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squareup.com/store/revisionfarmseedlings
ABOUT THE SEEDLING SALE

We have selected our favorite varieties of vegetables, flowers, herbs, and fruits to get your garden off to a great start. Our seedlings are grown using only sustainable growing practices and natural fertilizers and pest controls. All our seeds are non-GMO and untreated.

Date: May 1st, 2021

*General Sales 9am to 1pm at 38 Fabyan street, Dorchester, MA 02124

Online orders for individuals are due by April 21, 2021

Large commercial orders are due by March 29, 2021

*Pre-order pickup 8am to 10am

*General Sale and pickup times are subject to change due to the ongoing COVID outbreak.

HOW TO ORDER

ReVision Urban Farm is committed to going green, which means we are no longer taking mail-in order forms.

To pre-order your seedlings, visit our Square Store at:

squareup.com/store/revisionfarmseedlings

You can also order by using our QR code on the right!

For further assistance placing an order,

Call: 617-822-FARM (3276)
Email: farminfo@vpi.org
or Visit: 38 Fabyan St., Dorchester, MA 02124

@revisionfarm    ReVision Urban Farm
ABOUT US

ReVision Urban Farm is an innovative, urban, micro-farm that grows produce, fruits, and herbs with environmentally regenerative methods. We provide access to affordable and nutritious food from our one acre farm to our community through our CSA, farm stand, and farmers’ markets and to residents of our ReVision Family Home. In association with ReVision Family Home, we also provide job training for Boston youth and homeless women.

HISTORY OF REVISION

Our ReVision Urban Farm began as a small garden in 1990 alongside the shelter for homeless mothers that is now the ReVision Family Home. With the purchase of three abandoned lots across the street, a plot of land was reclaimed in the heart of the city to become what is now ReVision Urban farm.

Since 1990, the ReVision Family Home and the ReVision Urban Farm have given shelter and food to hundreds of homeless families and provided healthy food options to thousands of people throughout the community.

In 2004, ReVision House and Victory Programs formed an alliance and the two organizations merged. Today, the ReVision Family Home and its companion ReVision Urban Farm are two of the dynamic and innovative programs under Victory Programs’ umbrella of services.
FRUITS & VEGETABLES, $3.50 PER SIX-PACK

Grower’s notes: Choose a spot that gets at least eight hours of light a day. Check your plants every few days for pest or disease problems; remove infested parts before problems spread. Harvest at its peak and enjoy!

Brassicas

**Broccoli, Gypsy** - Strong root system for plantings in below-average fertility. Gypsy’s heads are well-domed and uniform with a medium-small bead size and medium-sized stem. Large, healthy plants have intermediate resistance to downy mildew and good heat tolerance. Suitable for bunching or crown cut.

**Broccoli Raab, Spring Raab** - Best for main-season crops. The most versatile broccoli raab variety for growing throughout the season - especially for spring and summer harvest, and overwintering in mild climates. Large plants mature over a 1-2 week period. Large, tender, abundant leaves borne on thin stems with delicate buds.

**Brussel Sprouts, Dagan** - Dependable midseason variety. Smooth, attractive, and holds very well in the field compared to others in this planting slot. Tall plants. Medium-large sprouts. Pictured left.

**Cabbage, Tendersweet** - Great flavor for fresh use or light cooking. Midsize, flat heads stand well without splitting. Tender leaves are very thin, sweet, and crisp — perfect for coleslaw or stir-fries. The leaves, used whole or cut into squares, are also suitable for wraps. Widely adapted for spring, summer, and early fall harvest.

**Cauliflower, Graffiti** - Stunning, flashy purple heads. Graffiti’s brilliant purple heads are a great draw at farm stands and excellent for CSAs and restaurants. The colorful florets are attractive served raw with dip or as a cooked vegetable. Graffiti produces a true cauliflower head on large plants. Best for fall harvest, but can also be sown in spring.

**Cauliflower, Snow Crown** - This hybrid shows unusual seedling vigor. Good quality, medium-size heads whether harvested in summer or fall. Good tolerance to moderate fall frost. Pictured right.

**Collard Greens, Flash** – Very slow to bolt. Flash offers repeated harvests of dark green, smooth leaves. Very high yielding.

**Collard Greens, Top Bunch** - Georgia-type Hybrid. Earliest to harvest. Tall, productive plant produces medium green, slightly savoyed leaves.

**Pak Choi, Joi Choi** - Heavy, vigorous white-stem pak choi. Joi Choi forms a 12-15” tall, broad, heavy plant with dark green leaves and thick, flattened white petioles. Tolerant to heat and cold.

**Kale, Black Magic** – A well-maintained selection of Toscano kale with long, narrow leaves for attractive, tall, straight bunches. Dark blue-green leaves with beautiful savoy.

**Kale, Darkibor** - Organic, green, curly kale. Similar to Winterbor, Darkibor is not quite as tall, somewhat later to mature, and slightly less curled. The color is more of a medium green versus the darker and bluer green colors of Winterbor and Starbor.

**Kale, Jagallo Nero** - Sweet and tender, with deeply cut leaves. Ideal for raw preparations, as the flavor is highly gourmet on its own and needs little adornment. Pictured left.

**Kale, Redbor** - Frilly deep purple-red leaves. Similar to Winterbor in everything but color. For garnishing and eating. Flavor, color, and curling are enhanced by cold weather.

