

Herbs: are relatively easy to grow in average garden soil. Please note the individual requirements listed below.

Basil: transplant into a garden or pot in an area with full sun. Protect from temperatures below 45 F in early summer. Space about 6 to 8 inches apart. Pinch back blossoms, as flowering basil can become bitter.

Chives: perennial; will tolerate potting, but prefers to be planted in the ground in sun or part shade. Both the leaves and flowers are edible. Space plants 4 to 8 inches apart.

Cilantro and Dill: Because cilantro and dill do not transplant well, we recommend using these herbs straight from the pot and replenishing your supply as needed with new plants. Grow in full sun and keep soil adequately moist.

Nasturtiums: Transplant into a garden or container with well-drained soil in sun to partial shade. Plant promptly to avoid stunting the plants.

Oregano: perennial; transplant into average soil in a garden or container with full sun. Space plants about one foot apart.

Parsley: Transplant into a garden or container with well-drained soil in full sun. Space plants about 1 to 1 ½ feet apart. For a continuous harvest, clip the large, outer leaves first, allowing the inner leaves to continue growing.

Sage: perennial; transplant into well-drained soil in a garden or container in an area with full sun to partial shade. Space plants about one foot apart.

Thyme: perennial, transplant into average soil in a garden or container in an area with full sun to partial shade. Space plants about 8 to 12 inches apart.

Cucumbers, Summer Squash, & Melons:

There is a very small window of opportunity for transplanting these crops with good results. Transplant after all danger of frost has past in an area with full sun and well-drained, fertile soil. Water peat pots well and keep moist to allow roots to grow through the peat. To transplant, peel off the top 1/3 of the peat pot, trying not to disturb the roots. Plant the rest of the pot with the plant and water well. The peat pot will decompose on its own.

Cucumbers: Space pots one foot apart in rows 3 feet apart, or trellis the vines along a fence to save space in the garden.

Zucchini and Yellow Squash: Space pots 18 inches apart in rows 4 to 5 feet apart. Squash plants can grow quite large, be sure to leave plenty of space!

'Athena' Cantaloupe: This variety is your best bet to get a home-grown cantaloupe in Connecticut! Allow at least 6 feet on all sides for plant growth.

'Starlight' Red Watermelon: A dependable producer of sweet, juicy 8 to 10 lb. red watermelons. Allow at least 6 feet on all sides for plant growth.

Winter Squash: There is a very small window of opportunity for transplanting these crops with good results. See peat pot planting guidelines under "Cucumbers, Summer Squash, and Melons." Space plants 18 to 24 inches apart and allow 3 to 4 feet on all sides for vine growth. For harvest, once stems and skin begin to harden, clip stems about an inch from the fruit, and allow to dry for 5 to 7 days. Protect from hard frosts and avoid damaging the skin, as punctures will reduce storage quality of the squash.

Honey Bear, bush Acorn Squash: 2009 All-America Selections winner. This more compact plant is good for home gardening, providing 4-inch round fruits that are "deliciously starchy and sweet." Can be enjoyed straight from the garden, or will store up to 3 months if blemish free.

Butterboy, Butternut Squash: This variety offers smaller vine growth that is good for home gardening and provides small to medium-sized fruits with sweet, red-orange flesh. Allow fruits to cure in a warm place for 2 to 3 weeks post-harvest. The fruits will become sweeter with time.

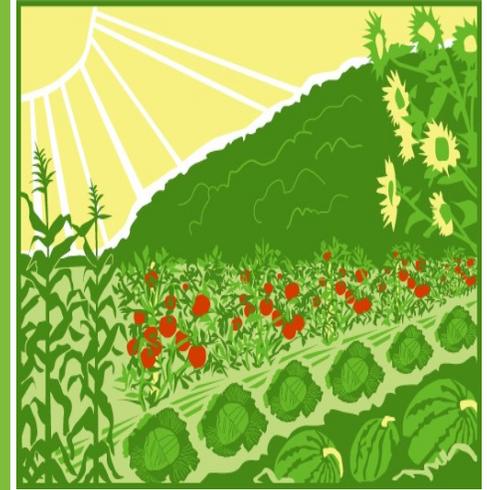
Head Lettuce: a cool weather crop that grows best in Spring and early Summer. Transplant into fertile soil in full sun to part shade. Space plants about 1 foot apart for full heads, closer spacing for "mini heads." We offer Butterhead, Romaine, Green Leaf, and Red Leaf lettuce seedlings.

Other Greens and Roots: Transplant outdoors into fertile soil amended with compost and organic fertilizers, in full sun. Keep adequately watered.

Rainbow Swiss Chard: Beautifully colored leaves of yellow, ruby, bronze, and green. Harvest outer leaves, allowing plant center to continue growing. Steam, sauté, or layer in cheesy baked dishes. Space 12 inches apart in rows 12-14 inches apart.

Red Ace Beets: These deep red beets are tender and sweet. Harvest at desired size and steam or sauté the greens. Space 4 inches apart in rows 12 inches apart.

Fort Hill Farm Garden Seedlings



Connecticut Grown!
Certified Organic!
Unique varieties!

Our certified organic plants are grown in compost-enriched medium and treated with the same care that we lavish on the plants we grow for our farm. We use only natural fertilizers, and no synthetic pesticides. We "harden off" our transplants so that they are ready to plant into your garden!

