



Spring Plant Sale

CATALOG

SATURDAY, APRIL 13, 2024

9 AM to 4 PM

1701 Montaña Rd NW
Albuquerque, NM 87107

riograndefarm.org

Your purchase supports Rio Grande Community Farm's work to provide diverse and underserved communities with equitable access to urban farmland and education in sustainable agriculture - prioritizing food justice, biodiversity, and climate resilience.

AMARYLLIDACEAE

- Chives 9

APIACEAE

- Peione Parsley 9

ASTERACEAE

- Black Seeded Simpson Lettuce 6
- Giant Orange Marigold 6
- Benary's Giant Mixed Zinnias 7

BORAGINACEAE

- Borage 9

BRASSICACEAE

- Sweet Alyssum 5
- Broccoli Raab 5
- Joi Choi 5
- Cabbage 5
 - Green Acre Cabbage 5
 - Red Acre Cabbage 5
- Purple Kale 5

CHENOPODIACEAE

- Rangitoto Spinach 7
- Bright Lights Chard 5

CUCURBITACEAE

- Luffa Gourd 6

LAMIACEAE

- Basil

Tips for Growing Basil 8

- Cinnamon Basil 7
- Genovese Basil 7
- Lettuce Leaf Basil 8
- Purple Petra 8
- Sweet Thai Basil 8
- Kapoor Tulsi Basil 8
- Lemon Balm 9
- Oregano 9
- Peppermint 10
- Sage 10
- Thyme 10

MIXED

- Wildflower Mix 7

PEDALIACEAE

- Devil's Claw 9

SOLANACEAE

- Eggplant 10
- Peppers
 - Bell Pepper 10
 - Big Jim Pepper 11
 - Habañero Pepper 11
 - Jalapeños 11
- Tomatillo
 - Green Tomatillo 11
 - Purple Tomatillo 11
- Tomatoes
 - Tips for Growing Tomatoes 14
 - Cherry Tomatoes:
 - Black Cherry 12
 - Bosque Blue 12
 - Sweet 100 12
 - Flashy Tomatoes:
 - Berkeley Tie Dye 12
 - Mariana Peace 12
 - Heirloom Tomatoes:
 - Amana Orange 13
 - BlackKrim 13
 - Brandywine 13
 - Cherokee Purple 13
 - Hybrid Tomatoes:
 - Ace 55 13
 - Celebrity 13
 - Plum Tomatoes:
 - Bush Roma 14
 - San Marzano 14

TROPAEOLACEAE

- Jewel Mix Nasturtium 15

Tips for Growing Regeneratively 15

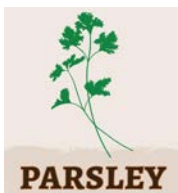
Acknowledgements 16

AMARYLLIDACEAE



Chives— Pull the florets apart and sprinkle on salads, dips, sauces, soups, stir-fries, and pizza. Flavor is of mild, sweet onion. Transplant seedling clusters 2-8" apart in rows 18" apart in sun or partial shade in a fairly rich soil that is high in humus.

APIACEAE



Peiome Parsley— Large flat leaves. Grow in full sun and well-draining soil that's rich in organic matter. Soil pH ideally 6.0—slightly acidic. Keep sufficiently watered through summer. Lightly mulch around the plants to conserve moisture.

ASTERACEAE



Black Seeded Simpson Lettuce— Adaptable and tasty heirloom green leaf. An early producer of light green, curled, tender leaves. No Lettuce Mosaic Virus was found in a sample of at least 30,000 seeds. A hardy, cool-weather crop grows best at 60–65°F.



Giant Orange Marigold— Tall, strong stems and prolific producers. Use edible flowers to dress up salads and desserts or cook rice dishes. Flavor is floral with hints of citrus and spice, and slightly bitter. Remove the bitter petals from the flower base before consuming. Plant in full sun in average soil. Deadhead regularly to increase blooms. Height: 36–40".



