



2016 Price List

Gabriel Valley Farms

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January 1, 2016

Dear Valued Customer,

Thank you for choosing Gabriel Valley Farms as your supplier of Certified Organic herbs, vegetables, perennials and sedum/succulents. We appreciate your business and we look forward to providing you with dependable, courteous service. Look for our yellow plant id tag with the USDA Certified Organic logo. A few items are Naturally Grown but follow our organic procedures and are labeled with a blue plant id tag. You may find a copy of our Organic Certificate on our website and download it for your records.

In accordance with the National Organic Standards, we must always purchase organic seed or starter plants whenever available. We many never use GMO or treated seeds. In addition, we must maintain extensive records on all of our practices (fertilizing, insect control, propagation, etc.) and we are subject to an annual report and inspection. In spite of the added work load, we feel it's worth it to produce a healthy, quality, locally grown product for you and your customers .

Please note that our email address has changed. For general questions email us at **info@gabrielvalleyfarms.com**. If you are sending in your weekly order, please use **orders@gabrielvalleyfarms.com**. This change will allow us to process orders or return general inquiries in a more efficient manner.

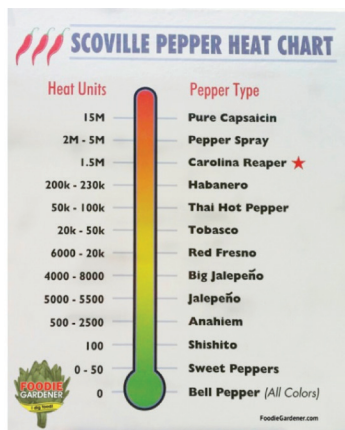
Best wishes for a prosperous year!

Sam & Cathy Slaughter, Daniel Young – Owners
And all the staff at GVF



Gabriel Valley Farms
Serving the Central Texas area since 1989

HERB OF THE YEAR 2016: PEPPERS (*Capsicum* sp.)



Every year the International Herb Association selects one herb to spotlight based on its outstanding medicinal, culinary and/or decorative uses. This year's honoree is Pepper, often thought of as just a vegetable but it does possess all three characteristics to qualify as the Herb of the Year. Peppers have always been a mainstay of our plant offerings and we proudly offer not only the common but also rare, unusual and specialty peppers.

In 1492 Columbus set sail for East India in search of the coveted black pepper spice, Pimenta (*Piper nigrum*) and other aromatic spices but missed his target and ended up in the New World. Columbus deemed this new country the "Indies" and the locals were called "Indians" who presented him with their version of a spicy, berry like fruit that was native to their region. Columbus returned to Spain with this newly discovered "pepper" and thus began the confusing classification & naming of this new spice. Peppers are thought to have originated in South America in a region bordered by Brazil, Bolivia and Paraguay. Birds were responsible for dispersing the seed throughout the world and of the 25 or more wild

Peppers have a long history of medicinal use for treating a host of ailments such as colds, fevers, digestion and poor circulation. They are rich in vitamins A & C and are known for their euphoric response created when consumed. Modern day medicine utilizes the active ingredient, capsaicin, in ointments to soothe sore muscles.

Second in importance to the spice black pepper, it is consumed fresh, dried, pickled or powdered. It is a staple of not only Mexican, Chinese and Thai cuisine but also is a primary ingredient in African and South American dishes. The heat level of a pepper is measured in Scoville units with Bells, Banana, Cubanelle registering at 0 to 1000. The top of the scale keeps increasing beyond 1,000,000 with the development of new, hotter peppers like Ghost, Scorpion & Carolina Reaper.

Many of the New Mexico Anaheim peppers can be dried for "ristras" or used in dried arrangements and wreath making. Some pepper plants are not known for being especially flavorful but make excellent ornamental garden or container plants- Black Pearl, Bolivian Rainbow, Cuban Cluster, Twilight and Variegata.

***Capsicum annuum*:** This species was domesticated in Mexico and spread north into the US via Texas & New Mexico. The term "annuum" is confusing as technically peppers are classified as perennials, all be it very tender. The most common types of this class includes all the many Bell Peppers, Anaheim, Cayenne, Chiltepin (Chilpiquin), Jalapeno, Pasilla and Serrano. Flavors range from extremely mild and sweet to pungent.

