

Gratefull Gardens Plant Starts List 2026

All plants are grown in Organic potting soil. We fish fertilize 1x a week in the greenhouses. No pesticides are ever used on the farm. I have grown most of the varieties available for many years as a produce vendor at the farmer's market. The varieties of veggies, flowers and herbs that I have are chosen for productivity and taste. I choose varieties based on their ability to grow and ripen well in our PNW valley climate. And since your plants are grown right here in the Willamette Valley, you will find your plants have less transplant shock and take off with more vigor than store bought plants grown who knows where.

****all starred items are personal favorites! It is hard not to star them all though!

CUCUMBERS-

Marketmore 76 classic cucumber, very bountiful, delicious, not bitter

***Silver Slicer** 1st place county fair winner, white slicer, thin skin, best producer with amazing flavor! This is my favorite cucumber, and many customers have told me once they try them, they are hooked!

Lemon- Round cucumber looks like a lemon as it changes color. Best flavor is when skin starts to turn yellow. At this stage it is ripe, crisp, crunchy, and citrusy. Great garden snack

* **Pickling variety-** makes delicious crunchy dill pickles, very productive! Small ones are perfect for your little pickles, and the large ones make great slices or spears.

EGGPLANT

***Pingtung Lung-** Asian eggplant, long and slender fruits. Very awesome for stir fries, my favorite

Diamond- dark purple eggplant is 2.5" x 7" slender 12 oz fruits. It is a very productive eggplant in our area and has amazing flavor. Versatile as it can be grilled, roasted, sliced, or cubed in stir fries. A farm favorite.

Rosa Bianca- very large round eggplants are beautiful in lavender and white. You can cut it into thick slices that make a perfect eggplant parmesan, or grilled eggplant steak. Also great for dishes you need roasted eggplant for since there is a lot of meat in their large size.

****Fairytale-** miniature eggplant are about 4" long and streaked with purple and white. Early harvests that long a long time as you get several harvests off one plant. Absolutely delicious cut in half, tossed in oil, salt and pepper, then roasted or air fried. I was obsessed last year.

KALE and Chard

***Scarlet Kale** dark purple leaves with curly edges, beautiful color, my favorite

***Red Russian** green leaves with red spines, most productive and resilient

Dino Kale (Nero di Toscano)- skinny leaves with texture, sturdier so good for soups and kale chips

Green Curly classic kale, very productive and yummy. Good for anything

Rainbow Bright Chard- beautiful leaves get huge. Very tasty. A must have in my garden

MELON

* **Arava Galia- green flesh**- the most delicious melon we know of, and the only one I grow for farmer's market. Bright green flesh is so sweet and delicious. It has almost a tropical flavor that is irresistible. People say it tastes like a cross between a cantaloupe and honey dew. We say it's delicious!

***Arancino**- cantaloupe, has orange flesh. good for northern climates, 2–4-pound fruits are delicious!

Kajari- a small melon with bright orange and yellow stripes on the rind. Stunning to look at with a sweet green flesh. Will climb a trellis.

Minnesota Midget- finally back on the list! A miniature cantaloupe that is the perfect 1 person treat. Delicious flavor and very productive. Will climb a trellis

WATERMELON

***Blacktail Mountain Watermelon**- very sweet and delicious watermelon. Very productive and will ripen well in our short summers. This variety is meant for northern areas and has always had success in our garden.

Orangeglo- bright orange flesh that is very sweet and very flavorful. Great flavor you will fall in love with. Very big melons that produce well here for their size! Our biggest so far was 22 pounds.

OKRA-

Cajun Jewel- popular fast producing dwarf heirloom variety known for spineless tender pods. Great for gumbo and frying.

PEPPERS (SWEET)

Peace- Red Bell- big blocky super sweet red bell pepper that does ripen in our PNW weather. Seed is from Adaptive seeds and is the best big red bell we have grown.

Etiuda- Orange bell- big bright orange bell peppers are very sweet and very productive. These ripen well in our short summers and is another gem from Adaptive seeds.

Sweet Sunrise- Yellow Bell- this is a beautiful and sweet yellow bell pepper. They are delicious sliced in 1/4s and thrown on the grill. A great side dish to your summer meals.

Purple beauty- purple bell- a smaller bell, that is earlier than all the other varieties. It is not quite as sweet as the other colors and tastes more like a green bell. Still very tasty and always happy to see them, since they are the first to ripen!

