## Welcome to Trellis And Table



TrellisAndTable.com (509) 359-0064 13910 S. Short Road, Cheney WA 99004



Contents: p. 1 Cruciferous, Cucumbers

p. 4 Herbs

p. 2 Greens, Melons, Peppers

p. 5 Tomatoes

p. 3 Squash, Misc. Produce

Cruciferous		
Broccoli	Early Dream: 59 days, heat tolerant, tight bead, generous yield, holds well	
	Green Magic: 59 days, compact, holds well, medium-small bead, heat tolerant	
	Waltham 29: 93 days, for fall planting, matures in cold weather, drought tolerant	
Brussels Sprouts	Jade Cross: 75 days, Oriental, firm, dark green, long stemmed	
	Long Island Improved: 90 days, 1 1/2" sprouts on 24" plant	
Cabbage	All Seasons: 80 days, 8-10 lbs, heat/drought tolerant, holds well, great for kraut	
	Early Round Dutch: 70 days, 3-4 lb, slow bolting, round firm heads	
	Red Acre: 80 days, 3 lbs, red cabbage	
	Stonehead: 50 days, 3-4 lbs, holds well, early ball headed	
Cauliflower	Amazing: 72 days, Pure white, self wrapping, tolerates heat and cold stress, large plant	
	Snowball Y: 75 days, 2 lbs, white smooth round 7" head	

Cucumbers	
Slicers	
Armenian	Slicer, huge 21 x 4", mild flavor, light green ribbed, 65 days
Cucamelon	1½" crispy white flesh has cucumber-like flavor with lemony tartness
Garden Sweet Burpless	Very sweet, burpless, smooth dark green, 12", disease resistant, 65 days
Green Dragon	Burpless, bitter-free, smooth thin skin, 10 x 1½", disease resistant, mono, 60 days
Lemon	Unique lemon shaped, lemon colored, very sweet, white flesh is burpless and mild, great for salads, 64 days
Natsu Suzumi	Japanese/Oriental type, 12-14" long, 1¼" dia., burpless, small seeds, very sweet, highly disease resistant, heat tolerant, mono, 59 days
Straight 8	Slicer, vigorous dark green 8 x 2½", mono., 60 days
Pickling Cucs	
Gherking	Early, large yields, bitter-free, strong disease package, self-pollinating, 50 days
National Pickling	Ideal for dill pickles, 6", monoecious, 54 days
Pick a Bushel	Pick at any stage, mid green, compact, semi-bush, heat tolerant, for garden or patio pot, 55 days