***Capsicum baccatum*:** Often called Aji, this pepper was domesticated in South America and later introduced into Costa Rica, India & the U.S. Baccatums are tall growing plants that reach up to 5' in height, have multiple stems and an erect habit. They have a distinctive fruity flavor and are used fresh for flavoring fish & salsas. The pods can easily be dried and ground into colorful powders. They typically are not widely grown in the U.S. as they require a growing period of 120 days or more. The most common baccatum is Aji Amarillo/Cusqueno.

***Capsicum chinense*:** This group is made up of very hot peppers that take a long time for the seed to germinate and do best in areas of high humidity, warm nights and a growing period of 80-120 days. The most famous type is the Habanero, of which there are numerous cultivars. The flavor is also fruity and can be used fresh, dried or ground into powder. Use caution when handling or consuming this pepper!

***Capsicum frutescens*:** The least domesticated pepper; it probably originated in the Amazon basin and spread via birds to Central & South America, Mexico and the Caribbean. It is mainly known for the variety Tabasco, used in the infamous bottled hot sauce, but can also be grown for fresh use in salsas or dried for stir fry.

***Capsicum pubescens*:** One of the oldest domesticated plants in the Americas, it is traditionally grown in higher mountainous regions in tropical countries and will tolerate a light freeze. But requirements for long day length make it difficult to grow here.

The pods are thick skinned and suitable for fresh salsas or stuffing but not dried for powders. Common varieties include Rocoto and Manzano.

HERBS

COMMON NAME	BOTANICAL NAME
Almond Verbena	<i>Aloysia virgata</i>
Aloe Vera	<i>Aloe barbadensis</i>
Allspice Bush	<i>Pimpinella anisum</i>
Basil: African Blue	<i>Ocimum kilmandscharicum</i>
Basil: Amethyst	<i>Ocimum basilicum</i>
Basil: Bell Pepper	<i>Ocimum selloi</i>
Basil: Blue Spice	<i>Ocimum basilicum</i>
Basil: Cinnamon	<i>Ocimum basilicum</i>
Basil: Clove	<i>Ocimum gratissimum</i>
Basil: Holy	<i>Ocimum sanctum</i>
Basil: Italian Large Leaf Sweet	<i>Ocimum basilicum</i>
Basil: Mrs. Burn's Lemon	<i>Ocimum x citriodorum</i>
Basil: Lime	<i>Ocimum basilicum americanum</i>
Basil: Purple Ruffles	<i>Ocimum basilicum</i>
Basil: Red Rubin	<i>Ocimum basilicum</i>
Basil: Thai (assorted authentic varieties)	<i>Ocimum basilicum</i>
Bay Laurel	<i>Laurus nobilis</i>
Beebalm: Peter's Purple	<i>Monarda fistulosa x</i>
Borage: Blue	<i>Borago officinalis</i>
Catmint	<i>Nepeta mussinii</i>
Catnip	<i>Nepeta cataria</i>
Chamomile: German	<i>Matricaria recutita</i>
Chamomile: Roman	<i>Chamemelum nobile</i>
Chives	<i>Allium schoenoprasum</i>
Garlic Chives	<i>Allium tuberosum</i>
Cilantro	<i>Coriandrum sativum</i>
Comfrey	<i>Symphytum officinale</i>
Copper Canyon Daisy	<i>Tagetes lemonii</i>
Curry Plant	<i>Helichrysum angustifolium</i>
Dill: Bouquet	<i>Anethum graveolens</i>
Dill: Fernleaf	<i>Anethum graveolens</i>
Dill: Superdukat	<i>Anethum graveolens</i>
Epazote	<i>Chenopodium ambrosoides</i>
Eucalyptus: Silver Dollar	<i>Eucalyptus cineria</i>
Fennel: Bronze	<i>Foeniculum v. nigra</i>
Fennel: Florence (bulbing)	<i>Foeniculum vulgare</i>
Fennel: Sweet	<i>Foeniculum vulgare dulce</i>
Germander: Upright	<i>Teucrium chamaedrys</i>
Germander: Wall	<i>Teucrium chamaedrys</i>

