

# Summer 2024 Plant Guide



## Farm Plan

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05/01/2024

Proudly located in  
Florence, South Carolina  
843-582-2755

# Welcome

Welcome to Farming Footprints, where tradition meets innovation in the heart of sustainable agriculture. Our farm is dedicated to providing you with an authentic experience of organic farming, coupled with the latest agricultural technologies. Here, you'll find a nurturing community that values environmental stewardship, educational outreach, and the production of high-quality, organic produce. Explore our vibrant fields, participate in our interactive programs, and discover the joys of



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## 100% Organic

Every product in our catalog is organic, ensuring that you receive only the purest produce grown without synthetic pesticides or fertilizers. Our commitment to sustainable agriculture means we focus on nurturing the soil and environment,

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## Local and Seasonal

Embrace the bounty of the seasons with Farming Footprints. We are committed to offering you the freshest local produce, which supports sustainable agriculture and strengthens local farming communities. Our selection changes with the sea-

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## All Year Exotic

Discover a world of flavors with our year-round availability of exotic varieties. From tropical fruits to rare herbs, Farming Footprints provides you with a diverse palette to explore. These specialty items are sourced to ensure quality and sustaina-

# ABOUT FARMING FOOTPRINTS

At Farming Footprints, we are dedicated to nurturing the land and producing the highest quality organic produce. Our philosophy is rooted in the belief that responsible farming practices not only enhance the flavor and nutrition of our produce but also protect the environment. We embrace innovative agricultural methods that prioritize sustainability and efficiency. Every step in our process, from seed selection to harvesting, is guided by a commitment to ecological integrity and the well-being of our community. We are more than just a farm; we

## Agriculture And AI

**At Farming Footprints, we are at the forefront of integrating cutting-edge technology in our farming practices.**

Under the guidance of Daniel Boissonneault's visionary leadership, we utilize AI-driven analytics to monitor crop health and soil conditions in real time, ensuring optimal growth conditions and proactive pest management. Our robotic systems automate routine tasks, such as planting, watering, and harvesting, improving efficiency and reducing the need for manual labor. This integration of technology not only boosts our operational effectiveness but also supports our commitment to sustainable and responsible farming practices.





## Creating New Standards

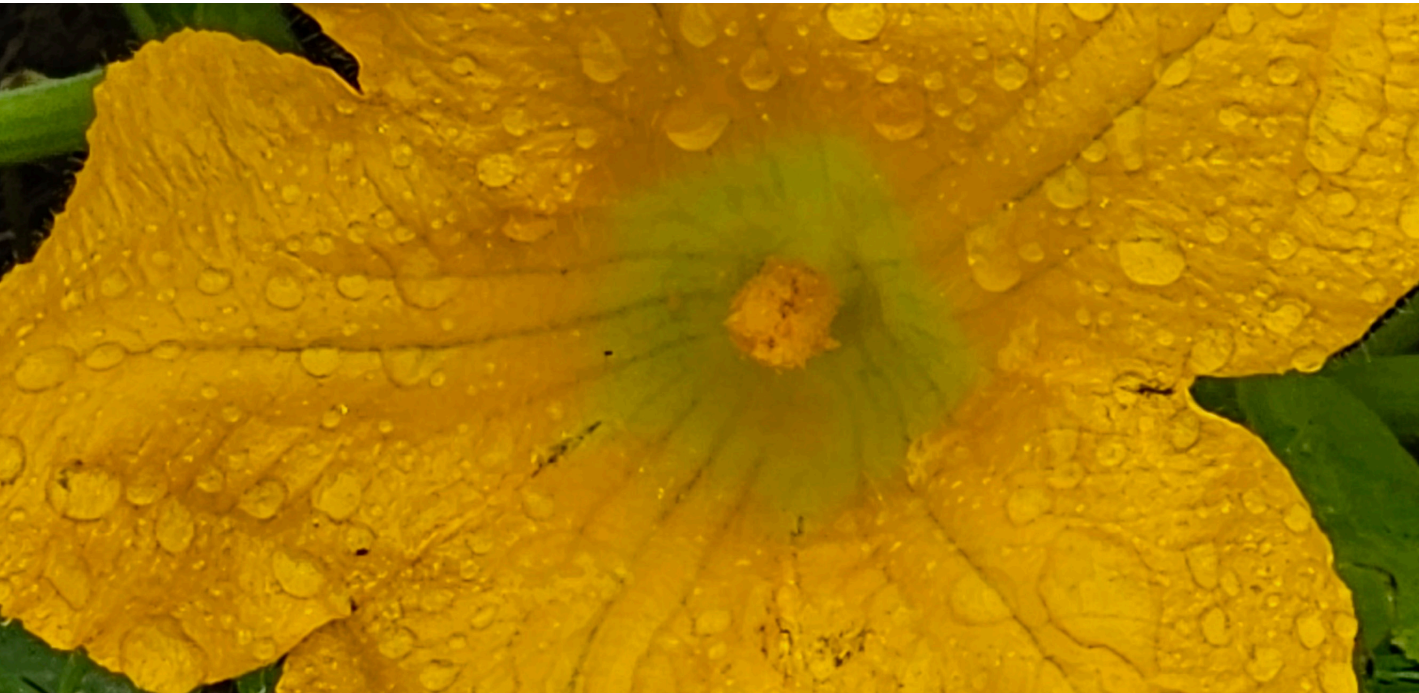
At Farming Footprints, our mission extends beyond agriculture; we aim to redefine what it means to farm sustainably. Leveraging the latest in eco-friendly technologies and regenerative practices, we strive to not only produce food but also enhance soil health and biodiversity. Our methods decrease water usage and chemical inputs, emphasizing a balance with nature that ensures our farming ecosystem thrives for generations to come.

