## Preferred Vegetable and Fruit Varieties

Name	Description
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 heave. If you just want to have a few to eat all summer then plant Blue Lake Pole Bean.
Green 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 plan a fall crop about July 25 and cover those left in November with mulch and you can harvest them until March.
Chard	Rhubarb chard Deep Red, very tender use stalks and leaves together. Cook in salted water. Put some butter on top of serving and with red wine vinegar.
Cauliflower	Early Snowball Put plants in ground before 1st of April and harvest about June 15.
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 g
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	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 in March and April. They grow 7' tall in my garden, so should be supported.
Peppers	California Wonder plant plants on April 15th covered with walls of water and black plastic.
Potatoes	Norlands or Pontiaco for summer use. For fall or winter, use Butte. The Buttes can be micro waved & come out like oven baked. They 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 10th of October. Makes better apple sauce and pies than Lodi, also better eating. Criterion for pies a
Cherry	Northstar This cherry has never frozen in 50 years in the Boise Valley. It makes excellent cherry pies and wonderful cherry syrup (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.

Also see: Univ. of Idaho Fruits, Vegetables and Herbs

## **HARDY**

Plant as soon as ground can be worked, about 6 to 8 weeks before the last killing frost

Asparagus

Broccoli (plants or seeds) Brussels sprouts (plants or

seeds)

Cabbage (plants or seeds) Garlic

Horseradish

Kale

Kohlrabi

Leek

Lettuce

Onion sets

Parsley

Peas