HERBS

COMMON NAME	BOTANICAL NAME
Ginger (edible)	<i>Zingiber officinale</i>
Horehound	<i>Marrubium vulgare</i>
Hyssop	<i>Hyssopus officinalis</i>
Lavender Hyssop	<i>Agastache foeniculum</i>
Lavender: Ellegance Purple	<i>Lavandula angustifolia</i>
Lavender: Fernleaf	<i>Lavandula multifida</i>
Lavender: Goodwin Creek	<i>Lavandula x hybrida</i>
Lavender: Grosso	<i>Lavandula x intermedia</i>
Lavender: Hidcote	<i>Lavandula angustifolia</i>
Lavender: Munstead	<i>Lavandula angustifolia</i>
Lavender: Phenomenal Patented	<i>Lavandula x intermedia</i>
Lavender: Provence	<i>Lavandula x intermedia</i>
Lavender: Spanish 'Otto Quasti'	<i>Lavandula stoechas</i>
Lavender: Sweet	<i>Lavandula heterophylla</i>
Lavender: Vera	<i>Lavandula angustifolia</i>
Lemon Balm	<i>Melissa officinalis</i>
Lemon Grass	<i>Cymbopogon citratus</i>
Lemon Mint/Horsemint	<i>Monarda citriodora</i>
Lemon Verbena	<i>Aloisia triphylla</i>
Lion's Tail	<i>Leonitis leonoris</i>
Marjoram, Sweet	<i>Origanum marjorana</i>
Mexican Mint Marigold	<i>Tagetes lucidii</i>
Mint: Chocolate	<i>Mentha x piperita</i>
Mint: Double	<i>Mentha gracillis</i>
Mint: Hilary's Lemon	<i>Mentha suaveolens x piperita</i>
Mint: Orange	<i>Mentha x piperita</i>
Mint: Peppermint	<i>Mentha x piperita</i>
Mint: Blackstem Peppermint	<i>Mentha x piperita</i>
Mint: Red Stem Applemint	<i>Mentha x gracillis</i>
Mint: Spearmint "Kentucky Colonel"	<i>Mentha spicata</i>
Mint: Variegated Pineapple	<i>Mentha suaveolens</i>
Mint: Yerba Buena	<i>Mentha spicata</i>
Myrtle: Dwarf	<i>Myrtus microphylla</i>
Myrtle: Greek	<i>Myrtus communis</i>
Myrtle: Variegated	<i>Myrtus communis variegata</i>
Oregano: Cretan	<i>Origanum onites</i>
Oregano: Cuban	<i>Plectranthus ambonicus</i>
Oregano: Greek	<i>Origanum heracleoticum</i>
Oregano: Hot & Spicy	<i>Origanum vulgare</i>

PERENNIALS

COMMON NAME	BOTANICAL NAME	3.25"	1 Gallon
Society Garlic: Green, Variegated	<i>Tulbagia violacea</i>	Qt. \$1.50	
Tropical Milkweed	<i>Asclepias curssavica</i>	\$1.10	\$3.00
Vervain	<i>Verbena bonariensis</i>	\$1.10	

SEDUM/SUCCULENTS

COMMON NAME	VARIETY	3.25"	1 Gallon
Sedum Album	<i>Sedum althoum</i>	\$1.10	
Sedum: Angelina	<i>Sedum rupestere</i>	\$1.10	
Sedum: Blue Spruce	<i>Sedum reflexum</i>	\$1.10	
Sedum: Coral Carpet	<i>Sedum album</i>	\$1.10	
Sedum: Gold Carpet	<i>Sedum mexicanum</i>	\$1.10	
Sedum: Little Gray Stonecrop	<i>Sedum potosimum</i>	\$1.10	
Sedum: Mouse Ear	<i>Sedum sp.</i>	\$1.10	
Sedum: Ogon	<i>Sedum makinoii</i>	\$1.10	
Sedum: Palmer's	<i>Sedum palmeri</i>	\$1.10	
Sedum: Red Carpet	<i>Sedum spurium</i>	\$1.10	
Sedum Salsa Verde	<i>Sedum makinoii</i>	\$1.10	
Sedum: Trailing	<i>Sedum brevifolium</i>	\$1.10	
Sedum: Tri-color	<i>Sedum spurium</i>	\$1.10	
Sedum: Variegated	<i>Sedum kamischaticum</i>	\$1.10	
Echeveria: Blush	<i>Echeveria sp.</i>	\$1.25	
Ghost Plant	<i>Graptopetalum poraguayense</i>	\$1.25	
Hens & Chicks: Assorted	<i>Sempervivum</i>	\$1.25	
Ice Plant: Green, Variegated	<i>Aptenia cordifolia</i>	\$1.25	
Ice Plant "Cooper's Hardy"	<i>Delosperma cooperi</i>	\$1.25	

