



What you have in your hands is one of Keith Stewart's masterpieces – his Rocambole garlic from Calabria, Italy. This hardneck heirloom variety was given to Keith in his earliest days of farming by an Italian neighbor.

Keith is a NOFA-NY certified organic vegetable grower in Orange County, New York who has been selling at the NYC Union Square Greenmarket for 26 years. He is famous for his garlic. It has been called “the most soulful garlic on earth” by *Time Out New York*. The *New York Times* said, “Keith’s farm grows garlic from another planet compared with the stuff in supermarkets.” He is the author of *Storey’s Guide to Growing Organic Vegetables & Herbs for Market*, and *It’s a Long Road to a Tomato: Tales of an Organic Farmer Who Quit the Big City for the (Not So) Simple Life*.

Liz Wagner has spent the past eight months learning the ropes of organic farming as an intern on Keith’s farm. She will be farming her own land in Lehigh County this spring – and will be growing Keith’s garlic. E-mail her at liz.m.wagner@gmail.com, give her a call at 610-417-6982 or visit <http://farmerliz.com> to learn more about her adventure and find out how you can get your hands on her forthcoming delicious produce.



Potential Vegetable List - if you don't see something you want, e-mail and get it planted!

Arugula **S*&F***
 Asian Greens (Mizuna, Tatsoi) **F***
 Baby greens **S*&F***
 Beans -Filet and Yellow Beans, Fava, Shelling **S***
 Beets – Red and Golden **S*&F***
 Berries -Black Raspberries, Raspberries **S***
Broccoli Raab S*&F*
 Brussel Sprouts **F***
 Cauliflower **F***
 Cabbage – Red and Green **F***
 Carrots **S*&F***
 Celery ***F**
 Chard –Rainbow, Pink **S*&F***
 Collard Greens **F***
 Cucumbers **S***
 Flowers **S* & F***
 Eggplant **S***
 Escarole **F***
Herbs – Angelica, Basil, Bay Leaves, Catnip, Chives, Dill, Fennel, Lavender, Marjoram, Oregano, Lovage, Mint, Parsley, Rosemary, Sage, Tarragon, Thyme, Winter & Summer Savory, - **S*&F***
 Horseradish **S*&F***
 Husk Cherries **S***

Garlic S*&F*

Green Ginger **F***
 Kale – Lacinato (Tuscan or Dino), Rainbow Lacinato, Red Russian, Winterbor **S*&F***
 Kohlrabi ***F**
 Leeks **F***
 Lettuces – Romaine, French Crisp, Tin Tin **S*&F***
 Melons
 Mesclun Mix **S*&F***
 Onions – Red, Yellow Cooking, Cipollini **S*&F***
 Peas – Sugar Snap **S***
 Peppers – Bell, Sweet and Hot **S*&F***
 Potatoes – Sweet, Blue, Red, Yellow **S*&F***

Potted Plants

Romanesco **F***
 Scallions **S*&F***
 Shallots **S*&F***
 Sorrel **S***
 Squash – **S*** (Yellow Crookneck, Zucchini, Patty Pan), **F*** (Butternut, Honey Nut, Acorn, Pumpkins)
 Tomatillos **S***
 Tomatoes – Cherry, Beefsteak, Heirloom (Brandywines) **S***
 Turnips **F***
 Watercress **S&F***

S*= Summer, F* Fall Availability