Chocolate Beauty- Dark brown/red Bell- this pepper is delicious! They are called chocolate more for its color, than tasting like chocolate, but they are definitely very sweet. These caramelized very nicely on the grill and in stir-fries. And this is the biggest chocolate sweet variety we have tried.

***Spanish Mammoth- sweet red roasting pepper-** these are one of my favorite sweet peppers! Peppers are longer, very thick walled, and super sweet. Hold up great in a roasting pan, or stir-fry, but are also delicious chopped fresh

***Stocky Red Roaster-** this is a great pepper and SO productive. An Italian variety that is conical shaped and is very sweet, crunchy and delicious. Famous for roasting in all kinds of dishes. A favorite on the farm

***Bacskai Feher*:** Hungarian sweet pepper. Conical peppers start out yellow, turns orange and then red. Edible and Super tasty at all color stages, and so bountiful! **My favorite sweet pepper**

***Liebesapfel- sweet red pimento pepper-** red ruffled pepper with sweet thick flesh. Deeply lobed and flattened pimento type. They are delicious cooked or perfect size for a personal salad. An amazing pepper I fell in love with last summer which is fitting because the German names translates to “love apple”

***Jimmy Nardellos (DELICIOUS!)** an Italian heirloom pepper, they are long red and curly. It looks like a giant cayenne but SUPER SWEET! Perfect for throwing on the grill whole. Or just chopping fresh on a salad.

Mini Bell mix: mixture of small baby sweet bell peppers. A mix of colors, very sweet, productive. A crowd favorite. Makes great stuffed peppers for people that don't like spice. Each plant will just produce one of the colors, so if you want more than one color you need to order more than one plant.

Banana Pepper- meant for pickling but can be ate raw on salads and sandwiches and have a great taste. Pickling is easy and makes salads even tastier and go great on pizza

Pepperoncini pepper- perfect pepper for pickling. These peppers can be pickled green or red and have a slight heat to them. Plants get loaded

MILD Chili Peppers

***Shishito** – a delicious little pepper that you just grill or fry up with oil and salt and eat as an appetizer or side dish. They have an amazing flavor, and we love how easy they are to cook. And these plants produce a ton of peppers too.

***Padron'** - Russian roulette of peppers, 1 in 10 are hot, and you won't know till it is too late. People love them! Perfect grilled or sauteed with a little salt and eaten right off the stem. Pick when they are smaller for less heat.

*** Anaheim-** a mild chili with great flavor. Peppers are elongated and a lighter green color. They are delicious grilled on burgers or sandwiches, stuffed with cheese or other savory fillings, and chopped in salsas, sauces and soups. I like to use a mix of Anaheim and poblanos in a lot of dishes.

***Poblano:** my favorite mild Chile, it has amazing flavor. It is dark green in color and delicious chopped up and added to chili, sauces, salsas, soups etc. Also, the traditional pepper in chili relleno, or just stuffed with all kinds of different ingredients.

Chimayo: new Mexican chili named after its origin Chimayo, New Mexico. Makes the most fragrant and delicious chili powder I have ever had the pleasure of cooking with. Very productive and you'll be surprised how much powder you get off your peppers. It's so much fun to grow. I highly recommend it.

Aleppo pepper- a mild fruity pepper grown to dry and use its chili flake. It has a mild heat and a diverse flavor profile that is popular in middle eastern and mediterranean cooking

Nadapeno- a heatless jalapeno. All the delicious flavor of jalapeno without being hot.

Habanada- a heatless habanero. All the sweet, tropical flavors of habanero without being hot.

HOT peppers

***Hot wax-** bright yellow pepper, that is very productive and is a little less hot than a jalapeno. They are super delicious, especially for people that like a little spice but not too much. These are great stuffed with cheese and wrapped with bacon or pickled like a pepperoncini.

Sugar Rush Peach- a sweet and hot pepper that has great flavor. Chop up and add to stir fries, or salads. These are delicious pickled or just snacked on with hummus.

***Jalapenos** good amount of heat, perfect for salsa and everything! Really bountiful. 2 varieties:

Early Jalapeno: the earliest jalapeno. A little smaller in size but very productive, great in salsas

Craig's grande Jalapeno: large jalapenos are delicious, spicy, and perfect for stuffed poppers.

