



Squash 'Marina de Chiogga'

**"Vintage Veggies"-----our limited time offer** of heirloom and gourmet vegetable plants-----is coming soon. These plants will first be available on Thursday, May 12, and not after Sunday, May 22. For a complete descriptive list of all these plants (over 80 varieties), [click here](#).

At Milaeger's we grow at least several crops of every plant that we produce in our greenhouses. They are staged to be ready at various times during the planting season. However, these

heirloom and gourmet vegetables are being grown as one crop only-----so they will be available only for a limited period. None will be available before the scheduled offering (they will be too immature) but a few may be available afterwards, depending on supply and demand. Scheduling plants for one specific period of time is a tricky business, but right now everything is on schedule. Here are a few noteworthy plants.

'Fish' pepper. This is a hot pepper, but not super-hot---just a little hotter than a typical jalapeno. Of course, the heat varies on different parts of the pepper, and growing conditions can be a factor. The 'Fish' pepper is an African-American heirloom dating back to the 19th century. William Woys Weaver, noted vegetable historian and major foodie was instrumental in the introduction of this now famous plant. Weaver obtained the seed from his seed collector grandfather, who got it from Horace Pippin (1888-1946), the noted American artist. Pippin said the seed came from Baltimore. African -American gardeners in Baltimore grew the pepper, cooked them, and used them in spicy seafood concoctions as they still do today. Weaver describes the fruit thusly: "they have none of the smokiness of the habaneros or the fruity quality of the Andean peppers...they have a subtle sweetness that is enhanced with lime juice, or better yet, pineapple. They're also very hot, so the combination is quite pleasant." Weaver then describes a salsa that he makes with the 'Fish' pepper, warning to don rubber gloves when preparing the dish.



'Fish' Pepper

'Fish' peppers are quite attractive. Shaped like a crescent moon, they age from green to red, and finally black red. The fruit is streaked with creamy yellow variegation, which varies on each pepper. The leaves are often variegated, too. This colorful hot pepper is tasty as well as beautiful, plus it has an interesting history---what more could you want in an heirloom plant?



'Dugeirhong Purple' Chives

'Dugeirhong Purple' chives are from northern China and are winter hardy here, just like common chives. This beautiful purple form has green, grassy tips, a white midsection, and a light purple base---three distinct colors. This makes for a wonderful conversation piece on your table. Flavor is the typical, garlicky, onion flavor of ordinary chives. Sometimes called Chinese Leek.

Squash is one vegetable we are paying a lot of attention to. Squash is already popular and we already offer quite a few in our regular listing. For this limited event we are offering an additional 14 types, most of which are "winter" squash---those that have harder shells and store well. We have a couple of hubbard squash and spaghetti squash, and several interesting ones from France and Italy, and many others. Most of the heirloom types are "vine" forms, so they need room. A few of the newer hybrids are bush or semi-bush, so they would be great for those with less space, or those who want to grow more varieties. The range of color, texture, size, and shape is extraordinary---we encourage enthusiastic experimentation.

A standout in the tomato group is a national favorite known as 'Banana Legs.' This is a golden yellow paste tomato. It is shaped like an elongated pepper; about 4" long, thin, and tapered to a point. It is meaty, low acid, and prolific.



Tomato 'Banana Legs'

All of these plants and many others will be available on our lots from Thursday, May 12 through Sunday, May 22, while our limited supply lasts. We look forward to seeing you. [Please contact us with any questions.](#)