

P. Allen Smith

PLANT THE SEED Grow, Cook, Enjoy!

The BEST Varieties For Your Garden Flavorful, Easy to Grow, High Yielding

and Disease Resistant



P. Allen Smith Garden Home

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Jung Seed Company is a family owned and operated company of gardeners who are passionate about providing its customers with the best quality plants, seeds, bulbs and supplies that consistently perform well, taste great and add beauty to your living space. From their garden to yours.

PARK SEED

Park Seed is a mail-order nursery supplying home gardeners with high quality seeds, plants, and garden supplies at reasonable prices. Park is renowned for breadth of selection and friendly service.



Rohrer Seeds is a 4th generation family business located in the heart of Lancaster County, PA. They have been providing high quality seeds for the garden, lawn, farm and wildlife since 1919.



Twilley, Founded in the early 1900s, Twilley Seed Company works to provide the best varieties of vegetable, herb and flower seed. They choose their products carefully, store them under optimal conditions and package them in moisture resistant material. They ship to farmers throughout the United States and selected international markets.

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It's no secret I love to be in the garden. From the first signs of spring, through the abundance of summer and fall, there's always something growing, changing, and evolving there. That's just one of the reasons why I'm excited to share the P. Allen Smith Home Grown Seed Collection. All 25 seed varieties were carefully and thoughtfully chosen for this collection based on their flavor, ease of growing and harvesting, and their prolific production. From Baby Broccoli 'Aspabroc' (Broccolini®) to 'Red Robin' cherry tomatoes, 'Bulldog' collards, and 'Slice More' cucumbers, there's something for everyone.

For years, I have been testing these varieties in my garden (as well as tasting them in my kitchen!) and I think you'll agree they are truly perfect for any home gardener—whether you have a few containers on your patio or rows of plants on a plot of land. I hope you'll use this guide as a map to learning more about each variety and finding the ones that are a perfect fit for you.

From my garden to yours, happy planting!

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P. Allen Smith



PRESENTING THE SEED COLLECTION



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COOL SEASON PLANTINGS Fall and Early Spring

Although the temperatures may be dropping, there's still plenty to do in the garden. Plant root and cruciferous vegetables in early fall or spring and you'll see a harvest for weeks to come.

5 EASY WAYS TO SERVE 'ASPABROC' BABY BROCCOLI

Baby Broccoli 'Aspabroc'

- Well-known in grocery stores under the brand name Broccolini[®], the vegetable has broccoli florets and an asparagus-like stem
- Can be grown in a small space
- Harvest the central shoot first and each plant will set continuious side shoots thereafter

Broccolini® is a registered trademark of Mann Packing Inc.



Cabbage 'Stonehead'

- When harvesting, select solid, heavy cabbages with dense heads for storage
- The gray-green leaves mix beautifully with ornamentals for a fall display



Broccoli 'Green Magic'

- Grows best in cool temperatures, but can be frost blanket if you are concerned about a frost
- Remember not to plant broccoli too early in the Fall; it will never fully develop if warm temperatures allow the buds to open too early



Swiss Chard 'Peppermint'

- This variety is especially heat tolerant, so it makes a great planting for spring and will last through the summer
- The vibrant pink stalks will add color to any garden



GET COOKING

5 Easy Ways to Serve 'Aspabroc' Baby Broccoli



1. Roast It

Arrange 'Aspabroc' in a single layer on a baking sheet and drizzle with olive oil. Add salt and pepper if desired. Cook in a preheated oven at 400°F for 5 minutes. Flip the vegetables over and cook another 5 minutes.



2. Grill It

until tender.

Wrap 'Aspabroc', sliced onions, butter, salt, and pepper (to taste) in foil and grill until tender.



3. Steam It Place 'Aspabroc' in an inch of boiling

Place 'Aspabroc' in an inch of boiling water, cover, and cook for 3-4 minutes or until tender but still crisp.



4. Saut'elt ` Heat olive oil in a skillet. Add chopped onion, capers, and 'Aspabroc' and cook

5. Suk on

5. Snack On It Substitute it for regular broccoli on a vegetable tray.

Did You Know?

One three-ounce serving of 'Aspabroc' provides over 100% of your daily recommended vitamin C, and it is also a good source of vitamin A, iron, and potassium.