***Serranos** - hotter than a jalapeno, amazing flavor. VERY productive. These have become my favorite in salsa and chilis now. The flavor is just so good and gives that kick some people want.

Korean Hot- bright red-hot pepper, perfect for Kimchi, makes a great fermented hot sauce. Heat level is a step below the cayenne heat. Plants are productive and people really love the flavor of these!

***Red Cayenne** – very hot, and very productive. Delicious in salsa, stir fries and chilis. You can dry for crushed red pepper or add to pickle jars for spicy pickles. Makes an incredible fermented hot sauce that is so easy to make. A must have in my garden

Hot Lemon- a very delicious bright yellow pepper that has a very fruity sweet flavor along with its heat. It's a cayenne level heat and adds great flavor to salsa and sauces. Dry and use throughout the winter

Buena Mulata- you know I love purple, so when I found this purple cayenne type pepper, I had to try it. I was super impressed with the beautiful colors and the delicious flavor. Purple turns a reddish brown on parts of the pepper and that's when it has its heat.

Habanero- your typical orange habanero packs a lot of slow heat into a small pepper. Plants are loaded and many ripen. You can use the green ones also, and are what some recipes call for.

***Bulgarian Carrot Chili-** my favorite hot pepper. Early for how spicy it is, bright orange peppers look like carrots hanging from the plant. Very spicy, like habanero heat but different because the heat is on the front side and has a slight sweet/citrus flavor to it. Makes a hot and delicious fermented hot sauce and looks beautiful in pickle jars. This is a must have in my garden

SUPER HOT!!! Peppers

Thai Hot very productive, very hot, chilis that don't ripen can be used as green Thai chili, 1 chili goes a long way in soups, stir fries, or marinades

Ghost pepper- grow one of the hottest peppers in the world!

Scorpion- just like a scorpion this pepper has a pointy tail that warns you to be careful. One of the hottest peppers out there, this is a big producer of warty red peppers

***Scotch Bonnet-** a Jamaican heirloom super-hot pepper perfect for your jerk chicken and other recipes. Beautiful bright golden orange color, produce very well here and are one of my favorites

PUMPKINS

Winter Luxury- delicious pie pumpkin that has a very smooth, creamy and sweet pumpkin puree. At farmers market people rave about how beautiful the pumpkins are with their netted skin over a beautiful orange background.

*** Long Island Cheese-** my favorite eating pumpkin. These are flatter, a pale cream color and have big smooth ribs on them. Excellent keeper. Very flavorful pumpkin puree is good in pies, soups, or also stuffed with savory fillings.

Montana Jack- a jack-o lantern carving pumpkin! Flesh is edible as well. Early for pumpkins so you are guaranteed a good harvest of jack-o lanterns in our shorter summers.

Big max- an extra-LARGE pumpkin, great for decorating, carving, and having fun with. These get big and are beautiful. Great for your fall and Halloween decorations.

Jack B Little: mini decorative pumpkin that is so stinking cute. Decorate your house and yard with your own homegrown miniature pumpkins!

SUMMER SQUASH

Zucchini- typical zucchini, has great flavor and is very productive with dark skin. Plants have an open leaf structure which makes harvesting easier than some varieties.

***San Pasquale-zucchini** striped, very productive, very flavorful, my favorite!

Rheinau Gold- yellow zucchini- a yellow zucchini that has great flavor, thin skin and long production. This variety is new for me.

Crookneck squash classic heirloom crookneck, yellow with bumpy skin. Very flavorful

***Yellow patty pan squash-** bright yellow squash that looks like a little spaceship. perfect for slicing in half and grilled, my favorite summer squash. Good picked small when they are more tender or larger for roasting or stuffing. Very productive

WINTER SQUASH

****Tip:** make big batches of winter squash soup and freeze servings for later. Makes it easy to use up a bunch of squash and you have soup for those days you don't want to cook.

Acorn- bush plant, yummy winter squash, great for roasting and stuffing, very productive

***Butternut-** bright orange flesh that is delicious roasted or pureed into soups. We also like to peel the skin and cut it into squash fries that turn out so amazing! Productive and stores a very long time!

