

2007 INTRODUCTIONS | VEGETABLES



'YIN YANG' BEAN (*Phaseolus vulgaris*) | Territorial Seed waxes poetic about finding harmony with this Zen-looking bean. We're more about the taste and beauty – though surely those characteristics bring harmony. Can be eaten green or allowed to dry in the pod for the distinctive two-toned markings. Mild flavor similar to a black turtle bean. **OP.** 75 days from sowing to maturity. (TERRITORIAL)



'FLASHY BUTTER OAK' LETTUCE (*Lactuca sativa*) | Does pretty taste better? Perhaps, perhaps not. But it can't hurt. Toss this red-splashed lettuce with other greens or serve it up all by itself to show off the crisp, buttery texture. Bred by Frank Morton of Wild Garden Seed in Philomath. Organic. **OP.** 50 days from sowing to maturity. (NICHOLS)



'OUTREDEGEOUS' LETTUCE (*Lactuca sativa*) | Another selection by Frank Morton, this new romaine earned its name honestly. Thick, glossy and slightly ruffled, the leaves are bright red. Pick as baby lettuce or allow to mature into 10-inch loose heads. Organic. **OP.** 52 days from sowing to maturity. (NICHOLS, TERRITORIAL)



'RED ROCOTO' PEPPER (*Capsicum pubescens*) | An heirloom from Peru, this pepper starts off with purple flowers, followed by small (1-inch) green peppers that ripen to a bright red and hide black seeds. Even in a cool season, you'll get an abundant harvest. And, for small spaces, it does perfectly in containers. Gets a 4 rating on a heat scale of 1-5. **OP.** 95-130 days from sowing to maturity. (LOG HOUSE)



'HOLY MOLÉ' HOT PEPPER (*Capsicum annum*) | A 2007 All-America Selection with sturdy, compact plants that produce heavy yields of crunchy, 7- to 9-inch chocolate-brown fruits with a nutty, tangy, mildly hot flavor. Perfect for mole sauce and other Mexican dishes. Good fresh, pickled, dried or ground. **FI.** 85 days from sowing to maturity. (LOG HOUSE, NICHOLS, TERRITORIAL)



'BABY BELLE' SWEET PEPPER TRICOLOR MIX (*Capsicum annum*) | A trio of bright colors appears on one compact 2-foot plant. Miniature bell peppers (just 1½-2½ inches) in orange, yellow and red can be eaten raw, sautéed, or stuffed and cooked for appetizers. Great for containers. Lots of fruit over an extended period. **FI.** 75 days from sowing to maturity. (NICHOLS)



'GRAFFITI' CAULIFLOWER (*Brassica oleracea*) | No longer the boring subject on the veggie tray, cauliflower stakes out new territory in purple. And we thought the recent orange variety was something. Just remember, says Rose Marie Nichols McGee, if you want to keep the pretty color when it's cooked, add a little vinegar or lemon juice. **FI.** 80-90 days from sowing to maturity. (NICHOLS, TERRITORIAL)



'GADZUKES' ZUCCHINI (*Cucurbita pepo*) | Deep ridges makes this beautiful new zucchini look like a many-pointed star when sliced. Fruits are an emerald green with paler green stripes and have a delicious nutty, creamy taste. **FI.** Ready to harvest in just 55 days. (LOG HOUSE)



'TIGER'S EYE' BEAN (*Phaseolus vulgaris*) | A beautiful heirloom bean that's orange with maroon swirling stripes. Originally from either Chile or Argentina. Rich flavor and smooth texture with very tender skin that almost disappears when cooked. Great for chili or refried beans. Can also be used as a fresh shell bean. Very productive, bush-type bean that grows to 24 inches tall. **OP.** 85-90 days from sowing to maturity. (LOG HOUSE)