



## APRIL - SEPTEMBER GROWING SEASON

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## BEANS

Pole Beans are vigorous producers of protein-rich pods you can eat raw or cooked. We like to pick the green beans pencil-thin for French Haricot Verts style, and larger pods are great for stir-fries. In addition to the striped beans (which turn green when cooked), we're also featuring yellow beans. These improved wax beans are long and slender with a similarly grassy flavor to green beans; they can be paired together for a striking duo.



Green Beans



Stripey Beans



Yellow Beans

## SUMMER COOKING GREENS

With their bright colors, quick harvests and nutritious leaves, it's easy to love summer greens! The stalky leaves of swiss chard are great for stir-fries and frittatas and young leaves make a vitamin-packed addition to salads or smoothies. In addition to being a traditional grain crop, this variety of Amaranth has edible leaves that make a solid summer substitute for spinach.



Swiss Chard



Vegetable Amaranth



## CUCUMBER

These vining crops produce crisp green-skinned fruit with tender, mild flesh. Store-bought cucumbers pale in comparison to the unique and floral fragrance which will fill your kitchen with its delicate aroma. Not just for salads and snacks, cucumbers can be sliced into fresh water or muddled into garden cocktails. Armenian cucumbers have a slightly different texture, somewhat like a zucchini, but with a subtle flavor akin to cucumber; they're also fun plants for kids, as unpicked fruit can grow up to 2' long!



Slicing



Asian



Persian



Striped Armenian



## EGGPLANT

Eggplant is a must-have veggie for many Indian, Asian, and Mediterranean dishes. Though we source early-producing varieties, this heat-loving plant will begin producing a little later than some of your other garden crops... but is worth the wait! Try roasting one whole and blending up the insides with a swig of olive oil and squeeze of lemon for a light and easy crudité dip.



Long Skinny



Striped



Large Italian

## MELONS

Perhaps the quintessential summer fruit, melons grow on sprawling vines, which New Image experts train outside of garden beds to conserve growing space. Melons are somewhat finicky, but when successful they produce between 2 and 4 melons per plant. If you want to grow melons, make sure you have unused space adjacent to your bed, with no overhead irrigation, so your plants won't get soaked, trampled, or weed-whacked.



Watermelon



Cantaloupe



## FLOWERS & HERBS

### Flowers

Flowers are great for vegetable gardens because they help bring in pollinator insects like bees and butterflies. But don't forget how nice they can be inside too! Consider a table setting of Salvia with Chive flowers and Thai Basil blossoms, or a large bouquet of Sunflowers punctuated with Yarrow and Marigolds.



Alyssum



Salvia



Marigold



Yarrow



Sunflower

### Herbs

Space-efficient and full of flavor, herbs are a must for any garden. Nothing adds punch to a meal like fresh herbs snipped from the garden moments before use! Have more than you can use? Infuse cuttings in olive oil for herb-scented salad dressings.



Basil



Red Basil



Thai Basil



Chives



Parsley



Sage



Shiso



Summer Savory



Tarragon



Thyme

## SWEET PEPPERS

Sweet peppers are crisp when green and only get tastier as they ripen into eye-catching reds, oranges, burgundies, and blacks. Though Bell Peppers are better-known, we prefer the Italian roasting peppers, which rival or exceed the sweetness of Bell Peppers but mature faster and are generally more productive.



Red Bell



Colorful Bell



Red Italian Roaster



Orange Italian Roaster



## MEDIUM PEPPERS

Our medium peppers include the classic Poblano and Feher Ozon Paprika, the primary pepper for sweet paprika spice, which has juicy fruit that can be enjoyed fresh or dried. And back again are Padron and Shishito varieties, which are generally mild and commonly pan-fried with olive oil and salt. But watch out: in every dozen or so peppers you'll come upon a spicy one. It's like a game of garden roulette!



Padron



Poblano



Shishito



Feher Ozon Paprika



New Mexico / Anaheim



## HOT PEPPERS

Our hot peppers come in a range of bright colors, increasing in spiciness as they mature. Try roasting hot peppers and stuffing with goat cheese for a zesty appetizer. Think you've tried everything? Select the "Surprise Me" category and we'll plant you the most unique peppers we can source!



Jalapeño



Habañero



Thai



Suprise Me!



## SQUASH

Like melons, squash grow on long vines with large leaves that will sprawl out of your garden bed. Summer squash grow quickly and prolifically. With their dense flesh, these vegetables are great for grilling and roasting, and can also be chopped into stir-fries or grated into quick-breads. Winter squash produce later in the season, but once harvested have a long shelf life, so you can enjoy the summer's bounty well past the end of the growing season. Due to their vigor, squash plants tend to become large and lose some of their ornamental value as the season progresses, so be sure to discuss your growing preferences with our New Image expert gardeners.



Pattypan



Yellow Squash



Zucchini



Red Kuri



Butternut



Spaghetti



Kabocha



Eating Pumpkin



Carving Pumpkin

## TOMATOES

There's no better introduction to homegrown produce than a garden-fresh tomato. Sweet, tart, juicy, and exploding with flavor, once you savor a sun-warmed fresh tomato from the vine, there's no turning back. Heavy yielders, tomatoes generally produce pounds of fruit per plant. Think you've tried everything? Select the "Surprise Me" category and we'll plant you the most unique tomatoes we can source! Please note: Tomato varieties are subject to availability. We may substitute varieties within the same category when necessary.



Red Cherry  
Variety: Sweet 100



Colorful Cherry  
Variety: Sun Gold



Black Cherry  
Variety: Rosella



Medium Sauce  
Variety: San Marzano



Medium Black  
Variety: Black Prince



Medium Green  
Variety: Green Zebra

## MORE TOMATOES



Medium Striped  
Variety: Black & Brown Boar



Medium Red  
Variety: Carmello



Large Red  
Variety: Neves Azorean Red



Large Black  
Variety: Carbon



Large Striped  
Variety: Solar Flare



Surprise Me!



Still not sure what to grow? Expert's Choice is a great way to get a balanced harvest of our favorite summer vegetables. Below is a list of what would typically be included, but keep in mind that garden size will dictate the final crop selection. Your individual garden expert may add more exotic crops if they feel you might enjoy them! If you choose Expert's Choice, feel free to let us know if there is anything you specifically want added or subtracted.

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## **SAMPLE SELECTION**

- |                        |                  |
|------------------------|------------------|
| Green Beans            | Jalapeño Peppers |
| Stripey Beans          | Shishito Peppers |
| Swiss Chard            | Yellow Squash    |
| Slicing Cucumbers      | Zucchini         |
| Persian Cucumbers      | Tomatoes         |
| Long & Skinny Eggplant | Basil            |
| Red Bell Peppers       | Chives           |
| Colorful Bell Peppers  | Parsley          |