***Spaghetti-** yellow oval squash with pale flesh that turns into noodles when you fluff with a fork

*** Delicata-** my absolute favorite winter squash. Delicious flavor, big producer and the most versatile to cook with. You can eat the skin because it is very thin. Delicious just roasted or we like to cube like a potato to roast, sauté, make hash, or even use in soups and chilis.

***Red Kuri-** bright orange hollow squash. Very delicious! Rub with a sweet chili garlic sauce and roast! Very pretty and flavorful. It is a firm flesh squash that holds up well when cooked in curries and soups.

Sweet meat- large squash, usually around 10-20 pounds. Very tasty. Makes giant batches of soup

Luffa gourd- grow your own Luffa sponges with this gourd. Needs a sunny spot. Will climb a trellis very well.

TOMATOES!!!!

CHERRY TOMATOES - All are heirloom but Sungold, also all are Indeterminate

***Sungold-** bright orange, early, very productive, super sweet, crowd favorite

Black Cherry- dark red with purple brown shoulders, produces a lot! It has a great flavor like a Cherokee purple but in cherry size. My favorite

Pink Bumblebee- red with yellow streaks, very productive, juicy and tasty, crack resistant

***Sunrise Bumblebee-** yellow with orange-red streaks, sweet and fruity taste, beautiful colors

Yellow Pear- classic heirloom is a bright yellow pear-shaped cherry tomato. These plants produce a ton

Harvest Luck- Bright red, round classic cherry tomato. Said to produce a lot and be very productive. I have been asked for years for a regular red cherry, so Harvest Luck is a new one for me. But the seed comes from Adaptive Seeds so I have faith it will perform very well and taste good too.

***Aunt Mollys ground cherry tomato-(determinate)** very small, bright yellow cherry tomato has a husk on it. Super sweet and delicious. The perfect snack when you are gardening, pluck off the plant and ENJOY! These have been around a long time. People used to make a jam out of them because they are so sweet.

HEIRLOOM TOMATOES – ALL Indeterminate tomatoes unless specified otherwise

****Tip: get multiple colors of tomatoes. This makes a really pretty and diverse caprese salad or pico de gallo in the summertime. It is also fun to sample the subtle flavors each tomato has!**

***Pink Brandywine-** popular heirloom with pink skin and bright red middle, so flavorful! Fruits can be 1-2 pounds easy. Juicy and delicious. Perfect BLT tomato or just sliced with some salt and pepper!

***Pineapple-** very large, up to 2 pounds. Yellow fruit with red marbling. Flavor is so sweet and fruity. This is one incredible tomato and absolutely gorgeous. One of my favorite tomatoes

***Jubilee-** A definite favorite of mine! Perfect 8 oz bright orange globes are amazing. Barely any problems, and a huge production. In a greenhouse I have tomatoes into November easily with this gem. "I'll meet you at the Jubilee....."- if you know, you know!

Kellogs breakfast- huge beefsteak tomato, bright orange, fruit easily weigh over 1-2 pounds. Great flavor and impressive size. These are very sweet and have lower acid. Make a delicious BLT, tomato sandwiches, or sweet and low acid pasta sauce.

*** Azoychka-** wow what a tomato! Fruit are 6-12 oz beautiful yellow color with sometimes a light pink on the bottom. Amazing flavor, the last 2 years this has been my first heirloom and harvests through the whole season. A must have in our garden.

***Green Zebra-** Light and dark green striped, very flavorful, about 3-5 oz. tomato. The fruits blush a yellow color when ripe. This is one of my favorites. Later to harvest than other varieties but so worth the wait, and once they are ready, I mainly eat this variety. A must have in my garden.

***Blue Beauty-** Has a dark blueberry color skin over a bright red center full of flavor. High in antioxidants. The fruits are beautiful and the tomatoes are so sweet. They look gorgeous in a caprese.

Cherokee Purple- 1st place county fair winner 2017, classic heirloom variety, and a crowd favorite. The luscious dark red fruits with almost purple shoulders, are a big producer and very delicious. Large tomatoes are perfect for your tomato sandwiches, or cheeseburgers in paradise.

***Black Krim-** a popular heirloom and a favorite around here! Delicious, big fruits are dark with almost purple shoulders. 12-18 oz fruit are perfect just sliced with salt and pepper or of course will make any sandwich or salad you desire much more tasty!

