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<p>Vegetables – page 2 Melons – page 7 Herbs – page 8 Cut Flowers – page 9</p>

Whether you have a large home garden or just a few pots on the patio, our transplants will suit your needs. Use this catalog to select the vegetables, melons, herbs and cut flowers you would like to grow this year. Our healthy, vigorous transplants are certified organic and will be hardened off before you receive them. We hope you'll choose varieties that are both familiar and new. Happy gardening!

Pricing and Ordering: See the separate order form that accompanies this catalog; it is available separately on the website (downloadable copy).

Pick-up Dates: Pick-up dates for 2009 are the following Saturdays: May 16th, May 23rd, and June 6th. Be sure to indicate your choice on the order form so we can have your plants ready to go. If you are not able to pick up your order on one of those three days, please call or email to arrange an alternate date. As this is a grown-to-order service, we need sufficient lead-time to grow your plants. *Please order a minimum of one month before your desired pick-up date to assure the best selection.* We will do our best to fill orders placed less than a month in advance. When selecting a pick-up date, keep the weather in mind. Specifically, remember that many plants will not tolerate frost. The frost-free date in Rhode Island is generally considered to be May 15th but can vary. Take caution with early plantings.

Availability: We expect most items to be widely available and will do our best to fill your order exactly as specified. Occasionally, due to high demand or seed failure, a specific variety may not be available. In this case we will make a replacement with the closest possible alternative, e.g. switching one Greenleaf lettuce for another. If no similar substitute is available, we will issue you a credit to use on other items.

Samplers: We offer sampler four-packs for some crops and varieties. You will see these at the end of each section when available. Unfortunately, we cannot make substitutions in our samplers.

Packaging: We offer plants in peat pots and/or four-packs depending on growing requirements and market demand.

VEGETABLES

BROCCOLI: Does best in spring and fall. Likes fertile, moist soil; water as needed in dry conditions. After center head is harvested, side shoots will form. Available in four-packs.

B1 **Arcadia:** One of our long-standing favorites, Arcadia performs well even under stress from heat and cold. Large, firm heads with a hint of purple.

CABBAGE: Likes fertile, moist soil; water as needed in Available in four-packs.



dry conditions.

C14 **Super Red:** Deep purple, early red cabbage.

C15 **Tendersweet:** An early green cabbage; grows well throughout the season. Excellent flavor.

C16 **Cabbage Sampler:** Two each of the above two varieties.

CUCUMBERS: Available in peat pots.

CC151 **Pickling, Alibi:** Smaller in size with spiny skin, good for pickling and eating raw. Many people prefer picklers as their eating cucumber.

CC152 **Slicing, Diva:** Burpless (seedless) smooth-skinned variety. Crisp with thin rind; no need to peel. Does not acquire that bitter flavor some varieties do.

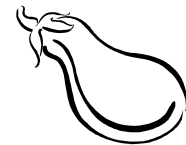
CC153 **Suyo Long:** Burpless (seedless) Asian variety. Crisp and crunchy with a spiny skin; similar to English cucumbers in taste. The fruit is long, slender, and tends to curl unless staked.

EGGPLANT: High-yielding mid to late season producers. We offer both Italian and Asian varieties. Asian eggplant is narrower and longer, with few seeds, sweet flavor, and a thin skin. If you haven't tried Asian eggplant, you'll be pleased with its ease and versatility. Available four-packs.

E71 **Dairyu:** Asian eggplant. Glossy, slender 6-12" long dark purple fruit.

E72 **Santana:** Italian eggplant. Plump, dark purple lobed fruit 3-5" in diameter.

E73 **Eggplant Sampler:** Two Dairyu and two Santana.



GREENS: May be transplanted before last frost unless otherwise noted. Available in four-packs.

G31 **Arugula:** Easy to grow and delicious. We offer the classic arugula. Transplant after last frost or cover.

G32 **Kale, Winterbor:** A hardy and nutritious green. Grows throughout the season, but especially good in spring and fall as cool temperatures improve flavor.