	Greens
	Dwarf Siberian: hardy, frilled edges, 24"
Kale	Lacinato: Dynasaur / Black Kale, blue strap leaf, turned edges, great flavor, hardy, 55 days
	Winter Red: sweet, oak-like leaf with red veins
Lettuce	Coastal Star: head lettuce, heat tolerant
	Red Romaine: large 9" leaf
PakChoi / Bok Choy	WinWin Choi: green leaf, white stem, Chinese cabbage
Spinach	America: very sweet, bolt resistant
	Noble Giant: great flavor, slow bolting
	Bright Lights: flavorful, thin stems, bright colors, tender
Swiss Chard	Fordhook Giant: heat resistant, broad white stems
Salad Bowls	Bistro Gourmet: green, bronze, red leaf lettuces & bourmet salad blnd
Salaa BOWIS	Endless Summer: heat resistant, late bolting, all lettuce
	Gourmet Salad Blend: mix of many types of leaf lettuce for a delightful gourmet salad
	Courties Suita Biena. This of many types of lear restace for a delightful goal met suita
	Melons
	Early Delicious 51: 80 days, Early, large, almost round 6", thick salmon orange flesh, strongly ribbed,
Cantaloupe /	popular home garden variety
Muskmelon	Fastbreak: 65 days, Sweet, flavorful, resists wilt, 3-4 lbs, very early
	Hale's Best Jumbo: 82 days, 4+ lbs, deep salmon flesh, sweet
B.	Tide 5 Best Juliabo. 62 days, 41 lbs, deep suimon nesh, sweet
Honov Dow	Early Hangymann, 92 days 5 lbs heat tolerant, green flesh
Honey Dew	Early Honeymoon: 92 days, 5 lbs, heat tolerant, green flesh
Honey Dew Watermelon	Early Honeymoon: 92 days, 5 lbs, heat tolerant, green flesh  Sugar Baby: 80 days, 8-12 lb, red flesh, thin rind
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Watermelon	Sugar Baby: 80 days, 8-12 lb, red flesh, thin rind  Peppers
Watermelon  Sweet Pepp	Sugar Baby: 80 days, 8-12 lb, red flesh, thin rind  Peppers  ers
Watermelon  Sweet Pepp  Big Bertha	Sugar Baby: 80 days, 8-12 lb, red flesh, thin rind  Peppers  ers  71 days, green to red, thick wall, 4 x 7", 24" tall plant
Watermelon  Sweet Pepp  Big Bertha  California Wonder	Sugar Baby: 80 days, 8-12 lb, red flesh, thin rind  Peppers  ers  71 days, green to red, thick wall, 4 x 7", 24" tall plant 76 days, green to red, 4x4"
Sweet Pepp Big Bertha California Wonder Gypsy	Peppers  Page 1 days, green to red, thick wall, 4 x 7", 24" tall plant 76 days, green to red, 4x4" 62 days, 2½ x 4" yellow to orange-red, for frying, salad, or stew
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	Squash
<b>Summer</b> to eat	soon after harvest
Gold Summer Crookneck	50 days, Early Summer Crook Neck, One of the most popular squash, yellow, 6",
Patty Pan Yellow Bush	70 days, scalloped, bush type, great flavor, harvest at 5", hardy, compact, fine for patio
Straightneck Yellow Multipik	50 days, Yellow straightneck, prolific for continuous picking, vigorous compact bush
<b>Zucchini</b> Black Beauty	80 days, oval black fruit 5 x 6", large bush
<b>Zucchini</b> Easy Pick Gold	32 days, 8-10" gold, no prickles, just twist to harvest, great eating quality, compact 45" bush, extra disease resistance
<b>Zucchini</b> Garden spineless hybrid	53 days, Smooth cylindrical dark green 2 x 8", spineless, produces over a long period, easy picking
<b>Winter</b> for long	er storage
Early Butternut Hybrid	85 days, tan, 11", semi bush, high yield
Hubbard Large Blue	110 days, Orange flesh, 7 x 12", 9 lbs, hard rind, productive, sweet, 110 days; generally peeled and boiled, cut up and roasted, or cut small and steamed or sautéed. This squash is perfect for pies. Best pureed or mashed.
Spaghetti (mini)	85 days, personal size, 1.5 lb. sweet, nutty, deep orange flesh, semi-bush, high producer
Table Ace Acorn	70 days, Semi-bush, dark green 6", bright orange flesh, great flavor, excellent stored, high yield
Pumpkin	
Jack O Lantern	95 days, 15-25 lbs, tasty for pies, popular for decoration, carving
Lady Godiva	95 days, Famous for naked, hulless, green seeds, which are protein rich, tasty roasted or raw
Winter Luxury Pie	100 days, 7 lbs, 7 x 8", bright orange, introduced over 100 years ago, one of the best for pie
	Misc. Produce  (Stuff that isn't crusiferous or greens or melons or
Celery	(Stuff that isn't cruciferous or greens or melons or)  Giant Red: 85 days, Large, red stalk, much better flavor than green stalk types, yellow pink hearts, great in salad or soup
Corn	Ambrosia: 75 days, 8" ear, well filled to tip, great appearance, outstanding flavor  Incredible: 83 days, Yellow, Superb eating, good husk protection, excellent for home garden, best for freezing, homozygous sugar enhancer
Eggplant	Black Beauty: 80 days, oval black fruit 5 x 6", large bush  Black Enorma: 60 days, Oriental, enormous 1.5 lb, 5 x 10" jet black, eat all summer, delicious, and  Huge  Shoya Long: 55 days, 2 x 12", Oriental Japanese, very early, deep purple-black 8 oz fruit, purple calyx, vigorous upright plant
Leeks	<b>Musselburg Giant:</b> 100 days, Delicious, mild, thick white succulent stems, 2 x 12", ultra hardy, use as fall/winter sub for green onions
Onion	Candy: 95 days, sweet, mild, jumbo bulb, brown skin, white flesh, small neck, likes heat, stores well
	Chianti Red: 85 days, Uniform deep red, short day, mild, good for 2-3 month storage, pink root resistant  Super Star: 100 days, 1+ lb sweet white, eat raw or in salad/sandwich, Evergreen hardy white
Onion / Scallion	Evergreen Hardy White: 65 days, bunching / scallion, little bulbing, ultra hardy
OHIOH / SCAIIIOH	Level Breen Flat by Willies 03 days, bulleting / scallion, little bulbing, uitia hardy

