calabash

This tomato is ancient, probably dating from the 16th C. Indeterminate, it has deeply fluted fruit that is a reddish-brown in colour when ripe, with green gel around the seeds. Considered quite ugly, but I find it quite beautiful. Full of taste, it is well worth growing.

# Eggplant

This is one of those vegetables that you have to try. We grew a bit of it when I was a kid but I got really introduced to it during my time in the city, in the cuisine of many cultures. Cooking it can be a creative, flavour experience but it can also be as simple as brushed on a little balsamic vinegar, and oil and then BBQ



## Little Finger

I really like the little purple-black fruits. They grow in clusters on sturdy, compact plants. I like to pick them when there about the size of my index finger, a mild, sweet taste and tender texture.



## Snowy

This is new for us this year. A medium size, smooth ivory-white fruit that should have a very mild mushroom-like flavor. Prolific plant. Fruit ripens early.



## Rosa Bianca

We planted this for the first time in 2014 This eggplant had a rich, mild flesh and a firm texture.

*Although the back cover is the end of a book, I like to see it as the beginning. The beginning of a conversation about that book you just put down or in this case a few things that may inspire your garden and flavour your table.*

## This & That

The farm is a dream, a passion and some days an adventure, just as life is. One thing I believe is that I need to be open to new things. Each year I like to try a few new or different vegetables. Some you'll find here and others we'll have at the farm, either to try, or to grow for seed for the following season.



### **Mexican Torch**

An exceedingly bright orange flowers atop a plants that grow to 1.8m. Tithonia does not produce edible flowers, and is not a true sunflower. Grown in large containers (3-5 gallons minimum), plants will stay more compact, growing only to 60cm tall. It is highly attractive to pollinators, including hummingbirds. The seeds are easy to collect and dry for future planting.



### **Tomatillos**

In 2015 we'll grow 2 varieties of Tomatillos. This is a Mexican heirloom variety that produces a firm bright green with hints of purple. It's great for salsa and other cooking.



### **Aunt Molly's Ground Cherry**

This is becoming a staple at the farm, it's a great producer and the fruit is sweet and firm. It's great in salads, in desserts, on it's own, or in preserves



### **Birdhouse**

The popular gourd for making bottles, birdhouses and many other useful items, like dance rattles etc. Let it mature on the vine as long as possible. Then hang to dry, the seeds inside will start to rattle.

The seeds used to start these plants come from 2 great companies that focus on heritage seed - The Cottage Gardener and Baker Creek Heirloom Seeds. If your looking for heritage seeds either is a great place to start.

**Order Form**

Name	Quantity
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**Cherry**

- Amethyst Cream Tomato
- Broad Ripple Yellow Currant Tomato
- Chadwick's Cherry Tomato
- Cheeseman's Tomato
- Indigo 'Blue Berries' Tomato

**Salad and small slicing**

- Green Gage Tomato
- Stupice Tomato
- Nyagous
- Green Zebra Tomato
- Red Zebra Tomato
- White Potato Leaf

**Large Slicing**

- Orange Strawberry
- Marizol Gold Tomato
- Great White tomato
- True Black Brandywine
- Oxheart Tomato
- Box Car Willie
- Purple Calabash Tomato

**Peppers Sweet**

- Padron Pepper
- Red Bulls Horn
- California
- Purple Beauty pepper

**Peppers Hot**

- Black Hungarian Hot Pepper
- Jalapeno
- Scotch Bonnet pepper
- Large Red Thick Cayenne

**Flower**

- Mexican Torch

Total Number of Plants

X\$3.00

Total

E-transfer payment to  
[chris@cedarhedgefarm.ca](mailto:chris@cedarhedgefarm.ca)  
or call 905-375-9488 o make other  
arrangements