

Tomatoes

Heirloom tomatoes are generally indeterminate, bearing fruit over a long period. They also have an abundance of foliage and should be staked for highest yield.

Amish Paste Tomato: Cherry red. Amish Paste is an excellent sauce tomato, great in salsas or salads and tasty all by itself. It has a large plump, somewhat varied plum shape, about 12 oz. VG-103

Aunt Ruby's Green Tomato: Beefsteak, olive yellow in color, weighing a pound or more; grows in clusters of 2 or 3. Sweet and spicy, moderate yield. VG-171

Belgian Beauty Tomato: Beautiful deep pink/red color; very meaty; produces on average, 1-2 lb. fruit. Recommended for wine-making. VG-154

Black Cherry Tomato: Dusky red/purple color is a nice contrast when paired with yellow and red cherry tomatoes. Good for snacking (two-bite size) and pretty in salads; sweet flavor. Good producer through late summer. VG-188

Bell Pepper Tomato: (pre 1900); Looks like a bell pepper and is great for stuffing. Medium-sized fruit. VG-157

Black Brandywine Tomato: One of the most interesting varieties that we offer, the exterior has a deep reddish-purple color and flesh that makes it appear almost black. Yields large, lobed fruit. VG-153

Black Prince Tomato: Dark, mahogany-red, medium-sized tomato; globe-shaped fruit; bears over a long and productive season; firm with outstanding, slightly tart flavor. VG-176

Cherokee Purple Tomato: A Tennessee heirloom originating with the Cherokee tribe. Dark, rosy-purple fruit with brown shoulders and sweet, rich flavor. Soft fruit; harvest large fruits just before they are fully ripe to avoid cracking. VG-173

German Strawberry Tomato: (pre 1900) The "Ultimate Sandwich Tomato", this fruit looks like a gigantic strawberry. Averaging 10" in circumference with firm flesh, little juice. Excellent flavor. VG-156

Golden Queen Tomato: Golden-orange globes with a mild sweet flavor. Medium sized fruit; makes an unusual sauce for pasta. VG-115

Green Grape Tomato: Clusters of 1–1½" green olive-shaped tomatoes, harvest when they slowly begin to have an amber blush. Excellent flavor, a favorite of the Heirloom Seed Project staff! VG-169

Green Zebra Tomato: When young it has dark green stripes set against a light green background; at maturity a light green striping appears on amber background. Flesh is vivid green; clustered fruits are 2½ -3" VG-170

Hartman Yellow Gooseberry Tomato: Large yellow 1½" cherry tomato growing in beautiful clusters of 5-7 fruit. Although larger than a gooseberry, when ripe they have the same "veining;" Mild flavor; vigorous producer. VG-119

Howard German Tomato: (pre 1900) Red; elongated shape like a banana pepper; pointed end. Meaty tomato, few seeds, sweet and tasty, excellent yields. VG-121

Mammoth German Gold Tomato: Varies in size from large to mammoth! A single tomato can top 2 lbs.! Yellow with red striping, very flavorful and sweet. Tie up vines throughout the growing season to support heavy fruit. VG-126

Mortgage Lifter Tomato: (1930's) Meaty pink beefsteak tomato; an old favorite with good yields of 1-2 lb. fruits; sweet, mild flavor.

Oxheart Tomato: Heart-shaped, large fruit, typically 12 oz. to 2 lbs. It tends to be a late season producer, but its firmness and mild flavor make it one of the most popular heirloom tomatoes. VG-155

Pink Brandywine Tomato: Meatier than the red Brandywine with a mild sweet flavor, this variety has been overlooked in favor of its more popular cousin. The fruit is slightly lobed, but of beefsteak size. Skin is a very light red; potato leaf foliage. VG-133

Pink Grapefruit Tomato: (pre 1900); A small to medium-sized tomato that is yellow on the outside and flushed with pink inside; a nice slicing tomato for salads with a moderately sweet flavor. Moderate yield. VG-134

Purple Calabash Tomato: Dark red, ruffled fruit with purple patches; 3-4" inches in diameter. Decorative addition to a salad plate; soft and juicy. Harvest just before they are fully ripe to avoid cracks. VG-174

Red Brandywine Tomato: Our #1 Best-Seller! Fruits are medium-sized and slightly lobed; juicy with a terrific tomato taste. Yields are plentiful and plants will keep producing until frost. VG-136