This commitment to sustainability is rooted in our belief that agriculture can be both productive and harmonious with the environment. Through careful stewardship of the land, we are setting new standards—where technology meets tradition to create a sustainable future for all.



# Vision And Mission

At Farming Footprints, we are driven by a commitment to reshape the future of agriculture. Our approach is rooted in the belief that sustainable practices can coexist with successful agricultural outputs. We recognize the challenges faced by modern farming and are dedicated to addressing these through innovative, ethical solutions that benefit both our planet and its people. Our vision and mission reflect our deep dedication to sustainability and innovation, guiding every decision we make. Through our strategies and actions, we aim to set new standards in the agricultural industry, fostering a sustainable future for all. As we move forward, we are excited to lead the way in sustainable agriculture, merging traditional farming techniques with the latest technological advancements to create a more efficient and responsible agricultural paradigm.



## Our Vision

At Farming Footprints, we envision a world where agriculture works in harmony with nature, supporting vibrant ecosystems and healthy communities. Our vision is to lead the industry by demonstrating how sustainable farming practices can increase productivity while maintaining environmental integrity. We aim to inspire a global movement towards regenerative agriculture that prioritizes soil health, biodiversity, and resource conservation.

## Our Mission

Our mission is to transform agriculture through innovation and technology, integrating advanced AI and robotics to optimize efficiency without sacrificing our commitment to environmental stewardship. We strive to provide our community with the highest quality, nutrient-rich produce, grown responsibly and ethically. By advancing sustainable farming techniques and educating others, we commit to nurturing the earth for future generations while delivering exceptional value to our customers and partners.



# COMPANY GOALS

Ultimately, our goals are about resilience—building a business and a community that can thrive in the face of challenges. By focusing on sustainable practices, we prepare ourselves, our loved ones, and our neighbors to adapt to changes and prosper in a changing world.

Our commitment extends beyond our immediate family to the larger community. We set goals that involve supporting local economies, improving access to nutritious food, and empowering other farmers and community members through education and collaboration.



**Lead in Sustainable Practices:** Implement and refine agricultural techniques that enhance soil health, conserve water, and reduce our carbon footprint. We aim to be a model of environmental stewardship in the industry.

**Innovate Through Technology:** Utilize cutting-edge AI and robotics to increase the efficiency and effectiveness of our farming operations. Our goal is to harness technology not only to improve yields but also to advance sustainable farming practices.

**Educate and Empower:** Share our knowledge and practices with the community and the next generation of farmers. We are committed to fostering an understanding of sustainable agriculture's benefits and encouraging more farms to adopt these practices.

**Enhance Community Well-being:** Produce high-quality, nutritious food that supports the health of our customers while also bolstering the local economy by providing jobs and supporting local business ecosystems.

**Expand Responsibly:** Grow our operations in a manner that remains true to our core values of integrity and sustainability, ensuring that our expansion efforts always have a positive impact on the environment and our community.

# WHAT WE OFFER

## Classes and Crafts

At Farming Footprints, we offer a range of educational classes and craft workshops designed to engage the community with sustainable farming practices. From beginner gardening classes to advanced workshops on organic pest control, our programs are tailored to empower individuals of all ages with the knowledge to grow their own food sustainably. Join us for a craft workshop where you can learn to create useful items from recycled materials, contributing to environmental conservation in a fun and creative way.



**WHY  
CHOOSE US**

# Parties and Tastings

**Explore Sustainable and Joyous Celebrations  
Engage and Experience Organic Delights**

Celebrate the joys of organic farming with our exclusive parties and tasting events. Host your next birthday, family reunion, or corporate event at Farming Footprints, where you can enjoy guided tours of our fields, followed by a tasting of our freshest seasonal produce. Our farm-to-table events are not only a treat for your taste buds but also an enriching experience that connects you directly with the source of your food. Explore unique flavors, enjoy hands-on activities, and learn about sustainable practices that you can take home to your own gardens.

