



Adaptive Seeds

Bringing Biodiversity Back!
Pacific Northwest grown,
open pollinated, & organic seed

2016

Major Durne
Rutabaga

www.adaptiveseeds.com

WELCOME TO OUR 2016 ADAPTIVE SEEDS CATALOG!

We are so excited to present you with this catalog in your hands. It represents not only the work of us & our network of growers, but also the work of seed stewards over many centuries & in many countries who have engaged more deeply with their food. Highlights of this year's new varieties include Trieste Sweet Chicory (p 22), whose cut-and-come-again growth pattern has been selected so profoundly that in our garden the plants are effectively perennial, even without protection & lows of 5°F two winters ago.

For the first time we also have dill (two varieties, p 46)! This is something we've grown each year but have never managed to get it to germinate well enough to sell. We're so pleased to finally be able to offer it, & in farmer quantities as well! Another exciting addition is Superschmelz Kohlrabi, which somehow inspired me to write a mini-ode instead of a standard catalog description (p 56). These are just a few of the **more than 60 new & returning varieties** we're offering for 2016.

As you turn through the pages of this catalog, you'll notice the Open Source Seed Initiative (OSSI) logo. We are thrilled to have signed on with OSSI as both a partner seed company & plant breeder, helping to ensure that these varieties & their derivatives are protected as part of the commons. We are currently offering **14 OSSI-pledged varieties**. Learn more about OSSI on page 6.

In 2015, we finally added the handler's scope to our organic certification. Without this certification, we were not allowed to sell any seed that we had purchased from a certified organic grower as organic seed. Now that the handler's scope is in place, over 40 of our varieties are newly available as Certified Organic. We are very excited about having taken this step & hope our certified organic customers will have an easier time with their certification requirements because of it.

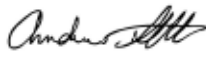
We're also very pleased to announce that we have a brand spanking new website as of early December 2015. It is deceptively similar to our last one, but the customer experience is greatly improved. Customer accounts now save orders for future reference & include a quick-reorder function; & you can sign in & check on your order status at any time. We received a lot of feedback about these limitations in our last site & are happy to have been able to make the changes you asked for. The web designers were also able to migrate over orders made during 2015, so if you have an account you should be able to view your previous orders, although you might need to reset your password.

As we strive to continually improve here at Adaptive Seeds, we want to acknowledge that quality seed is only one aspect of running a seed company. It is with that in mind that we made the changes mentioned above, even as we continue our work of *Bringing Biodiversity Back!*

We wish you all the best for the 2016 growing season & thank you for supporting biodiversity,



Sarah Kleeger



Andrew Still



Special thanks once again to Jo Erikson for being the backbone of Adaptive Seeds as our General Manager. We wouldn't be here today without her mad skillz. Also thanks to Kathleen Beeson for her always fabulous cover art!

NEW & RETURNING VARIETIES FOR 2016!

BRAND SPANKING NEW FOR 2016

Bean, Beers Bush Dry
Bean, Marvel of Piedmont Bush Snap
Carrot, Hilmar / Nantaise 2
Chicory, Trieste Sweet
Cover Crop, Medium Red Clover
Cowpea, Fast Lady Northern
 Southern Pea
Eggplant, Astrakom
Flower, Blue Jubilee Gem Bachelor
 Button
Flower, Coral Fountain Amaranth
Flower, Lanceleaf Coreopsis
Flower, Rustic Colors Rudbeckia
Flower, William Guinness Columbine
Garbanzo, Black Sicilian
Garbanzo, Golden Dragon
Grain, Föckinghauser Barley
Greens, Gelber Nüssler Corn Salad
Greens, Granon Corn Salad
Herb, Ambrosia Dill
Herb, Mt Adams Dill
Herb, Tulsi Sacred Basil
Kohlrabi, Superschmelz
Lettuce, Augustus
Lettuce, Baja
Lettuce, Fristina
Lettuce, George Richardson
Lettuce, Hanson Red
Lettuce, Leda
Lettuce, Slogun
Onion, Cipolla di Rovato
Onion, Rossa di Toscana
Pepper, Aji Crystal
Tomato, Moscow
Tomato, Perestroika
Tomato, Piglet Willie's French Black
Tomato, Pruden's Purple
Turnip, Wonnegold

GOODIES RETURNING FOR 2016

Bean, Wachs Beste von Allen Bush Snap
Endive, Capellina
Escarole, Verde Fiorentina
Flower, Buddha's Hand Cosmos
Grain, A.L. White Teff
Grain, Black Oats
Grain, Linares Quinoa
Grain, Rudukes Millet
Greens, Argenté de Genève Inerme
 Cardoon
Greens, Komi Shungiku
Greens, Pizzo Mustard
Greens, Spicy Curls Mustard
Greens, Texsel Greens
Kale, Baltic Red
Kale, Gulag Stars
Kale, Madeley
Lettuce, Bunyard's Matchless
Lettuce, Gentilina
Lettuce, Hungarian Winter Pink
Lettuce, Morgana
Lettuce, Red-Tinged Winter
Lettuce, White Seeded Samara
Onion, Karmen
Pea, Green Beauty Snow
Pea, Sugaree Sugar Snap
Radish, Blauer Winter
Tomato, Forest Fire
Tomato, Martian Giant
Tomato, Polen Yellow Pear
Tomato, Principe Borghese
Tomato, Spring King





Cipolla di Rovato Onion



Piglet Willie's French Black Tomato



Baja Lettuce



Blue Jubilee Gem Bachelor Button



Blauer Winter Radish



Aji Crystal Hot Pepper



Gulag Stars Kale



Green Beauty Snow Pea

ABOUT US



Adaptive Seeds was established in 2009 by Andrew Still & Sarah Kleeger. We are a farm based seed company near Sweet Home, Oregon. We steward rare, diverse & resilient seed varieties for ecologically-minded farmers, gardeners & seed savers. Most of our seed is adapted to the Pacific Northwest & other short season northern climates. We sell only public domain, open pollinated (OP) seed, as well as many diverse gene pool mixes. All of our seed is grown by us or a few regional friends who help with isolation needs. If we didn't grow it, we say who did in the variety description. For more information about our growers, see page 7.

NONE of our seeds are proprietary hybrids (F1), patented, PVP, or genetically modified (GMO). All of our seed is grown without chemical fertilizers, herbicides or pesticides, & none of it is treated.

Certified Organic by Oregon Tilth since early summer 2013.

ORGANIC CERTIFICATION



Since 2013 when we finished our certification process, all seeds that have been grown at Adaptive Seeds are certified organic. In the fall of 2015, we added the Handler's scope to our organic certification, enabling us to sell seed lots purchased from certified organic growers as certified organic seed. This means that now over 85% of our catalog is certified organic! The number of certified varieties in our catalog will only increase each year & we hope to become 100% certified organic in the next few years. The varieties listed in our catalog without the organic logo are always grown using organic methods; most of them were produced by farms that either choose not to certify for one reason or another, or that are working towards certification. We appreciate your patience as we continue this transition & if you ever have a concern, just ask.

WHY OPEN POLLINATED (OP) & REGIONAL?

Hybrid seeds are beneficial mostly as monocrops. It seems the goal of the corporate produced hybrid is to sever the seed's relationship to the natural world, & profit from a corrupt short-term economic model. We believe proprietary control schemes such as hybrids (F1), patenting, PVP, & trademarking are stifling resilient innovation & diversity. Proprietary hybrids are the single biggest contributor to the erosion of agricultural biodiversity regionally & worldwide. **Open pollination encourages diversity & resilience.** It is akin to open source. Unlike hybrids, open pollinated varieties become adapted to the area in which they are grown & have been shown to outperform imported seed. If we are to approach true food freedom, it must rest on a foundation of open pollination.

WE'VE SIGNED THE SAFE SEED PLEDGE:

Agriculture and seeds provide the basis upon which our lives depend. We must protect this foundation as a safe and genetically stable source for future generations. For the benefit of all farmers, gardeners and consumers who want an alternative, we pledge that we do not knowingly buy or sell genetically engineered seeds or plants. The mechanical transfer of genetic material outside of natural reproductive methods and between genera, families or kingdoms poses great biological risks, as well as economic, political and cultural threats. We feel that genetically engineered varieties have been insufficiently tested prior to public release. More research and testing is necessary to further assess the potential risks of genetically engineered seeds. Further, we wish to support agricultural progress that leads to healthier soils, genetically diverse agricultural ecosystems and ultimately healthy people and communities.

OUR SEED PRIORITIES

- Rare & heritage varieties
- Oregon & Northwest-bred
- Public domain, modern varieties
- Winter garden varieties
- OP varieties for commercial growers
- Diverse gene pool mixes & landraces
- Early maturing & northern adapted varieties
- Highly nutritious staple foods

We guarantee that every seed lot we sell is regularly germination tested by an independent seed laboratory & has been found to exceed industry & federal germination standards. All at-risk Brassica family seed lots have been tested & found negative for blackleg (*Phoma lingam*).

OPEN SOURCE SEED INITIATIVE



We are thrilled to be able to encourage open access to biodiversity as a partner seed company & participating breeder with the Open Source Seed Initiative (OSSI). OSSI is dedicated to maintaining fair & open access to plant genetic resources worldwide by offering a new way to save & exchange seed that ensures the seed will remain free of patents, licenses, & other restrictions. Varieties that are registered as OSSI seed are accompanied by the pledge (see below), which prohibits the varieties or their derivatives from being patented or licensed in ways that can restrict use. The OSSI Pledge also requires that any subsequent distributions of OSSI seed, or of derivatives bred from OSSI seed, be accompanied by the pledge. In this way, OSSI intends to develop an expanding pool of genetic resources that are available now & in the future for unrestricted use by scientists, farmers, & gardeners. This pledge is a commitment to foster unfettered exchange of germplasm & the freedom to use the material for any purpose, with the single proviso that by accepting the pledge the user commits to allowing others freedom to use the material or derivatives of the material. Varieties listed in our catalog with the OSSI logo have been designated open source by the people who bred them & are registered as OSSI-Pledged seeds. Breeders such as Carol Deppe, Frank Morton, & us here at Adaptive Seeds. Free the seed! For more information: osseeds.org

The OSSI Pledge: *You have the freedom to use these OSSI-Pledged seeds in any way you choose. In return, you pledge not to restrict others' use of these seeds or their derivatives by patents or other means, & to include this pledge with any transfer of these seeds or their derivatives.*

WHAT IS THE SEED AMBASSADORS PROJECT?



The Seed Ambassadors Project (SAP) began as a small group of Oregon-based seed stewards with the principal goal to increase the diversity of locally adapted varieties in our bioregion & disseminate this resource in order to further local food system durability worldwide. We see locally adapted varieties as the foundation of the durable & resilient local food system that we are helping to create. Adaptive Seeds naturally evolved out of SAP as we found ourselves seeking more ways for our seeds to reach people.

A few of us Ambassadors have spent several winters traveling through Europe & Asia sharing seed, collecting & exchanging varieties, & teaching seed saving skills. We have collected over 800 varieties of food plants, most of which were not available in the US when we acquired them. Many are now available in this catalog & others are offered through Seed Savers Exchange. We also host seed swaps locally & teach classes on seed saving, winter gardening, & locally adapted seeds. Please visit us at: www.seedambassadors.org

OUR SMALL GROWER NETWORK/COLLABORATORS:

Abel Kloster & Tao Orion – When these two are not working on permaculture design projects or writing books (check out Tao's book, *Beyond the War on Invasive Species*), they grow seeds for us on their homestead in Cottage Grove, Oregon. Resiliencepermaculture.com

Avoca – Hank Keogh primarily grows seed crops for Wild Garden Seed on his certified organic farm in Corvallis, Oregon. He & our General Manager, Jo Erikson, also just happen to be married.

Chickadee Farm – Sebastian Aguilar & Kelly Gelino grow certified organic seeds & mixed vegetables on their farm in Talent, Oregon. Chickadeefarm.wordpress.com

Deep Harvest Farm – Nathaniel Talbot & Annie Jesperson farm on Whidbey Island in northwest Washington, producing certified organic seed & vegetables. Deepharvestfarm.com

Garlicana – Avram Drucker grows lots of alliums (more garlic varieties than you ever knew existed) & the occasional seed crop on his farm in Douglas County, Oregon. Garlicana.com

Lonesome Whistle Farm – Kasey White & Jeff Broadie farm just north of Eugene, Oregon. Famous locally for their popcorn, grain & dry beans, they have been producing seed for many years. Lonesomewhistlefarm.com

Mohawk Farm – See *Taproot Growers*, below.

Oregon Country Farm – Serah Mead & Gabe Woytek worked together with Sarah & Rod Fielder, growing filberts, cider apples, & some seeds, in Brownsville, Oregon. Oregoncountryfarm.com

Organic Redneck – Brothers Jack & Sam Richardson grow certified organic blueberries, vegetables, & more on their farm near Leaburg, Oregon. Ogredneck.com

Pitchfork & Crow – Carri Heisler & Jeff Bramlett farm 15 acres of certified organic veggies, apples, & more for CSA markets in Lebanon, Oregon. Pitchforkandcrow.com

Praying Mantis Farm – Jim Bronec farms near Canby, Oregon, where he specializes in certified organic winter squash for processing & clover seed.

Seven Seeds Farm – Don Tipping produces certified organic seed primarily for Siskiyou Seeds in Williams, Oregon. Siskiyouseeds.com

Sunset Lane Farm – Marco Franciosa farms certified organic vegetables & specializes in Belgian endive in Brownsville, Oregon.

Taproot Growers – Jenny & Keegan Caughlin grow certified organic seeds as well as a variety of crops & livestock at the confluence of the McKenzie & Mohawk Rivers in Springfield, Oregon.

Turnip the Beet – John Ludwig & Lela Copeland grow vegetables along the headwaters of the Siuslaw River in the foothills of Lorane, Oregon. Turnipthebeetfarm.com

Uprising Organics – Brian Campbell & Crystine Goldberg focus on seed production, trialing & plant breeding on their farm in Acme, Washington. Uprisingorganics.com








Wild Garden Seed – Frank & Karen Morton have been producing & breeding the finest organic seed for quite some time in Philomath, Oregon, located just across the Willamette Valley from us. We are proud to offer their wonderful varieties! Wildgardenseed.com

Wolf Gulch Farm – Tom & Maud Powell grow amazing seed crops as well as vegetables for the Siskiyou Sustainable Cooperative multi-farm CSA near Jacksonville, Oregon.

OUR ICON SYSTEM

Quick facts among an ocean of information.

These icons are designed to help you quickly identify important characteristics of our varieties. For example, when you see the Winter icon, you will know that the variety has performed well through the winter months in our zone 7 (low of about 10°F) market garden. We do use row cover for protection when temperatures get below 30°F, but have found many varieties are hardy down to at least 20°F. Similarly, when you see the Market Farm icon, our 10+ years of direct market farming experience in the Willamette Valley, coupled with customer feedback, informs this selection.

-  Seed Ambassadors Project introductions or reintroductions to the US (p 6).
-  Varieties bred right here in the Pacific Northwest, both heritage & modern.
-  Ideal for market farm production.
-  Winter – cold weather hearty.
-  Varieties that make for a wonderful, tasty salad mix.
-  Certified Organic by Oregon Tilth.
-  Open Source Seed Initiative (OSSI) pledged varieties. See pledge on page 6.

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BUSH DRY BEANS

Phaseolus vulgaris

We love beans & grow many varieties each season. Please note that bean diversity is a greater priority for us than absolute varietal purity. We isolate species that generally cross-pollinate, but some plants such as beans which are self-pollinating, are not always isolated from each other. For this reason you may find some crossing (usually less than 1%). Bean crosses are easy to identify, & if you choose to save seed yourself, you can often clean up the genetics in one generation by not planting out the off-types. Or, grow the off-types & start your own new bean variety! That being said, our bush snap beans usually do not have any off-types, they are not as promiscuous.

Arikara

Yellow Brown. 80 days.



Super early maturing dry bean once grown by the Arikara Tribe in North Dakota. The seed has a unique yellow-brown color & tastes great cooked up straight or even refried. It has been challenging to grow dry beans in western Oregon but Arikara is a bean we can rely on. Found cultivated along the Missouri River by Lewis & Clark, & sent back to Thomas Jefferson in 1805. Listed on the Slow Food Ark of Taste.

1/2 oz ≈ 40-50 seeds, \$3.50

Beers PNW

Yellow/Tan. 90 days.



NEW for 2016! Who would have thought that there was an Oregon Coast heirloom dry bean! We thought it must be good because growing dry beans on the Oregon coast is not easy. Given to us at a seed swap by a woman who had been growing it for many years near Lincoln City. Not named for the Beers Family folk band of the 1960s, & not because it makes you thirsty, but for Charles & Priscilla Beers who brought the bean from Nebraska to the Oregon Coast in 1895. Though a pairing with the beverage of the same name would probably work out just fine. Beans are a dark tan/yellow color, similar to Arikara, but plants are more productive & a little later to mature – 100 days on the coast, 90 days inland. A multipurpose bean that is good in any bean recipe.

1/2 oz ≈ 35-45 seeds, \$3.50

4 oz, \$7.50

Borlotto del Valdarno SAP

Tan Speckled. 90 days.



Beautiful, classic borlotto bean with an elongated shape. Tan with maroon speckles & stripes. It has a delicious delicate flavor perfectly suited to *pasta e fagioli*, one of those dishes that everybody seems to cook in Italy. This is one of the most productive beans in our trials to date, alongside Brighstone. Seed Ambassador Kayla Preece collected this for us in 2006 from Agricoltori Custodi, a seed preservation group in Tuscany, Italy, & we have been growing it for market ever since.

1/2 oz ≈ 40-50 seeds, \$3.50

1 lb, \$14.00

4 oz, \$7.50

5 lbs, \$60.00

Brighstone SAP

Tan Speckled. 90 days.



Wonderful early, very high yielding dry bean. Pods & seeds mottled with dark purple. Excellent tasting as a dry bean, somewhere between a kidney & pinto in flavor. Used in England as a snap bean, but we find it to be only of fair quality unless very young. Heirloom variety said to be from an 1800s shipwreck on the Isle of Wight in the United Kingdom. Brought back from the brink by Seed Guardian Fred Arnold with the Heritage Seed Library, England. We sourced it during our Seed Ambassadors trip in 2006.

1/2 oz ≈ 30-40 seeds, \$3.50

1 lb, \$12.50

4 oz, \$7.50

5 lbs, \$60.00

Buckskin PNW

Yellow Brown. 80 days.


With a mild & creamy interior & skin that holds well once cooked, this bean is a perfect addition to your favorite stews & soups, or try in your favorite bean salad. Very similar to Indian Woman Yellow, but a lighter color with a slightly different history. Probably also related to Nez Perce. Much of the story of this bean has been lost but it is known to be of Pacific Northwest origin. Plants have an indeterminate growth habit, sometimes reaching 5' tall, so pull plant when most of the beans are ready.

1/2 oz ≈ 60-75 seeds, \$3.50

4 oz, \$7.50

Early Warwick

Red Speckled. 85 days.

 Cool weather tolerant, small bushes loaded with pods. Stocky bushes yield heavy with small round, dark-red mottled beans. Early enough to mature in England, where it is from. Also very reliable here in Oregon. It is usually the first dry bean we bring to market in the fall, a week or two before most of the others. Currently our favorite bean for chili & great for most bean dishes. Traditionally grown before 1890 in Warwick, England. Preserved by the Heritage Seed Library, England.

1/2 oz ≈ 20-30 seeds, \$3.50 1 lb, \$14.00
4 oz, \$7.50 5 lbs, \$60.00

Indian Woman Yellow

Yellow Brown. 90 days.

Small yellow dry bean reportedly brought to Montana by Swiss immigrants. Great flavor & texture, beans hold their shape when cooked & have a flavor that is most like black beans. Resembles Buckskin but slightly larger & a darker golden color. The same as Yellow Indian Woman. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

1/2 oz ≈ 50-60 seeds, \$3.50 1 lb, \$14.00
4 oz, \$7.50

Öland Swedish Brown


Brown. 90 days.

 Small, round brown bean with a mellow sweet & sour bean stew (made with molasses & vinegar), though we prefer it in Boston baked beans. Brown beans have been a staple in Sweden for hundreds of years. Though they were once grown in several areas of the country, Öland, an island off the south-east coast, is now the only place where they are still grown. Featured in the Slow Food Ark of Taste, we found it in 2010 when we attended Terra Madre in Turin, Italy. For recipes & a complete history, check out this PDF: baljvaxtakademin.se/home/baljvaxter/The_swedish_brown_bean.pdf

1/2 oz ≈ 30-40 seeds, \$3.50 1lb, \$14.00
4 oz, \$7.50

Rosso di Lucca


Rosy Speckled. 90 days.

 Very productive & early bean. Beautiful rosy red, oblong beans with dark stripes & speckles. Said by growers in Italy to have a rich delicious flavor, pairing well with other strong flavors such as garlic, sage & rich fruity olive oil. We agree & love to use it as a replacement for kidney beans. Seed Ambassador Kayla Preece collected this variety for us in 2006 from Agricoltori Custodi, a seed preservation group in Tuscany, Italy.

1/2 oz ≈ 30-40 seeds, \$3.50 1 lb, \$14.00
4 oz, \$7.50 5 lbs, \$60.00

Tiger's Eye

Tan Speckled. 90 days.

 This is our most popular dry bean at farmer's market. Stunningly beautiful, the large golden-orange beans are streaked with maroon & really catch the eye. But what keeps folks coming back for more is the eating quality: the tender skins nearly disappear, leaving a creamy & smooth texture perfect for soups, refried beans, chili, or any other bean dish. An heirloom originally from South America, said to be the same as Pepa de Zapallo. Indeterminate pod maturity makes this bean more suited to harvesting pods as they ripen rather than harvesting whole plants all at once.

1/2 oz ≈ 20-30 seeds, \$3.50 1 lb, \$14.00
4 oz, \$7.50

Titus Cannellini

White. 95 days.

 Customers at market frequently asked us for cannellini beans & we know why: the pure white beans are delicious & creamy, yet hold their texture well when cooked. They pair amazingly well with our totem vegetable, kale, & shine in minestrone, Sarah's favorite soup. We had tried growing a few varieties but had always found them too late maturing for our needs. Enter Tom Titus, biologist, friend of The Seed Ambassadors Project, seed saver, & author of *Blackberries in July* (see p 99). Tom brought seeds from the cannellini bean his mother had been growing for 30 years in our area to a seed swap we attended, & after growing them out we realized this was what we had been waiting for. One of the best

things about this bean is that it doesn't shatter during harvest. Many heritage bean varieties drop beans on the ground before all the pods ripen, but the Titus cannellini beans stay in the pod until harvest, perhaps making them the best variety we offer for market growers.

1/2 oz ≈ 20-30 seeds, \$3.50 1 lb, \$14.00
4 oz, \$7.50 5 lbs, \$60.00

Volga German Siberian


Tan with Red stripes. 90 days.

 Round borlotto/cranberry type bean. Good dry or as a fresh shelling bean that is early & cold tolerant. Plants are half-runner & somewhat sprawling. We recommend a trellis for small spaces, but plants can be left to sprawl if you have room. The origin of this bean is from German Mennonites who were brought by Catherine the Great to the Volga River region of Russia. The Mennonites were sent there to utilize their agricultural skills to reduce the impact of a famine in Russia. One hundred years later, Russia deported many of the Mennonites or sent them to Siberia. Possibly Andrew's favorite seed variety as he has a special connection to it, his great-grandparents were among those deported from the Volga region—except they landed in Kansas & not Siberia ("Lucky for me!" says Sarah.) We received the seed for this variety from Søren Holt in Denmark.

1/2 oz ≈ 30-40 seeds, \$3.50 1 lb, \$14.00
4 oz, \$7.50 5 lbs, \$60.00

Whipple


Purple Speckled. 95 days.

 Great flavor when cooked, this bean is on our short list of favorite bean varieties. Vigorous bush plants may have short runners. The beans themselves resemble Early Warwick but are larger & a darker maroon color. The Whipple family, for which this bean is named, worked closely with Martin Luther King Jr. before moving to Douglas County, Oregon, in the 1970s. Eventually this bean was introduced to local growers & gardeners via seed swaps.

1/2 oz ≈ 20-30 seeds, \$3.50 1 lb, \$14.00
4 oz, \$7.50 5 lbs, \$60.00

Wolverine's Orca

Black & White. 90 days.

 Orca / Calypso / Yin Yang beans are so eye-catching people seem to fall in love at first sight. After growing them for a few years, we're still enamored with these beans. Fat pods & large, round beans are meatier than most dry beans we grow. This strain has been passed on to us through a series of seed stewards, & can be traced back to Secwepemc elder Wolverine William Ignace, who has been growing this bean since about 1985. In addition to being a dedicated seed saver, Wolverine has been a lifelong crusader for indigenous land rights & sovereignty, both internationally & in his native British Columbia, Canada. Now at 84, Wolverine tends 8 acres of land, & through his project, Nourish the Nation, gives away almost the entirety of his harvest to elders in autonomous communities, single families, & people defending their traditional territories against devastating extraction projects. A portion of the proceeds of the sale of this bean will go to support Wolverine's ongoing efforts.


1/2 oz ≈ 20-30 seeds, \$3.50 1 lb, \$14.00
4 oz, \$7.50 5 lbs, \$60.00

BUSH SNAP BEANS

Phaseolus vulgaris

Alice Sunshine

Green Pods. 55 days.

 Excellent green bean flavor with a rich sweetness & nice crunch. A good multi-purpose variety for both snap & dry bean production. Good yields of 6" flat green pods that mature into beautiful light yellow beans with brown splotches that are a tasty dry bean. Plants have upright growth habit which make for easy picking & fewer losses from slugs & mold. Bred by the late Robert Lobitz of Paynesville, Minnesota.

1/2 oz ≈ 20-30 seeds, \$3.80 1/2 lb, \$10.80
4 oz, \$7.80

Beurre de Rocquencourt

Yellow Pods. 50 days.

 This delicate yellow wax bean was the first to mature for us in 2014. Delicious buttery flavor, uniform size & shape for easy processing, & high yields make this a standout bush wax variety. Yellow pods can be picked when small as filet beans for an extra tender texture. Plants grow well in cold & wet growing conditions in the beginning of the season, so they are well adapted to northern climates. According to Mother Earth News, "The variety takes its name from Rocquencourt, a town near Versailles. In the 19th & early 20th centuries Rocquencourt was famous for its fine vegetables, so the name carried the connotation of high quality. The bean evolved locally through selection & became fully recognized as a commercial variety in the 1930s." Thanks for the intel Mother Earth News!

1/2 oz ≈ 45-55 seeds, \$3.80

1 lb, \$14.80

4 oz, \$7.80

Cupidon

Green Pods. 55 days.

 As vegetable growers we used to be less than excited about filet beans until we found Cupidon. Not only is it the best filet bean we have found, but it is one of the best beans period. Delicious aromatic sweet flavor. High yielding, light green, stringless, long, slender, French filet type pods. Plants can get two feet tall if irrigated and fertilized, while yielding lots of pods over a long season. Our favorite trait of Cupidon is that the pods are tasty even when they are very large. A good variety for market growers and gardeners, because the fruit are held high on the plant for easy harvest. Resistant to Common Bean Mosaic Virus 1. We received our original seed from the wonderful folks at Real Seeds, in Wales.


1/2 oz ≈ 55-65 seeds, \$3.80

1/2 lb, \$10.80

4 oz, \$7.80

Hildora

Yellow Pods. 60 days.

 A deep yellow productive wax bean bred in Germany by the seed company Hild. Great for fresh market producers & gardeners alike. The medium-long pods are sweet & crunchy with mid-to-early maturity

for a bush bean. High resistance to bean common mosaic virus. Our original seed came from a 2006 seed swap in England.

1/2 oz ≈ 45-55 seeds, \$3.80

1/2 lb, \$10.80

4 oz, \$7.80

Labrador

Green Pods. 58 days.

 Dark green, round, stringless snap bean on upright dwarf plants. Uniform 5 1/2" beans are good for processing. With a longer than average shelf life, this variety is a great choice for market growers. Long continual harvest window for a bush type. Bred by Asgrow in 1984, this high quality commercial snap bean has been nearly dropped from the seed trade. The PVP expired in 2004 & its now in the public domain. Resistant to anthracnose & bean common mosaic virus. Given to us during our 2006 Seed Ambassadors trip by Christina Henatsch, a seed grower & breeder for Bingenheimer, a German biodynamic seed company.

1/2 oz ≈ 45-55 seeds, \$3.80

1/2 lb, \$10.80

4 oz, \$7.80

Marvel of Piedmont

Speckled Pods. 55 days.

 **NEW for 2016!** Marvel of Piedmont is a richly flavored, bush Romano type bean. Flat pale yellow pods are streaked with purple which fades with cooking. Tasty & productive, resembles Dragon Tongue beans but with lighter colored pods that are slightly less speckled. Italian bean hailing from the Piedmont region, where the city of Turin is located & is also the site of the famed Slow Food Terra Madre gatherings. Every few years thousands of food crazed farmers & eaters converge there for quite an international party. In 2010 we were fortunate to participate in the event as delegates. It was amazing to see such a celebration of food so concentrated at one time and in one place.

1/2 oz ≈ 35-45 seeds, \$3.80

4 oz, \$7.80

Pisarecka Zlutoluske

Yellow Pods. 50 days.



Heirloom wax bean with delicious, round, yellow pods on sturdy plants.

Beans can be picked small or large, as the wonderful flavor & nice yellow color develop when the pods are young. Super productive, early maturing, & cold tolerant variety that is perfect for the Pacific Northwest. Originating in Hungary & came our way via Seed Dreams in Port Townsend, Washington.

1/2 oz ≈ 20-30 seeds, \$3.80

4 oz, \$7.80

Robert's Royalty

Purple Pods. 55 days.



Another masterpiece bred by Robert Lobitz! Produces beautiful medium-dark purple pods with great bean flavor. Similar to the variety Royal Burgundy with slightly shorter pods on more prolific & compact plants. Like Royal Burgundy, Robert's Royalty is early maturing & cool weather tolerant, germinating better in cold soil than most other beans.

1/2 oz ≈ 35-45 seeds, \$3.80

1 lb, \$14.80

4 oz, \$7.80

5 lbs, \$62.00

Saxa

Green Pods. 55 days.



Early maturing, strong bushes yield heavy with 4-5" green beans. A popular old variety in Germany and the Netherlands. Very tolerant of poor weather and growing conditions. Excellent rich flavor. Best picked when pods are young. We obtained this variety from the biodynamic seed company Bingenhiemer Saatgut when visiting Germany in 2007.

1/2 oz ≈ 35-45 seeds, \$3.80

4 oz, \$7.80

Wachs Beste von Allen

Yellow Pods. 60 days.



Back for 2016! Productive German yellow wax bean. 5 1/2" long yellow pods. Like most yellow wax beans, this variety also has a mild delicious flavor with an excellent tenderness. White seeds have a small black shield figure, similar to a soldier bean. Formerly a popular commercial variety in Europe that was dropped from the European Union Common Catalog in 2000. Hopefully

as the EU seed laws change to support biodiversity, this variety will once again become available to farmers & gardeners there. Some sources say it was released in 1942 in Europe while others say it is an old time American bean with the name, "Best of All."

1/2 oz ≈ 35-45 seeds, \$3.80

1/2 lb, \$10.80

4 oz, \$7.80

Wade

Green Pods. 60 days.



A classic dark green, bush snap bean with smooth round 6-7" long pods.