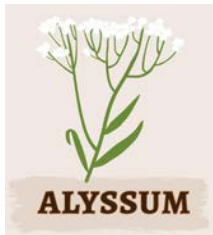
Benary's Giant Mixed Zinnias— Vigorous all-season producers hold up well in summer rain and heat. Densely petaled blooms. Plant in full sun in fertile soil pH: 6.3-6.8 preferred.

BORAGINACEAE



Borage— The foliage and the flower are edible. Its blue star-shaped blooms lend a cucumber-like flavor. Ideal for butterfly gardens and any type of soil.

BRASSICACEAE



Alyssum— Fast and low growing beneficial insect habitat attracts and provides a food source for lacewings, parasitic wasps, syrphid flies, and tachinid flies. Sprawling plants with dense clusters of small edible flowers. Commonly known as sweet alyssum. Tender perennial in Zones 9-11. Plant in average, well-drained soil in sun to partial shade. Plant Height: 8–16".



Bok Choi—Heavy, vigorous white-stem Joi Choi; cold and heat tolerant. Space 10-12" apart. Plant out before plants become rootbound or stressed to prevent premature bolting.



Broccoli Raab (rapini)—The most versatile variety for growing throughout the season. Large, tender, abundant leaves borne on thin stems with delicate buds. Hardy to light frost. Prefers soil with a pH of 6.0–7.5. Ensure good air circulation and light. Transplant outdoors 6–12" apart. Prevent disease with crop rotation and good sanitation.



Green Acre Cabbage—A tasty cabbage that arrives early and is suited for close spacing. Requires fertile soils in a pH range of 6.5-7.5. Fertilize plants with a high-nitrogen fertilizer. Supply with consistent irrigation. Be sure to water evenly, as uneven water can split the heads. Cut back on watering as cabbage reaches maturity, as this also can split the heads.



Red Acre Cabbage— Early maturing red cabbage. Each head grows to 7 inches in diameter and weighs about 3 pounds. Red Acre is resistant to cabbage yellowing. Requires fertile soils in a pH range of 6.5-7.5. Fertilize plants with a high-nitrogen fertilizer. Supply with consistent irrigation. Be sure to water evenly, as uneven water can split the heads. Cut back on watering as cabbage reaches maturity, as this also can split the heads. \



Purple Kale— Deep purple leaves that are loaded with great flavor & super nutrition. The plants germinate and grow vigorously, and can be harvested over a long, productive season. Plant in well-drained, fertile garden soil in full sun in rows 12-18 inches apart. Keep soil evenly moist.

CHENOPODIACEAE



Spinach— Uniform, bright green leaves on tall, upright stems. Glossy, round, and cupped. Best in fall, winter, and early spring. Spinach grows in a wide range of soils if moist and fertile but is sensitive to acidity; pH should be at least 6.0, preferably 6.5 -- 7.5.



Bright Lights Swiss Chard— A colorful type of beet that does not produce an edible root. Also known as silverbeet, chard is a biennial plant grown as an annual for its rosette of big crinkly leaves and/or wide, crunchy, multicolored stems. Chard does best in full sun, although it tolerates partial shade and likes fertile, well-worked soil with good drainage and high organic content. Plant about a foot apart when the plants are easy to handle.

CUCURBITACEAE



Luffa Gourd— In addition to producing gourds to use as scrubbing sponges, the flower buds, flowers, and very young fruit can go in salads and other dishes. Full sun and a well-drained but moist soil, enriched with plenty of compost or well-rotted manure. They need 150 to 200 warm days to mature.

LAMIACEAE

Tips for Growing Basil

Transplant when seedlings have 3-4 sets of leaves, spacing at 4-8" apart in rows 18" apart. Moderately rich, moist soil. Basil is not drought tolerant and can be damaged by heat stress. Ensure regular moisture throughout the growing season.

Begin light harvesting after plants have become established. It is best done in the early morning when the temperature is cooler and the leaves are less likely to wilt. A full harvest should be completed just before the plants start to flower. Cut the entire plant 4-6" above the ground to promote a second growth. Leaves are easily bruised when picking, so handle carefully. Do not store at a temperature less than 50°F (10°C).



