

Learn More

The Little Marvel variety of peas was developed in England in 1900 by Sutton and Sons. They are a cross of 2 different pea varieties: "Chelsea Gem" and "Sutton's A-1."

Little Marvel Peas were introduced to the United States in 1908. What sets Little Marvel apart from other types of peas is it's ability to grow a great deal of pea pods in a relatively compact bush. While tempting to eat the entire pod like it's cousin the Sugar Snap Pea, it's recommended you take the time to shell the peas to enjoy the sweet taste of Little Marvel Peas.

Craft: Toad House

Finding a lot of harmful bugs in your garden? Try attracting toads to naturally control pests in your garden!

Supplies:

- Air dry clay
 - 1/4"-inch thick wood slats
 - Leaf
 - Rolling pin
 - Skewer
 - Paint
 - Shellac
- Lay down 1/4"inch wood slats, 6" apart. Place clay between slats and roll out with a rolling pin. The slats will help keep the clay an even thickness.
 - Lay a leaf own onto the clay. Using the rolling pin again, roll over leaf to leave an impression of the leaf in the clay.
 - Using a skewer, cut around the leaf impression in the clay.
 - Lay the clay on top of a rounded form (like a shell or small bowl) to dry.
 - Let the clay dry 24-hours. Paint the leaf as you like then apply a coat of shellac to the top and underside.
 - Place your toad house in a shady part of your garden!



Seed Kits:

Little Marvel Peas (*Pisum sativum*)



The Little Marvel is an excellent seed for containers and smaller spaces. The pods of this pea plant are on the smaller side and generate four to five deliciously sweet peas. Perfect for eating fresh or used for canning or freezing.

Seed Package Instructions:

Culture: Prefers cool weather. Plant seeds in sunny area about 1.5" deep and 2 - 3" apart. Rows can be 18 – 24" apart.

Water: Keep soil moist, but not saturated, until seedlings emerge in 8 – 12 days. Thereafter, provide even moisture on a regular basis to prevent complete drying of soil.

Harvest: Marvel peas reach maturity in about 65 days. Pods will be about 3 – 4" long and plump. To avoid damage to the plant, hold vine with one hand while picking pod with other.

Culinary Tips: For best results, shell and cook immediately after harvest. Can also be frozen or canned for future use.

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gardening experience
with us for a chance
to win a prize!



Grab & Grow
Seed Kits



PLANTING LOG

PLANT NAME _____

LATIN NAME _____

EXPECTED DAYS TO GERMINATION _____

EXPECTED DAYS TO MATURITY _____

Location of Planting:	Watering Log:	
Date Seed Planted:	Date Watered	
Number of Seeds Planted:		
Germination Date:		
Date of First Harvest:		
Date of Last Harvest:		
Pests/Problems:		
Notes:		

Green Pea Fritters

Serves: 4 Prep time: 5 minutes Cook Time: 10 minutes

Ingredients

2 cups fresh shelled or frozen peas (thawed)	1 clove garlic, minced
1 tsp. kosher salt	1/2 tsp ground black pepper
2 eggs	1/2 cup all-purpose flour
1/2 tsp lemon zest	1 tbsp mint leaves, chopped
2 tbsp oil	

1.	Combine half of the peas, garlic, eggs, & salt to a bowl and blend together.
2.	Add flour, baking powder, lemon zest, mint, ground black pepper, and stir to combine.
3.	Fold in the remaining half of peas.
4.	Heat oil in a pan over medium heat. Once heated, add a heaping tablespoon of batter into the pan. Cook until golden brown and crispy, 4-5 minutes each side. Cook in batches until finished. Keep fritters warm by putting them on a tray in a preheated oven while cooking remaining batter.

