



***If you would like to inquire further about availability of certain varieties, contact us!**

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BEANS

Bush Beans

Provider: One of the earliest varieties to market. Green, round pod.

EZ Pick: Green pods and uniform size.

Royal Burgundy: Purple 5" bean that can be cooked or used raw. Purple pod color fades when cooked.

Rocdor: Yellow, slender 6 1/2" bean; high yielding and uniform size.

Dragon's Tongue: Heirloom variety; 6" tender pods that can be used raw or cooked. Beans are an eye catching coloration of pale yellow and purple streaks.

Tongue of Fire: An Italian fresh shell bean variety. 7" stringless, fuschia-colored pods. Eaten raw or cooked.

Pole Beans

Marvel of Venice: Heirloom Italian wax bean, early maturity. 9" flat, pale yellow pods.

Red Noodle: Burgundy beans; up to 20" when mature. High yielding and high demand.

Dry Beans

Kenearly Yellow Eye: Uniform size. White beans with orange eye; best variety for baked beans and can also be cooked down to a broth in soups.

Vermont Cranberry: Heirloom Northern New England variety. Red and pink streaked beans that are suitable for soups or baking.

Midnight Black Turtle: Small black beans good for spicy soups, stews, and refrying.

BEETS

Merlin: Round, red beet with high sugar content.

Boldor: Yellow-orange skin with yellow and white flesh in concentric pattern. Sweet and keeps flavor when cooked.

Chioggia: Heirloom, fuschia skin with fuschia and white flesh in concentric pattern. Greens have attractive pink stems.

BROCCOLI

Crowns

Blue Wind: Extra early variety, medium sized blue-green heads. Uniform size.

Gypsy: Well-domed, medium sized head with small bead size.

Imperial: Dark green heads, small beads. Heat tolerant and yield in summer.

Broccoli Raab (Rabe)

Spring Raab: Grows throughout season. Edible leaves, broccoli bits, and flowers.

Purple Peacock: Broccoli-kale crossbreed. Tender, purple broccoli florets with kale-leaf sideshoots.

Broccolini

Happy Rich: Produces florets that look like mini broccoli heads and have similar flavor. Uniform in size and high-yielding.

Sprouting Broccoli

Santee: Purple florets and green stems; sweet and tender, can be eaten raw; late fall production.

BRUSSEL SPROUTS

Nautic: Medium sized sprouts, excellent flavor.

Churchill: Earliest variety to market, flavorful and medium in size.

CABBAGE

Fresh Eating

Gonzales: Round mini cabbages. Uniform size, sweet and spicy flavor.

Caraflex: Pointed mini cabbage, good sturdy wrapper leaves. Inner leaves are mild, sweet, and crunchy, and can be used fresh in salads.

Red Express: Heads get up to 4 lb. Leaves have purple-green coloration and good flavor.

Storage

Kaitlin: Perfect variety for sauerkraut. Late-season yield, storage for 2 or 3 months.

Napa Cabbage

Rubicon: Full sized chinese cabbage for cooking and kimchee. Weighs up to 6 ½ lb. White leaves with creamy blanched interior; sweet, tangy, juicy.

CAULIFLOWER

Snow Crown: Medium sized white heads, early to market.

Purple of Sicily: Heirloom and nutritious variety. Purple, 2-3 lb heads; color changes to green when cooked.

Romanesco (Veronica): Spiraled, limegreen heads. Mild, nutty taste.

CARROTS

Mokum: Can be harvested as baby or fullsize. Slender, high sugar and brittle tenderness; orange color.

Nelson: Early to market. Blunt root that is tender and crisp with deep orange color. Adapted to heat and retains flavor even when harvested in summer.

Romance: Adapted for summer harvest to retain sweet flavor. Uniform size, bright orange and slightly blunted, healthy green tops.

Bolero: Storage variety. 8" blunt, orange carrots that keep flavor.

Common Hands Rainbow Mix: Varieties White Satin, Yellow Sun, Nutri-Red, and Deep Purple. Good for fresh eating or cooking. Sizes range from 7" to 9".

CHICORY

Endive

Dubuisson: Broad, frilly leaves and uniform size.

Totem: A Belgian endive variety. Pale yellow leaves with white stems and blanched heart.

Escarole

Natasha: Tender leaves and blanched hearts. Favored variety because of its bottom rot resistance.