**Kohlrabi, Kolibri** - The most attractive and uniform purple variety. 3” bulbs with uniform, deep purple skin, and nearly fiberless, crisp, white flesh. Pictured right.
Lettuces & Greens $3.50 per six-pack
Lettuce & Greens Variety Packs, $4.50
2 of each: Adriana, Cegolaine, Green Forest

Callaloo, RUF Jamaican Seedling - Ancient green leafy vegetable also known as amaranth; it has been consumed for thousands of years. Most often used in a traditional Jamaican dish. Pictured right.

Lettuce, Adriana - Heat tolerant dark green butterhead. Adriana is large and has a broad disease resistance. Heads are full and dense with good flavor. Good tolerance to tipburn and bolting. High resistance to downy mildew. Pictured left.

Lettuce, Green Forest - Early, tall, and dark green. Green Forest is slow-bolting and has smooth ribs so it packs and handles with little damage. A good performer for field or greenhouse production in conventional and hydroponic systems. Tolerant to tipburn, intermediate resistance to corky root.

Lettuce, Cegolaine - Bronze red Little Gem-type for spring, summer, and fall. Very uniform, dense heads are slow to bolt. Great flavor. Pairs nicely with Rosaine and Newham for an attractive contrast between red and green. High resistance to downy mildew. Pictured right.

Lettuce, Nevada - Bright green leaves form dense, closed heads. Resists tipburn, bottom rot, and bolting, and its great flavor stays mild. Heavy heads. Spring and summer crops.

Spinach, Space - Tried and true variety for all seasons. Medium-dark green leaves are upright and smooth to slightly savoyed. Hybrid. This is a true three season spinach: heat tolerant and slow bolting, yet also resistant to the mildew that makes fall spinach so chancy. Quick growing -- ready in 40 days or less. Upright habit with smooth, rounded, dark green leaves.

Swiss Chard, Bright Lights - The gold standard for multicolored Swiss chard. Lightly savoyed green or bronze leaves with stems of gold, pink, orange, purple, red, and white with bright and pastel variations. Consistent growth rate and strong bolt resistance across all colors makes this a superior mix. Direct seed or transplant to allow separating out the individual colors. Suitable for production year round, but somewhat less frost hardy than normal for chard. Pictured left.

Melons, Squashes, & Gourds, $3.50 per six-pack

Melon, Cantaloupe, Sarah’s Choice - Our most flavorful cantaloupe. Sarah’s Choice’s sweet and juicy flesh has consistently been a winner in our trials. Its flavor, combined with its attractive oval fruits and ideal 3-lb. size, make it the best variety for retail sales.

Melon, Honeydew, Honey Blonde – Not your typical honeydew, Honey Blonde has attractive yellow skin and sweet, orange flesh. The oval fruits avg. 3 - 3 ½ lb. Plants are strong and vigorous and perform well in warm or cool weather.

Melon, Watermelon, Orange Crisp - Orange seedless watermelon with great flavor. 11” round, light green fruits with dark green stripes avg. 17–19 lb. Orange Crisp has crisp flesh and good resistance to hollow heart. Pictured right.

Melon, Watermelon, Sugar Baby - The standard of small watermelons. Round fruits, 6–8” in diameter, averaging 8–10 lb. Ripe melons are almost black. Good flavor. Tough rinds resist cracking. The standard of “icebox” melons for many years. Pictured left.

Cucumber, Little Leaf Pickling - Blocky, medium-length (3–5”) fruits are good for fresh eating. They pickle well and have a distinctive, bright emerald green color. Vines are compact, multibranching, and yield well even under stress. Half normal-sized leaves provide easy visibility and harvesting.
Cucumber, Marketmore - Popular variety. Long, slender, dark green cucumbers. The slender, refined “Marketmore look” has long been the standard for slicing cucumbers in the North. 8–9” fruits stay uniformly dark green even under weather stress. Begins bearing late, but picks for a relatively long time.

Cucumber, Mexican Sour Gherkin - A unique specialty cucumber. Cute, 1” long fruits look like miniature watermelons and taste like cucumbers with tangy citrus overtones. Vines start growing slowly but can get up to 10’ long. Can be eaten fresh or pickled. Also known as the Cucamelon and mouse melon. Not particularly high yielding. Trellising recommended. NOTE: We recommend harvesting these cucumbers promptly as they tend to get seedy if allowed to grow longer than 1”. Pictured right.


Pumpkin, North Georgia Candy Roaster - Rare heirloom variety. Originally cultivated by the Cherokee Indians in the Appalachian Mountains of the southeastern portion of the United States. It is still most often grown in parts of northern Georgia, North Carolina, and Tennessee. Taste is smooth and sweet. Becomes sweeter with time. Pictured right.


Butternut Squash, Waltham - Still the benchmark for large butternuts. Larger fruits with small seed cavities and thick, straight, cylindrical necks. Flesh has smooth texture and sweet flavor, particularly after 2 months of storage. This 1970 All-America Selections winner from Massachusetts is still deservedly the most widely grown, full-size OP butternut. Fruits avg. 9” long. Avg. weight: 4–5 lb. Avg. yield: 4–5 fruits/plant. Pictured right.