G33 **Mibuna:** An Asian mustard green, Mibuna's elongated smooth leaves have a mustardy-peppery flavor. Use raw in salads or cooked as a side dish or in soups.

G34 Mizuna: You've seen baby-size Mizuna in salad mixes. Leaves are serrated. Milder than Mibuna but still has a distinct peppery flavor. Harvest at baby or full size for fresh use in salads, or cook as with Mibuna.

G35 Swiss Chard, Bright Lights: This is a popular multicolored variety with dark green leaves; leaves taste similar to spinach. Cut leaves individually for continuous growth. Transplant after last frost or cover.

LETTUCE: Flavor is best with cool weather, so spring and fall crops are ideal, but we offer a number of slow-bolting varieties. Lettuce may be transplanted before last frost, but protect from temperatures below twenty degrees. Available in four-packs.

L51 Bibb, Speckled Amish: Heirloom variety. Beautiful leaves are green with red flecks. Mild flavor, small dense heads.

L52 Butterhead/Boston, Sylvesta: Compact form, flavorful, light green leaves.

L53 Greenleaf, Green Star: Bright green color, more tolerant to heat than many other Greenleaf varieties.

L54 Iceburg/Crisphead, Summertime: Tolerates heat well, forms uniform medium-sized dense heads.

L55 Redleaf, New Red Fire: Striking red color, slow to bolt, great texture and flavor. A favorite with our customers at market.

L56 Romaine, Jericho: Tall green heads, excellent taste.

L57 Lettuce Sampler: One each of Bibb, Boston, Greenleaf, and Redleaf.

PEPPERS, Sweet: Available in four-packs.

P81 Bell, Revolution: Green to red variety. Dense branching system and continuous fruit growth from mid summer through fall. Smooth, thick-walled fruit.

P82 Bell, Gourmet: Green to orange, sweet taste, medium-large fruits.

P83 Sweet, Carmen: Sweet flavor, used for salads or roasting. A corno di toro type: tapered pepper, 5-6" long. Early growing, red when fully ripe.

P84 Sweet Pepper Sampler: Two Revolution, one Gourmet and one Carmen.

PEPPERS, Hot: Available in peat pots.

P85 Chile, Anaheim: Mild heat, 6-8" long, green fruit. Great for roasting, grilling, or stuffing. Distinct chile flavor.

P86 Chile, Ancho/Poblano: Medium heat, heart-shaped, continuous growth. Dark green with excellent ancho taste.

P87 Chile, Jalapeno: Medium heat, dark green, 2-3½" long.

P88 **Habanero:** Extremely hot, may be harvested green or orange. Use fresh or dried.

P89 **Hot Pepper Sampler (four pack):** One each of Anaheim, Ancho, Jalapeno and Habanero.

PUMPKINS: Available in peat pots.

PK191 **New England Pie:** This long-established sugar pumpkin is an excellent choice for pies and other culinary uses. Vine-ripens nicely but in cooler summers fruit will continue to ripen as it cures after harvest. One plant produces many pumpkins averaging four pounds each.

PK192 **Spartan:** Fruit grows to 25-30 lbs. This deeply ribbed, dark orange pumpkin is perfect for Jack-O-Lanterns and other decorative uses.

TOMATOES: What home gardener doesn't grow tomatoes? There is nothing better and more anticipated than the first red tomato. Here at the farm it is usually a race to see who gets that first taste. Be very leery of the one with a saltshaker and hoe in hand who says they are going to just pull weeds....

Listed below are some of the tomatoes that we grow throughout the summer. Most are favorites that we have been growing for years, and a couple are new varieties as well. Available in peat pots and four-packs.

Days indicates days to fruit, is based on the transplant date and should be used as a guide. Many factors can influence the actual fruit date, such as temperature, moisture, soil nutrients, etc.

Determinate indicates that the fruits will ripen in a short time frame. These plants are bush types and don't require staking. *Indeterminate* tomato plants are climbing types and should be supported. Their fruit ripens over a longer period of time.