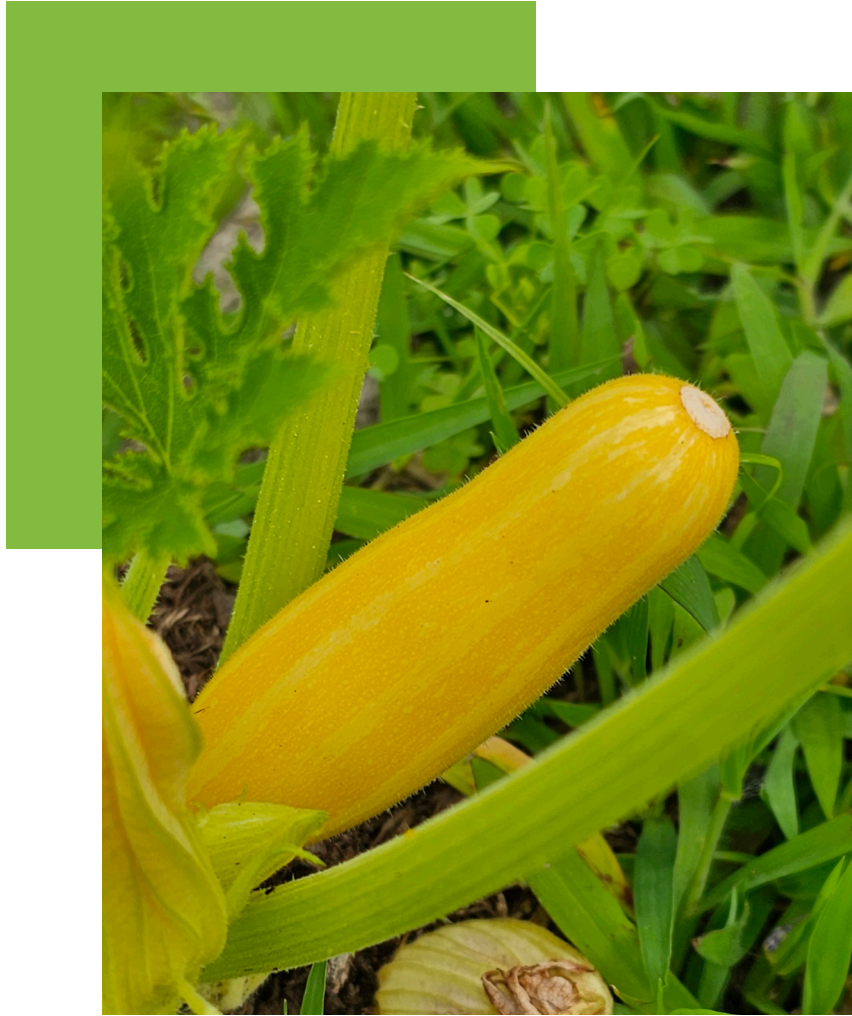
## Contact Us

Ready to plan your visit or event with us? Contact Farming Footprints to learn more about our offerings or to schedule your next party or tasting. Join us to discover the true taste of sustainability!

**843-582-2755**



# Pick Your Own



## Contact Us

To get on the list to pick your own or rent. Please, contact us

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843-582-2755

[www.FarmingFootprints.com](http://www.FarmingFootprints.com)



916 Double Dee LN, Florence,  
South Carolina, 29506

Picking your own produce or renting a garden plot at Farming Footprints provides a unique opportunity to connect directly with the source of your food, offering a hands-on experience in sustainable agriculture. Whether you are an aspiring gardener without space at home, a seasoned grower looking for more land, or simply someone who enjoys the freshness of just-picked produce, our “pick-your-own” and garden plot rental services cater to all.

Our “pick-your-own” program allows visitors to wander through our extensive gardens to select and harvest produce at the peak of ripeness. This experience not only brings you closer to your food source but also educates on how fruits and vegetables grow and when they are best harvested. Families, school groups, and individuals can enjoy a day in the fresh air while gaining a deeper appreciation for the natural growing process.

For those looking for a more immersive experience, renting a garden plot offers the joy and satisfaction of cultivating your own crops. We provide a variety of plot sizes, suitable for different needs and experience levels. As a renter, you’ll have access to our expert advice and community workshops, making this a perfect option whether you’re honing your gardening skills or just starting out.

All participants in our garden programs benefit from our commitment to sustainable practices. We ensure that all methods used on our plots are eco-friendly, promoting soil health and biodiversity. Whether you pick for a day or cultivate a plot for a season, you contribute to a sustainable future while enjoying the freshest produce possible. Join us at Farming Footprints, where your hands-on efforts yield not only crops but also a greater understanding of sustainable agriculture.





# Our Favorite Plants



## Summer Is Here

And so is the summer harvest. Below is the collection of our finest fruits and herbs sourced from around the farm, available in bulk or even prepared. From the sun-drenched fields of Farming Footprints, we bring you an assortment of vibrant produce and aromatic herbs, each grown with the utmost care and sustainable practices to ensure peak flavor

# Salt and Pepper Cucumber

This variety's adaptability makes it a popular choice for both novice and experienced gardeners. Its resilience to common cucumber pests and diseases means that you can look forward to a plentiful harvest with minimal fuss. Whether you're looking to add a unique variety

## Available Purchases:

- Whole Cucumbers: Ideal for those who enjoy fresh, homegrown produce. Price: \$0.50 per cucumber.
- Sliced: Pre-sliced for convenience, perfect for quick salads or as a ready-to-eat snack. Price: \$3.00 per pack.
- Pickled: Sold in artisanal jars, our pickled Salt and Pepper Cucumbers are a gourmet treat. Price: \$7.00 per jar.
- Seeds: For those who wish to grow their own Salt and Pepper Cucumbers. Price: \$5.00 per packet.

## Salt and Pepper

Our Salt and Pepper Cucumber is a striking addition to any garden or greenhouse. Known for its distinctive pale green skin sprinkled with fine white dots, this cucumber variety stands out not only in appearance but also in taste. The crisp texture and mild, sweet flavor make it a refreshing choice for salads, sandwiches, and garnishes.

Perfect for eating fresh out of the garden, the Salt and Pepper Cucumber also excels in pickling. Its unique coloration adds a delightful visual element to pickles and relishes. The cucumbers' robust nature ensures they hold up well during the pickling process, maintaining their crunch and flavor.





# Borage

Borage is not only a delightful addition to your garden for its aesthetics but also offers a range of culinary and medicinal benefits. Whether used in gourmet dishes, soothing teas, or simply as a beautiful flowering plant, borage is an all-around excellent choice for enhancing both your garden and your well-being.

## Available Purchases:

- Fresh Leaves and Flowers: Sold in bunches, perfect for immediate culinary use or as a garnish. Price: \$3.00 per bunch.
- Dried Borage: Dried leaves and flowers, ideal for teas or as a seasoning. Price: \$4.00 per ounce.
- Borage Plants: Add beauty and utility to your garden with our healthy borage plants. Price: \$5.00 each.
- Borage Seeds: Grow your own borage with our high-quality seeds. Price: \$3.50 per packet.

