

### ELLEN SEXTON MEMORIAL (ARDEN

SUMMER 2024







MARIGOLD

FLOWER NATIVE TO NORTH AMERICA INSECT REPELLING PLANT GREAT FOR ATTRACTING POLLINATORS!









NASTURTIUM

#### EASY TO GROW ANNUAL PLANT EDIBLE FLOWERS WITH A PEPPERY FLAVOR

FULL SUN & WELL DRAINED, SLIGHTLY ACIDIC SOIL

WATCH FOR APHIDS (SPRAY WITH WATER)





#### ZINNIA

BEAUTIFUL AND POPULAR FLOWERING ANNUALS NATIVE TO SCRUB AND DRY GRASSLAND IN SOUTHWESTERN UNITED STATES TO SOUTH AMERICA



WATCH FOR APHIDS (SPRAY WITH WATER), SPIDER MITES (USE NEEM OIL), & WHITEFLIES (DISH SOAP & WATER)





#### CHIVES

EDIBLE LEAVES & FLOWERS, ONION & GARLIC FLAVOR, RICH IN VITAMIN C & K GREAT AS A GARNISH!



WATCH FOR BLACK APHIDS (SPRAY WITH WATER), & THRIPS (USE OVERHEAD IRRIGATION)











HYACINTH BEAN

MULTIPURPOSE CROP NATIVE TO AFRICA BEST FOR ATTRACTING POLLINATORS, ADDING BEAUTY TO GARDEN, & USING FOR LIVESTOCK FORAGE!



WATCH FOR JAPANESE BEETLES (SPAY WITH DILUTED RUBBING ALCOHOL)





CULTIVATED IN SOUTH & CENTRAL AMERICA RICH IN VITAMIN C AND BETA-CAROTENE GREAT FRESH, CANNED, PICKLED, OR FROZEN!



WATCH FOR APHIDS (SPRAY WITH WATER), MEXICAN BEAN BEETLE (CRUSH BY HAND), & BEAN LEAF BEETLE (NEEM OIL)







#### GREEN BEANS

CULTIVATED IN SOUTH & CENTRAL AMERICA RICH IN VITAMIN C AND BETA-CAROTENE GREAT FRESH, CANNED, PICKLED, OR FROZEN!



WATCH FOR APHIDS (SPRAY WITH WATER), MEXICAN BEAN BEETLE (CRUSH BY HAND), & BEAN LEAF BEETLE (NEEM OIL)





#### CILANTRO

FRAGRANT HERB WITH CITRUSY FLAVOR POPULAR IN MEXICAN CUISINE BEST IN SALSAS, CHUTNEYS, AND CURRIES!



WATCH FOR APHIDS (SPRAY WITH WATER), ARMYWORMS (NEEM OIL), & CABBAGE LOOPER (REPELLED BY THYME)











MARIGOLD

FLOWER NATIVE TO NORTH AMERICA INSECT REPELLING PLANT GREAT FOR ATTRACTING POLLINATORS!









#### MICROGREENS

GREENS HARVESTED IN THE EARLY STAGES OF LIFE WHEN ALL NUTRIENTS ARE CONCENTRATED, GREAT RAW ON SANDWICHES & SALADS!



WATCH FOR APHIDS (SPRAY WITH WATER), FLEA BEETLES (NEEM OIL/DISH SOAP), & SLUGS (REMOVE BY HAND)







POPULAR CULINARY HERB IN THE MINT FAMILY NATIVE TO TROPICAL ASIA BEST FOR PIZZA, PASTA, & SAUCES!



WATCH FOR APHIDS (SPRAY WITH WATER), FLEA BEETLES (NEEM OIL/ DISH SOAP), & SLUGS (REMOVE BY HAND)

HARVEST LEAVES REGULARLY (IN THE MORNING) ONCE PLANTS REACH 6-8 INCHES TALL (NEVER TAKE MORE THAN 1/3 OF THE PLANT) 28 DAYS



ARUGULA

EDIBLE LEAF WITH A TART, PEPPERY FLAVOR HIGH IN ANTIOXIDANTS GREAT USED RAW IN SALADS!