Cinnamon Basil — Sweet cinnamon aroma. Tall, fast-growing plants have distinctive violet stems, veining, and flower bracts with lavender blooms and 2" long leaves. Beautiful in casual flower bouquets. Ht. 26–30".



Genovese Basil — Classic Italian variety. Authentic flavor and appearance. Tall and relatively slow to bolt with large dark-green leaves about 3" long.



Lettuce Leaf Basil — Extremely productive sweet basil boasting light green leaves nearly as big as your hand! Very slow to bolt. Harvest before frost.



Thai Basil— Authentic Thai basil flavor. Try it as a garnish for sweet dishes. Green, 2" long leaves have a spicy, anise/clove flavor. Attractive purple stems and blooms. Called "Horapha" in its mother country, "Hun Que" in Vietnam. Ht. 16–20".



Kapoor Tulsi Basil— Unique, spicy aroma with hints of coffee and chocolate. Compact but full, attractive plants. Mild spicy aroma with hints of sweetness. Resistance to downy mildew. Also known as "Spice Basil" Ht. 12-18".



Purple Petra Basil— A mild, sweet taste perfect for pesto. Companion plant with tomatoes.



Lemon Balm— A short-lived perennial with showy clusters of scented, two-lipped, tubular, lavender to pink flowers. Full sun or light shade in well-drained soil. Protect from excessive winter wetness. Do not allow it to dry out in summer.



Oregano— Strong oregano aroma and flavor; great for pizza and Italian cooking. Characteristic dark green leaves with white flowers. A perennial requiring plenty of room in the garden. Cut aerial parts to encourage a bushy habit. Grows very well in partial sun. Do not allow it to stay wet for too long.



Peppermint— Prefers cool, moist conditions, full sun to partial shade. Grows between 18-36” tall and 24” wide. Plants spread by runners and often become invasive in the garden.



Sage— Dusty, green leaves are used in dressing, sauces, salted herbs, tea, and dried floral wreaths. Does best in full sun and free-draining soil or compost. Will die in waterlogged soils in winter. Add grit to the planting hole.



Thyme— A low-growing, hardy perennial this herb is drought-tolerant and pollinator-friendly. Thyme thrives in full sun and loves heat. Not much soil amendment is needed. Space 12 to 24” apart. Plant near cabbage or tomatoes.

MIXES



Wildflower Mix— Provide bee and beneficial insect forage all season long with this low-maintenance mix.

PEDALIACEAE



Devil's Claw— Produce 12" long seed pods that are sharply hooked and resemble a claw. Pods are used in crafts, ointments, and medicines. Plants grow to about 18-24" tall. They have a rather unpleasant smell. Leaves and stems are covered with a resinous slime. Bugs are attracted and then die.

SOLANACEAE



Thanos Eggplant— Strong plants produce high early yields of fruit with the classic blocky bell shape. Eggplants require fertile, well-drained soil with a pH range of 6.2-6.8. Space transplants 18" apart in rows 30-36" apart. Too much nitrogen results in bushy plants that produce less fruit.



Bell Pepper— The fruits are medium-large to large and blocky. The large, vigorous plants provide good leaf cover to protect the fruits from sunscald. High yield potential.



Big Jim Pepper— Developed in 1975 at New Mexico State University, the heat loving Big Jim Chile Pepper is the largest New Mexican chile (formerly Anaheim, or Green Chile). Average fruit size is tapered, 7" to 9" long and 2" wide. A mild heat quotient at 500 to 2,500 Scoville heat units. Fruit ripens to deep, fire-engine red. Grow easily and vigorously, producing 24 to 30 pods on sturdy 24" to 36" bushes.



Habanero Pepper— Transplant outside after the soil is warm and plants have at least six mature leaves. Plant them 18 inches (45.5 cm.) apart. Provide infrequent but deep watering. Row covers help avoid sunscald and cracking. Fertilize with ¼ tablespoon of nitrogen per plant at six weeks old. Apply it as a side dressing 6 inches (15 cm.) from the plants and work it into the soil. Control insects with blasts of water. Fungal diseases are reduced by limiting overhead watering.