## Borage

Borage, also known as starflower, is a beautiful and resilient herb known for its striking blue flowers and lush green foliage. This annual herb is not only prized for its ornamental qualities but also for its culinary and medicinal uses. Borage leaves are rich in minerals and beneficial omega-6 fatty acids, and its cucumber-flavored leaves and flowers can enhance any culinary dish.

Borage is incredibly versatile in the kitchen. The leaves can be used fresh in salads or cooked like spinach, offering a mild, cucumber-like flavor. The vibrant blue flowers are edible as well and make charming garnishes for cocktails, desserts, and salads. Medically, borage is known for its soothing properties and is often used in herbal teas and remedies to promote skin health and reduce inflammation.



# Savor Melon

Whether you're a home gardener or a culinary enthusiast, the Savor Melon is an exquisite choice that promises flavor and satisfaction. With its easy cultivation and a plethora of uses in the kitchen, it's sure to become a favored addition to your produce repertoire.

## Available Purchases:

- Whole Melons: Select from our finest whole Savor Melons for the complete fresh experience. Price: \$4.50 each.
- Cut Melon: Convenient pre-cut wedges, ready to serve or eat on the go. Price: \$3.00 per pack.
- Dried Melon: Enjoy the concentrated flavor of our dried Savor Melon slices, perfect as a snack or mixed into granola. Price: \$5.00 per ounce.
- Melon Juice: Freshly pressed for a burst of hydration and sweetness. Price: \$4.00 per bottle.
- Seeds: Grow your own Savor Melons with high-quality seeds directly from our farm. Price: \$4.00 per packet.

## Savor Melon

Introducing the Savor Melon, a must-have for melon lovers! This mid-sized melon offers a densely packed interior that's bursting with juicy sweetness. Its smooth, hard rind encases bright orange, aromatic flesh that delivers a delectable musky flavor. Perfect for hot summer days, the Savor Melon provides a refreshing treat that's both hydrating and delicious.

The Savor Melon is incredibly versatile in the kitchen. Enjoy it fresh in fruit salads, blended into smoothies, or served alongside prosciutto for a classic appetizer. Its sweetness also makes it a perfect candidate for sorbets or chilled soups, providing a cooling respite from the heat.



# Diva Cucumber

The Diva Cucumber is particularly noted for its bitter-free and burpless quality, making it a favorite among all age groups. Whether you're a seasoned gardener looking for a reliable variety or a culinary enthusiast in search of the perfect ingredient for your dishes, the Diva Cucumber meets all expectations with its

## Available Purchases:

- Whole Cucumbers: Fresh off the vine, perfect for slicing into your next meal. Price: \$2.50 per cucumber.
- Sliced Cucumbers: Ready-to-use slices that save you prep time in the kitchen. Price: \$3.50 per pack.
- Cucumber Juice: A vibrant, green juice offering a nutritious boost. Price: \$3.50 per bottle.
- Seeds: Cultivate your own crop of Diva Cucumbers with our premium seeds. Price: \$4.50 per packet.

## Diva Cucumber

The Diva Cucumber is a sleek, smooth-skinned variety that is as easy to grow as it is delicious to eat. Known for its seedless interior and exceptionally crisp texture, the Diva Cucumber adds sophistication to any dish. It thrives in both garden beds and containers, making it a versatile choice for urban gardens and spacious plots alike.

Ideal for fresh consumption, the Diva Cucumber is a staple in salads and sandwiches due to its mild and refreshing taste. It's perfect for juicing or as a base in cold soups like gazpacho. For a creative twist, try it in cucumber martinis or infused waters to elevate your hydration experience.



# Katrina Cucumber

Whether you're a commercial grower or a home gardening enthusiast, the Katrina Cucumber is an excellent choice for anyone seeking a reliable and tasty cucumber variety. Its adaptability and outstanding flavor profile ensure it's a favorite on tables and in gardens around the world.

## Available Purchases:

- Whole Cucumbers: Perfect for those who enjoy fresh, straight-from-the-garden cucumbers. Price: \$2.00 per cucumber.
- Sliced Cucumbers: Ready-sliced for convenience, perfect for quick additions to meals. Price: \$3.00 per pack.
- Pickled Cucumbers: Delight in the crunchy and flavorful pickled Katrina cucumbers, a must-try for pickle enthusiasts. Price: \$5.00 per jar.
- Cucumber Seeds: Grow your own supply of Katrina cucumbers with our premium seeds. Price: \$5.50 per packet.

## Katrina Cucumber

The Katrina Cucumber is an exceptionally flavorful variety that features a smooth, vibrant green skin and a tender yet crisp texture. Known for its uniform cylindrical shape, it is as visually appealing as it is delicious. The Katrina is a resilient grower, suitable for both indoor and outdoor cultivation, making it a versatile addition to any garden.

Katrina Cucumbers are perfect for a wide range of culinary uses. Their crisp texture makes them ideal for fresh salads, crudité platters, and as refreshing additions to drinks. They are also excellent for pickling, thanks to their firm flesh which holds up well to brining. For a healthful snack, enjoy them sliced with a dip or as a low-calorie sandwich topper.





# Itachi Cucumber

The Itachi Cucumber is a must-have for anyone looking to bring a touch of Japanese cuisine to their garden or table. With its ease of growth and versatile uses, this cucumber variety will not only enhance your meals but also become a satisfying component of your gardening experience.