Summer Squash, G-Star – Shiny, Dark green patty pan. The smaller this prolific yielder is picked, the shinier it will be. Open plants.

Summer Squash, Sunburst – Yellow patty pan with high yields. Attractive, whether picked tiny with the blossom still attached, or teacup-size. Vigorous plants pump out butter-yellow scalloped fruits with bright green blossom ends.

Summer Squash, One Ball - Vibrant yellow fruit with appealing shape. Semi-open, bush habit plants with short spines and very good yields. Best when picked at 2-3” in diameter.

Summer Squash, Multipik - Precocious, yellow straightneck. Rich, yellow fruits with a medium bulb. Vigorous bush plants have a high yield potential and long harvest period.

Winter Squash, Delicata, Jester - Superb flavor in an eye-catching fruit. Among the very best in eating-quality. Oval and tapered at both ends, Jester’s distinguishing feature is splashy green, inter-rib striping that contrasts nicely with the ivory background. High yielding and widely adapted. Short vines. Avg. weight: 1 1/2 lb. Avg. yield: 5–7 fruits/plant. Pictured right.

Winter Squash, Starry Night – A delicious acorn that stores through the holidays. Easy to recognize for its unique pixelated color pattern. Selected for flavor, Starry Night stays reliably smooth and sweet when stored through the New Year.
**Zucchini, Raven** - Very dark green, high yielding. Darker green skin contains higher levels of lutein, a highly effective antioxidant. Semi-open plants with moderate spines produce glossy, smooth, cylindrical fruit. Concentrated fruit set, so plan for multiple plantings.

**Zucchini, Dunja** - Organic, early, powdery mildew resistant. Dunja is a high yielder of dark-green, straight zucchinis. Open plants and short spines make for an easy harvest. Pictured right.

**Eggplants, $3.50 per six-pack**

**Eggplant Variety Packs, $4.50**

2 of each: Galine, Rosa Bianca, Orient Express

**Eggplant, Barbarella** - Dark purple Italian type with white halo. Tender fruits are nearly round, 4-5” long by 4-6” diameter, with some small spines. Good yields with excellent flavor. Uniform with a medium gloss. Pictured left.

**Eggplant, Galine** - High-yielding Black Bell type. Very glossy, uniform, black to purple fruits are 6-7” long by 3-4” in diameter. Strong plants produce early, firm fruits. High yielding, even in the North.

**Eggplant, Orient Express** - The most dependable eggplant. High-yielding plants produce armloads of attractive, slender, and glossy fruits 8-10” long by 1 1/2-2 1/2” diameter. Ready up to 2 weeks before other early varieties and sets fruit in cool weather and under heat stress. Tender, delicately flavored, and quick cooking. Has a tendency towards slow emergence, and may need more time to germinate than other eggplant varieties. Pictured right.

**Eggplant, Rosa Bianca** - Pink and white Italian heirloom. Round, 4-6” long by 5-7” diameter fruit streaked with white and violet. Plump and variably ribbed. Mild, creamy taste. This traditional Italian variety is best adapted to regions with warm nights. Expect low yields in cool areas. Pictured left.

**Tomatoes & Tomatillos, $3.50 per six-pack**

**Single Plant (Hybrid & Heirloom Only): $2.00**

**Tomato Variety Packs, $4.50**

**Cherry Variety Pack:**
2 each of: Sun Gold, Supersweet 100, Black Cherry

**Heirloom Variety Pack:**
2 each of: Striped German, Brandywine, Cherokee Green

**Hybrid Variety Pack:**
2 each of: Big Beef, New Girl, Chef’s Orange Choice

**Tomato, Hybrid, Big Beef** - Nice combination of size, taste, and earliness. Still unsurpassed as the top choice for fresh market beefsteak tomatoes. Large, avg. 10-12 oz., mostly blemish-free, globe-shaped red fruit. They have full flavor - among the best - and ripen early for their size. Broad disease resistance package.

**Tomato, Heirloom, Brandywine** - One of the best tasting tomatoes. The large fruits, often over 1 lb., have a deep pink skin and smooth, red flesh. The medium-tall, potato-leaf plant is best staked or caged.

**Tomato, Heirloom, Cherokee Green** - Unique color, great flavor. Medium-size 8+ oz. green fruits acquire some yellowish-orange color on the blossom end when ripe. Lots of bold, acidic, complex tomato flavor. Pictured right.

**Tomato, Hybrid, Chef’s Orange Choice** - Attractive, orange beefsteak. 8-11 oz. fruits are low in acid and have very good flavor and texture. High yielding. Earlier and more productive than most orange beefsteaks.

**Tomato, Hybrid, New Girl** - Produces medium sized 4 to 6 ounce fruits nice and early in the season. But New Girl is better tasting and more disease resistant than Early Girl, with excellent flavor. Perfect size for those who hate cutting into a large tomato knowing they won't be able to eat the whole thing.

