

Tomatoes

Heirloom tomatoes are generally indeterminate, bearing fruit over a long period. They also have an abundance of foliage and should be staked for highest yield.



Amish Paste Tomato: (Pre 1900) Cherry red; firm and meaty. Large, plump plum with some variation in shape. Good yields; fruits until frost. An excellent sauce tomato, also good in salads, salsa and tasty all by itself.



Anna Lee Ault Tomato Red, 8 oz. to 16 oz., oblate fruit. Firm and meaty with great flavor; steady producer. Donated by Anna Lee Ault of Bristol, Indiana, who wrote to say it is the “best-tasting tomato.” She has been growing it for 50 years!



Aunt Ruby’s Green Tomato: Popular, green when ripe tomato. Large beefsteak type, weighing a pound or more; grows in clusters of 2 or 3, olive green skin when ripe. Sweet and spicy.



Belgian Beauty Tomato: Beautiful, lobed deep pink/red fruit; large, averaging more than one pound. Meaty, low acid fruit. Received from Marybelle Bird of Crawford Co. Pennsylvania who grew it from the 1940’s. A staff favorite.



Bell Pepper Tomato: (pre 1900); Red, lobed tomato that looks like a red bell pepper! Medium-sized fruit with firm walls and a nearly hollow seed cavity; works well for stuffing with salads and for baking.

Black Brandywine Tomato: One of the most interesting varieties we offer; The fruit is a deep reddish-purple color inside and out! Yields many large, lobed fruit. Pick just before ripe when shoulders are still a bit green.



Black Cherry Tomato: Dusky red/purple color is a nice contrast when paired with yellow and red cherry tomatoes. Good for snacking (two-bite size) and pretty in salads; sweet flavor. Good producer through late summer.



Black Prince Tomato: Dark, mahogany-red, medium-sized tomato; globe-shaped fruit; bears over a long and productive season; firm with outstanding, slightly tart flavor.

Cherokee Purple: Tennessee heirloom originating with the Cherokee tribe. Dark rosy-purple fruit with brown shoulders. Sweet rich flavor. Harvest large fruits just before they are fully ripe to avoid cracking.



Coyote Yellow Currant Tomato: Pop this marble-sized tomato into your mouth for a burst of fruity flavor. Vigorous vines are loaded with clusters of creamy yellow, ½ “fruits.



German Strawberry Tomato: (pre 1900) The “Ultimate Sandwich Tomato”, this fruit resembles a giant strawberry with firm flesh, little juice. Excellent flavor.



Golden Queen Tomato: Golden-orange globes with a mild sweet flavor. Medium to large fruit. Performs well even in adverse weather conditions. Developed by Alexander Livingston, founder of the Livingston Seed Company in 1821. Use in sandwiches, salads; cooks in an attractive orange pasta sauce.



Green Grape Tomato: Large, oval cherry tomato grows in clusters of 6-8. Prolific! Harvest when an amber blush appears on the stem end. Flesh remains green when ripe. Good flavor.



Green Zebra Tomato: Attractive, medium-sized fruit. When young, it has dark green stripes set against a light green background; at maturity a light green striping appears on amber background. Flesh is vivid green; clustered fruits are 2½ -3.”



Hartman Yellow Gooseberry Tomato: Large yellow 1½“cherry tomato grows in beautiful clusters of 5-7 fruit. Although larger than a gooseberry, when ripe they have the same “veining;” Mild flavor; vigorous producer.



Heart of Gold Tomato: Large, yellow heart-shaped tomato; solid with few seeds. Beautiful, blemish-free fruit; excellent flavor; Ripens early and continues all season. A staff favorite.



Howard German Tomato: (pre 1900) Red; elongated shape like a banana pepper; pointed end. Meaty tomato, few seeds, sweet and tasty, excellent yields. Ideal for sauce.



Igleheart Yellow Cherry Tomato About 1" in diameter, round, yellow cherry tomato with a sweet, rich flavor and moderate acidity. Good producer over a long season. A good snacking and salad tomato.



Mammoth German Gold Tomato: Varies in size from large to mammoth! A single tomato can top 2 pounds! Yellow with a red flush, very flavorful and sweet. Tie up vines throughout the growing season to support heavy fruit.

