

Winter/hard Squash 1\$-2\$ per pound- Butternut, spaghetti (bush variety), Gete Okosomin (800 year old variety from southwest), Palav Kadu (40 pound butternut type)

Zucchini or Summer Squash 1\$-2\$ - all know shape, sizes, colors and texture except patty pan

Tomatoes - cherries/grapes in pints for \$3, Larger \$3 per pound or per for large heirloom slicers

Cosmic - racquetball sized, tri color, sour

Red, orange, black cherry - all sweet

Polbig - early season determinate red slicer type - Balanced

Tasmania Chocolate - midseason black indeterminate slicer, balanced flavor

Sunrise Sauce - midseason yellow sauce determinate - tends sweeter

Oregon Spring - early season red slicer/sauce type - balanced

Black Pineapple - Late season indeterminate, yellow striped with green, red and brown, sour

Peppers

Hot - 4 for 1\$

Cayenne and Brazilian Starfish

Sweet

Habanada 5\$ per pint (heatless habanero)

Cornitos 4\$ per pound or 1\$ for 2 medium sized super sweet red and orange horn shaped

Melons Large 5\$ each and small 2\$ each

Orangeglo - medium sized orange

Arte's ancient watermelon - ancient pueblo type with handle

Kiwano or Horned melon

Bitter melon

Ineya - honeydew like

Canary - football shaped cantaloupe

Cucumber Large 2\$ each, small 1\$ each

Japanese, thin skinned or 'burpless' types

Kajari - india type, actually a honeydew that is grown for its unripe green cucumber like taste

Celery \$3 per bundle of 1 pound

White pink red and green

Corn - usually not for sale unless special ordered

Red, white, blue, black and multicolored. They all make decent, but not sugar sweet like modern hybrid sweet corn if kept frozen after picking

Peas 5\$ per pint

Yellow, green and blue snow peas

Green snap peas

Beans - 5\$per pound Red Yard long bean

Purple Molokai Sweet potato 1.50\$ per pound

Greens - 5 oz for 3\$ - 16oz for 6\$

Shoots - 5 oz for 5\$ 16 oz for 12\$