**Tomato, Heirloom, Striped German** - Bicolor red and yellow fruit. The flat, medium to large tomatoes with variable shoulder ribbing are shaded yellow and red. The marbled interior looks beautiful sliced. Complex, fruity flavor and smooth texture. Medium-tall vines bear 12+ oz. fruit.
**Tomato, Heirloom, Valencia** - Sunny orange fruits with full tomato flavor. Round, smooth fruits average 8-10 oz. Their meaty interiors have few seeds. This midseason tomato is among the best for flavor and texture. *Pictured left.*

**Tomato, Heirloom, Black Beauty** - A dark, meaty, very rich-fleshed tomato with extreme anthocyanin expression (same antioxidant in blueberries and blackberries). So dark that some tomatoes turn solid blue-black on the skin. Deep red flesh is among the best tasting of all tomatoes. Rich, smooth and savory with earthy tones. Hangs well on the vine and stores very well, and the flavor improves with room-temperature storage. *Pictured right.*

**Tomato, Hybrid, Pink Wonder** - Heirloom-type pink greenhouse tomato. 6-10 oz. tomatoes with excellent flavor and smooth texture on large clusters. For larger fruit size, prune to 3-4 fruit per cluster. Soft flesh and thin skin improves flavor but requires even watering to prevent cracking. Good vigor, yield, and disease resistance. Heirloom-quality flavor and appearance.

**Tomato, Cherry, Black Cherry** - Sweet and robust. Bred in Florida by the late Vince Sapp, the round, 15–20 gm. fruits are almost black in color. The flavor is dynamic — much like an heirloom. High yielding.

**Tomato, Cherry, Sun Gold** - Intense, fruity flavor. Exceptionally sweet, bright tangerine-orange cherry tomatoes leave everyone begging for more. Vigorous plants start yielding early and bear right through the season. Tendency to split precludes shipping, making these an exclusively fresh-market treat. The taste can’t be beat. 15-20 gm. fruits. *Pictured left.*

**Tomato, Cherry, Supersweet** - The classic sweet, red cherry tomato. Supersweet 100 is a reliable cherry tomato with prolific yields of great tasting, 15-20 gm. fruits produced in large clusters. Widely adapted.

**Tomato, Cherry, Mountain Magic** - Excellent flavor and late blight resistance. Mountain Magic produces high yields of 2 oz., bright red, round salad tomatoes with very sweet flavor. The uniform, crack-resistant fruits may be truss harvested. Great in salads or right off the vine. *Pictured right.*

**Tomato, Cherry, Brad’s Atomic Grape** - These elongated, multi-colored, large cherries grow in clusters. Lavender and purple striped when immature, turning to green, red/brown with anthocycnin blue stripes when fully ripe. The interior is green with a blushed red when extra ripe. This amazing variety is delicately sweet. The fruit holds well on the vine and post harvest. The foliage is wispy, but produces a lot of fruit.

**Tomato, Cherry, Green Bee** – A new favorite for chefs and growers for its tangy flavor, firm texture, and long shelf-life. The perfect tomato for grilling or roasting. Pick when skin develops a clear yellow hue (or later). Holds a long time on the vine, or can be stored for a few weeks at room temperature.

**Tomatillo, Toma Verde** - Early green tomatillo. Early-maturing, large, flat-round green fruits. Use in salsa or Mexican cooking.

**Husk Cherry, Goldie** - Small, orange berry with a husk. A conversation piece at markets, well liked by children. This old-fashioned tomato family member bears 1/2 – 3/4” sweet golden berries inside papery husks, resembling small, straw-colored Japanese lanterns. The flavor is quite sweet and a bit wild. Plants are profusely branching, prolific, and drop ripe fruits. Fruits can be eaten raw, dried like raisins, frozen, canned, or made into preserves, cooked pies, and desserts. *Pictured left.*
Peppers

Sweet Peppers, $3.50 per six-pack

Sweet Pepper Variety Pack, $4.50
2 of each: Islander, Ace, and Carmen

Pepper, Sweet, Ace - Extra-early, highly productive standard. Huge yields of medium sized 3-4 lobed fruits. Has apparent tolerance to blossom drop as nearly every flower produces a pepper. Widely adapted but performs particularly well in cool climates where bell peppers are difficult to grow successfully. Best for early crops and particularly good for pack sales. Pictured left.

Pepper, Sweet, Carmen - A high-performing pepper popular in Italy. Early, adaptable, and notably sweet (especially when fully red-ripe) with a shapely tapered silhouette. Begins green, then deepens to a beautiful carmine at maturity. Excellent roasted, grilled, and in salads. Upright, medium-sized plant. Suitable for indoor and outdoor growing. Fruits avg. 6” long x 2 1/2” wide. Avg. weight 5 oz. Pictured right.

Pepper, Sweet, Islander - Light lavender skin, pale yellow flesh. 3-lobed, medium-size, thick-fleshed bell peppers with a mild, slightly sweet taste. Fruits ripen through a showy stage of violet, yellow, and orange streaks, eventually turning a rich, very dark red. Strong, medium-tall plants yield well. Pictured right.

Pepper, Sweet, Lunchbox Mix - All three colors in one mix. Equal amounts of red, yellow, and orange Lunchbox snack peppers have been combined in this mix. These beautiful, mini-sized peppers are remarkably sweet and flavorful. They are delicious sautéed, as an addition to salads and, of course, perfect for a healthy snack. All three varieties have tall, strong plants that yield well for snack-type peppers. Sell the mixed colors loose or in clamshells. NOTE: Lunchbox Red is slightly smaller than the rest of the series.

