



2025 Urban Ag Lab at Bowen Greenhouse Vegetables, Flowers, and Herbs 54 Varieties Available

All plants are grown onsite. Heirloom variety and GMO free.
Donation range per plant is \$4-\$7 each depending on the variety.
These young plants need hardening off before planting



Zinnia , Persian Carpet - Stunning gold, red, chocolate, orange, and cream. Many of the 2" double flowers are bi-colored. This brilliant heirloom was a 1952 AAS winner and is still a favorite of many. The plants produce loads of stunning flowers.



Zinnia Mix, Pink, Orange UAL 2024 – (Perennial) The blooms are extra-large and brilliant. Wonderful for cut flowers and a lavish display in the garden, especially planted en masse. Beloved in gardens since 1949. Fabulous!



Agastache, Fragrant Delight Mix (Annual) Deliciously fragrant flower spikes in apricot, grape, and raspberry colors! Prepare for the buzz of a diversity of beneficial insects and hummingbirds! These 2-foot tall plants are a welcome addition to the pollinator garden.



Bee Balm, Spielarten Mix - A beautiful mix of this pollinator-friendly perennial. Shades of mauve, lavender, purple, pink, and more will entice butterflies, bees, and of course hummingbirds. A delightful edible, medicinal, and ornamental flower. Both leaves and flowers can be steeped into teas, homemade cough syrups, jellies, and more. This showy mix is a top choice.



Chamomile, Zloty Lan – (Annual) This Polish chamomile is bigger and higher yielding than the standard and is easy to grow at home from seed. It has a wonderful aroma and is used to make teas. Chamomile is one of the herbs used in biodynamic compost preparations and has a high level of essential oils. The compounds in this herb have been extensively studied for their health benefits.



Clover, Crimson – (Annual) Also known as Italian Clover. Nitrogen-fixing legume often grown for livestock feed or wildlife forage, yet pretty enough for the flower garden! Crimson flower heads are great bee forage. Planted thickly, also makes a superior cover or green manure crop, with its ability to smother out weeds and fix atmospheric nitrogen into the soil. We believe that this lovely, versatile plant should be much more widely grown!



Daisy, Pink Shades Paper – (Annual) A darling, rosy-hued, everlasting bloom to enliven the landscape and arrangements. These papery-petaled flowers sit atop 16- 24-inch stems, making them suitable for the cutting garden as well as landscaping. A native of Australia, the plants are quite rugged and tolerant of poor soil, heat, and drought. Ideally planted in sandy soil.



Hollyhock Fiesta Time (Perennial). - UAL 2024. Fabulous flamingo-colored, fluffy double blooms stand out on tidy 3-foot stems. No need to stake or tie these hollyhocks, as the spikes stand a compact 3 feet tall and 2 feet wide at maturity. This pollinator-friendly perennial will beckon butterflies and invite the hummingbirds. This cottage garden favorite is care-free and will return each year where planted.



Dandelion, Pink – (Perennial zone 3 & above) - A darling little wildflower from central Asia, pink dandelion is a much less prolific relative of the common yellow dandelion. Leaves, roots, and blooms of pink dandelion are edible; they are slightly less bitter than the common yellow dandelion. The pink dandelion is a rich source of vitamin A.



Gomphrena , Strawberry Fields - A favorite cutting flower, Strawberry Fields produces profusions of vivid, lipstick-red blooms on sturdy 18 inch-long stems. Stunning when planted en masse and a phenomenal bedding flower. It produces long-season color that does not tire. Remember to add these sensational scarlet poms to your everlasting bouquets!



Gomphrena , Globosa Mixed - Often called Globe Amaranth, plants seldom exceed 2 feet in height. The thimble-shaped, papery flower heads are just an inch across and produced in great numbers. Great for cut flower use and fine for drying. Also well proportioned for containers, where it makes an unusually long-lasting display. Takes heat and drought, too. Beloved old-fashioned garden plant that is finding renewed favor!



Marigold, Colossus Red Gold Bicolor – (Annual) Invite this bold French marigold into your garden and you will be rewarded with masses of gilded blooms that have natural pest-repelling qualities! Large bicolored blooms of red and gold are simply stunning. This is the ultimate useful flower; the petals are edible, and it can repel garden pests such as whiteflies and nematodes. Try interplanting this beauty among your vegetable crops!



Nasturtium, Black Velvet, (Annual) A dazzling dark cocoa color makes this a dramatic element for the garden or dinner plate. Plants stand 12 inches tall and about as wide, an ideal size for containers as well as beds and borders. The piquant petals and foliage are edible.