	Herbs
	Dark Opal: Purple crinkled leaf, taste-tempting variety
	Di Genova: Italian specialty, large 4" savoyed green leaf, excellent taste and aroma, perfect for pesto
	Holy (Sacred) Green: A basil for gourmet cooks with a strong scent, green leaf
	Lemon: Unusual lemon scent, white flowers, spreading habit
Basil	Sweet Large Italian: Strongly scented large 2" bright green leaf, our most popular basil for all round use
	Thai Siam Queen: Oriental, licorice scent, purple-green foliage
	Simply Try: Mix of Genovese, Serrated Leaf, and Red Basil, semi-dwarf, perfect in 5-6" pot
	Mixed 4 pack: 1 each Di Genova, Sweet Large, Lemon, and Thai
Chamomile	Roman: used in teas, hardy perennial groundcover, walk on it for instant fragrance
Chives	Allium Medium Leaf: Aromatic, hardy perennial, beautiful blossoms
Cilantra / Cariandar	Calypso: Extremely slow bolting, mid green foliage, great in salsa
Cilantro / Coriander	Pokey Joe: Best tasting in trials, best roots, very slow to bolt
	Bouquet: Semi dwarf, dark green leaf, clear yellow flowers
Dill	<b>Greensleeves:</b> Compact, hi yield for leaf production, dark green, slow bolting, long potential harvest time
Fennel	Red: earthy scent, mild spice kick and a sweetish flavor; use in salads, soups, and meat dishes
Lemon balm	Citronella /Melissa officinalis: Powerful fragrance, high oil content, 12" erect stem, medium-large green leaf, resists mildew
	Peppermint: excellent in teas
Mint	Spearmint: The best mint for cooking, use with vegetables and sauces, mojitos, julep
Oregano	Greek: used in Mediterranean, South American and Cajun cooking
Papalo	used in Mexican cooking; similar to cilantro with just a hint of spiciness and lime
	Moss Curled: The best variety for garnish, finely divided leaves, excellent flavor
Parsley	<b>Italian Crispum Dark Leaf:</b> best variety for flavoring, Italian type, deeply cut flat bright green leaves, matures early, 75 days
Rosemary	used in an assortment of Mediterranean dishes
Sage	Garden: use in past, sauces, seasonings, salads
Tarragon	Russian: Mild flavor, tall vigorous garden plant
Thyme	fragrant herb delicious with meat, poultry, and vegetables
Mixed Perennial Pack	1 each chives, oregano, sage, and thyme
	Descriptions from IvyGarth, Whatscookingamerica.net/squash, realsimple.com, specialtyproduce.com,