Hot Peppers, $2.50 per 4” pot

Variety Pack, $8.00
2 each of: Jalapeno, Jedi; Cayenne, Red Ember; Scotch Bonnet

Pepper, Poblano, Baron - Highly adaptable, large-fruited poblano pepper. Baron has proven to produce better than other poblanos under challenging and favorable conditions. The fruits are very large, avg. 5” x 3”, and are typically two-lobed which makes them easy to stuff and cook in their signature dish, chile rellenos. Pictured left.

Pepper, Habanero - Extraordinary heat combined with fruity, citrus notes. Avg. 2” x 1 1/4”, wrinkled fruits ripen from dark green to salmon orange. This extremely pungent habanero may be used fresh or dried. Key ingredient in Jamaican “jerk” sauces. Yield potential is good, but can be erratic in the North.

Pepper, Jalapeno, Jedi - High yielding, continuous set type. The largest jalapeno offering, Jedi’s fruits avg. 4-4 1/2” and are slow to check (show small cracks in skin). The large plant is of the “continuous set” type that produces over a long harvest window, especially in regions with a long growing season. The variety with the highest potential yield.

Pepper, Cayenne, Red Ember - The most versatile and flavorful cayenne we offer. Tremendous flavor on first bite, with warm heat that lingers. Thick enough for a bit of crunch when eaten fresh, but thin enough to dry easily. Just enough heat to satisfy “pepper heads” — who can eat the peppers whole — but mild enough to slice thinly onto a salad. Makes excellent powder, flakes, and hot sauce. Also nice fried or in stir fries. Matures early. High-yielding plants. Fruits avg. 4–4 1/2” long. Pictured right.

Pepper, Serrano, Hot Rod - High-yielding serrano. Hot Rod is a traditional serrano with avg 3” fruits borne on big plants over a long harvest period. The dark green fruits are traditionally eaten green but also make fine chipotles if allowed to ripen to red.
Pepper, Padron - Famous Spanish heirloom. Named after the town where they originated. Harvest Padron peppers when they are 1-1 1/2" long. About 1 out of 20 fruits will be hot, and the rest mild. All the fruits become hot if allowed to grow 2-3" long. Padrons are served sautéed in olive oil with a little sea salt, and eaten as tapas (appetizers) in Spain.

Pepper, Shishito, Mellow Star - Japanese shishito pepper for cooking or salads. Avg. 3 1/2-4" heavily wrinkled fruits are thin walled, mild (no heat) when green and slightly sweet when red. Popular in Japan where its thin walls make it particularly suitable for tempura. Also very good in stir fries or sautés. In Asia, fruits are always cooked green but they also may be used red. Thinly sliced, the red fruits are excellent in salads and coleslaw. Large, upright plants produce good yields over an extended harvest period. Pictured right.

Pepper, Yellow Seven Pot - A most dangerously deceptive piece of eye candy. Cheerful canary yellow peppers are highly ornamental, lending a tropical feel to the edible landscape. Wise gardeners know not to turn their backs on this attractive fruit. The Yellow Seven Pot pepper from Trinidad ranks as one of the world’s hottest peppers, with over 1 million on the Scoville scale!

Pepper, Hungarian Hot Wax - Widely adapted and productive, even in cool weather. Yellow hot pepper with 5 1/2” x 1 1/2” smooth, waxy fruits tapering to a point. Easy to stuff and to peel after roasting; thick-fleshed for frying. Its sunset-ripening peppers change from yellow to orange to red, and make the prettiest pickled peppers.

Pepper, Thai Chili Bangkok - Small, very hot Thai chile. A versatile, fiery-hot cayenne used fresh at both green and red stages. Can be dried for hot pepper flakes or mini ristras. Plants are productive, big, and upright. This type is commonly grown in Southeast Asia and China. Fruits avg. 3” long. Pictured left.

Pepper, Scotch Bonnet - An heirloom treasure from Jamaica, this pepper is fruity and full bodied, providing the backbone of countless Caribbean delicacies. Named for the unique shaped fruits which resemble famous “tam o shanter” Scottish hat.

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Beets, $3.50 per six-pack

Beet Variety Packs, $4.50
2 of each: Subeto, Touchstone Gold and Chiogga Guardsmark

Beet, Chioggia Guardsmark - Improved strain of Chiogga. Pink and white “candy-stripe” roots with medium-height green tops. Excellent flavor. The highest quality Chioggia strain available. Pictured right.


Beet, Touchstone Gold - Striking golden-fleshed beet. Smooth, golden roots with bright yellow flesh retain their color when cooked. Excellent, sweet flavor. Leaves and petioles are green. Very good germination for a golden beet. Pictured right.
Alliums, $3.50 per six-pack

Leek, Carentan – Long, thick, vigorous, and fast growing; delicate, deliciously mild flavor; great fresh or cooked. Very adaptable and yields are good. Pictured left.

Leek, King Richard – Beautiful full-sized leeks. In favorable soil and culture, the white shanks are over a foot long to the first leaf. Medium-green leaves with full habit. For baby leeks, plant closely and harvest at finger size.

Onion, Red Long of Tropea - Tall, elongated, red bulbs. Traditionally grown in Mediterranean Italy and France for harvest just at maturity in mid-late summer. For bunching or fresh use, not for storage. Nice specialty variety.