## Available Purchases:

- Whole Cucumbers: Fresh and ready for your creative culinary use. Price: \$3.00 per cucumber.
- Sliced Cucumbers: Conveniently pre-sliced for quick snacks or easy meal prep. Price: \$4.00 per pack.
- Pickled Cucumbers: Enjoy the tangy and crisp taste of our Itachi cucumbers in pickled form. Price: \$6.00 per jar.
- Cucumber Seeds: Grow your own Itachi cucumbers with our high-quality seeds. Price: \$6.00 per packet.

## Itachi Cucumber

Meet the Itachi Cucumber, a robust and elongated variety that is a standout in both growth and flavor. This Japanese cucumber is known for its dark green skin, slender shape, and crisp, sweet flesh, making it a top choice for gardeners and chefs alike. The Itachi is highly productive, often yielding a generous crop that continues throughout the season.

The Itachi Cucumber is ideal for a variety of culinary applications. Its crunchy texture and minimal seeds make it perfect for salads, sushi rolls, and garnishes. Its length and firmness are excellent for making decorative cuts like ribbons and flowers, enhancing the visual appeal of any dish. Additionally, it's superb for pickling, retaining crispness and absorbing flavors beautifully.



# Dark Red Norland Potatoes

Dark Red Norland Potatoes are not only a joy to grow but also a pleasure to cook and eat. With their early maturity and resistance to common potato diseases, they offer a reliable harvest and are a superb choice for both novice and experienced gardeners. Whether you're looking to stock up your pantry or cultivate a robust

## Available Purchases:

- Whole Potatoes: Sold by the pound, ideal for all your cooking needs. Price: \$2.00 per pound.
- Potato Wedges: Pre-cut and seasoned, ready to roast or fry. Price: \$3.00 per pack.
- Mashed Potatoes: Enjoy our ready-made creamy mashed potatoes, just heat and serve. Price: \$4.50 per container.

## Dark Red Norland

Dark Red Norland Potatoes are a versatile and early-maturing variety, renowned for their smooth red skin and creamy white flesh. This potato is a favorite among gardeners and chefs for its excellent flavor and multipurpose use. Whether boiled, mashed, or roasted, these potatoes maintain their texture and taste, making them a dependable choice for any dish.

The Dark Red Norland is ideal for culinary creations ranging from classic home-cooked meals to gourmet dishes. They are perfect for boiling and making vibrant potato salads, creamy mashed potatoes, or crispy roasted potatoes. Their uniform cooking quality also makes them excellent for soups and stews.



# Butterfingers Squash

Butterfingers Squash is not only delicious but also a nutritious addition to your diet, rich in vitamins A and C, fiber, and potassium. Its small size makes it perfect for small households or those who prefer single servings without waste. Whether you're a seasoned chef or a home cook, Butterfingers Squash offers a wealth of

## Available Purchases:

- Whole Squash: Freshly harvested and ready for your kitchen. Price: \$3.00 each.
- Cut Squash: Pre-cut into halves or slices, saving you prep time and ready to cook. Price: \$3.50 per pack.
- Roasted Squash: Prepared and seasoned with herbs, perfect as a ready-to-eat side dish. Price: \$4.00 per container.
- Squash Puree: Our smooth puree is versatile for soups, baking, or as a baby food base. Price: \$5.00 per jar.
- Squash Seeds: Grow your own Butterfingers Squash with our select seeds. Price: \$4.00 per packet.

## Butterfingers

Butterfingers Squash is a delicately flavored variety that resembles a small butternut squash in shape and color. This squash is celebrated for its creamy texture and sweet, nutty flavor, making it an ideal choice for both sweet and savory dishes. Easy to grow and prolific, Butterfingers Squash produces small, manageable fruits perfect for single servings.

Enjoy Butterfingers Squash roasted to enhance its sweetness or steamed to maintain its delicate texture. It's fantastic in soups, purees, and even in baking, adding moisture and flavor to breads and pies. The flesh is also excellent for stuffing with grains or meats for a wholesome meal.



# Zephyr Squash

The Zephyr Squash's striking appearance and culinary flexibility make it a favorite among home gardeners and chefs alike. Its ability to thrive in a variety of climates and soil types, along with its resistance to common pests and diseases, ensures a bountiful harvest. Whether you're exploring new squash recipes or simply looking

## Available Purchases:

- Whole Squash: Fresh and vibrant, ready for any dish you have in mind. Price: \$2.50 each.
- Sliced Squash: Conveniently pre-sliced for quick meal preparation. Price: \$3.50 per pack.
- Grilled Squash: Pre-grilled and seasoned, ideal for busy weeknights or as a flavorful addition to salads. Price: \$4.50 per pack.
- Pickled Squash: Enjoy the tangy delight of our pickled Zephyr Squash, perfect as a garnish or snack. Price: \$5.00 per jar.
- Squash Seeds: Plant your own Zephyr Squash with our high-quality seeds. Price: \$4.50 per packet.

## Zephyr Squash

Zephyr Squash is a distinctive and eye-catching summer squash known for its unique bi-color pattern—yellow with a pale green bottom. This variety not only adds a splash of color to your garden but also to your plate, with its mild and slightly sweet flavor that complements a multitude of dishes.

Zephyr Squash is exceptionally versatile in the kitchen. It can be enjoyed raw in salads for a crunchy texture, or cooked to enhance its sweetness. It's perfect for grilling, sautéing, or incorporating into stir-fries. Zephyr Squash also makes delightful pickles, adding a vibrant touch to your pickling jars.