ANNUALS

COMMON NAME	VARIETY	3.25"	1 Gallon
Calendula	<i>Alpha (orange), Resina (yellow), Déjà Vu, Flashback</i>	\$0.65	
Gomphrena	<i>Tall Carmine, Lilac, Purple, Red</i>	\$0.65	
Nasturium	<i>Alaska Mix, Empress of India</i>	\$0.65	

FRUITS & EDIBLES

COMMON NAME	VARIETY	1 Gallon	3/5 Gallon
Blackberry: Arapaho, Brazos, Kiowa	<i>Rubus ursinus</i>	\$3.95	
Blueberry: Ochlockonee, Vernon	<i>Vaccinium ashei</i>	\$3.95	
Dragon Fruit: American Beauty, Vietnamese Jaina	<i>Hylocereus undatus</i>	Qt. \$2.95	
Elberberry	<i>Sambucus canadensis</i>	\$3.95	\$8.95
Fig: Brown Turkey, Imp. Celeste, Texas Everbearing	<i>Ficus carica</i>	\$3.95	

FRUITS & EDIBLES

COMMON NAME	VARIETY	1 Gallon	3/5 Gallon
Ginger (edible)	<i>Zingiber officinale</i>	\$3.95	
Goji Berry	<i>Lycium barbarum</i>	\$3.95	
Dwarf Everbearing Mulberry	<i>Morus nigra</i>	\$3.95	
Pomegranate, Fruiting	<i>Punica granatum</i>	\$3.95	\$8.95

VEGETABLES

COMMON NAME	NOTES	3.25"	1 Gallon
Artichoke "Green Globe"		\$0.95	\$3.00
Arugula "Astro"		\$0.65	
Arugula "Sylvette"	<i>Heat/Cold Tolerant</i>	\$0.65	
Asian Greens "Komatsuna"		\$0.65	
Asian Greens "Joi Choi"	<i>F1 Hybrid</i>	\$0.65	
Asian Greens "Pak Choi"	<i>Open Pollinated</i>	\$0.65	
Asian Greens "Mibuna"		\$0.65	
Asian Greens "Mizuna"		\$0.65	
Asian Greens "Tatsoi"		\$0.65	
Asparagus "UC 152"		\$0.95	\$3.00
Beets "Bulls Blood"	<i>Heirloom, Open Pollinated</i>	\$0.65	
Beets "Detroit Red"	<i>Heirloom, Open Pollinated</i>	\$0.65	
Beets "Touchstone Gold"		\$0.65	
Beets "Red Ace"	<i>F1 Hybrid</i>	\$0.65	
Broccoli "Arcadia"	<i>F-1 Hybrid, Cold Tolerant</i>	\$0.65	
Broccoli "Belstar"	<i>F1 Hybrid</i>	\$0.65	
Broccoli "Calabrese"	<i>Heirloom</i>	\$0.65	
Broccoli "Green Magic"		\$0.65	
Broccoli "Gypsy"	<i>F-1 Hybrid</i>	\$0.65	
Broccoli "Marathon"	<i>F-1 Hybrid, Cold Tolerant</i>	\$0.65	
Broccoli "Pacman"		\$0.65	
Broccoli "Southern Comet"	<i>Hybrid, AAS winner</i>	\$0.65	
Brussels Sprouts "Jade Cross"		\$0.65	
Brussels Sprouts "Long Island Improved"		\$0.65	
Brussels Sprouts "Royal Marvel"		\$0.65	
Cabbage "Early Flat Dutch"		\$0.65	
Cabbage "Early Jersey Wakefield"	<i>Heirloom, Open Pollinated</i>	\$0.65	
Cabbage "Fast Vantage"		\$0.65	
Cabbage "Golden Acre"	<i>Heirloom</i>	\$0.65	
Cabbage "Late Flat Dutch"	<i>Heirloom</i>	\$0.65	
Cabbage "Red Acre"		\$0.65	
Cabbage "Ruby Perfection"	<i>F1 Hybrid</i>	\$0.65	