FULL SUN TO PARTIAL SHADE & MOIST SOIL

WATCH FOR APHIDS (SPRAY WITH WATER) & FLEA BEETLES (NEEM OIL/ SOAP SPRAY)













#### CELEBRITY TOMATO

HYBRID TOMATO VARIETY (4" FRUIT)
DISEASE RESISTANT, ROBUST GROWTH
BEST ON SANDWICHES











CHERRY TOMATO

SWEET, BITE-SIZED TOMATO VARIETY
CAN BE ROUND OR OBLONG
GREAT FOR EATING RIGHT OFF THE VINE!



WATCH FOR APHIDS (SPRAY WITH WATER), FLEA BEETLES (NEEM OIL/SOAP SPRAY), & EARWORMS (INTRODUCE LADYBUGS



WHISPERING ROOTS

### PARKS WHOPPER

LARGE, JUICY TOMATO VARIETY GREAT ON SANDWICHES!



FULL SUN & WELL DRAINING SOIL





HARVEST WHEN FULLY RIPE & RED (60-80 DAYS)



#### BEEFSTEAK TOMATO

ONE OF THE LARGEST TOMATO VARIETIES MEATY TEXTURE WITH SLIGHTLY SWEET TASTE
BEST SLICING TOMATO FOR SANDWICHES





FULL SUN & WELL-DRAINED SOIL

WATCH FOR TOMATO HORNWORMS (REMOVE BY HAND), APHIDS (SPRAY WITH WATER), & SMALL RODENTS LIKE SQUIRRELS



READY TO HARVEST WHEN FRUIT IS A MEDIUM TO DEEP RED COLOR (ABOUT 85 DAYS)



BASIL

POPULAR CULINARY HERB IN THE MINT FAMILY NATIVE TO TROPICAL ASIA BEST FOR PIZZA, PASTA, & SAUCES!



WATCH FOR APHIDS (SPRAY WITH WATER), FLEA BEETLES (NEEM OIL/ DISH SOAP), & SLUGS (REMOVE BY HAND)









CHERRY TOMATO

SWEET, BITE-SIZED TOMATO VARIETY CAN BE ROUND OR OBLONG GREAT FOR EATING RIGHT OFF THE VINE!







HARVEST WHEN TOMATOES ARE A DEEP RED COLOR (60 DAYS)



#### DIII

HERB IN THE CELERY FAMILY, NATIVE TO EURASIA AND THE MEDITERRANEAN BEST FOR MAKING PICKLES & RANCH





HARVEST ONCE PLANT IS 6 INCHES & BEFORE THEY FLOWER.
YOU CAN USE THE DRIED SEEDS & THE FRONDS IN PICKLING!





SUMMER SQUASH

SQUASH VARIETIES HARVESTED WHEN THE RIND IS STILL SOFT, MULTIPLE VARIETIES BEST ENJOYED ROASTED & SAUTÉED!









#### CILANTRO

FRAGRANT HERB WITH CITRUSY FLAVOR POPULAR IN MEXICAN CUISINE BEST IN SALSAS, CHUTNEYS, AND CURRIES!



WATCH FOR APHIDS (SPRAY WITH WATER), ARMYWORMS (NEEM OIL), & CABBAGE LOOPER (REPELLED BY THYME)















#### BLACK CHERRY TOMATO

SWEET, BITE-SIZED TOMATO VARIETY
CAN BE ROUND OR OBLONG
GREAT FOR EATING RIGHT OFF THE VINE!











#### BEEFSTEAK TOMATO

ONE OF THE LARGEST TOMATO VARIETIES MEATY TEXTURE WITH SLIGHTLY SWEET TASTE BEST SLICING TOMATO FOR SANDWICHES





WATCH FOR TOMATO HORNWORMS (REMOVE BY HAND), APHIDS (SPRAY WITH WATER), & SMALL RODENTS LIKE SQUIRRELS



READY TO HARVEST WHEN FRUIT IS A MEDIUM TO DEEP RED COLOR (ABOUT 85 DAYS)



ROMA TOMATOES

DESCENDED FROM THE FAMOUS ITALIAN HEIRLOOM SAN MARZANO TOMATO BEST IN STEWS, SALSAS, SAUCES, & PASTA



FULL SUN & WELL-DRAINED, LOAMY SOIL







RADISH

EDIBLE ROOT VEGETABLE ORIGINATING FROM ASIA, FULL OF VITAMINS AND MINERALS BEST RAW ON SALADS & SANDWICHES!