Radicchio

Perseo: Early to market. Small (palm size), purple-white heads and uniform size.

Bel Fiore: Average 4" heads, mildly bitter leaves used in salads. Leaves have ruby red spots.

Italian Dandelion

Garnet Stem: Dark green leaves with red midribs. Adds color and excellent flavor to salads.

CORN

Super Sweet

Vision: Yellow, long ears with deep and tender kernels. Good for raw eating.

Flour/Cornmeal

Jerry Petersen Blue: Blue corn for blue flour.

Popcorn

Robust: Yellow kernels.

Ornamental

Painted Mountain: Early variety. 7" multicolor ears for decoration, nutrient-dense flour or cornmeal, roasting or grinding.

CUCUMBERS

Fresh Eating

Marketmore: Standard slicing cuke, 8-9" green and uniform fruits.

Tasty Jade: Slicing cucumber, 11-12" fruits with thin skin and crisp flavor.

Corinto: Greenhouse variety. Dark green, uniform 8" long fruits.

Pickling

Jackson Classic: Dark green fruits that are 3-5" long.

Salt and Pepper: White pickling cucumber, 3-5" long.

Lemon: Heirloom variety; small, pale yellow round cucumbers, picked at 2" diameter. Good for fresh eating as well as pickling.

EGGPLANT

Galine: Standard eggplant, glossy and black(dark purple) skin.

Nadia: Black Italian variety, similar to Galine but thicker.

Barbarella: Tender, purple fruit with white coloration around calyx. Fruits are rounded, 4-6" diameter.

Cambodian Green Giant: Pale green fruits with dark green stripes. Popular variety in Cambodia.

Thai Long Green: Green fruit, up to 12" long.

Ping Tung: Purple fruit, up to 18" long. Tender variety popular in Taiwan.

Burkina Faso: Heirloom variety. Fruits are orange-red and ribbed, resembling a beefsteak tomato.

FENNEL

Orion: Can be harvested as baby or full size. Large, rounded bulbs with good anise flavor.

GREENS AND SALAD MIX

Mixes

Braising Mix: Green mustard, red mustard, kale, Tatsoi, and Hon Tsai Tai. Great for stir fry.

Premium Greens Mix: Green and red mustard, Chinese cabbage, Pac Choi, Tatsoi. Good coloration of greens and reds.

Wildfire Mix: Lettuce leaves of green oakleaf, red oakleaf, green and red romaine, and other red leaf varieties.

Arugula, et al

Arugula: Leaves harvested as baby or fullsize. Spicy addition to salad. Flowers are also edible and good for garnish.

Surrey: Leaves are harvested baby or fullsize. Similar to wild arugula.

Cress

Wrinkled Crinkled Cress: Curled leaves are crisp and spicy.

Upland Cress: Rounded, green leaves.

Watercress: Fresh eating green for salads, sandwiches, and garnish.

Red Calaloo: Green leaves with bright red veins. Beautiful color. Good for salads and braising.

Pepper Cress: Frilly leaves with sweet and spicy, horseradish flavor.

Asian Greens

Kyoto: Harvested baby or fullsize. Similar to mizuna but leaves are fuller.

Purple Mizuna: Baby or fullsize. Mild mustard flavor with typical mizuna toothed leaves.

Tatsoi: Baby or fullsize. Dark green, rounded leaves with a crunch. Good addition in salad or stir fry.

Red Rain: Baby or fullsize. Dark red mizuna-mustard with a mild taste.

Gunsho: Choi Sum variety. Edible stems as well as greens. Stems are colorful and tender. Good steamed or stir fried.

Rosie Pac Choi: Baby or fullsize. Red-green leaves with green stems.

Mei Qing Choi: Pac Choi variety. Pale green leaves and stem.

Mustards

Amara: Dark green, tender leaves with good flavor. Salad or cooked green. Also known as Ethiopian Kale.

Scarlet Frills: Red, ruffled leaves, sweet and spicy.

Gold Frills: Bright green leaves, sweet and spicy.

Purslane

Goldberg Golden: Succulent green leaves with orange stem.

Gruner Red: Green leaves and pink stems. Smaller leaves than Goldberg Golden.

Mache: Small, tender green leaves, mild taste. Nutritious addition for salads.

KALE

Ripbor: Curly, green leaves.