Scabiosa, Salmon Queen (Annual) - This enchanting variety is somewhere between coral and salmon pink, just divine for the cutting garden or integrating into the landscape. Plants reach 32 inches tall, with strong wiry stems and fully double heads, making it ideal for everything from wedding displays to casual arrangements. This mid-summer bloomer will easily thrive in gardens zones 3-8.



Snapdragon, Bizarre Mixed (Annual) - These awesome blooms are blemished and blushed with a tie-dye-like pattern that is downright groovy. Did you know that snapdragons are edible? These ornamental beauties can be used to brighten up salads, decorate cakes and other baked goods, or steeped into teas.



Stock, Venus Pink (Annual/biennial in warmer climates) - Highly ruffled, flamingo pink petals are imbued with the scent of sweet clove. These single stemmed, columnar type blooms are densely packed with double blooms. Ideal for floral design and fine gardening. A beautiful edible bloom. This variety makes one single stem, it is important to **NOT** pinch the plants as this will kill the flowering bud.



Hot Pepper, Purple Perfume (Cheiro Roxa) - A vibrant and flavorful chili pepper originating from Brazil. Renowned for its vibrant purple-pink color and fruity, tangy heat, this pepper is a staple in Brazilian cuisine, often used to add a distinctive kick to traditional dishes like stews, sauces, and marinades.



Bean Seeds, Calima - Bush bean. This French filet type produces pods of the highest quality, being slim and straight, and have a superior flavor! Pods are held conveniently at the top of the stocky bushes; pick them when they are no thicker than a pencil. The 7- to 8-inch long pods are fine for fresh use, canning, and freezing.



Soybean, Tankuro - Premium soybean from Japan. Edamame variety. It has superior flavor and vigorous growth habit. This variety is highly regarded in Japan for its sweet flavor. It is perfect for edamame, or allow the beans to mature to a deep black and make into soy milk, tofu, and so much more. A perfect homesteader's or home gardener's beginner soybean with amazing flavor to boot.



Beet, Bull's Blood – 50 days maturity - A delicious and beautiful multipurpose beet that is blood red to deep purple in color from its leaves down to its roots. The extra antioxidant-rich leaves are a highly regarded gourmet addition to salads, especially when harvested in the baby stage. The sweet, earthy roots are equally delectable. This is the best variety for microgreens and will top your meals with a welcome burst of color.



Bok Choy, Purple Lady – 45 days to maturity - An incredible variety from China! We love this eye-catching purple baby bok choy, and we believe this is one of the best strains available. Its sweet, rich flavor is perfect for wok, grill, or salads. We love the highly refined, uniform heads, averaging 6-7 inches tall. A beautiful variety, the antioxidant-rich plum-colored leaves really pop against the lime-green stems. Crunchy, juicy, and flavorful, this is an excellent culinary variety.



Celery, Amsterdam - Keeping gourmet seasoning on hand is easy with this “cutting” type celery! This particular variety hails from the Netherlands, but it is an Asian-type cutting celery. Also known as Chinese celery, or Nan Ling, these types tend to have larger leaves and small fibrous stalks. Both the leaves and stalks are excellent for broth, soups, and general use in the kitchen. This care-free cut-and-come-again herb rounds out countless dishes and is a chef's favorite.



Cucumber, Parisian Pickling - The productive pickling cucumber that has fed generations of gardeners with perfect pickles! This is the famous, old French “gherkin or cornichon” pickler. Listed in America in 1892 by the seedsman J.H. Gregory. Great for making tiny sweet pickles, slices, or fancy dill pickles.



Cucumber, Richmond Green Apple - Super sweet fruit is crisp, like an apple! A unique heirloom from Australia, where it is still popular. The fruit is the size of a lemon but is of a beautiful lime green color. These are excellent for eating: very mild, sweet, and juicy. Hard to find and really fun to grow. Excellent flavor!



Cucumber, Marketmore 76 - Marketmore '76 is a name that is synonymous with vigor and productivity. Marketmore '76 is possibly one of the most recognizable heirlooms, and rightfully so. Decades after its initial introduction, this delicious, refreshing cuke still boasts impressive disease and pest resistance. Fruit averages 8-9 inches long, perfect for slicing.



Ground Cherry, Aunt Molly's 65 days. Polish heirloom variety that has an unusually fine flavor—very sweet with a nice hint of tartness. 1/2-3/4-inch fruit is enclosed in a papery husk which drops to the ground when fully ripe. High pectin content makes this one an excellent choice for pies and preserves.