VEGETABLES

COMMON NAME

NOTES

Chinese Cabbage "Bilko"		\$0.65
Chinese Cabbage "Minuet"		\$0.65
Chinese Cabbage "Michihili"		\$0.65
Chinese Cabbage "Rubicon"		\$0.65
Cardoon		\$0.95
Cauliflower "Amazing"		\$0.65
Cauliflower "Cheddar"		\$0.65
Cauliflower "Freemont"		\$0.65
Cauliflower "Graffiti"	<i>F-1 Hybrid</i>	\$0.65
Cauliflower "Snowball"	<i>Heirloom, Downy Mildew resistant</i>	\$0.65
Cauliflower "Snowcrown"	<i>F-1 Hybrid</i>	\$0.65
Cauliflower "Veronica Romanesco"	<i>F-1 Hybrid</i>	\$0.65
Collards "Champion"	<i>Heirloom, Open Pollinated</i>	\$0.65
Collards "Flash"	<i>F-1 Hybrid</i>	\$0.65
Collards "Georgia Southern"	<i>Heirloom, Open Pollinated</i>	\$0.65
Corn "Who Gets Kissed"	<i>Open Pollinated, Bi-Color, Organic Seed</i>	6pk/\$9 flat
Corn "Luscious"	<i>F-1 Hybrid, Bi-Color, Organic Seed</i>	6pk/\$9 flat
Corn Salad (Mache)		\$0.65
Cucumber "Bush Pickle"	<i>Open Pollinated</i>	\$0.65
Cucumber "Diva"	<i>2002 AAS Winner</i>	\$0.65
Cucumber "General Lee"	<i>F-1 Hybrid, CMV, DM, PM, S</i>	\$0.65
Cucumber "Homemade Pickles"	<i>Heirloom</i>	\$0.65
Cucumber "Lemon"	<i>Heirloom, Open Pollinated</i>	\$0.65
Cucumber "Marketmore"	<i>Open Pollinated, Scab, CMV, DM, PM, S resistant</i>	\$0.65
Cucumber "Mexican Sour Cherkin"		\$0.65
Cucumber "National Pickling"	<i>Scab, CMV resistant</i>	\$0.65
Cucumber "Straight 8"	<i>Heirloom, AAS Winner</i>	\$0.65
Cucumber "Suyo Long"	<i>Heirloom, Heat Tolerant</i>	\$0.65
Eggplant "Black Beauty"	<i>Heirloom, Open Pollinated</i>	\$0.65
Eggplant "Ichiban"		\$0.65
Eggplant "Little Fingers"	<i>Open Pollinated</i>	\$0.65
Eggplant "Pingtung"	<i>Heirloom, Open Pollinated</i>	\$0.65
Eggplant "Rosa Bianca"	<i>Heirloom, Open Pollinated</i>	\$0.65
Endive "Bianca Ricci"		\$0.65
Kale "Red Russian"	<i>Heirloom, Open Pollinated</i>	\$0.65
Kale "Ripbor"		\$0.65
Kale "Scarlet"		\$0.65
Kale "Toscano" (Lacinato/Dinosaur)	<i>Heirloom, Open Pollinated</i>	\$0.65
Kale "Vates"		\$0.65