LEAFY GREENS Fall and Early Spring

Get your greens throughout fall and winter with seed plantings that are colorful, nutritious, and easy to grow.



COLLARD GREEN DIP

Lettuce 'Vulcan'

- Has a high tolerance for cold temperatures; can last well into winter with the aid of frost blankets
- Produces brilliant burgundy-hued leaves with a frilled edge; the inner core fades into a light green



Collard 'Bulldog'

- High-yielding variety that has vigorous and rapid regrowth
- Bolt-tolerant with an upright plant habit
- Harvest the entire plant or cut individual leaves for a longer harvest window



Mustard Greens 'Deep Purple'

- Smooth, aubergine-hued leaves add color to both your garden beds and your salads
- Has a spicy mustard taste that will add a kick to a lettuce mix



Spinach 'Imperial Green'

- Easy to harvest, thanks to extra-long stems that grow in an upright fashion
- Can be directly sown into your garden in the early spring before the last frost date or in the late summer for a fall harvest
- Has good bolt tolerance and mildew resistance



COLLARD GREEN DIP

If you love spinach dip, try this flavorful variation featuring an often under-utilized vegetable.

Preparation time: 45 minutes; Serves 4

Ingredients

head collard green, washed, pat dry
 tablespoons olive oil
 2 of 14 oz. can artichoke hearts, drained
 2 cup red peppers, roasted
 teaspoons salt, divided
 teaspoons black pepper, freshly cracked
 oz. Italian herb Philadelphia Cooking Créme
 oz. firm tofu, cubed, pressed
 red onion, finely diced
 tablespoon dried basil
 tablespoon dried thyme
 cup Parmesan cheese

Instructions

Slice the collard green into 1-inch strips. Heat olive oil in a large skillet and sauté the greens over medium heat for 12 minutes. Add artichoke hearts, roasted red peppers, 1 teaspoon of salt and the black pepper. Cook for an additional 7 minutes.

Remove from heat, and place the vegetables in a food processor, add the Philadelphia Cooking Créme, tofu, red onion, dried herbs, and 1 teaspoon of salt. Blend until well combined.

Spread mixture into a 4 1/2 cup casserole dish and cover it with 1/2 a cup of Parmesan cheese. Bake in a preheated 350° F oven for 20 minutes or until the cheese on top is golden brown.

WARM SEASON PLANTINGS

It's no secret that summer and gardening seem to be synonymous terms. The simple, fresh taste of this trio of vegetable varieties is enough to encourage even the most timid of gardeners. Plan for one—or all three—and enjoy the flavors throughout the season.



EGGPLANT AND FETA SALAD

Cucumber 'Slice More'

- Produces uniform, 8.5-inch fruits that are ideal for slicing
- High-yielding vines produce early
- High resistance to disease



Eggplant 'Shikou'

- Produces a long, Asian-type eggplant with dark, glossy fruit that measure 6 - 8 inches in length
- Enjoy the foliage and flowers
- Shikou is a Japanese term for the word supreme



Okra 'Jambalaya'

- Matures very quickly and early in the season
- Watch closely and harvest often for best quality
- Thanks to high yields of very shiny, uniform dark green pods, it is an ideal choice for home gardens



EGGPLANT AND FETA SALAD

If you've ever grown eggplant in your garden, you know bumper crops are frequent. If you find yourself with more eggplant than you imagined, get creative with your recipes. This salad, which is a staple on my summer menus, is an out-of-the-box way to use any variety of eggplant.

Preparation time: 1 hour: Serves 6

Ingredients

- 1/2 cup extra-virgin olive oil
- 1/4 cup fresh lemon juice
- 3/4 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 3 pounds eggplant, peeled and cut into
- 1-inch chunks
- 3 ounces feta cheese, crumbled (about 2/3 cup)
- 2 garlic cloves, minced
- 2 tablespoons small capers, drained
- 1 cup cherry tomatoes, halved
- 1/4 cup fresh mint leaves, finely choppedWhole cherry tomatoes and fresh mint sprigs (for garnish)

Instructions

Preheat the oven to 425°F. In a small bowl, whisk together the olive oil, lemon juice, salt, and pepper to make a vinaigrette. In a large bowl, toss the eggplant with 1/3 cup of the dressing, reserving the rest.

