| Daisy's Greenhouse | 2008 C | atalog |
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| Tomatoes - Round | | |
| Bloody Butcher | Heirloom | Very early and high yielding variety. Great full tomato flavor and exceptional dark red color. Fruits are borne in clusters and average 4 oz. 65-70 days. |
| Brandywine (Sudduth's Strain) | Heirloom | Large pink beefsteak fruits to 2 pounds. Incredibly rich, delightfully intense tomato flavor. 90 days. |
| Giant Syrian | Heirloom | Nice yields of deep pinkish-red fruits often esceeding one pound. Very meaty, few seeds, excellent flavor. 80 days. |
| • | | Plants are completely loaded with fruits weighing more than a pound. Excellent full tomato flavor. Easy to |
| Italian Heirloom | Heirloom | peel, ideal for slicing and canning, very little waste. 70-80 days. |
| Jaune Flamme | Heirloom | Beautiful apricot-shaped heirloom from France. Great for drying, retains deep orange color. Excellent bitey flavor. Very productive, fruits borne in clusters and weigh 2-3 ounces. 70-80 days. |
| | | Round, medium size, nearly round, bright red and very smooth. The flesh is solid with true tomato flavor. |
| Jung's Wayahead | Hybrid | One of the finest for juice. 63 days Czechoslvakian variety. Potato leaf 4 ft plants loaded with 2 1/2" by 2" diameter fruits borne in clusters. |
| Stupice | Heirloom | Extremely early, great flavor. Heavy yields all season. 55-70 days. |
| Trophy | Heirloom | Sweet, mild flavor, 5-7 ounce, round tomatoes, ideal for slicing. 80 days. |
| | | Truly amazing, a variegated tomato from Ireland. Showy, indeterminate plants have heavy sets of round 2" |
| Variegated | Heirloom | fruits on trusses of 5-6, average to good taste, 70-75 days. |
| Wisconsin 55 | Heirloom | Bred at the University of Wisconsin in the 1940s. Does best on rich soils. Excellent all-purpose tomato, great for canning. Good flavor and yields of 5-8oz. Fruits. 80 days. |
| | | |
| Tomatoes - Paste | 1 | Amich beidenm discovered in Wissensin Dr. June 60 and family (1) |
| Amish Paste | Heirloom | Amish heirloom discovered in Wisconsin. Produces 6-8 oz. red fruits that are teardrop-shaped. Meaty fruits are juicy and have really outstanding flavor. Good for sauce or fresh eating. 85 days. |
| Federle | Heirloom | Beautiful, blemish-free 6-7" long paste tomato, rich full flavor. Productive plants. Very few seeds, excellent for processing, especially good for salsa. 85 days. |
| | | Fruits are 5" long by 2" in diameter. Shoulders hardly ever crack. Very few seeds, firm, meaty flesh with nice |
| Long Tom | Heirloom | sweet flavor. Superior, flavorful paste tomato, also ideal for salads. 85-90 days. Italian heirloom. Mild-flavored meaty productive paste tomato. Very heavy set of 2-3 ounce fruits perfectly |
| Martino's Roma | Heirloom | suited for making sauce, salsa and paste. 70-75 days. |
| Waitino's Koma | Tichioom | Brought from Poland. Phenomenal set of red 3" by 5" paste tomatoes, excellent fresh flavor. Very few seeds |
| Opalka | Heirloom | make this a great tomato for processing. 85 days. |
| | | Spectacular smooth iridescent yellow fruits that are 2" wide by 4"long. Very meaty with nice flavor. One of |
| | | the few pure-yellow banana- shaped fruits available to gardeners. Great for making salsa base or tomato sauce. |
| Roman Candle | Heirloom | 85-90 days. |
| a t | ** * 1 | Romanian paste tomato that is great for making sauce, yet sweet and flavorful enough to eat fresh. Good set of |
| Spitze | Heirloom | red fruits, 2-3" at the shoulders by 4-6" long. Great for processing. 80 days. The perfect tomato for pots and planters. Pear-shaped 2 1/2 ounce red fruits have great flavor for fresh eating, |