Red Pear Tomato: (1800's) Firm, 2" bright red, pear-shaped fruit. Rich, tomato flavor. Prolific yields until frost. Attractive in salads, good for snacking and for sauce. VG-168

Reigart Tomato: Small, plum-shaped tomato has superb flavor. It is slightly acidic, juicy and firm. Prolific producer! VG-158

Riesentraube Tomato: Old German heirloom; translates to “giant bunch of grapes.” Very prolific, 1–1½ “ cherry-red pointed fruits; produces heavily until frost. Juicy, sweet flavor - the perfect snack for little gardeners! VG-151

Yellow Brandywine Tomato: Bright yellow beefsteak type tomato with potato leaf foliage. Same zesty flavor as other Brandywines. VG-150

Yellow Pear Tomato: (Before 1805) Small, 1 ½ “ pear-shaped fruit, lemon-yellow color. Mild flavor; salad or snacking tomato. Prolific producer, early crop that continues until frost.

Huberschmidt Husk Tomato: Light green 1-2” fruits; peel the papery husk and use these tomatillos in Mexican green salsa. For ground cherry pies or preserves, cut in smaller pieces. Bushy plants spread 3-4’ over the ground. Fruits fall to the ground as they ripen. VG-122

Reiff Ground Cherry: From the garden of Titus Reiff, Terre Hill, PA. Traditionally used by the Pennsylvania Dutch in pies and preserves. Mounding plants spread 3-4’ over the ground. Ripe fruits drop to the ground; rub off the thin husk around them. Flavor has a hint of pineapple.

Beans

Amish Gnuttle Pole Bean: “Gnuddelbuhn” An old cutshort variety also known as Corn Hill Bean because it was often trained to grow up corn stalks. Pods are 4” with 4-5 small beans per pod. Primarily used as a dry bean in soups and stews. Late season bean (90 days). VG-102

Cardinal Pole Bean: Beautiful, dark red, round bean, the “True Lazy Wife of Swabia,” popular in southwestern Germany in the 1700’s. Stringless, use as a green snap bean or dry for a rich dark red baking or soup bean. Vigorous climber. VG-186

Dr. Martin’s Pole Lima Bean: Vigorous growth habit with vines up to 12 feet in length; better yields when trained on a trellis rather than on teepee poles. Pods are 5” in length and contain 3-4 large beans. Best planted around the beginning of June in warm soil. May also be started indoors in individual pots. Matures in 90-100 days. VG-109

Fisher Bean: Bush bean. Can be used as a dry or snap bean, but its small size, round shape, and circle around the eye make it an attractive dry bean. Good yields and quite tasty. Grown by the Iroquios of eastern North America. VG-113

Hutterite Soup Bean: (pre 1750) Bush bean. Used in soups, hence the name! Excellent, nutty flavor and creamy texture when cooked. Traditionally the pods are allowed to dry on the vine before harvesting. The Hutterites are a communal group of

Anabaptists with historical roots in Austria/ Moravia, now established in colonies on the prairies of US and Canada. Matures in 75-80 days. VG-123

Hoffer Lazy Wife Bean: (pre-1810) A popular bean and one would suspect that its name has something to do with its fame. It is the ease with which this green bean grows, cooks, and the fact that it is stringless that has earned it the name - Lazy Wife Bean. It came from Germany to Bucks County, Pa. and then to the Hoffer family in Lancaster County, Pa. It climbs naturally on teepees or trellises. The pods are long and bumpy with plump, round white seeds. VG-120

Mostoller Wild Goose Bean: (Pre 1900) Collected from the craw of a wild goose shot in Somerset County, PA in 1884. This pole bean seed is oval, white with a reddish-speckled orange-brown spot of the eye. Superior-flavored green snap bean, also an attractive dry bean. Vigorous grower. VG-128

PA Dutch Red Lima Bean: Bush lima bean from the family of Verna Shirk. Its red color makes it an attractive addition to "Chow-Chow," a pickled relish of many colorful vegetables. Medium-sized, dark burgundy red seed. . VG-149

Pretzel Bean: Pretzel bean is in fact a cowpea! Plant in blocks of 6-9 plants; if staked you will get a beautiful tall plant with lavender flowers and curly pods at the top – hence the "pretzel"! Can be shelled and cooked when green or harvested as dry peas. Use fresh or dried pods in floral arrangements. VG-159

