

## Ross Hadfield's Preferred Vegetable and Fruit Varieties

- Green Bean:** Slenderette – This is a Blue Lake type for commercial canning. The beans come on all at once. They produce heavy i.e., one plant had 92, 6 – 7" beans. If you just want to have a few to eat all summer plant a Blue Lake Pole Bean.
- Red Beets:** Detroit Dark Red – Has good flavor.
- Broccoli:** Green Goliath or Waltham
- Cabbage:** Copenhagen Market – I use this variety because it gets ripe the same time as Snow Crown. Plant plants in the garden before April 1.
- Cantaloupe:** Hale's Best
- Carrots:** Minicore – This is a short variety to grow in clay soil. Plant in a wide row. If one planting is planted by April, they can be eaten by July. Then plan a fall crop about July 25 and cover those left in November with mulch and you can harvest them until March.
- Chard:** Rhubarbchard – Deep Red, very tender use stalks and leaves together. Cook in salted water. Put some butter on top of serving and sprinkle with red wine vinegar.
- Cauliflower:** Early Snowball – Put plants in ground before 1<sup>st</sup> of April and harvest about June 15 – 20<sup>th</sup>.
- Cucumbers:** Fanfare or Pot Luck – Fanfare vines are 24' – 30' long and Pot Luck vines grow only about 18" long. Both are excellent for container growing.
- Lettuce:** Red Sails – Put plants in garden by May 15. Try any leaf lettuce and plant on Thanksgiving Day for next year.
- Onions:** Walla Walla for summer and for fall use yellow Sweet Spanish for storage.
- Peas:** Super Sugar Snap – use these like green beans. (I call them no shell peas.) If put in the freezer, shell them. They do not get hard like other peas. Plant in March – April. They grow 7' tall in my garden—so should be supported.
- Peppers:** California Wonder – plant plants on April 15<sup>th</sup> covered with walls of water and black plastic.
- Potatoes:** Norlands or Pontiac for summer use. For fall or winter, use Butte. The Buttes can be micro waved & come out like oven baked. They have higher vitamin & mineral content than any other potatoes.
- Sweet Corn:** Ambrosia – Do not plant this corn until soil temperatures reach 80 degree (after June 1–to July 10).
- Tomatoes:** Celebrity - (Determinate) for salads. Bush Goliath or Big Boy (Indeterminate), for BLTs.
- Apples:** Mutsu – Very large, ripen about 10<sup>th</sup> of October. Makes better apple sauce and pies than Lodi, also better eating. Criterion for pies and eating.
- Cherry:** Northstar – This cherry has never frozen in 50 years in the Boise Valley. It makes excellent cherry pies and wonderful cherry syrup (if you know how to make syrup.)
- Peach:** Red Haven and Reliance late July & August for eating fresh. Improved Alberta for canning and eating in September – October.
- Plums:** Ozark Premier for eating fresh and making jam and syrups.
- Everbearing Raspberries:** Heritage, Polana, Summit, Avery or Carolina. Cut them down right at ground level. Pick from July 15 until November.