Kale, Blue Curled Scotch - A truly astounding superfood, Blue Curled Scotch kale is packed with health promoting properties, including a range of antioxidants. Studies have shown kale to have anti-inflammatory properties, curled kales have the highest concentration of glucosinolates. Aside from an incredible host of health benefits, Blue Curled Scotch kale has a pleasant sweet and nutty kale flavor, and is perfect for kale chips.



Lettuce, Flashy Butter Gem - Nearly full-sized romaine type dappled in a lovely, deep crimson. Another "Flashy" introduction from Frank Morton, Shoulder to Shoulder Farm, this one is a high yielder and also makes a great early baby romaine. Very tender and delicious!



Lettuce, Merlot 55 days. Reputed to be absolutely the darkest red lettuce in existence, which should make it tops for anthocyanin (antioxidant) content as well! Leaf lettuce with wavy to frilly leaf margins and very crisp, waxy leaves! Excellent bolt resistance, and good cold tolerance for a late fall to winter crop. A rich source of potassium and vitamin A.



Lettuce, Little Gem 50 days - This is a very small, green romaine type. One of the very best tasting lettuces we've encountered. A superb heat-tolerant variety that is sure to please! Famous among chefs and home gardeners alike!



Leek, Carentan – 100 days to maturity - Long, thick (2 inches across), vigorous, and fast growing; delicate, deliciously mild flavor; great fresh or cooked. The Carentan leek was mentioned by Vilmorin in 1885. An old European favorite that is becoming rare. Very adaptable and yields are good.



Onion, Texas Early Grano – 100-110 days to maturity - This sweet, white onion was originally introduced to the U.S. in 1925 from Valencia, Spain. In the 1930s the Texas Agricultural Experiment Station began an onion breeding program; the Grano was trialed and selected for early maturation and extra-sweet flavor, and thus the Texas Early Grano was born. These extra-sweet and early Vidalia-type onions have a thin skin and supremely mild flavor, so sweet they can be eaten like an apple!



Pea, Sugar Snap - The original Sugar Snap pea is still as sweet as ever and hard to beat! This classic, edible-pod pea is a favorite among gardeners and food lovers alike. The delicious, tender pods are perfect for snacking right from the garden, stir-frying, or adding to salads. Plus, they freeze beautifully for enjoying later. (Trellis or fence).



Hot Pepper, Jalapeño Craig's Grande - A delicious, fat jalapeño that is perfect for making lots of salsa. Perfect for anyone who loves jalapeños. It has thick, flavorful, hot flesh. Developed at Redwood City Seeds. We love this one!



Sweet Pepper, Ozark Giant - What a pepper! This variety produces huge, long bell peppers that have delicious, thick flesh. They start out green and **turn bright red**. Very productive plants and great flavor will make this old Ozarks variety a favorite.



Spinach, Red Malabar - 70 days. Red Malabar spinach is a splendid edible ornamental, and it is extremely heat tolerant. Not a true spinach, but a different species (*Basella rubra*). This heat loving Asian vine has lovely red stems and delicious, succulent leaves; great in salads, stir-fries and perfect for smoothies. The vines produce tons of deep purple berries. The flavor is fairly bland, the color is an extraordinary purple. Super high in anthocyanin.



Swiss Chard, Five Color Silverbeet - (Rainbow Chard) - A beautiful chard, its colors are brilliant (pink, yellow, orange, red, and white). This chard originated in Australia. Very mild, ornamental, and tasty. Pretty enough to plant in the flower garden!



Tomato, Martino's Roma - 70-80 days. -Fantastic yields of richly flavorful plum-shaped tomatoes, on compact plants that require very little staking! Resistant to early blight, reliable for home or market gardens! The paste-type fruit weighs in at 2-3 ounces, dry-fleshed and very meaty with few seeds. Great for sauces, salsa and pastes. Full Sun, Plant Spacing: 24", Frost Hardy:



Tomato, Spoon (Indeterminate) - Micro mini fruit, just the size of a tiny pea, and said to be the world's tiniest tomato! A delightful edible ornamental, the tiny, fire-engine-red fruit is arranged beautifully along super-long trusses. This variety packs tons of bold classic red, tangy tomato flavor, which is another reason why it is a kid favorite!



Tomato, Micro Tom (Determinate) - The world's shortest tomato plant, fit for a fairy garden, reaching a mere 6-8 inches tall! These dainty, dwarf-determinate plants were developed by the University of Florida and are the ultimate potted vegetable plant. Super productive little plants are completely enveloped in bright red, tasty 1-ounce fruit. Ideal for urban gardening, indoor plants, patios or for the tiny house garden!



Tomato, Fantastic Hybrid - Tasty, globe-shaped, scarlet red, 3 to 5", medium-sized fruits are almost crack-free. Rich in beefsteak flavor. Heavy yields are excellent for canning. Tolerant to Gray Wall and cracking. Indeterminate.