VEGETABLES

COMMON NAME

NOTES

Kohlrabi “Korridor”	<i>F-1 Hybrid</i>
Kohlrabi : Purple Vienna”	
Leek “American Flag”	<i>Heirloom</i>
Leek “King Richard”	
Lettuce “Black Seeded Simson”	<i>Heirloom</i>
Lettuce “Buttercrunch”	<i>AAS Winner, Open Pollinated</i>
Lettuce “Firecracker”	
Lettuce “Flash Trout’s Back”	<i>Open Pollinated</i>
Lettuce “Galactic”	
Lettuce “Lolla Rossa”	<i>Heirloom, Open Pollinated</i>
Lettuce “Red Fire”	<i>Open Pollinated</i>
Lettuce “Red Sails”	<i>Open Pollinated</i>
Lettuce “ Red Salad Bowl”	<i>Heirloom</i>
Lettuce “Salad Bowl”	<i>AAS Winner, Open Pollinated</i>
Lettuce “Tom Thumb”	<i>Heirloom, Open Pollinated</i>
Lettuce “Tango”	<i>Heirloom</i>
Lettuce “Tropicana”	<i>Heat Tolerant</i>
Lettuce “Two Star”	<i>Open Pollinated</i>
Lettuce, Romaine “Jericho”	<i>Heirloom</i>
Lettuce, Romaine “Outredgeous”	
Lettuce, Romaine “Parris Island”	<i>Heirloom</i>
Lettuce, Romaine “Red Rosie”	
Lettuce, Romaine “Rouge de Hiver	<i>Heirloom</i>
Lettuce, Romaine “Winter Density”	<i>Open Pollinated</i>
Melon “Ananas”	
Melon “Chartenais”	
Melon “Hale’s Best”	<i>Heirloom, Open Pollinated</i>
Melon “Honey Dew”	<i>Heirloom</i>
Melon “Honey Rock”	<i>Heirloom</i>
Melon “Rocky Ford”	<i>Heirloom, Open Pollinated</i>
Melon “Sakata’s Sweet”	
Mustard Greens “Osaka Purple”	
Mustard Greens “Red Giant”	
Mustard Greens “Savanah”	
Mustard Greens “Southern Giant Curled”	<i>Heirloom</i>
Okra “Clemson Spineless”	<i>Heirloom, Open Pollinated</i>
Okra “Burgundy”	<i>Heirloom</i>
Onion “1015Y”	
Onion “Red Creole”	

VEGETABLES

COMMON NAME

NOTES

Bell Pepper "Baron" *Hybrid (formerly Red Beauty)*

Bell Pepper "California Wonder" *Heirloom, Open Pollinated*

Bell Pepper "Chocolate" *Open Pollinated*

Bell Pepper "Golden Cal Wonder" *Heirloom*

Bell Pepper "Gourmet Orange" *Open Pollinated*

Bell Pepper "Gypsy" *Hybrid; 1981 AAS Winner*

Bell Pepper "Jupiter" *TMV resistant*

Bell Pepper "Keystone"

Bell Pepper "Mexibell"

Bell Pepper "Purple Beauty" *Open Pollinated*

Pepper "Aji"

Pepper "Anaheim"

Pepper "Ancho/Poblano" *Heirloom, Open Pollinated*

Pepper "Cayenne"

Pepper "Corno di Toro" *Heirloom, Open Pollinated*

Pepper "Cubanelle" *Heirloom, Open Pollinated*

Pepper "Ghost" *NEW!*

Pepper "Giant Marconi" *Hybrid, 2001 AAS Winner*

Pepper "Habanero" *Open Pollinated*

Pepper "Hungarian Hot Wax" *Heirloom, Open Pollinated*

Pepper "Early Jalapeno" *Open Pollinated*

Pepper "Jalapeno, Mucho Nacho" *Hybrid*

Pepper "Jalapeno TAM"

Pepper "Trinidad Scorpion" *NEW!*

Pepper "Serrano" *Heirloom, Open Pollinated*

Pepper "Shishito"

Pepper "Sweet Banana" *Heirloom*

Pepper "Tabasco" *Heirloom, Open Pollinated*

Pepper "Thai" *Assorted varieties*

Pumpkin "Howden"

Pumpkin "New England Pie" *Heirloom*

Pumpkin "Orange Smoothie" *F-1 Hybrid*

Pumpkin "Rouge Vif D'Etampes" *Heirloom*

Pumpkin "Small Sugar" *Heirloom*

Radicchio "Red Precco"

Rhubarb "Victoria"

Sorrel "French"

Sorrel "Red Veined"

Spinach "Bloomsdale" *Heirloom*

Spinach “Space”

F1 Hybrid, Downy Mildew resistant

VEGETABLES

COMMON NAME

NOTES

Spinach “Tye”

F-1 Hybrid, Downy Mildew resistant

Spinach, Malabar “Green”

Heat Tolerant

Spinach, Malabar “Red”

Heat Tolerant

Summer Squash “Bush Scallop White”

Summer Squash “Bush Scallop Yellow”

Summer Squash “Ronde de Nice”

Heirloom, Open Pollinated

Summer Squash, Straightneck “Early Prolific”

