



# CEDAR HEDGE Farm

**2019 Annual  
Vegetable Seeding Catalogue**

# Welcome...

We started the Farm in 2013 by buying a field and putting up a little greenhouse. That first greenhouse is gone (a long by-law story) but still lives on in some of the other buildings. We started this catalogue as a list for friends of extra plants. We now plant extra for the farmers market we attend and have had people disappointed because they couldn't get what they wanted (from what we grow) so the group that gave us their e-mail address will now be able to get access before we go to market.

## The Nature of Farming:

Farming natural/organic can be a challenge because it is so changeable. Our farm is off the grid with little to no electricity and very little in the amount of heating. We heat the greenhouse with wood and a small amount of propane (I sleep/live in the greenhouse from March to May to keep the fires burning). This means that if we get strange (climate change) weather we can lose a crop or have a seed variety not germinate. We also have limited space so for these reasons **orders will be filled on a first come basis**. We do not use any sprays or chemical fertilizers. When planting and potting up we use a certified organic potting soil and at potting up time we add a small amount of certified organic chicken manure fertilizer. Plants will need a bit of a balanced fertilizer when you plant them. (We will make some of the organic fertilizer we use available)

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# Flowers...

Having flower seedlings available is new for us this year. We have grown a few flowers in the past to use as companion plantings but this will be the first year that they make it into the catalogue in any volume. Most if not all are pollinator friendly and as an off the grid eco friendly farm you never have to worry about neonics (neonicotinoid) when you're buying from a small organic farm such as ours.



## Zinnia Persian Carpet

This brilliant heirloom is still a favourite of many. Was a 1952 AAS winner. Plants produce loads of stunning flowers. Great for Bee and Butterfly pollination

## Poppy Alpine Mix

Perennial range of colors, from white and salmon pink to warm tones of yellow, orange and brilliant scarlet. The blooms are modest, 1-2 inches in diameter, and they are held on short, wiry stems only 5-8 inches above the basal rosette of feathery blue-green leaves. Priceless for rock gardens or the front of the border. Best adapted to cooler summer regions, and flowers the first year from an early indoor sowing. Bees seem to like to pollinate poppies



## Poppy Black Swan

Gorgeous double flowers have exotic, frilly cut petals of burgundy to almost black. One of the most unique and stunning varieties you can grow! Bees seem to like to pollinate poppies



## Aster-China Giant Perfection Mix

Beautiful, long-lasting cut flowers, an old-fashioned favourite. Peony-type, extra-large flowers that are great for cutting. This formula mix has all the best colors. This variety is popular with home and market growers. Asters are a valuable late-season source of pollen for bees and nectar for bees and butterflies

## Calendula Snow Princess

Behold an almost pure white calendula that will undergo a beautiful transformation right before your eyes! Unopened blooms are a lemon curd yellow as the petals unfurl; a brilliant almost pure white is revealed with a dark center- a stunning contrast! This fascinating flowering show will continue from late spring through the fall on tidy 2 foot plants. Bees seem to like it as well.



## Snapdragons - Rainbow mix

Are a beautiful, traditional garden favourite that have been selected for their colour richness: from the palest to the deepest pinks, coral, blood-red, and yellow. Expect some bi-coloured flowers as well. The 60cm (24") tall stems make superb, long lasting cut flowers, and bring an intense burst of colour into flower arrangements. The stems of this old fashioned mix are sturdy, with very upright growth and uniform flowering. Bee and insect pollination

## Swiss Giant Pansy Mix

This classic heirloom Swiss Giants Mix Pansy seeds blend has single colours with blotched faces and some bicoulor, with flowers held high above the leaves. Technically a perennial, this plant is usually grown as a cold hardy annual that will bloom in mild climates from October through to May from a late summer sowing. Swiss Giant Pansies grow to about 20cm (8") tall, with a really beautiful range of warm colours and markings that seem to lend the flowers even more personality.



## Marigolds

As a companion plant, Sparky Mix marigolds are the variety that will suppress 'bad' nematodes in your soil. Be sure to plant around the vegetable garden! They can also be used as a cover crop for weed suppression. Plant these marigold seeds in full sun, and deadhead (remove spent flowers) to prolong the bloom period.

Marigolds and other plants draw beneficial insects that prey on pests or pollinate crops



## Nasturtium

This is an easy-to-grow compact nasturtium for gardens and planters. Jewel Mix produces colourful double blooms of light yellow, orange and deep red. A hardy annual, Jewel Mix will flower all summer long in full sun or partial shade. The bright flowers produced by Jewel Mix nasturtium seeds are held well above the foliage for an impressive colour display. Even before the plants bloom, the foliage is very decorative. The edible flowers can be torn over salads to add colour to summer meals.