Scarlet Runner Bean: (pre-1750) Many people grow this bean solely for the beautiful red blossoms that grow on the long vines. Others use it as a dried bean. In the dried stage, the bean is a beautiful black bean with purple markings. Can be grown anywhere it has support, even on corn stalks! Matures in 65-90 days. VG-142

Wren's Egg Pole Bean: (pre-1825) Also known as "Speckled Cranberry." Can be eaten as a green snap bean, shelled green or as a dry bean. The pods are wide, thick and about 5" long. When dried, the bean is tan with maroon speckles and streaks and resembles a wren's egg. Good yields; attractive when grown on a trellis. VG-147

Other Vegetables

Deacon Dan Beet: A very large beet, from the gardens of Mennonite Deacon Dan Burkholder and grown in the Zimmerman family for generations. A long season beet that keeps well in cold storage and will retain its sweet, tender qualities even as it increases in size. When raw, Deacon Dan is striated red and white, turns to a light gold color when heated and to pure deep red when cooled. VG-148

Lutz Beet: "New Century Beet". Begins with red and white striations, color changes when cooked. Keeps well through winter months, but can be eaten raw when harvested

young. Glossy green tops. Matures in 60-80 days. VG-125

Early Jersey Wakefield Cabbage: (pre 1840's) A pointed-headed cabbage, has an excellent mild flavor. Matures early, but keeps well in the field. Cover lightly in the heat of the day. Matures in 60-75 days. VG-111

Danver's Half Long Carrot: 7-7 ½" long, tapering to a blunt end. Bright orange, tender and sweet. Plant in early spring. 75 Days to mature. Suitable for clay soil. VG-168

Early Scarlet Horn Carrot: (pre-1710, documented to Hoorn, Holland) Short and stubby, this variety yields early in the growing season. A great carrot that keeps its fresh tasty flavor after it's frozen or cooked. VG-112

PA Dutch Buttered Flavor Popcorn: (pre 1885); Heirloom variety grown by the PA Dutch. Matures in 105 days. 4-6 ears of small creamy colored kernels per stalk. VG-132

Seneca Corn: (Indian Corn) Beautiful colors that are a mix of reds, purples and yellows. Ears are 6 – 8" in length. Use for corn meal, crafts, decorations. VG-167

Gherkin Cucumber: Tiny pickling cucumber with a light green spiny skin; an ingredient in PA Dutch Chow-Chow relish. Vigorous grower, so leave plenty of room for the vines to spread. Prolific producer; likes fertile soil. VG-152

Lemon Cucumber: Lemon-shaped fruits have pale yellow skin and crisp white flesh. Listed in Wilson's 1894 seed catalog in Bucks County. Very productive and drought tolerant. VG-185

White Cucumber: Creamy white variety; sweet and aromatic. Sow in hills or train onto a trellis; likes fertile, well-drained soil that has warmed after danger of frost. Seeds may also be started indoors 3-4 weeks before transplanting. To save the seed, leave several on the vine until bright orange and until the skin and flesh are very soft. VG-146

Russian Red Kale: "Ragged Jack" or "Rugged Jack Kale". Mildly acidic, but bold flavor, this ancient variety is very hardy. Delicate, oak-leafed appearance, this variety is not only tasty, but also a wonderful visual addition to your garden. VG-140

Black Seeded Simpson Lettuce: (1850) Early loose-leaf lettuce, with a mild, sweet flavor, Grow in spring and fall; fairly hot-weather tolerant. Crinkled light green leaves, beautiful in the garden. VG-106

Deertongue Lettuce: Fairly slow to bolt, this lettuce forms an upright, loose head with light green triangular shaped leaves, thought to resemble a deer's tongue. The flavor is sweet with a nice crisp texture, especially when young. VG-108

Speckled Lettuce: This lettuce seed is said to have traveled from Lancaster County, PA to Ontario in the early 1800's by covered wagon with Mennonite families who settled

there. An attractive loose head of green leaves speckled with red. Grow in spring or fall. VG-184

Amish Snap Pea These peas predate the popular snap pea varieties. Vines grow 5-6' tall and need support. Peas in their edible pods are delicate and sweet even when well-developed. Plant in spring as soon as soil can be worked. VG-161

Hinkelhatz Pepper: (1800's) "Hinklehatz" translates to "chicken heart" which pretty accurately describes the shape and size of this hot pepper! Used by the Pennsylvania Dutch in pickles and in vinegar. Prolific producer, ripens to red late in the season. VG-178

Münchener Bier Radish: Old German radish with long, thick, tapered white root. Consumed with beer and named for Munich, Germany. Medium-sharp flavor. Sow mid-summer for fall harvest. Scarify before planting.