***Pink Berkeley Tie-Dye-** Dark Red fruits with metallic green stripes. Super beautiful and tasty, a must have. If you like Cherokee purple or black Krim, you will love this tomato. This was my first heirloom to ripen usually until I added Azoychka, but this is usually the second to ripen. Very productive

Paul Robeson- Beautiful tomatoes and great flavor. 6-12 oz fruit are perfect round tomatoes that slice up great. This is another dark reddish-brown tomato, which we have a lot of, but the flavor and production was so good not to keep it on our list!

**Early season Tomatoes- get fresh home-grown tomatoes before your neighbors!
(determinate unless otherwise noted)**

***Oregon Spring-** Very flavorful tomato that will give you one of your first of the year. Tomatoes are 2-4 inches across and have a compact growth which makes them easy to manage.

***Siletz-** This tomato is a farm favorite. The earliest we have got a red slicing tomato this large. Tomatoes are bright red, large, and delicious. Harvest lasts over a long period.

Early Willamette- smaller red tomato 3-7 ounces, very flavorful, a customer favorite. Produces a ton of fruit and the harvest is longer than other determinate varieties. These are a perfect salad tomato size, or we love tossing in olive oil and salt and grilling with some parmesan!

***Orange king-** bright orange 4-6 oz meaty globes that are perfect. Very productive and very sweet and delicious. One of my favorite early tomatoes. This one reminds me of the Jubilee we offer but in determinate form. Orange and yellow tomatoes are typically lower acid also. Highly recommend it.

Stupice- (indeterminate)- a very early tomato that produces 2" red 2 oz tomatoes. Flavor is said to be superb. This is a new one for me, but I have been asked for it a lot over the years, and some customers swear it is the absolute best for taste and being the first tomato. So I am excited to try a new one, and maybe you will want to try too?

Roma and Paste Tomatoes- best for canning and sauces. It can be used for fresh eating also.

***Amish Paste-(indeterminate)** the BEST for sauce making. Big meaty tomatoes have an amazing flavor and little seeds. Tomatoes hold up great on the grill or in a oven for a roasted sauce or salsa. Plants are wispy but get loads of delicious tomatoes. If you know, you know!

***Ropreco- (determinate)-**my favorite Roma variety, this is an heirloom Italian Sauce tomato. They have an amazing flavor, are very productive, are a nice size and have less blossom end rot. I'm a big fan!

Roma- (Determinate) Traditional Roma tomato variety puts on loads of tomatoes. They are delicious fresh or cooked.

***Tomatillo grande Verde-(determinate)-** if you like the green sauce at Mexican restaurants then you need to grow tomatillos. perfect for making salsa or chili Verde. They are very productive. They are also good chopped up on salads or cooked down into savory sauces. Your culinary adventures await!

****Tomatillos need a buddy so you must have 2 plants so they can pollinate each other.****

Sugar snap peas- come in 6 packs-

***Sugaree-** traditional sugar snap pea with sweet green pea pods that are so sweet and delicious. This variety is a great one to add to your spring garden.

Sugar Magnolia- beautiful purple pea pods, very tasty and very productive. Slightly less sweet than the green but very good. It has beautiful lilac flowers.

Perennial Herbs- will come back yearly, spread and grow bigger

Thyme

Oregano

Sage

Anise hyssop

Marjoram

Lemon Balm

Annual Herbs- need to be planted every year

* **Genovese Basil**- sweet Italian Basil with green leaves that is very productive and so flavorful. Perfect for any type of dish you want basil in, great for pesto. Freeze or dry the leaves and have homegrown basil year-round!

Purple basil- just like the Italian basil in flavor but leaves are a beautiful dark purple color

Thai basil- has a unique flavor perfect for your Asian stir fries, soups and cucumber salads. So delicious, very productive and makes the most beautiful purple flowers which you can cook with also.

Tulsi Basil- also called Holy Basil. Very fragrant, use the leaves and flowers for tea. The flavor is very floral. You can make the tea with fresh or dried flowers. Bees LOVE when they flower.

Parsley- Italian flat leafed variety. Leave at least some stems and leaves on and it Produces almost till next season. Super fresh and adds a great flavor to any dish you need it for.

Cilantro- a delicious fresh herb great for salsas, Hispanic food, and Asian food. My favorite.

Dill- perfect for those homemade pickles this year. It smells so delicious. You can dry or freeze to use over the winter. Self-seeds easy for next year too!