Nasturtiums are known to be attractive to bumblebees as a source of both pollen and nectar

## Mexican Torch

Mexican Torch seeds produce exceedingly bright orange flowers atop massive plants that grow to 1.8m (6') in just a few months. 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 (24") tall. Tithonia is highly attractive to pollinators, including hummingbirds, and looks great when planted in big clumps or rows. The seeds are easy to collect and dry for future planting, and the massive stalks from the plants can be used for trellising peas or pole beans the following year.

From personal experience - We have planted these for pollinators and the monarch butterfly seems to love them



# Tomatoes!

Let me count the varieties... there are literally 100's of heirloom and open pollinated tomato plants. We grow around 20 varieties each year; some we keep and some we move on from for a variety of reasons. With that many varieties we have divided them up into categories.

## Cherry



### Snow-white Cherry

A delicious light yellow to ivory cherry tomato. Snow-white Cherry is very productive and produces buckets of sweet cherry tomatoes all summer long. Snow-white Cherry looks great mixed with Black Cherry Tomatoes! A must have.

### Gardeners Delight

Gardeners Delight tomato aka Sugar Lump. This is one of the parents of the popular hybrid Sweet 100. Productive plants are covered in clusters of deep red, 2.5 cm, crack resistant cherries. Great flavour will have you coming back for more as it will continue to bear fruit until frost. Great in containers, greenhouses, in the home garden, or in the field.



### Purple Bumblebee

Super cute cherry tomatoes with red skins and purple stripes. The sweet round fruits have excellent flavour and grow to a uniform 4cm (1.5") across. They hang in long trusses from tall indeterminate vines.

### Chadwick Cherry

We have been growing these since 2013. 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.



### 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.

### **Broad Ripple Yellow Currant Tomato**

We love this variety and are hoping to be able to offer it again this year. Our supplier closed but luckily I had a few in the freezer and I hope to recover the seeds. Discovered in the early 1900's, this delightful, bright yellow cherry tomato was originally found growing in a crack in a street in Broad Ripple, Indiana. I find this is a great producer even in the worst conditions, we normally grow bush style plants but I know these are great on trellises or in containers. The small tomatoes are great right off the plant; little yellow drops of sweet sunshine, it's a good thing they are such a strong producer as I eat so many right in the field.



## **Salad and Small Slicing**



### **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.

### **Copia (red Zebra)**

Copia have a unique striped bi-coloured outer skin that is overall cherry-red in color with light yellow-orange streaks. They are round and uniform in shape, and they grow to be about two to three inches when mature. The inner flesh of the Red Zebra is darker red in color and is very juicy, offering a mild acidity and a delicious sweet-tart tomato flavour.



### **Latah**

Developed at Latah County at the University of Idaho. Very early bright red tomato that average about 2 inches across. The flavour is good and better than many of the super early varieties. Indeterminate, regular leaf foliage.



### **Pink Ping Pong**

An large heirloom cherry tomato originally collected by Andrew Rahart who collected many heirloom varieties from ethnic groups just north of New York City. The unique coloured pink fruit is about the size of a pink ping ball and is great for snacking or adding to salads. 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.



### **Money Maker**

This old English heirloom greenhouse tomato was bred by the F Stoner See Company and released in 1913. It has a uniform set of 4-5 oz round red tomatoes in small clusters with good taste. Although originally developed for greenhouse culture it has done well for me outside in the garden too.

### **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.



### **Nyagous**

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

# Large Slicing



## Marizol Gold

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.

## Orange Strawberry

Brilliant orange, ox- heart fruits that's almost a perfect heart shape. The flavour 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.



## Cherokee Purple

Seed was originally grown by the Cherokee Indians; this wonderful heirloom is more than 100 years old. The fruit of Cherokee Purple is a dark purplish pink color and often has green shoulders. The large fruit average 12 oz and are delicious.



### **Earl of Edgecombe**

This heirloom from New Zealand is one of the best tasting full size orange tomatoes we've grown. The flavour is rich, sweet and tart all at once. The texture is smooth and meaty. Fruits are uniformly round, blemish free and resistant to cracking and blossom end rot. This is an English heirloom dating back to the seventh earl of Edgecombe. When the 6th earl of Edgecombe died the next in line was a sheep farmer in New Zealand. When he returned to claim the title, this tomato traveled with him. Indeterminate.

### **Box Car Willie**

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! This is one we have grown to love. We looked at the name in the seed catalogue for a couple of years before we started growing this one but we are sure glad we did.