| Window Box Roma Hybrid | Hybrid | salads and sauces. 70 days. |
| • | | , |
| Tomatoes - Cherry/Grape/Pea | ır | |
| Beam's Yellow Pear | Heirloom | Endless supply of 1½" pear tomatoes with great taste, ideal for salads. 70-80 days. |
| Broad Ripple Yellow Currant | Heirloom | Small cherry tomato (not a currant tomato) produces hundreds of ½" fruits. 75 days. Incredibly heavy set of 1"long plum-shaped fruits. Addictive sweet-spicy flavor, great fresh or dried. Fruits |
| Cherry Roma | Heirloom | hold well for extended periods. Similar to the store-offered grape tomatoes. 75-80 days. |
| ~. · ~ | | Highly productive plants yield a steady stream of 1" fruits that are borne in clusters of 10-20. Incredibly sweet |
| Christmas Grapes | Heirloom | tomato flavor. 75 days. |
| | | Gorgeous fruits are marbled with red. Rich flavor is a complex blend of sweetness and fruitiness. Each fruit |
| Isis Candy Cherry | Heirloom | has a spectacular cat's eye starburst on the blossom end. Plants are loaded with 1 1/2" fruits on short trusses of 6-8. 70-80 days. |
| 1010 Canay Cheffy | 11011100111 | Very prolific plants continue producing heavily throughout the entire season. Round dark-crimson 1/2" fruits |
| Mexico Midget | Heirloom | give an incredible flash of rich tomato flavor, great for salads. 60-70 days. |
| | | German heirloom variety. Produces tasty, round 1" fruit in clusters of 20-40, each distinctly pointed on the |
| Riesentraube | Heirloom | blossom end. 80 days. |
| Tommy Toe | Heirloom | Extremely vigorous plant yields hundreds of 1" apricot-sized fruits, produces over an extended season. Beautiful trusses of 7-10 fruit. Superb flavor. 70 days. |
| Tomatoes - Colored | | |
| | 1 | Beefsteak fruits, 5" by 4" deep, weigh one pound or more. Sweet juicy flesh, refreshing spicy flavor. Pick by |
| Aunt Ruby's German Green | Heirloom | feel, not sight, when soft to the touch, they are ready. 80 days. |
| | | Named for the Crimean peninsula in the Black Sea. Slightly flattened 4-5" globes with dark greenish-black |
| Black Krim | Heirloom | shoulders, turns almost black with enough heat and sun. Excellent full flavor. 69-90 days. |

| | | Unique dusty rose color. Flavor rivals Brandywine, extremely sweet, tastes a bit smoky. Heavy crops of 12 oz. |
|--------------------------------|-------------|---|
| Cherokee Purple | Heirloom | fruits. 80 days. |
| - | | Prolific orange-yellow, 3" round fruit, 3-4 ounces, surprisingly strong flavor for a yellow tomato, great for |
| Czech's Excellent Yellow | Heirloom | salads, sauce, canning whole and fresh eating. 70-75 days. |
| Tomatillo | | |
| Dr. Wyche's Yellow Tomatillo | Heirloom | Prolific yellow tomatillo, nice sweet flavor. 90-100 days. |
| Di. Wyche's Tellow Tolliatino | Hemooni | 110mic yenow tomatino, nice sweet navor. 20-100 days. |
| Sweet Peppers | | |
| | | Long, tapered, sweet banana peppers are 5-7" long by 1 3/4" wide at the crowns with thick walls and bright |
| Banana Bill Hybrid | Hybrid | yellow color that changes to red. 65 days. |
| | ** 1 ' 1 | Early bell pepper. Large, blocky, 4-lobed peppers are deep glossy green or left to turn bright red. Fruits are |
| Bell Boy Hybrid | Hybrid | uniformly large thick walled and fine quality. 70 days. |
| | | Extremely sweet and productive Polish heirloom. Medium-sized plants grow 18-24" tall. Fruits are 3-lobed |
| Buran | Heirloom | and measure 4" long by 3" at the shoulders. Fruits are almost equally sweet when either green or red. 90 days. |
| | | One of the sweetest peppers, especially flavorful when eaten at the ripe red stage. Fruits average 6" long with |