Toscana: Italian heirloom, also called Dinosaur or Lacinato kale. Dark green leaves with savoyed texture.

Red Russian: Green leaves with purple veins and purple stems. Leaves are tender and for fresh eating.

Red Ursa: Similar to Red Russian, but leaves are less lobed. Green leaves with purple veins.

Maribor: Frilly, dense leaves that are dark green and fuschia towards to stem.

Dwarf Siberian: Frilly dark-green leaves with light green veins.

Kalettes: New crossbreed between kale and Brussel sprouts. Flower-like florets: dense baby kale leaves and Brussel sprout production later in the season.

KOHLRABI

Fresh eating

Quickstar: Early to market. White, 2-3" diameter and uniform size.

Korridor: White kohlrabi similar to Quickstar, but has a sweeter taste.

Kolibri: Purple skin and white flesh. Uniform size, 3" diameter.

Storage

Kossak: Giant variety, 8" diameter. Woody skin should be peeled first. Flesh is sweet and tender.

LEEK

King Richard: Early to market. Long white stems with upright green leaves. Can also be harvested as baby leeks.

Megaton: Blue-green tops and white stem. Easy to peel and uniform in size.

LETTUCE

Romaine

Ridgeline: Green fullsized head.

Sparx: Green fullsized head, heat tolerant for summer production.

Thurnius: Red with green stems. Fullsized head. Heat tolerance for summer production.

Butterhead

Skyphos: Fullsized, red Butterhead with green centers.

New Red Fire: Red leaf lettuce, full sized head with frilly leaves. Heat tolerant.

Summercrisp

Muir: Green Summercrisp. Full sized head, but can also be harvested as mini (baby) heads. Heat tolerant for summer production.

Oakleaf

Rouxai: Red Oakleaf, full sized head.

Panisse: Green Oakleaf, full sized head.

Celtuce

Spring Tower: A specialty green lettuce that has an 8" stem that is also edible. Stem is tender when cooked and good for stirfry.

MELON

Cantaloupe

Sarah's Choice: 3 lb fruit with pale orange rind and orange flesh. Sweet and juicy, award-winning variety.

Sweet Granite: Adapted for northern climates. Sweet, orange flesh.

Crenshaw

Lilly: 6-8 lb fruit, early-producing Crenshaw. Pale yellow rind with light orange flesh. Sweet and aromatic.

Honeydew

Boule D'or: Yellow rind with attractive lace pattern and pale green skin. Sweet and flavorful.

Watermelon

Starlight: Light and dark green striped rind with red, juicy sweet flesh. Fruit is 10-12 lb.

Other Melons

Thai Golden Round: 6 lb. fruit with bright orange skin and juicy green flesh. Sweet, tropical taste.

Kajari: Early to market. Copper orange rind with green stripes and a pale peach, sweet flesh.

Pear: Heirloom variety. Football shaped fruit with pale orange, ribbed rind and orange flesh. Sweet and tangy.

OKRA

Jambalaya: Early variety. Uniform, green pods and edible flowers for garnish.

Red Burgundy: Dark red, slender pods. Edible flowers for garnish.

Eagle Pass: Big, tender pods that have a yellow-to-green gradient. Flower edible and for garnish.

PARSNIP

Albion: White, tapered roots; fall production.

Javelin: White, tapered roots; spring production. Resistant to common root blemishes.

ONION

Full Size

Bridger: Large, globe-shaped yellow onions.

Patterson: Yellow storage onion.

Walla Walla Sweet: Sweet yellow onion variety. Also used for its green tops.

Mini

Pearl Drop: Rounded white bulbs with good bunching tops.

Purplette: Golf-ball sized onion with good flavor and bunchable tops.

Cipollini

Red Marble: Flat, red variety. Good for storage.

Gold Coin: Medium sized cipollini. Sweetness comes out when cooked. Good for storage.

Candy: Sweet yellow onion with thick white rings. Best used fresh.

Scallion

Nabechar: High quality, sweet tasting bunching onions.

Deep Purple: Purple bunching onions.

PEAS

Sugar Sprint: Snap pea, stringless variety for easy, fresh eating.

Sugar Snap: Flavorful variety, sweet peas and well as pods. Long picking/production period.

PEPPERS (SWEET)

Sweet Bell

Red Knight: Green-to-Red ripeness.

Intruder: Green-to-Red ripeness. Thick-skinned variety.