Bronze Fennel- a leaf fennel used to season dishes. Feathery leaves are very pretty and make a nice addition for an edible landscape.

Perennial flowers- will come back yearly, spread and grow bigger

***Yarrow**, PERENNIAL beautiful flowers and a major benefit to your garden. Yarrow attracts beneficial bugs and pollinators into your garden. Yarrow also has medicinal properties and is used in some biodynamic methods. It makes a great cut flower and stays alive for a long time in a vase. All yarrows are very easy to grow and can survive in rough conditions.

White Yarrow- native to Oregon, flowers are white and very beautiful. Very hardy plant

Parker's Yellow Yarrow- flowers are yellow on this variety. They are very vibrant and look great mixed in with my purple verbena. A very nice pop of color in the garden.

Flowerburst Fruitbowl Yarrow- This is a stunning mix of colors including raspberry, cherry, salmon, lemon and cream. Beautiful flowers look great in landscape. Seed is from Baker creek if you want to look up a picture.

Chamomile: beautiful small flowers make a relaxing tea. Medicinal, great for pollinators. It is very easy to grow and you will get loads of harvests.

Mullein- biannual- a beautiful biennial plant that is adaptable to all kinds of environments and very hardy, Good in gravel or rock beds, and loves to cover disturbed soil. The first year grows big velvety leaves called "cowboy toilet paper" and the second year grows big, tall dense flowers. Very cool!

Purple Coneflower Echinacea- perennial- late blooming flower that bees and pollinators love, a medicinal plant that has been around for a very long time. Make your own tinctures with the flower heads. This variety is a beautiful lavender purple color. Makes a great cut flower.

Black Hollyhock- Biennial- Heirloom with shimmering burgundy-black single flowers. Pollinators love these beautiful flowers.

Chaters Double Mix Hollyhock- Biennial- Double flowered in shades of red, pink, yellow, and white. Dates back to the 1880's. 4-5 feet tall

Purple Verbena-multiple long stems topped with clusters of 2" heads packed with tiny purple flowers. Blooms July through frost. Bees and butterflies love it. It is very easy to grow and comes back great too.

Showy Milkweed- a pollinator attractor plant host to the monarch butterfly and many others. The blooms are like fireworks bursting in lavender to pale rose colors. Plants can grow up to 5 foot.

Annual Flowers- need to be planted every year

***Zinnias-Benary's Giant Mix-** pretty mix of many colors, red, yellow, orange, white, pink, one of my favorite flowers. So many layers. Grows very well and easily.

Zinnias- Persian Carpet- 2-inch double flowers are bicolored in a beautiful mix of gold, red, chocolate, orange and cream. Stunning color combinations made a beautiful addition to the flower bed.

***Snapdragons-** long flowers with upside down bells. Colors range from scarlet, white, yellow, sunset, pink etc. one of my favorite flowers, it is sooooooo pretty!

Marigolds- 3 kinds- I like to have all 3 planted. They are different heights and creates a "waterfall" of marigolds. Very pretty, the bugs don't stand a chance!

***Crackerjack African giant:** huge flowers are orange or yellow. These plants are taller and people are always surprised how big they get. plant with tomatoes and around the perimeter of your garden to help deter pests from your garden.

Gypsy sunshine marigold- yellow French marigold that is short and good for perimeters or landscape, also helps deter pests

Sparky mix: yellow, gold, orange, and red French marigolds sit on 10–12-inch plants. So cute!

Sunflowers- 6 varieties

Mammoth giant sunflowers- grow your own sunflower seeds! These flowers get really huge and make seeds you can eat! Mammoth Giant focuses all its energy on 1 big flower.

***Autumn Beauty Sunflowers-** This is a tall branching sunflower that will produce loads of multi-colored blooms that are gold, red, bronze and yellow. Many flowers are bicolored. Very beautiful.

Teddy Bear sunflowers- dwarf variety known for the sunflowers having a fuzzy face. They are so cute! Plants get 2-3 foot tall and are a multi-branching variety.

***Soraya sunflower-** perfect sunflower look. Classic orange/yellow petals with dark brown seed center. Very beautiful. Multi-branching plants produce loads of sunflowers and get very tall. I won tallest sunflower at the Yamhill County Fair with this one in 2019. I love these so much!

