

GREENS TO GROW 2020 SPRING

Common Name	Type	Variety	Botanical Name	Days	Comments
Arugula, wild		Surrey	Eruca sativa	21/40	Similar in appearance to wild arugula, but milder flavor. Faster and easier to grow too.
Arugula, tangy		Wildfire	Diplotaxis tenuifolia	21/40	A beautiful sweet flavor followed by a mild peppery kick. Similar in appearance to wild arugula, but milder flavor. Faster and easier to grow too.
Chard, Swiss		Bright Lights	Beta vulgaris	28/55	Closely related to beets; green leaves are tasty, sweet and succulent. The multicolored stems are also flavorful. Stem colors are yellow, orange, pink, crimson, purple, white and green. When cooking, the color holds when steamed, rather than boiled. High in vitamins, heat tolerant. Grows to 20" tall. When cutting, leave 2" of the stem, it will regrow.
Endive, French		Tres Fine Maraichere	Cichorium	30,50	Classic French frisée endive forms a heart of finely cut, frilly leaves that are mildly bitter, and deliciously crispy in gourmet salad mixes. Tie the heads closed one week before harvest to blanch the center to a creamy white color.
Kale		Dazzling Blue		50-60	Puckered, brilliant, blue-green leaves highlighted with shocking pink midribs. Harvest as you would rainbow chard.
Kale		Lacinato (Dinosaur)		65-80	Lacinato kale is also known as dinosaur or black Tuscan kale. It has long, highly savoyed, dark blue-green leaves. It is known for its excellent flavor and texture. Harvest outer leaves continuously for best results. Tolerant of frost and snow.
Kale		Scarlet		30-55	Broad, frilly, purple leaves grow on 2-3' tall, upright stalks. Enjoy tender baby greens, or allow some plants to mature to their full size. Plants become more vibrantly colored in cooler temperatures.
Kale		Smooth German		60-90	Smooth, gray green, flat, unruffled leaves. Bolts at 90-120 days. Grows to over 36" wide.
Lettuce, bibb	mini	Rosaine	Lactuca	52	Dark red, "Little Gem" type for mini heads. Crisp leaves make uniform, dense heads with a sweet flavor and crisp texture. Slow to bolt.
Lettuce, butterhead		Alkindus		45-60	Dark red, butterhead, with good wrapping leaves that are slightly savoyed. Resistance to mildew and aphids. Very slow to bolt.
Lettuce, butterhead		Yugoslavia Red Butterhead		55	Bright-green cupped leaves splashed with rosy-red. Mild, buttery flavor. Loose heads grow to 12" across.
Lettuce, crisphead	summer	Cherokee		48	Thick, crisp, dark-red leaves with lighter greenish tinge inside. Not bitter. Slow to bolt.
Lettuce, crisphead		Joker		50-60	Beautiful leaves with splashes of bold red. Dense, 6-8" heads that are crispy and tasty. Large, toothed margins with coarse crenation.
Lettuce, French crisp/Batavia		Nevada		48	Bright-green leaves form dense, closed heads. Crunchy with a wonderful nutty flavor. Very resistant to tip burn and bolting. Batavia lettuces can be stored longer than other types when cooled at picking and kept refrigerated.
Lettuce, leaf	loose	Australian Yellowleaf		50	Bright, yellow-green, loose-leaf variety. Leaves, become crinkled as they mature and can reach a diameter of 12-16". Fairly slow to bolt.
Lettuce, leaf		Buckley		50-55	Strong, oakleaf shaped rosettes of deeply lobed, dark purple, uniformly sized leaves. Harvest for whole heads or individual leaves.
Lettuce, leaf	loose	Gold Rush		50-60	Super frilly, branched leaf structure resembling frisee almost more than a lettuce, but without the bitterness. Chartreuse in color, it is great as a cutting lettuce and matures into a stunning if not compact head.
Lettuce, leaf	deer tongue	Jebousek		40-50	Compact plants form rosettes of dark green. Triangular leaves, 7-9" long and 4-5" wide.