## **Specialty**



### **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.

# Peppers

Ahh peppers! Another vegetable that I grew up helping them grow. One of the big surprises for me was cross pollination. Understanding that the seed is the fertilized egg in most cases the seed won't affect the flavour of the current fruit. The fruit/flesh is really just a casing to help the seed to make/protect the new plant. With peppers, when you get cross pollination between Hot and Sweet the seeds of the fruit on a sweet pepper plant can be hot. Ideally pepper plants need to be 50 feet apart to make sure you don't get cross pollination.

## The Hot



### Long Cayenne

Traditional long, thin Cayenne pepper that turns from green to red when mature. Can be dried or used fresh. I grew up with these hanging dried in the kitchen, using them for spicing up tomato sauce and occasionally fresh on a pizza.



### Early Jalapeño

Jalapeño Pepper produce pungent, thick-walled and juicy dark green peppers that are 8cm (3") long and about 2cm (1") wide with a blunt end. If there are still green

peppers on the plant at the end of the season, pull up the whole plant and hang in a dry spot for it to finish ripening to red. Use green peppers for fresh eating, pickling, and sauces.

### Scotch Bonnet

SPICY HOT! Capsicum chinense. So named because of its resemblance to a Tam o' Shanter Scottish cap, this little pepper packs a rather powerful kick. Scotch Bonnet



pepper seeds produce the 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. Give this variety a little extra time to mature and as much heat as possible.

### Black Hungarian

A beautiful Hungarian heirloom that is highly ornamental, with its purple-veined foliage, purple flowers and 3-4" fruits that start out black and ripen to red. Plants grow to 36". Medium-hot, great flavour. I like these both for their colour and flavour; as a medium hot pepper, they are a great way to give a salad a little kick.

## & The Sweet



**Sheep nose Pimento** - Gorgeous cheese-type sweet pepper, ripening from green to red. The fruit is round, oblate, and stylishly ribbed—so pretty in the garden or on your table! Thick walled, crisp and juicy fruits keep an extraordinarily long time when refrigerated. I remember my mother using these when we made tomato sauce. I find them very nice fresh and they can also be made into a pimento pepper sauce.

**California Wonder** - California Wonder Organic Pepper Seeds are one of the standards for growing bell peppers. Loved by market growers and home gardens across the country California Wonder bears heavy, smooth-skinned, thick-walled, blocky peppers on vigorous 45-60cm (18-24") tall plants. Peppers are 4-lobed and start out light green, turning dark green, but with enough heat they'll turn a lovely red.



**Red Bulls Horn** - A sweet Italian heirloom and a favourite for frying. The 45cm (18") plant produces loads of fat, conical 10-13cm (4-5") peppers curved in the shape of a bull's horn. They ripen to a deep red late in summer or can be harvested green. As they ripen to red, the flavour becomes much sweeter and mellow. Try planting some Red Bulls Horn pepper seeds in a five gallon patio container – your plants will respond well to the extra heat by producing more fruit.

**Chocolate Beauty** - Chocolate Beauty pepper produce medium large plants with lobed bell peppers that turn from green to a chocolate brown if left to mature for 85 days. As green bell peppers, they have a somewhat average flavour, but as they turn deep brown, the sweetness increases and they become positively delectable. Chocolate Beauty peppers are visually stunning when mixed with yellow bell peppers in a salad.



**Purple Beauty** - A compact, bushy plant with thick protective foliage. The fruits begin to form mid-summer, starting as big, blocky, meaty three to four lobed green bell peppers, before maturing to an astonishing bright purple colour. The flavour of these remarkable fruits is mild, sweet, and succulent, with a fine, crispy texture.

# Eggplant

Yet another from the night shade family. These have great versatility in the kitchen, each variety has its strengths when cooking. From a simple stir fry to grilling on the BBQ these can add to any meal. And the deep purple fruit looks lovely in the garden.



**Black Beauty** - A Deep purple variety that produces larger fruits. This is the standard style you will find in the local grocery store. This has a wonderful flavour and store well. This plant will produce well if picked regularly.



**Banca Rosa** - A beautiful Italian heirloom, this variety produces rounded, lavender/white fruit that is very meaty with a nice mild flavour and no bitterness. Pick when 6-8".



**Little Finger** - 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.



**Casper** - Medium size, very attractive, smooth ivory-white fruit that have a very mild mushroom-like flavour. Prolific plant. Fruit ripens early. An excellent variety for specialty growers and gardeners. for stir-frying or grilling.