Onion, Walla Walla Sweet - The famous, mild yellow variety from Walla Walla, WA. Juicy, sweet, regional favorite. This globe-shaped onion is exceptionally mild and makes jumbo- to colossal-sized bulbs with light brown skin and pretty white flesh. Sweetest of all the long-day varieties, it is the only long-day that comes close to matching the sweetness of Georgia Sweet. Exceptionally mild flavor. Will keep for a month.

Scallion, Deep Purple - Deep red-purple. The first red buncher that is highly colored at any temperature. For spring or summer sowing.

Beans

Bean, Trilogy - A delightful mix of green, yellow, and purple bush beans. This mix of Provider, Royal Burgundy and Rocdor is perfect for the gardener with limited space. NOTE: Provider will mature first, followed by Rocdor, and then Royal Burgundy. Pictured right.

Bean, Provider - Earliest to market. Provider can be planted earlier than other beans because it germinates well in cool soils. Compact plants are easy to grow and adaptable to diverse soil and climate conditions. Produces 5 1/2" fleshy, round pod green beans.

Others, $3.50 per six-pack

Fennel, Orazio - Large, thick, rounded bulbs. Crisp and flavorful with a nice anise flavor. Highly uniform. Due to its heavier bulbs, Orazio has a higher yield potential than flatter, open-pollinated fennels. Suitable for late summer and early fall harvest in most areas. It also can be transplanted in January for an April harvest in areas with mild winters, such as coastal California.

Okra, Carmine Splendor – Stout 5-pointed pods. Deep red when small, lighter red/pink when larger. Mid- to late-summer harvest.

Okra, Jambalaya - Early, high-yielding, dark green pods. Very uniform pods with 5 points. Large, robust flowers are also edible. Makes a great ornamental in containers. Pictured right.

Celery, Tango - Vigorous, organic celery. Tango is as adaptable as Conquistador, but the flavor is better and the stalks are more tender and less fibrous. The plant is also a few inches taller. Tango performs well under less than ideal growing conditions such as heat or moisture stress.

Celeriac, Brilliant – Medium-large, round, and relatively smooth roots with buff-colored skin. Interiors are white and flavorful, and resist pithiness and hollow heart.

Artichoke, Tavor – An improved Imperial Star-type for low-input systems that features minimal spines for easier harvesting. The 2-3' plants have an open habit and produce an average of 1-2 primary buds per plant averaging about 3-4" in diameter.

Corn, Temptress - Follow ‘Sweetness’ with this exceptional synergistic. Temptress combines premium eating quality and reliable field performance, thanks to strong seedling vigor, good husk protection, and a broad disease resistance. Also a good “rain gap” option, Temptress can be slotted for a quick crop later in the season, without risk of blowing out the tip.

Rhubarb, Victoria – An early and abundant producer. Well-adapted to most regions and is widely grown commercially. The large, tender stalks are sweeter and milder than other rhubarb varieties. *Sold as single plant*
HERBS

**Annuals, $3.50 per six-pack**

**Basil, Red Rubin** – Dark purple Italian large-leaf type. High yields and great flavor. Flat, 3” long leaves stand out horizontally and are a copper-tinged purple color. *Pictured left.*

**Basil, Rutgers Devotion DMR** - New from the Rutgers breeding program! Genovese type with a compact (but highly productive) plant habit. Leaves are large, cupped, and medium green. Slightly sweet and spicy aroma. Strong downy mildew resistance.

**Basil, Kapoor Tulsi (Holy Basil)** - Native to tropical and subtropical Asia. It is the short, annual, heavily flowered plant that was originally introduced to the US as “Holy Basil” and it is the most common type found in cultivation in the US.

**Basil, Sweet Thai** - Authentic Thai basil flavor. Try it as a flavorful garnish for sweet dishes. Green, 2” long leaves have a spicy, anise-clove flavor. Attractive purple stems and blooms. Called “Horapha” in its mother country, “Hun Que” in Vietnam.

**Cilantro, Santo** - Standard cilantro. Santo is a slow-bolting selection grown for its leaves. Like the leaves and seeds, the flowers are also edible. Attracts Beneficial Insects: if allowed to flower, provides pollen and nectar for beneficial insects such as, bees, hoverflies, and tachinid flies.

**Dill, Thalia** – Slow-bolting dill for bunching and leaf harvest. Thalia is very similar to Hera, but is slower to bolt. Uniform habit and blue-green foliage. Wide, flat fronds. Ht. 36-48”. *Pictured right.*

**Parsley, Giant of Italy** - The preferred culinary variety. Huge dark-green leaves with great flavor. Strong, upright stems make Giant of Italy one of the best parsleys for fresh market sales. Very high yielding. Ht. 18-20” *Pictured right.*

**Perennials, $3.00 per 4” Pot**

**Bee Balm, Wild Bergamot** - Bright lavender blooms with a spicy scent. Traditionally used by Native Americans to soothe bronchial complaints and ease colds. Plants produce flowers in the second year after planting.


**Chamomile, Common** - Standard variety. Good yields of small, sweet-smelling, daisy-like flowers. Tea made from flowers aids digestion and acts as a gentle sleep inducer. Also known as German chamomile and Hungarian chamomile. *Pictured left.*

**Chives, Dolores** - Uniform, slender leaves for fresh use. Highly consistent upright habit with fine, dark green leaves. Ideal for gourmet use.

