



2024 CPCC Plant Sale

Tomatoes

"Determinate" tomato plants grow to a certain point, and then stop, with a shorter stature overall.

"Indeterminate" tomato plants keep growing and producing fruit all season.

Small Tomato Determinate Varieties

Bonsai Cherry



Determinate. 75 days. These fabulous little Bonsai tomato plants are a highlight in any garden. Short in stature (barely making 12 inches), they become covered in so many one inch cherry tomatoes they almost makes the leaves disappear. Perfect for planters and balconies. Oh and the fruits taste fantastic!

Patio Cherry



Determinate - A perfect tomato for container gardening. The bushy, miniature plants are loaded with dark red, 115 g (4 oz) medium size fruit. Resistance: ASC, ST. Harvest in approximately 70 days. Grows 60-80 cm in height. Days to harvest are highly variable depending on growing conditions.

Tiny Tim (great for growing in pots)



Determinate -Matures in 45-55 days. Tiny Tim Tomatoes are an extremely early variety. The miniature scarlet-red cherry tomatoes are perfect for decorating salads and vegetable trays Unique sweetie and tarty taste. Good for pots and planters. No staking required.

Small Tomato Indeterminate Varieties

Candyland Red Currant



Indeterminate - Candyland offers a burst of flavour, producing long trusses of 1/2" (12mm) dark red oblong currant fruits. Easy to harvest, mouth popping sweet. The tomato plant itself has a nice tidier habit than other currant- type plants with the fruit tending to form on the outside of the plant making them easier to harvest. Perfect for Garden Beds

Cherry Roma



Indeterminate. Matures in 80 days. A Vigorous heirloom plant produces high yields of red, plum-shaped fruit with a sweet and spicy flavour. Can be grown in large pots or in a garden with staking.

Jelly Bean



Indeterminate. Matures in 70 days. This small, sweet, red tomato variety grows in clusters of 15 to 30 fruits — like grapes! The oblong-shaped tomatoes are crack resistant. Perfect size for salads or eating whole. Fantastic flavor Best grown in garden with staking.

Medium Tomato Varieties

Roma



Determinate. Matures in 65-70 days. Roma tomatoes are typically meatier and less juicy than regular tomatoes, which makes them particularly good for cooking and canning. Regular main season or early tomatoes can be made into tomato sauce, but Roma tomatoes will produce a thicker, more flavourful tomato sauce. Productive plants bear 85 g (3 oz) pear-shaped fruit. Requires staking.

San Marzano



The San Marzano tomato is the undisputed king of paste tomatoes. Each plant produces insane amounts of medium 3-5 ounce tomatoes. Expect high production up to the first frost. The flavor is acidic; making it great for canning, tomato paste, pizza sauce, pasta sauce, and even fresh eating in salads! Requires staking

Early Girl



Indeterminate. Matures in 57 days. Early Girl tomato produce an early crop of delicious medium-sized red tomatoes. The plants keep bearing fruit heavily throughout the summer on manageable, disease resistant vines, producing baskets of tasty, 110-170g 4-6 oz) tomatoes. Requires staking.

Sasha Altai



Determinate. Matures in 57 days. Heirloom. Called "the best tomato in all of Siberia" and voted one of the best early tomatoes in the world. Amazing flavour, texture, productivity and earliness combine to make it popular. Sasha's Altai robust plants grow three to four feet tall setting fruit early and in cool temperatures and continuing until frost. Excellent for snacking, salads and homemade tomato juice.

Bonny Best



Indeterminate. Matures in 55 days. Bonny Best produces beautiful bright red tomatoes. Highly sought after for its early high yields and superb taste, this heirloom favorite is definitely not a thing of the past! The globe-shaped fruits average 140 g (5 oz.) each. Its firm flesh and few seeds make it an excellent choice for slicing and for canning. Requires staking.

Green Zebra



Green Zebra tomato produce beautiful fruit that are chartreuse in colour with deep lime green stripes. Green Zebra is an easy to grow mid-season tomato. Plants mature late with prolific yields of tasty fruit 4-6 cm (1.5-2") round. Skin is smooth, interior texture is firm and pulpy. Gourmet chefs, use Green Zebra to enhance the flavour of salsas, salads, soups and entrees. Also enjoy fresh from the garden for a zesty snack! Requires Staking

Large Tomato Varieties

Rutgers



Indeterminate. Matures in 70-80 days. Rutgers tomatoes are a medium size (12-14 ounces), globe-shaped variety created in the 1930s to produce a tasty, hearty, and versatile fruit. The plant typically does not grow higher than around 36", needing to reach maturity. Requires staking

Beef Steak



Indeterminate. Matures in 80 days. Heirloom. This old fashioned tomato favourite can produce large tomatoes of up to two pounds. The fruits are meaty with few seeds with an acidic flavour. Requires staking.

Peppers

Poblano - Ancho (mild)



The poblano has a smoky yet sweet flavor. When Poblano peppers are dark green-black they can be used for stuffing and roasting. When the peppers ripen to red, they can be dried as Ancho chiles and used to make sauces, soups, and meat seasoning. This pepper is heart-shaped and over 4" long by 2-1/2" across at the shoulder. Plants are 24" high and will continue to grow more peppers if picked frequently.