Cho Co: Oblong shape, chocolate-cherry color when ripe.

Islander: Lavender to Yellow-Orange to Deep Red ripeness.

Midnight Dreams: Ebony black color when ripe.

Specialty Sweet

Carmen: Italian frying/roasting pepper. 6" long tapered and bright red when ripe.

Aura: Green-to-Golden Yellow ripeness. 5" long sweet pepper.

Glow: Green-to-Orange ripeness. 5" sweet pepper.

Antohi Romanian: Heirloom variety; pale yellow-to-red ripeness. Good for frying.

Biscayne: Pale green-to-red ripeness. 6" long tapered peppers.

Round of Hungary: Green-to-red ripeness. Pimento cheese pepper; rounded, ribbed fruits with thick, sweet flesh.

Violet Sparkle: Purple-to-red ripeness. Wedge-shaped, sweet variety.

PEPPERS (HOT)

Red Habernaro: Green-to-Red Orange ripeness. 400,000 Scoville HU.

Joe's Long Cayenne: 10" red-ripe heirloom peppers. Good for sauces and retain flavor when dried. 30,000 Scoville HU.

Hot Rod: Green-to-red ripeness. Serrano pepper with 20,000 Scoville HU. Often eaten green before fully ripened.

Jalafuego: Green-to-red ripeness. Jalapeno pepper, 4,000 Scoville HU.

Havasu: Pale-yellow to red ripeness. A Sante Fe variety good for stuffing. Only mild heat.

Lemon Drop: Light yellow when ripe. Good citrus flavor on top of mild heat.

Chocolate Habanero: Chocolate-red color when ripe. 300,000 Scoville HU.

Scotch Bonnet: Small, golden-yellow when ripe. Fruity flavor on top of heat. 300,000 Scoville HU

Fish: Heirloom variety often matched with fish and shellfish. Skin color is streaked and varied when fully ripened.

Peach Habanero: Pink-orange color when fully ripe. Typical habanero heat and shape; 400,000 Scoville HU.

White Bullet Habanero: Off-white skin when ripe. Fruity flavor on top of heat. 400,000 HU.

Drying Peppers

Paprika: Good drying pepper, common household spice. Mild and distinct flavor.

Joe's Long Cayenne: 10" red-ripe heirloom peppers. Good for sauces and retain flavor when dried. 30,000 Scoville HU.

POTATOES

Caribe: Purple skin and white flesh staple potato.

AllBlue: Purple-blue skin and flesh, good for boiling, roasting, and frying.

Prairie Blush: Midsummer variety, yellow skin with purple shading.

Swedish Peanut Fingerling: Tasty, small, tender early fingerling variety.

Yukon Gold: Standard gold staple potato.

Adirondack Red: Early midseason production with deep red skin and red flesh. Retains color when cooked.

Caribe: Purple skinned with a crisp white inner flesh. Very sweet.

PUMPKIN

Rockstar: 20-28 lb oblong fruit, deep orange color.

Racer: 12-16 lb round fruit, deep orange color.

RADISHES

Rat Tail: Heirloom variety; has pods that are edible. Pods are sweet, spicy and crunchy.

Easter Egg: Multicolor mix: red, purple, pink, and white. Rounded root.

Rover: Dark red, round and uniform roots with white flesh.

Fakir: Red with white tip. Round roots and uniform size.

Green Meat: Oblong, green roots with white tips. Up to 10" long.

Red Meat: Round variety with green-white skin and pink flesh; "watermelon" radish.

Nero Tondo: Round, 2-4" diameter, black skin and smooth white flesh. Spicy flavor.

KN Bravo: Purple daikon; oblong and up to 9" long.

Alpine: Common, sweet daikon. Roots oblong, white, and 6" long.

SPINACH

Red Kitten: Baby or fullsized harvest. Medium sized green leaves with red veins.

Kookaburra: Baby or fullsized harvest. Dark green, rounded leaf tips.

Tyee: Standard savor spinach. Dark green leaves and summer production.

SWEET POTATOES

Beauregard: Popular variety; dark red-orange skin with orange flesh.

SWISS CHARD

Bright Lights: Baby or fullsized. Green leaves with bronze tinge. Stems range in color: red, orange, purple, white, with shades in between.