Salsify: Hardy, long-season perennial plant, blooming with a purple flower and producing a creamy white root, said to have a delicate oyster flavor. Requires a long growing season; likes deep, rich loamy soil; well-rotted manure applications are helpful. Plant seed in early spring ½ " deep; thin to 4" apart. VG-175

Gilfeather Turnip: Big-knobbed and bulky with light green skin and white flesh, this is actually a rutabaga! Sweet and late to mature; excellent as a raw vegetable. Likes cool weather and can be planted as a spring or fall crop. Sow the seed directly into the garden in rows spaced about 12" apart; thin the plants when they are large enough to use as greens. VG-114

Melons and Squash

Citron Melon: (pre 1900); Green seeded; looks like a round baby watermelon; flesh is firm and cream-colored to greenish-white. On its own it has a very neutral taste; probably best to call it tasteless, but this is the melon used to make candied citron. GP-302

Jenny Lind Melon: This old fashioned melon is sweet and aromatic. Green fleshed muskmelons are 1-3 pounds in weight and have a slightly flattened appearance. This variety is worth growing for its wonderful flavor. GP-305

Rocky Ford Melon: (1881) Also called "Eden Gem;" probably one of the oldest green-fleshed muskmelons. Rocky Ford has a delicious sweet flavor and a spicy aroma; produces early and heavy yields. Melons weigh 2 – 2 ½ lbs. GP-307

Fortna White Pumpkin: (pre 1900) From the Fortna family in Adams and Franklin counties in Pennsylvania, this unusual pear-shaped pumpkin is white-skinned with creamy yellow flesh; good in pies and breads. Produces 5-10 small to medium size

fruits per plant; vigorous vine growth requires space. Matures in late September to October. GP-304

Patty Pan Squash: White, flattened fruit with scalloped edges grow on vigorous bushy plants. Harvest throughout the season at various fruit sizes from 'baby squash' to its mature size of 6-8" across. GP-309

PA Dutch Crookneck Squash: A local Lancaster County favorite. Sweet, dark orange flesh is excellent for pies and soups or as a roasted vegetable. Long solid neck extends from the bottom bulb containing the seeds. Very large fruits weigh 10-20 lbs. and require lots of space to grow. GP-311

Moon and Stars Watermelon: Considered an old Amish heirloom variety, the melon has large yellow moons and small yellow stars on its smooth, dark green rind. The foliage is also speckled yellow. Large seeds are tan flecked with brown. The flesh of this watermelon is pink-red and is wonderfully sweet. Matures in 95-105 days. GP-306

Field Crops

Flax Seed: "Marylin" variety. Long-stemmed, blue flowered fiber flax; seed imported from Holland. Flax does not like dry, sandy or heavy soil. It grows best in good garden soil that has been worked into a fine texture so that the straw can be easily pulled with little breakage. Plant early in the season (mid-April for us). Seed can be hand broadcast. The thicker you plant, the less likely that you will have weeds to deal with and the finer the fiber. Less seed per square inch will give you thicker and stronger fibers from your straw. Treated with a fungicide. FC-413

Flax Seed: "Lisette" variety. Long-stemmed flax for linen production. A more recent variety than "Marylin"; less likely to lodge (fall over). A limited amount is available untreated. One pound of seed will plant a 20'x20' area.

Flax Straw: We grow our own flax field every year to produce flax straw for sale to our customers and for demonstrations at the Museum. We sell it unretted by the pound. A pound of flax straw is approximately a bundle you can just about hold in your hand at the center of the stalks. FC-414 (unretted)

Lancaster Sure Crop Corn: Very tall grower. This is a dent field corn, not a sweet corn. Ears can grow to 12" long. Isaac E. Hershey was the originator of the Lancaster Sure Crop corn on his farm south of Paradise, PA in the early 1900's. In early hybrid production, Lancaster Sure Crop was chosen as one of seven (only) in the US to develop modern hybrids. FC-411 (2 oz.); FC-412 (1 lb.)