Arrange the eggplant in a single layer on a baking sheet. Bake, tossing the pieces occasionally, until they are tender and golden around the edges, approximately 30 minutes. Let the eggplant cool somewhat. (It can be warm, but it should not be hot enough to melt the feta or wilt the mint.)

Gently fold the feta, garlic, capers, tomatoes, and mint into the reserved vinaigrette, being careful not to "muddy" the vinaigrette by mashing the feta. Arrange the eggplant on a platter, and spoon the feta-tomato mixture evenly over the top. Garnish with whole cherry tomatoes and sprigs of mint.

WARM SEASON PLANTINGS

Cut halves are perfect to use as a small bowl for fruit or ice cream.





MELON 'LILLIPUT'

- A one-of-a-kind, personal-sized miniature melon that is 3.5 5 inches in diameter
- High sugars and fragrance create an intense, flavor

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- Highly resistant to disease
- Remember melons will slip from their stems when ready for harvest



TOMATOES & PEPPERS

Ready to add some color to your vegetable garden? The range of reds and greens you'll find in these varieties of tomatoes and peppers are bright enough to act as ornamentals while the juicy goodness and crisp kick of heat or bite of sweet pepper provide incomparable flavor for any kitchen dish.



TOMATOES & PEPPERS

Tomato 'Charger'

- Determinate tomato variety that is very disease resistant
- Expect early maturity of extralarge fruits with good flavor
- Perfect for slicing and serving



Tomato 'Red Pride'

- A short-stake determinate
- Expect relatively late maturity and high disease resistance
- Produces large, good-flavored fruit with a strong red color



Cherry Tomato 'Red Robin'

- A beautiful—and tasteful ornamental edible for every home garden
- Compact in size, the dwarf determinate plant is a good fit for container gardens; branches well to provide cover for fruits



Cherry Tomato 'Sweet Treats'

- A vigorous indeterminate plant
- Produces unique large-sized cherry tomato with a globelike shape; fruits have a deep pink hue, smooth texture that is crack resistant, and an excellent flavor
- Highly resistant to disease



Grape Tomato 'Sweet Hearts'

- A vigorous indeterminate plant that will produce early and continue throughout the season with impressive yields
- Highly disease and crack resistant; Expect fruits to last well after harvest



HOW DO YOU DO TOMATOES?

9 Ways to Indulge



1. On a BLT



2. In spaghetti sauce

3. With salt, pepper, and a fork

4. In vegetable soup



- 5. On a cheeseburger
- 6. With mozzarella and basil



7. Straight from the garden; no plate required



8. In a salad

9. On a shish kebab

TOMATOES & PEPPERS



Hot Pepper 'Cheyenne' • Expect high yields of early maturing

- fruit on a compact plant
- Great cayenne flavor with a kick of heat
- Harvest green or allow to mature to red
- Can be used for fresh eating or for drying



Sweet Pepper 'Grenada' • A Cubanelle variety;

- produces extra-large, smooth, thin-walled fruit that are ideal for frying, grilling, or stuffing
- Expect a mild taste
- Can be harvested green or allowed to mature to a glossy red



Sweet Pepper 'Right on Red'

- Matures very early and maintains a high yield
- Compact plant that is suitable for containers or a garden
- The small-sized peppers are flat and round with thick walls; they hang like ornaments on top of the foliage
- This variety is well suited for stuffing or pickling



Hot Pepper 'Jalafuego'

- The hottest pepper in the seed collection
- Highly resistant to disease
- Expect high yields of extra large, smooth, dark green jalapenos



BEAUTY AND BOUNTY

There's no reason why flowering plants and edibles can't live harmoniously with one another in your garden. Tomatoes can add hints of red to an evergreen backdrop, cucumber vines can wind their way through trellises for added texture, and peppers can give a flower border just the pop of color it needs. Assess your space and take these factors into account when mixing flowering plants and harvestable edibles.

Considerations

- Most edibles require 6 hours of sun, so you'll want to mix with ornamentals that have similar sun needs
- Edibles also require consistent moisture, so place them with plants that have the same watering needs in a location that has an easy-to-access water source
- Approach your design scheme in the same way you would if using only ornamentals; think about which colors, textures, and shapes will coordinate and in what position they will look their best
- Know the benefits of the ornamentals you choose.
 For example, petunias can repel aphids, tomato worms, and a number of other bugs; sunflowers will also draw aphids, keeping them away from the other plants in the garden



TOMATOES & PEPPERS

TOMATO & PEPPER SALSA

Sweet Pepper 'Majestic Red'

- Fruits are bright red, blocky, firm, and heavy for their size
- Expect a high yield of large fruits that will mature early
- This variety is widely adaptable to many regions of the U.S.