**Fennel, Bronze** - Gorgeous reddish-bronze color. Vigorous and uniform strain is slow to bolt. Nonbulbing type. Leaves are a nice addition to salads, coleslaws, and dressings.

**Garlic Chives / Chinese Leeks** - Thin, flat leaves with delicate garlic flavor. Attractive white flowers in midsummer, in the second year of growth. Flowers make a great addition to bouquets. The budded flower stalks are sold as “gow choy” in Chinese grocery stores. *Pictured right.*
Lavendar, French - Pairs pretty, toothed, gray-green leaves with traditional purple lavender-style blooms. True French lavender lacks the rich perfume of English lavender, but does have a pleasant, clean aroma. 'Provence' lavender is often assumed to be a type of French lavender, but it's actually a lavandin, or English lavender hybrid. *Pictured left.*

Lemon Balm, Common - Distinct lemon flavor. Fresh leaves for tea and salads. Easy to grow. Mulch if winter goes below 0°F/-18°C.

Mint, Peppermint – A hybrid mint. A cross between watermint and spearmint. Use to flavor salads, drinks, and more.

Mint, Spearmint - A zesty, versatile herb. Use to flavor salad mix, main dishes, ice cream, and drinks.

Oregano, Greek - A true Greek oregano. Strong oregano aroma and flavor; great for pizza and Italian cooking. Characteristic dark green leaves with white flowers.

Rosemary, Upright - An annual herb that is typically grown for its edible qualities, although it does have ornamental merits as well. The fragrant grayish green needle-like leaves are usually harvested from early to mid-summer. The leaves have a sharp taste and a pungent fragrance.

Sage, Common - A staple of the herb garden. Wide variety of culinary uses. Dusty, green leaves are used in dressing, sauces, salted herbs, sausage, and tea. Make a good base for dried floral wreaths. *Pictured left.*

Thyme, Pink Creeping - A hardy, fast-growing evergreen shrub, creeping rosemary has a prostrate habit and attractive flowers and fragrance. Dark green leaves, to 2 inches long, are rich in aromatic oils and commonly used as a culinary herb. This plant is loved for its strong pine like flavor and fragrance.

Lemongrass, East Indian - Aromatic grass from India. Essential oil contains large amounts of citral and geraniol, used for flavorings and perfumes. 6-12 stalks per plant, depending on growing climate.

FLOWERS, $3.50 PER SIX-PACK
*With the exception of Dhalias sold in single pots*

Black-Eyed Susan, Indian Summer - Bright golden yellow petals with brown button center, 4-7” across, single and semi-double blooms. Height: 36-42”

Calendula, Alpha - Large, bright-orange with resin content that’s often used medici-nally. Height: 24-30”.

Celosia, Chief Mix - Wide color range and uniform plants. Sturdy plants with strong stems. Colors include: gold, rose, persimmon, and red shades. Great fresh or dried. Also known as cockscomb and crested cock’s comb. Also available in individual colors. Ht. 36-40”. *Pictured left.*

Celosia, Pampas Plume – Masses of soft, feathery, 2-6” long plumes. Multi-branching plant produces 10-14 stems each. Ht. 33-48”.

Cosmos, Sensation Mix - Heirloom. Lavender, pink, magenta and white, delicate 3-4” flowers. Height: 48-54”.

Craspedia, Sun Ball - Unique, long lasting textural accent. 1” globes on long, stiff stems are easy to harvest and use as cut flow-ers. Grass-like, silvery green foliage. Long vase life as a cut, and retains color as a dried flower. Tolerates heat. Craspedia is also known as drumsticks. Ht. 24-30” *Pictured right.*

Dhalia, Giant Hybrid Mix - Amazing long stems, lasting qualities, and tons of blooms. *NOTE: Dhalias will not be sold in six-packs, but by individual 6.5” black nursery containers for $8.00 each.

Digitalis (Foxglove), Camelot Cream - Blooms the first year from seed. Center spikes are large and full, and side shoots fill out the plant. Great for bouquets and gardens. Also known as purple foxglove.
Echinacea, *Cheyenne Spirit* - First-year flowering perennial in a stunning mix of colors. Bred for well-branched plants with more 3–4” flowers per plant. The vivid red, orange, purple, scarlet, cream, yellow, and white blooms can be used as cuts or as high-impact landscaping or container plants. Attracts and is a food source for bees.


Gomphrena, *Formula Mix* - Productive accent flower for fresh and dried arrangements. 1 1/2” blooms in shades of purple, pink, and white. We have found the QIS™ (Quality in Seed) series to be the best choice for cut-flower production for its stem quality, length, and uniformity. Also known as globe amaranth and common globe amaranth. Pictured left.

Gomphrena, *Strawberry Fields* - Heirloom. Bright red 1.5” round bloom with strong stems. Height: 18-22”.

Larkspur, *Formula Mix* - Features tall spires of dense florets. All colors produce double blooms with a small percentage of singles. 1 1/2–1 3/4” florets on 9–12” flower spikes. Mix includes: carmine, dark blue, light blue, light pink, lilac, rose, and white. Mixture is a formula mix, meaning the individual colors are grown and maintained separately and seeds are then mixed together in measured quantities. Attracts hummingbirds. Pictured left.

Marigold, *Durango Outback Mix* - Mixed blooms of maroon, deep gold, yellow. Attracts beneficial insects. Height: 10-12”.