With its high yields & dependability we recommend this bean as a market farm production variety. Excellent when eaten fresh, frozen, or canned. The pods hold well once picked so they make it to market in good condition. A near predecessor of Provider, with which it shares many positive traits such as good cold soil emergence & cool weather tolerance. Developed in 1952 by Dr. B. L. Wade of the USDA Southeastern Vegetable Breeding Laboratory in Charleston, South Carolina. It was noted for being more prolific than Tendergreen, one of the first widely planted stringless beans, which it was bred to surpass. Resistant to bean common mosaic virus & was an All-American Selections winner in 1952. Long unavailable commercially in the US. We found this variety in Germany from Bingenheimer Saatgut.

1/2 oz ≈ 30-40 seeds, \$3.80

1/2 lb, \$10.80

4 oz, \$7.80

POLE DRY BEANS

Phaseolus vulgaris

Broughton Astley Polish

Lavender Speckled. 95 days.



Beautiful green speckled purple pods are small but also good as a snap bean. Small, round dry beans are a beautiful lavender speckled brown. Early & productive. Given to us by Keith Parkins on our original Seed Ambassadors trip to England in 2007. He told us this type of bean, locally known as

"Polish Beans," had been grown in allotment gardens in his village of Broughton Astley for 40 years. Simply put, they are delicious & very tolerant of cool maritime weather.


1/2 oz ≈ 20-30 seeds, \$3.80

1/2 lb, \$12.80

4 oz, \$7.80

Diecimino

Peach Speckled. 90 days.


 Slender pods with orange-red speckled seeds that are good in soups & *pasta e fagioli*. Highly productive tall climber. Very beautiful & delicious heirloom originally from Tuscany. Kept alive by the preservation organization Agricoltori Custodi, located in Tuscany, Italy. Collected by Seed Ambassador Kayla Preece. We have been growing it since 2007 & are happy to have enough to share!

1/2 oz ≈ 30-40 seeds, \$3.80

4 oz, \$7.80

Khabarovsk

Tan Speckled. 90 days.

 These very large (XXL) round speckled beans have a rich tan & purple-red color. Possibly the largest seeded bean in our collection other than favas & runner beans. Large pods are nice for hand harvesting & processing, either as a fresh shelling bean or dry. We sourced it in 2007 from Gerhard Bohl in Germany who told us of its origin from a fresh market in Khabarovsk, Siberia in 1990. AKA, Chabarowsk.

1/2 oz ≈ 15-20 seeds, \$3.80

4 oz, \$7.80

O'Driscoll

Tan with Purple Speckles. 90 days.

 We are always on the lookout for short season adapted dry beans & O'Driscoll is one of the best in this category. We discovered how great O'Driscoll performs early in our Seed Ambassadors Project variety trials and after trialing several hundred more varieties of beans O'Driscoll is still one of the best. A rounded egg shaped bean with beautiful gray/lavender color & deep purple speckles. The flavor is rich with a texture almost like new potatoes. Very tolerant of cool weather and very early maturing for a pole bean. Pods set early and fairly low on moderately tall vines. The flat, green pods

flecked with purple are suitable as a snap bean when young. A true heirloom from the O'Driscoll family in England. Our original source was the Heritage Seed Library, England, in 2007.


1/2 oz ≈ 20-30 seeds, \$3.80

1/2 lb, \$12.80

4 oz, \$7.80

Poletschka

Shiny Black. 90 days.

 One of our favorite pole dry beans! Early & prolific in our Pacific Northwest climate. Best as a dry bean, but also can be used as a shelling or snap bean when young. These little round beans are a very pretty, shiny black. We sourced it from the Heritage Seed Library in England who received it as a family heirloom from Irma Jacyna, from the western Ukrainian village of Kostilinyky.

1/2 oz ≈ 30-40 seeds, \$3.80

1/2 lb, \$12.80

4 oz, \$7.80

.....
: We grow just about everything :
: in this catalog ourselves & if we :
: didn't grow it, we say who did :
: right in the variety description. :
: Farmer Direct! :
.....

POLE SNAP BEANS

Phaseolus vulgaris

Cherokee Trail of Tears

Round Green Pods, Black Seeds. 70 days.

This bean is good when young as a purple-tinted, green podded snap bean & later as a shiny black dry bean. Vigorous plants grow to 6' outdoors & do amazingly well in a greenhouse. Its name refers to the forced relocation of the Cherokee Indians from the Great Smoky Mountains to Oklahoma over the winter of 1838 – 1839, during which time many thousands of people died. This bean made it through the arduous journey & survived as a family heirloom until it was given to the Seed Savers Exchange in 1977. Featured in Slow Food's Ark of Taste. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*


1/2 oz ≈ 60-75 seeds, \$3.80

1 lb, \$12.00

4 oz, \$7.80

Early Riser

Flat Green Pods. 55 days.

 Very aptly named, Early Riser shoots up its runners right along with its first true leaves so your trellis better be ready. We were amazed by its early & consistent vigorous growth, & were picking stringless, 8-10" Romano type snap beans weeks earlier than other pole varieties. Keeps producing right up to the end of the season. Likes a tall trellis – the plants doubled back down our 6' structure. We would like to thank Turtle Tree Seeds for turning us on to this great bean.

1/2 oz ≈ 25-35 seeds, \$3.80 1/2 lb, \$10.80
4 oz, \$7.80

Gold Nectar


Round Yellow Pods. 70 days.

 Yellow/wax bean yields lots of crunchy beans with excellent sweet & beany flavor. The 9" long straight pods are 1/2" wide with a semi-flat shape. Anne Berblinger of Gales Meadow Farm in Forest Grove, Oregon, says about Gold Nectar, "We have been searching for a yellow pole bean with outstanding flavor. This one is it." It starts fairly early & produces tender beans until late in the season, drying down seed very slowly. This trait is great for delicious snap beans but is a challenge for our seed production. We collected this variety at a seed swap in Belgium; unfortunately we don't know much about its history, although it might be related to the variety Neckargold.

1/2 oz ≈ 50-60 seeds, \$3.80 1/2 lb, \$10.80
4 oz, \$7.80

Green & Goldfield

Flat Green & Yellow Pods. 70 days.

 **Adaptive Seeds Original.** A mixed up population (aka, landrace) of green & gold Romano type beans. Stringless yet very substantial wide pods on single-color plants with about 60% yellow & 40% green. Good texture & flavor. A great choice for the gardener who wants yellow & green Romano beans in limited space or for those of us who want to embrace diversity within one variety.

1/2 oz ≈ 25-35 seeds, \$3.80
4 oz, \$7.80

Kew Blue


Flat Purple Pods. 55-60 days.

Deep purple pods, stems & leaves. Semi-flat pods with excellent raw flavor. A bean that thrives in cool wet weather & germinates well in the cold spring ground. Pods set early & continuously up the vines. Seeds dry down quick before the rains come. One of our highest yielding pole beans in 2011 & 2012, it is now a staple here on our farm. Originally from the Kew Royal Botanic Gardens, we received this variety in 2007 from the Heritage Seed Library, when we visited them in England.

1/2 oz ≈ 40-50 seeds, \$3.80 1/2 lb, \$10.80
4 oz, \$7.80

Scalzo Italian


Flat Green Pods, Rose Seeds. 65 days.

 Pole Romano type bean with a slight curve to the pod. Large, 7-8" flat beans are stringless & extremely tasty – one of the best snap beans we have ever tasted. Plump seeds make it functional as a dual-purpose fresh & dry bean. We received seed for this bean as a wedding favor in 2011 from a longtime friend. The Montesano family has been growing this bean in Sheep Ranch, Calaveras County, California for decades.

1/2 oz ≈ 20-30 seeds, \$3.80
4 oz, \$7.80

Trebona Romano

Flat Green Pods. 60 days.

 If you are tired of waiting for your pole beans to mature but still wish to grow pole beans because of their season-long production & excellent flavor, look no further. This is a great productive & early green bean with long, flat Romano type pods & large white seeds that are good shelled. Our most consistently productive bean, early & throughout the season. Just one reason our market farm customers give it rave reviews. Great flavor. We received this from Christina Henatsch, a breeder for Bingenheimer Saatgut, a biodynamic seed company in Germany who recommends it for greenhouse production. Who knew?

1/2 oz ≈ 30-40 seeds, \$3.80 1 lb, \$14.80
4 oz, \$7.80

Withner's White Cornfield

Flat Green Pods. 70 days.

 There are a lot of different bean strains with the name Cornfield, Genuine Cornfield, or True Cornfield & all of them have been grown with corn at some point. According to Carol Deppe, author of *Breed Your Own Vegetable Varieties & The Resilient Gardener* (see p 99), Dr. Alan Kapuler's strain of True Cornfield Bean is the best for the Pacific Northwest and for growing in the cornfield. Compared to other strains this one is earlier & has a better pod set in shady conditions. It also has a "delicious distinctive taste," according to Carol. Grows great even when it is not in the cornfield, in full or in partial sun. An Indiana heirloom named after Dr. Carl Withner.

1/2 oz ≈ 40-50 seeds, \$3.80

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FAVA BEANS

Vicia faba

Aprovecho Select

 The legendary fava! The biggest fava bean seed we have ever seen & the taste is delicious. The giant plants yield heavily with pods containing four big green seeds each. The young leaves & shoots also make a delicious salad green. Nearly lost forever, or at least from commerce, this fava bean is one of the best & it was difficult tracking it down. We searched for years & found only two people that had any seed left. These last two sources were our friends Taylor Zeigler of Eugene, Oregon & Heike-Marie Eubanks of Myrtle Point, Oregon, two paragons of the Oregon seed saving scene. Selected for hardiness & flavor by Ianto Evans at Aprovecho Research Center in Cottage Grove, Oregon. Both Ianto & Aprovecho are pillars of the permaculture & appropriate technology movement. It is a delight to have this fava bean in our catalog. 2 oz ≈ 30 seeds, \$3.80

Ianto's Return

 Mostly large seeds of many colors ranging from tan, yellow, purple, lavender-tan to almost black. High culinary value & adaptive resilience—hangs tough in our winters when most fava varieties wither in the cold. Big plants with many tillers. Young leaves & shoots also make a tasty salad green. Strongly selected for over-wintering by Nick Routledge & Adaptive Seeds in the Willamette Valley since 2007. Interbreeding population of many strains from Ianto Evans' original fava diversity.

2 oz ≈ 30 seeds, \$3.80

MISCELLANEOUS BEANS

Adzuki, Hokkaido

Vigna angularis. Red. 80-90 days.


 The earliest Adzuki bean we have found. We had almost given up on Adzuki Beans & then entered Hokkaido. It makes sense because the Japanese island of Hokkaido is at a similar latitude as Oregon. Short bushy plants produce long slender pods that can hold many little red beans. Produces in two flushes. Our second round of pods weathered the wettest September on record in 2013, & pods did not melt or mold, so beans were in good shape when we got around to harvesting them when it dried out again in October. Adzuki Beans are great cooked mixed into rice or made into one of the delicious Asian red bean desserts. Very digestible & very nutritious.

1/4 oz ≈ 50 seeds, \$3.50

2 oz, \$7.50

Black Gram, Kali

Vigna mungo. Black. 80 days.

 Very interesting black seeded mung bean relative. Commonly consumed in India and Nepal as a protein rich staple. Black gram is often used in a similar way to red lentils in *dal* such as in *dal makhani*. Its flour

has a sticky texture when cooked making it useful for flat breads like *masala dosa*. The small furry plants have yellow flowers and yield early even in Oregon. This strain of black gram was obtained by Anpetu Oihankesni of Sourcepoint Organic Seeds. He sourced it in Bhaktapur, a UNESCO World Heritage Site located in the Kathmandu Valley of Nepal.

1/4 oz ≈ 120 seeds, \$3.50

4 oz, \$10.00

2 oz, \$7.50

Cowpea,

Grey Speckled Palapye

Vigna sinensis. Grey Speckled. 75-90 days.



We have tried growing many varieties of cowpea / black-eyed pea / crowder pea through the years & have never had a harvest that was worth writing a description about. Last year we gave the Grey Speckled Palapye a try & finally! A cowpea that is worthy of praise in our growing conditions. Sometimes you just gotta keep trying – maybe eventually we will find that magical, productive okra variety as well. Short, somewhat viney plants are very productive of long pods. Beans are flavorful dried & can be eaten fresh as well. Early & tolerant of cool weather. Pods shed a few early rains & thresh easily. This variety originally comes from a market in Palapye, Botswana.

1/4 oz ≈ 60 seeds, \$3.50

2 oz, \$7.50

Cowpea, Fast Lady

Northern Southern Pea

Vigna unguiculata. White. 65 days fresh, 90 dry.



 **NEW for 2016!** An excellent, productive, early variety of white seeded cowpea. Beans have a creamy texture & do not require soaking before cooking. Pods are solid & held well above the ground on compact upright bushes so they can take some wet weather & not succumb to mold. Beautiful yellow flowers that pollinators go nuts for – but not to pollinate. Instead, they seem to drink the nectar of the plant at the base of the closed flower. Our crop had two good flushes of pods. The early pods held until the later ones were ready, making this bean extra productive & easy to harvest. Bred by Carol Deppe who selected it to thrive in our cool Oregon summers. As we learned in

2015, it can also handle the heat of summer that is becoming our norm.

1/4 oz ≈ 55 seeds, \$3.50

2 oz, \$7.50

Garbanzo, Black Sicilian

Cicer arietinum. Black.



NEW for 2016! Garbanzo beans are also known as chickpeas or *ceci* in Italian. This Sicilian variation, *ceci neri*, is similar to the more common Black Kaboulli garbanzo. We have found black seeded garbanzos to be easier to grow & less finicky than their larger seeded tan counterparts. Germinates easily in cool soil. Large bushy plants produce well & are ready to harvest before the rains in autumn. Flavor is similar to the tan types but a bit nuttier, & can be used in any recipe that calls for garbanzo beans. Black chickpeas are common in India where they are made into salad or *channa masala*; in Italy they are cooked with pasta or made into creamy soups. We would like to thank Lane Selman of the Culinary Breeding Network for bringing this one back from Italy & sharing it with us. Now we can share it with you.

1/2 oz ≈ 55 seeds, \$3.50

2 oz, \$7.50

Garbanzo, Golden Dragon

Cicer arietinum. Orange.



NEW for 2016! A strain of Desi-type chickpea given to us by local area staple food activist Krishna Khalsa via Harry MacCormack, who told us, “reportedly it gives those who eat it the power of the dragon.” Smallish orange/tan seeds cook up nicely & are very versatile in the kitchen. The Desi-type of chickpea is used to make *chana dal*, which is a split chickpea dish with the skin removed. They can also be cooked up whole like dry beans & added to soups, salads & curries. Plant by the end of May for beans to dry down by September 1st. Plant architecture is tall enough that it can be direct combined if grown on a large scale.

1/2 oz ≈ 55 seeds, \$3.50

2 oz, \$7.50

Runner, Moldovanesti

Buffalo Bean

Phaseolus coccineus. White. 90-100 days.



Extremely productive and easy to hand harvest, these 8' tall plants produce tons of delicious large white beans. White flowers are edible, and beans are edible when young as large green beans or when mature as dry beans, but we think they are best as fresh shelling beans. White runner beans go by many names throughout the world and are an unsung delicacy, deserving a wider audience. Referred to as Butter Beans in England and sometimes Potato Beans in the United States. "Buffalo Bean" is a common name for white runner beans in Romania, where white water buffalos are still used as draft animals. We saw many water buffalos during our visit there and Transylvania is known for having some of the northern most water buffalos. We collected this variety in February of 2008 while visiting the village of Moldovanesti, in Transylvania, Romania. During this Seed Ambassadors trip we discussed seed saving and biodiversity with many traditional farmers and we were blown away by the beauty of the region, and the quality of the old varieties still grown by subsistence growers there.

1 oz ≈ 20 seeds, \$3.80

4 oz, \$6.80

Soybean, Envy

Glycine max. Green. 75 days.



A good choice for early &/or short-season edamame production. Envy grew very vigorously in our cool spring soil. Plants grow to 2' with an upright growth habit. Delicious as edamame, green seeds can also be cooked as a dry bean. Bred by the late Professor E. M. Meader, of the University of New Hampshire.

1/2 oz ≈ 80 seeds, \$3.50

4 oz, \$9.50

2 oz, \$6.50

Tepary Bean, Sacaton Brown

Phaseolus acutifolius. Orange-Tan. 85 days.



Tepary beans are small, flat beans, traditionally grown by Native Americans in the desert Southwest. Amazingly drought & heat tolerant, they prefer sandy alkaline soils, but Sacaton Brown performed well for us

even in our relatively heavy acidic soil & cool climate. Tepary beans have more protein & higher fiber than common beans, & maintain their shape when cooked. This variety comes to us via Native Seeds/SEARCH, who says it is commercially cultivated by the Gila River Indian Community where it is known as "S'oam bawi."

1/4 oz ≈ 55 seeds, \$3.50

1/2 lb, \$14.50

2 oz, \$7.50

BEETS

Beta vulgaris

Growing seed for beets & chard (*Beta vulgaris*) is challenging in our Willamette Valley location due to its role as the global epicenter of GMO sugar beet seed production. All current *Beta* seed lots that we sell were produced in isolated areas, far, far away from potential contamination.

Lutz Green Leaf

Round Red. 70-90 days.

An old standby winter storage beet with deep-red roots & pale green leaves. The most common Lutz strain available now has red leaves & stems – we are offering the original green-stemmed variety whose leaves have much better flavor. The variety has suffered from lack of stewardship, but our friend Avram Drucker of Garlicana in southern Oregon has been working hard to change this, & we offer his strain which has been reselected for size & firmness. Avram says, "If I had to pick only one [beet] variety for homesteading, there's just no question that this is it." Lutz Green Leaf is claimed by most, to be "not a pretty beet," but we disagree, finding it to be quite pretty & amazingly sweet as well. Light green leaves are especially tasty for beet greens, & are good when young in salads or cooked up like chard when more mature. Word is they stay tender even when very large (up to 12 lbs!) - I can't imagine *any* beet being pretty at that size. Lutz Green Leaf has won us over. *Seed produced by Garlicana in Douglas County, Oregon.*

3 g ≈ 200 seeds, \$3.80

1/2 oz, \$9.80

Shiraz

Round Red. 60 days.

 Round red roots with red leaf stems & green leaves. Vigorous & uniform with smooth skin & tall tops, Shiraz is a good choice for market growers & home gardeners alike. Not quite as sweet as Lutz Green Leaf, but still quite tasty. Young leaves make a great addition to salad mix. Bred through a farmer & breeder collaboration with the Organic Seed Alliance, it was selected in organic growing conditions primarily for resistance to rhizoctonia dry rot (the most common cause of Ugly Beet Syndrome). For the full story check out: seedrevolutionnow.blogspot.com/2013/08/shiraz-tall-top-beet-breeding-project.html. Seed produced by Deep Harvest Farm on Whidbey Island, Washington.

3 g ≈ 200 seeds, \$3.80

1 oz, \$12.80

1/2 oz, \$9.80

BROCCOLI & CAULIFLOWER

Brassica oleracea

Broccoli, Nutribud

55-70 days.

A great open pollinated broccoli bred in Oregon by plant breeder, Dr. Alan Kapuler of Peace Seeds. This is the broccoli to grow for flavor. The sweetest, richest & possibly the most nutritious broccoli for spring & fall. We had a group of middle school kids eating this broccoli raw out of the garden! Deep-green florets, central head & prolific side shoots make this an excellent variety for the home gardener. Tested high in free glutamine, which is a building block of protein, a powerful energy source for the brain, & an important healing nutrient for the body. Not the largest heads & it doesn't like hot weather. Seed produced by Turnip the Beet Farm in Lorane, Oregon.


1/4 g ≈ 75 seeds, \$3.50

1/4 oz, \$9.50

1 g, \$6.50

Broccoli, Umpqua

50-70 days.


 Excellent blue-green color. 6-8" heads, good side shoot production. Early to size up from spring planting yet resists premature bolting. Beautiful & stress tolerant, especially for an OP. This spring & fall broccoli was bred by Tim Peters of Peters Seed & Research. Seed produced by Uprising Organics in Acme, Washington.

1/4 g ≈ 75 seeds, \$3.50

1 g, \$6.50

Cauliflower, Purple Cape

200 days.

 This overwintering purple cauliflower is another great crop for the hunger gap of late spring. When sown in July, it produces deep purple heads the following February-March. Produces much larger heads & more food than overwintering purple sprouting broccolis, & we are so happy to be able to offer it! Delicious & beautiful. Hardy to zone 7, this extreme selection (5% survivors) made it through lows of 2°F in December 2013. A staple of the Pitchfork & Crow winter CSA, Purple Cape seed has become hard to find in recent years. Seed produced by Pitchfork & Crow in Lebanon, Oregon.

1/4 g ≈ 75 seeds, \$3.80

3 g, \$9.80

1 g, \$6.80

Don't forget to check out our website. You'll find website only varieties not listed here, up-to-date availability, growing resources & much more!




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BRUSSELS SPROUTS

Brassica oleracea

Red Bull

210-260 days.

 Vigorous 3' plants form 1-2" sprouts in fall & winter when transplanted into the field May to early June. Sweet, nutty flavor especially after frost when the plants turn a deeper red. Sprouts stay red when cooked. In our opinion, one of the only good open pollinated red Brussels sprouts. Very hardy & far superior to Rubine, though there is some variability in plant color, sprout size & formation. Late to mature. When planted in May sprouts ready for harvest December – February. Originally sourced from Tozer's seed company in England. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/2 g ≈ 150 seeds, \$3.50

1 oz, \$28.00

2 g, \$7.00

1/4 lb, \$60.00

1/4 oz, \$12.50

several strains with a lot of variability between sources but found a clear winner in the West Coast Seeds selection which overwintered under row cover & a good covering of snow, & survived our 5°F lows in December 2013. We also preferred its vigor, uniformity, shape & color over other strains. Plant out in early July for fantastic cabbage all winter long (through zone 7); William Woys Weaver, located in Maine, says he sows in January for early summer harvest.

1/2 g ≈ 150 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$7.00


2 oz, \$50.00

CABBAGE

Brassica oleracea

Chieftain Savoy

90 days.

 Old standard OP Savoy cabbage that is now very hard to come by & is great for autumn rotations. More tender & sweet than many of the modern European Savoy hybrids, though not as winter hardy. Produces vibrant green heads that average 4 - 6 lbs. Our original seed was given to us by Tim Peters, formerly of Peters Seed and Research, who preserved this variety when the big companies dropped it. We are excited to grow it & keep it alive.

1/2 g ≈ 150 seeds, \$3.50


1/4 oz, \$12.50

2 g, \$7.00

2 oz, \$50.00

January King

160-210 days.

 January King certainly reigns supreme amongst OP winter cabbages. Beautiful purple plants form light green winter savoy type heads with purple outer leaves. When growing for our winter CSA, we relied on this variety for its firm, semi-flat, well-filled, 3-5 lb heads from January into March. We sourced

CARROT

Daucus carota

Hilmar/Nantaise 2

60 days.


 **NEW for 2016!** This carrot is an excellent open pollinated competitor for the hybrids. Delightful, juicy crunch & sweet mild flavor make it great for fresh eating. Very uniform for an OP, bright orange color & good tip fill makes for attractive carrot bunches at market. Good for spring through autumn production. Not a winter storage type, but they will keep for months in the refrigerator or root cellar. Another slam dunk variety from German seed company Hild. *Seed produced by Deep Harvest Farm on Whidbey Island, Washington.*

1/2 g ≈ 300 seeds, \$3.80

3g, \$6.80

Red Core Chantenay

70 days.

 The ultimate carrot for winter cultivation & storage. Wide shoulders, dense flesh, & solid carrot flavor make it a preferred variety for processing & great for bulk &/or wholesale as the poundage adds up quickly. Grows well in heavy soil, strong tops & wedge shape make for easy harvest. This variety still wins taste tests over all the fancy hybrids out there, but don't expect the sugary watery-ness of Nantes type carrots (which do have their place, don't get me wrong); instead the complex carrot flavor & crisp texture will have


you wax poetic: "Once upon a toothsome day, I ate a Red Core Chantenay." Crunch! *Seed produced by Deep Harvest Farm on Whidbey Island, Washington.*

1/2 g ≈ 300 seeds, \$3.80
3g, \$6.80

CELERIAC

Apium graveolens

Tellus   

 A great old-fashioned celeriac from England. These big vigorous roots are a little darker inside & out, & the stalks have a reddish color. A really delicious heritage variety. Winter hardy down to about 25° F. Most modern celeriac has been bred to have a bright white interior, which is better for looks. Unfortunately, the volatile compounds that give off such a delightful flavor also stain brown when cut. Tellus has a true celeriac flavor because it has not had the flavor bred out of it. We sourced it originally from the Heritage Seed Library in England.

1/4 g ≈ 1,000 seeds, \$3.50

CHARD

Beta vulgaris

Rainbow Chard   

30 days baby, 60 full.

 This selection of Rainbow Chard is a show stopper in the garden, at farmer's market, & on the table. Vibrant colors range from dark reds, through the spectrum to hot pink, orange, yellow, & white. Leaves can be incorporated raw into salads when young or cooked when older. Cold tolerance makes chard a great winter garden candidate, & it is more productive & tastier than kale in the summer, which are the reasons it can always be found in our small kitchen garden. Deborah Madison's cookbook, *Vegetable Literacy*, has a few recipes that made us fall in love with chard stems as their own independent vegetable. *Seed produced in Southern Oregon by Wolf Gulch Farm.*

3 g ≈ 100 seeds, \$3.50

CHICORY & RADICCHIO

Cichorium intybus

Orchidea Radicchio   

65 days.

An unstoppable winter green. Semi-open rosette shaped heads with some variation in red & green variegation, speckling & tones. Good planted any time summer through fall. More resistant than other radicchios to winter predation from rodents. Pick as heads or as "cut-and-come-again" leaf. Very winter hardy & sweeter after frost. Good bittersweet taste. Bitterness disappears when leaves are steeped in ice water for a few minutes. Mentioned by Joy Larkcom in her seminal book *Salads the Year Round* (1980). Heritage type originating in Italy, given to The Seed Ambassadors Project by Ingrid Matthes of the German Seed Savers (VEN).

1/2 g ≈ 200 seeds, \$3.25


2 g, \$6.00

1/4 oz, \$12.00

1 oz, \$36.00

Rossa di Verona Arca  

75 days.

 Radicchio type. An outstanding selection of a solid heading radicchio with a 6-8" tall, elongated shape. Deep red/purple leaves with broad white mid-ribs are nice & crunchy with the tangy bitterness that radicchios are known for. We loved this variety for our winter CSA, as the tight wrapping on the heads meant that even when outer leaves were damaged from cold, there was still a marketable head just a few leaves down. Also great harvested young as a loose head or for salad mix as cut-and-come-again loose leaves. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/2 g ≈ 200 seeds, \$3.25

2 g, \$6.00

1/4 oz, \$12.00

1 oz, \$36.00

Sugarloaf Borca  

80 days.

A few years ago we said that rutabagas were the next big thing. Now that rutabagas have broken through & have become a little more popular, it is time to give the "next big thing" flag to Sugarloaf. Tall, green romaine-like "loafs" are sweet & crunchy. Hardy all winter long. It turned out to be a staple for our

winter CSA at Open Oak Farm. The Borca selection has had much better consistency & hardiness for us in our trials than other strains of Sugarloaf on the market. Every year we look forward to winter sugarloaf salads. We also love to cook it in soups, risotto, polenta or wheat berry salad.

1/2 g ≈ 200 seeds, \$3.25

1/4 oz, \$12.00

2 g, \$6.00

1 oz, \$36.00

Trieste Sweet

35 days leaf; 60 head.

 **NEW for 2016!** Trieste Sweet is a cut-and-come-again type chicory that is usually broadcast sown, harvested at baby leaf size, & used in salad mixes. Variety is known for regrowth after harvest. At this young stage the leaves are smooth with round tips, thin stems with almost no ribbing, & have a mild sweet flavor, great for raw eating. If left to grow to medium size, the plants resemble floppy boutonnières, & when larger they develop into something like a loose sugarloaf type head. Flavor remains mild no matter what size but is sweetest when young. We were most impressed with Trieste Sweet during the winter of 2013, when plants bounced back after lows of 5°F without protection. Nearly two years later we still have plants from this trial sprouting back from the root, indicating Trieste Sweet might have perennial tendencies if ground is left untilled. A definite winner if you love salad chicory as much as we do!


1/2 g ≈ 200 seeds, \$3.25

1/4 oz, \$12.00

2 g, \$6.00

Variegata di Castelfranco

70 days.

 Chicories are currently making a big comeback with Castelfranco & Sugarloaf leading the charge. Why? Because they're delicious! Big heading chicory with lots of bright colors, mostly green with red speckles. If planted in July or early August it will head up for winter. If planted late it can still be harvested as a loose head. If dug & forced it creates a beautiful white & pink head similar to radicchio. A winter CSA staple for Open Oak Farm because it is hardier than most other *Chicorium* varieties. The bitterness of the

species is greatly reduced by frosts, soaking in cold water, blanching or with light cooking. Another great variety for risotto.

1/2 g ≈ 200 seeds, \$3.25

1/4 oz, \$12.00

2 g, \$6.00

Variegata di Chioggia Radicchio

75 days.

 During the years of our winter CSA we trialed dozens of varieties of chicories & Variegata di Chioggia was a standout. Best for fall & early winter harvest. Heads have a nice red pink & white variegation, lacking the green of Castelfranco & Luisa types. Large, round heads (think iceberg lettuce) are beautiful & the flavor is delicious, somewhere between the sweeter Castelfranco & the stronger flavored Rosso di Chioggia. According to Italian historical accounts Variegata di Chioggia was selected out from a cross with Castelfranco & then the much redder Rosso di Chioggia was selected from Variegata di Chioggia. Originating near Chioggia, Italy. *Seed produced by Deep Harvest Farm on Whidbey Island, Washington.*

1/2 g ≈ 200 seeds, \$3.25

1/4 oz, \$12.00

2 g, \$6.00

CORN

Zea mays

Abenaki

Flint. 80-90 days.

The good yield & reliability of this dry corn make it an excellent variety for market farm production. Best for polenta, grits & wet batter cornbread. 8-10 rows of kernels on single color cobs that are yellow, red or orange. Very ornamental & tolerant of difficult growing conditions. We have selected it for orange, larger ears. Native to the Northeastern US & named after the Abenaki tribe. Highly recommended by Carol Deppe in *The Resilient Gardener* (see p 99). She used it as one of the parents of her Cascade Ruby Gold Flint Corn. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

2 oz ≈ 200 seeds, \$3.00

1 lb, \$12.00

8 oz, \$9.00

5 lbs, \$55.00

Candy Mountain

Sweet. 70-80 days.



An early-mid season open pollinated, yellow sweet corn, with mixed sugar enhanced (SE) & normal sugary (SU) kernels. This combo gives Candy Mountain a rich flavor that is sweeter than "old timey" corn but not as sweet as the new hybrids. The SE trait will keep this corn sweet for a few days after picking. Selected in Montana from the classic 1978 hybrid Kandy Korn. The original hybrid is known for its great cool soil emergence & early season vigor. We found Candy Mountain to have similar characteristics & it definitely grows well in our western Oregon climate with good early maturity. As with most open pollinated corn there is some pleasant variation, but we are selecting for 7" long cobs with 12 rows of rich yellow SE kernels. Short plants have a burgundy tinge to the husks & leaves which is very beautiful in the field. We thank Seeds Trust for making this variety available.

1 1/2 oz ≈ 200 seeds, \$3.80

1 lb, \$28.00

1/2 lb, \$16.00

5 lbs, \$125.00

Cascade Ruby-Gold

Flint. 85 days.