TOMATO & PEPPER SALSA

Pick ingredients from the garden for this fresh and colorful dish. Serve the salsa as an appetizer or side dish; it will keep in an airtight container in the refrigerator for three days.

Preparation time: 1 hour 20 minutes: Serves 4

Ingredients

- 1 tomato
- 1 red bell pepper, cored, seeded and diced
- 2 tablespoons cilantro, chopped
- Juice of 1/2 lemon
- Juice of 1/2 lime
- 1/4 cup purple onion, chopped
- 1 tablespoon garlic, minced
- 1 teaspoon jalapeno, chopped
- Tortilla or pita chips, for serving

Instructions

Dice the tomatoes. Note that slicing tomatoes is easiest if you use a serrated blade such as a bread knife. Combine tomatoes, bell pepper, and cilantro in a large mixing bowl. Sprinkle with the fresh lemon juice and lime juice. Stir in the chopped onion, minced garlic, and fresh jalapeno. Allow to sit at room temperature for approximately one hour. Serve with tortilla or pita chips.

Recipe courtesy of Arkansas-based Chef Michael Selig.



PUMPKINS & SQUASH

Squash—the fall selections in particular—are almost as popular in seasonal décor as they are in the kitchen. Add the three varieties featured here to your garden and you'll enjoy both beauty and flavor.

SAVORY PUMPKIN QUINOA RISOTTO

Pumpkin 'Toad'

- Numerous bumps and warts give
 the pumpkin its "toad" character
- Produces fruit that are 4-5 inches in diameter and are tear-drop in shape with a long, embedded handle



Winter Squash 'Little Dipper'

- Easy to grow and cook
- Mature fruits weigh about 2 pounds; a good size for a small family dinner or pot of soup
- Interior is nutty and dense with a small seed cavity



Zucchini Squash 'Z'Oro'

- Form to a blocky, cylindrical shape with no bulbing and little curving
- Medium-yellow-hued fruits with greening at the spine or blossom



SAVORY PUMPKIN QUINOA RISOTTO

This creamy risotto pairs well with chicken or substitute vegetable stock for the chicken stock and serve it up as hearty vegetarian main course. I enjoy preparing this dish when I want a special touch for a fall gathering.

Preparation time: 40 minutes: Serves: 4-6

Ingredients

- 4 tablespoons butter, divided
- 3 minced shallots or small sweet Vidalia onion
- 1 1/2 cups quinoa, rinsed well and drained 1 cup water
- 4 cups chicken or vegetable stock
- 3/4 cup pumpkin puree
- 3/4 cup grated parmesan cheese, set aside 1/4 cup for garnish
- 8 oz. cremini mushrooms, sliced
- 2-3 tablespoons finely minced fresh sage, set aside 1 tablespoon for garnish
- Salt and ground black pepper to taste

Instructions

In a 4 quart saucepan melt 2 tablespoons of butter over medium-high heat. When butter melts, add the shallots or onions and sauté until softened, about 3 to 5 minutes. Then add the quinoa. When the quinoa begins to toast slightly, add water. Stir constantly on low heat until water is absorbed.

Slowly pour in 3 cups of the stock and lower heat to a simmer. Cook uncovered for 8-10 minutes, or until most of the liquid has been absorbed.

Mix in the remaining 1 cup stock and the pumpkin puree. Stir again and let it simmer uncovered until all of the liquid is absorbed. Add more stock if needed. Blend in the cheese while stirring, adding salt and pepper to taste.

In another large skillet, add the remaining 2 tablespoons of butter and allow it to melt over medium heat. Toss in the sliced mushrooms and season to taste with salt and pepper. Cook until the mushrooms start to brown and soften. Stir in 2 tablespoons of the fresh sage. Continue cooking until mushrooms are buttery browned and fragrant.

Top each serving of quinoa with sautéed mushrooms and garnish with fresh sage and cheese.



P. Allen Smith Garden Home"