# Noche Zucchini

Noche Zucchini Squash is celebrated not only for its culinary flexibility but also for its ease of growing, making it an excellent choice for both experienced gardeners and beginners. Whether you're looking to bulk up your meals with a nutritious vegetable or seeking a high-yielding variety for your garden, Noche Zucchini meets

## Available Purchases:

- Whole Squash: Fresh off the vine, perfect for any recipe. Price: \$1.50 each.
- Sliced Squash: Pre-sliced for convenience, ready to be thrown into your next meal. Price: \$2.50 per pack.
- Grated Squash: Ideal for quick breads or as a mix-in to increase the healthiness of your meals. Price: \$3.00 per pack.
- Dried Squash: Enjoy the concentrated flavor of our dried Noche Zucchini, perfect for soups and stews. Price: \$6.00 per ounce.
- Squash Seeds: Grow your own Noche Zucchini with our premium seeds. Price: \$4.00 per packet.

## Noche Zucchini

Noche Zucchini Squash is a robust and highly productive variety that offers dark green, glossy fruits with tender flesh. Known for its exceptional yield and vigorous growth, Noche Zucchini is a staple in any vegetable garden. Its uniform size and excellent flavor profile make it a versatile choice for a range of culinary applications.

Ideal for both cooking and raw dishes, Noche Zucchini can be grilled, sautéed, or baked into savory breads. Its subtle flavor and smooth texture make it perfect for zoodles (zucchini noodles), adding a healthy twist to traditional pasta dishes. Additionally, it's great for stuffing with meats or grains, and its high moisture content makes it wonderful in cakes and muffins.



# Spineless Perfection Zucchini

The Spineless Perfection Zucchini Squash is not just a culinary delight but also a gardener's joy. Its spineless characteristic ensures that you can enjoy gardening without the usual hassle of prickly stems. Whether you're looking to enhance your cooking with fresh, healthy produce or eager to fill your garden with easy-to-

## Available Purchases:

- Whole Squash: Freshly picked for maximum flavor and texture. Price: \$1.75 each.
- Sliced Squash: Conveniently pre-sliced, ready to use in your favorite recipes. Price: \$2.75 per pack.
- Grated Squash: Perfect for quick breads or as a nutritious addition to meals. Price: \$3.25 per pack.
- Dried Squash: Dried slices for a crunchy, healthy snack or a savory addition to winter dishes. Price: \$6.50 per ounce.
- Squash Seeds: Plant your own garden of Spineless Perfection with our robust seeds. Price: \$4.50 per packet.

## Perfection

Spineless Perfection Zucchini Squash is a superior cultivar celebrated for its completely spineless stems, making harvesting a pain-free experience. This variety produces abundant, uniform fruits with a classic dark green, glossy skin and tender, flavorful flesh. Its high yields and easy maintenance make it a favorite among both backyard gardeners and commercial growers.

The Spineless Perfection Zucchini is perfect for a myriad of dishes. Its smooth texture and mild flavor enhance everything from fresh salads and stir-fries to baked goods like zucchini bread and muffins. It's also excellent for spiralizing into zoodles for a low-carb pasta alternative or slicing into chips for a healthy baked snack.



# Golden Glory Squash

Golden Glory Squash is not only a delight in the kitchen but also a joy to grow. Its disease resistance and compact growth make it particularly suitable for those new to gardening or with smaller garden spaces. Whether you are looking to brighten up your plate or your garden, Golden Glory Squash is an excellent choice for both

## Available Purchases:

- Whole Squash: Fresh and ready for any culinary use. Price: \$2.00 each.
- Sliced Squash: Pre-sliced for convenience, perfect for quick cooking or snacking. Price: \$2.75 per pack.
- Grilled Squash: Pre-grilled slices, seasoned lightly, ready to eat or add to dishes. Price: \$4.00 per pack.
- Squash Chips: Crispy, baked squash chips, a healthy alternative to traditional snacks. Price: \$5.00 per bag.
- Squash Seeds: Grow your own Golden Glory Squash with our select seeds. Price: \$4.50 per packet.

## Golden Glory

Golden Glory Squash is a vibrant summer squash known for its bright yellow color and compact bush habit, making it an excellent choice for gardeners with limited space. This variety boasts a prolific yield and is highly resistant to powdery mildew, ensuring a robust harvest even in less than ideal conditions.

Golden Glory Squash is delicious when eaten young and tender. It can be sautéed, grilled, or baked to bring out its naturally sweet and nutty flavors. It's also perfect for adding a burst of color to stir-fries, frittatas, and casseroles. For a healthy snack, slice it thin and bake into crispy chips.



# Lemon Sun Patty

Lemon Sun Patty Pan Squash is not only a culinary delight but also a decorative standout in the vegetable garden. Its quick maturation and high yield make it an excellent choice for those who value both aesthetics and functionality in their gardening projects. Whether served up on the dinner table or brightening up your

## Available Purchases:

- Whole Squash: Pick them young for tenderness or let them mature for fuller flavor. Price: \$2.25 each.
- Sliced Squash: Conveniently pre-sliced for immediate use in cooking or as a colorful addition to salads. Price: \$3.00 per pack.
- Grilled Squash: Enjoy our pre-grilled slices, seasoned to perfection. Price: \$4.50 per pack.
- Squash Seeds: Cultivate your own crop of Lemon Sun Patty Pan Squash with our high-quality seeds. Price: \$5.00 per packet.

## Pan Squash

Lemon Sun Patty Pan Squash is a delightful variety that adds a whimsical touch to any garden with its bright lemon-yellow color and unique saucer-shaped fruits. This squash is as flavorful as it is eye-catching, offering a buttery and mildly sweet taste that enhances a variety of dishes. The compact bush type plants are ideal for small gardens or containers, and they produce prolifically, making them a favorite among urban gardeners.