This may become the corn of legends. Perfect for our taste buds & Pacific Northwest climate, it is difficult to describe without sounding overzealous. Not only does this variety produce the tastiest polenta & cornmeal we have ever tried, but it was bred just across the valley from us by our friend Carol Deppe in Corvallis, Oregon. An 8-12 row flint corn related to Abenaki & Byron flint. It brings the best traits from both combining the general awesomeness of Abenaki minus the pale yellow ears, & from Byron, the wonderful gold-orange color & excellent husk coverage. Ears are smaller than Abenaki. Throw in some more genius selection by Carol & you get a flint corn that makes bright gold polenta with pretty red flecks that quickly became a hot seller for us at market. Each plant will produce one of many options of single color ears ranging from bright-yellow, maple-gold, red-orange to deepest red. Separate out the colors for

cooking & get a range of delicious & distinct flavors from one crop. Find out more in Carol's book *The Resilient Gardner* (see p 99).

2 oz ≈ 200 seeds, \$3.80

1 lb, \$17.30

8 oz, \$10.80

5 lbs, \$75.30

Dakota Black

Popcorn. 90 days.

One of the earliest maturing & easiest to grow popcorns. 4-6" ears on 6' tall plants. Dark black kernels have a ruby-red glassy shine when held in the right angle of light. The pointy kernels pop bright white with a small black hull still attached. The flavor is delicious, hearty & crunchy. Modern popcorns lack this richness, which gives Dakota Black the ability to act as a meal all by its self. Developed by the Podolls of Prairie Road Organic Farm, seed growers in North Dakota. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

2 oz ≈ 200 seeds, \$3.80

1 lb, \$17.30

8 oz, \$10.80

Early Pink Pearl

Popcorn. 90 days.

A selection of Early Pink popcorn. Early, high yielding, tasty, & a captivating pink color to boot. It is the perfect compliment to Dakota Dakota Black popcorn. The 4-6" ears are very ornamental. Matures easily in our climate. Popped kernels are a light yellow with a mild flavor. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

2 oz ≈ 200 seeds, \$3.80

8 oz, \$10.80

Mandan Parching Lavender

Parching Flour. 70-80 days.



Aka, Mandan Red Clay. Short little 4' plants are extremely early to mature. Small ears are a gorgeous silvery lavender. Highly recommended by Carol Deppe for parching, which entails dry roasting on a skillet until the kernels crack/pop like corn nuts, only they taste much better. Also good for flour. *Seed produced by Delhi Wind Farm in Everson, Washington & comes to us via Uprising Seed.*

2 oz ≈ 200 seeds, \$3.80

1 lb, \$21.00

8 oz, \$11.80

5 lbs, \$80.00

New Mama

Super Sweet



Super Sweet. 80-90 days.



Adaptive Seeds Original. One of

the first open pollinated super sweet (Sh2) corns! Medium sized ears have yellow, truly super sweet kernels, & hold their flavor once picked. Still a little variable in maturity & in color, with some pale yellow kernels, but we think this may be necessary to maintain vigor as corn does poorly with inbreeding. Selected from crosses made between a Tim Peters' super sweet called White Sugar & an early release yellow super sweet from Friedemann Ebner of Sativa Rheinau in Switzerland. Because I borrowed so much from Tim & Friedemann, who themselves borrowed so much from the corn breeders before them, I almost called this one "Borrowed Tune." That name didn't quite ring right, & with so many of our friends being new mamas right now I couldn't resist. Instead, this Sh2's for the mamas! Please tell us what you think.

1 oz ≈ 200 seeds, \$3.80

1 lb, \$31.30

4 oz, \$9.80

5 lbs, \$135.00

Open Oak Party Mix



Dent. 90-100 days.

Adaptive Seeds Original. Our main crop field corn that we grow for cornmeal, flour & for making masa. After grinding, we sometimes sift out the coarse polenta from the flour & we have two different staple foods from a single crop. Selected for medium-sized, early ears that range in color from yellow to orange to red. All single color ears, which is useful for zeroing in on the particular flavor of each color. High yielding with good fertility. A flinty dent type selected from a freely crossed population of Wapsie Valley Dent, Vermont Flint, Garland Flint, Italian Polenta & several unnamed dent varieties from a University of Wisconsin breeding project for nutrition. This is an early selection & is still purposefully variable. We hope to improve it constantly through selection.

2 oz ≈ 200 seeds, \$3.00

1 lb, \$12.00

8 oz, \$8.50

5 lbs, \$55.00

Saskatoon White



Flint. 70-80 days.



The earliest dry corn we have ever grown. Reliable & delicious, but not high yielding. We consider it our fail safe insurance corn crop for cold years when early rains set in. Very short plants have one or two small slender ears of glassy white kernels. Tasted fantastic when made into *arepas*, a corncake from Colombia & Venezuela. May be the same as Saskatchewan White & certainly originated in Canada. We received our strain from Tim Peters of Peters Seed & Research in 2005, he is not sure of its origin.

2 oz ≈ 200 seeds, \$3.80

8 oz, \$10.80

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: Wondering what this :
: symbol means? Learn :
: more about the Open Source :
: Seed Initiative on page 6. :
:
:

COVER CROP

Medium Red Clover



Trifolium pratense.



NEW for 2016! Short lived perennial.

An amazing nitrogen fixing cover crop, protein-rich animal forage, beneficial insect host crop (both pollinators & predators), & medicinal herb. Medium Red Clover is also known as multi-cut, & can be mowed for increased nitrogen fixation or cut for hay. It tolerates water logged soil better than other clovers & taproots help alleviate compaction. Shade tolerant so you can over-sow into grains or winter squash prior to harvest & have your cover crop established without the need to till. Best sown early spring through summer, but can be sown into September. By far our favorite variety after trialing many clover varieties including Crimson, Mammoth & White Dutch. Has been used medicinally for managing cholesterol, alleviating symptoms of menopause, & thinning the blood. Hardy to zone 4. *Seed produced by Praying Mantis Farm in Canby, Oregon.*

1/4 lb ≈ 60,000 seeds, \$4.00


1 lb, \$10.00

CUCUMBER

Cucumis sp.

Addis Pickle

Cucumis sativus. 55 days.

 Pickling type that is also great for fresh eating. This variety was so productive, Sarah ate one almost every day for lunch from the single (under-watered) plant in the kitchen garden from late July into September. Dark green with white spines, 5–7" cylindrical fruit are good for processing. Bred in 1976 by R.L. Lower of North Carolina State University to have resistance to powdery mildew, downy mildew, anthracnose, angular leaf spot. It is interesting that a southern bred cucumber performs so well in the Pacific Northwest, but it seems to be very widely adapted.

1 g ≈ 30 seeds, \$3.50

1/2 oz, \$12.50

3 g, \$6.50

Jamaican Burr Gherkin

Cucumis anguria. 65 days.

 A rare & unique cucumber relative originating in West Africa & brought to Jamaica via the trans-Atlantic slave trade in the 1500s. It has remained a popular vegetable in Jamaica. The Jamaican variety is a member of what are often called West Indian Burr gherkins. Earlier & more productive than the common strain. The 1-2" long, light green fruits are covered with soft spine-like bumps giving it its unique look. Best eaten when small & young, before filling up with seeds. With a mild, slightly tangy flavor & a pleasing crunch, Burr Gherkins are great as pickles, in stews & stir fry, & also raw. Very versatile, they can be used like cucumbers or cooked like squash. Even though the fruits are small they are unbelievably productive, out producing every other cucumber we have grown. More resistant to disease & insects than cucumbers & squash. Grown similarly to cucumbers however the vines can grow up to 8 feet & love to climb up trellises.

Packet ≈ 30 seeds, \$3.50

1/4 oz, \$9.50

1 g ≈ 140 seeds, \$6.50

Midwest Peace

Cucumis sativus. 50-60 days.

Middle Eastern/Mediterranean type cucumber – bright green skin, smooth, mild flavor – with amazing sweet flavor, texture, productivity & appearance. Nobody needs to grow the American type of cucumber – dark-green, bumpy, prone to bitterness – when there are delicious gems like this. Thin, light-green skin is remarkably durable & tender. The 6-7" fruits can be harvested small for pickling or sized up for salad & slicing. Early production & prolific even in cool weather. One interesting trait of Middle Eastern types is that they keep very well & taste great even when the skin gets a little wrinkled. A selection developed by Dr. Alan Kapuler of Peace Seeds in Corvallis, Oregon.

1 g ≈ 30 seeds, \$3.50

1/2 oz, \$12.50

3 g, \$6.50

Morden Early

Cucumis sativus. 45-50 days.


Very early pickling type cucumber. Short vines produce lots of fruit, which are great for pickles when small but also delicious sliced & eaten fresh. Fruit are dark green with soft white spines. Plants are cold weather tolerant, great for cool, short season areas. Introduced in 1956 by the Morden Research Station in Morden, Manitoba, Canada. *Seed produced by Serah Mead & Gabe Woytek at Oregon Country Farm in Brownsville, Oregon.*

1 g ≈ 30 seeds, \$3.50

3 g, \$6.50

Poinsett 76

Cucumis sativus. 60-70 days.

 There's no need for hybrid cucumbers with wonderful varieties like this around! Dark green skinned, 7-8" long fruits are juicy, crunchy, & sweet. The yield is remarkable & we highly recommend it for organic farm production or for anyone who wants totes full of classic slicing cukes. Just one of the excellent varieties of Dr. Henry M. Munger, one of the great public plant breeders of the 20th century. It was cooperatively released in 1976 by Cornell & the Clemson, Virginia, Agriculture Experiment Station. Originally selected to be resistant to

anthracnose, angular leaf spot, downy mildew, powdery mildew, spider mites & scab. We thank Southern Exposure Seed Exchange for bringing this variety to our attention.

1 g ≈ 30 seeds, \$3.50


1/2 oz, \$10.50

3 g, \$6.50

1 oz, \$15.00

Sonja MF

Cucumis sativus. 50 days.


 American slicer type. Bush type plants produce 10-13" long, dark-green fruits with subtle white ribs & smooth tender skin. No bitterness, extremely sweet flavor is crunchy & delicious. This variety is gynoecious (predominantly female flowers), so in the absence of other cucumber varieties to pollinate the fruit will set fewer seeds, which contributes to Sonja's excellent eating qualities. Grows well outdoors & under cover. Produces well all season long. *Seed produced by Sunset Lane Farm in Brownsville, Oregon.*

1 g ≈ 30 seeds, \$3.50

3 g, \$6.50

True Lemon MF

Cucumis sativus. 65 days.

 Let's get this out of the way right now: I love lemon cucumbers. I like all cucumbers, but lemon cukes are the only cukes I love. Let me count the ways: They are crisp & delicious, & in addition to being the size, shape, & color of a lemon, mature fruit have a really nice lemony flavor. Their skin isn't thick & waxy, so no need to peel. They are (to my experience) burpless & never bitter. They are the absolute perfect size for snacking, & also slice up great for sandwiches or pickles. A little late to start, but they stay productive later than the slicers & pickles. Disease resistant. Best eaten before they turn yellow. This is another one of those varieties that isn't rare, but is so perfect we had to include it in our catalog (perhaps we were also motivated by our desire to have a few month's worth of unending eating supply). Heirloom originally introduced in 1894.

1 g ≈ 30 seeds, \$3.50

1 oz, \$12.50

3 g, \$6.50

4 oz, \$37.70

EGGPLANT

Solanum melongena

Astrakom MF

60 days.


 **NEW for 2016!** Astrakom is possibly the best eggplant for short season climates or for those who struggle to get the larger fruited types to produce well. Deep purple, elongated teardrop-shaped fruit are smaller & a bit earlier than Diamond. Compact plants produce lots of medium-small (about 4" long) fruit, perfect for folks who like "cute" smaller eggplants. Very attractive on a plate when sliced in half lengthwise & roasted. Small plants grow to about 2 ft, making this variety very suitable for container growing. Originating from one of the many Soviet era breeding programs & was named after the Russian city of Astrakhan, located on the Volga River. It was introduced to North American growers by Belorussian seed saver Andrey Baranovsky.

Packet ≈ 30 seeds, \$3.50

Large packet ≈ 200 seeds, \$6.50

Diamond MF

65-70 days.

 Excellent standard eggplant for high yield & quality in organic growing conditions. Nice, elongated black globes are a little smaller than the hybrids but better suited for northern climates. Fairly short plants set fruit in clusters & produce well in less than optimal conditions. Diamond is our farm's preferred variety for market & CSA. Brought to this country by the Seed Savers Exchange from Ukraine in 1993.

Packet ≈ 30 seeds, \$3.50

1/4 oz ≈ 1,500 seeds, \$30.00

Large packet ≈ 200 seeds, \$6.50

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• Check out Andrew's Rye •
• Ramble on page 102 to find •
• out what he's been mulling •
• over this season. •
.....

Early Black Egg

60-70 days.


 Just like the name suggests this eggplant is shaped like a black egg. Eggplant is so named because the first varieties introduced to Europe from Asia were the shape & size of eggs & probably white. More the size of a goose egg than a chicken egg, the relatively modest size helps it mature earlier than almost any other eggplant. A Japanese heritage variety, it can be utilized in almost any way eggplants are cooked. Perfect size for slicing & making eggplant tempura. The plants are very ornamental & like many Asian eggplants, have a purple-green foliage with deep purple stems & veins. There are a few strains of this variety available in North America; our foundation seed came from Sandhill Preservation Center.

Packet ≈ 30 seeds, \$3.50

Large packet ≈ 200 seeds, \$6.50

Noong Ta Klong Pea

90 days.


 We found this variety in February 2009 growing semi-wild in a village garden in Noong Ta Klong, Thailand. Used under-ripe, it is a crucial ingredient in many Thai dishes including green curry & some types of chili sauces. Bitter & seedy, these pea-sized eggplants pop when you bite them. With a mouthful of coconut curry, the right amount of chili & fish sauce, your taste buds go crazy. Fairly early to flower & mature. Very ornamental & unique foliage. Harvest for eating when fruit is bright green & for seeds when fruit turns orange with ripeness. We do not recommend eating fruit once it has turned orange.

Packet ≈ 30 seeds, \$3.50

Large packet ≈ 200 seeds, \$6.50

Tsakoniki

75 days.

 Purple with white streaks, this oblong eggplant is shaped somewhere between Italian & Japanese types. Tsakoniki is a Greek eggplant variety from the town of Leonidio where they have an annual festival celebrating this amazing vegetable, which is renowned for its delicate, sweet flavor & tender skin. In order for fruit of this variety to


be marketed in Europe under the name, it must come from Leonidio (Controlled Designation of Origin). In addition to being a name for a fabulous eggplant, Tsakoniki is a reference to the Tsakonian language, which derives from the ancient Doric dialect. Regarded as the oldest dialect in the world, it is critically endangered with only a few hundred speakers.

Packet ≈ 30 seeds, \$3.50

Large packet ≈ 200 seeds, \$6.50

Udumalpet

70 days.

 This Indian variety is early & tender. 3-4" long goose-egg shaped fruit are strikingly beautiful purple with white stripes. Best picked on the small side. The skin can get thick on larger fruits but the flavor is still rich & wonderful. Unique delicious flavor when used in curries & chutneys. Best cooked before white-to-light-green stripes turn yellow, which is when the seeds are mature. Named after a village in the southern Indian state of Tamil Nadu, where it is from. Aka, Udumalpet.

Packet ≈ 30 seeds, \$3.50

1/4 oz ≈ 1,500 seeds, \$30.00


Large packet ≈ 200 seeds, \$6.50

ENDIVE & ESCAROLE

Cichorium endivia

Endive, Bellesque

55-65 days.


 This is a great dual-purpose friséé type for baby leaf greens when young & for full heads when older. Long, frilly green leaves have a crunchy white midrib for great texture. Flavor provides mild sweetness & mild bitterness at the same time which makes it a joy to eat for those of us that love endive. Bellesque was bred by none other than John Navazio, selected for cold tolerance (fall/spring production) in the area around Bellingham, Washington, for which the variety is named.

1 g ≈ 500 seeds, \$3.25

3 g, \$6.00

Endive, Capellina

55-65 days.

 **Back for 2016!** The unique, fine, pointy leaves of Capellina set it apart from other frisée endives. Large mounds of frilly pointy craziness. Much harder than other frisée types. Good flavor raw for salad mixes. Best as a spring, fall or winter harvest as it can get tip burn in the summer heat. All endives benefit from row cover protection in very cold weather. A little slower growing, this probably helps it with cold tolerance, as it produces less frost-tender growth. Sometimes referred to as Riccia Fine d'Inverno (Capellina), meaning it is a re-selection of an older winter endive.

1 g ≈ 500 seeds, \$3.25 1/4 oz, \$9.00
3 g, \$6.00

Endive, Frisée de Meaux


60-70 days.

 Large-headed, triple cut frisée. Good for summer & autumn crops. Big, self-blanching hearts are more frost tolerant than lettuce. A French endive from Dominique Guillet of Kokopelli Seed in France. He is famous for saving French heritage vegetable seed & fighting restrictive EU seed laws.

1 g ≈ 500 seeds, \$3.25 1/4 oz, \$9.00
3 g, \$6.00

Endive, Pancalieri a Costa Bianca


60-70 days.

 A vigorous Italian endive with large heads. The leaves are long with frilly edges & great flavor. Thick, crunchy, & juicy leaf stems is what this variety is about. We find it to perform great in the heat but it's not as sweet. Cold hardy. Heads can partially self blanch & tying them up makes for very white endive. In the fall & winter we enjoy it raw, as one of our favorite additions to salad.

1 g ≈ 500 seeds, \$3.25
3 g, \$6.00

Escarole, Ascolana

60-70 days.


 Super hardy escarole for winter production. Dark green heads with curly edged semi-wide leaves that have a similar shape to Schiana but not as wide as Diva. Ascolana has the ability to obtain a very large

size & keeps very well once harvested. When fully sized up the heart self-blanches nicely. From a late July sowing it can be harvested from December through February.

1 g ≈ 500 seeds, \$3.25 1/4 oz, \$9.00
3 g, \$6.00 1 oz, \$30.00

Escarole, Cornet de Bordeaux

70 days.

 Light green, bittersweet, crunchy heading endive. Almost like sugarloaf chicory but with wavier leaves, smaller size & an escarole texture. Very succulent & delicious. Also good for salad mix when small. One of Andrew's favorite foods, especially in the early winter. Surprisingly hardy but it won't tolerate much below 20°F. Originally sourced in Italy.

1 g ≈ 500 seeds, \$3.25 1/4 oz, \$9.00
3 g, \$6.00 1 oz, \$30.00

Escarole, Diva

70 days.

Broad-leafed Batavian type endive. Large, loose, green heads are a delicious addition to salad & also good steamed. Mild even in summer heat. Diva's broad leaves are sugary sweet with a tiny hint of bitterness; imagine juicy sweet walnuts. Holds quality through our harshest winters. Originally from German biodynamic seed company, Bingenheimer Saatgut.

1 g ≈ 500 seeds, \$3.25 1/4 oz, \$9.00
3 g, \$6.00

Escarole, Schiana

60-70 days.

 A delicious hardy escarole from Italy that has a unique leaf shape compared to others. Leaves are more strap shaped & not as wide as varieties like Diva. This narrower leaf makes Schiana an excellent choice for salad mix & braising greens. Flavor is sweet with a slight walnut-like hint of astringency common to escaroles. We have said many times that escarole is definitely one of our favorite fall & winter foods & Schiana is fantastic! Also known as Paparegna, this variety is originally from the province of Naples, recognized as being grown in the Agro Nocerino Sarnese, the same protected geographical region of production as the


San Marzano tomato. It is also an essential ingredient in *pizza escarole*. What more could you want?

1 g ≈ 500 seeds, \$3.25 1/4 oz, \$9.00
3 g, \$6.00

Escarole,

Verde Fiorentina

60-70 days.

 **Back for 2016!** Reliable summer & winter escarole from Florence, Italy, with a unique strappy leaf shape that fills out into a classic escarole head. Crunchy & sweet, we found it able to stand extremes of temperature fluctuation better than other escaroles. Leaf shape make this variety a good choice for salad mixes, as they are not as broad as most other escaroles. When left to attain jumbo size, the heads self-blanch their hearts for a more mild flavor & are sturdy enough for cooking. One of the best producers for our winter vegetable CSA.

1 g ≈ 500 seeds, \$3.25 1/4 oz, \$9.00
3 g, \$6.00

FENNEL

Foeniculum vulgare

Mantovano

75 days.

 A superior bulbing/Florence fennel that placed very high out of 14 fennel varieties in the 2015 Northern Organic Vegetable Improvement Collaborative (NOVIC) taste tests. Bulbs mature in about 75 days from spring sowing but can also be summer planted for fall harvest. Bulbs hold in the field for weeks – they seem to just get fatter the longer they are in the ground. Mantovano is great when young & tender, but we really like it at its full grown size when we cook it in just about everything: I know this is blasphemy to most folks but fennel can be a fun substitute for onions in many dishes – when sliced thinly the texture is similar & the flavor can be a nice change for those of us who don't love onions (like Sarah).

1/2 g ≈ 100 seeds, \$3.80
2 g, \$6.80

FLOWERS

Amaranth, Coral Fountain


Amaranthus caudatus. 65 days.

 **NEW for 2016!** Coral Fountain is similar to the beloved Love Lies Bleeding Amaranth, with its long flowing pendulum type flower heads, but the flowers are a lovely coral-peach color instead of magenta. Plants grow to 4 – 5' with flowers reaching downward to the ground. Makes a great cut flower & also works well in dry arrangements. Combine with Love Lies Bleeding & Green Cascade for a rainbow of cascading tassels. Like most *A. caudatus* species, Coral Fountain yields a delicious edible golden seed that is high in protein.

1/2 g ≈ 500 seeds, \$3.00 1/4 oz, \$12.00
2 g, \$6.00 1 oz, \$36.00

Amaranth, Green Cascade


Amaranthus caudatus. 65 days.

 Very similar to Green Tails but is a lighter colored golden-green. It is also a few inches shorter & many days earlier to mature, with smaller plants overall. When the plants are about 5' tall they start producing long cascades of flower heads, which bend the plant over so that it gets shorter as the plants mature – down to about 4 ft. The racemes reach to the ground & sometimes beyond – if these plants stood straight up they would be very tall. If you're in an area with a shorter growing season, this is the green amaranth for you!

1/2 g ≈ 500 seeds, \$3.00 1/4 oz, \$12.00
2 g, \$6.00 1 oz, \$36.00

Amaranth, Green Tails

Amaranthus caudatus. 75 days.

 I want to change the name of this amaranth to *Envy Lies Bleeding* because it looks so much like the deep red variety, Love Lies Bleeding. But, Green Tails it is. Long lime green cascades of flower heads form on plants that grow 4-5 feet. When planted in rows it makes a nice backdrop wall to other smaller flowers. Racemes may be cut & used in bouquets or as a dried flower, & combines well with Love Lies Bleeding & Green Cascade. This species of amaranth is thought to

originate in South America & was used by some indigenous cultures for grain & greens.

1/2 g ≈ 500 seeds, \$3.00
2 g, \$6.00
1/4 oz, \$12.00

Amaranth, Love Lies Bleeding

Amaranthus caudatus. 65 days.


Very unique, beautiful flower & grain. Usually grown in the US as a popular ornamental. Very nice as a long lasting cut flower. Long streaming magenta seed heads yield tiny tan seeds that have a slight pink hue. Great crop for summer heat, tolerates neglect very well. Occasionally self seeds & can come back as a volunteer, however it is not weedy like pigweed. This species of amaranth is thought to originate in South America & was used by some indigenous cultures as a grain staple food.

1/2 g ≈ 500 seeds, \$3.00
2 g, \$6.00

1 oz, \$36.00
1/4 lb, \$60.00

Amaranth, Oeschberg MF SM

Amaranthus cruentus. 70 days.

 Oeschberg is an amazing deep purple-red amaranth that is darker than Love Lies Bleeding, but with an upright growth habit. Seed heads are very highly branched & hold their color longer than other amaranths, making it great for flower arrangements. Plants are a bit short for an upright amaranth at 4' tall, which is great in the garden as they won't shade out everything else around.

Leaves & seeds are edible. Leaves are good for a heat resistant salad green when young, red color develops early. May self-seed. Flowering amaranths can be succession-sown until the end of July for late-season flower production.


1/2 g ≈ 500 seeds, \$3.00
2 g, \$6.00

1/2 oz, \$12.00
1 oz, \$36.00

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: Did you know that we grow just :
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: it, we say who did right in the :
: variety description. See our full :
: list of small grower collaborators :
: on page 7. Farmer Direct! :
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:

Bachelor Button, Black Ball

Centaurea cyanus.

 Super dark maroon flowers really catch your eye in the garden & in bouquets. Flowers bloom from June to August, covering plants with 2" double flowers. Plants grow to 3' tall & may need staking in the garden. Young shoots are edible, flowers can be eaten raw or cooked, florets can be used in salads, as a vegetable, or as a garnish. Flowers may be dried for flower arrangements. Bachelor Buttons are also known as cornflowers, & are usually a light blue color.

1/2 g ≈ 80 seeds, \$3.25

Bachelor Button, Blue Jubilee Gem


Centaurea cyanus.

 **NEW for 2016!** Bachelor Buttons deserve a place in every garden. They are easy-to-grow, make a nice little cut flower, & pollinators love them. Frilly blossoms reach 2" across & are a lovely periwinkle blue color, the most common bachelor button color. The semi-dwarf plants grow to about 2' & bloom over a long period, especially if dead-headed. Naturalizes easily if you don't deadhead all of them. Won the All-American Selections silver medal in 1937 & it has been a favorite in the garden ever since. Drought tolerant & deer resistant. Annual that can handle light frost. Bachelor Buttons are also known as Cornflower.

1/2 g ≈ 140 seeds, \$3.50

Blanket Flower MF


Gaillardia arisata.

 Perennial to zone 3. Beautiful, cheery daisy-like flowers on long sturdy stems are a great, long-lasting cut flower that bloom over a long season. Flowers are red-orange in the center, petals have yellow tips. After each blossom is done flowering the seedheads make beautiful little balls that look like balloons and also look nice in arrangements. Blanket Flower is a great low-maintenance addition to any perennial flower garden. It is deer resistant, drought tolerant, and prefers full sun. Plants will grow 1-2' wide and up to 3' tall.

1/2 g ≈ 75 seeds, \$3.25

Calendula, Erfurter

Calendula officinalis. 65-70 days.


 Fully double bright orange flowers on 18-24" plants. Erfurter is a preferred calendula variety for commercial production in the US, with large flowers & a somewhat higher resin content than Resina. Blooms profusely, but not as prolific as Resina. Petals can also be used to make a dye, or fed to chickens to keep egg yolks extra vibrant. (No joke! In Italy there is calendula produced for this specific purpose!) We like to pick the petals off the flowering heads once they just start to dry & turn inward. Then they are easily picked & easily dried. Variety originates in Germany.

2 g ≈ 150 seeds, \$3.00

6 g, \$6.00

Calendula, Resina

Calendula officinalis. 60-65 days.


 A very fine strain for medicinal use & as a self-sowing, short-lived perennial. Highly productive plants produce medium-sized flowers with two rows of resin-rich petals & small centers. Plants may have either soft orange or bright yellow flowers. Fairly hardy in our climate, they often overwinter to produce very early blooms in the spring & sometimes an occasional bloom in the dead of winter if given a good sheltered location. We love to sprinkle our salads with their aromatic, edible petals. You can tell they are rich in soothing properties when your fingers soften from touching them. Often called Pot Marigold in England.

2 g ≈ 150 seeds, \$3.00

6 g, \$6.00

Columbine, William Guinness


Aquilegia vulgaris.

 **NEW for 2016!** Perennial in zones 3 – 8. This old fashioned European columbine has hypnotic bicolored purple-black & white blooms that reach 2" across. Flowers are held high above foliage & are attractive to hummingbirds & butterflies. The ferny green foliage is also quite attractive & low growing. Shade tolerant & deer resistant. Harvest for bouquets or deadhead to prolong bloom. Aka, Magpie.

Packet ≈ 150 seeds, \$3.25

Coreopsis, Lanceleaf


Coreopsis lanceolata.

 **NEW for 2016!** Perennial in zones 4 – 9. Native to much of North America, this flower is a low maintenance addition to most gardens & natural areas. Daisy-like flowers have yellow petals with toothed edges & small red spots towards the center that bloom May through July. Attracts butterflies & is a good nectar source for beneficial insects. Prefers full sun, tolerates poor soil & drought conditions. Naturalizes easily. Coreopsis is also known as tickseed.

1/2 g ≈ 200 seeds, \$3.25

Coreopsis, Tiger

Coreopsis tinctoria.


 Most plants grow to 30" & produce daisy-like flowers with red centers & vibrant yellow edges. There is some slight variation in bloom types, including all red & more pinnate petals. Very attractive to pollinators & other beneficial insects. Blossoms can be used to make a yellow or red dye for yarn, & a tea of the dried plant has been used to make a coffee substitute. Blooms earlier than many flowering annuals. Deadhead to prolong blooming. Tiger Coreopsis is a selection of a North American native plant also known as Plains Coreopsis, Calliopsis, or Golden Tickseed.

Packet ≈ 200 seeds, \$3.25

1/2 g ≈ 1,000 seeds, \$6.00

Cosmos, Buddha's Hand

Cosmos sulphureus.


 **Back for 2016!** Mostly semi-double fiery orange blooms on 3-4' tall plants that flower early. Originating from a mysterious single plant with a hand written tag from an unknown source. Possibly pulled out of a dwarf bright lights mix. We love mystery & we love this flower.

1 g ≈ 80 seeds, \$3.25

5 g, \$6.25

Daisy, Giant Shasta


Leucanthemum x superbum.

 Perennial. Classic, 3-4" single white flowers atop 3' tall plants. This variety was bred by plant genius Luther Burbank & released in 1890. Blooms throughout the summer if deadheaded regularly. Long stems on 3-4' plants make Giant Shasta Daisy a great cut flower. If sown early in spring, this perennial will bloom in its first year. We would like to thank Restoration Seeds for introducing us to this beautiful variety.

Packet ≈ 150 seeds, \$3.25

Evening Primrose, EP-10


Oenothera biennis.

 Biennial. Produces 2" yellow, sweetly fragrant flowers on 3-5' tall central stalk from June to September in second year. Leaves & roots are edible, with a peppery taste. Flowers are edible & sweet, may be added to salads or used as a garnish, & are attractive to pollinators. Roots, bark, & seedpods are medicinal. This strain is purported to have a higher than average content of medicinal Gamma-linolenic acid (GLA), which can be extracted from its seeds. We have noticed that it holds ripe seed pods tighter than other varieties making seed collection easier. Native to central & eastern North America. Hardy to Zone 4. Grows well in poor soil. Self-seeds/naturalizes easily & may become a permanent part of the garden if you let it go to seed.

Packet ≈ 150 seeds, \$3.00

Four O'Clock, Don Pedro's


Mirabilis jalapa.

 Striking hot pink & bright yellow variegated, trumpet shaped flowers open in the afternoon & are frequently visited by beautiful moths. Tender plants grow to 3' & are perennial in Zones 9 & higher. Tubers may be dug & stored indoors for replanting, but as this flower self-sows readily it may not be worth the effort. Some sources claim Four O'Clocks are poisonous, others that it is medicinal. This variety was introduced in 1982 by Southern Exposure Seed Exchange. Their original seed came from Spain, though Four O'Clocks are originally from Peru, & are also known as *Marvel of Peru*.

2 g ≈ 20 seeds, \$3.00

Mexican Sunflower

Tithonia rotundifolia.

 A great summer bloomer with bright orange flowers that attract butterflies & thrives on neglect. Turns into shrubs by the end of summer. This strain lacks the dwarf nature & muted colors of the newer varieties, Torch & Aztec Sun. We prefer this variety as we, & our pollinators, are always impressed by its length of bloom. Summer plant that loves the heat & will flower until the first frost.


