

# COMING LATER THIS SUMMER!



1. Grown in Larkfield-Mark West Area, virtually zero carbon footprint
2. Heirloom varieties of organic seeds started in certified organic seed mix and potting soil, under lights powered by our solar system. Grown without pesticides or synthetic fertilizers.



Boule d'Or: (aka Golden Perfection) Famous French melon listed by Vilmorin in 1885. Sweet smooth winter melon with a hard rind. Pale green flesh is an absolute delight. Fruits will keep for several weeks if kept cool and dry. Very hard to find.



Petit Gris de Rennes : La crème de la crème of French cantaloupes. First noted in the garden of the Bishop of Rennes nearly 400 years ago. Petit Gris translates as "little grey," named for its appearance before ripening. Fruits typically weigh 2-3 pounds and have a mustard and olive speckled rind. Flavorful sweet orange flesh is reminiscent of brown sugar.



Crane Melon: Introduced in the 1920s by Oliver Crane whose family has farmed for six generations near Santa Rosa, California. Pear-shaped Crenshaw-type fruits grow 3-5 pounds. Yellow-green skin covered in dark green freckles; ready for picking when the freckles turn orange. Light orange flesh, great sweet flavor.



Delice de Table: A true French cantaloupe whose name translates as "Delight of the Table." Ribbed dessert melons that have sweet orange flesh and weigh about 1-2 pounds. Very hard to find, but alive and well in France.

Also: Ice box watermelon; yellow, orange, white, pink and red fleshed. Charentais, Tuscan, Crenshaw and many more