SQUASH

Winter

Honey Bear: 4" round mini acorn squash. Green skin and yellow-orange flesh, sweet and starchy.
White Acorn: Fruit has creamy white skin and mild flavor.
Delicata: Common delicata variety. 7-9" long, cream colored fruit with green stripes. Super sweet.
Pinnacle: Spaghetti squash variety. 3 lb fruit with yellow skin.
Waltham Butternut: Standard butternut; 4-5" fruit with tan skin.
Rugosa Butternut: Italian variety. Fruit has creamy tan skin and is good for roasting, frying, and baking.
Green Hubbard: Old heirloom variety. Skin is dark green and ribbed, fruits are 10-15 lb.
Cha Cha Kabocha: Dark green skin, 5" rounded fruit. Bright orange flesh with sweet taste.
Candy Roaster: Large squash with pinkorange streaked flesh and sweet flavor, good for desserts dishes.
Red Kuri: Red-orange skin with smooth golden flesh. Fruits are 5-10 lb and can be stored.
Kamo Kamo: Ethnic variety from New Zealand. Harvested as summer or winter squash. Skin has orange and green stripes, flesh is pale orange and sweet.
Tennessee Sweet Potato: Pear shaped fruit up to 15 lb. Creamy white skin and flesh; tastes like sweet potato, commonly used in pies.

Summer Squash (see also: Zucchini)

Lemon: Summer squash that looks like a lemon. Good for frying.

TOMATO

Red Slicing

Bolseno: Red-ripe slicing tomato, fruits are 7-12 oz.
Moskvitch: Early to market red tomato. Good slicing variety; 6 oz. fruit.
Defiant: Deep red slicing tomato, 6-8 oz fruits.

Colored Slicing

Green Zebra: Green and yellow stripes when ripe. 4 oz. fruits are tangy and good in salads.
Valencia: Bright orange when ripe with meaty, flavorful interior. 8-10 oz. fruits.
Taxi: Early to market. Yellow when ripe. Rounded 6 oz. fruits.
Martha Washington: Tomato with pink skin.
Berkeley Tie Die: Meaty greenhouse tomato, up to 1 lb fruit. Skin and flesh are green with swirls of yellow and red.
Douchoua Pepper Tomato: Bell-pepper shaped fruit, about 2" diameter. Skin is creamy yellow color.
Black Pineapple: 1 ½ lb fruits have green, yellow, and purple flesh when ripe. Sweet and citrusy flavor; popular market variety.

Processing

Pozzano: Red skin and oblong shape. Great for sauces and cook down quickly.
Amish Paste: Heirloom plum tomato. Can be used fresh or for processing.

Cherry Tomato

Goldie Husk: Sweet golden fruits inside a tan husk. Good fresh, processed, or preserved.

Pink Bumble Bee: Pink cherry with yellow and orange stripes.

Purple Bumble Bee: Purple cherry with green stripes.

Sunrise Bumble Bee: Yellow cherry with red stripes and pink interior.

Blush: Yellow cherry with orange-red stripes, elongated shape.

Sungold: A market favorite cherry tomato. Round fruits with bright orange color. Super sweet when fully ripened.

Sunpeach: Plump cherry tomato with a peachy-red color. Slightly larger and more mild than Sungold.

Tomatillo

Toma Verde: Standard tomatillo variety. Large green fruits inside pale green husks.

Amarilla Tomatillo: Yellow skin and transparent husk when ripe. Fruit is sweet for a tomatillo.

TURNIPS

Hakurei: White salad turnip. Round root, 2" diameter. Fruity, crisp, and mild taste for fresh eating. Edible tops also good for salad greens.

Scarlett: Salad turnip with white skin and purple flesh. Round, 2" diameter. Root has spicy flavor. Edible tops good for salad greens.

Purple Top White Globe: Standard turnip; root has white to purple gradient. Round 3-4" diameter.

ZUCCHINI

Goldmine: Yellow with white stripes.

Safari: Green with white stripes.

Patty Pan Flying Saucer: Saucer-shaped, ribbed fruit. Multicolored; skin has light and dark green pattern with yellow base.

Multipik: Yellow straightneck. Male plants produce blossoms for cooking and garnish.

8Ball: Dark green, round zucchini, 2-3" diameter.

Summer Ball: Bright yellow and round, 2-3" diameter.

Lucky 8: Light green speckled fruit. Round variety, 2-3" diameter.