1 g ≈ 80 seeds, \$3.25

1/2 oz, \$10.00

3 g, \$6.00

Painted Tongue, Kew Blue


Salpiglossis sinuata. 75 days.

 Captivating, velvety dark purple trumpet-shaped flowers that bloom continuously up slender stemmed sprays that reach 3½' tall. These delicate flowers are not suitable for bouquets, but are a show-stopper in the garden & are attractive to pollinators. Plants may need staking to prevent lodging, but we didn't have this problem. Sow this annual in early spring for flowers from June through September.

Packet ≈ 450 seeds, \$3.25

Poppy, Food Not Lawns Remix

Papaver somniferum.

 Large single blooms vary from light purple/white, to pink, red, magenta, & dark purple. This beautiful, easy to grow poppy population is the species commonly used for medicinal purposes. Adapted to our growing region, it seems to be very hardy. Try sowing in the fall for early spring flowering. May be sown in the spring as well. Our original seed came from two accessions at different autumn Food Not Lawns seed swaps in Eugene, Oregon.

1/2 g ≈ 500 seeds, \$3.00

1/4 oz, \$12.00


2 g, \$6.00

1 oz, \$24.00

*Flowers feed insects,
insects feed birds...
Everyone gets fed!*


Poppy, Horton Corn Poppy Mix

Papaver rhoeas.

 Mix of reds & pinks. Plants bloom tons of small flowers when compared to the few large blooms of *Papaver somniferum*. We found this mix in 2004 growing semi-wild in the herb garden at Horton Road Organics in Blachley, Oregon. Now I cannot imagine a farm without them. Known as a possibly intentional weed in grain fields in Europe. 1/2 g ≈ 500 seeds, \$3.00

Rose Campion

Silene coronaria.

 Perennial. A very popular, easy to grow flower. Small magenta blossoms held atop 2-3' silver downy plants. We find it tolerates neglect better than most plants & will come back perennially for many years. Drought tolerant & self seeding – once you get enough going it can naturalize nicely. Tolerates partial shade & can flower in the first year if sown early.

1/2 g ≈ 500 seeds, \$3.00

8 g, \$12.00

2 g, \$6.00

1 oz, \$20.00

Rudbeckia, Rustic Colors


Rudbeckia hirta.

 **NEW for 2016!** Perennial to zone 5. Rudbeckia is usually referred to as Black-eyed Susan, but Rustic Colors is not your average Black-eyed Susan. Blooms profusely all summer long with 4" daisy-like flowers that range in color from yellow to orange, red & mahogany. Long stems contribute to it working very well as a cut flower; blooms last a long time in a vase & the diversity within this variety is as eye-catching in bouquets as it is in the garden. Plants grow to 2 ft, do well in partial to full sun, & can tolerate both wet & dry soil conditions. Blooms from spring through autumn. A selection of a North American native species that can naturalize but is not invasive.

Packet ≈ 165 seeds, \$3.25

Sunflower, Hungarian Black Seeded

Helianthus annuus.

 5-6' tall plants produce mostly single, 8-12" flowers with yellow petals. Large black seeds are tasty as a snack & also good for sprouting because the sprouts are huge. Black seeded sunflower seeds are a popular protein-rich food in eastern Europe, & are very popular with the birds here at our farm. May also be pressed for oil if you can grow enough. This variety was collected on our first Seed Ambassadors trip from Martin Ringhoffer, who grows this Hungarian heirloom on his farm in Hungary.

3 1/2 g ≈ 45 seeds, \$3.00

2 oz, \$18.00

1/2 oz, \$6.00

1/2 lb, \$40.00

Sunflower, II Tore

Helianthus annuus.

Flowers reach 6" wide on well-branched, 6' tall plants. Flower color varies & includes pale yellow, bright yellow, & red flowers. Very good as a cut flower since each plant produces several flower heads & stem size works well in bouquets. We were given this seed by Wim Brus, a biodynamic seed grower high in the Apennine Mountains in Italy, who named this variety for The Tower, a 15th century stone structure that is his home & leads to his farm on the hillside.

1 g ≈ 35 seeds, \$3.00


1/2 oz, \$12.00

3 g, \$6.00

2 oz, \$25.00

Sunflower, Ring of Fire

Helianthus annuus. 70 days.

 Bi-colored petals are yellow at the tips & switch to dark maroon at the centers. Plants grow to about 5' tall with lots of branching, the primary flower is 6-8" & plants continue to set many smaller (3-5") flowers on long stems through the end of the season, which makes this variety superb for arrangements. Ring of Fire is an All-America Selections winner.

1 g ≈ 35 seeds, \$3.00

1/2 oz, \$15.00

3 g, \$6.00

2 oz, \$30.00

Sunflower,

The Serah & Sarah Mix

Helianthus annuus.

Adaptive Seeds Original. A sunflower party, this collection is an evolving mixture of sunflower colors & growth habits that we have been curating since 2005. Selected over the years from various crosses & volunteers. Many are classic yellows as well as unique reds & a few lemon yellow types. But the real gems in the mix are long petaled bicolor yellow & red types that stop us in our tracks when we find them. All are good cut flowers. This mix is our choice for naturalizing as they are particularly good at volunteering year after year. *Seed produced by Serah Mead & Gabe Woytek at Oregon Country Farm in Brownsville, Oregon.*


1 1/2 g ≈ 45 seeds, \$3.00

1/2 oz, \$12.00

4 g, \$6.00

Sweet Sultan, Imperialis

Centaurea moschata.


 Fragrant, shaggy soft thistle-like blooms range from white to pink to lavender. Blossoms look like little 3" pom-poms. A surprising standout in the garden, highly fragrant & great for cut flowers. Plants grow 2-3' tall & are very attractive to pollinators, especially bumble bees. Perennial in zones 9-10, but very worthwhile as an annual.

1/2 g ≈ 100 seeds, \$3.00

2 g, \$6.00

Tobacco, Jasmine Scented

Nicotiana glauca. 70 days.

 Bright white trumpet-shaped flowers bloom in the evening & seem to glow at night—simply stunning in the full moon. But more significant is that it smells amazing, particularly at dusk when it attracts large moths for pollination. The scent is so strong you can smell it from 30' away – would be great to plant near the porch, under the bathroom window, or anywhere you want to enjoy the sweet perfume. It's really amazing to me that we've been gardening for over 10 years & hadn't experienced this flower before. Really, it should be in every garden. Suitable for containers. Flowers are much larger than

most tobacco flowers but are not good for cutting. Annual that self-seeds easily.


1/4 g ≈ 300 seeds, \$3.00

3 g, \$9.00

1 g, \$6.00

Zinnia, Berry Basket

Zinnia elegans.

 A gorgeous mix of berry-toned zinnias, including raspberry, strawberry (and strawberry ice cream), marionberry, & grape (concorde, merlot, & rosé). Perhaps we can pretend that grapes are berries, & that rosé is a grape variety just this once. Great as cut flowers, with long, strong stems that will last in a bouquet for 7-10 days. Flowers are fully double. Plants reach 3-4' & will bloom from July through frost, especially if picked regularly.


1/2 g ≈ 50 seeds, \$3.00

8 g, \$12.00

2 g, \$6.00

Zinnia, Blue Point

Zinnia elegans.

 A dahlia-flowered, fully double zinnia that starts blooming early & keeps going until frost. Mixed colors include pinks, reds, yellows, oranges, purples, & white. Vigorous, productive, sturdy plants produce long stems. Plants grow 3-4', with flowers 3" in diameter. Don't be fooled by the name, there is nothing blue about these zinnias. In fact, Blue Point is the same as Benary's Giant Mixed. This collection was bred in Holland for the cut flower trade but zinnias are native to Mexico.

1/2 g ≈ 50 seeds, \$3.00

8 g, \$12.00

2 g, \$6.00

GARLIC & SHALLOTS

Available
late summer 2016

We planted a whole lot of garlic once again in autumn 2015 & are looking forward to providing seed garlic to gardens & farms in 2016. Naturally, availability in this category is dependent upon a successful season – nothing is guaranteed & no orders can be accepted at this time. Consider this a teaser! Please check our website for full availability & additional varieties in August 2016.

Broadleaf Czech Softneck

Softneck Artichoke Garlic.



Full flavored artichoke type softneck from the Czech Republic. The bulbs & cloves have a unique tan color with fairly large sized cloves for a softneck. The hot raw flavor mellows to a rich full one when cooked. Similar in shape & style to Siskiyou Purple but a little later to mature with a slightly broader leaf architecture. Performs well under wet spring conditions here in Oregon, but it really excels in years with an unusually dry spring. This variety is said to have been obtained from Gatersleben Seed Bank in Germany with the accession number of #146. However there is some confusion between sources, some stating that it is a purple stripe hardneck & others saying it is a softneck. So we have decided to give its full name as "Broadleaf Czech Softneck" to clarify which strain we are selling.

French Grey Shallot

Allium oschaninii.



We fell in love with the French Grey Shallots when we started to grow them to add diversity to the winter CSA share. They instantly became one of our favorite *alliums* in the kitchen, as they have a very fine flavor that adds a lovely touch to almost any dish. Shallots are widely used not only in French, Indian, and Thai food, but also Central Asian cooking, where they reportedly grow wild. These shallots have a hard skin that can be difficult to peel, but underneath their rough exterior lies a heart of gold; I almost think that cliché was first used to describe the French Grey Shallot (even though the "heart" is white and purple). French Grey Shallots are a true shallot, meaning they are only propagated vegetatively and never form true seed.

Music

Hardneck Porcelain Garlic.



Music has become the porcelain type variety for all other garlics to live up to. It consistently produces high yields of large, pure white bulbs. 4-7 pungent cloves per bulb. Large cloves make it quick in the kitchen & an excellent variety for roasting whole. Introduced from Italy to Canada by Al Music in the 1980s where it is still a very popular variety.

Nootka Rose

Softneck Silverskin Garlic.



Nootka Rose has become a favorite softneck variety on organic farms throughout the Northwest. Beautiful white skin with rose colored clove wrappers & long necks that are perfect for braiding, with a great garlic flavor. The late maturity of this variety, compared to other softneck & hardneck garlics, may contribute to its better rust tolerance in the spring. Bulbs range from medium-large to large & frequently form extra cloves on the sides, giving the bulbs a more oval shape. Bulbs can store very long, even up to a year under the right conditions. This heirloom originates from Waldron Island, Washington.

Oregon Blue Silverskin

Softneck Silverskin Garlic.



A variety originating in Oregon with dark green leaves that are almost blue in the spring. Stores very well and, when given favorable conditions, yields large bulbs. Being late to mature, the plants tend to avoid the worst of the rust pressure, making Oregon Blue a very reliable variety. There are a few strains of this variety floating around, ours is the silverskin type & not the more common artichoke type.

Purple Glazer

Hardneck Glazed Purple Stripe Garlic.



We love this variety for its eye-poppingly beautiful purple hue, pungent flavor, & huge bulb size. Purple Glazer is our favorite purple stripe variety, because it produces consistently high yields & shows resistance to rust. It shrugs off wet springs (becoming more common in Oregon) & boy does it catch people's eye at the farmer's market. Large cloves are easy to peel. Originated in the Republic of Georgia. Also known as Mchadidzhvari #1.

Rosewood

Hardneck Porcelain Garlic.




Beautiful, high performing Moldovan garlic that is vigorous & appears to be very resistant to diseases like rust, & tolerant of wet spring soil. With classic pungent porcelain flavor & long storing ability, Rosewood deserves a place among more

common high performance varieties on your farm or garden. The consistent medium-large size bulbs are perfect for farmers market where customers may be intimidated by the jumbo-sized bulbs varieties like Music often throw at you. Excellent yield if planted at a fairly close spacing like 6 in. Harvest is mid to late season, coming in a little earlier than Music & Nootka Rose. Large cloves that are common to porcelain types, about 5 cloves per bulb. The brown red clove wrappers are probably where Rosewood gets its name. Originating in the former Soviet Union in what is now Moldova. From the Moldovan Institute for Vegetable Research in Tirasopol, Moldova.


Siskiyou Purple

Softneck Artichoke Garlic.

 A beautiful artichoke type garlic that has been grown and selected in Southern Oregon for over 15 years. Good for braiding and will keep until April with good dry storage conditions. Bulbs size up early and are ready to harvest before other softneck types. Great for digging early for uncured garlic and the flavor is always excellently rich yet mild. Roughly 10-18 cloves per head. Sometimes this variety can produce giant bulbs in excess of 3 inches across.


St. Helens

Softneck Silverskin Garlic.

 White bulbed softneck variety from western Washington State. It is a family heirloom named after Mount St. Helens & it grows very well for us, & seems more vigorous with larger cloves than other silverskins. St. Helens is late to dry down & stores well for many months. Has tolerated rust pressure for us, enough to make nice big bulbs. Long stems make it a great choice for garlic braids. Flavor is hot when raw & mellows to a rich nutty flavor when roasted. Bulbs usually contain 7-15 fat cloves.

Zemo

Hardneck Porcelain Garlic.

 Zemo grows vigorously & produces very large white bulbs with 4 - 7 cloves per bulb. Lots of good garlic heat when raw that mellows somewhat with cooking. A breeze in the kitchen because of its large cloves, Zemo's large plant size makes it good for green garlic

& also high yielding of scapes. Some seasons Zemo produces better than Music. Definitely a winner. Originally from the Republic of Georgia.

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GRAINS

Amaranth, Copperhead


Amaranthus sp. 45 days leaf; 90 grain.

Very ornamental copper-colored seed heads on 4-5' plants. Early maturing variety with light, almost golden colored seeds. Amaranth was a staple crop of the Aztecs, its seeds & leaves are known to be some of the most nutritious of food crops. Our friend Gary Rondeau did an excellent write-up of his experience with this grain on his blog at: <http://squashpractice.wordpress.com/2010/11/24/the-grand-amaranth-experiment>.

1/2 g ≈ 500 seeds, \$3.00 1/4 oz, \$12.00
 2 g, \$6.00 1 oz, \$36.00

Amaranth, Rio San Lorenzo

Amaranthus sp. 45 days leaf; 100 grain.

 We chose this variety because of its beautiful marbled seed heads of pink-red & yellow-gold. They are gorgeous & seem to shimmer. Leaves can also be eaten raw when young or cooked like spinach when more mature. Vigorous plants grow to 8' here in the Willamette Valley. Seed threshes easily from plants & does not shatter if harvested on time. Harvest for grain when a seed feels hard when you bite on it, as opposed to doughy. Be sure to get it before the birds! A traditional grain amaranth from Durango, Mexico.

1/2 g ≈ 500 seeds, \$3.00 1/4 oz, \$12.00
 2 g, \$6.00 1 oz, \$36.00

Amaranth, Rodale Red Leaf

Amaranthus sp. 45 days leaf; 90-100 grain.


Our reselection from variable material that we believe originally came from Rodale in the

early 1980s, & more recently from Suzanne Ashworth in California with the name Red Leaf Grain. We have selected for early maturing 4-5' tall deep-red plants that produce a heavy yield of light tan seeds, perfect for edible grain use. About half of the plants were entirely finger-headed like Golden Giant & half showed a more snake-tongued center head. Matures well for us even in extra cool summers. Young leaves are a great & delicious addition to salad mix.

1/2 g ≈ 500 seeds, \$3.00 1/4 oz, \$12.00
2 g, \$6.00 1 oz, \$36.00

Amaranth, Sunset Goldilocks PNW


Amaranthus sp. 45 days leaf; 90 grain.

 Stocky plants grow 4-5' tall for us, producing mostly light-gold heads packed with tiny blond seeds. Occasional bi-colored magenta plants are very beautiful & would be worth growing as an ornamental crop. Very early for a grain amaranth. Leaves can also be eaten raw when young or cooked like spinach when more mature. After plants are cut at the base for seed harvest, we have seen new leaves re-sprout, producing even more food! Overall a really great variety. We received it as a variable mix called *Sunset Dwarf* from Bountiful Gardens, grown at Golden Rule Garden. We re-selected heavily to eliminate any tall red plants & named it Goldilocks, since it has golden locks, is not too tall & not too short. Enjoy!

1/2 g ≈ 500 seeds, \$3.00 1 oz, \$36.00
2 g, \$6.00 1/4 lb, \$60.00
1/4 oz, \$12.00

Barley, Condor Hulless

Hordeum vulgare.


 Two-rowed hulless barley developed by Alberta Agriculture Crop Research & released in 1989. Threshes easily & thoroughly, making it a good choice for homestead production to be used either cooked whole or milling into flour, though it was developed as a feed barley. Protein content averages just under 15%, making it a full 2 - 2.5% higher than standard hulled cultivars. A spring planted variety that is a

few days earlier & higher yielding than many others. Our seed came from Tim Peters, who probably got it from USDA-GRIN.

1/2 oz ≈ 450 seeds, \$3.00

Barley, Föckinghauser SAP

Hordeum vulgare.

 **NEW for 2016!** A 2-row German hulled barley that can be used for malting or animal feed. This barley was picked out of a bag of Föckinghauser Oats that we collected in Germany. Andrew was excited for the barley's sneaky way of contaminating the bag of oats because he wants to one day grow German malting barley for his own specialty malts for home brew. Malting & toasting small amounts of barley in the oven is an excellent addition to a home brew batch. It fills the house with delicious aroma, & the rich freshness is imparted to the beer. Spring sow March through May.

1/2 oz ≈ 275 seeds, \$3.00

Barley, Purple Hulless Improved MF

Hordeum vulgare.

Great in soups, whole grain salads, or try as an alternate in risotto. This variety is hulless, meaning that the hull falls off naturally during harvest ensuring the bran & germ remain. This results in whole grain edible barley. We recommend lightly toasting in a dry pan until barley begins to pop or smell like toast. Then cook like brown rice. The result is a fairly firm texture when cooked with a delightful rich nutty flavor. This variety is 6 row, & is less prone to lodging than Tibetan & other Purple Hulless barleys, which it may have been selected from. Best sown in spring. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

1/2 oz ≈ 700 seeds, \$3.00
4 oz, \$5.00

Einkorn

Triticum monococcum.

The first form of wheat to be cultivated over 10,000 years ago. Einkorn has much higher protein than modern wheat, but is much lower yielding – the name Einkorn is German for "single grain," with only one grain per hull. Einkorn is similar to Emmer in that it is spring sown & can be easier to digest for those

Millet, Rudukes

Setaria italica. Foxtail millet.



Back for 2016! Small seed with red-orange hulls, easy to grow. As with the other millets it is great for feeding chickens & ducks, or fermenting into beer. Remove hull before you eat it. Drought resistant. Variety given to us by the Lithuanian Ministry of Agriculture in Dotnuva, Lithuania.

4 g ≈ 1,200 seeds, \$3.25

2 oz, \$12.00

12 g, \$6.00

Oats, Black

Avena sativa.



Back for 2016! Hulled oat from an unknown biodynamic farm in England. Very ornamental, dark brown, almost black hull. If left in the field too long the sun bleaches the black to brown. Oats are tasty when hull is removed, then rolled for porridge. Most hulled varieties are used for cover crop or feed.

1/2 oz ≈ 500 seeds, \$3.00

Oats, Föckinghauser

Avena sativa.

A white oat with hulls bred from the old variety "Alfred" by Wolfgang Kreimer of Mühlenbachhof, Germany. Early maturing, fairly short & lodge resistant. Used as an animal feed & for hay. Said to grow well as a mixture with spring barley & fed in combination for sheep, goats, horses, cows, chickens, ducks, geese, & rabbits. We collected it in 2007 when visiting Ulla Grall & her seed company Bio-Saatgut in Germany.

1/2 oz ≈ 500 seeds, \$3.00

4 oz, \$8.00

Quinoa, Chadmo

Chenopodium quinoa.



Cream-brown seed. We grew Chadmo for the first time in 2014 & were impressed by how well it did. This variety was shared with our friend Dan Armstrong at the 2013 International Quinoa Symposium at Washington State University. Out of the 7 varieties Dan grew, Chadmo stood out. Originally from the island of Chiloé off the coast of Chile, Chadmo seems more well-adapted to growing at low elevations than most other varieties of quinoa which hail

from high in the Andes. In trials through the University of Buenos Aires, Chadmo showed strong resistance to pre-harvest sprouting (seed dormancy in seed head), most likely an adaptation to being from a humid, temperate climate. Chiloé is also at a similar latitude (41-43°S) to Oregon (42- 46°N), which may contribute to its easy success here. Hooray for coastal adaptation! Check out Dan's 2014 quinoa experiment results at: mudcitypress.com/beanandgrain20.html.

1/2 g ≈ 250 seeds, \$3.50

Quinoa, Dave 407

Chenopodium quinoa.



This is our favorite quinoa because of its unique history & excellent performance here on the Willamette Valley floor. Golden orange seeds. 4-5' tall plants with seed heads that turn vivid orange when ripe. High yielding when compared to other quinoa grown here in low elevations. Short season & open seed heads resist late season damp weather. Collected in southern Chile. Named after quinoa collector & advocate David Cusack, who was murdered in Bolivia in 1984. There is anecdotal evidence that he was murdered by "business interests" that felt threatened by the solidarity amongst quinoa-growing campesinos. Others believe he was murdered due to his activism & research surrounding the CIA's role in the overthrow of Chilean president Salvador Allende. All very mysterious.

1/2 g ≈ 250 seeds, \$3.50

1/2 oz, \$12.50

2 g, \$6.50

Quinoa, Linares

Chenopodium quinoa.



Back for 2016! Linares is one of the best candidates for future western Oregon quinoa production. There has been lot of hype about quinoa production lately & few successes. Not yet anyway! Getting the right seed may be the first step. Plants are 4-5' tall. Seedhead color is slightly variable, from orange to gold when mature. Originating in Chile where the day length is similar to our own. This variety is highly regarded by Kevin Murphy, grain breeder at WSU Pullman, Washington, as being one of the highest


yielding varieties in their trials. Some varieties of quinoa need to be grown at elevation, Linares produces well even at sea level.

1/2 g ≈ 250 seeds, \$3.50
2 g, \$6.50

1/2 oz, \$12.50
1 oz, \$18.50

Quinoa, Temuco

Chenopodium quinoa.

 Orange seed heads, high yields. This variety is from Temuco in southern Chile, an area with a relatively low elevation for quinoa production (1,180' instead of 10,000'+). Open head shape is less prone to molding in seedheads than other quinoas. We have heard that it is the most popular quinoa in England – who knew?

1/2 g ≈ 250 seeds, \$3.50

Teff, A.L. White

Eragrostis tef.

 **Back for 2016!** An early maturing white seeded teff that performed well for us in the short cool summer of 2010 & did even better in the long, hot summer of 2015. White teff is usually too late maturing to be grown where we are, luckily this one is different. Each plant produces many beautiful wispy tillers, making this crop an attractive choice for more reasons than one. White teff is also the preferred type for *injera*, a traditional soured flat bread found in Ethiopian food.

1/2 g ≈ 500 seeds, \$3.50
2 g, \$6.50

1/2 oz, \$12.50

Wheat, Maris Widgeon

Triticum aestivum.

Moderately tall, winter type bread wheat that has a semi-hard golden orange grain. Even though it lacks the high protein of modern reds it is a great variety for making bread. Very productive for us & tall enough to organically choke out the weeds. Awnless heads bend over & shed rain well. 3-4' tall for us with low soil N. Can grow to 5' in rich garden soil. Very good grain yield. Sarah has been baking 100% whole grain bread from Maris Widgeon weekly for several years now & finds its flavor exceptional when compared to other hard red varieties. For the past 30 years it was used in England for traditional roof thatching, as it was the only legally available non-dwarf

variety in the European Common Catalogue. Developed in 1964 by the Plant Breeding Institute of Cambridge, England.

1 oz ≈ 400 seeds, \$3.00
1/2 lb, \$5.00

1 lb, \$8.00
5 lbs, \$35.00

GREENS, ASIAN & MUSTARDS

Brassica sp.

Mizspoona

Salad Select

B. rapa.

  Mizuna is our favorite mustard family salad green, & Tatsoi comes in a close second. Combine the two, & the awesomeness increases exponentially. Very mild mustard flavor delicious when eaten raw in salads & is also quite tasty cooked. Mizspoona Salad Select inherits the vigorous growth & cold hardness of both its parents. Slight variation in leaf & stem shape to keep you from getting bored but not so much that your taste buds get confused. This mostly uniform genepool resembles a dark green monster Mizuna more than Tatsoi. Mizspoona Salad Select is brought to you by none other than Frank Morton. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

1 g ≈ 250 seeds, \$3.50
3 g, \$6.50

1/2 oz, \$9.50

Mustard, Dragon

Tongue/Ho Mi Z

B. juncea.

  Hands down the most beautiful red mustard for salad mix. The leaf color is green & purple, hard to describe. Very slow to bolt in spring, it has the perfect balance of sweet & spicy flavors. Sizes up enough to be used in stir-fry. Bred by Frank Morton of Wild Garden Seeds in Philomath, Oregon, & renamed Dragon Tongue by Eleanor O'Brien of Persephone Farm in Lebanon, Oregon. It is Frank's favorite fall mustard & Andrew's


favorite spring mustard. Selected from a cross between Horned & Miike mustards. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

1 g ≈ 250 seeds, \$3.25
3 g, \$6.00

1/2 oz, \$9.00

Mustard, Green In Snow

B. juncea.


 Also known by its Chinese name Shi-Li-Hon. This is our favorite winter mustard. It grows vigorously for us throughout the winter, bouncing back easily after our lows of 8°F. Very hot when raw, the heat all but disappears when cooked & leaves you with a good balanced mustardy flavor. Excellent pickled, simply by packing in a jar with some salt. *Seed produced by Deep Harvest Farm, on Whidbey Island, Washington.*

1 g ≈ 250 seeds, \$3.25
3 g, \$6.00

1/2 oz, \$9.00
1 oz, \$12.00

Mustard, Pizzo

B. juncea.


 **Back for 2016!** Light green, extra curly salad leaf. Mild when baby & very hot when larger. Winter hardy. Recommended to us as a winter salad variety by garden writer Joy Larkcom. Originally sourced from CN Seeds in England.

1 g ≈ 250 seeds, \$3.25
3 g, \$6.00

1/2 oz, \$9.00
1 oz, \$12.00

Mustard, Spicy Curls

B. juncea.


 **Back for 2016!** A very diverse & strikingly beautiful mix of curly & wavy, mostly red & purple leaves with good moderate heat. Great for salad or bunching greens. A favorite of ours for winter cooked greens, the heat vanishes once cooked & the rich flavor remains. Bred in Oregon by Tim Peters of Peters Seed & Research for more cold hardiness & disease resistance than other mustards.

1 g ≈ 250 seeds, \$3.25
3 g, \$6.00

1/2 oz, \$9.00
1 oz, \$12.00

Napa Cabbage, Nozaki Early

B. rapa. 60 days.

 Super early, tall napa cabbage heads are very juicy. Perfect for *kimchi* & stir fry. 2-5 lb heads are best covered with row cover to prevent all the other animals in the world from eating them. As Sarah likes to say, "Everybody likes to eat napa cabbage, especially the bugs." Best sown in late summer for fall heading. 65% of our late September plant-out headed up in January & that is great, even though we should have planted them a month earlier. *Seed produced by Seven Seeds Farm in Williams, Oregon.*

1 g ≈ 250 seeds, \$3.00
3 g, \$6.00

Pak Choi, Luck Dragon

B. rapa. 35-40 days.

 **Adaptive Seeds Original.** Sweet & crunchy green-stemmed baby pak choi. Impressively vigorous in the cool weather & it really shined in our greenhouse. Pak choi is a very good choice as a greenhouse/hoophouse crop in the spring & fall. Produces a lot of food fast per square foot. Leaves are erect & glossy green color. The leaf petioles are crunchy yet pliable & resist cracking. Slow to bolt & nicely holds a medium-small size. Luck Dragon is currently an F2, which refers to the second year after dehybridization, but there was little apparent variability to be seen in our test seeding. I wonder how that happened? However, we did cross in a tiny bit of mizuna into the population for our later plant breeding escapades. We will continue to select it for general reliability & taste. In the mean time, it is off to an excellent start.

1 g ≈ 250 seeds, \$3.50
3 g, \$6.50



Want to know what this symbol means? Learn more about the Open Source Seed Initiative on page 6.

GREENS, SPECIALTY

Adaptive Seeds

Lettuce Mix



This lettuce mix contains many of our best lettuce varieties that are ideal for salad cutting, with a focus on varieties that we think are tasty & colorful. Mixing loose leaf, romaine, & oak leaf types means this mix can easily be used for cut & come again salads.

1 g ≈ 600 seeds, \$3.80


1/4 oz, \$12.80

3 g, \$6.80

Amaranth, Miriah Leaf



Amaranthus tricolor.

 Not a grain variety. Red veined green leaf amaranth for salad & cooking. Leaf backs are red, adding unique color to salad. Heat tolerant spinach substitute that is popular in Asia & Latin America, good cooked or pickled. A few years ago I tasted a *kimchi* made from amaranth leaf & it was very good! This type of amaranth is sometimes called Callaloo in the Caribbean where it is used to make a popular dish of the same name. We brought this variety back from the abyss in 2006 after it was lost commercially in 1999.

1/2 g ≈ 500 seeds, \$3.00


1/4 oz, \$9.00

2 g, \$6.00

Arugula, Tuscan



Eruca sativa.

 Big thick leaves with excellent flavor & very cold hardy. For those who like their arugula to have a little kick, Tuscan has a spicier flavor than common varieties such as Astro. Some plants have strap-like leaves, others are lobed. Seed Ambassador Kayla Preece collected this variety from Agricoltori Custodi, a seed preservation group in Tuscany, Italy.

1 g ≈ 400 seeds, \$3.25

1 oz, \$12.50


1/4 oz, \$7.00

1/4 lb, \$24.00

Cardoon, Argenté de Genève Inermé



Cynara cardunculus.

 **Back for 2016!** Perennial. Closely related to the artichoke, this stem vegetable is sown in spring, blanched with cardboard in fall, & then used raw in salads or steamed. Large, silver, slightly spiny leaves produce purple thistle-like flowers that reach 6' tall.

Pollinators love it. Heirloom originally from the Grosjean family in Chêne-Bougeries, Switzerland. We received it from Pro Specie Rara, the Swiss seed saving organization.

3 g ≈ 60 seeds, \$3.80

Corn Salad,

Gelber Nüssler



Valerianella sp. 55 days.

 **NEW for 2016!** Nüssler is the common name for corn salad in German-speaking Switzerland, where we picked up this tasty & nutritious gem on our Seed Ambassadors travels many years ago. Light-green (almost golden) leaves have very mild flavor & form a small rosette which is harvested whole or occasionally as cut-and-come-again salad greens all winter long. A cool season vegetable that is best sown in spring or fall. Makes a great winter rotation after the summer garden has been retired. Soil temps above 70°F will cause seed to go dormant. If left unharvested, it naturalizes easily. Best sown where you will always welcome volunteer salad greens. Corn salad has been foraged by Europeans for centuries, & only became more commercially available in the 1980s. We were gifted this variety by ProSpecieRara, the Swiss seed saving organization, & have reason to believe that it is *Valerianella eriocarpa*, sometimes referred to as Italian Corn Salad.

1/2 g ≈ 500 seeds, \$3.50

Corn Salad, Granon



Valerianella locusta. 35 days.

 **NEW for 2016!** Granon is a solid variety of corn salad that grows well year-round in cool climates, but is best known as a winter salad green for both outdoor & indoor production. Plants produce a small rosette (think baby greens size) that may be harvested whole or by cutting individual leaves for cut-and-come-again style harvest. Leaves are broad & thick all the way to the base of the plant. Good uniformity & dark green color. Granon is an excellent choice for the market grower, especially for restaurant sales. Interestingly, according to Wikipedia, "the Brothers Grimm's tale Rapunzel may have taken its name from this plant, as the eponymous character is named for the

'salad' which her father has come into the sorceress' garden to steal. 'Rapunzel' is one of the German terms for cornsalad." Aka Mache; Lamb's Lettuce.