Lettuce, leaf	loose	Midnight Ruffles		45	Deep purple, almost ebony, leaves are deeply crinkled or savoyed, with toothed edges. The hearts are very densely packed for a leaf type. Sweet and delicious.
Lettuce, leaf		New Red Fire		55	heat tolerant
Lettuce, leaf		Two Star		45	Vibrant chartreuse color and non-bitter flavor. Crisp leaves with extra frilliness, like an endive, on a relaxed, loose-leaf frame. Large plants stand about 6-7" tall, a full 12" wide.
Lettuce, oakleaf		Bronze Beauty		40-50	Colorful leaf lettuce, green with bronze tips, and arrow shaped. Heat tolerant and bolt resistant. Sweet, crisp flavor.
Lettuce, oakleaf		Panisse		48	Large, lime-green, lobed leaves form dense heads with a long harvest window.
Lettuce, Romaine		Annapolis		30	Dark red romaine, with scalloped leaf edges. Disease resistant.
Lettuce, Romaine		Breen		45	Medium bronze red color. Averages 8" tall and is slow to become oversized. Though best for mini heads, it can also be used as a baby leaf.
Lettuce, Romaine		Cimmaron		65	Deep red leaves are 10-12" long, with good flavor and crisp, tender texture. Does not bolt.
Lettuce, Romaine	mini	Ezbruke		52	Deep-scarlet heads with attractive, red-speckled internal leaves.
Lettuce, Romaine		Flashy Trout's Back		55	Truly beautiful, speckled leaf. Spots darken from red to maroon as the lettuce matures. Sweet and buttery lettuce.
Lettuce, Romaine		Green Forest		56	Partially savoyed, dark green leaves are tender and mild, early, tall. Slow-bolting and has smooth ribs.
Lettuce, Romaine		Little Gem		33	Miniature green romaine with its blanched, thick heart as a gourmet treat. Heads are about 4" across and are prime eating from 4-6" tall.
Mizuna (mustard)		Miz America		21-40	The toothed leaves are dark red on top and bottom, Flavor is milder than other mustards. Beautiful addition to a salad.
Mizuna (mustard)		Red Kingdom	Brassica rapa	21-40	Leaves of reddish-purple, which hold their color all season. Our mildest mustard, and slow to bolt.
Mizuna (mustard)		Red Streaked	Brassica	20-45	Purple red, lacy leaves have a peppery flavor. Popular in Japan and other Asian countries. Can be harvested as a micro-green in 25 days, cut and come again. Our most intense mustard.
Mustard		Frizzy Lizzy	Brassica	21	Beautiful and flavorful. Bronzy red color, with deeply cut leaves. Bolt resistant.
Mustard		Green Wave	Brassica juncea	50	Award winning, sharp, spicy mustard. Curly green leaves. Heat tolerant, slow to bolt.
Mustard		Spicy Green	Brassica juncea	30-55	The frilly leaves are mildly spicy with a zesty flavor reminiscent of wasabi. Vibrant green leaves are delicious raw in a salad, or stir fry. Leaves can be harvested at the baby stage or when full-sized. Our most flavorful green mustard.
Spinach		Lizard	Spinacia oleracea	28	Dark green, smooth, roundish leaves. Compact grower. Slow to bolt. Disease resistant.
Spinach		Palco	Spinacia oleracea	38	Smooth mid-green leaves with the traditional rounded, spoon-like shape. Bolt and disease resistant.
Spinach		Regiment	Spinacia oleracea	37	Thick, dark green, arrow shaped, semi-savoy leaves have some texture. The crisp leaves have a delicate flavor and are tasty both raw or cooked. Vigorous, long-lasting, fast growing. Bolt resistant and disease resistant.
Spinach		Whale	Spinacia oleracea	37	Dark green, smooth-leafed spinach. Resistant to seven races of downy mildew. Produces good, early yields.