Mortgage Lifter Tomato: (1930's) Meaty deep pink/red beefsteak tomato; an old favorite with good yields of 1-2 lb. fruits. Sweet, delicious flavor. Developed by M.C. Byles of West Virginia. Sales of the tomato plants paid off his house mortgage.



Pink Brandywine Tomato: Meatier than the red Brandywine with a mild sweet flavor, this variety has been overlooked in favor of its more popular red cousin. The fruit is slightly lobed, but of beefsteak size. Skin is a very light red; potato leaf foliage. VG-133

Pink Grapefruit Tomato: (pre 1900); A medium-sized tomato that is yellow on the outside and flushed with pink inside; a nice slicing tomato for salads with a moderately sweet flavor. Moderate yield. VG-134



Purple Calabash Tomato: Dark red, ruffled fruit with purple patches; 3-4" inches in diameter. Decorative addition to a salad plate; soft and juicy. Harvest just before they are fully ripe to avoid cracks. VG-174

Red Brandywine Tomato: Our #1 Best-Seller! Fruits are medium to large-sized and slightly lobed; juicy with a terrific tomato taste. Yields are plentiful and plants will keep producing until frost. VG-136

Red Pear Tomato: (1800"s) Firm, 2" bright red, pear-shaped fruit. Rich, tomato flavor. Prolific yields until frost. Attractive in salads, good for snacking and for sauce. A staff favorite. VG-168



Reigart Tomato: Small, plum-shaped tomato has superb flavor. It is slightly acidic, juicy and firm. Prolific producer! Cooks into a bright red sauce. VG-158

Riesentraube Tomato: Old German heirloom; translates to "giant bunch of grapes." Very prolific, 1-1½ "cherry-red pointed fruits; produces heavily until frost. Juicy, sweet flavor - the perfect snack for little gardeners! VG-151

Rose Hill Pink Plum: Both productive and flavorful, these 1 ½" round, pink tomatoes are borne in clusters and kept going until frost. Moderately sweet, they are a nice addition to salads and great for snacking. VG-198



Yellow Brandywine Tomato: Bright yellow beefsteak type tomato with potato leaf foliage. Same zesty flavor as other Brandywines. VG-150



Yellow Pear Tomato: (Before 1805) Small, 1 ½ "pear-shaped fruit, lemon-yellow color. Mild flavor; salad or snacking tomato. Prolific producer, early crop that continues until frost. VG-175



Zapotec Tomato Large, 10-12 oz. heavily ruffled deep pink/red tomato. Sweet and flavorful. Slice to display its beautiful, scalloped form. Also makes an attractive stuffed tomato.

Huberschmidt Husk Tomato: Light green 1-2" fruits; peel the papery husk and use these tomatillos in Mexican green salsa. For ground cherry pies or preserves, cut in smaller pieces. Bushy plants spread 3-4' over the ground. Fruits fall to the ground as they ripen. VG-122

Reiff Ground Cherry: From the garden of Titus Reiff, Terre Hill, PA. Traditionally used by the Pennsylvania Dutch in pies and preserves. Flavor has a hint of pineapple; $\frac{3}{4}$ " round golden fruit. Mounding plants spread 3-4' over the ground. Ripe fruits drop to the ground; rub off the thin husk around them. VG-187

Beans



Amish Gnuttel Pole Bean: "Gnuddelbuhn" An old cutshort variety also known as Corn Hill Bean because it was often trained to grow up corn stalks. Pods are 4" with 4-5 small beans per pod. Primarily used as a dry bean in soups and stews. Late season bean (90 days). VG-102



Aunt Edith's Sickle Bean: Vigorous pole bean with large sickle-shaped pods. Seeds are elongated gray-brown with black lines. Traditionally cooked as a filled-out snap bean in ham broth. Edith (Charles) Kennel of Mountville, Lancaster County, Pennsylvania received these from her mother, Annie (Nissley) Charles (1873-1928); donated by nephew, Chris Kennel. VG-191



Cardinal Pole Bean: Beautiful, dark red, round bean, the "True Lazy Wife of Swabia," popular in southwestern Germany in the 1700's. Stringless, use as a green snap bean or dry for a rich dark red baking or soup bean. Vigorous climber. VG-186