1/2 g ≈ 500 seeds, \$3.50
2 g, \$6.50

1/4 oz, \$9.50

Cress, Dutch Broadleaf   

Lepidium sativum.

Very large, broad leaves for a garden cress, with nice wavy edges. Fairly slow to bolt & good peppery flavor with not too much spice. Makes a substantial addition to a salad mix. Broadleaf cress is great on BLTs or other sandwiches. An old variety from the Netherlands, we sourced it originally from Shepherds Garden Seeds in 1999.

Commercially unavailable for a decade, we are happy to have reintroduced it in 2009.

1 g ≈ 400 seeds, \$3.50
3 g, \$6.50

1/2 oz, \$9.50

1 oz, \$12.50

Cress, Greek   

Lepidium sativum.

Garden cress is also known as pepper grass. A delightfully pungent addition to salads, Greek Cress is a type of garden cress that is easy to grow & thrives in cool weather. Best when young, its delicate, frilly leaves contribute a hot mustardy flavor & it's a great green to use for cut-&-come-again salads. May also be used as a garnish, on sandwiches, or in stir-fry. Best when sown in spring & fall. Sow in successions for best results. Attractive to flea beetles in summer—may be good as a catch crop. A Seed Ambassadors Project variety found at a seed swap in Stroud, England.

1 g ≈ 400 seeds, \$3.50
3 g, \$6.50

1/2 oz, \$9.50

Delicious Diversity Mesclun Mix 


One of the easiest ways to celebrate diversity is to put it in your salad mix. This is our chosen salad mix for most of the year – except the hottest months. Mixed for deliciousness & beauty, with colors ranging from dark red to vivid green. Also very hardy for winter harvest, although best covered in extreme weather. Due to different seed sizes & maturity dates, this mix is recommended for the home garden. Includes: Mizspoon; Russian Frills Kale; Rainbow Chard; Tuscan Arugula; Luck Dragon Pak Choi; Endive; Escarole; Mustard; many types of Lettuce; AND more!

1 1/2 g ≈ 400 seeds, \$3.80
4 g, \$6.80

1/2 oz, \$12.80

Lambsquarters, Magenta Spreen  

Chenopodium giganteum. 30 days baby salad; 60 days adult.

 An exciting relative of spinach, quinoa & wild lambsquarters. The young plants have a great mild tangy flavor & shimmering magenta color in the leaf centers. Excellent in salad when young, even lightly cooked as a pot herb, stir fry green or any way spinach is used. It is much more heat tolerant than spinach & is similarly packed with nutrients. Not as weedy as wild lambsquarters but it can go feral in the garden if the seed is left to shatter. Some gardeners love this trait as it lends a self-perpetuating element to the annual garden.


1/2 g ≈ 500 seeds, \$3.00
2 g, \$6.00

1/2 oz, \$12.00

1 oz, \$18.00

Plantain, Buck's Horn   

Plantago coronopus.


 Perennial. Tender crispness with a wonderful nutty flavor & succulent texture. A traditional European green, it survives the harshest winter weather here in Oregon. Plants are perennial & re-grow after cutting. A cultivated species related to the common edible garden weed. Collected by The Seed Ambassadors Project from an Italian seed company. Aka, Minutina, Herba/Stella Erba.

1/4 g ≈ 500 seeds, \$3.25
2 g, \$6.00

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: Discover what the Culinary :
: Breeding Network is all about! :
: See page 51 for Sarah's Wax :
: Soapbox to find out more. :
:.....

Purslane, Munich


Portulaca oleracea.

 A summer salad green with great texture & heat tolerance. Not the weedy relative, this grows tall & sets seed late. It also has much better flavor compared to wild purslane. High in Omega-3 fatty acids, it adds a citrusy tang to summer salads. Its character seems to be somewhere between the common golden purslane & tall green types. A rare variety given to us by Pro Specie Rara, the Swiss seed preservation organization.

1/2 g ≈ 500 seeds, \$3.25

Salad Burnet

Sanguisorba minor.

 Perennial. A delightful salad green, sometimes added to mixed salads in Europe where it is native. The flavor is a nice accent in salad mix as it tastes like cucumbers. Cute pinnately compound leaves always receive the question, "Oh, what is that?" We love it for its hardiness & tasty greens all winter long. Its perennial nature is also a plus & would make a great edible ground cover. Rare in the US but we think it should be a lot more popular.

2 g ≈ 250 seeds, \$3.50

1 oz, \$12.50

1/4 oz, \$6.50

Shungiku, Komi

Chrysanthemum coronarium.

 **Back for 2016!** A deeply serrated leaf Shungiku with long stems & mild favor. Usually cultivated similarly to broccoli raab & harvested into bunches. With its delicious mild floral flavor, shungiku is something between an herb & a vegetable; we like to add it to stir fry, beans, omelets, soups – just about anything. Smaller leaves make a good all weather salad green. Frost resistant to some degree & quality is best during cool weather. Shungiku is also known as edible leaf garland chrysanthemum.


1/2 g ≈ 150 seeds, \$3.50

1/2 oz, \$9.50

2 g, \$6.50

Silene inflata, Scuplit/Stridolo

Silene vulgaris.

 Perennial. Salad herb native to Europe. Great for year-round salads as it is very hardy. Also good cooked in risotto & omelets. Used throughout Italy for its slightly aromatic flavor much like arugula or chicory, but milder & with an herbal note. Some avoid the older leaves as they have a strong bite. Very easy to grow with pretty flowers. May self seed. Aka. Scuplit or Bladder Campion.

Packet ≈ 200 seeds, \$3.25


2 g, \$12.00

1/2 g ≈ 800 seeds, \$6.00

1/2 oz, \$20.00

Sorrel, Transylvanian

Rumex acetosa.

 Perennial. A variety of garden sorrel with nice long, strap-shaped leaves. Good color & flavor all winter. Tolerates dry spells. Extremely hardy & perfect for the permaculture or gourmet garden. We like it added as a small part in salad mixes & it is used in sorrel soup, of course. Collected by The Seed Ambassadors Project from a Hungarian farmer at the farmers market in Cluj, Romania, on our 2008 trip to Transylvania.

1/2 g ≈ 200 seeds, \$3.25

1/4 oz, \$12.00

2 g, \$6.00

1 oz, \$24.00

Texsel Greens

Brassica caranata.

 **Back for 2016!** A selection of Abyssinian mustard. Excellent flavor with some garlic overtones. Andrew's favorite salad green especially in winter, though Sarah likes it more for braising. Dark green, oval leaves with slightly irregular edges average 4-7" long. May size up enough for bunching, but does not get as big as other *B. caranata*. Plants grow 2-3' tall & don't produce many leaves. Succession sowing recommended. Possibly developed in the Netherlands, species originating in Ethiopia. We sourced this from Madeline McKeever of Brown Envelope Seeds in Ireland. *Seed produced by Abel Kloster & Tao Orion in Cottage Grove, Oregon.*

1 g ≈ 200 seeds, \$3.80

3 g, \$6.80

Cilantro,

Rak Tamachat


Coriandrum sativum.

 Named for the Rak Tamachat Permaculture & Natural Building Education Center in Thailand, where we saved the seeds for this variety out of their kitchen garden when we visited in March of 2014. Since all we saw were the plants that had already gone to seed, we were surprised & delighted by what we discovered when we planted it out for trial purposes. Leaves are giant when compared to every other cilantro we have grown – can be at least 2" across! Flavor is a little more mellow than other cilantro, so you can eat it by the handful without getting overwhelmed. It is almost cilantro as a vegetable. We instantly fell in love with this variety, & hope you do too.

3 g ≈ 270 seeds, \$3.50

Cilantro, Standby

Coriandrum sativum.

 Very hardy & slow bolting. Excellent for sowing in the late fall for winter leaf harvest or early yield of seeds the following year. Seeds have an excellent strong, lime-like flavor. Bred by Tim Peters of Peters Seed & Research, in Riddle, Oregon.

3 g ≈ 200 seeds, \$3.50 1/4 lb, \$20.00
1 oz, \$10.00

Clary Sage


Salvia sclera.

 Biennial. An ancient herb used in Europe for centuries. Great aromatic plant to have nearby. We love to walk by a blooming Clary Sage & just smell it. It always seems to clear & brighten our day. In aroma therapy Clary Sage is said to help with anxiety & stress due to its warming sedative qualities. Flowers are very attractive to bumble bees. Soak the seeds in water to make a mucilaginous eye bath, that is known to clear the eyes & clean out any irritants. Flowering tops have been used to flavor vermouth & other liqueurs. Leaves are edible. Descriptions of its medicinal use trace back to Greece in 4th century BCE. **Cannot ship to Washington State.**

1/2 g ≈ 100 seeds, \$3.25
3 g, \$7.00

Dill, Ambrosia

Anethum graveolens. 35 days.

 **NEW for 2016!** Amazingly fragrant variety of dill. Heavenly in the garden & a key ingredient to many pickle recipes. You can't have too many jars of dilly beans in the pantry. Also delicious in borscht (beet soup), & cooked with fish or potatoes. Very attractive to pollinators once flowering begins. We sourced this originally from Peace Seeds in Corvallis, Oregon. There is an Ukranian or Russian variety of the same name & possibly it is the same but we're unsure. Aka, Ambroja.

1/2 g ≈ 200 seeds, \$3.80 1 oz, \$12.50
2 g, \$6.80 1/4 lb, \$25.00

Dill, Mt Adams

Anethum graveolens. 35 days.

 **NEW for 2016!** Dill is a must have in any garden. A great early to flower variety perfect for seed & flower production. It is also a good producer of dill leaf but not as prolific as mammoth types. Dill is a commercial crop in Washington state, where many acres are produced for distilling into essential oil, as a seed crop, & for fresh markets. We picked up this variety from a seed swap in Bingen, Washington, where a local homesteader had been saving seed from this variety for 20 years.

1/2 g ≈ 180 seeds, \$3.80

Elecampane, Julie's

Inula helenium.


 Perennial. One of the most highly regarded herbs of the Western herbal tradition and a very important part of the Pacific Northwest apothecary. The root is used for many ailments, especially respiratory issues including bronchial infections and chronic cough. We love having it in the garden because it is easy to grow and is a tough perennial which can turn into a very large plant after a few years. The root is harvested in the fall of the second year. Mentioned by Pliny and named after Helen of Troy, it is said to have sprouted up from where her tears fell. Also revered as a sacred herb by the ancient Celts, who called it elfwort. An Irish study has found extracts of elecampane to be effective against methicillin-resistant *Staphylococcus aureus* (MRSA), and to

generally be highly antimicrobial. We have named this strain after our late friend Julie Mallalieu, who sadly passed away in 2012. She was a wonderful organizer of the Eugene Propagation Fair and seed swaps in the area and she gave this seed to us a few years ago. We miss her.

Packet ≈ 125 seeds, \$3.25

Horehound, White

Marrubium vulgare.

 Perennial. An attractive shrub with small, grey-green leaves that are covered in small white hairs, creating a fuzzy appearance. Tea can be made from the leaves & it is a favorite remedy for coughs (though it's quite bitter so add honey). Horehound has long been noted for its medicinal qualities in treating numerous ailments. The essential oil is said to contain potent antimicrobial, antiseptic & anti-inflammatory properties. It has also traditionally been used as a flavoring for ales, sodas, & lozenges. Naturalizes easily & may spread, though germination can be slow & erratic. Best when direct sown in early spring or early fall.

Packet ≈ 130 seeds, \$3.25

1/2 g ≈ 500 seeds, \$6.00

Korean Licorice Mint SM

Agastache rugosa.

 Perennial. Very delightful aromatic leaves for tea with a sweet minty licorice flavor. One of Andrew's favorite herbs for tea, second only to wild yerba buena. The beautiful blue spikes of flowers can grow to 8" long & provide excellent forage for beneficial insects. Blooms over a long period & especially well late in the season. Leaves are best harvested before flowering & are a delicious addition to salad mixes. For tea we like them best fresh, but dried leaves are also good. It can be harvested like basil by coppicing the young stems for continuous regrowth & cutting. As a healing plant it can be helpful for cold symptoms & as an aromatic it can stimulate digestion, circulation, & general energy. As beneficial insect forage, Frank Morton recommends pairing Korean Licorice Mint with fennel for attracting &

feeding beneficial insects, honey bees & birds bountifully in the autumn. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

1/2 g ≈ 500 seeds, \$3.25

Lemon Balm, Quedlinburger Niederliegende

Melissa officinalis.

 Perennial. Living in the Northwest we have always wished we could grow citrus. You could try to grow lemons in a greenhouse or you could simply throw this seed all around your garden. A strong lemon balm tea is a great substitute for lemon juice in most recipes. Quedlinburger Niederliegende is higher in essential oil content than the common lemon balm, & yields lots of leaves. Lemon balm tea, when sweetened with honey, is used medicinally to help with stress, indigestion, & headaches. We have also used it when brewing mead (honey wine) with great success. This easy-to-grow perennial belongs in every garden. You might ask why we love strange names, & we're not sure why but we do. To translate/contextualize this tongue twister of a name is a delight. Quedlinburg is a town located in Germany north of the Harz mountains in Saxony-Anhalt. "Niederliegende" translates from German as procumbent, which is a botanical adjective meaning, "growing along the ground without setting forth roots." This is interesting as we've observed this variety to be more upright & stretched out than others.


Packet ≈ 150 seeds, \$3.25

4 g, \$12.00

1/2 g ≈ 800 seeds, \$6.00

Marshmallow

Althaea officinalis.

 Perennial. Common edible and medicinal herb native to Europe. Marshmallow has many medicinal uses which include treating stomach acid, aching muscles, insect bites, and dry coughs. Leaves can be eaten raw but taste better cooked, especially good for thickening soups as it is related to okra. Marshmallows of campfire and s'mores fame were once made by drying the root, grinding it into a powder, and then making the powder into a paste and roasting. Water left over from cooking any part of the plant makes a good egg-white substitute.

Tea can be made from the flower or root. Grows to 4 feet. Naturalizes easily, but seeds benefit from some cold to germinate. One way to get good germination is to sow directly in garden soil in early spring.

1/2 g ≈ 175 seeds, \$3.25

2 g, \$6.00

Mugwort

Artemisia vulgaris.


 Perennial. An important part of the medicinal herb garden, as it has been used in remedies across many cultures for hundreds of years. Various preparations of mugwort have been applied to the skin to treat poison oak, rheumatism, or quicken the blood. Teas or tinctures have been known to induce lucid dreaming & are used to treat irregular menstrual periods, epilepsy, & stomach aches. In the United Kingdom, Mugwort was even used as the poor man's tea substitute (it's fairly bitter though, we don't recommend this use) & has been used to flavor beer – there really are too many uses for mugwort to list them all here. Beautiful slivery grey purple leaves grow to 4' & would be suitable for a hedge. Perennial plants will spread, self-seed, & grow well even in poor soil.

Packet ≈ 700 seeds, \$3.50

Parsley,

Einfache Schnitt 3

Petroselinum crispum.

 Translates from German as "easy cut." Very flavorful & hardy. Dark green, flat leaves are upright for easy cutting & rot resistance. Looks great & healthy year-round even in the dead of winter. Several local organic growers have sung the praises of this variety & we relied on it for the Open Oak Farm CSA all season long. Variety sourced from Bingenheimer Saatgut, the German biodynamic seed company.


1 g ≈ 300 seeds, \$3.25

1/2 oz, \$12.00

3 g, \$6.00

Sacred Basil, Tulsi


Ocimum tenuiflorum.

 **NEW for 2016!** Tulsi is the best herb to grow for tea. It smells like heaven in a teacup & also in the garden when you walk by; when it's flowering all of the little pollinators think so, too. Has been used for centuries in Ayurvedic medicine as an adaptogen & for helping to alleviate stress. More cool-weather tolerant than sweet basil & many other varieties of sacred (or holy) basil. This strain comes to us from Wild Garden Seeds, who have been growing it since 1983. Aka, Tulasi.

Packet ≈ 200 seeds, \$3.25

Tobacco, Massachusetts Wrapper

Nicotiana tabacum.


 As folks that haven't spent much time in New England, we were surprised to learn that Connecticut & Massachusetts have a 300 year history of producing premium tobacco for wrapping cigars. Warm summers, long day length, & high humidity provide favorable conditions for leaves that can reach 3' across & twice as long! After 18 months of processing, each of these giant leaves may become two cigars. Here in the Pacific Northwest with our cool temps & low humidity, the giant wrapper tobaccos don't grow quite as large but are still very impressive in the garden, with leaves reaching 3' long & 1½' across at the widest point. Massachusetts Wrapper Tobacco grew to 7' in our garden, with pretty light pink trumpet shaped flowers atop the central stalk. Early maturing. We've never experimented with curing or smoking tobacco, but these leaves fared well in our taste test of chewing dried, unfermented leaves. We don't usually chew tobacco, & others think the plants are worth growing for their ornamental qualities, unique size & shape. Also, tobacco may be more useful in bartering than Bitcoin! We sourced this variety from Scott Weech at a seed swap in Eugene, Oregon.

1/4 g ≈ 300 seeds, \$3.25

1 g, \$6.00

Tobacco, San Juan Pueblo

Nicotiana rustica.

 A traditional, native New Mexico variety grown in secluded patches by San Juan Pueblo elders. Shorter plants with rounded leaves & yellow cup-like flowers. Leaves are often collected, dried, & powdered. Some use it straight for ceremonies & others add it to moist commercial tobaccos. The *Nicotiana rustica* species is a very potent species of tobacco. The high concentration of nicotine (up to 9%) in its leaves makes it useful for creating organic pesticides. Nicotine is very toxic, be careful. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*


1/4 g ≈ 300 seeds, \$3.25

1/4 oz, \$18.00

1 g, \$6.00

Tobacco, Shirazi

Nicotiana tabacum.

 This rare Iranian tobacco grows about 4-5' tall & produces lovely white flowers with lavender-pink blush. Said to be a good, full-flavored smoke & also good for a home-made garden insecticide, though we haven't tried either. We have been informed that Shirazi is easy to cure out here in the West & doesn't require a complicated fermentation process to taste good. Might be just what Oregon's future economy needs.


1/4 g ≈ 300 seeds, \$3.25

1/4 oz, \$18.00

1 g, \$6.00

Valerian, Anthos Arterner Mix

Valeriana officinalis.


 Perennial in zones 4 – 9. A mix of improved strains of valerian, preferred for commercial production because of their high yield of roots & high essential oil content. Valerian is a favorite herbal treatment for insomnia, & the small pink & white flowers were once used in perfumes. Considered a powerful brain & muscle sedative, valerian can have varying effects on people, even stimulating some. Dried valerian flowers are used in a Biodynamic preparation that is applied to compost, to influence the processes of phosphorous in the compost. Plants can grow to 5 feet tall & spread slowly via rhizomes.

Packet ≈ 100 seeds, \$3.50

1/2 g ≈ 500 seeds, \$6.50

Yarrow, Danish

Achillea millefolium.

 Perennial. Sometimes our penchant for seed saving goes a little too far – such is the case with Danish Yarrow. We saved seed from a bunch of plants growing along the roadside while out exploring the ruins of a 14th century castle about 20km from Aarhus, Denmark, during the first days of our Seed Ambassadors Project trip in 2006. A patch of this perennial now grows in the backyard, in deep shade (though it prefers sun), where its feathery grey leaves make a nice ground cover for most of the year. Yarrow is also an important herb in biodynamics; its lacy white flowers are used to make prep 502, to stimulate potassium, silica & selenium in the soil. Slowly spreading via roots & seeds, grows well even in poor soil.

Packet ≈ 400 seeds, \$3.50

KALE

Brassica sp.

Baltic Red

B. oleracea. 65 days.

 **Back for 2016!** An heirloom variety originating in the Baltic states (Estonia, Latvia, & Lithuania). The whole plant is deep purple red. Sturdy 2' tall plants have medium-sized finely curled leaves. Yields are good & the plant is very hardy. Mild flavor, leaves turn dark green when cooked. It's really quite gorgeous & a great choice for an "edimental," an edible ornamental. One of the parents of Redbor. Given to the Seed Ambassadors Project by Søren Holt of Frøsamlerne, the Danish seed saving organization. Originally from Runäbergs Fröer, a small heirloom seed company in Sweden. Aka, Baltisk Rod Purpurkal. *Seed produced by Organic Redneck in Leaburg, Oregon.*

1 g ≈ 250 seeds, \$3.80

3 g, \$6.80

Bear Necessities

B. napus.

 A finely serrated frilly kale with a tender texture that makes it suitable for salad mix throughout its life. Great cold tolerant salad mix item that is mild, very sweet & adds a lot of volume. Larger leaves are also good for cooking/bunching. We've heard reports that super frilly leaves may be confusing to swede midge, a pest that's becoming a serious problem for growers on the East Coast, which gives this variety a leg up on other kales. Leaves vary in color from green to purple but all plants in this Tim Peters-bred population have the super frilly, skeletal leaf type. Derived from Russian & Siberian kales (*B. napus*) crossed with mizuna (*B. rapa*).

1 g ≈ 250 seeds, \$3.80 1/2 oz, \$12.80
3 g, \$6.80 1 oz, \$22.00

Gulag Stars

B. napus with *B. rapa* crosses.

 **Back for 2016!** Incredible diversity unlike anything else. A mix of *napus* kales that have been crossed with *B. rapa*. *Napus* leaf types vary through the color spectrum from brilliant red to green to white Russian types; from super frilly to broad-leafed shapes; & skinny, short stems to broad, thick stems; & multiple combinations thereof. Occasional *rapa* leaf types vary from turnip-leaf to something that looks like a cross between pak choi & napa cabbage, though we have been selecting away from these *rapa* leaf types. Originally bud pollinated by Tim Peters in Oregon to bypass species incompatibility mechanisms. Interestingly, individual plants seem to self-pollinate well making selection of new varieties from the mix easier. We're working to select new varieties of kale out of this crazy population & are currently collaborating with Lane Selman & chef Timothy Wastell of the Culinary Breeding Network. Keep an eye out in years to come for new delicious kale varieties that we'll release as part of the Open Source Seed Initiative.

1 g ≈ 250 seeds, \$3.80 1/2 oz, \$12.80
3 g, \$6.80 1 oz, \$22.00

Kale Coalition

B. oleracea.

  **Adaptive Seeds Original.** A diverse genepool mix of 17 *oleracea* kales & their crosses. Nick Routledge trialed the 17 kales collected on our 2007 Seed Ambassadors trip & this is what happened the next spring. This grex contains a lot of very interesting diversity of kales not available in the US, **not** just curly green kales. A combination of Hoj Amager Grunkohl (DK), Madeley (UK), Westphalian (UK), Westland Winter (UK), Westländer Winter (DE), Asparagus Kale (IR, UK), 1,000 Headed kale (DE), Roter Krauskohl (DE), Altmarker Braun (DE), Baltic Red (SE), Blonde Butter of Jalhay (BE), Butterkohl (DE), Nicki's Cut'N'Come Again (IE), Shetland (UK), Hellerbutter Kohl (CH), Cavolo Nero di Toscana (IT), & Ostfriesische Palm (CH). The resulting mix contains the most incredibly vigorous kales we have ever seen. If you like a mix of diverse kales in your life, this is it.

1 g ≈ 250 seeds, \$3.80 1/2 oz, \$12.80
3 g, \$6.80

Madeley

B. oleracea.

 **Back for 2016!** An extremely vigorous flat leaf, heirloom green kale from England. Hardy, tender & sweet. This kale frequently outgrows every other kale we plant in the summer, & out-produces most other kales through the winter as well. Justin Huhn of Mano Farm in Ojai, California, writes, "Madeley really is the star, just producing a ridiculous amount of food. Madeley kale is the backbone of our CSA." Related to Thousand Headed kale. Multiple growth tips produce plentiful sprouting kale raab in the spring to fill the hunger gap. Given to The Seed Ambassadors Project by the Heritage Seed Library in England. *Seed produced by Taproot Growers in Springfield, Oregon.*

1 g ≈ 250 seeds, \$3.80 1/2 oz, \$12.80
3 g, \$6.80

SARAH'S WAX SOAPBOX

In recent years, this space has been used to discuss political developments here in Oregon that affect our goal of *Bringing Biodiversity Back*. It's interesting that for several years now, new laws passed by the Oregon State Legislature dealing with GMO regulation & canola; & new regulations put forth by the Oregon Department of Agriculture in regards to a *brassica* disease, have a direct effect on our farm here in the Willamette Valley. The political & regulatory soup we swim in is constantly changing, & not necessarily for the better.

The report produced by former Governor Kitzhaber's GMO task force seems to be getting ignored by Governor Kate Brown, who succeeded Kitzhaber in February 2015. The only movement regarding GMOs this year in Oregon was the passage of HB2509, which forces farmers who suspect their crops might be contaminated by GMOs into an ODA-led mediation prior to any litigation. While passing unnoticed by most, this bill was opposed by the anti-GMO crowd saying the mediators would be pro-GMO & the burden of "coexistence" would still fall on the conventional & organic growers, not on the GMO growers. The bill was backed by Oregonians for Food & Shelter, a Monsanto-backed lobbying group. Though not included in the law's language, "coexistence" is now codified in Oregon law.

In the meantime, the US House passed the DARK act (HR 1599 – the Safe & Accurate Food Labeling Act of 2015). This bill would require any food labeling laws to be enacted on a Federal level, so states could not pass "right to know" GMO labeling laws. Monsanto alone contributed more than \$3.5 million in lobbying for this bill (opensecrets.org). The Senate version stalled in committee but narrowly avoided being added as a rider to December's omnibus spending bill. Meanwhile, the CEO of Monsanto is making appearances on morning TV shows lobbying the public in favor of the bill!

Attacking Monsanto is easy but Monsanto is only a part of the problem. Our political system, where votes are easily bought by lobbying dollars, is also to blame. The demands of global industrial agriculture also contribute to this mess.

One of the things that first brought me to organic farming as an idealistic 23 year old from Orange County, California, was that I wanted to do something that promoted Life. I looked around & saw so much about our culture that promoted Death – paved rivers, consumer culture, a corrupt political system. Instead of working against the bad things, I wanted to promote the good things. That sentiment still influences the work we do today at Adaptive Seeds. We decided long ago that the way to fight Monsanto & GMOs isn't through the ballot box & legislature (too easily bought with lobbying dollars), but by creating viable & vibrant alternatives in our food systems.

Two such alternatives that are relatively new & are very exciting are the Open Source Seed Initiative (OSSI) & the Culinary Breeding Network (CBN). OSSI works to pledge open-pollinated varieties as open source, so the varieties cannot be subject to patents & other proprietary mechanisms (for more on OSSI, see p 6).

The Culinary Breeding Network, spearheaded by our friend Lane Selman of Oregon State University, is another exciting project that provides an alternative to the current corporate/ industrial seed breeding system. CBN connects plant breeders with farmers & chefs – "bridging the gap between breeders & eaters." Through this collaboration, chefs help plant breeders select for culinary qualities better than they otherwise would be able to. We are very happy to be a part of this network, & are working with chef Timothy Wastell, CBN's current "chef-in-residence," to select new *B. napus* kale varieties out of our Gulag Stars population. In 2015 we planted 16 single plant selections that Tim & Lane helped make when they visited the farm this spring. In a few years, as a result of this collaboration, we hope to be able to release at least one *napus* kale that will be very different from the standard Red Russian types available today. This is a true *community driven* plant breeding endeavor. It's

(continued on page 54)

HOW TO ORDER

WEBSITE

If you are able, we prefer that you place an order through our website:
www.adaptiveseeds.com

There are many benefits to ordering online including a faster turn-around time for your order, quick communication, easier payment through PayPal & refunds when necessary, & up-to-date information regarding availability of items, packet size options, etc. It is also much faster & easier for us to process your order through the website, giving us more time to be in the field growing seed for you. Orders are shipped via USPS first class or priority mailing. We do not ship using UPS or FedEx.

MAIL-IN

Remove or copy the order form here, or print one off of our website. Fill in the appropriate information including your name, address, & contact information. Be sure to write the packet size, quantity, plant type, variety name, & price for each item you are ordering. Remember to include the appropriate shipping & handling charges for your order. Please enclose cash (US\$), check, or money order for the full amount owed. We cannot currently accept debit or credit card payment for mail-in orders. Send mail-in orders with payment to:

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INTERNATIONAL ORDERS

We are able to process international orders & ship to most countries. However we request that international orders are made through the website & not mail-in as we cannot accept foreign checks or money orders, including Canada. It is the responsibility of the international purchaser to know the rules of the destination country. We have encountered problems with customs in a handful of countries, especially those with restrictive rules. Items are typically released once questions have been answered but customs officials can prohibit the release of packages & some have been returned to us. We cannot guarantee that the seeds will arrive, but we guarantee that we will send them. Please follow the rules of your respective countries.

For more information see the 'How to Order' page on our website: www.adaptiveseeds.com.

OUR GUARANTEE

All of our seeds are germination tested by an independent seed laboratory. Each variety has met or exceeded the germination requirements of the Federal Seed Act & industry standards, for the year in which it is sold. All at risk Brassica family seed lots have been tested & found negative for blackleg (*Phoma lingam*). Should our seeds not germinate for you, please let us know immediately, & we will promptly replace or refund the purchase price. Our liability is limited to the purchase price of the seeds, & refund or replacement is limited to one instance in the year of purchase.

Please let us know if the seeds you received are mislabeled so we can correct the problem. In our time as farmers, we were victims of old-fashioned seed mixups at least once per year. We understand now & cannot correct a problem we don't know about. We encourage feedback & look forward to hearing from you!

REMINDER: Please be mindful when filling out your order form to include the proper size & price per packet, plus the corresponding shipping & handling charges. Refunds, not substitutions, will be issued for out-of-stock varieties.

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not only plant breeders, farmers & chefs making plant breeding decisions, but the greater community is also invited in to the process.

Each year CBN hosts a Variety Showcase, in which plant breeders & chefs pair up & present samples of several varieties of different types of vegetables. The 2015 event in Portland drew over 200 people – chefs & farmers, foodies, journalists, researchers, & other stakeholders. Each of the 14 tables featured a different breeding project, with crops ranging from our kale project, to peppers, tomatoes, carrots, squash, corn, barley, & even obscure crops like shiso/perilla & American groundnut (*Apios americana*). We were able to get feedback on the 16 Gulag Stars selections we brought, & identified 2 lines that attendees gravitated towards – which were not the same ones we favored. We were also asked to select a line specifically for “stemless” kale – something we would *never* decide to select for on our own, since we think kale stems are yummy. But for the burgeoning kale chip industry, stems are not awesome. This type of feedback is helping guide our breeding process, & we're only just beginning!

CBN is still new, having only started in 2013. However, we are already seeing its influence on our crops in the ground. Equally significant is that CBN has been getting a lot of press, engaging even more people in the conversation, & offering a replicable model of bringing people together in a positive, engaging, & delicious way around the issue of seeds. Other chef/plant breeder pairings are also underway, & another Variety Showcase is planned for 2016, making this an exciting time to be a breeder, a feeder, &/or an eater.

For more info: culinarybreedingnetwork.wordpress.com

In Solidarity,
The Adaptive Seeds Team &
The Seed Ambassadors Project



CAN'T FIND WHAT YOU'RE LOOKING FOR?

Remember to check out our website at: www.adaptiveseeds.com for up-to-date packet size options, new varieties not listed here, & stock availability.

We don't have what you're looking for? Maybe some of our friends do!

Here is a list of some other farm-direct seed companies on the West Coast, that we know of & can recommend. Naturally, this isn't an exhaustive list but it's a start. Happy sowing!

