Grafted Vegetables

With improved resistance to soil-borne diseases and greater tolerance for weather imperfections, grafted cucumber, eggplant, and pepper plants are beautiful and healthy producing long, abundant harvests of tasty fruit—home gardening success!
‘Coolcumber’ (Khassib)  70–80
High yielding plant produces crisp, sweet, medium-green, spineless mini cucumbers that are 3 to 4" long. Plants are vigorous, suitable for hot weather with good resistance to powdery mildew. 102.

‘Giga Bite’  40–50
Easy to grow Japanese burpless hybrid plants. Slender fruits are 8” long, up to 1” thick with fine white spines and glossy, green skin. Heat tolerant and resistant to downy mildew, powdery mildew, anthracnose and CMV. 102

‘Epic’ (Dusky)  CLASSIC  70–80
Purple-black oval fruits can be picked at 3–5” or harvested when mature at 8–10” long. Perfect for roasting or grilling. Can be grown in containers. 102

‘Ping Tung’  ASIAN  70–80
Sweet and tender, 12” long, purple Chinese eggplants. Delicious creamy flavor and no bitterness. 102

‘Big Bertha’  SWEET  70–80
Extra large, thin-walled bell peppers can reach 7” long, ripening from bright green to shiny red, with crisp sweet flesh and few seeds—perfect for fresh eating. 102

‘Golden Bell’  SWEET  65–75
Picture perfect, 3” bell peppers ripen from green to light yellow to deep golden yellow. Sweet, blocky, thick-walled fruits are excellent for salads or stuffing. 102.

‘Orange Bell’  SWEET  50–78
As sweet as it is colorful, easy-to-grow Orange Bell is also a great source of antioxidants. Excellent for fresh eating, canning or freezing. Pick green at 50 days or ripen to orange in 78 days. 102.

‘Red Bell’ (King Arthur)  SWEET  60–75
Hard to beat for its earliness and large size. Blocky 4½ inch bells have thick, meaty walls with sweet flavor and crunch. Sets well in heat. 60 days green; 75 days red. 102.

‘Anaheim’  MILD  65–75
Tapered, 6–8” long peppers turn from green to red, with delicious, mildly hot flavor. A popular variety that’s excellent for roasting or frying. 102

‘Jalapeño’  HOT  70–80
Dark green, 3” conical peppers with hot, zesty flavor are thick-walled and easy to seed, one of the best for salsa, nachos, or chiles. Perfect fresh or pickled. 102