Jalapeño Pepper— Smooth, dark green fruits. Peppers thrive in well-drained fertile soils with pH of 6.5. Abundant phosphorus and calcium is needed. Transplant when the weather is settled. Space pepper plants 12-18" apart in rows 24-36" apart. Water-in transplants using a high phosphorus solution.



Green Tomatillo— Early maturing, large, flat-round green fruits. Use in salsa or Mexican cooking. Tomatillos are native to Mexico and Central America and grow like the wild plant they are. About 3-4 feet tall, they will spread so a broad cage helps keep the fruit off the ground. Growing them along a fence line or garden border would work well. The husks around the fruit will dry up when they are ready to pick, though the fruit will stay firm. Grow 2 or more for pollination.



Purple Tomatillo— A high yielding, rare, unique variety of tomatillos that you won't normally find in a grocery store. They're small and round, averaging around 1-2 inches in diameter encased in a papery husk that will dry up when ripe. Use in salsa or Mexican cooking. Plants grow to About 3-4 feet tall, they will spread so a broad cage helps keep the fruit off the ground. Grow 2 or more for pollination.

Tips for Growing Tomatoes

Preparing quality beds with adequate support, transplanting carefully, and avoiding stress by will make a big difference in enjoying that home-grown taste.

Indeterminate / Heirloom — Any tomato cherry size or larger that grows a tall vine needing a trellis or stakes. Often grow and set fruit until halted by shorter days or cold temperatures. Heirlooms are famous for outstanding color, taste and texture and grow with indeterminate vines. Can be susceptible to leaf wilt and other diseases, need longer to mature, and produce less fruit per plant.

Determinate / Hybrid — Tomatoes bred to grow in a bush, so they don't require a trellis, though dense growth may do better with a cage. Hybrid varieties are more resistant to diseases like leaf and verticillium wilt and may bear fruit more quickly.

Once your tomato seedlings are home, set them up for success. If your soil is not rich or has been heavily gardened, use a tomato or vegetable fertilizer until the plant sets fruit.

Instead of planting your starts in the ground as soon as you get home, give the seedlings for 2-5 days outside but protected from freezing to harden off. Bring them inside if the overnight temps dip into the 30s.

Look at the extended forecast to see if freezes are predicted during the next week. Pick a mild day with a warm night to transplant. Even the high 30s could kill a small tomato plant. A tomato bed should have 6-8 hours of full sun or day.

Tomatoes need a lot of rich soil to grow, with frequent watering and fertilizing. Prepare a rich soil bed with aged compost and manure. Because tomatoes have large nutrient needs, you may work fertilizer into the soil a foot around the plant stem before transplanting. Don't plant a tomato in a container of less than 5 gallons and expect to get fruit.

Make sure the pot is well watered before you transplant. Don't plant when pot soil is dry. Transplant in mid-morning or evening to avoid heat stress. Don't transplant in the heat of the day or during high winds.

Separate tomato plants by two or three feet. Companion Plant with carrots or onions but avoid potatoes or cabbage.

Plant the stem deeper than it was in the pot to give the stem support against wind and jostling. With a leggy tomato plant, you can even bury the first set of leaves.

Soak the tomato bed thoroughly after transplanting. If the plant wilts due to transplant shock this is often due to heat or lack of water. For wilted plants try watering again the next day. Give them at least two days to revive before giving up.

Water deeply every day on a regular schedule to get the plant through the afternoon heat. This helps prevent the skins from splitting. Tomatoes need less water once they set fruit.

Cherry Tomatoes



Black Cherry Tomato— Heirloom cherry tomato with a rich mahogany-purple color and sweetly complex flavor. The round, 1-inch fruits grow in abundant heavy clusters on vigorous, fast growing indeterminate plants.



Bosque Blue Cherry Tomato— Leaves are bluish, the tomatoes are large 1+” dark cherry size and tasty.



Sweet 100 Cherry Tomato— A prolific cherry tomato kids love and known to be disease resistant and a 65-day indeterminate variety.