*****Chocolate Cherry Sunflowers-** Tall multi-branching plants will produce loads of Dark chocolate and black cherry-colored sunflowers. They are super beautiful. The sun shining through the petals is show stopping. Absolutely amazing, my favorite unique sunflower.

Hopi Black Dye Sunflower- rare indigenous heirloom that the Hopis used as a natural dye source for coloring baskets purplish, charcoal. Very attractive to pollinators. Flowers are gorgeous with bright yellow petals and a deep dark black seed center.

Mexican sunflowers- different than a normal sunflower these make loads of bright orange flowers and will flower to frost. It is very easy to grow and thrives on neglect. Butterflies love these.

Blue Boy bachelor buttons- small pinwheel flowers about the size of a quarter are bountiful and bright blue! Add a nice pop of color to the gardens and bouquets. This one just makes you smile.

Black Ball Bachelor Buttons- super dark purple flowers are beautiful. Just like the other bachelor buttons you know and love. These are very easy to grow and last up til frost!

***Nasturtiums-** Tall climbing variety. super awesome edible flower that also deters bad bugs from your garden! Yahoo! The flowers have a slightly peppery smell and look stunning on a salad! Easy to grow!

***Borage-** blue and purple edible flowers, plant in garden border to help deter bad bugs. Will self-seed usually next year. Very strong plant and doesn't need much to be very productive. Pollinators LOVE me.

Calendula- 2 types

Resina- best calendula for herbal use. Highest resin concentration so good for crafters. Bright yellow and orange flowers are very vibrant and bloom much of the year, very easy to grow. Self-seeds easy for next year.

***Flashback calendula-** Double layer flowers are A mix of orange, apricot and peach with red background that contrasts nicely. Very pretty, very easy to grow. Self-seeds easy.

****Strawflowers: Monstrosum Mix** absolutely beautiful flowers that are very easy to grow. The flowers are "nature's widget" with their crinkly feel, you can't stop toying with them. And they last forever as cut flowers because they dry out. They last a long time in the garden and have a wide array of colors!

Amaranth- Opopeo- Beautiful Burgundy flowers have lush burgundy foliage also. Plants get 4' tall. They are very pretty and multi-branching. You can harvest the Amaranth seed and use it as a grain.

Phlox- Blueberry Swirl- blooms are dashed with blueberry-violet petals swirled with creamy white marbling. Beautiful colors. New flower for me.

Asters- Matsumoto Mix- A vivid mix of purple, fuchsia, lavender, pink, red, white, and apricot is a perfect addition to your flower gardens. Beautiful flowers are very easy to grow!

If you don't see what you are looking for, please reach out and see if we offer it.

Plant Start Pricing

EVERY plant (except the sugar snap peas) come in a 4-inch pot and all are the same price per pot.

\$4 each

The Sugar Snap peas, both varieties Sugaree, and Sugar Magnolia come in 6 packs. *Note: ONLY the Sugar Snap peas are in 6 packs. Every other thing listed is available in 1 4-inch pot.)*
\$5 each

Bulk buying discount-

“One way or another, our Garden has got to Fill” box –

Spend \$100 or more and get 5% off order

Spend \$300 or more and get 10% off

Spend \$600 or more and get 15% off

We open for plant start sales March 28 at the Amity Daffodil Festival. Our farm stand opens the first week of April and is open daily. We begin the Salem Saturday farmers market April 4 and will begin the McMinnville farmers market May 21.

The easiest way to send your order is by email to gratefullgardens@gmail.com. Write down what you want and how many of each kind you want.

To purchase plants, you can either stop by our farm in Amity, or one of the farmers markets we sell at. You can also place orders for easy pickup, and we will get your trays of plants ready for you. The easiest way to send your order is by email to gratefullgardens@gmail.com. You can also call 971-387-1711. Orders may be picked up at our farm in Amity, the Salem Saturday farmers market, or the downtown McMinnville Thursday Farmers Market.

*******We offer dog sitting on our farm as well. Gratefull Gardens Bed and Biscuit has been in business since July 2022. We have several fenced areas for dogs to be outside and a 2 acre fenced in dog park for running and ball play. We give your dog lots of attention, love, exercise and play time here on our farm. Mention our plant starts list for 20% off your first booking. Message today for more information and to schedule a meet and greet. *******