All Good Things Organic Seeds
Ojai, California
plantgoodseed.com

Backyard Beans & Grains
Everson, Washington
backyardbeansandgrains.com

Garlicana
Tiller, Oregon
garlicana.com

Fertile Valley Seeds
Corvallis, Oregon
caroldeppe.com

Peace Seeds & Peace Seedlings
Corvallis, Oregon
peaceseeds.com

Redwood Seeds
Manton, California
redwoodseeds.net

Sierra Seed Cooperative
North San Juan, California
sierraseeds.org


Siskiyou Seeds
Williams, Oregon
siskiyouseeds.com

Uprising Organics
Bellingham, Washington
uprisingorganics.com

Wild Garden Seeds
Philomath, Oregon
wildgardenseed.com

Pentland Brig


B. oleracea.

 One of the most vigorous *oleracea* kales. Lightly curled green leaves are tender & delicious on 2' tall plants. Excellent kale raab in the spring. Some perennial regeneration. Developed in England from a cross between a curly Scotch kale & Thousand Headed kale. Rarely offered in the US but a standby variety in Europe. We sourced this variety from Chase Organics in England. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1 g ≈ 250 seeds, \$3.80
3 g, \$6.80

Russian Frills

B. napus.

 An extremely frilly red Russian type. Appears to have frills on frills upon frills. Seems to be more resistant to aphids & heat than other kales. Good for making high volume bunches easily. Also great for salad mix before the frills start truly frilling. A reintroduction of a nearly extinct Oregon variety bred by Tim Peters in Oregon. Commercially lost in the US, but we found it in Belgium with Seedsman Peter Bauwens. *Seed produced by Uprising Organics in Acme, Washington.*

1 g ≈ 250 seeds, \$3.80
3 g, \$6.80
1/2 oz, \$12.80

Russian Hunger Gap

B. napus.

 Red Russian type with broader leaves, lighter red coloring & more jagged leaf edge. Very hardy & extremely rare. The most vigorous of 6 *napus* kales we grew in 2010. Looked very healthy all winter. As the name suggests, bolting in the spring is many weeks later than other kales filling the hunger gap of May with excellent kale raab. This kale is praised by Carol Deppe in her book, *The Resilient Gardener* (see p 99). We found this variety tucked away in the seed vault at the Heritage Seed Library in England. They generously shared a little seed with us—Thanks HSL!

1 g ≈ 250 seeds, \$3.80
3 g, \$6.80
1/2 oz, \$12.80
1 oz, \$22.00

Sutherland

B. oleracea.

Unique flat-leaved green kale from Sutherland, in northern Scotland. A true heirloom Scotch kale that is nearly extinct. Many growth tips with medium-sized tender, sweet leaves on 3' tall plants. Very hardy & resists the worst maritime winter weather, from freezing sleet & cold, to 70 mph winds. Makes the sweetest kale raab in the spring through the hunger gap, even sweeter than collard raab & with many growth tips you get lots of raab. We sourced this from Real Seeds in Wales, who got it from Elizabeth Woolcombe, who was 93 in 2007. She got it from Angus Simmonds, who researched kales in the 1950s for Edinburgh University.

1 g ≈ 250 seeds, \$3.80

True Siberian

B. napus.

 A Siberian type that was recommended to us by Dr. Alan Kapuler of Peace Seeds as a highly productive, hardy kale. A variety that is becoming harder & harder to find. Resembles other Siberian kale types & you can see its relationship with red Russian kale, which is the same species. We think it is the best Siberian kale because it tolerates our Northwest winter weather better than other strains & the plants are big vigorous monsters. Plant size is important when it comes to kale since dwarf types don't produce nearly as much food. Produces tons of tasty kale raab in the spring. Tolerated water logged soil better than many others in our kale trials. *Seed produced by Deep Harvest Farm on Whidbey Island, Washington.*

1 g ≈ 250 seeds, \$3.80
3 g, \$6.80

.....
: Did you know that we grow :
: the majority of varieties in this :
: catalog ourselves? And if we :
: didn't grow it, we say who did :
: right in the variety description. :
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Western Front

B. napus.



A selection made by Tim Peters of Peters Seed & Research in Oregon for the most cold hardy kale available. Selected from the 10% of survivors of hard freezes that killed all others including Scotch, Russian & Siberian kales. It has some variation, a few white stemmed plants & some broadleaf types, but mostly with a classic red Russian theme. Noted to have a higher rate of perennial regrowth. Perfect for the winter rotation as it grows actively through the winter unlike many other kales.

1 g ≈ 250 seeds, \$3.80

3 g, \$6.80

1/2 oz, \$12.80

1 oz, \$22.00

KOHLRABI

Brassica oleracea

Superschmelz

60-80 days.



NEW for 2016! Instead of the usual variety description, & because we are in love with kohlrabi, Sarah has written a mini-ode to Superschmelz. Enjoy.

*Oh Superschmelz Kohlrabi,
how I adore thee.*

*The best part of broccoli
(the stem) – at least to me.*

*I didn't think it possible,
but somehow you're never pithy or woody.*

*Flavor so delectable
sweet, mild, & crunchy.*

You grow all year round;

your storage life is otherworldly.

*Shaped like a planet – mighty Jupiter,
not mini Mercury.*

You look like an alien

I Want to Believe.

*Like a nova, you are Super
what is a Schmelz, anyway?*

(Schmelz is a town in Germany where they grow giant green kohlrabi. The Truth is Out There.)

1/2 g ≈ 150 seeds, \$3.80

2 g, \$6.80

LEEKs

Allium ampeloprasum

Liège Giant Winter



Large, hardy winter leek with dark blue-green leaves. Some plants have purple hue to leaves during cold weather. An old heritage variety from Liège (Luik in Flemish), a province of eastern Belgium. Variety given to The Seed Ambassadors Project in 2007 by Belle Epoch Seed Company, Belgium.

1/2 g ≈ 150 seeds, \$3.50

2 g, \$6.50

Mechelen Blue

Green Winter



Selected for over 15 years for winter hardiness down to -10° F in Mechelen, Belgium. Thick giant leeks are very highly regarded in Belgium and are an important winter food. A selection of the heirloom Blue Green Winter. From a biodynamic seed grower in Mechelen, Belgium.

1/2 g ≈ 150 seeds, \$3.50

2 g, \$6.50

1/4 oz, \$12.50

1 oz, \$36.00

Pancho



Excellent, quick maturing summer leek. Blue-green color with beautiful broad leaves. These leeks are known in England for their speed, as they can be sown in March & harvested in August. A great variety for organic farmers & nearly lost from the trade when hybrid leek seed arrived. It is just as good, if not better than the hybrids in every way. The main reason for hybrid leeks is the money that the corporation can make by charging more for the seed. Not a traditional winter leek but it can overwinter fine in our part of Oregon.

1/2 g ≈ 150 seeds, \$3.50

2 g, \$6.50

1/4 oz, \$12.50

1 oz, \$36.00


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LETTUCE, HEAD

Lactuca sativa

Baja

Green Butterhead. 55 days.

 **NEW for 2016!** Small, dark green butterhead lettuce that is good for summer production because it is more heat resistant than most. A lot like the larger market farm standard Optima with nice thick leaves that hold up well in the market booth but with a darker green color. Another lettuce from the USDA GRIN vault. Not sure why this modern variety was not released by its developer. We are happy to release it to the public.

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

Brüeri

Green Butterhead. 50 days.


 Light-green butterhead, bred for greenhouse & cold frame forcing in winter & spring. Quick to size up in cold conditions, we have frequently planted it spring & fall, outdoors under rowcover with great results. Excellent variety we sourced from the German biodynamic seed company, Bingenheimer Saatgut. They recommend sowing in late November in an unheated hoop house for April harvest. Resistant to DM races 12, 17, 18, 22, 24, 25. Bred by Richard Specht with support from Kultursaat, a German Foundation dedicated to advancing open-pollinated varieties.

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

Brune Percherone

Red blushed Butterhead. 60 days.


 An apple green butterhead tinged with a red-pink blush. Early, big, heavy heads grow well in difficult conditions & are heat resistant. An old variety known in Europe since around 1907. Most recently preserved from extinction by the seed saving groups Kokopelli in France, & Pro Specie Rara in Switzerland. We found this variety with Pro Specie Rara during our 2007 Seed Ambassadors trip.

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

Cindy

Green Butterhead. 55 days.

 Large, light-green butterhead that produces high quality heads with a delicate buttery texture & sweet nutty taste. Bred for spring or summer production with good bolt resistance. This excellent variety outperformed every other lettuce we planted in our 2009 fall trial of 20 varieties. European commercial variety dropped from the EU Common Catalog. Saved from extinction by Christina Henatsch, a biodynamic plant breeder in Germany, who gave it to us on our 2007 Seed Ambassadors Project trip.

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Focus

Green Butterhead. 55 days.

 Focus is a solid green butterhead with slightly thicker than average leaves which deliciously do not melt in your mouth like so many other butterheads, but rather have a slight crunch. Still pleasingly tender, just not overly so. Leaves are sweet, & hold up well for market. More substantial leaves also make it more heat resistant & good for summer production. Another gem of a lettuce rescued by USDA GRIN. Focus was bred in the mid-1990's by a large seed company who applied for a PVP but dropped the application a few years later. As far as we know it never was available commercially. We sourced it from GRIN a few years back & are happy to make it available, as we think it is a good lettuce with a lot of potential.


1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Hanson Red

Green & Red Crisphead. 65 days.

 **NEW for 2016!** This Batavian type is one of our best lettuces for summer production. Dense heads with dark green thick leaves & red tips. Delightfully crunchy & resists tip-burn. Very slow to bolt. Not suited to winter production. This lettuce comes to us from a Seed Savers Exchange member & is different from the commercial standard of the early 1900s called Hanson, which does not

have any red coloration. We don't think iceberg lettuce is necessary when there are Batavians around.

1/2 g ≈ 300 seeds, \$3.50

Hungarian

Winter Pink

Red Butterhead. 60 days.

 **Back for 2016!** Winter hardy, light-red butterhead originating in Hungary. The 12" green heads are splashed with red-pink. Very tender & delicious. Fairly quick to bolt in the heat but perfect for spring & fall rotations. When growing for market, we liked to plant a late rotation in September to produce dense, 6" mini-heads for harvest in December/January. We then harvested whole heads & broke them up into our salad mix (we did this years before "Salanova" came out). It was a quick way to add color & bulk up salad mix in the dead of winter. Interior leaves maintain quality down to 20°F. It came to us via the Occidental Arts & Ecology Center (OAE) in California.


1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Leda

Green Crisphead. 60 days.

 **NEW for 2016!** Crisphead type that forms large, round, dense heads. Leaves are very light green with a good sweet flavor. A bit more tender than standard crispheads & definitely more tender than the icebergs. Very slow bolting. Originally from a Slovenian seed company, this lettuce comes to us by way of Tatiana's TomatoBase, a great seed source in British Columbia that is more than just tomatoes.


1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Mikola

Red Butterhead. 50 days.

 A medium-sized, dark-red butterhead that stood out as one of our best varieties of 2010. Easy to grow & tolerant of summer heat. Great color, overall appearance & succulent texture. A reliable variety for gardens & market farms, it was a commercial standard for organic farms a decade ago but then nearly disappeared. It is sad when the

big seed companies drop good varieties & we love to keep them available. Thanks again to Turtle Tree Seed for turning us on to this variety.

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

Northern Queen

Green Butterhead. 50 days.


 Beautiful light-green butterhead that was a popular in the 1950s on English farms & in gardens. Quick to produce a medium-sized head. Cold & damp weather tolerant & resists bolting until the summer gets hot. Originally sold by Finney's of Northumberland, England, before 1950. Given to The Seed Ambassadors Project by the Heritage Seed Library, England during our visit there in 2007.

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

Red Vogue

Red Butterhead. 48 days.

 This showy lettuce is like having Madonna in your garden. An early red butterhead with great color & size. A former favorite of commercial growers & thanks to USDA GRIN it was saved from extinction. We chose it in our trials because it's just plain great for farmers & gardeners looking for a quick reliable red butterhead. Red Vogue was released by Sakata Seed in the early 1990s as a "patented variety" through the PVP system but now the PVP has expired. These days companies prefer to use utility patents which are much more monopolistic, even restricting research & plant breeding.


1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Salade de Russie

Speckled Crisphead. 60 days.

 A large crisphead Batavian type lettuce. Olive green with a nice bronze blush & covered in beautiful red speckles. In passing it could be mistaken for a Castelfranco chicory but with close inspection it is all lettuce. Sweet crunchy flavor even in the heat of summer. Slow to bolt. Seems to be fairly cold tolerant as well. A really good lettuce with a funny name suggesting it is originally from Russia. We have tracked its travels from Terre

de Semences, also known as Association Kokopelli, in France, to author William Woys Weaver, to the Seed Savers Exchange Yearbook.

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Sangria

Red Butterhead. 55 days.

 A really great, medium-sized red butterhead variety. Was once popular with market growers but disappeared after the PVP expired. Smooth leaves are red tipped with green interiors. Bred for resistance to lettuce mosaic virus, sclerotinia & downy mildew, Sangria is also heat tolerant, resists tipburn & holds longer in the field without bolting. Bred from Mereville des Quatre Saisons by Vilmorn & released in 1989, the PVP expired in 2009 making this variety available to the public domain. We fell in love with this variety when we were farm apprentices at Horton Road Organics in 2004, & sourced our seed from the USDA GRIN gene bank.


1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Slogun

Green & Red Crisphead. 60-90 days.

 **NEW for 2016!** Heads are green with bronze tips. Upright heads size up quickly but then can sit in the field for weeks before bolting. Great for folks that like to have lettuce in the garden but don't like to eat it all at once. Slogun will wait for you to decide to eat a BLT & it will wait for the tomatoes to come on too. We eat a lot of BLT's when Slogun is around. The slowest bolting lettuce we have successfully produced seed for. An old Tim Peters variety that comes to us via Turtle Tree Seeds.

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

13 New & Returning
lettuce varieties for 2016.
Time for a lettuce party!

LETTUCE, LEAF

Lactuca sativa

Angustana Celtuce

Green Leaf Stem.

 A variety of stem lettuce also known as celtuce or asparagus lettuce. Grows a lot like a vigorous romaine & can be used the same in salads, sandwiches, tacos, etc. That is, until the cool part happens! When mature, stem lettuces elongate & form a nice crunchy stem that most gardeners associate with bolting. With a few leaves left on the top, this stem is used as a stir fry or soup vegetable, chopped & eaten fresh like celery or sometimes pickled. When properly peeled & sliced into strips it resembles water chestnut with a nice juicy crunch. Stem lettuce is found throughout Asia & is a wonderful type of vegetable we all should try, bringing diversity to our plates. Angustana is sometimes listed as the subspecies of celtuce but we use it as the variety name in this instance. Our strain was given to us by Madeline McKeever of Brown Envelope Seeds in Ireland.

1/2 g ≈ 300 seeds, \$3.50


1/4 oz, \$12.50

2 g, \$6.50

1 oz, \$35.00

Cerise Oak Leaf

Red Oak Leaf. 30 days baby; 55 full.


 An excellent red oak leaf & great for salad mix. Vigorous & slow to bolt with good sweet flavor, especially for a red lettuce. Fairly resistant to downy mildew. Dark-red pigmented anthocyanins fight the diseases of cold wet weather & provide good color contrast in mixes. Cerise means "cherry" in French. An English commercial variety that we found in Ireland with Madeline McKeever of Brown Envelope Seeds.

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

Ear of the Devil

Red Leaf. 30 days baby; 60 full.

 In French, *Les Oreilles du Diable*. Massive heads with deer tongue shaped leaves. Green leaves have lots of red tones & crunchy midribs. If harvested young they resemble Red Deer Tongue but with better color. Very slow to bolt, heat tolerant & always good flavor. The largest head of lettuce we have


ever seen was one of these monsters. Maintained by Abundant Life Seed Foundation before the tragic fire that burned up their collection. More recently this very old French heirloom was stewarded in southern Oregon for many years.

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

Florence


Green Oak Leaf. 30 days baby; 55 full.

 Bright green oak leaf shaped leaves have the crisp texture of a romaine. The surprising sweet crunch made us think about dividing the oak leaf lettuce category into butter oaks & crisp oaks, but that is another conversation. The dense heads resist bolting in the field, instead they just keep getting bigger. A fabulous lettuce for full heads, cut-and-come-again style gardening or salad mixes. We are always surprised about how many great & unique lettuces there are out there; Florence is the most impressive of our USDA GRIN accessions grown in 2013.

1/2 g ≈ 300 seeds, \$3.50

Fristina

Green Oak Leaf. 25 days baby; 60 full.


 **NEW for 2016!** Produces large, dense heads of deeply serrated oak leaves great for cut-and-come-again salads. This lettuce is so deeply cut it almost looks like a frisée endive. When the heads are medium sized they can be grabbed & cut about an inch above the ground, the handful of lettuce will then fall apart into a perfect bowl of salad. Crunchy sweet midribs make great salad & the heads hold up well in the summer heat. Showed good field resistance to downy mildew when the disease was attacking many other varieties on our farm.

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

Galisse

Green Oak Leaf. 30 days baby; 55 full.

 Very reliable, compact green oak leaf, perfect for heads or salad mix. This was a commercial standard until recently. However, it was replaced by patented varieties that are almost identical. If you want to go open-source with your green oak leaf, this is for

you. Not only is it just plain beautiful, it is heat tolerant, bolt resistant & it holds its excellent mild flavor for weeks past other varieties. Very resistant to most strains of downy mildew.

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Garnet Looseleaf

Red Leaf. 30 days baby; 55 full.

 A red loose leaf type lettuce with green contrast inside the head. Does not grow oversized quickly as with some red leaf lettuces. Crunchy yet tender texture makes it better than some of the recent lettuces released by the big seed companies with their tough rubberiness. For full color development it is best grown in full sun. A commercial standard in the late 1980s, Garnet Looseleaf was bred by the Ferry-Morse Seed Company in California for year round lettuce production. Bred to be an improvement over Prizehead with a darker, more intense red color & shorter plants, it is a single plant progeny selection from the Korean variety Seoul Ruby.

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Gentilina

Green Leaf. 30 days baby; 50 full.

 **Back for 2016!** Bright green, open-headed loose leaf, great for whole heads or for baby leaf cutting. The frilly, sweet flavored heads will get big in a hurry & can be cut at any size. We were looking for a great looseleaf that had good flavor, wasn't patented & met the conditions for us to grow on the farm. Gentilina fills that bill quite well & it also surprised us with its hot weather tolerance. A popular variety of lettuce in Italy where it originates & is used for salad mix. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*



1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Hyper Red Rumple Waved

Red Leaf. 30 days baby; 50 full.

  Unconventional red leaf lettuce that is very red & very ruffled. It kinda looks like Bloomsdale spinach, but deep dark-red & lettuce. Great for salad mixes & as a


head lettuce. Very hardy & the red color is partly responsible. The antioxidant anthocyanin causes the color & also fights the diseases of cold wet weather. Good resistance to Sclerotinia & downy mildew, two common lettuce diseases for seed growers in Oregon. Developed by Frank Morton, a great independent public domain plant breeder, of Wild Garden Seeds. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

Morgana

Red Leaf. 30 days baby; 55 full.

 **Back for 2016!** Red & green semi-oak-leaf heads have some arrowhead/canary tongue shape. The sweet juicy flavor, cold & heat tolerance, as well as the large & vigorous plants all come together to make this one a favorite. Great for salad mix & for unique full-sized heads. We sourced Morgana originally from Washington seed saver Alice Swan (WA SW A) in 2010, who got it from lettuce collector & Seed Savers Exchange Curator Mary Schultz of Monroe, Washington. This lettuce is very popular with seed savers in the Pacific Northwest but has rarely been commercially available.

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

Red Evolution

Red Leaf. 30 days baby; 55 full.

  **Adaptive Seeds Original.** We ventured into our first attempt at lettuce breeding with this gem of an ultra red leaf. A little opportunistic to start, we discovered a few off types in one lot of Revolution lettuce. Over a few years we have stabilized this off type, now liking it more than its parent. Taller & less frilly than Revolution, Red Evolution has the same deep red color. Its dark red anthocyanin based pigment & its ancestry give it a great level of disease resistance. Shows great field resistance to downy mildew. We love it for salad mix because its color offers rich contrast to the other greens in a mix. For best flavor grow in cool weather & harvest young.


1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

1/4 oz, \$12.50

Red-Tinged Winter

Red Leaf. 60 days.

 **Back for 2016!** Red & green loose leaf similar in shape to Red Sails, but with only a tinge of red on green. With crunchy sweet leaves, Red-Tinged Winter is almost part Batavian crisp head. Noted as a winter variety but we find it to be great almost any time of the year. Although it holds well into the summer & bolts late, it can occasionally get tip burn during the hottest months. Cold weather tolerance is where this lettuce really shines. All around great! We sourced our original seed from Turtle Tree, one of our favorite seed companies.

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

1/4 oz, \$12.50

Smile

Green Oak Leaf. 30 days baby; 55 full.


 Great for salad mix production. Heads up nicely for the perfect sized salad at home. The bright green color & sweet flavor coupled with the soft delicious texture make it great. Similar in appearance to Galisse (see above) but with the ability to attain a much bigger head. If your goal is to grow a ton of salad this is the right variety for you. Seems to be fairly heat tolerant & definitely slow to bolt. Good choice for cut & come again salad growing. Said to be popular in Europe for outdoor field or greenhouse production, & to be bottom rot resistant. For us, Smile was very resistant to tip burn & mildew; plenty to Smile about!

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

Vulcan

Red Leaf. 50 days.

 The unstoppable vivid Vulcan. We have grown this bright red leaf lettuce for many years on our farm & on other organic farms in Oregon. Very early to mature & tastes great for such a beautifully red lettuce. The tender durability, heat & disease tolerance, have made this our red leaf lettuce of choice. If we were going to plant a 300' bed of lettuce this would be the one, easily beating out New Red Fire & Red Sails. Good for organic farm production as well as home gardens. Plant in succession as it has only moderate bolt

resistance. Bred from a cross between a Korean red leaf & Red Fire. Introduced & patented by Sakata Seed Company in 1987. The PVP expired in 2010. Yay!


1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

White Seeded Samara

Green Pink Leaf. 30 days baby; 50 full.

 **Back for 2016!** Apple green leaf lettuce tinged with pink. A little like a butterhead but with more open heads. Flavor & texture is great. Best as a spring, fall or winter lettuce & may even survive deep into the winter. Survives cold, wet weather exceptionally well. Probably originates near Samara, a Russian city on the Volga River. Our original source was from the Heritage Seed Library in England.

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50


2 g, \$6.50

LETTUCE, ROMAINE

Lactuca sativa

Augustus

Green. 60 days.


 **NEW for 2016!** This is another lettuce rescued from the USDA GRIN genebank, a former PVP variety that was dropped when the PVP expired (or maybe when Seminis bought Petoseed, the original developer of the variety). A relatively tall romaine with smooth leaves & dense heads. Tolerant to lettuce mosaic virus & corky root rot, & resistant to downy mildew. Legend has it the Roman Emperor Augustus was gravely ill & he was put on a diet of lettuce, which he credited with saving his life. True? Maybe we'll never know.

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

Bunyards Matchless

Bronze. 30 days baby; 60 full.

 **Back for 2016!** Large, open heads are dark green with some bronze tint.

Similar to George Richardson & other Bath Cos types. Crunchy with distinctive nutty, sweet delicious flavor. This English heirloom is both cold & heat-tolerant. Scored higher overall than most other lettuces for both agronomic & eating qualities in the Heritage Seed Library's 2008 Leafy Vegetable Project evaluation. Given to The Seed Ambassadors Project by the Heritage Seed Library in England.

1/2 g ≈ 300 seeds, \$3.50

D'Hiver de Sante Marthe

Bronze. 30 days baby; 60 full.

Crunchy, dark-green leaves tinged with bronze. A cold tolerant fall & winter romaine that is fairly slow to bolt, sweet & delicious. Similar to "Bath Cos" type lettuces such as Brown Goldring & Bunyard's Matchless, but with a more open head & slightly frilled leaf margins. A rare French heritage lettuce from Ferme de St. Marthe, a small French organic seed company. It was given to The Seed Ambassadors Project in 2007.



1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Flashy Butter Gem

Speckled. 30 days baby; 50 full.

  What we expected was a perfect, sweet Little Gem type lettuce with cool red speckles & more buttery texture.

We got all of that & more! We waited a week after Little Gem size but they didn't bolt, just got bigger & more colorful. Versatile & can be harvested as a mini-head or full size with no sacrifice on flavor or texture. A gourmet quality lettuce for salad mix & medium-sized heads to wow friends or market customers. Excellent planted spring, summer & fall. Not the hardiest in our 2010 winter trial but it lasted fairly well into the cold rainy season. Another excellent Frank Morton original, bred right here in Oregon. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

George Richardson

Bronze. 30 days baby; 65 full.

 **NEW for 2016!** This heritage lettuce from the United Kingdom is similar in flavor profile to other bronze romaines & is noticeably sweeter than other lettuce types out there. George Richardson has special bragging rights, though – in the 2009 evaluations done by Garden Organic / Heritage Seed Library, this family heirloom lettuce earned the title of the “best performing” heirloom. Loose heads are winter hardy & slow to bolt. Good field resistance to downy mildew. Given to the Seed Ambassadors Project by the Heritage Seed Library in England. It was donated to them by the late Mr. Richardson's wife, who said it had been in the family for at least 60 years.

1/2 g ≈ 300 seeds, \$3.50

Greek Marouli Cos

Green. 30 days baby; 60 days full.

 A solid, medium-sized, bright green romaine lettuce. Forms crunchy leaves & tall heads. Many of the heads will form multiple hearts. We thought at first that we should select away from this trait, however we found it to be a fantastic trait for Romaine heart production & easy cutting salad mix. There are new patented lettuce varieties on the market that have similar traits to this & we believe that utility patents on natural traits that have existed for centuries to be outrageously corrupt. Here you will find some of the “Prior Art” of the plant world. Originating in Greece where many cos types have come from. Given to The Seed Ambassadors Project by the Heritage Seed Library in England.


1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Little Gem Pearl

Mini Green. 50 days.

 A selection of Little Gem, this variety makes miniature heads of green romaine, & is possibly the best for sweet flavor. Because they are so compact, you can plant at twice the density of standard head lettuce, thus yielding more heads per bed foot. Also a great variety for container growing. A Royal Horticultural Society award


winner, originally from England & said to be resistant to DM 1, 5 & 7.

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

Pandero

Red. 30 days baby; 60 full.

 A deep red version of Winter Density. Very dense heads are slow to bolt, heat & cold tolerant. The red color darkens up early so it makes a very good salad mix variety. Can be harvested small for mini heads. Resistant to downy mildew. If you like Winter Density & you like red, you will like this. Originally from England. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*


1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Red Flamingo

Red. 30 days baby; 55 full.


 Open-headed frilly, red romaine with tender leaves that are perfect for salad mix. A unique lettuce variety from China that perfectly suits Pacific Northwest salad production. The flavor is very good & surprisingly cold tolerant in our 2010 winter lettuce trial. We picked this for a mid-December salad mix & the quality was good after 3” of snow & temperatures down to 25°F. With only floating row cover for protection! *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

Stoke

Mini Green. 50 days.


 Mini romaine, similar to Little Gem. Good for close plantings. Crunchy and dark green, very hardy and capable of overwintering in the south of England with no protection. This variety is originally from Stoke, located near Rochester, in Kent, England. It was grown by the Cheeseman family for 150 years, though likely dates from before 1840. We originally sourced this variety from the Heritage Seed Library in England.

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

Winter Density

Green. 30 days baby; 60 full.

 A serious lettuce classic. We do not carry many common varieties but when we do it is because we really love them. Halfway between a romaine & a butterhead, the crunchy buttery dense green heads are very cold & surprisingly heat tolerant. Very popular in England, its place of origin. *Seed produced by Chickadee Farm in Talent, Oregon.*

1/2 g ≈ 300 seeds, \$3.50

2 g, \$6.50

MELONS

Cucumis melo

Arancino

80 days.

A highly fragrant & sweet delicious Italian cantaloupe variety originally from Sicily. Fruit grow to about 6-8" across, weighing 2 lbs at most. Beautifully netted, slightly ridged, with bright orange flesh. Arancino means orange in Italian. Definitely on our list of excellent melons! Try making *prosciutto e melone* by wrapping chunks of Arancino with thinly sliced Italian ham. Yum! *Seed produced by Serah Mead & Gabe Woytek at Oregon Country Farm in Brownsville, Oregon.*


1 g ≈ 30 seeds, \$3.50

1 oz, \$18.50

4 g, \$6.50

Farthest North Galia

65 days.

 **Adaptive Seeds Original.** Our selection from the Farthest North Mix that has been in the making since we crossed Galia F1 into the mix over 7 years ago. Still a genepool mix that has been selected for small, round, green-fleshed melons. Our goal is to breed a small fruited super early, super sweet galia/passport/tropical type melon often referred to as tropical melons. The color & size are mostly stable so far, however the rind shape & flavor profile is still variable. Some taste a lot like the galia-type & some still have a charentais-like flavor, which is also good. A modern landrace

that can still be selected by all you seed savers to create many new varieties. Here's to open source genetics!

1 g ≈ 30 seeds, \$3.50


1 oz, \$18.50

4 g, \$6.50

4 oz, \$37.00

Farthest North Mix

65 days.

 A diverse genepool mix of ultra early, cool weather tolerant melons. Small, single-serving baseball size melons vary in color as well as texture & flavor. The earliest short-season variety we have found. Ripens outdoors in Denmark! Developed by Tim Peters of Peters Seed & Research in Riddle, Oregon.

1 g ≈ 30 seeds, \$3.50

1 oz, \$18.50

4 g, \$6.50

4 oz, \$37.00

Fordhook Gem

70-80 days.

A nutmeg type melon with green flesh tinged with a little peach. The beautiful netting & green to yellow rind colors of the 1-2 lb ripe fruit can vary slightly depending on growing conditions, but the flavor is always quite sweet & delightful. Early maturity & small size are perfect for Northwest growers who prefer personal sized melons. We found it to be unceasingly productive in our cool climate, setting up to a dozen small fruit per plant. For larger melons, we recommend thinning fruit once pollination is complete. Introduced by Burpee in 1967, sneaking in just before the rock-hard hybrid shipping cantaloupes became popular, it is sad that this melon was almost lost forever from commerce. It was gifted to us by Jeremiah Johnson, a melon enthusiast & seed saver in Lebanon, Oregon. He highly recommended it for growing in the Willamette Valley & we do too!

1 g ≈ 30 seeds, \$3.50


1 oz, \$18.50

4 g, \$6.50

4 oz, \$37.00

Oregon Delicious

80-90 days.

 Oregon heritage melon mentioned in the Slow Food book, *Restoring Salmon Nation's Food Traditions*, compiled by Gary Paul Nabhan. Super juicy & sweet flavor that melts in your mouth. Slightly oval shaped but more round than pike or spear. Earlier than many heritage melons but not a short season

melon. We usually harvest in mid-September from an early June sowing. Very hard to find melon that is only available from one other seed company, Sandhill Preservation Center in Iowa.

1 g ≈ 30 seeds, \$3.50


1 oz, \$18.50

4 g, \$6.50

4 oz, \$37.00

Pike

90 days.

 Oblong fruit with orange flesh & lots of netting are deliciously sweet & juicy. Bred in the 1930s & 40s in Monmouth, Oregon by Aaron Pike, who selected them for production in unirrigated clay soils. In our well irrigated melon field we had mostly 5-7lb fruit but they are reported to produce 3lb fruit when dry-farmed. When harvested at the proper ripeness these melons really hit the spot on a hot September day – the perfect snack when bringing in your early flint corn harvest. Melon ripeness can be difficult to gauge but these melons are best when harvested slightly under-ripe (barely showing orange & before stems slip), & allowed to ripen on the kitchen counter for a day or two. We received our original seedstock from Jeannie Berg of Your Hometown Harvests & Queener Farm, who was gifted the seed from Mr. Ray Lewis, who had worked for Mr. Pike.