Tomato, Mule Team - 78 days. Saved by generations of gardeners and reintroduced because of its enduring qualities: vigorous fruit set, round, medium-sized, red globes that are 2-1/2 to 3" across, with a sweet, mild flavor. Meaty textured fruits are produced continuously until frost on sturdy plants. Indeterminate



Watermelon, Kaho - The Kaho watermelon has gorgeous salmon-orange flesh that is delicious right up to the super thin rind, making this a unique watermelons. Elongated fruit weighs about 2-4 pounds and is perfect for 2 servings. This rare heirloom was originally brought to Japan from China around the year 1912. Excellent tasting.



Melon, Golden Crispy - Easy-to-grow, early-to-mature Asian melon with a succulent sweet flavor and crisp flesh. This gourmet variety originated in Japan and became a commercial success before it was discontinued in the early 1980s. The small, oblong- to pear-shaped fruits weigh about 1/2 pound each. Smooth, golden skin with incredible sweet, uniquely aromatic white flesh.



Basil, Lettuce Leaf - These leaves are Jurassic in size but pleasantly mild in flavor, making Lettuce Leaf basil incredibly versatile in the kitchen. This sweet basil is just a bit more subtle than Genovese. It is great for making gallons of pesto, tossing into fragrant salads, and perfect for making delicious Lettuce Leaf basil wraps. The huge 6-inch leaves are not only great in size but also nutritious, containing vitamin A and minerals such as calcium, magnesium, and potassium!



Basil, Purple Ball 60 days. Beautiful, fragrant, and tasty purple foliage makes this basil both gourmet and ornamental. Plants reach just shy of 1 foot tall, with a tidy, round form and plum purple color. Excellent in raised beds, window boxes, and other creative containers as well as in beds and borders. Thrives in heat. Remove flower buds promptly to prolong harvest.



Basil, Genovese 68 days. Genovese basil is the essential ingredient in basil pesto, but it's also phenomenal in sauces, on pizzas and any other recipe calling for basil. Most of the Genovese Basil in Italy is grown in the Liguria region. Basil is grown at very high density in greenhouses there, and the village of Pra is noted as growing the very best Genovese basil.



Basil, Cinnamon 70 days - Cinnamon basil is believed to have originated in Mexico. The light cinnamon and anise flavor adds the perfect touch to fruit salads, desserts, and savory preparations. The leaves also make a soothing cup of tea. Cinnamon basil contains many vitamins and minerals. It also attracts a wide range of pollinators.



Cilantro, Slo-Bolt - An easy-to-grow and more bolt-resistant version of one of the most popular herbs. Cilantro is considered essential to the cuisines of many cultures, from Mexican to Thai and no matter your cooking style, no garden is complete without cilantro. Planting frequent successions just a few weeks apart is the best method to ensure the most fresh and flavorful cilantro.



Dill, Bouquet - Bouquet dill is early to flower and has large seed heads. It is excellent in pickles and used to flavor many other foods as well. An easy-to-grow variety that will be suitable even for gardening beginners.



Mint, Marvelous Mix - (Perennial) - This is perhaps the most powerful perennial to invite into your landscape. Countless beneficial insects are absolutely enchanted by mint, while many pesky garden pests are repulsed by it. Flavors may range from spearmint to peppermint or applemint, It will certainly spread and should be planted in a contained area, raised beds, or grown in pots.



Oregano, Wild Za'atar - (Tender Perennial) - Za'atar is an ancient herb of the Middle East, and it shares its name with a spice mix beloved in every Middle Eastern cuisine. *Origanum syriacum* is also known as Majorana syriaca, Syrian oregano and white oregano. It is a key ingredient in the spice mix, lending a complex and pungent flavor that contains hints of oregano, thyme, and marjoram. Za'atar was also used in traditional medicine as an antiseptic.



Parsley, Giant Of Italy (Annual) A very large Italian strain of parsley with great flavor. Perfect for sauces. High in essential oil content, with a stronger flavor than curly leafed parsley, this variety is a good source for vitamins A, C, and K.



Sage, Broad Leaf (Perennial) - Used in Europe and America to flavor many meats, stuffings, vinegars, and more! Fragrant leaves are also used in potpourri. 20-inch-tall gray-green plants are quite attractive.



Thyme, Common (Tender Perennial) - Small, rounded leaves along woody stems are very aromatic and flavorful. A delightful culinary herb that balances and enhances any dish. Not winter hardy but grows well in containers.

ALL PLANTS NEED TO BE HARDENED BEFORE PLANTING.