Fleshy Tomatoes



Berkeley Tie Dye Tomato— A medium sized tomato, green outside and inside blending creamy green flesh with shades of red and yellow, that combines sweet and tart tomato taste. 75-80 days.



Marianna's Peace Tomato— a low-acid beefsteak heirloom with a potato-shaped leaf and large, juicy, dark pink fruit with a creamy texture. 85 days.

Heirloom Tomatoes



Amana Orange Tomato— a beefsteak with large 1-3 lb yellow-orange fruit that are very sweet, juicy and delicious. 85 days.



Black Krim Tomato— dark purple-red heirloom tomatoes with exceptional flavor. They bear 8-10 oz fruit with distinctive green/brownish tops and dark green leaves. First collected in the Crimean region of Ukraine. 80 days to maturity.



Brandywine Tomato— a tomato originating from Amish country that produces a modest number of very tasty 8-16 oz fruit and has a distinctive 'potato' leaf shape. 80-100 days to maturity.



Cherokee Purple Tomato— named for the storied Native American seed source and the dark plant stems and leaves, with 12-16 oz dark maroon fruit

Hybrid Tomatoes



Ace 55 Tomato— A vigorous determinate plant producing red thick-walled, low-acid, globe-shaped tomatoes that are resistant to cracking and disease. Matures in 80 days.



Celebrity Tomato— Prized for its disease and pest resistance and robust production of 4" fruits that weigh ½ lb each. Semi-determinate, needing stakes or cages with ties. After it reaches its full height of 3' - 4' it fruits until frost.

Plum Tomatoes



Bush Roma Tomato— Meaty, bright red, egg-shaped tomatoes about 3" long and with few seeds. Not juicy. Will cook down into a delicious paste, perfect for pasta sauces. Transplant in late spring after nights have warmed. Plant in a sunny spot. Feed every two weeks with organic high phosphorus fertilizer. Determinate. Ripen on the vine for best flavor.



San Marzano Tomato— A plum tomato native to Italy, that is strong and sweet in flavor, and is fleshy with fewer seeds than other varieties, called the "mother of all paste tomatoes." San Marzanos need about up to 85 days to mature on their vines, which are usually indeterminate and will reach 6 to 8 feet tall so a pole, wall, or stakes work better than cages.

TROPAEOLACEAE



Jewel Mixed Nasturtium — Bright, 2" blooms of edible flowers. Mounded plant habit. Use flowers as garnishes or minced and added to butters. Immature seed heads can be pickled. Peppery-flavored foliage is also edible. Plant in sun to partial shade in well-drained soil. High nitrogen levels promote more foliage than flowers. Height: 16"

Tips for Growing Regeneratively

1. Do not till the soil. Protect the biodiversity, soil nitrogen, crumb, and tilth by disturbing the soil as little as possible.
2. Enrich soil and prevent erosion by planting a cover crop such as oats, daikon, or winter wheat and apply compost of well decomposed kitchen scraps and dry plant material or manure.
3. Plant multiple seeds per hole and practice companion planting to increase biodiversity and form symbiotic relationships.
4. Maintain living roots in the ground all year by planting trees, perennials, and cover crops.
5. Instead of toxic chemicals, use Integrated Pest Management with beneficial predatory insects, mechanical controls such as crop rotation and row covers, and non-toxic chemicals such as neem oil.

For great articles, classes, and opportunities in regenerative and sustainable growing, read our monthly **Newsletter** at <https://riograndefarm.org/news/>

Scan this QR Code to receive our monthly Newsletter in your inbox!



ACKNOWLEDGEMENTS



Thanks to our amazing Volunteers, our Head Farmer and Educator, Rich Adeyemi, our Farm Coordinator, Kelvin Schenk, Albuquerque Master Gardeners, our MicroFarmers, and to David Hudson and others who donated a portion of their tool sales. Thanks to Johnny's Selected Seeds, Bonnieplants.com, International Carnivorous Plant Society, and Renee's Garden for plant info and some of the language.