1 g ≈ 30 seeds, \$3.50

1 oz, \$18.50

4 g, \$6.50

4 oz, \$37.00

Sweet Freckles

80-90 days.

 Unique & delightful, sweet aromatic flavor with a smooth, dense texture. Unusual & attractive appearance, which is pear-shaped & freckled. Vines are exceedingly vigorous & while the stem does not slip when ripe, the color changes from green to orange. Not the earliest melon but it managed to beat the cool Oregon summer of 2010. It would have performed even better with some plastic mulch & longer time under row cover. An early Crenshaw type with a more durable skin & slightly smaller size. Related to, but not the same as Eel River or Crane melon. Bred by Tim Peters of Peters Seed & Research in Oregon, who told us that his wife only wants him to grow this melon because it tastes so much

better than the rest. We nearly lost this one altogether as it was unavailable commercially for some time. But thanks to some very old seed from Tim & a few from Amy Goldman, this wonderful melon is saved! *Seed produced by Avoca in Corvallis, Oregon.*

1 g ≈ 30 seeds, \$3.50

1 oz, \$18.50

4 g, \$6.50

4 oz, \$37.00

ONIONS

Allium sp.

Cipolla di Rovato

Allium cepa. Yellow Storage. 110 days.

 **NEW for 2016!** Gorgeous golden cipollini type onion originating in Italy with that classic flat / disc shape. More mild in flavor than our other yellow storage onions. Bulbs can be from 2-3" across; smaller bulbs are nice, dense & good for pickling. Definitely a delicious all purpose onion. Surprised us with its superior storage ability. Reliable in so many ways it might just inspire more people to have beautiful onion braids hanging in the kitchen, like in an Italian villa. *Seed produced by Taproot Growers in Springfield, Oregon.*

1/2 g ≈ 100 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Gold Princess

Allium cepa. Yellow. 85 days.

 Very early maturing globe onion that matures weeks earlier than every other variety of onion we grow. The multipurpose Gold Princess is commonly planted very close together & picked small for pickling, or for little fresh pearl onions, but we prefer to grow it like a normal onion, as it grows into a great full size, gold-skinned onion with rich pungent flavor. Does not develop very many wrappers, making it great for cooking but not for storage. Very large bulbs will store through December, smaller bulbs may make it into spring. Very reliable & tasty. Its history is a mystery to us, but seems to be day-neutral as we have heard reports of it growing well in Louisiana. *Seed produced by Sunset Lane Farm in Brownsville, Oregon.*

1/2 g ≈ 100 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Karmen

Allium cepa. Red Storage. 100 days.

 **Back for 2016!** One of the best open-pollinated red onions available. Medium-early & uniform. Dark red skin with good red color through the bulb layers. Known as a good storage type & we have certainly seen this to be true. Medium sweet flavor. A Czech commercial variety we sourced originally from a Hungarian seed company during our first Seed Ambassadors trip through Europe in 2006. A popular variety throughout Central & Eastern Europe. It grows very well for us here in Oregon & shows better downy mildew resistance than many other varieties. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/2 g ≈ 100 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Maria Nagy's Transylvanian Red


Allium cepa. Red Storage. 100 days.

 A landrace red storage onion from a region of Transylvania that is famous for its storage onion production. Onions measure 3-4" across, produce well even with low fertility & water inputs, & store well through the following spring. Maria Nagy is one of the few subsistence farmers in Romania that still saved all of her own seeds, which she generously shared with us in our 2008. She brought some of these onions to the 2008 Turda Fest Agricultural Festival to help place Turda in the Guinness Book of World Records for World's Longest Onion Braid, which measured 5,800 meters (3.6 miles)! The Maria Nagy's Transylvanian Red Onion is a strain of Red Onion of Turda, known for its "sweeter taste & particular aroma," which was added to the Slow Food Ark of Taste in 2013.

1/2 g ≈ 100 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$36.00

Maria Nagy's Transylvanian Yellow


Allium cepa. Yellow Storage. 100 days.

 But of course every homestead farm also needs yellow onions! Our favorite Romanian seed steward, Maria Nagy, shared her yellow onion with us as well. This yellow onion is very similar in appearance to the red strain (except yellow) with 3- 4" bulbs & some variability in shape from slightly torpedo to globe. Good storability & great rich pungency, slightly spicier than the red.

1/2 g ≈ 100 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$36.00

Newburg

Allium cepa. Yellow Storage. 110 days.

 Simply the best open pollinated copper-skinned yellow storage onion & one of the best of Dr. Alan Kapuler's dehybridized gems. Selected from a European commercial hybrid storage onion, it was reselected under & for organic production. The tightly wrapped, spherical bulbs are known for their excellent storage life, crisp texture, & medium hot rich flavor. We thought it was named after the town of Newberg, Oregon, but it turns out it was not. We have heard that Newburg has out-yielded hybrids when trialed under organic conditions.

1/2 g ≈ 100 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$36.00

Rossa di Toscana

Allium cepa. Red. 120 days.


 **NEW for 2016!** These beautiful dark red Italian onions can get very large & still maintain good storage quality through February. Slightly pear-shaped. White & red layered flesh is very pungent. Strong necks are good for braiding. Studies conducted at the University of Perugia's Department of Pharmaceutical Sciences showed this variety to have the highest levels of immune stimulating polyphenols & antioxidants. Maybe it should be, "An onion a day keeps the doctor away?" Our strain has the classic flattened shape & originated from the Agricoltori Custodi (Farmer Guardians) organization in Tuscany, Italy. Original seed

collected in Italy by Seed Ambassador Kayla Preece in 2006. *Seed produced by Avoca in Corvallis, Oregon.*

1/2 g ≈ 100 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

White Spear

Allium fistulosum. Scallion/Green Onion. 60 days.

 Andrew's favorite green onion on the farm. Dependably produces beautiful bunches of green onions. Upright growth with no flopping, vigorous & easy to clean. So perfect that you don't even need to cut the tops off. Bright green leaves & white bottoms are tall yet stocky. We have been selecting this variety for overwintering with much success. White Spear will go perennial & slowly self propagate in our Northwest climate if you don't eat them all.

1/2 g ≈ 100 seeds, \$3.50

2 g, \$6.50

perfect sized roots that could often be pulled up by hand without a fork in December! Our strain was selected by the German biodynamic seed company, Bingenheimer Saatgut & has been stewarded for several generations here in Oregon by our friend Gary Rondeau who has been selecting it for flavor. We also have been selecting it heavily for shape & vigor.

1 g ≈ 200 seeds, \$3.50

4 g, \$7.50

1 oz, \$18.50


1/4 lb, \$60.00

PEAS

Pisum sativum

Green Beauty

Green Snow. 60 days.


 **Back for 2016!** We were tired of short bushy snow peas, so when we found this gem from Peace Seeds we were very excited. Bicolor purple flowers look lovely on vigorous vines that grow up to 8' tall. The tender green snow pea pods can grow to 7" & still be delicious with some having a pink blush. One of our earliest peas & certainly the most productive. An amazing variety bred by Dr. Alan Kapuler of Peace Seeds in Corvallis, Oregon.

1/2 oz ≈ 45-55 seeds, \$3.80

2 oz, \$6.80

Magnolia Blossom

Green Sugar Snap. 80 days.

 One of our favorites for flavor & productivity. Productive 8' vines yield light-green sweet pods with a purple stripe down the side when mature. Very sweet just like a sugar snap should be & the pods just keep coming for weeks & weeks & weeks. We find the flavor peaks just prior to the darkening of the red stripe but after the peas begin to get fat. Also has beautiful bicolor flowers & is rather cold hardy. Bred by Dr. Alan Kapuler of Peace Seeds in Corvallis, Oregon.

1/2 oz ≈ 35-45 seeds, \$3.80


2 oz, \$6.80

1/2 lb, \$15.00

PARSNIPS

Pastinaca sativa

Bedford Monarch

 A very rare old English parsnip variety with long white roots with broad shoulders & sweet flavor. The roots can get huge & therefore provide a very high yield. During our 2006 Seed Ambassadors trip we received this variety from the Irish Seed Savers Association, who said it is one of the sweetest parsnips they have trialed.


1 g ≈ 200 seeds, \$3.50

4 g, \$7.50

1 oz, \$18.50


1/4 lb, \$50.00

Halblange Wiese SE

 Halblange Wiese is German for 'half long white' & this variety is truly half-long with bright white skin. The half-long trait (majority of the mass is near the top 1' of the root which quickly tapers), combined with strong tops result in a parsnip that is notably easier to dig. This variety was a staple for our winter CSA; we planted them in late June for

Sugar Magnolia

Purple Sugar Snap. 70 days.


 After more than 15 years of breeding work, Dr. Alan Kapuler has developed the first purple-podded sugar snap. Beautiful purple pods, beautiful flowers. Good sweet flavor, although not quite as sweet as Magnolia Blossom. We find the flavor to be best before the pods get extra fat. The beautiful 7' tall vines produce over a long season. Bred by Peace Seeds in Corvallis, Oregon.

1/2 oz ≈ 35-45 seeds, \$3.80

2 oz, \$6.80

Sugaree

Green Sugar Snap. 60 days.

 **Back for 2016!** A classic green sugar snap pea. Vines are a bit shorter than our other peas topping out at 5' or so. Super tasty with a classic sweet crunch – we like to eat them when extra plump. Scored high for flavor & total marketable weight in the 2011 Northern Organic Variety Improvement Collaborative (NOVIC) trials despite showing less powdery mildew & enation resistance than others. Originally bred to be a public domain replacement for Sugar Snap, which at the time was a proprietary variety. Another great variety bred by Peace Seeds in Corvallis, Oregon.

1/2 oz ≈ 50-60 seeds, \$3.80

PEPPERS, HOT

Capsicum sp.

Adaptive Early Thai

C. annuum. Very Hot. 90 days.

 **Adaptive Seeds Original.** Our first year working on a farm was in 2003, in Willow Creek, California. That year Andrew saved his first seeds, too: an heirloom tomato; lavender; & a Thai pepper. Now, 13 years later, the legacy of that first saved seed lives on in the Adaptive Early Thai pepper. We've been growing out this seed over the years, sometimes crossing in new Thai types, in an


effort to create an earlier maturing Thai pepper. There is some variation in this population, but it centers very strongly on a Thai pepper theme: 2-3" long, slender, pointy peppers that are hot and perfect in *nam phrik*, the hot pepper condiment found on every Thai table. In 2012, we grew our Adaptive Thai peppers next to a Thai pepper from a Thai commercial seed pack. The Thai commercial seed produced huge bushes blanketed with peppers, but not one of them ripened before frost. The Adaptive Thai pepper plants were a bit smaller in stature, fruits were a bit larger, and nearly every one of them ripened by frost. It is one of our biggest joys to adapt a previously difficult to grow variety to a new climate. Thank you all for supporting us in this effort!

Packet ≈ 30 seeds, \$3.80

1 g ≈ 100 seeds, \$6.80

Aji Crystal


C. baccatum. Very Hot. 90 days.

 **NEW for 2016!** One of the few varieties of peppers that is said to be more flavorful when under-ripe than when fully mature. 3-4" long fruit are a unique light-yellow-green when under-ripe & have a flavor somewhat reminiscent of grapefruit, but very hot. Since fruit is harvested immature the plant will produce even more – up to 90 fruit per plant! Makes a great pickle & is tasty even when fully ripened to an orange red color. Since this is a *C. baccatum* species, you can safely save seeds on nearby sweet peppers without danger of cross-pollination. Originally from Curico, Chile, this seed comes to us from the Seed Savers Exchange.

Packet ≈ 30 seeds, \$3.80

Chilhuacle Negro

C. annuum. Hot. 95 days.

 When dried, this small to medium-sized, tapered bell shaped, dark chocolate brown pepper with leathery flesh is a key ingredient in the classic *mole negro* from Oaxaca, Mexico. When ripe, the flesh inside is deep purple. With very thin skin, they dry down rather easily. Fruits are a bit hotter than cayennes & are especially good roasted over an open flame before making into salsa or mole, or as a piquant ingredient in stir-fry.

We're still working on selecting this gem for the PNW, hopefully it will get earlier & more prolific each year. *Seed produced by Avoca in Corvallis, Oregon.*


Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

Chimayo

C. annuum. Medium Hot. 65 days.

 Famous New Mexico chile from the farming town of Chimayo in northern New Mexico, at 5,900 ft elevation. Mildly hot 3-5" long fruit are probably the earliest Southwestern chili to ripen to red. Thin skinned & easy to dry. In our opinion, Chimayo is in the running for best tasting chili powder. Since it is not too hot, you can use it in large quantities & achieve flavor nirvana, not heat nirvana. Renewing America's Food Traditions variety listed with the Ark of Taste as a threatened American food tradition.

Packet ≈ 30 seeds, \$3.80


5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

1/2 oz, \$35.00

Gabi Hot Wax

C. annuum. Mild/Medium Hot. 75 days.

 Yellow-lime colored peppers ripen to orange then dark red. The mildest of all of our hot peppers, but still pretty hot. 50 – 80% larger than typical Hungarian Hot Wax peppers. Extremely productive, even in cool, outdoor conditions & keeps very well once picked. When green the flavor is remarkably similar to Pepperoncini & is great sautéed as a topping for quesadillas. One of our favorite peppers, & definitely our favorite for a mildly spicy paprika. We just adore this pepper & are sure you will, too. Seed collected by The Seed Ambassadors Project from a Hungarian commercial seed company.


Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

Korean

C. annuum. Hot. 70 days.

 Tired of making *kimchi* too spicy by accidentally putting in one too many Thai peppers? This pepper is here to save the day & make the best authentic *kimchi*. Not quite as hot as a Thai or cayenne, which means you can make your *kimchi* very red (tons of chili) without killing the people who eat it. Still fairly hot so be careful. The real

greatness of this pepper is in its earliness to turn red in cool conditions & its *enormous* yields (No, really. So many peppers you won't know what to do with all of them.) Dries easily & is great for ristras. Fruit are similar to a cayenne in shape but a little shorter & wider. Our favorite new pepper discovery in 2011.


Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

Maria Nagy's Transylvanian Hot

C. annuum. Hot. 70 days.

 Strong plants produce large cayenne-type red hot peppers. Early bearing & ripening. Dries easily into spicy paprika. Great for ristras. Looks like a cayenne but it tastes altogether something different. It is hard to describe, but it has a very rich Transylvanian flavor. *The* favorite pepper of our friend Harry MacCormack who has been farming for 30+ years at Sunbow Farm in Corvallis, Oregon. Heirloom from Maria Nagy, a seed steward we met near Turda, Transylvania, during our 2008 Seed Ambassadors trip to Romania, the same namesake of our fabulous onion & tomato varieties.


Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

Szegedi 179 Paprika

C. annuum. Hot. 70 days.

 Hot pepper perfect for making spicy paprika powder, as the name suggests. Somewhat slender 4" long red fruit are three to four times fatter than a cayenne with blunt tips. Dries very easily & is great undried as well. Originally from a Hungarian seed company.


Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

Szentesi Cherry

C. annuum. Very Hot. 75 days.

 Classic Hungarian hot pepper with a rich flavor whose heat is high but not too extreme. Round, red cherry shaped fruit are about 1" wide & deep red when ripe. Great for hot sauce, pickling whole, stuffed, or dried for a very spicy paprika. Early to ripen in our climate & productive. Our friend & collaborator, chef Timothy Wastell of Portland, Oregon, made a delicious fermented hot

pepper sauce using Szentesi Cherry for the 2015 Culinary Breeding Network Variety Showcase. A great alternative to Cherry Bomb, the Semenís / Monsanto hybrid. Collected by The Seed Ambassadors Project in 2008 from a Hungarian seed company.

Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

Târgu Mureș

C. annuum. Medium Hot. 70 days.



A Transylvanian hot paprika pepper from Târgu Mureș, Romania. We found this variety to be unbelievably productive & early to ripen. However the best part is its flavor which is medium hot & very rich. Good for pepper flakes & excellent for flavoring sausage & stews. After seeding we dried some in our dehydrator & it filled the house with a delicious aroma that many other peppers seem to lack. Serrano shape & size but with thin walls good for drying. We are very excited to discover & offer this pepper. Original seed received from the Seed Savers Heritage Farm collection & we thank them for preserving it. Aka. Tg. Mures.

Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

PEPPERS, SWEET

Capsicum annuum

Bácskai Fehér

75 days.



Richly flavored Hungarian sweet pepper for fresh eating. Attractive, large conical fruit with a curled tip. White waxy color ripens to bright orange then red. These colors make Bácskai Fehér a great addition to a market display, as they offer color variation in the booth (& on the plate) even when under-ripe. Very high yielding – hands down the most productive Hungarian sweet pepper we have grown. Another gem originally sourced from a Hungarian seed packet.

Packet ≈ 30 seeds, \$3.80

1 g ≈ 100 seeds, \$6.80

Gypsy Queens

70 days.



Adaptive Seeds Original.

Wonderful, early sweet red pepper that is our latest effort at dehybridizing “a popular hybrid.” Elongated, tapered bell-shape similar to Hungarian sweet peppers. Starts out as a lime green color with good flavor. Now in its F5 & surprisingly uniform, we have narrowed it down to two fruit types, a blunt tip & a pointy tip. Both have excellent flavor & productivity. We hope to continue to improve the selection in future years, although it is pretty far along in the process already. Gypsy Queens is a superb short season market pepper that is a delight to grow.

Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

1/2 oz, \$35.00

Liebesapfel

70 days.



We love this “love apple.” Red ruffled pepper with sweet thick flesh. Very early & productive late into the season. Deeply lobed, flattened sheeppose/cheese type pimento. Seems to suffer fewer losses during final ripening than many bell-shaped peppers. Developed by a small seed company in Germany. Matures outdoors without any plastic in Denmark. Seed originally from Søren Holt of Frøsamlerne, the Danish seed saving organization.

Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

Pointy Kaibi #1

70 days.




Excellent early maturing dark red sweet pepper that is one of Andrew’s favorites. This variety is not overly sweet for fresh eating but its incredible aroma really makes it shine for sweet paprika powder. Not only will this variety fill the house with unbearably delicious aroma while in the dehydrator, but it keeps fresh longer than any other sweet pepper we have tried. Pointy Kaibi #1 can sit in a cardboard tray in the garage for a month easily, probably longer. An heirloom originally from Bulgaria. Variety given to The Seed Ambassadors Project by Real Seeds in Wales.

RADISH

Raphanus sativus

Blauer Winter

60-80 days.

 **Back for 2016!** Storage radish with bright violet skin & white flesh.

Mild radish flavor is good raw or cooked. Uncommon in the US but a favorite winter staple in Germany. Keeps well in the root cellar or in the field all winter here in Oregon, as long as the mice don't find them. Sow in mid-summer for harvest fall through winter. Elongated, conical roots are 3" wide & 6-8" long. Great for kimchi. Seed collected by The Seed Ambassadors Project from the Swiss biodynamic seed company, Sativa Rheinau. Aka, Hild's Blauer Herbst und Winter.

2 g ≈ 170 seeds, \$3.50

ROOTS

Burdock, Okinawa Long

Arctium lappa.

A variety originating in Okinawa, an island of southern Japan. The people of Okinawa are known for their long lives & health, which burdock may play a part. Often cooked in soups or pickled, it is known for its healing properties & high vitamin content. Beautiful flowers. The burdock root's ability to penetrate heavy clay subsoil can help improve drainage, but be careful – once burdock is in your garden it is difficult to get it all out. Given to The Seed Ambassadors Project in 2006 by the proprietors of Urtegartneriet, a small Danish biodynamic seed company.


3 g ≈ 350 seeds, \$3.50

1 oz, \$12.50

9 g, \$6.50

Parsley Root, Hilmar

Petroselinum crispum.

 Pure white, 8" half-long shaped root vegetable with a mild parsley flavor. Roots are broad at shoulders, tapering to a point. Very aromatic & great in soups or

roasted in the oven. Hilmar really shines as a winter vegetable when it sweetens up after a frost. Plus it's very cold hardy – it was one of the crops that overwintered outside during our record cold snap of December 2013 (lows of 5°F!). Leaves can also be eaten. Of the several varieties of parsley root we have tried, Hilmar is hands down the most vigorous – important for a root vegetable that, like parsnips, is relatively slow to start. Big strong tops make for good weed competitiveness, easy harvest & are nice for bunching. Sow in early June for harvest in October through February.

1/2 g ≈ 500 seeds, \$3.80

2 g, \$6.80

Salsify, Fiore Blu

Tragopogon porrifolius.

 Yet another delicious root crop common in Europe but rarely grown here in the US. Hopefully we can change that as salsify has much to offer! Roots grow to the size & shape of emperor type carrots but with a cream colored skin. Flavor is said to resemble oysters, & salsify is sometimes known as "oyster plant." We find this variety to have a good mild flavor, making it very versatile in the kitchen. Young roots can be eaten raw, grated in salads. Full-sized roots are best cooked. Flowering shoots can be eaten like asparagus, & flowers can be eaten whole or used as garnish. Unharvested roots bloom with vibrant purple flowers in the second year, & have been planted for showy flowers alone. Known to be used medicinally for liver & gall bladder support. Produces best when direct sown April-May. Hardy to zone 5, this variety contributed greatly to the diversity of our winter CSA & we highly recommend it for the winter garden. Self-seeds freely if allowed to flower, which for us isn't a bad thing.


2 1/2 g ≈ 150 seeds, \$3.50

1 oz, \$12.50

7 g, \$6.50

Scorzoner, Hoffman's Schwarze Pfahl

Scorzoner hispanica.

 Aka Black Salsify. This root vegetable has black skin & mild-flavored white flesh. Leaves provide reliable winter greens, & bright yellow flowers in second year are edible. That's right: three vegetables in one!


Not only is this a standby & delicious winter food but it is a true perennial perfect for the permaculture garden. We found it to be an important addition to our winter CSA alongside the burdock & salsify. Young leaves are delicious in salad & older leaves are great lightly cooked. The leaves & roots both have a nutty lettuce-like flavor. One of the few vegetables that can go through 5°F without flinching & is reputed to survive -10°F! Hoffman's is known for good size, shape, consistency & flavor. From German seed company, Bingenheimer Saatgut.

2 1/2 g ≈ 150 seeds, \$3.50 1 oz, \$12.50
7 g, \$6.50

SPINACH


Spinacia oleracea

Giant Winter

 The most reliable, proven spinach for winter production. Leaves can actually get giant, the size of chard leaves. Sweet flavored leaves are dark-green, slightly triangular & smooth. Perfect for salad mix when baby size & perfect for bunching when full grown. Not particularly great for summer production, but this variety has proven to be a winter staple for us. Can be harvested from under feet of snow & tolerates the Pacific Northwest's cold rainy winters.

2 1/2 g ≈ 200 seeds, \$3.50 1 oz, \$10.00
1/2 oz, \$6.50

Verdil

 Giant winter type, suitable for spring, autumn & overwinter cultivation, but not summer. Verdil has a particularly aromatic flavor & is best suited as a raw salad leaf. We were very impressed with this variety's winter-hardiness. The plants stood in the freezing mud all winter, were at times covered with up to one foot of snow, & were not bothered by slugs. Original seed from German biodynamic seed company Bingenheimer Saatgut.

2 1/2 g ≈ 200 seeds, \$3.50 1 oz, \$10.00
1/2 oz, \$6.50

SQUASH, SUMMER

Cucurbita pepo

Genovese Zucchini

Light Green. 55 days.

 A lovely variety of zucchini from Italy. Fruits are light green with no ribbing & tend to bulb out a bit on the end. As with most Italian varieties, there is some variation in fruit appearance but the flavor is consistently delicious. We especially love the fact that the flavor & texture remain tender & delicious well beyond the "baby" stage, so you can miss picking for a few days & still have tasty zukes for the kitchen. Plants have a fairly large, open bush habit which makes for easy picking. Possibly the most productive summer squash we offer. Skin is fairly thin (no need to peel!) & can blemish easily. *Seed produced by Avoca in Corvallis, Oregon.*

5 g ≈ 25 seeds, \$3.50 2 oz, \$20.00
15 g, \$6.50 4 oz, \$30.00

Mutabile Zucchini

Dark Green. 50 days.

 A zucchini destined to be a favorite of home gardeners & small market farmers alike! Everything we need in a zucchini & hopefully everything you need too. Early fruiting, rich green color, sturdy bush plants, consistent high yield over time, & powdery mildew resistance. We used to be fans of the ultra dark-green hybrids coming out of the big seed corporations because good open pollinated zukes were hard to find. Lucky for us there have been some great varieties recently made available. The real benefit of Mutabile is that it yields consistently each week staying productive for the whole season, where the hybrids go big & then crap out mid-season. Plants have an open canopy with few spines. Powdery mildew resistance helps keep production & fruit quality high late into the season. Variety we discovered in Switzerland at Sativa Rheinau, a biodynamic seed company & our heads were again turned to Mutabile by Turtle Tree Seed in New York. We send out a big thank you to them & we hope to help this variety become even more well known.

5 g ≈ 25 seeds, \$3.50 2 oz, \$20.00
15 g, \$6.50 4 oz, \$30.00

Patisson Golden Marbre Scallop

Golden-Yellow. 60 days.

 Bright golden-yellow patty pan squash with a delightful nutty flavor. Young fruit are nice & tender, larger fruit are firm & crunchy. Large bushy plants are quite productive. Unlike hybrid summer squash the fruits still taste great when picked “over-mature.” Perhaps the most amazing thing about this summer squash is its ability to store off the plant. We had a few fruits on our counter for over a month & they still cooked up perfectly delicious (we did have to scoop out a few seeds, though). Could this be a storage type summer squash? Or is it a dual purpose summer & winter-summer squash? Would be good to sow in spring with the winter squash & again mid-summer for a fall crop. A rare heritage French variety that makes us want to trial many more French varieties.

3 g ≈ 30 seeds, \$3.50

9 g, \$6.50

San Pasquale Zucchini

Dark Green, Light Green Stripes. 55 days.

A richly flavored & productive zucchini from Southern Italy beating those watery zucchini hybrids hands down. Similar to Zucchini Striato di Napoli. Fruit is dark green with light green stripes & slight ridges. Produces a lot of male flowers which are great for stuffing or frying & the female flowers hold well enough to pick small fruit with flowers attached. Good candidate for the garden as we observed that San Pasquale is productive but not overwhelmingly productive, so you get a ton of squash to eat & share but not so many that you have to secretly leave them on your neighbor’s doorsteps. We would describe the yield as consistent all season long. Original seed sourced from the Italian seed producer Emanuele Larosa Sementi & we have selected it for uniformity. *Seed produced by Serah Mead & Gabe Woytek at Oregon Country Farm in Brownsville, Oregon.*

4 g ≈ 30 seeds, \$3.50

12 g, \$6.50

2 oz, \$20.00


4 oz, \$30.00

SQUASH, WINTER

Cucurbita sp.

Blue Kuri

C. maxima. 90 days.

 Japanese Kabocha type, blue-grey squash with a flattened globe shape. Very sweet flavor with the characteristic dry flesh of a Kabocha or Hokkaido. If stored for a few months it will become a little more moist. Great rich flavor, different than Sweet Meat, which is the same species. Smaller fruit (2-3 lbs) are good size for market sales & as a meal for two. They keep very well, much longer than Buttercups & other Kabochas. Our seed was originally sourced from Wim Brus, a seed grower for Bingenheimer Saatgut in Germany. He has spent many years selecting it for quality on his farm in the mountains outside Bologna, Italy.

5 g ≈ 23 seeds, \$3.80

15 g, \$7.80

Butternut, Doran Round


C. moschata. 100 days.

 Small round butternut from the Netherlands. Very unique compared to other butternut types as it looks more like a buckskin-colored, squat pie pumpkin than a butternut. Very delicious sweet flavor develops more in storage & the flesh is a deep orange color. Some fruits are very round while others have slight ribbing. When properly stored (room temperature & dry) they can keep for over a year. Given to us originally by Lieven David, a plant breeder & seed saver we met during our first Seed Ambassadors Trip to Europe in 2007. Days to maturity is fairly late for the PNW at around 100 days, but the 2-4 lb fruit can be picked earlier & cured inside with great results.

3 g ≈ 30 seeds, \$3.80

9 g, \$7.80

1 oz, \$12.80

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: Seed Initiative on page 6.
:

Butternut Early Remix SAP MF

C. moschata. 90 days.



Adaptive Seeds Original. As market growers, we knew that winter squash storability & flavor improve with ripeness, so we were always on the lookout for an early butternut variety that matured well here in Oregon. Some hybrids come close, but most OPs require a longer growing season than we can provide. In 2005, we started growing every early butternut variety we could find, including Nutterbutter, Hunter F1, Butterbush, Early Butternut F1, Butterfly F1, & more. We allowed them to cross freely & have been selecting for early ripening & 2-4 lb fruit with a classic butternut shape, although there is the occasional 6+ lb fruit depending on growing conditions. Because there were so many parents in this gene pool, expect some variation, all within a classic butternut theme. Why should every butternut be identical anyway?

3 g ≈ 30 seeds, \$3.80
9 g, \$7.80

2 oz, \$27.80

Canada Crookneck

C. moschata. 90 days.



Another great butternut-type squash that easily matures seed in our climate! Canada Crookneck is a bottle shaped "neck squash" that the present-day butternut was selected from. Very productive & holds well in storage when properly cured. Average size is 3½ lbs, though we had quite a few reach 6 lbs. Not all necks are curved. Unique shape takes a bit of getting used to but after testing it in the kitchen, we've come to prefer it. The bulbous end is easily cut into two perfectly sized bowls that are a fun & delicious way to serve dishes. Size & shape of the neck make it easy to peel (skin does soften enough once cooked to skip this step), quarter lengthwise, & slice into bite-sized chunks. Said to resist squash vine borers. First offered commercially in 1834 & it's said to have originated with the Iroquois Nations. Canada Crookneck is included in the Slow Food Ark of Taste.

4 g ≈ 30 seeds, \$3.50
12 g, \$7.50

2 oz, \$20.00

4 oz, \$30.00

Delicata, Candystick Dessert PNW MF

C. pepo. 90 days.



We cannot get enough of this squash. We could eat it nearly every day all winter. A large Honey Boat type with extremely thick flesh & delicious rich flavor. Most delicata have a honey sweet flavor or even a maple flavor, Candystick has a richer date-like flavor that is truly addictive. Fruits are tan skinned with green stripes. Produces both short loaf shapes & long boat shapes. The fruit shape variability is desirable in this instance for genetic diversity & contributes to some added vigor. They keep very well & retain their sweetness better than other squash well into storage. Candystick was selected for a small seed cavity – more food per squash – so it is not as good for stuffing as Honey Boat. Bred by Carol Deppe of Corvallis, Oregon & author of *Breed Your Own Vegetable Varieties & The Resilient Gardener* (see p 99). She has created the ultimate dessert squash. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

3 g ≈ 45 seeds, \$3.80
9 g, \$6.80
1 oz, \$12.80

4 oz, \$38.00

8 oz, \$52.00

Discus Buttercup MF

C. maxima. 90 days.

Early, compact, & vigorous bush-type winter squash that produces a dense & sweet-fleshed fruit with undertones of honey & freshly baked bread. Perfect for folks with limited space, such as in a community garden or urban lot, that want to grow winter squash but don't want to grow exclusively winter squash. Works well in companion planting situations: it plays nicely with others. Dark green skin turns a bit orange as it after-ripens. Small seed cavity. Bred by Dr. Neil Holland at North Dakota State University. *Seed produced by Mohawk Farm in Springfield, Oregon.*

4 g ≈ 25 seeds, \$3.80

Gill's Golden Pippin

C. pepo. 85 days.

 Small, orange, acorn-type fruits are an ideal size for single-serving winter squash. This variety shuns the stereotype of acorn squash being bland. Five times more flavorful than most acorn squash, but about half the size, even beating some delicatas for flavor. We were impressed with the fruit set per plant – sometimes more than 10 fruit, making this variety ideal for those who love winter squash, but don't love to eat it every day of the week. Some larger fruits are big enough for stuffing. We found Gill's Golden Pippin was best simply cut in half & served roasted as a side dish (though usually one person would eat two halves). Its bright color & deep lobes are very attractive & makes for good decoration as well. This variety was developed in the mid 20th century by the Gill Brother's Seed Company of Portland, Oregon.

