

Grafted Vegetables

With improved resistance to soil-borne diseases and greater tolerance for weather imperfections, **grafted vegetable plants** are beautiful and healthy producing long, abundant harvests of tasty fruit—**home gardening success!**

**MIGHTY
VEGGIES®**

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Top left to bottom right: *Mighty Veggies Coolcumber, Giga Bite, Epic (Dusky), Ping Tung, Big Bertha, Golden Bell, Orange Bell, Red Bell (King Arthur), Anaheim, Jalapeno*

MIGHTY VEGGIES®

Grafted Cucumbers

- ‘Coolcumber’** (Khasib) 70–80
 High yielding plant produces crisp, sweet, medium-green, spineless mini cucumbers that are 3 to 4” long. Vigorous, heat tolerant with good resistance to powdery mildew. [102](#), [COLL](#)
- ‘Giga Bite’** 40–50
 Japanese, burpless hybrid cucumbers are vigorous and easy to grow. Crisp 8” long, slender fruits are up to 1” in diameter with fine white spines and glossy deep-green skin. Heat tolerant and resistant to downy mildew, powdery mildew, anthracnose and Cucumber mosaic virus (CMV). [102](#)

Grafted Eggplants

- ‘Epic’** (Dusky) CLASSIC 70–80
 Purple-black oval fruits can be harvested at 3–5” or 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](#)

Grafted Peppers

- ‘Big Bertha’** SWEET 70–80
 Extra large, thin-walled bell peppers up to 7” long, ripening from bright green to shiny red, with crisp sweet flesh and few seeds. [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. [102](#), [COLL](#)
- ‘Orange Bell’** SWEET 50–78
 Easy-to-grow and a great source of antioxidants. Excellent fresh, canning or freezing. Pick green at 50 days or allow to ripen to a sweet, deep-orange in 78 days. [102](#), [COLL](#)
- ‘Red Bell’** (King Arthur) SWEET 60–75
 Big, blocky 4½ inch bells have thick, meaty walls with sweet flavor and crunchiness, whether harvested green or red. Sets well even in heat. Harvest in 60 days green; 75 days red. [102](#), [COLL](#)
- ‘Anaheim’** MILD 65–75
 Tapered, 6–8” long peppers turn from green to red, with delicious, mildly hot flavor. A popular variety 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. [102](#)



Plug Connection®