Heirloom, AAS

Summer Squash, Yellow Crookneck

Heirloom

Summer Squash, Zucchini “Dark Green”

Open Pollinated

Summer Squash, Zucchini “Costata Romanesco”

Winter Squash “Acorn Table Queen”

Heirloom

Winter Squash “Waltham Butternut”

Heirloom, AAS Winner

Winter Squash “Spaghetti”

Heirloom

Strawberry “Chandler”

Strawberry “Elan”

Strawberry “Sequoia”

Swiss Chard “Bright Lights”

Heirloom, Open Pollinated, AAS Winner

Swiss Chard “Ford Hook Giant”

Open Pollinated, Heirloom

Swiss Chard “Golden”

Open Pollinated

Swiss Chard “Red”

Heirloom

Tomato “Arkansas Traveler”

Heirloom, Open Pollinated, Indeterminate, Heat Tolerant

Tomato “Aunt Ruby’s German Green”

Heirloom, Open Pollinated, Indeterminate

Tomato “Better Boy”

VFNASt Hybrid, Indeterminate

Tomato “Black Cherry”

Heirloom, Open Pollinated, Indeterminate

Tomato “Black Krim”

Heirloom, Open Pollinated, Indeterminate

Tomato “Black Prince”

Heirloom, Indeterminate

Tomato “Brandywine”

Heirloom, Open Pollinated, Indeterminate

Tomato “Calypso”

VFFA, Indeterminate, Heat Tolerant

Tomato “Celebrity”

VFFNTASt Hybrid, Semi-determinate

Tomato “Champion II”

VFNT Hybrid, Indeterminate

Tomato “Cherokee Purple”

Heirloom, Open Pollinated, Indeterminate

Tomato “Cosoluto Genovese”

Heirloom, Open Pollinated

Tomato “Creole”

F, Indeterminate, Heat Tolerant

Tomato “Early Girl”

VFF Hybrid, Indeterminate

Tomato “Gardeners Delight”

Heirloom, Open Pollinated, Indeterminate

Tomato “German Johnson”

Heirloom, Open Pollinated, Indeterminate, Heat Tolerant

Tomato “Green Zebra”

Heirloom, Open Pollinated, Indeterminate

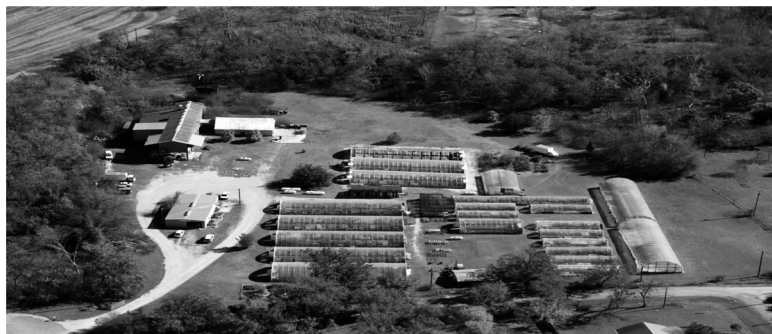
Tomato: Hot Spell	<i>Heat resistant; Determinate</i>
Tomato "Homestead"	<i>FA, Open Pollinated, Determinate, Heat Tolerant</i>