Heat Level: Scoville: 1,000-3,000

Jalapenos (medium)



Matures in 73 days. The jalapeño is the most popular chili pepper in North America! This medium-size pepper produces deep-green 3-inch fruit that mature to a bright red. The standard for nachos and salsas! Jalapeno Hot Peppers are 3 ½ inch long and have a spicy addictive flavour which has made them such a popular addition to so many recipes today. The vigorous 26 inch plants bear early and abundantly and are very easy to grow

Heat Level: Scoville 2,500 to 5,000

Fresno (medium)



It looks like a jalapeño and even tastes like a jalapeño, but the Fresno pepper has a few tricks up its sleeve that makes it a very popular chili in its own right. It delivers a slightly spicier medium heat, often like a mild serrano chili, and in its mature red form, the Fresno pepper has a more complex fruitier, smokier taste than a jalapeño. This is a favorite for foodies looking for a twist on the norm. Fresno chilies were first cultivated in 1952 by Clarence Brown Hamlin, and he named the chili after Fresno, California.

Heat Level: Scoville 2,500 to 10,000

Hungarian Hot Wax (medium to hot)



The Hungarian Wax is a bright yellow, medium-hot pepper that averages 5" in length and turns red when mature. The compact plants grow up to 24" tall and are very productive in short-season climates. Early and widely adapted, this is a great all-purpose pepper for processing and pickling, suitable for the home garden

Heat Level: Scoville 5,000–10,000

Serrano (medium to hot)



The serrano pepper is a type of chili pepper that originated in the mountainous regions of the Mexico. Mature serrano pepper plants reach a height of 0.5–1.5 meters (1 ft 8 in – 4 ft 11 in). Each plant can produce up to 50 pepper berries. The fruit can be harvested while they are green or ripe. Unripe serrano peppers are green, but the color varies at maturity; common colors for the ripe fruit are green, red, brown, orange, and yellow. They are typically notably hotter than the jalapeño pepper.

Heat Level: Scoville 10,000 to 25,000.

Cayenne (hot)



The cayenne pepper is a thin chili pepper, green to red in color, about 2 to 5 inches long.. In terms of handling the heat, cayenne peppers are at a very good level for most people. It's hot enough to feel very spicy, but not so hot as to turn off the great majority of people. And since it has more capsaicin than a jalapeño and the lower heat peppers, this is a chili that goes well beyond its culinary uses. Lots of people rely on it for its health benefits through cayenne pepper supplements and skin creams (among other products.)

Heat Level: Scoville 30,000 to 50,000

Habanero (very hot)



At one point, the habanero held the crown as the world's hottest chili pepper, but don't let the fact that certain chilies have passed it by fool you into underestimating it. This is a seriously hot pepper. Unlike many of the hotter chilies, there's quite a bit of flavor to go along with the extra-hot kick. It has a unique, citrus-like taste with a subtle hint of smoke that makes it very popular in hot sauces, powders, and rubs.

Heat Level: Scoville 100,000 to 350,000

Herbs

Sweet/Genovese Basil



Matures in 90 days. Italian Basils for authentic Italian cuisine. They are flavourful and productive. Excellent for pesto.

Lemon Basil



Matures in 60 days. Lemon Basil very potent, with larger leaves than other scented basils. Wonderful for tea blends & salad dressings!

Rosemary



Matures in 85 days. Rosemary is a tender and fragrant perennial herb. It is a relative of mint with leaves that have a strong minty fragrance that is very useful for potpourris. Great for using with meat, fish, and many vegetables. This variety is well suited for container growth.

Cilantro/Coriander



Matures in 60 days. Cilantro Coriander is also known as Chinese Parsley. Popular for its spicy flavor, it is a mainstay of many Chinese and Latin American dishes. Use as a flavoring in curries, chili sauces, breads, sauces and pickles. This variety is quick to flower.

Thyme



Matures in 75-90 days. Thyme is a low-growing hardy perennial originating from the Mediterranean region. Thyme is also a fragrant herb with small, fragrant leaves and thin, woody stems. It will grow back after harvest for decades. It is excellent in savory dishes and was widely used for its medicinal properties in history.

Summer Savory



Matures in 60 days. This delicate, aromatic little plant grows quickly in rich soil. Used in bean, pea and lentil recipes, summer savory has a more delicate flavour than winter savory. Sow Summer Savory seeds in the spring. After flowering, pull it up and hang to dry. Let a few plants go to seed, and it should come back the following year. This herb grows to 25cm (10") tall. Maritime Canadians know and love it, and use it the way sage is used elsewhere. It's nice with poultry stuffing and stews, and it is a key ingredient in herbes de Provence.

Sage



Matures in 70-75 days. An aromatic herb of the mint family cultivated for its pungent edible leaves. Sage is native to the Mediterranean region and is used fresh or dried as a flavouring in many foods, particularly in stuffings for poultry and pork and in sausages. Some varieties are also grown as ornamentals for their attractive leaves and flowers.