| Carmen Hybrid Pepper | Hybrid | wide shoulders and medium-thick walls. Plants are 28" tall. 75 day. |
| | | The best pepper during the record-setting cold and wet summer of 2004. Bulgarian heirloom, traditionally |
| | | used for roasting but also a great sweet pepper. Flesh is bright-red and very sweet, almost candy-like. Tapered |
| Chervena Chushka | Heirloom | fruits that are 2" at the shoulder by 6" long, ripens from green to brown to bright red. 85 days. |
| Cardan Synahina | Hairlaam | Extremely productive pepper. Fruits hold for weeks on the short 12-16" plants while they are creamy-yellow, before turning to orange and then red. Best used when either yellow or orange. 80-100 days. |
| Garden Sunshine | Heirloom | Excellent Italian heirloom variety. Large tapered fruits are 8-9" long and 2" at the shoulder. Ripens from green |
| Golden Treasure | Heirloom | to shiny yellow. Sweet medium-thick flesh and thin tender skin. 80 days. |
| Coldon Housaid | | Sweet bell peppers in a rainbow of colors. Fruits ripen to shades of red, yellow, orange, white, pruple and |
| Grand Bell Mix | Hybrid | chocolate. Great for salads. 65-85 days. |
| | | Russian variety. Early maturing 24-30" plants are loaded with sweet wedged-shaped fruits, 2½" at the shoulder |
| Healthy | Heirloom | by 4" long, ripening from yellow to orange to red. 70 days. |
| Jimmy Nardello's Sweet Italian | II - : -1 | Came from the small village of Ruoti in the Basilicate region of southern Italy. One of the very best for frying. |
| Fryer | Heirloom | Productive 24" plants are loaded with 10-12" long peppers. 80-90 days. Arguably the best red bell for northern gardeners where the seasons are cool and short. Nice blocky fruits, |
| King of the North | Heirloom | great sweet flavor. 70 days. |
| | | Italian heirloom prized for extremely sweet, large red fruits. Plants produce 3-lobed tapered blunt-tipped fruits |
| | | that measure 3" at the shoulder and up to 12" long. Excellent for using green, in fresh in salads, and also for |
| Marconi Red | Heirloom | frying. 70-90 days. |
| | | Plants about 2 feet tall. Possibly the most productive of all the large peppers, bears consistently until frost. |
| N 1 0 4 | TT ' 1 | Mild as an apple. Fruit about 8" long and 4 ½" in circumference. Remarkably early for a large fruited pepper. |
| Napolean Sweet | Heirloom | Good flavor when green, sweeter when red. 70-90 days from transplant Blocky 4 by 3½" fruits are 3-4 lobed, extremely thick-fleshed with excellent sweet flavor, and heavy yields. |
| | | Almost entirely four-lobed fruits. Developed by University of Wisconsin at Green Bay. 60 days for green |
| Orange Bell | Heirloom | peppers, 90 days for orange. |
| | | Sturdy compact plants are loaded down with large, thick-walled meaty fruits. Tender crisp texture, mild sweet |
| Purple Beauty | Heirloom | flavor. Holds in the purple stage for some time, before ripening to a deep purple-red. 70-75 days. |
| | | Large, blocky, almost square bell pepper from Italy. Green peppers ripen very slowly to golden-yellow. Thick |
| Quadrato Asti Giallo | Heirloom | crisp flesh with delicious sweet spicy flavor when either green or yellow. 70-80 days. |
| | | An Ohio heirloom. Cheese pimento-shaped fruits are 3" deep and 4" in diameter. Extremely flavorful, sweet thick juicy flesh. Very meaty and good for canning. Will keep in excellent condition for 3-4 weeks in the |
| Sheepnose Pimento | Heirloom | refrigerator. Sturdy plants grow up to 24" tall. 70-80 days. |
| - д | | Bell pepper. Thick flesh ripens from green to chocolate colored on the outside and brick-red inside. Great for |