VEGETABLES

COMMON NAME

NOTES

Tomato "Juan Flamme"	<i>Heirloom, Open Pollinated, Indeterminate</i>
Tomato "Jubilee"	<i>Open Pollinated, Indeterminate</i>
Tomato "Juliet"	<i>Hybrid, Indeterminate, 1999 ASS Winner</i>
Tomato "Kellogg's Breakfast"	<i>Heirloom, Indeterminate, AASW</i>
Tomato "Large Red Cherry"	<i>Hybrid, Indeterminate</i>
Tomato "Lemon Boy"	<i>VFNAS_t, Indeterminate</i>
Tomato "Marglobe"	<i>Heirloom, Open Pollinated, VFA, Determinate</i>
Tomato "Mortgage Lifter"	<i>Heirloom, Open Pollinated, Indeterminate</i>
Tomato "Patio"	<i>FA_{St} Hybrid, Determinate</i>
Tomato "Persimmon"	<i>Open Pollinated, Heirloom, Indeterminate</i>
Tomato "Porter"	<i>Heirloom, Open Pollinated, Indeterminate, Heat Tolerant</i>
Tomato: Principe Borghese	<i>Heirloom; Determinate</i>
Tomato "Red Pear"	<i>Heirloom, Open Pollinated, Determinate</i>
Tomato "Roma"	<i>VF, Heirloom, Open Pollinated, Determinate</i>
Tomato "San Marzano"	<i>Heirloom, Open Pollinated, Indeterminate</i>
Tomato "Sungold"	<i>Hybrid, Indeterminate</i>
Tomato "Sweet 100"	<i>Hybrid, Indeterminate</i>
Tomato "Tropic"	<i>VTF, Indeterminate</i>
Tomato "Viva Italia"	<i>VFFNAS_t Hybrid, Determinate</i>
Tomato "White Cherry"	<i>Open Pollinated, Indeterminate</i>
Tomato "Yellow Pear"	<i>Heirloom, Indeterminate</i>
Tomatillo "Toma Verde"	<i>Heirloom, Determinate</i>
Turnip: Purple Top White Glove"	<i>Heirloom</i>
Watermelon "Crimson Sweet"	<i>Heirloom, AAS Winner</i>
Watermelon "Jubilee"	
Watermelon "Orange Glo"	
Watermelon "Sugar Baby"	<i>Heirloom</i>



TERMS OF SALE

This catalog is intended for the wholesale trade only. All new customers will be asked to fill out a new customer form prior to purchase. Please include a copy of your Nursery/Floral Certificate and Sales Tax Certificate or Texas Agriculture & Timber Exemption. This catalog replaces any prior list; prices subject to change without notice.

PAYMENT

All orders are C.O.D. unless prior credit has been established. To set up an account, please contact the office for a credit application. Payment on charge accounts is due in full, 30 days from invoice date. No statements will be mailed unless prior arrangements have been made. Past due invoices will be assessed a 1.5% monthly finance charge (18% per annum). Accounts with a poor payment history will be placed on a C.O.D. basis. Return check charge is \$25. We accept VISA, MasterCard and Discover. Coming 2016, we will begin to accept American Express. Please inform the office prior to delivery if you wish to use a credit card for your purchase. Our credit card processing meets the new compliance standards.

AVAILABILITY

Our availability list is updated weekly and faxed or e-mailed every Friday; it is also posted on our website at: www.gabrielvalleyfarms.com Please use the availability list as your order form; download form, scan & return by email or fax it in. Items listed in our catalog are available seasonally. Often times we have additional material available not listed in our catalog. Upon request, we will be happy to add you to our weekly fax or e-mail list. Please note our new email address for placing orders has changed: orders@gabrielvalleyfarms.com

ORDERING

The deadline to order is noon Monday to guarantee same week delivery, but customers are highly encouraged to send their order in as soon as possible. For Monday & Tuesday deliveries we must have your order on Sunday. Orders are filled on a first come, first served basis. You may call, fax or email your order 24/7. Please note that our email address has changed. For submitting orders, please email to orders@gabrielvalleyfarms.com During the busy spring and fall season it is necessary to hold to a strict order deadline in order to allow our staff sufficient time to pull and assemble your order. Late orders are subject to deliver the following week. Please order by whole flats only; no minimums on gallons.

PICK-UPS, DELIVERY CHARGES/MINIMUMS (subject to change due to changes in the market)

For customers who wish to pick up orders at the nursery, we will be happy to pull your order and have it ready with 24 hours advance notice.

Delivery charges are based on our trucks operating on a fully loaded basis; orders are combined to make up a full run. Orders may be held until there is a full truck available for your area. During the busy spring & fall seasons our trucks make weekly runs to the Austin/San Antonio/Fredericksburg/Waco area; other areas are bi-weekly. Please call for a quote on deliveries to your nursery or job site.

CLAIMS

Every effort will be made to fill your order as requested. Please inspect your order upon delivery and note any missing or returned items on your invoice. Errors must be reported within 24 hours to receive credit. We are not responsible for damages or theft of orders delivered where no one is present to receive.

HOURS

We are open Monday-Friday, 7:30 am – 5:00 pm spring-summer/ 7:30 am - 4:00 pm fall-winter, or by appointment. Closed Saturday & Sunday.

Certified Organic Wholesale Nursery