Dr. Martin's Pole Lima Bean: Vigorous growth habit with vines up to 12 feet in length; better yields when trained on a trellis rather than on teepee poles. Pods are 5" in length and contain 3-4 large beans. Best planted around the beginning of June in warm soil. We start ours indoors in individual pots. Matures in 90-100 days. VG-109



Fisher Bean: Bush Bean. PA Dutch *Oibuhne* “Egg bean” or *Eenbuhne* “All-in-one bean.” Can be used as a snap or dry bean, but it’s small size, round shape and circle around the eye make it an attractive dry bean. Good yields. Grown by the Iroquois of eastern North America. VG-113



Hoffer Lazy Wife Bean: (pre-1810) A popular bean and one would suspect that its name has something to do with its fame. It is the ease with which this green bean grows, cooks, and the fact that it is stringless that has earned it the name - Lazy Wife Bean. It came from Germany to Bucks County, Pa. and then to the Hoffer family in Lancaster County, Pa. It climbs naturally on teepees or trellises. The pods are long and bumpy with plump, oblong, white seeds. The dry bean is also an excellent soup bean. VG-120



Hutterite Soup Bean Bush bean. Small, round, buff-yellow bean with a greenish hue Excellent, somewhat nutty flavor; cooks into a thick creamy soup. Matures early. Allow pods to dry on the plant before harvesting.



Mostoller Wild Goose Bean: (Pre 1900) Collected from the craw of a wild goose shot in Somerset County, PA in 1884. This pole bean seed is oval, white with a reddish-speckled orange-brown spot of the eye. Superior-flavored green snap bean, also an attractive dry bean. Vigorous grower. VG-128



PA German Red Lima Bean: Bush lima bean. Its red color makes it an attractive addition to “Chow-Chow,” a pickled relish of many colorful vegetables popular among the Pennsylvania Dutch. Medium-sized, dark burgundy red seed. VG-149



Pretzel Bean: The Pretzel bean is in fact a cowpea! Plant in blocks of 6-9 plants; A beautiful tall plant with lavender flowers and curly pods at the top – hence the “pretzel”! Can be shelled and cooked when green or harvested as dry peas. Use fresh or dried pods in floral arrangements. VG-159



Scarlet Runner Bean: (pre-1750) Many people grow this bean solely for the beautiful red blossoms that grow on the long vines. Others use it as a dried bean. In the dried stage, the bean is a beautiful black bean with purple markings. Can be grown anywhere it has support, even on corn stalks! Matures in 65-90 days. VG-142

Stoltzfus String Bean This bush bean produces a heavy crop of beautiful straight 5” long round beans. Yields well even in adverse weather conditions. Use as a green snap bean; good flavor. Bean seeds are mottled, dark purple with occasional lighter-colored seeds. VG-194



Wren's Egg Pole Bean: (pre-1825) Also known as “Speckled Cranberry.” Can be eaten as a green snap bean, shelled green or as a dry bean. The pods are wide, thick and about 5” long. When dried, the bean is tan with maroon speckles and streaks and resembles a wren's egg. Good yields; attractive when grown on a trellis. VG-147

Other Vegetables



Deacon Dan Beet: (pre-1850) A very large, long beet. Documented to have come from the garden of Deacon Dan Burkholder, a Mennonite deacon from Martindale in northeastern Lancaster County, PA. This is a long season beet that keeps well and retains its sweet, tender qualities even as it increases in size. Striated red and white in color. VG-148

Lutz Beet: “New Century Beet”. Develops red and white striations but stripes disappear when cooked. Keeps well through winter months, but can be eaten raw when harvested young. Glossy green tops are also delicious. Matures in 60-80 days. VG-125

Early Jersey Wakefield Cabbage: (pre 1840’s) A pointed-headed cabbage, has an excellent mild flavor. Matures early, but keeps well in the field. Cover lightly in the heat of the day. Matures in 60-75 days. VG-111

Danver’s Half Long Carrot: 7-7 ½” long, tapering to a blunt end. Bright orange, tender and sweet. Plant in early spring. 75 Days to mature. Suitable for clay soil. VG-168