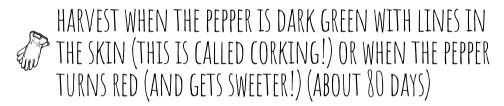


JALAPEÑO PEPPER

MILD PEPPER FROM MEXICO 2,500 TO 8,000 SHU ON THE SCOVILLE SCALE BEST IN SALSAS, PICKLED, OR STUFFED











SWEET, DELICIOUS PEPPER VARIETY BELL PEPPERS HAVE A VARIETY OF COLORS GREAT RAW OR ROASTED & STUFFED!



WATCH FOR APHIDS (SPRAY WITH WATER), THRIPS (USE OVERHEAD IRRIGATION), & SPIDER MITES (SPRAY WITH WATER)





LUNCHBOX PEPPER

MINIATURE SWEET PEPPER SWEET FLAVOR AND CRISPY TEXTURE PERFECT FOR SNACKING!



WATCH FOR APHIDS (SPRAY WITH WATER), THRIPS (USE OVERHEAD IRRIGATION), & SPIDER MITES (SPRAY WITH WATER)





HABANERO

VARIETY OF CHILI PEPPER SPICIER THAN A JALAPEÑO GREAT FOR SALSA & HOT SAUCE









SERRANO PEPPER

CHILI PEPPER NATIVE TO MEXICO SPICIER THAN JALAPENO GREAT FOR HOT SAUCES!









BIG THAI PEPPER

HEIRLOOM THAI CHILI PEPPER MUCH SPICIER THAN A JALAPEÑO GREAT FOR CURRY AND SAUCES!



WATCH FOR APHIDS (SPRAY WITH WATER) & SPIDER MITES (SPRAY WITH WATER)



HARVEST WHEN PEPPERS ARE 4-5" LONG, RED PEPPERS WILL BE HOTTER THAN GREEN PEPPERS (69 DAYS)



PEPPERONCINI

MILDLY SPICY AND TANGY PEPPER RICH IN VITAMIN C AND ANTIOXIDANTS DELICIOUS WHEN PICKLED!













SUNFLOWER

FLOWERING PLANTS, NATIVE TO NORTH AMERICA, ATTRACTS POLLINATORS THE SEEDS CAN BE ROASTED AND EATEN!



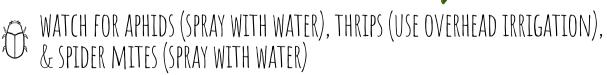






HAIRY, NUTRIENT-PACKED SEED POD POPULAR IN SOUL FOOD & BLACK CUISINE BEST IN GUMBO, FRIED, OR PICKLED!













#### **JUCCHINI**

NATIVE TO CENTRAL AMERICA & MEXICO ZUCCHINI IS A SUMMER SQUASH BEST FOR SOUPS, SAUTÉING, & MAKING BREAD!



FULL SUN & MOIST SOIL

WATCH FOR APHIDS (SPRAY WITH WATER), CUTWORMS (HAND PICK & DROP INTO SOAPY WATER), CUCUMBER BEETLES (NEEM OIL), SQUASH BUGS (HAND PICK & DROP IN SOAPY WATER), SQUASH VINE BORERS (ROW COVERS WORK BEST BUT YOU CAN ALSO USE HOMEMADE SOAP & COFFEE GROUND SPRAY)



HARVEST WHEN ZUCCHINI IS OVER 6 INCHES LONG (50 DAYS)



ROOT VEGETABLE FIRST GROWN IN AFGHANISTAN PROMOTES VISION AND SKIN HEALTH BEST FOR EATING RAW WITH DIP & ROASTING!



FULL SUN & WELL-DRAINED, LIGHT SANDY LOAM SOIL





HARVEST WHEN CARROT TOP BEGINS TO SHOW ABOVE SOIL AND IS ABOUT 1 INCH IN DIAMETER (60-80 DAYS)