| Sweet Chocolate | Heirloom | northern gardeners. 58-86 days. |
| | | Ornamental pepper that is quite delicious. Sturdy plants grow 12-16" tall by 12" wide and do not require |
| | | staking. Carrot-shaped fruits, 4-5" long and 1" at the shoulder. Fruits ripen from deep-green to golden-orange. |
| Tequila Sunrise | Heirloom | Firm crunchy thin flesh with sweet slightly sharp flavor when ripe. Great for adding texture and color to salsa. 60-78 days. |
| 10quila Duillisc | 11011100111 | This sweet red Italian heirloom is good for fresh eating and canning recipes. Great added to tomato sauces. |
| Tollies Sweet Italian | Heirloom | Large, dependable yields of 4-5" long tapered fruits. 75-85 days. |
| | | Developed in the 1960s at the University of Wisconsin at Madison. A great choice for an early maturing bell |
| | | type pepper. Reliable yields of thick walled, 4-6 oz. fruits that ripen from green to red. Very sweet and |
| Wisconsin Lakes | Heirloom | delicious. 75-85 days. |
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| Hot Peppers | | |
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| 2200 1 opports | | Dark green, heart-shaped, 3" by 4" almost black fruits. Called Poblano when fresh and green, and Ancho when |
| | | red and dried. The standard Mexican variety used for sauces and stuffing, distinctive rich flavor without too |
| Ancho Gigante (Poblano) | Heirloom | much heat. 90 days. Heat Scale - 2 |
| | | Hungarian heirloom brought to Beaver Dam, Wisconsin in 1929. Crunchy fruits are mildly hot when seeded. |
| D D | TT ' 1 | Excellent flavor, ripens from lime-green to red. Great for making fresh batches of salsa. 80 days. Heat Scale - |
| Beaver Dam | Heirloom | The best shill assess for the most. Here to read fruits are to 0.1 here with this house to mildle best flesh |
| Saruaro Hybrid (Biggie Chile) | Hybrid | The best chili pepper for the north. Huge tapered fruits up to 9" long with thick, meaty mildly hot flesh. Fruits mature from green to red and are delicious for roasting, broiling and chiles rellenos. 68 days. |
| Sardaro Hybrid (Diggie Cilic) | Tiyona | Highly ornamental and useful in the kitchen. Green foliage is highlighted by purple veins and beautiful purple |
| | | flowers. Sturdy plants grow 30-36" tall. Produces abundant yields of 3-4" fruits similar in shape to jalapenos, |
| Black Hungarian | Heirloom | but shiney black ripening to red. Good flavor. 70-80 days. Mildly hot. |
| | | Extremely productive 18" tall plants. Fruits ripens from green to yellow-orange, quite hot. Crunchy flesh, adds |
| Bulgarian Carrot | Heirloom | color and texture to chutneys and salsas. Excellent when roasted. 70-80 days. Heat Scale - 4. |
| | | The ultimate for pickled hot cherry peppers. Globe-shaped 1 1/2 to 2 1/2" thick-walled fruits that mature from |
| | | green to red. Fruits can be used in both stages. Flavor is medium hot with about 20% less heat than a |
| Cherry Bomb Hybrid | Hybrid | Jalapeno. 65 days. |
| Chile Cayenne | Hybrid | Slim cayenne pepper. 5 inches long. Heat Scale - 3 Polish hot pepper that is quite hot with good flavor. Red, tapered, slightly curved fruits are 2" at the shoulder |
| | | by 4-5" long. Used extensively by the spice industry in Poland because of its ease of drying. 80 days. Heat |
| Cyklon | Heirloom | Scale - 4 |
| Early Jalapeno | Hybrid | Hot 3" sausage-shaped fruits turn from green to red. 65 days. |
| | | Pre-1870s African-American heirloom. Beauitful green and white variegated foliage, 18-24" plants. Pendant |
| | | fruits 2-3" long, ripen from cream with green stripes to orange with brown stripes to all red. Medium hot, |