Lemon Sun Patty Pan Squash is versatile in the kitchen, perfect for baking, steaming, or sautéing. It's fantastic stuffed with a mixture of meats, grains, or other vegetables. The tender flesh and edible skin make it a quick and easy choice for healthy meals. For a decorative presentation, slice it into star-shaped pieces that are sure to impress guests.





# Cue Ball Squash

Whether you're a seasoned chef looking for new ingredients to experiment with or a home gardener seeking a prolific and unique variety, Cue Ball Squash offers both visual appeal and culinary versatility. Its sweet flavor and compact growth habit ensure it is as delightful on the plate as it is in the garden.

## Available Purchases:

- Whole Squash: Fresh and perfect for any recipe needing a touch of sweetness and texture. Price: \$2.00 each.
- Sliced Squash: Pre-sliced for convenience, ideal for quick sautés or roasting. Price: \$2.75 per pack.
- Grilled Squash: Pre-grilled for an easy, flavorful addition to meals. Price: \$4.00 per pack.
- Pickled Squash: Enjoy the crisp and tangy flavor of our pickled Cue Ball Squash. Price: \$5.00 per jar.
- Squash Seeds: Grow your own Cue Ball Squash with our specially selected seeds. Price: \$4.50 per packet.

## Cue Ball Squash

Cue Ball Squash is a charming and unique variety, known for its round shape and pale green color, resembling a small pool ball. This variety is celebrated for its sweet, buttery flavor and firm texture, making it a favorite among culinary enthusiasts. Its compact size and high yield make it ideal for small gardens and large containers.

Cue Ball Squash is incredibly versatile in the kitchen. It can be roasted whole or sliced to reveal its tender flesh, which pairs wonderfully with herbs and spices. It's excellent for stuffing with a mix of cheeses, grains, or meats, providing a delightful presentation and taste. Additionally, its size and consistency make it ideal for pickling or adding to vegetable kebabs.



# Organic Basil

Organic Basil is not only versatile in its uses but also offers health benefits, including anti-inflammatory properties and essential vitamins. Whether you're garnishing a dish, brewing a comforting tea, or growing an aromatic garden, Organic Basil is an excellent choice for enhancing both your food and your health.

## Available Purchases:

- Fresh Leaves: Hand-picked leaves sold in bunches, perfect for immediate culinary use. Price: \$2.00 per bunch.
- Dried Basil: Carefully dried to preserve flavor, ideal for seasoning dishes all year round. Price: \$3.00 per ounce.
- Basil Plants: Grow your own basil with our healthy, organic plants. Price: \$5.00 each.
- Basil Seeds: Start your herb garden with our high-quality organic basil seeds. Price: \$3.50 per packet.
- Basil Oil: Enjoy the intense flavor of our infused basil oil, perfect for dressings and drizzles. Price: \$7.00 per bottle.

## Organic Basil

Organic Basil is a staple herb that no kitchen or garden should be without. Revered for its fragrant, sweet aroma and vibrant green leaves, our Organic Basil is grown without synthetic pesticides or fertilizers, ensuring you get the purest flavor and health benefits. This herb is not only a culinary favorite but also a beautiful addition to your garden.

Basil is essential in many dishes, particularly in Mediterranean and Asian cuisines. It pairs wonderfully with tomatoes, works beautifully in fresh pesto, and enhances the flavor of salads, pizzas, and pastas. Fresh basil leaves can also be used to make an aromatic tea or infused into oils and vinegars for a gourmet touch.



# Red Basil

Red Basil not only enhances the culinary landscape with its unique flavor and color but also offers health benefits such as improved digestion and anti-inflammatory properties. Whether you're a chef looking to innovate your dishes or a home gardener eager to brighten your garden, Red Basil is an exquisite choice that

## Available Purchases:

- Fresh Leaves: Vibrant and aromatic, sold in bunches for immediate use in cooking. Price: \$2.50 per bunch.
- Dried Basil: Preserve its unique flavor with our carefully dried Red Basil. Price: \$3.50 per ounce.
- Basil Plants: Add color to your garden with our organically grown Red Basil plants. Price: \$6.00 each.
- Basil Seeds: Cultivate your own patch of Red Basil with our premium seeds. Price: \$4.00 per packet.
- Infused Oil: Our Red Basil infused oil is a gourmet delight, perfect for drizzling over dishes. Price: \$8.00 per bottle.

## Organic Basil

Red Basil, with its striking purple-red leaves and spicy, clove-like flavor, offers a colorful and flavorful twist on traditional green basil. This variety is not only a visual standout in dishes but also provides a robust taste that can elevate any culinary creation. Grown organically, our Red Basil is rich in antioxidants and makes a healthy, aromatic addition to your herb collection.

Red Basil is perfect for adding a splash of color and a peppery punch to salads, pasta, and pizzas. It's also a key ingredient in exotic dishes like Thai curries and Vietnamese pho. The vibrant leaves make a stunning garnish, and when used in infused oils or vinegars, they impart a beautiful hue and a spicy flavor profile.



# Lemon Basil

Lemon Basil is not just a culinary delight but also a visual and aromatic pleasure in the garden. Its unique lemony scent and versatile uses make it a must-have for both novice cooks and gourmet chefs alike. Whether you're whipping up a fresh pesto, infusing oils, or brewing a comforting cup of tea, Lemon Basil adds a

## Available Purchases:

- Fresh Leaves: Sold in bunches, perfect for incorporating into dishes or garnishing. Price: \$2.50 per bunch.
- Dried Basil: For a concentrated flavor that adds depth to any recipe. Price: \$3.50 per ounce.
- Basil Plants: Grow your own Lemon Basil with our healthy, organic plants. Price: \$5.50 each.
- Basil Seeds: Start a fragrant Lemon Basil patch in your garden with our seeds. Price: \$4.00 per packet.
- Herbal Tea Blends: Enjoy the soothing qualities of Lemon Basil in our special tea blends. Price: \$6.00 per tin.