Tomatoes		
* Also available as GRAFTED	Grafted tomatoes produce the same fruit as the variety noted but are grafted onto a stronger, more disease- and drought-resistant root stalk for higher yields. Grafted tomatoes are in taller 4" pots.	
Early		
Early Boy <b>Bush</b> *	46 days, Very early round, bright red, 5 oz., ideal for patio, needs little staking, det	
Early Doll	54 days, Formerly 4th of July, 5-8 oz, very tasty, very high yield, indet	
Early Girl*	52 days, 4-6 oz, disease resistant, popular home garden variety, indet	
Glacier	45 days, earliest tomato, hardy, cold tolerant, 2-3 oz, 2" semi-det.	
Oregon Spring	60 days, Few seeds, early, cold tolerant 6 oz smooth globe, det	
Prudens Purple	67 days, Early Brandywine type, dark pink skin, 16 oz, smooth, indet	
Siberian	58 days, Red oval, 2 oz, compact, fine for patio, very early heavy crop, det	
	55 days, Czech heirloom, prolific producer of 2" round ultra juicy fruits, potato leaf, compact <b>bush</b> , fine	
Stupice	for patio, early, indet	
SubArctic Plenty	62 days, Red 2 oz, tasty, prolific producer, cold tolerant, early, det	
Medium-Large		
Beef Steak*	80 days, Heirloom type, red, oblate shape, 12 oz, likes summer heat, indet	
Better Boy*	75 days, Bright red globes, 8-10 oz, juicy, meaty, stocky plant, highly disease resistant, indet	
Black Krim*	80 days, Brown-red, 12 oz, heavy producer, indet, 80 days	
Brandywine Sudduth*	75 days, Famous Heirloom, large pink beefsteak up to 2 lbs, very sweet flavor, indet	
Brandywine Yellow	85 days, Heirloom type, yellow, potato leaf, large 20 oz, flavorful, indet	
Green Zebra	75 days, Unique salad type, 3 oz amber w/ green stripes, real taste treat, indet	
Italian Roma*	90 days, Italian heirloom, 3-5 oz, meaty, few seeds, wonderful flavor, det	
San Marzano	80 days, bright red pear shape, 3½" 5 oz, great for sauce, mild, meaty, indet	
Yellow Perfection	Cherry 75 days, English heirloom, 1½-2" globe, sweet 2 oz lemon yellow fruit, taste trial winner, potato leaf, indet	
Cherry	ical, macc	
Black Cherry	<b>Cherry</b> 65 days, Round 1", nearly black, dark interior, rich flavor, tall vigorous plant, clusters of up to 8 fruits, indet	
Sun Gold	Cherry 57 days, sweet, ½ oz, tangerine color, vigorous plant, indet	
Sunsugar	Cherry 62 days, golden, ½", very sweet, low acid, voted Best Flavor by Sunset Magazine, high yield, indet	
Super Sweet 100	Cherry 65 days, many branched clusters of 1" fruit, stake this plant, indet,	
Tiny Tim	Cherry 60 days, Dwarf, early 1" round for small space, tasty, for Window Box, indet	
Yellow Pear	Cherry 76 days, Paste type, 2" yellow pear shape, flavorful, indet	
Tomatillos		
Grande Rio Verde	82 days , Special selection, large apple-green 3-4 oz globes, strong plants need no stakes, high yield,	
Tomatillo	det	
Tomatillo Verde	70 days, Green fruit inside tan husk, for green Mexican sauce, globe, 2 oz, indet	
	neight (generally 3 - 4') and stop growing when fruit sets on the top bud. Tomatoes ripen at approximately the	

**Determinate:** a compact height (generally 3 - 4') and stop growing when fruit sets on the top bud. Tomatoes ripen at approximately the same time (usually over period of 1- 2 weeks) and require a limited amount of staking for support. Suited for container planting. Don't prune.

**Indeterminate:** will grow and produce fruit until killed by frost; can grow 6-12' tall. Will bloom, set new fruit and ripen fruit all at the same time. (Go to Tomatofest.com for more information)