# Cucumber, Squash and Melons

The cucurbit family is one I will always fondly remember. There is nothing like just picking a cuc off the plant brushing the dirt off on your shirt and biting in. I remember a time as a kid (I hope Uncle Johny doesn't read this) my cousins and I spent an afternoon in the field eating watermelon and carving pumpkins – we ate a lot, hey it was a hot day! These can be finicky when it comes to transplanting though so a couple of things to remember : 1. Do your best to not disturb the roots when transplanting and 2. Make sure they get enough water - the soil should be damp but not soaking wet.



## Marketmore 76 Cucumber

Marketmore 76 cucumber seeds yield a smooth, refined, dark-green slicer with a crisp crunch and sweet flavour (makes great pickles). This is an early maturing cucumber that grows to 20-23cm (8-9") long with slightly shorter vines than other varieties so you can space them more densely and get a higher yield in a small garden.



## Shintokiwa Cucumber

We were really impressed with this long, slender, smooth skinned cucumber from Japan. 24-30 cm fruit are crisp and flavourful with no bitterness. Did I mention productive? Trellis the plants for buckets of really straight fruit or let them sprawl on the ground for what you might call artistic-shaped fruit. Harvest when slender for the best flavour and texture.

## Lemon Cucumber

Round and yellow, this tennis ball-sized cucumber is a perfect serving for one or two people. Lemon cucumber does not have a lemon taste, only colour, but does have a thin, tender skin with a flavour a little milder than a regular cucumber's. One great advantage to this cuke is that you can eat it all at one sitting.





### Small Sugar Pumpkin

Dating back to 1863, Small Sugar pumpkin seeds are the heirloom of choice for baking pies. This is one of the classic pie pumpkins with small, round, slightly flattened orange fruits that have very light rib indentations

### Romanesco Zucchini

Known and beloved by Italians as “Costata Romanesco”, this Italian heirloom offers up a distinctive nutty flavour. The 6-8” medium-green fruits have pale green ribs and flecks. The prominent ribs create star-shaped slices which are lovely sauteed or roasted.



### Waltham Butternut Organic Squash

Waltham sets the standard for butternut squashes, and can store for as long as six months. Expect 4 to 5 fruits per plant, each measuring 23cm (9”) long, with thick flesh and small seed cavities. Allow the fruits to ripen completely on the vine, and then give them a quick wipe down with some weak bleach solution to kill any bacteria on the skins. Store in a cool, dry place.

### Sugar Baby Watermelon

This classic heirloom icebox type melon first appeared on the market back in 1959. Sugar Baby melon seeds produce watermelons that have a thin, hard rind with distinct stripes that become almost black at maturity. The flesh is firm, sweet, almost orange-red, with small, apple-like seeds.



### Cream of Saskatchewan

A beautiful little melon with sweet, tasty, cream-coloured flesh! An excellent variety for the North. Fruit around 8-10 lbs each with a striped, green rind. A favourite of those who grow it! An old heirloom. I’m not sure what is better: the taste or the look on kids faces when they see it’s yellow inside.

# Lettuce & Greens

These have become a staple in our home. The more we do with the chickens and understanding other animals the less meat we try to eat. Greens and lettuce have great versatility things like lettuce soup, kale chips even arugula pesto - which is always great on pasta by the way.



## Blue Curled Scotch Kale

Compact plants yield tender, blue-green, crinkled leaves that are quite delicious, very cold hardy.



## Russian Red Kale

Very tender and mild, a pre-1885 heirloom variety. Oak type leaves have a red tinge, and stems are a purplish-red.



## Arugula

A salad green with a slightly peppery taste that is easy to grow and doesn't mind the cold. I find that if you continue to pick the outside leaves this will continue to produce.



## Swiss Chard

I was introduced to this by my Aunt Mary as a kid. Broad, dark green and rich flavour. The plant is both heat and cold-tolerant and both stalks and leaves can be eaten. She would sauté it in tomato sauce.



## Jericho Organic Lettuce

A slow bolting, sweet light-green romaine with excellent taste. Jericho produces tall, heavy heads with a fresh light green colour. Jericho delivers a sweet, crunchy romaine.



## Chicory Endive

The Frisee Endive chicory has beautiful cut leaves are a must in gourmet salads! This variety is often found in gourmet mesclun mixes. Frisee's finely cut leaves add beauty and body to any salad and lends a refined, slightly bitter pop to salads.



### Red Salad Bowl Lettuce

This vigorous red heirloom variety has bright burgundy leaves with green centres. Red Salad Bowl lettuce form big rosettes with the deeply indented leaves that we love in an oak-leaf lettuce. It is slow to bolt, tender, and mild-tasting. The bright red colour is best in cool temperatures.