Roma (plum)/Saladette:

T101 **Mariana** (*determinate*) 74 days: Good taste, uniform red firm fruits, 4-5oz. A very good producer for us last year.

T102 **San Marzano** (*indeterminate*) 78 days: A superb traditional paste tomato variety. Very meaty and flavorful with 5-6oz red slender fruits.

T103 **Speckled Roman Paste** (*indeterminate*) 85 days: This is an heirloom paste tomato. We tried this last year and customers loved it for both cooking and eating. This tomato has great flavor and produces heavy yields. The fruits are cylindrical, weigh about 4-5oz, and are red and orange striped.

T104 **Roma Tomato Sampler:** Two San Marzano, one Speckled Roman and one Mariana.

Heirloom:

T105 **Brandywine** (*indeterminate*) 78 days: A well known and often requested heirloom variety, the fruits are large (up to 1 lb) and pinkish-red. This tomato is considered by many to be the absolute best there is for taste.

T106 **Black Krim** (*indeterminate*) 80 days: This large fruited, dark purple tomato hails from Russia. A juicy, meaty tomato with outstanding flavor. This variety was suggested to us by a customer at market who has years of experience growing heirloom tomatoes. Harvest when half green and still firm for full flavor.

T107 **Debaro** (*indeterminate*) 72 days: This tomato bears small red oval shaped fruits (3-4oz). We have grown this variety for several years and find it to be very good in flavor.

T108 **Moskvich** (*indeterminate*) 60 days: A bright red, early, 4-6oz tomato. Great flavor, recognized and requested by customers at markets. We have been growing this one for years, and it is one of our favorite heirloom varieties.

T109 **Nepal** (*indeterminate*) 78 days: A very flavorful 8-10oz red tomato. We grew this variety last year and thought the taste was excellent. The fruits are very fragile when ripe, but for home garden use, they have the flavor many are looking for.

T110 **Pruden's Purple** (*indeterminate*) 67 days: A very large fruited tomato (up to a 1 lb!) Fruit is dark pink with red flesh. We are adding this to our line because of customer demand.

T111 **Valencia** (*indeterminate*) 76 days: An orange 8-10oz round tomato with good flavor. We tried this variety last year and were highly impressed. Orange tomatoes are less acidic than red.

T112 **Rose** (*indeterminate*) 78 days: Similar to size and taste of Brandywine and more pink in color. We have been growing this variety for several years now, and we enjoy Rose as much as Brandywine. We find this variety splits less than Brandywine.

T113 **Heirloom Tomato Sampler A:** One each of Brandywine, Black Krim, Moskvich and Valencia.

T114 **Heirloom Tomato Sampler B:** One each of Debaro, Nepal, Pruden's Purple and Rose.



Hybrid:

T115 **Big Beef** (*indeterminate*) 70 days: A classic beefsteak tomato and a favorite of many long-time gardeners.

T116 **Celebrity** (*determinate*) 60 days: A long-established variety with red round fruits about 8oz in size. Good flavor and early to ripen.

T117 **Dafel** (*indeterminate*) 68 days: A 6-7 oz round red tomato with excellent flavor.

T118 **Orange Blossom** (*determinate*) 60 days: A round orange tomato with mild flavor. The fruits are about 6-8oz, and the plants are heavy yielding. Lower acidity than red tomatoes.

T119 **Pink Beauty** (*indeterminate*) 74 days: Round pink tomato between 6-8oz. Full flavor.

T120 **Hybrid Tomato Sampler**: Includes one each of Big Beef, Celebrity, Orange Blossom and Pink Beauty.

Cherry/Grape:

T121 **Chiquita**: (*determinate*) 63 days: A pink grape tomato. The color and flavor will not disappoint.

T122 **Gardener's Delight** 68 days: This rich, sweet red cherry tomato is a parent of the well-known Sweet 100. Will bear until frost.

T123 **Sun Cherry** (*indeterminate*) 58 days: A sweet red cherry tomato with small round fruit.

T124 **Sun Gold**: (*indeterminate*) 57 days: A deep yellow cherry with unbeatable flavor.