## Organic Basil

Lemon Basil is a refreshing and aromatic herb that stands out with its unique lemony fragrance and flavor, coupled with hints of mint. This variety features light green leaves and a delightful citrus aroma that can enhance a broad spectrum of dishes. Our Lemon Basil is organically grown, ensuring it's free from synthetic chemicals and full of natural goodness.

Lemon Basil is particularly effective in adding a fresh, zesty note to seafood, poultry, and vegetable dishes. It's excellent in marinades, salads, and sauces, where its bright flavor can truly shine. Additionally, Lemon Basil makes a wonderful addition to herbal teas and can be used to infuse desserts with a subtle lemon flavor.





# Trilogy Mix Organic Bean

Trilogy Mix Organic Beans are a wonderful choice for those seeking to add both beauty and nutritional value to their meals. Whether you are looking to brighten up your plate or maintain a healthy diet, these beans offer both aesthetic appeal and health benefits. Perfect for gardeners and chefs alike, they provide an easy and

## Available Purchases:

- Fresh Beans: Sold by the pound, these beans are ideal for immediate use in a variety of dishes. Price: \$3.00 per pound.
- Pickled Beans: Enjoy the tangy and crisp taste of our pickled Trilogy Mix Beans, a convenient and flavorful snack or side. Price: \$6.00 per jar.
- Dried Beans: Dried at the peak of freshness to preserve their nutrients and flavors. Ideal for longer storage. Price: \$5.00 per pack.
- Bean Seeds: Grow your own colorful beans with our organic Trilogy Mix seeds. Price: \$4.50 per packet.

## Organic Bean

Trilogy Mix Organic Beans are a vibrant blend of three distinct bean varieties, offering a colorful and nutritious addition to any meal. This mix includes a carefully selected combination of green, yellow, and purple beans, each contributing unique flavors and textures. Grown organically, these beans are not only a feast for the eyes but also packed with vitamins, minerals, and fiber.

Perfect for adding a splash of color to salads, side dishes, or stir-fries, the Trilogy Mix Organic Beans are versatile in the kitchen. They can be steamed, blanched, or sautéed, retaining their crisp texture and rich flavors. This mix is also excellent for pickling or canning, providing a delightful and healthy option for preserving.



Salt and Pepper Cucumber Whole \$0.50  
Sliced \$3.00  
Pickled \$7.00  
Seeds \$5.00

Savor Melon Whole \$4.50  
Cut \$3.00  
Dried \$5.00/oz  
Juice \$4.00  
Seeds \$4.00

Diva Cucumber Whole \$2.50  
Sliced \$3.50  
Cucumber Juice \$3.50  
Seeds \$4.50

Itachi Cucumber Whole \$3.00  
Sliced \$4.00  
Pickled \$6.00  
Seeds \$6.00

Katrina Cucumber Whole \$2.00  
Sliced \$3.00  
Pickled \$5.00  
Seeds \$5.50

Choice Melon Whole \$5.00  
Cut \$3.50  
Juice \$4.50  
Seeds \$4.50

Dark Red Norland Potatoes Whole \$2.00/lb  
Wedges \$3.00  
Mashed \$4.50  
Dried Flakes \$5.00

Butterfingers Squash Whole \$3.00  
Cut \$3.50  
Roasted \$4.00  
Puree \$5.00  
Seeds \$4.00

Zephyr Squash Whole \$2.50  
Sliced \$3.50  
Grilled \$4.50  
Pickled \$5.00  
Seeds \$4.50

Noche Zucchini Squash Whole \$1.50  
Sliced \$2.50  
Grated \$3.00  
Dried \$6.00/oz  
Seeds \$4.00

Spineless Perfection Zucchini Whole \$1.75  
Sliced \$2.75  
Grated \$3.25  
Dried \$6.50/oz  
Seeds \$4.50

Golden Glory Squash Whole \$2.00  
Sliced \$2.75  
Grilled \$4.00  
Chips \$5.00  
Seeds \$4.50

Lemon Sun Patty Pan Squash Whole \$2.25  
Sliced \$3.00  
Grilled \$4.50  
Seeds \$5.00

Cue Ball Squash Whole \$2.00  
Sliced \$2.75  
Grilled \$4.00  
Pickled \$5.00  
Seeds \$4.50

Organic Basil Fresh Leaves \$2.00/bunch  
Dried \$3.00/oz  
Plants \$5.00  
Seeds \$3.50  
Oil \$7.00

Red Basil Fresh Leaves \$2.50/bunch  
Dried \$3.50/oz  
Plants \$6.00  
Seeds \$4.00

Infused Oil \$8.00  
Lemon Basil Fresh Leaves \$2.50/bunch  
Dried \$3.50/oz  
Plants \$5.50  
Seeds \$4.00

Trilogy Mix Organic Bean Fresh Beans  
\$3.00/lb  
Pickled \$6.00/jar  
Dried \$5.00/pack  
Seeds \$4.50

Borage Fresh Leaves/Flowers \$3.00/bunch  
Dried \$4.00/oz  
Plants \$5.00  
Seeds \$3.50

**THE END**  
**THANK YOU**

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[www.FarmingFootprints.com](http://www.FarmingFootprints.com)

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