| Fish Pepper | Heirloom | perfect for salsa. 80 days. |
| | | Enjoy the distinct jalapeno flavor in salsa and picante sauces without the heat. The 24 - 28 inch plants yield a |
| Fooled You Hybrid | Hybrid | crop of thick-walled, deep green, 3-1/2 inch fruits that mature from green to red. 65 days. |
| Cordon Salsa Hybrid | Hybrid | Smooth green 8-9" fruits turn to red at full maturity Medium heat gets hotter in dry weather. Ideal for salsa with just the right amount of heat. 73 day. |
| Garden Salsa Hybrid | пуши | with just the right amount of heat. 73 day. |
| | | From the Republic of Georgia. Plants grow 24" tall and produce heavily over a long period. Fruits are 2" at the |
| Georgia Flame | Heirloom | shoulder by 6-8"long. Thick, crunchy flesh. An excellent pepper to use for salsa. 90 days. Heat Scale - 4 |
| | | Light green fruits with wrinkled skins mature to orange, grow 1 1/4" long 1" wide, tapering to a point. 50 |
| Habanero | Hybrid | times hotter than a Jalapeno. 95-100 days. |
| Hungarian Yellow Wax | Umbrid | Het benene nanner. Spicery great medium het tenered 5.6" fruits metura from wevy velley to red. 65 days |
| Hungarian Tellow Wax | Hybrid | Hot banana pepper. Spicey sweet, medium hot, tapered 5-6" fruits mature from waxy yellow to red. 65 days. Extremely heavy sets of finger-thick, 10-12" long peppers. Originally from Italy. Great for fresh eating or |
| Joe's Long Cayene | Heirloom | drying for hot pepper flakes. 65 days to green and 85 days to red. Heat Scale - 3 |
| 5 - ng | | Hot conical blunt-tipped fruits, 1½" wide by 3½" long, medium thick walls. Ripens from yellow to orange to |
| | | red. Sturdy 24" tall plants. Continuous heavy yields. Very good for pickling, canning and salsa. 75-80 days. |
| Santa Fe Grande | Heirloom | Heat Scale - 3. |
| | | These 2" long, flame-shaped peppers mature from green to red and are hot at either stage. Fruits have thin |
| Serrano | Hybrid | walls which makes them ideal for drying and sprinkling on foods. Also perfect for adding to chile sauce and salsa or for making hot pepper vinegar and pickles. 75-80 days. Heat: 2500-4000 Scoville units. |
| Serrano | Trybrid | Grown in Albuquerque's South Valley. Medium hot fruit with thick, waxy yellow walls, ripening to bright |
| Wenk's Yellow Hots | Heirloom | orange and then to red, 2-4" long, blunt tipped fruits. Heat Scale - 3. |
| | | |
| Herbs - 20-30 seedlings in each | pot | |
| | | Cinnamon-scented, attractive 24" plants have purple-red stalks, pinkish flowers an glossy dark green leaves. |
| Basil, Cinnamon | Heirloom | Sweet, spicy flavor is great when matched with fruit. Annual. Pefermed to as "Creak Basil" Forms a perfect 12.18" clobe bush with years small, this leaves. Interest sweet. |
| Basil, Globe | Heirloom | Referred to as "Greek Basil." Forms a perfect 12-18" globe bush with very small, thin leaves. Intense sweet basil scent with spicy flavor, slow to go to seed. Ideal for pots or as borders in gardens. Annual. |
| Basil, Lettuce Leaf | Heirloom | Named for large crumpled fluted lettuce-like leaves that are 3-4"long. Sturdy 18-24" plants. Annual |
| , | | Heirloom strain from southeastern New Mexico. Intense citrus aroma, popular for vinegars and seafood dishes. |
| Basil, Mrs. Burns Lemon | Heirloom | Plants are 12-18" tall, with small green leaves, white flowers, dries nicely. Annual. |
| | | The classic large-leaved Italian sweet basil prized for its spicy flavor and wonderful aroma. Fragrant plants |
| Basil, Sweet Genovese | Heirloom | grow 18-24" and are very productive. This is the variety of choice for pesto. Annual |