Shaffer’s 8-Row Sweet Corn: Heirloom sweet corn grown in the mountain areas between Kentucky and West Virginia; donated to Landis Valley Museum in 1990. Plant in rows 24 inches apart, space 6-8” in row. The cobs are slender with large kernels. Suckers on stalks will also produce small ears. VG-143



PA Dutch Buttered Flavor Popcorn: (pre 1885); Heirloom variety grown by the Pennsylvania Dutch. Matures in 105 days. 4-6 ears of small creamy colored kernels per stalk. VG-132



Red Broom Corn: Ornamental sprays of red seed heads on stalks 8 feet tall. Traditionally used to make corn brooms. Use as a backdrop to your garden; dried seed heads are attractive in dried arrangements. Direct sow after frost, ½” deep. 4 inches apart, then thin out. HO-235



Seneca Corn: (Indian Corn) Beautiful colors that are a mix of reds, purples and yellows. Ears are 6 – 8” in length. Use for corn meal, crafts, decorations. VG-167

Lemon Cucumber: Round, lemon-shaped fruits have pale yellow skin and crisp white flesh. Listed in Wilson’s 1894 seed catalog in Bucks County. Very productive and drought tolerant. VG-185



White Cucumber: Creamy white variety; sweet and aromatic. Sow in hills or train onto a trellis; likes fertile, well-drained soil that has warmed after danger of frost. Seeds may also be started indoors 3-4 weeks before transplanting. To save the seed, leave several on the vine until bright orange and until the skin and flesh are very soft. VG-146

Russian Red Kale: “Ragged Jack” or “Rugged Jack Kale”. Mildly acidic, tender leaves, bold flavor and very hardy. Delicate, oak-leaved appearance, this variety is not only tasty, but also a wonderful visual addition to your garden. VG-140

Black Seeded Simpson Lettuce: (1850) Early loose-leaf lettuce, with a mild, sweet flavor, Grow in spring and fall; fairly hot-weather tolerant. Crinkled light green leaves, beautiful in the garden. VG-106



Deer Tongue Lettuce: Fairly slow to bolt, this lettuce forms an upright, loose head with light green triangular-shaped leaves, thought to resemble a deer’s tongue. Tender leaves with a sweet flavor, especially when young. VG-108



Landis Lettuce A beautiful Lancaster County lettuce from the early 1900’s. Tender, crisp, bright green leaves; loose, butterhead, 11-12” in diameter. A spring or fall lettuce that tolerates cold temperatures.



Speckled Lettuce: This lettuce seed is said to have traveled from Lancaster County, PA to Ontario in the early 1800's by covered wagon with Mennonite families who settled there. An attractive loose head of green leaves speckled with red. Grow in spring or fall. VG-184



Blue-Podded Pea Dutch variety (Blauwschokkers) from the 1600's. Striking indigo blue pea pods. Use very young peas as snow peas; mature peas are dried for soup. Plant in early spring. Grow on a pea fence or trellis; pretty, bi-color purple blossoms. VG-190



Grandma Hershey's Sugar Pea (Pre 1900) "Aerbs" From Ada and Isaac Hershey (1868-1940), developer of "Lancaster Sure Crop" Corn. Yields well; peas are still tender when well-developed in the pod. Grow on pea fence. VG-117



Risser Early Sugar Pea Old variety donated by a local Risser family in Lancaster County, PA. Edible podded; a reliable producer with good flavor. Plant in early spring in cool soil; yields an early crop. Provide support for the tall vines. VG-138



Risser Sickle Pea A snap pea passed down through the Risser family. Pod is curved like the blade of a sickle. Edible-podded snap pea that pre-dates recent snap pea introductions. Plant in early spring in cool soil. Provide support for pea vines.



Bull Nose Pepper: Blocky, sweet green pepper matures to red. Sturdy plants produce a large crop of thick-walled fruit. Grown by Thomas Jefferson and acquired from the Monticello seed collection. VG-195



Hinkelhatz Pepper: (1800's) "Hinklehatz" translates to "chicken heart" which pretty accurately describes the shape and size of this hot pepper! Used by the Pennsylvania Dutch in pickles and in vinegar. Prolific producer, ripens to red late in the season. 125,000 Scovilles of heat!
VG-178



Weaver's Stuffing Pepper Miniature, 2" diameter, flattened sweet pepper, maturing from green to red. Productive plants are covered with peppers. Traditionally stuffed and pickled; try it stuffed as an appetizer or snack.

