



Thompson & Morgan
Experts in the Garden Since 1855

Press Release

Enjoy Exotic Vegetables Without The Food Miles

In the last few years Thompson & Morgan has experienced an increased demand for unusual vegetables as a result of home gardeners becoming more exotic in both what they are growing and cooking in the kitchen. In response for 2007 Thompson & Morgan has increased their range further.



Chinese Leaves Richi F1. Hybrid



Onion Shimonita

Chinese Leaves Richi F1. Hybrid

More and more supermarkets are offering a wider range of Chinese vegetables, so Thompson & Morgan has introduced **Chinese Leaves Richi F1. Hybrid** from Japanese breeding that was bred to perform well in the UK climate.

Chinese leaves are quick maturing and grow like a cos lettuce, producing a heart within nine weeks that is slow to bolt and will stand for a long season. Chinese Leaves have a multitude of uses, either as a salad leaf or as a full heart for a salad, in stir fries or even as a cooked vegetable. Best sown in April to July every 4 weeks for harvesting June to October as leaves, or July to October as hearts. £1.99 for 60 seeds.



Pepino



Tomatillo Large Green

Onion Shimonita

A novel Japanese salad onion with extremely thick tubular foliage. If planted with a wide spacing of 30cm (12in), it produces huge, thick stems which look just like a leek but have tubular foliage rather than flat leaves. The flavour is unusually sweet lower down the stems, but the nearer that you get to the leaves, the more pungent the flavour will be. **Shimonita** has good winter hardiness so can be left to over winter outside, similar to leeks. Although the stems are large, they can be used just like any other spring onion. Since the stems do not produce any bulbs, they are easy to prepare in the kitchen. Sow seed from March to August every 4 weeks. £1.99 for 500 seeds.

Pepino

Solanum muricatum – commonly called *Melon Pear*. This unusual vegetable originates from the temperate Andes regions, including Peru and Colombia, as well as being grown as a commercial crop in New Zealand and Australia. It can be grown just like an Aubergine, Pepper or Tomato in the greenhouse, or is excellent planted in containers placed on a sunny patio outside. **Pepino** produces unusual round, egg-shaped fruits with a cream skin, purple streaks and delicious sweet juicy flesh that has the taste and aroma similar to a melon. Pepino can be added to salads or eaten like a melon.

Flowers are deemed parthenocarpic (Self Fertile), but to encourage fruit to set we have found that plants ideally need tapping when in flower or given an occasional mist spraying. Seed is best sown in March or April under glass. £1.99 for 20 seeds.

Tomatillo Large Green

This close relation to the tomato produces masses of purple-blotched yellow flowers followed by golf-ball sized sticky fruits encased in a papery husk. Fruits can be used when unripe in salsa, but are sweeter when fully ripe and can be used cooked for pies and jams or even eaten raw. Ideal for growing in a greenhouse or outdoors planted in a sunny sheltered site or in a large container. Seeds are best sown under glass from February to April. £1.49 for 40 seeds.

To place an order call the debit/credit card order line: 01473 695225 or order on-line at www.thompson-morgan.com. To request a free copy of the 2007 Thompson & Morgan Seed Catalogue call: 01473 695224 quoting E201.

To locate your nearest Thompson & Morgan stockist call: 01473 688821 or visit our website.

For further information, reader offers or image requests please contact:

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