| Chives Common | Unirlan | Great ornamental herb for fresh eating or cooking, excess freezes well. Dead-head spent flowers for an |
| Chives, Common | Heirloom | extended blooming period. Plants survive the winter with no special care. Perennial. Nice mild garlic flavored flattened leaves. Beautiful, white, star-shaped flower clusters in late August. |
| Chives, Garlic | Heirloom | Perenial. |
| | | |

| Day 5, Get 1 | 1100 | |
|--------------------------------|--------------------|---|
| Buy 5, Get 1 | Free | |
| Aunt Molly's | Heirloom | Ground cherries were recorded as early as 1837 in Pennsylvania. Polish variety is prized for its clean flavor. Fruits are ½ to ¾" in diameter and are encased in a papery husk that turns brown when the fruits ripen. Stores 3-4 weeks in the husk. Extremely productive plants have a sprawling habit and grow 18" tall and 24" wide. Excellent citrus flavor, can be used for preserves, pies, over ice cream or in fresh fruit salads. Starts fruiting by the end of July and continues until frost and a little beyond, extremely productive. 70 days. |
| Ground Cherry | | |
| Rosita | Heirloom | Pinkish-lavender fruits are 6-8" long and 3-4" wide. White, sweet flesh all the way to the skin. 85 days. |
| Listada de Gandia | Heirloom | Beautiful striped Italian eggplant. This is the best strain for color and earliness. Reliable, heavy yields of excellent quality 6-8" thin skinned fruits. 80-90 days. |
| Egg Plant Diamond | Heirloom | Excellent Ukrainian variety. Plants grow 20-25" tall and fruits are set in clusters of 4-6. Dark purple fruits are 6-9" long by 2-3" in diameter. Excellent texture and flavor, never bitter. 65-95 days. |
| Thyme | Hybrid | landscape plant. |
| Savory | Trybrid | Aromatic leaves used fresh and dried. Often used as a salt and pepper substitute. Attractive to bees. A good |
| Sage, Green Culinary Savory | Heirloom Hybrid | Classic culinary herb for flavoring meat, cheese and bean dishes. Good for laying on the grill and flavoring meat with its smoke. Attractive grey-green woody/shrubby plant with beautiful mauve flowers. Perennial The 'bean' herb, its peppery leaves delicious in lentil dishes, soups, salads and meats. |
| Rosemary | Hybrid | One of the most fragrant herbs, the herb of remembrance. Pine-scented needle-like evergreen leaves are used to flavor meats, poultry, fish and potatoes. Good for potpourri |
| Parsley, Triple Curled | Heirloom | Closely curled dark, green leaves. Fast growing uniform strain. Holds for a long time at harvesting stage even in warm weather. Annual. 68-75 days. |
| Parsley, Giant from Italy | Heirloom | Large bushy plants produce a continuous supply of large flat leaves with strong parsley flavor. Annual. 85-90 days. |
| Oregano, Greek | Hybrid | Thick green leaves are strongly aromatic. Widely used fresh and dried for flavoring tomato sauce, meat, fish, salads and Italian dishes. Lavender flowers |
| Cilantro (Coriander) | Heirloom | marinades, curry powder and pastries. Annual. |

** Growing Tip for Peppers: Mix 2 teaspoons of Epsom salts in a quart of warm water and spray it on the leaves and blossoms; repeat the process two weeks later. The plants will turn a dark green followed by a flush of fruit! (Burge, W. 1995 Grow the best peppers. Storey Communications, Inc. ISBN 0-88266-302-X.)

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Included in this catalog is a total of 83 varieties of Heirloom plants. Also there are 30 Tomatoes, 21 Sweet Peppers, 19 Hot Peppers, 15 Herbs, 3 Eggplants, 1 Tomatillo, and 1 Ground Cherry.

Deliveries in-town are free and out-of-town deliveries are cheap. Call (643-0379) for prices.