

# Vegetable and Herb Plants 2021

## Historic Cherry Mill Farm

200 Gregory Road, Fort Collins 80524

*In north Fort Collins 1 mile north of the "Y", at the northeast corner of Gregory Rd. and the Terry Lake Rd (HWY 1).*

Drew: 970 443-2262 [mcmahanAJ@yahoo.com](mailto:mcmahanAJ@yahoo.com)(T)

BT: 970 443-2889 [btHuntley@hotmail.com](mailto:btHuntley@hotmail.com)

[CherryMillFarm.Neocities.com](http://CherryMillFarm.Neocities.com)

*We are scaling back this year. We have approximately 10 varieties of herbs, 6 varieties of peppers and 16 varieties of tomatoes. Shop early for best selections—most varieties in limited supply.*

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**Days** are approximate days to maturity from transplant date.

**Plants available in individual 2½" pots *only* unless noted otherwise.**

Plant starts will be available from approximately **May 20-June 6**.

**F1 = hybrid; NEW** = variety new to me this year.

Seed source is **Fedco Seeds** unless noted as: **(AS)** Adaptive Seeds (Sweet Home, OR); **(B)**, Burpee; **(DH)**, Deep Harvest (organic, non GMO, Whidbey Island WA); **(HCMF)** Historic Cherry Mill Farm; **(HM)** High Mowing Organic Seeds (Wolcott, VT). **(L)** Livingston; **(T)** Territorial.

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### BRASSICAS

**COLLARD, Vates** 60 days. Large dark green leaves on robust 2' plants. Cold hardy.

**KALE, Improved Dwarf Siberian (F1)** 50 days. **NEW**. Dark green, frilled-leaf kale. Cold hardy. **(L)**

### FENNEL

**ZEFA FINO** 65 days. Bulbing fennel grows over 3' tall with edible stems, leaves and flowers. We use leaves and flowers to make a wonderful pesto. Will self sow. Seeds are a great addition to Italian or Indian cuisine.

### HERBS

**BASIL, GENOVESE** 70 days. **The** connoisseur's basil for a classic pesto. Available in 2 ½" pots and in 6-packs.

**BERGAMOT** (AKA Bee balm) **NEW**. From Fedco : "The 3-4' plants bear aromatic lavender blossoms highly attractive to pollinators. Leaves impart pungent aroma to teas, potpourri, & cuisine. Traditionally used to improve digestion and to combat colds and flus."

**MARJORAM, Sweet** A delicately flavored relative of oregano. Use fresh or dried. Tender perennial.

**OREGANO, Greek** The classic Greek oregano. Hardy perennial.

**PARSLEY, Italian** Flat-leaved heirloom from Italy. Hardy biennial.

**PARSLEY, Curled** Hardy biennial.

**ROSEMARY** Tender perennial. (HCMF)

**SAGE, Broadleaf** The culinary kind; a great addition to poultry stuffing, flavor-rubs for grilled meats, and more. Hardy perennial. (*This crop is currently behind schedule and may not be ready by late May.*)

#### EGGPLANT

**LITTLE FINGER** 60 days. New. Early, black-fruited elongated Asian type, 6-8" long. (HM).

#### PEPPERS, SWEET

**CARMEN** (F1) 70 days. A classic *Corno di Toro* sweet Italian roasting / frying pepper, 2x6", ripening scarlet red.

**MINI BELL, Red** 75 days. **NEW.** 1-2" mini sweet bell. (DH).

**PAPRIKA (Feher Ozon)** 90 days. A beautiful and incredibly sweet thick-walled pepper from Hungary; 2x4" pale yellow cones slowly ripening dark orange, then red. One of my favorites.

#### PEPPERS, MEDIUM-HOT

**ANAHEIM** 78 days. One of the classic chili peppers for making rellenos. Reliable set of 1.5x7" fruits, moderately picante: ~1000-1500 Scovilles.

#### PEPPERS, HOT

**JALAPENO (Early)** 66 days. The classic hot pepper, this early variety does well in our relatively cool climate. Good yields on stocky 2' tall plants. ~4000 Scovilles. (T)

#### TOMATILLO

**PURPLE BLUSH** 65 days. Easy to grow, high yielding and makes fantastic sauces.

#### TOMATOES

All tomatoes are **indeterminate** unless noted as determinate (Det.)  
All are open pollinated unless designated F1.

#### TOMATOES, 'SLICERS'

**EARLY WILLAMETTE** 60 days. Det. **NEW.** Early red variety from OR. (AS).

**FIREWORKS** 60 days. Det. **NEW.** Early, large red variety from OR. (AS).

**LEGEND** 68 days. **NEW.** Large-fruited red from OR. (T).

**OLD GERMAN** 85 days. **NEW.** Very large heirloom with gold-streaked red flesh, a likely contender to our favorite *Striped German*. (T)

**STARFIRE** 70 days. Det. **NEW.** Large fruited variety from Canada. (AS)

**SILETZ** 70 days. Det. **NEW.** Flavorful large-fruited heirloom. (T)

**VOLKOV** 65 days. **NEW.** An early producer with fruits larger than Glacier.

#### TOMATOES, PASTE (Meatier and less juicy than 'slicers'.)

**BAYLOR** 75 days. **NEW.** Prolific plants with 2-3" egg-shaped fruits. (AS)

**JERSEY DEVIL** 95 days. **NEW.** Large tapered meaty fruits. (T)

**JORY** 60 days. **NEW.** Early oxheart, producing over long period, from OR. (AS).

**ROMA** 76 days. Classic Italian paste tomato. (B).

**SAN MARZANO** 80 days. Larger than most Roma strains; makes great sauce. (B).

**SAUCEY** 70 days. Det. *New*. Small statured plants bearing 3oz. fruits. "Reliable and early, with good flavor".  
(AS)

**TOMATOES, CHERRY**

**BLACK CHERRY**. Purple-brown fruits, rich complex flavor. (DH).

**LARGE RED CHERRY** 75 days (L)

**SUNGOLD** (F1) 57 days. A long-time favorite. Incredibly sweet, early and prolific ¾" golden globes.

**PRICES**

**2½" POTS: \$3.00 each (6 or more \$2.50 each)**

**Basil 6-packs: \$5.00**

*Discounts available* for students, veterans, & those with low incomes.

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**PRE-ORDER PICK-UP**

***We encourage you to submit your order ahead of time via email, then let us know when you'd like to pick it up, and we'll have it ready for you. Pre-orders must be picked up by May 29.***

Folks wanting to **VISIT THE FARM** to browse the selection may do so **Mon-Sat 8 AM- 6 PM**. In order to maintain safe "social-distancing", we will limit the number of customers shopping at one time. We have ample parking & space for you to explore if the plant area is full.

We accept **CASH, CHECK or VENMO**. Currently, ***we do not accept credit cards.***

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I have been growing vegetables on the Front Range for over 30 years. In the late 1980s -1991, I co-owned and -operated Bellwether Farms and Inch-By-Inch Vegetables, one of the first certified organic farms in Fort Collins. Recently retired from a 17-year career as an ecologist at the NRRC, I now work tending soil together with my partner BT Huntley. We are fortunate to be the latest stewards of the Historic Cherry Mill in north Fort Collins. We strive to provide varieties that yield well, taste good, and do well in our climate. I start plants for growing in our garden and offer extras for sale to the public.  
--Drew

Feel free to contact us if you would like us to custom-grow something for you, or if you want to sell starts as a fundraiser for your school or non-profit organization.

*Eating food is an ultimate act of communion with our Mother Earth. Growing one's own food can be a sacred act that strengthens that connection.*