****All our plants are Certified Organic by Baystate Organic Certifiers, Winchendon MA****

Tomatoes: Plant outdoors when night temperatures are above 50 F, into soil amended with compost and organic fertilizer. Plant with 3 to 6 inches of the stem underground; the stem will sprout roots, allowing for a strong, stable plant. Space plants about 1 ½ to 2 feet apart, using stakes or tomato cages for support. Full Sun.

Big Beef: popular hybrid, red beefsteak-type. Early to harvest; a large tomato with good flavor.

Brandywine: Amish heirloom with large, pink fruit. Often described as the best-tasting tomato.

Cherokee Purple: Tennessee heirloom with medium-size, dusky rose/purple fruit. Fruit will have green-toned skin around the stem even when ripe. A sweet, full, and rich tomato flavor.

Defiant: NEW! This red, beefsteak-type has 6 to 8-oz. fruits and is bred to be late-blight resistant.

Early Girl: popular early variety yielding dependable harvests of flavorful, 4 to 6-oz. fruits.

Lemon Boy: Lemon-yellow, beefsteak-type; one of the best tasting yellow tomatoes.

Mortgage Lifter: This heirloom beefsteak tomato consistently wins taste-tests and makes the perfect “sandwich tomato.” Produces 2 1/2- to 4-pound, pinkish-red, meaty fruits.

Paul Robeson: Russian heirloom, one of the most highly regarded black tomatoes. Yields medium, deep-maroon fruits with pleasant, complex flavor.

Striped German: Beautiful, multi-colored heirloom with large yellow fruits suffused with red and orange. Loved for its distinct combination of sweetness, beauty, and firmness of texture.

Valencia: Heirloom with large, golden-orange fruits; one of the best tasting orange tomatoes.

San Marzano Plum: Classic Italian plum tomato for canning, saucing, and making tomato paste.

Gilbertie Italian Plum: NEW! This larger plum boasts exceptional flavor and texture for fresh eating, saucing, and canning.

Sungold Cherry Tomato: Extremely sweet, bright orange, cherry tomatoes. Sungold is a vigorous grower and yields huge numbers of yummy fruit.

So sweet you won't believe you're eating tomatoes.

Sweet 100 Cherry Tomato: Mouth-watering, sweet, red cherry tomatoes that bear large, easy-picking fruits.

Red Grape Cherry Tomato: Sweet, oval, cherry-sized fruit. Very popular for salads and snacks.

Eggplant: Transplant outside from late-May through mid-June when night temperatures are above 50F. Amend the soil with compost and organic fertilizers. Space plants about 1 ½ to 2 feet apart. Full Sun.

Nadia: Classic Italian eggplant most commonly found in supermarkets, with glossy, dark-purple to black skin.

Rosa Bianca: This beautiful, Italian heirloom eggplant has round, white fruits suffused with lavender. It is hands down one of the best-tasting eggplant around! Flesh cooks more quickly than classic Italian Eggplant.

Asian Eggplant, Machiaw: a novel Japanese eggplant with long, thin, bright purple-violet fruits. Its sweet, tender flesh cooks more quickly than classic Italian eggplants. Great for roasting, grilling, and stir fry.

Peppers: Transplant outside from late-May through mid-June when night temperatures are above 50F. Amend the soil with compost and organic fertilizers. Plant peppers deep enough to just cover the root ball, spacing plants about 1 ½ to 2 feet apart. Full Sun.

Sweet Red Bell, Red Knight: Classic red bell pepper that ripens to red. Harvest at any point from green to red.

Sweet Yellow Bell, Flavorburst: Classic yellow bell pepper that ripens to yellow. Harvest at any point from green to yellow.

Sweet Orange Bell, Milena: Classic orange bell pepper. Harvest at any point from green to orange.

Sweet Red Italian: long, horn-shaped, red pepper with thin walls and deliciously sweet and crisp flesh. Harvest when peppers are fully red.

Jalapeno Peppers: large, dark-green, spicy jalapeno. Remove the seeds for a milder heat.

Cayenne Peppers: long, thin, spicy red peppers. Harvest when peppers are fully red. Remove the seeds for a milder heat.

Cole Crops: Transplant outdoors into fertile soil amended with compost and organic fertilizers, in full sun. Keep adequately watered. Plant promptly to avoid stunted growth.

Broccoli, Cauliflower, and Cabbage: space 18” apart in rows 2 feet apart.

Early Jersey Wakefield Cabbage: 19th Century heirloom, “conehead” cabbage forms conical heads, 5-7” wide by 10-15” high. Harvest when cones are filled out and firm.

Curly Green Kale: Classic green for sautéing, salads, juicing, or as ever-popular oven-crisped kale chips! Space 18” in rows 24” apart.

Lacinato Kale: (Dinosaur or Black Tuscan) Dark green leaves with deep flavor and meaty texture for sautés or salads. Space 18” by 24” apart.

Alliums: Plant early in fertile soil with full sun, from late-April through mid-May. Space plants 6 inches apart in rows 1 foot apart. Leeks: plant 1 seedling per hole, about 2 inches deep. Build up soil around leeks periodically until early August to help create a longer, usable “white neck.” Onions can be planted 2 or 3 plants per hole. Keep plants well watered and well weeded.

Ailsa Craig Onions: large, round, very sweet, Spanish-type onion. Use fresh, or refrigerate for up to 2 months.

Red Torpedo Onions: sweet, red, torpedo-shaped onion. Use fresh, or refrigerate for up to 2 months.

Leeks: Use these milder and sweeter alliums in place of onions. Harvest as needed starting in late-August. For overwintering outdoors, mulch heavily to keep from freezing.