Salsify "Oyster Plant" Hardy, long season vegetable with a creamy root; said to have a delicate oyster flavor. Sow seed in early spring; needs a long growing season to develop. Nice addition to soups, stews or as a roasted vegetable.

Gilfeather Turnip: With light green skin and white flesh, this is actually a rutabaga! Sweet and late to mature; excellent as a raw vegetable. Likes cool weather and can be planted as a spring or fall crop. Tastes even better after frost. Sow the seed directly into the garden in rows spaced about 12" apart; thin the plants and use the thinnings as greens. VG-114

Melons and Squash

Citron Melon: (pre 1900); Green seeded; looks like a round baby watermelon; flesh is firm and cream-colored to greenish-white. On its own it has a very neutral taste, but this is the melon used to make candied citron. GP-302



Jenny Lind Melon: This old-fashioned melon is sweet and aromatic. Green fleshed muskmelons are 1-3 pounds in weight and have a slightly flattened appearance. This variety is worth growing for its wonderful flavor. GP-305



Rocky Ford Melon: (1881) Also called “Eden Gem;” probably one of the oldest green-fleshed muskmelons. Rocky Ford has a delicious sweet flavor and a spicy aroma; produces early and heavy yields. Melons weigh 2 – 2 ½ lbs. GP-307



Moon & Stars Watermelon (Pre 1900) Large, oblong fruit, up to 2'. Dark green skin with pea-sized “stars” and usually one larger “moon.” Leaves are also sprinkled with yellow stars. Flesh is bright pink with dark brown seeds. Sweet flavor



Fortna White Pumpkin: (pre 1900) From the Fortna family in Adams and Franklin counties in Pennsylvania, this unusual pear-shaped pumpkin is white-skinned with creamy yellow flesh; good in pies and breads. Produces 5-10 small to medium size fruits per plant; vigorous vine growth requires space. Matures in late September to October. GP-304

Patty Pan Squash: White, flattened squash with scalloped edges; bush type habit. Good producer; harvest young light green fruit, up to about six inches in diameter. Plant in spring after danger of frost. Sow 5 seeds per hill, thinning to 3 plants. Hills should be 5 to 6 feet apart. GP-309



PA Dutch Crookneck Squash: A local Lancaster County favorite. Sweet, dark orange flesh is excellent for pies and soups or as a roasted vegetable. Long, solid neck extends from the bottom bulb containing the seeds. Large fruits weigh 10-20 lbs. and require lots of space to grow. GP-311

Field Crops



Flax Long-stemmed, blue flowered fiber flax; seed imported from the Netherlands. Flax does not like dry, sandy or heavy soil. It grows best in good garden soil that has been worked into a fine texture so that the straw can be easily pulled with little breakage. Plant early in the season (early to mid-April here in southeastern Pennsylvania). Seed can be hand-broadcast. The thicker you plant, the fewer the weeds, and the finer and longer the fiber.

Flax Seed, Treated and Untreated: “Nathalie” Long-stemmed flax for linen production. A more recent variety that is less likely to lodge (fall over). Treated with a fungicide to improve germination in cool, wet soil. Untreated seed is also available. One pound of seed will plant a 17’x17’ area.



Flax Straw, Retted and Unretted: We grow our own crop of flax each year to produce flax straw for sale to our customers and for demonstrations at the Museum. It is available as unretted or retted and sold by the pound. One pound of flax straw is approximately a bundle you can just about hold in your hand at the center of the stalks.

Lancaster Sure Crop Corn: Very tall grower. This is a dent field corn, not a sweet corn. Ears can grow to 12” long. Isaac E. Hershey was the originator of the Lancaster Sure Crop corn on his farm south of Paradise, PA in the early 1900’s. In early hybrid production, Lancaster Sure Crop was chosen as one of seven (only) in the US to develop modern hybrids. FC-411 (2 oz.); FC-412 (1 lb.)