T125 **Cherry/Grape Sampler**: Includes one each of Chiquita, Gardener's Delight, Sun Cherry and Sun Gold.

WINTER SQUASH: Transplant any time after last frost. Plant 24" apart being careful not to disturb the roots. *Days* indicates days to fruit, is based on the transplant date and should be used as a guide. Many factors can influence the actual harvest date, such as temperature, moisture, soil nutrients, etc. Available in peat pots.

WS171 **Acorn**: Small, dark green, ribbed squash for baking. Store up to three months from harvest. Usually yields 5-6 squashes per plant.

WS172 **Buttercup**: We offer the standard variety of this delicious winter squash.

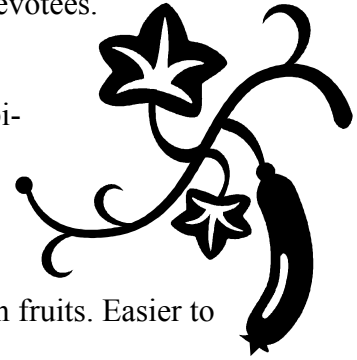
WS173 **Butternut**: Cylindrical light-brown squash tastes great and stores especially well.

WS174 **Kabocha, Sunshine**: Ripens to bright orange inside and out. Similar shape to buttercup squash. An especially sweet winter squash.

ZUCCHINI/SUMMER SQUASH: Available in peat pots.

SS161 **Yellow Crookneck:** A favorite among yellow summer squash devotees. Outstanding flavor and texture.

SS162 **Yellow Summer Squash, Zephyr:** When we first brought this bi-colored (yellow with green band at tip) variety to market, it was relatively unfamiliar but well loved by all who tried it. Great summer squash flavor.



SS163 **Zucchini, Elite:** Uniform production, high yielding, glossy green fruits. Easier to pick than other varieties as stems are more open around plant base.

MELONS

Melons love heat, need fertile soil and require regular watering. They dislike cold weather, dry soil, and weeds. They are among the more difficult crops to grow but the taste of a ripe, fresh-picked melon is hard to beat. Here at Cedar Edge Farm, we grow over 15 varieties of melons. Listed below are some of our favorites for both taste and ease of growing. We are not offering seedless watermelon varieties as transplants because their pollination requirements are not suited to the home garden, but look for our seedless melons at farmers' markets. Melons are available in peat pots.

Days indicates days to fruit, is based on the transplant date and should be used as a guide. Many factors can influence the actual fruit date, such as temperature, moisture, soil nutrients, etc.

CANTALOUPE/MUSKMELON: The title here can be a bit confusing as all cantaloupes are muskmelons, but not all muskmelons are cantaloupes. Muskmelon is a diverse species of melon that includes but is not limited to cantaloupes. However, muskmelon is often used to name a variety of cantaloupe that is especially soft and sweet.

M201 **Athena 80 days:** 2-4 lb melon with firm orange flesh and good flavor. Rind is netted.

M202 **Earliqueen 75 days:** Early growing, 2-4 lb, soft, orange-flesh melon. Very sweet in flavor.

M203 **HONEYDEW 80 days:** Excellent tasting 2-3 lb green flesh melon. Smooth rind, excellent yield from healthy plants.

WATERMELONS: There is nothing more rewarding on a hot August day than a homegrown watermelon. For best flavor, wait until the rind becomes dull, a dark yellow spot appears on the bottom, and the first tendril turns brown. Then slice and enjoy; this is what home grown means!

M204 **Crimson Sweet** 88 days: Large 15-20 lb round fruits with light and dark green striped rind. Flesh is sweet and red.

M205 **Sugar Baby** 80 days: The typical home garden round red watermelon. 6-10 lbs in size. Refreshing and sweet.

M206 **Sunshine** 75 days: Yellow-flesh watermelon, 8-10 lbs, oval-round shape. Yellow watermelon tastes like red (some say it's sweeter) but is a nice twist on the familiar. Looks great in fruit salads, especially when mixed with red watermelon.

HERBS: Herbs are available in four-packs except for cilantro and dill which are available in peat pots.