Marigold, *Giant Series* - Tall, strong stems for cut flowers. Large flower heads, avg. 3”, sit atop sturdy plants. These giant marigolds are prolific producers for cuts as well as excellent garden performers.

Nasturtium, *Empress of India* - Victorian era heirloom. Scarlet flowers stand out amid the dark blue-green foliage of this old-fashioned favorite. The compact, mounded plant habit makes it especially suitable for containers or as an edging plant. Also known as garden nasturtium and Indian cress.


Scabiosa, *Pincushion Mix* – Field-grown mix of black, blue, creamy yellow, pink, bright red, deep blue, rose hues, and pure white.

Snapdragon, *Rocket Mix* - Vigorous hybrid mix of ten colors. Height: 24-36”.

Statice, *Formula Mix* - Excellent uniformity. 1 1/2 - 3” flower clusters are produced on strong stems in the field and greenhouse. Color range includes blue, pastel blue, purple, white, and shades of yellow and rose. Ht. 24-30”. Pictured left.


Sunflower, *Branching Mix* - A selection of branching sunflower varieties including the varieties: Ring of Fire, Soraya, and Moulin Rouge. Branching sunflowers produce more plentifully over a longer harvest period.

Sunflower, *Moulin Rouge* – Exquisite, deep burgundy blooms. 3 – 6” flowers on side stems that are thinner, yet stronger than those of most other branching varieties.

Sunflower, *Ring of Fire* - Bi-color, yellow and maroon blooms. Excellent for bouquets. Branching variety. Height: 60-72”.

Sunflower, *Soraya* - Branches average 20” and sport 4-6” blooms. May yield as many as 20-25 stems per plant. Height: 72”.

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Sunflower, Sun-Fill Series – Fast-growing greenery and textural accent. The 3 – 4” flower heads are made up of ornamental sepals that wrap the flower face. To achieve the proper look, harvest as soon as the disk color is visible.


Yarrow, Colorado Mix - Long lasting perennial. 2-4”, flat-topped flower heads in shades of red, rust, beige, rose, yellow, apricot, and white on 24” stems. Use Colorado fresh as a cut flower, adding drama to bouquets with the added benefit of a long vase life. Decorative, fern-like foli- age. When dried, the color is retained. Low-maintenance. Pictured left.

Zinnia, Benary’s Giant Mix - Vigorous plants. Stunning mix of more than ten colors; dahlia-like blooms. Height: 40-50”.

Zinnia, Oklahoma Series – Bright colors, excellent vase life, and low susceptibility to powdery mildew. Prolific 1 ½ - 2 ½” double and semidouble, petite, yet sturdy blooms. Reliable accent flowers for market bouquets, wedding flowers, and event work. Ht. 30 – 40”.

RESOURCES & SEEDLING CARE

For more info on specific crops, visit: johnnyseeds.com & rareseeds.com

NOFA/MASS (Northeast Organic Farming Association, Massachusetts Chapter): Through education and advocacy, NOFA/Mass promotes organic agriculture to expand the produc- tion and availability of nutritious food from living soil for the health of individuals, communi- ties, and the planet. Visit their site at nofamass.org

SBN MASS: The Sustainable Business Network (SBN) engages business and community leaders in building economies that are local, green & fair. Visit their site at sbnmass.org

Soil Test: Before you plant, test your garden soil. UMass Amherst offers soil tests through the mail. The brochure is online: Go to http://www.umass.edu/solltest and click on “Online Brochure and Order Form.” With the “Standard Soil Test,” follow the simple instructions included in the brochure, and you will learn vital information about nutrient, pH, and lead levels in your soil. Your test results will also recommend amendments to ensure good growing conditions. If your soil has high lead levels, consider growing in a raised bed. Everyone in the city should also consider the “Good Gardening Practices for Urban Soils,” described below, developed for the Boston Natural Areas Network by the Boston University School of Public Health.

Good Gardening Practices for Urban Soils: * Wear gloves while gardening * Wash hands after gardening and before eating * Wash and scrub vegetables before eating or cooking * Change gardening shoes before entering home so as not to track excessive dirt indoors * Don’t let children eat soil * Add organic matter to soil, such as compost * Till soil only to a depth of 6-8” * Avoid deep digging or double digging * Use mulch to lessen splashing of soil onto plants * Don’t use railroad ties or pressure-treated (CCA) wood *

Backyard Gardens: Do you have space at your house, housing development, or apartment building for a garden? Through its “Build-a-Garden” program, The Food Project offers community residents the opportunity to grow their own food in containers and raised beds. For more information or to apply, visit http://www.thefoodproject.org/build-a-garden or call 617-442-1322 x12.

Community Gardens: No space to grow at home, or interested in growing alongside your neighbors? There are community gardens throughout Boston, which you can learn about from the Boston Natural Areas Network: Visit https://www.bostonnatural.org/boston-community-gardens/ or call 617-542-7696.
THANK YOU!

Thank you for your continued support of ReVision Urban Farm and Victory Programs, especially during these uncertain times. We appreciate everything YOU, our supporters, do to keep us up and running!

Interested in helping out next season?

Volunteers are always needed and appreciated. Please reach out to volunteer@vpi.org if you’re interested in spending some time on the farm.