

2017 DOWLING GARDEN PLANT SALE

TOMATOES

HEIRLOOM VARIETIES

- Amish Paste – Giant, Roma-type perfect for paste, canning. 80 days
- Black Krim – Very tasty dark red fruit. 69 days.
- Bonny Best – Medium sized red tomato, few seeds, good for canning. 72 days
- Box Car Willie – Abundant crop of 10-16 ounce red excellent tasting. 80 days
- Brandywine pink – The flavor and texture can't be beat. 85 days.
- Carmello – French tomato, very productive, fine flavor, 75 days
- Cosmonaut Volkov – Ukrainian heirloom, 1-2 pound beefsteak. 72 days
- Demidov – Russian. Compact plants with 4-8 oz pink fruit. Great for containers.
- Fourth of July – Tasty 4 ounce fruits ripen early. Indeterminate, 49 days.
- Hamson – Lots of large fruit, excellent flavor, Indeterminate heirloom.
- Hillbilly – Heirloom beefsteak, 1-2 pound, orange fruit with red streaks, 85 days
- Jaune Flammee – bright orange skin, reddish flesh, flavorful and sweet. Indeterminate, 80 days.
- Kellogg's Breakfast – 1 pound orange beefsteak, sweet, tangy flavor, 80 days
- Moonglow – Medium, bright orange fruit, high yield or 3-4 ounce fruit. 80 days
- Mortgage Lifter – Big flavorful fruit with few seeds. Indeterminate. 80 days.
- Muskvich – Early, deep red fruit, rich flavor.
- Northern Lights – Bi-colored, early season 4" beefsteak heirloom. Intense flavor. 55 days
- Paul Robeson – Amazing, smoky flavor, 7-10 ounce fruit 90 days
- Provenzano – large heart-shaped fruit, primarily a paste tomato but good for salads, slicing. 85 days.
- Rose de Berne – dark pink 6-8 ounce fruit, Very productive, indeterminate. 75 days
- Striped Roman – Medium sized orange red fruit, heavy production, indeterminate, 75 days.
- Shutinski Velikan – Russian. Heavy producer, early. Indeterminate.
- Vorlon – Bulgarian purple-black tomato with rich, smoky, organic taste.

HYBRID VARIETIES

- Beefmaster – meaty flavorful fruit, up to 2 pounds, indeterminate, 80 days.
- Celebrity – Productive, fruit is flavorful, medium sized. Semi-determinate, 70 days
- Early Girl – Lots of fruit for an early harvest. 50 days.
- Jet Star – High yields of bright red tomatoes, low in acid. 72 days.
- San Marzano – Italian favorite for fresh and cooked tomato sauces. Indeterminate. 80 dys

CHERRY AND GRAPE TOMATOES

- Chadwick Cherry =- Beautiful 1" red fruits in vigorous clusters of 6. 70 days.
- Sun Gold – Explosively sweet flavor, heavy producing. 55-65 days
- SunSugar Hybrid – Golden ½ oz fruit, Large producer. Indeterminate. 62 days
- Sweet Million – Large clusters of 1 inch dark red fruit. Indeterminate. 65 days

PEPPERS

SWEET VARIETIES

- Gilboa Orange – Hybrid, blocky orange bell. Productive. 66 days.
- King of the North – red bell pepper good for northern gardens. 70 days
- Odessa Market – Produces fruit all summer. Good for growing in pots.
- Peacework – Early red bell, good flavor. 65 days.

HOT PEPPERS

- Anaheim – Popular chili pepper. Continuous bearing, high yield. 75 days.
- Ancho San Luis – Good fresh, excellent for drying. 80 days.
- Beaver Dam – Mildly hot, good flavor, ripens lime-green to red. 80 days.
- Black Hungarian – Abundant yields of 4 inch fiery fruit, good flavor. 75 days.
- Georgia Flame – Excellent for salsa, 2x7" fruit, medium hot. 90 days.
- Hungarian Hot Wax – Spicy, fairly hot, 6" long fruit, perfect for pickling. Good for cool climates.

CABBAGE

Golden acre – Early cabbage with 5 pound heads. Excellent flavor.

CAULIFLOWER

Snow Crown – Mild and sweet, heavy yields of 8-10 inch heads. 50-60 days.

EGGPLANT

Classic – High yields of glossy dark purple fruits on strong plants 65 days

BROCCOLI

LIMBA – 8 inch heads, good flavor, slow to bolt.

BRUSSELS SPROUTS Gustus – High yield, great taste, 99 days

GIANT KOHLRABI Gigante– Heirloom from Czechoslovakia. Tender, doesn't get woody. 65 days.

CELERY –

Conquistador – Early celery with tall dark stocks that produce crisp flavorful stock

KALE

Darkibor – dark green, triple curled richly textured leaves. 65 days.

Portuguese – Tender, sweet leaves popular in stir-fries and soups

COLLARDS – Vates – tender leaves. Rich source of calcium and vitamins A and C

SWEET POTATO – Beauregard. Super source of vitamin ,

HERB

Lemon Basil – Mild flavor, good for grilled fish or shrimp, other basil uses.

Sweet Basil – prized for pesto, good with vegetables and meats like veal and lamb.

Greek Oregano – Widely used in Italian dishes, tomato sauce, pizza, fish, and salad dressing.

Italian plain leaf parsley – Flavorful parsley

Lemon Grass – Large stocks, good source of vitamin A, good for teas and cooking.

Rosemary – Aromatic leaves and stems used to flavor meats, sauces and vegetables

Sage – Good with meat, bread, dressings, vegetables, omelets, stuffing.

Thyme – English, seasoning for poultry, chowders, stews, sauces and pickles.

FLOWERS (Many attractive to bees and butterflies).

Begonia – fibrous, rose with bronze leaves.

Coleus – Beauty of Lyon

Coleus – Kong Mosaic

Gomphrena – Fireworks, Long lasting hot pink flowers

Geraniums – Maverick Hybrid series, bright extra large flower heads

Hypnotica Dahlia

Crackerjack Marigolds – Mixed colors, 24", double flowers 4-5" across.

New Guinea Impatiens deep red

New Guinea Impatiens white

Zinnia - Profusion

Zinnia – State Fair

Zinnia -Zowie Flame

Also an assortment of perennials will be available