### Tango Lettuce

This is a great early spring or late fall leaf lettuce. Similar pale-green color, frilly shape and lofty texture to endive, a popular ingredient in salad mixes, but with much milder flavour. Makes a small, compact head. Harvest early as Tango has a tendency to bolt quickly.



### Salad Bowl Lettuce

This heirloom lettuce dates back to 1952. These large, lime-green rosettes resist bolting for a long time in summer and do not get bitter. The frilly, deeply cut oak leaf shape has excellent flavour and good texture. Rapid cool-weather growth makes it a prime candidate for spring cold frame growing.

## Don't have space to grow all your own food?

We have a self directed Box Program. This means our farm is your Garden. Simply: each week we tell you what is ready and you tell us what you want.



Want more info about the program talk to the farmer  
Hey that me, drop me a note at  
**[Chris@cedarhedgefarm.ca](mailto:Chris@cedarhedgefarm.ca)**  
and I be happy to explain how it works.

P.S. There are something that we only grow for our Members.

# About the Farm

2018 was a rough year on the farm between the weather (always a farmer's lament) and health issues it was a year to learn from if nothing else. It helped me to see the true vision of the farm and why I came back to farming. 2019 will be about the original vision of the farm as a place of community and sharing.

We will be opening the farm a few days a week for people to stop by and get some veg. We will also let those who are interested in our event days – Planting Day, Harvest Day etc. We are also considering a monthly Sunday dinner event: come out and spend the day on the farm and then gather around the table for a meal.

*The goal is to create a place  
of balance, learning, and  
sharing of ideas.*

**If you were to ask:** "What is Cedar Hedge Farm?"

**Answer:** it's where I grow, fail and succeed

**Question:** What's next at the farm?

**Answer:** The next 5 plus years will see Cedar Hedge Farm change, experiment, invent and most importantly re-engineer. We could do the easy thing, use the fuel systems and plastics that are right in front of us or we can do the hard thing find ways to do it better with less impact.

I believe the path less travelled, the harder path, is where I learn and grow. Some days you need to rest and some to push on. It took almost 50 years to find the path, and it may take another 50 following it and where it leads. I will never actually get there. That's Ok though, because it's about the journey, and the people you meet and travel with. It's about the path and all the seeds we plant along the way.

Want to pick your seedlings up at the farm?

Come see us at:

7612 Country Road 28

Port Hope, Ontario

LOA 1B0



# Vegetable Seeding Order form

*Flowers, Tomatoes, Peppers, Eggplant, Cucumbers, Squash and Melons and the This and That section, will be sold/delivered as single plants in 3 inch pots.*

<b>Plant Variety</b>	<b>Quantity</b>
Box Car Willie	2

*The Greens will be sold in cell packs of 4 plants.*

<b>Plant Variety</b>	<b>Quantity</b>

3 inch pot and 4 plant cell packs through this guide will be sold at \$4 each or  
3 containers (pots or cell packs) for \$10

All deliveries will be COD.

Name: \_\_\_\_\_

E-mail: \_\_\_\_\_

Phone \_\_\_\_\_

We are still working on Pick up Points : Fairmount Park Farmer's Market

Cobourg Farmer's Market  At the farm

East End Toronto Market – To Be Determined

*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.



### Gagon Cucumber

This rare Bhutanese cucumber thrives in cool northern climates, but also stands up to intense heat and humidity. When fruit is immature and green, it makes a great cucumber for raw eating or pickling. When mature, it is darker-skinned, much bigger, but still quite tasty. The flesh of the mature fruit is reminiscent of melons, and can be eaten raw, pickled, or turned into a delicious chutney.



### Tomatillos

A rare tomatillo that turns purple when ripe. The purple types are sweeter than green tomatillos. The small tomato like fruit are enclosed in a papery husk that is easy to remove prior to cooking. The purple fruit store very well after harvest. Used in traditional Mexican salsas. Delicious..



### Aunt Molly's Ground Cherry

A great producer and the fruit is sweet and flavourful. It's an interesting fruit that proves the benefits of ripening on the vine. When this little fruit is ready it's husk will turn a white/beige and fall off the plant, then you just gently lift the plant and pull out the little patio lanterns if you pick it green it won't ripen. It's great in salads, in desserts, on its own or in preserves

### Luigi Pepper - A Family Heirloom

A Marcucci family heirloom. The family calls them Luigi pepper. They are similar to a Cubanelle/Shepard. The story behind these is that my Grandmother's (Mumma as I knew her) nephew Luigi brought the seeds over from Italy to my grandfather (Papa) in the early 1950. I'm looking forward to carrying on this family tradition. The plant produce a good number of 6-7 inch long blocky light green peppers that will turn red. Great for stuffing or slicing into a salad.