BASIL: A versatile and popular herb. Transplant after danger of frost in well-drained soil. Do not overwater young plants. Annual.

H251 **Italian Large Leaf:** Sweet taste and scent, large leaves, medium green color. An ideal choice for pesto and Italian cooking.

H252 **Lemon Basil (Mrs. Burns):** Strong lemony scent and flavor, this favorite is ideal with chicken and fish dishes.

H253 **Red Rubin:** Deep purple foliage with the flavor of Italian basil.

H254 **Sweet Thai:** This basil has the spicy flavor of anise and cloves distinctive in Thai food.

H255 **Basil Sampler:** One each of the above four basil types (four-packs only).

CHIVES: Perennial herb with a mild onion flavor. Leaves used for flavoring, blooms for garnish.

H257 **Chives:** Classic chives.

H258 **Garlic Chives:** Flat leaves with garlic flavor. Edible flowers.

H259 **Chives Sampler:** Two chives, two garlic chives.

H260 **CILANTRO:** Also known as Chinese parsley, this herb lends a distinct flavor to salsas, curries and many other ethnic dishes. Available in peat and 4" pots.

H261 **DILL:** Dill leaves flavor pickles, meats, seafood and breads. Avoid disturbing the taproot of this annual when transplanting. Available in peat pots.

H262 **MINT:** Common mint used as a culinary herb and for teas. Perennial.

H263 **MARJORAM, SWEET:** Use the leaves for flavor and the flowers for garnish. This herb is used in a wide variety of dishes including sausage, lamb, beef, pork, chicken, fish, and tomato recipes. Tender perennial.

H264 **MARJORAM, ZAATAR:** This Mediterranean variety combines the flavors of sweet marjoram, oregano, and thyme. Tender perennial.

H265 **OREGANO:** A popular Italian herb widely used in tomato sauces and other savory dishes. Perennial.

PARSLEY: This well known biennial herb is used to flavor sauces, soups and stews.

H266 **Forest Green:** A curled variety

H267 **Dark Green Italian:** A classic flat leaf parsley with dark green leaves.

H268 **Parsley Sampler:** Two each of the above two types.

H269 **SAGE:** The broadleaf variety we offer grows up to three feet tall. The fuzzy grey leaves and blue flowers make a striking addition to any herb garden. Replace your sage plants every three years to avoid woody stems. Perennial.

THYME: Used to flavor stuffing, meat, fish, soups and stews.

H270 **Summer Thyme:** Superb flavor, grown as an annual.

H271 **Winter Thyme:** The classic thyme, grows as a perennial.

CUT FLOWERS

The flowers we offer look equally beautiful in the garden and the vase. Whether you have annual beds just for cutting or devote a small corner of your garden to flowers, you will enjoy these plants throughout the season. Most varieties will send out new blooms as you harvest.



F301 **COSMOS, Double Click:** Tall plants (reaching nearly four feet), double and semi-double blooms in white, red and a range of pinks. Available in four packs.

F302 **ZINNIAS, Benary's Giant Mix:** 4-5" double blooms. Wide range of colors including bright pink, crimson, coral, golden yellow, orange, lilac, and deep red. A favorite at the farmers market. Up to 40-50" tall. Available in four packs.

SUNFLOWERS: We offer a range of colors including single shade and bi-colored types. Single stem varieties produce one large flower. Branching types have multiple blooms. Available only in peat pots as they are sensitive to root disturbance.



F351 **Autumn Beauty:** 3-8" blooms, multibranching, mix of autumn tones in solid and bicolor blooms.

F352 **ProCut Bicolor:** Early blooming, 3-4" blooms with golden tips and rusty orange centers. Single stem. One of our favorite bicolors.

F353 **Soraya:** The classic sunflower look in a branching habit. 4-6" blooms, sturdy stems, high yield.

F354 **Strawberry Blonde:** Salmon to wine colored petals with pale lemon tips and dark centers. Branching.

F355 **Velvet Queen:** 4-5" blooms, rich velvety red petals and dark centers, 60" tall, branching.