3 g ≈ 35 seeds, \$3.80

1 oz, \$12.80

9 g, \$6.80

4 oz, \$38.00

Little Gem Red Kuri


C. maxima. 80 days.

Cute little Red Kuri type fruit are a good size for the kitchen & for market. Plants produce numerous fruit that weigh 3-5 lbs each. Fruits store well & have dense, finely-textured flesh. Good uniformity. This variety does well even in challenging conditions. We think Little Gem is the perfect size for a kuri squash & is a great choice for the farmers market booth. *Seed produced by Kyle Ryan at Lonesome Whistle Farm in Eugene, Oregon.*

3 1/2 g ≈ 20 seeds, \$3.80

Lower Salmon River

C. maxima. 90 days.

 Lower Salmon River Squash is on the short list of heritage Pacific Northwest winter squash varieties. Grown in & around Idaho's Lower Salmon River, possibly for generations, it is uniquely adapted to our bioregion. Plants all seemed to love it here & it is pretty high yielding. Deep orange sweet flesh is flakier & drier than Sweet Meat. Delicious for pies & soup or even served sliced as a side dish with butter. The salmon pink colored skin is very thick with light mottling. Almost woody rind helps the fruit store for up

to 1 year under ideal conditions & discourages mouse & deer nibbling. Hard rind can be susceptible to cracking if over-watered late in the season – harvest before the fall rains begin. Fruit are generally 3-10 lbs, occasionally a jumbo 15 pounder. Some fruit have a more buttercup shape (more turban like) & others have a more kabocha shape (less turban like). We select for both in our stock seed, liking both shapes & the slight thematic variability is part of its integrity. During squash tasting events held in December 2014 by the Culinary Breeding Network, Lower Salmon River was a big flavor winner: "The texture was on point in each cooking method [raw, steamed, roasted].... will perform well in a variety of processes including a quick & mild pickle, sweet & sour, simple preparations such as roasted, skin on slices or cubed & cooked with hearty herbs and spices. Great squash for home & restaurant alike." Wow! Original seed sourced from Nicki Maxwell, a friend of The Seed Ambassadors Project who has worked to preserve Pacific Northwest heritage varieties through the Eugene chapter of Slow Food & the Ark of Taste project.

8 g ≈ 20 seeds, \$3.80

24 g, \$7.80

Piacentina

C. maxima. 105 days.

 Incredibly dense, striking grey-blue winter squash ranging 10-20 lbs. Vigorous vines grow to 30 ft. A bit on the late side, the flesh is orange when ripe. Flesh is dry, making it the perfect consistency for adding to baked goods, raviolis, gnocchi, or any recipe that calls for a thick, less watery puree – it especially shines as the base for a wintery wonderful pasta sauce. Rich nutty flavor has a moderate sweetness perfect for everything savory—a nice respite from those extremely sweet squashes that can be overpowering & inappropriate for many uses. Stores very well, making it a great option later in the hungry winter season. We find it to be a really tasty winter squash, & it's so beautiful we might even consider growing it just for its ornamental value. Everyone says, "Wow!" when they see it. Originating in the province of Piacenza were they celebrate its prestige

with *La festa della Zucca*, a festival that is competitively replicated all over the region. Our strain appears to be distinctly different from the similar Berrettina squash of the Lombardy region, as it does not show the large turban bump that the smaller Berrettina predominately sports. Aka, Zucca Beretta Piacentina. *Seed produced by Avoca in Corvallis, Oregon.*

8 g ≈ 20 seeds, \$3.80

4 oz, \$28.00

24 g, \$7.80

Potimarron

C. maxima. 85 days.

A medium sized, 3-4 lb, red kuri type squash. Fruit is pear shaped, with orange-red skin & bright orange flesh. We find the flavor to be excellent & rich. Not as sweet as Blue Kuri, however it is possibly more useful in soups & savory dishes. The flesh is so orange it makes a near "safety orange" pumpkin pie! According to *The Seeds of Kokopelli*, Potimarron squash is said to have been, "introduced to France from Japan in the 1970s by the master of the macrobiotic food system, Mr. Oshawa." The name is from the French words for chestnut pumpkin, as the flavor is said to be reminiscent of chestnuts. In Japanese, the word kuri can refer to chestnuts or to this squash. Aka Courge Châtaigne. *Seed produced by Serah Mead & Gabe Woytek at Oregon Country Farm in Brownsville, Oregon.*



4 1/2 g ≈ 25 seeds, \$3.50

17 g, \$7.50

Sweet Meat -

Oregon Homestead

C. maxima. 100 days.

  Beautiful blue squash on huge, vigorous vines. Three to four fruits per plant weigh 10-20 lbs each & store through May. Selected for vigor, large seeds for good cool soil emergence, a small seed cavity, & premium flavor by Carol Deppe in Corvallis, Oregon. She spent years & produced several tons of squash to reselect for these characteristics. Since the release of Carol's book, *The Resilient Gardener* (see p 99), which highlights this selection of Sweet Meat, this has become one of our top-selling varieties. (Thanks, Carol!)


8 g ≈ 20 seeds, \$3.80

2 oz, \$18.80

24 g, \$8.80

Theron's Winter Harvest

C. maxima. 100 days.

 This is the biggest winter squash we have ever grown, & we are excited to have introduced it commercially for the first time in 2013. Originally bred in the 1940s by Theron Atkinson, father of local farming legend Paul Atkinson of Laughing Stock Farm, possibly from a cross between a banana type squash & a hubbard squash. Paul continues to grow & improve on this family heirloom variety. Fruit are a light pink/salmon color, looking like giant pink sweet meats. Average 35-40 lbs with some up to 50 lbs. Vigorous vines grow to 30' in all directions & average 3 fruit per plant. Theron bred this squash to be a dual purpose squash—sweet, moist, & delicious with terrific cooking qualities, great for feeding large families or for use in restaurants, AND also large & productive enough to grow for use as livestock fodder. A practitioner of rotational grazing since the 1980's, Paul feeds his laying hens this squash all winter long to keep their eggs bright orange during the time of year when there is not much forage available. Laughing Stock Farm's pigs & cows love it, too.

6 g ≈ 20 seeds, \$3.50

2 oz, \$19.50

18 g, \$7.50

8 oz, \$52.00

Violina Rugosa

C. moschata. 90 days.

Okay, so most words/names sound better in Italian than English. Violina Rugosa translates as "wrinkled violin," which, while it might be descriptive, does not have a good ring to it. But trust us, despite the name, this winter squash has what it takes to have us singing its tune. Sets fruit even in adverse conditions, its tan/apricot colored skin is thick & slightly wrinkled. Fruits are scalloped & shape is somewhat violin-like, though we think it looks more like a giant peanut. Sometimes called "The Italian Butternut." Fruits average 12" long, around 10 lbs, but may grow up to 20 lbs, & have a nice, smooth flesh. Uniquely versatile rich flavor is sweeter & less watery than standard butternuts. During our taste test we didn't think "Wow!" at first, but then we continued to eat all that we had cooked

without realizing it. Then we thought, "Yum! I want to eat that again!" *Seed produced by Kyle Ryan at Lonesome Whistle Farm in Junction City, Oregon.*

4 g ≈ 35 seeds, \$3.50

2 oz, \$20.00

12 g, \$7.50

Looking for pumpkins?
We moved them to their own
category this year; you can
find them on page 71.

TOMATILLO & GROUND CHERRY

Physalis sp.

Ground Cherry, Otto's Brush Creek


Physalis pubescens.

 These are one of our favorite things to snack on while walking through the garden. Little, golden husked fruits look like tiny tomatillos but have a deliciously fruity tropical flavor. Some compare them to peaches, others to pineapple. We have been told that you can make a delicious preserve out of them. However, we simply wait for them to fall off the plant when we're sure they are ripe & eat them. Ground cherries have a long history in the garden & we found this strain growing semi-wild in our backyard, one of many interesting things that came along with the property when we moved here in 2009 (a list that also includes our beloved cat Meowstein, a 1930s dump truck in the creek, an opossum hide in the barn, & some *awesome* wallpaper in the kitchen). We suspect it's been here for decades, as the farm's previous owner, Otto Shockey, was an avid gardener. Every year a few plants pop up & take care of themselves. If you like a little wild character in your garden, these are perfect to have self-perpetuating along side the borage, arugula, burdock, scorzonera, & mustard.

Packet ≈ 50 seeds, \$3.25

Tomatillo, Cisneros

Physalis philadelphica. 75 days.


 A large, green tomatillo, similar to Plaza Latina Giant Green but a little earlier to mature & not quite as big. Fruit are 2½" wide & a great choice for market farmers & gardeners. Under-ripe fruit are apple-green & a nice tart addition to salsas, but we also like sweetness that comes with the yellow-green ripe fruit. Sprawling plants benefit from a trellis, but will crawl around on the ground happily. Remember to always have more than one tomatillo plant in your garden, as they are usually self-sterile.

Packet ≈ 50 seeds, \$3.25

1/2 g ≈ 200 seeds, \$6.25

Tomatillo, Plaza Latina Giant Green

Physalis philadelphica. 80 days.

 Tomatillos are often called *tomates verdes*. This special giant Mexican strain produces 3-4" wide, green fruits on super tall plants that benefit from support. Seed originally saved from imported Mexican fruit purchased at the Plaza Latina Market in Eugene, Oregon, in 2005. Much higher culinary value than the smaller yellowish varieties. We like to think of them as the Brandywine of tomatillos.

Packet ≈ 50 seeds, \$3.25

1/2 g ≈ 200 seeds, \$6.25

Tomatillo, Purple Keepers Modern Landrace

Physalis philadelphica. 70 days.

 **Adaptive Seeds Original.** This is our effort to breed a medium-sized purple tomatillo that stores for a very long time off the vine. Shades range from a slight purple blush on green, to deep purple all through the fruit. Purple tomatillos are reputed to keep well already & we are trying to improve on this. A landrace is a variety that has been purposely maintained as a diverse gene pool to help it be more adaptive to harsh conditions. We like this old form of plant breeding, so we are using it to create a modern landrace.

Packet ≈ 50 seeds, \$3.25

2 g, \$18.00


1/2 g ≈ 200 seeds, \$6.25

TOMATO, CHERRY & GRAPE

Solanum lycopersicum

Auld Sod

Red. 55 days. Det.


 Small bushy plants produce plum-shaped, red fruits that are firm walled but juicy with some tang. Large, early & heavy yields with some blight resistance. A great choice for dried tomatoes or anything plum or grape tomatoes are used for, such as pasta sauce or salad. Irish heirloom that grows well outdoors there & here in Oregon. Our original seed source was the Irish Seed Savers Association.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Black Cherry

Purple. 70 days. Indet.

 So you might be wondering *why this tomato? Doesn't everybody sell this tomato?* Well, our penchant for obscurity sometimes goes too far & this tomato is just too good to pass up. Tall plants with huge yields of medium-sized, round purple-chocolate-black cherry fruits that taste so good, you think you are eating a big heirloom slicer. Sarah claims that these are her favorite tomato for flavor & they certainly are the first to be eaten when there is a choice. Andrew says they are "*much, much*" better than Sungold. A great addition to mixed cherry pints or to add some variation to your market display. Black Cherry can get Fusarium in outdoor production, but it is unstopable in the greenhouse. A superb modern open pollinated tomato. Developed by Vince Sapp of Tomato Growers Supply & released in 2003.


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Columbianum Wildform

Red. 65-70 days. Indet.

 Massive tresses of medium-small red cherry fruits that ripen in clusters of 20 or more. Good rich flavor & ability to hold on the plant. Originating wild in Colombia. Some sources say this variety may be a separate species, *Lycopersicon columbianum*, however

we believe it is a semi-wild member of the common tomato species *Lycopersicon esculentum*, aka. *Solanum lycopersicum*. Therefore we use Columbianum Wildform as the variety name. Originally given to The Seed Ambassadors Project in 2007 by tomato seed collector Gerhard Bohl when we visited him in Germany.


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Dark Orange Muscat

Orange. 65-75 days. Indet.

 Tall vines produce unique dark orange cherries with bronze shoulders & some green inside. Sweet, fruity flavor. This cherry tomato has traveled across the pond at least twice: Madeline McKeever of Brown Envelope Seeds in Ireland received this seed from a seed saver in Washington State while at an Organic Seed Alliance conference; & while we were in Ireland, we picked it up from her & brought it back to the Pacific Northwest.


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Estonian Yellow Cherry

Yellow. 65-70 days. Indet.

 Multi-flora type with up to 100 fruits in a cluster. High yield of small, round yellow fruits with pointy ends & good sweet intense flavor. Early, decorative, & cold tolerant plants. Fruits hold their quality through late fall when others split or rot, & hold well off the vine. Collected from an elderly Russian woman at a market outside of Tallinn, Estonia. Given to The Seed Ambassadors Project by Lila Towle, fellow Seed Ambassador & member of Frøsamlerne, the Danish seed saving organization.

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Galina's Cherry

Yellow. 60 days. Indet. Potato leaf.

Bright-yellow cherry with unique, perfectly balanced sweet & tart flavor that we never get tired of. Yields early & heavily all season long. Does well in cool weather conditions & in the heat. Keeps very well off the vine. When picked ripe, this tomato kept for 2 months piled in a tray in our living room & still tasted good (don't ask, we don't know why). It is a

better keeper than Longkeeper! Andrew's favorite cherry by far. Introduced to the US from Siberia by Bill McDorman of Seeds Trust in 1991. We sourced it in Wales when visiting Ben Gabel & Kate McEvoy of Real Seeds in 2007, who highly recommend it.

Packet ≈ 30 seeds, \$3.25 2 g, \$12.00
1/2 g ≈ 150-250 seeds, \$6.00

Gobstopper


Yellow/Green. 60 days. Indet.

 Strong vines grow very tall. Early yellow cherry with green flesh that is slightly visible through the skin. Fruity & sweet, de-hybridized Sungold with a unique outcome. Less fruity than Sungold & with different flavor characteristics that everyone seems to like. Andrew has started to prefer this one to the ubiquitous hybrid, as he can delightfully eat many more of them without getting an overloaded tomato-belly. Other improvements are that the fruit is split resistant & keep very well before & after harvest. Along with Galina's Cherry this is one of our favorites. Thrives in climates such as western Oregon & Ireland. Bred by Madeline McKeever of Brown Envelope Seeds, Ireland, & she was our original seed source. Introduced to the US by the Seed Ambassadors Project in 2008.

Packet ≈ 30 seeds, \$3.25
1/2 g ≈ 150-250 seeds, \$6.00

Harvest Luck

Red. 50-60 days. Indet.

 *Ernteglück* in German. Bright red, round classic cherry tomato. Long, forked tresses with up to 30 fruits. One of our favorites with perfectly balanced sweet flavor. A standby variety for our farmers market sales. Given to The Seed Ambassadors Project by seed steward Gerhard Bohl in Germany.

Packet ≈ 30 seeds, \$3.25 2 g, \$12.00
1/2 g ≈ 150-250 seeds, \$6.00

Humboldtii Wild Pink


Pink. 60-70 days. Indet.

This tall wild cherry tomato produces large quantities of small fruits with pink skin & tart flavor. A little too acidic for some, but many people preferred it at our 2007 taste-off. A unique flavor in a world of super sweet cherry tomatoes. A friend told us that this type of tomato is found cultivated in parts of Central America & sometimes growing wild. Our original seed was received from collector Gerhard Bohl when we visited him in Germany in 2007.

Packet ≈ 30 seeds, \$3.25
1/2 g ≈ 150-250 seeds, \$6.00

Jagodka


Red. 60-65 days. Det.

 Little bushes have short, cascading vines suitable for container culture & are covered in little red grape-shaped cherries. Good red tomato flavor & cold weather tolerant. Originally from Russia where *jagodka* translates into "little berry." Collected by The Seed Ambassadors Project at a seed swap in Belgium.

Packet ≈ 30 seeds, \$3.25
1/2 g ≈ 150-250 seeds, \$6.00

Millefleur

Yellow. 60 days. Indet.

 Small, oblong, yellow cherry tomato with good flavor. Huge tresses of 50+ flowers on plants with wild-currant-tomato-like growth. Surprisingly, the ripe fruit keep very well once picked. Similar to Centiflor types with smaller, more tart fruit. Millefleur means 'thousand flower' in French. Variety originally sourced from Peter Bauwens, of De Nieuwe Tuin seed company in Belgium during our 2007 Seed Ambassadors Project trip.

Packet ≈ 30 seeds, \$3.25 2 g, \$12.00
1/2 g ≈ 150-250 seeds, \$6.00

.....
: Did you know that we grow just about everything in this catalog :
: ourselves? Including every single one of the 102 tomato varieties :
: you see here. (That's right... 102!) :
: And if we didn't grow it, we say who did right in the variety description. :
: See our full list of small grower collaborators on page 7. *Farmer Direct!* :
:.....

Pink Bumble Bee

Pink Striped. 70 days. Indet.



This 2012 release from Artisan Seeds in California is a great addition to the cherry tomato patch. Large fruits (for a cherry) are very eye-catching & fill pints quickly. Firm, round fruit are crack resistant & hold well off the plant. Flavor is a good tangy/tart.

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Polen Yellow Pear

60 days. Indet.



Back for 2016! Small, golden pear-shaped fruit have good mild sweet flavor that is better than the common Yellow Pear. The big plants produce heavy yields late into the year. A multiflora type which can produce clusters of dozens of ripe fruit. Originally from a Polish gene bank, variety given to The Seed Ambassadors Project by the Irish Seed Savers Association.

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Purple Bumble Bee

Purple Striped. 70 days. Indet.



Similar to Pink Bumble Bee but purple with green marbling & more oval shape. Productive, short indeterminate vines produce over a long season. Fruit are crack resistant & hold well off the plant. Flavor is complex, definitely not a sweet cherry but a good one nonetheless. Released in 2012 by Artisan Seeds in California.

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Santiam Sunrise

Orange. 70 days. Indet.



Adaptive Seeds Original. This is our attempt at a Sungold F1 replacement. I say 'attempt' because many gardeners & plant breeders over the years have tried to create a sweet, fruity, orange cherry tomato. Flavor is comparable to Sungold but not quite as fruity, rather a bit sweeter. Not tart like other attempts. Andrew likes it better than the old hybrid because it lacks the overwhelming taste that can get tiresome. We can eat Santiam Sunrise all day long. Tall indeterminate vines are productive & less

prone to splitting than Sungold yet still tender skinned. A continuing selection from crosses with Russian cherry tomato material. Nearly stable, but occasional red-fruited plants still occur. We love it so far so let us know what you think!

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Sungold Select

Orange. 70 days. Indet.



Another selection of the ever popular Sungold F1 cherry tomato. This one developed by Reinhard Kraft of Germany & originally distributed by Baker Creek. We've been reselecting it for the past 3 seasons & have a more stable line than what is usually offered. Very similar to the F1 but still has room for improvement, as a small percentage of plants produce red fruit. Flavor is fruity & very similar to Sungold, however it is has a tartness that will please most, but likely alienate the Sungold zealot.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Sunshine Cherry

Yellow. 60 days. Indet.



Small yellow cherry, high yields, good flavor. Great for market farmers. This tomato, along with Galina Cherry, is all a farm could ever need in a yellow cherry – it's all we planted for yellow cherry production here at Open Oak Farm. Sunshine does it right. Originally from Peters Seed & Research in Riddle, Oregon.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Sweetie

Red. 65 days. Indet.




A good, reliable, sweet red cherry. If you're looking for a classically delicious, productive & sweet cherry tomato, this is the easy choice. Fruit are 1-1½" in diameter. Skin is firm but not tough. Great for gardeners or for market production, as fruit are delicious right off the vine, productive, relatively firm & store well. A true basket filler that lives up to its name.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Teardrop Red Grape

Red. 65 days. Indet.

 An excellent red grape type tomato with early teardrop shape & shiny red fruits.

Firm texture that holds quality very well, is high yielding & fairly split resistant. Fruit contain very few seeds for a cherry tomato. We collected this variety from a seed saver in Denmark in 2007. Possibly selected from an English commercial hybrid of the same name.


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Wheatly's Frost Resistant

Pink. 60 days. Indet.

 Tart, sweet, pink, grape-shaped fruit.

Huge yields on big plants. A wonderful variety worth a try in the Northwest. We have found them to be very cool weather tolerant but not actually frost resistant. The most split resistant cherry we've seen. Seemingly blight resistant & certainly yields *until* frost. This seems to be the same strain available from the Seed Savers Exchange Yearbook in the US since the 1980s & from Sandhill Preservation Center. However, there was a variety listed as "Wheatley" in Gleckler's Seed Catalog in the 1950s described as an early red globe from South Africa reportedly able to resist frosts down to 26°F! This sounds mythical & definitely a distinctly different strain. We received our original seed from seed collector Gerhard Bohl in Germany.

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Zuckertraube

Red. 60 days. Indet.

Red cherry tomato with balanced sweet flavor, high yields, & very tall vines. An excellent choice for red cherry production for market farms. The delicious flavor & easy picking, slightly larger than normal size, all make it attractive & a quick pint filler. Translated from German as Sugar Grape & sold in Germany as a cocktail tomato. Variety collected by The Seed Ambassadors Project from Bingenheimer Saatgut, a German biodynamic seed company.

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00


TOMATO, CURRANT

Solanum sp.

All the flavor of a big tomato squeezed into the size of a currant! Can become self-perpetuating volunteers in the garden. Most people are shocked by the uncontrollable yield & carefree growth. Perfect for half-wild, untended gardens & permaculture plantings. It can be close to impossible to figure out currant tomato species classification. Originally all currants were *Solanum pimpinellifolium*, however many people believe most cultivated currants have been crossed with *Solanum lycopersicum*. Whatever the case, currants do cross pollinate more readily due to their semi-wild nature.

Golden Currant

Yellow. 70 days. Indet.

 An excellent currant tomato. Flavor is more fruity than Yellow Currant & sweeter than Orange Currant. Currant type tomatoes are quite sprawling & require either a lot of space or a very sturdy trellising system as plants can grow to 8-10'. Suspected to be a parent of Sungold. If you plant a few of these plants you will have currant tomatoes coming out of your ears—in a good way. You will be sprinkling them into every salad, yum!


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Orange Currant

Orange. 65-70 days. Indet.

 Produces immense quantities of miniature (1/4 – 1/2") tomatoes similar to other currant types but with good orange color & split resistance. Skin is thick, but flavor is excellent, fruity & sweet. They delightfully pop when you eat them. Tiny fruits hold quality for a long time both on & off the plant. Very productive, tall non-shattering vines. Variety given to The Seed Ambassadors Project by Gerhard Bohl, a tomato seed collector in Germany.

Packet ≈ 30 seeds, \$3.25

Sweet Cherriette

Red. 35 days. Indet. Dwarf.



Probably an interspecific cross of *S. esculentum* & *S. pimpinellifolium*. A

delightful discovery for us from an old packet of Peters Seed & Research (PSR) seed given to us by our friends at Bountiful Gardens. The first tomato of the season for us in 2013, by two whole weeks! Beautifully branched, small vines make it great for container culture or hanging baskets. Flavor is reminiscent of a red currant type, & more tart than one would expect with a name like Sweet Cherriette. Fruit are small for a cherry but larger than true currants. We're calling it an indeterminate dwarf, as it pumps out several flushes of fruit over the course of the season. I know it's redundant, but so true I have to say it again: Sweet Cherriette is a delightful variety.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Tomatito de Jalapa

Red. 70 days. Indet.



Probably *Solanum pimpinellifolium*.

Extremely productive of small, tart, red currant type cherry tomatoes. Originally found growing wild in the mountains of Jalapa, Mexico. Reported to be late blight resistant. Nice compliment to Orange Currant & Golden Currant. Our original source of this seed is the current Queen of Tomatoes, Tatiana Kouchnareva of Tatiana's TOMATObase.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Wondering what the Culinary Breeding Network is all about & how we're involved? See Sarah's Wax Soapbox on page 51 to find out more.

TOMATO, EARLY RED

Solanum lycopersicum

These are red slicing tomato varieties with early maturity, usually 45-65 days. This means they can be grown in very short season areas & as an early succession to main season varieties if you have a full growing season. Many of the varieties in this class are indeterminate & will continue to ripen fruit all summer long, they just start early. Others are more determinate in habit & yield one or two big flushes of fruit. This is convenient for those who want to plant a rotation of salad or other short season crops after the tomatoes are finished in the fall. The determinates also need less trellising or caging.

Ararat Flame

60 days. Indet.

Ararat Geflammt in German. Very attractive bushy plant. Heavy cropper of flattened, medium-sized, deep red fruit all through the season. Great rich tomato flavor. One of our favorites. Looks a little similar to Marmande but with less ribbing. Our research traces this variety to Debrecen, Hungary, & possibly from Armenia near Mount Ararat before that. Originally sourced from Gerhard Bohl, who says that "it grows at the foot of the mountain."

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Aurora

60 days. Det.

 This is one of our standby farm varieties for producing early red slicers. We seem to plant it every year. Known for its rich classic tomato flavor. Medium sized 3 oz red fruit have a slightly flattened globe shape. Excellent fresh market slicing tomato, also good for cooking. Small bushy plants provide large early yields. Named after the Aurora Borealis in Siberia where it originates & it grows well in cool outdoor conditions. Given to The Seed Ambassadors Project by the Irish Seed Savers Association & highly recommended to us by Kate McEvoy & Ben Gabel of The Real Seed Catalogue in Wales.


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Cyril's Choice

50-60 days. Det.


 Dwarf, rugose, regular leafed plants are early & productive for such small vines. Good for container gardening, although at 16-26" it is a bit taller than Gundula. Dark red colored fruits. Our friend Tera of Morning Sun Nursery said they were the cutest tomato plants she had ever seen & she used them for container sales. An English family heirloom, kept alive by D. Rankilor, who's brother Cyril grew it on his allotment before he died. Given to The Seed Ambassadors Project by the Heritage Seed Library in England.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Early Willamette

55-60 days. Det.

 A great extra early red tomato with good yields on short determinate bushes. Fruit set in clusters with 3 good concentrated flushes, all with good flavor & appearance. We plant this variety as an early rotation because of its manageable size & concentrated yield. It seems to love Oregon weather as it was bred by Dr. Alan Kapuler of Peace Seeds, from a cross made by his daughter Kusra, of Willamette & Skorospelka.


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Fireworks

55-60 days. Det.

 One of the largest extra early tomatoes. Big red juicy 6-12 oz globes on short manageable bushes. Good as an early production tomato due to its high percentage of perfect marketable fruit. Similar to Starfire (Main Season Tomato) but earlier & a little smaller. Bred by Tim Peters of Peters Seed & Research in Riddle, Oregon.


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Forest Fire

45-50 days. Det.

 **Back for 2016!** Extra early tomato with attractive 2-3" red fruit on dwarf bushy plants. Firm & split resistant. The highest quality ultra-early tomato we have grown. The three amigos here are: Forest Fire, Fireworks,

& Starfire. They run the gamut from earlier & smaller to later & larger. Perfect low maintenance first wave of the long tomato season. Bred by Tim Peters of Peters Seed & Research in Oregon.


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Gill's All Purpose

65-70 days. Semi-det.

 Good yields of 3" round, red fruit with firm texture that are delicious for fresh eating but also good for processing into juice or paste, or canning whole. Disease resistant plants yield well late into the season. Another treasure from the Gill Brother's Seed Company of Portland, Oregon, released in 1947.


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Gundula

55-60 days. Det.

 Dwarf bushes, rugose regular-leafed plants produce medium-sized meaty red fruit early in the season & prolifically. It always surprises us how many nice orange-red fruit come from such a small stout plant. Very good for container gardening, as plants only get to 12-20" tall at maturity. Perfect for a pot on the porch. Given to The Seed Ambassadors Project by Gerhard Bohl in Germany in 2007.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Harzfeuer

55-60 days. Indet.

 2-4 oz round, slightly oblate, bright red fruits held in clusters. The best trait of this tomato is the aroma the fruit releases when ripe. They smell different than other tomatoes, adding a delightful note to the already great well-balanced flavor. Very juicy for fresh eating. Name means Resin Fire in German; however, this refers to the mountainous & forested region of Harz that divides western & eastern Germany. Apparently this is the heirloom predecessor of a common German hybrid variety that was thought to have been lost for many years. Ulla Grall of Bio-Saatgut received it from an elderly woman in former East Germany. A complicated history, at the very least it was a

favorite in East German *dacha* gardens before reunification. Maybe this strain should be renamed Harzfeuer Heirloom. Ulla Grall gave this to The Seed Ambassadors Project on our 2006-2007 trip through Northern Europe.

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Kotlas

60 days. Indet. Potato Leaf.



Early potato-leaf variety produces small 1½" red globes that are similar to Stupice but reported to be better tasting. We think they both taste great & we want to know what you think. Produces well in cool weather & keeps going late into the season. Compact for an indeterminate, only needs trellising to 4 ft. Said to have some blight resistance.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Marmande MF

60-65 days. Indet.



Bush plants produce 4-6 oz flat, lightly ribbed, red fruits in clusters. Good firmness & flavor, perfect for small market farms. Good cooked & sliced fresh. Very dependable yields outdoors & even in cool summer areas. Traditional variety from the south of France, & a favorite of commercial growers there in the 1940-50s. Still very popular in French & English gardens. FW1 & VW resistant. Possibly developed by Vilmorin Seed Co in 1897, though its heritage is shadowy as there are many strains & re-selections. We sourced this from the 2007 Seedy Sunday Seed Swap in Brighton, England.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Moscow

62 days. Indet.



NEW for 2016! Plants produce slightly flattened 2 ½" globes. Flavor is a good balance of acidic & sweet when the fruit is at its peak which is just under ripe. Not super juicy, but has good texture & is good for processing or fresh eating. A reliable early season tomato that yields boxes of fruit from

just a few plants. Despite the name, this tomato originally comes from Siberia & made its way to us via Seeds Trust.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Oldendorf Red SAP MF

65 days. Indet.



Another excellent European tomato with a strange name. Oldendorf Red is medium-early with plants that grow tall & are loaded with perfect round, brilliant red fruits that are 3-4 oz (90-120 g). The firm, flavorful fruit keep well once picked, so they are an excellent salad tomato choice for market farmers. Very productive outdoors. Held better quality late into the season than the other 64 varieties we grew in 2011. This tomato is the result of a breeding project supported by Kultursaat, a German foundation dedicated to developing biodynamic seed varieties. Bred specifically for trellised greenhouse production in Oldendorf, Germany, by Ulrike Behrendt. Sourced originally from the German biodynamic seed company, Bingenheimer Saatgut in 2006 during our first Seed Ambassadors trip.

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Santiam PNW MF

60 days. Det.



Short bushes. Can set fruit without pollination (parthenocarpic), which means earlier & some seedless fruits. 2-3" globes with good flavor. A little smaller & earlier than Siletz. Our favorite early tomato variety from Oregon State University (OSU), & the second of the three rivers releases of early determinate tomatoes along with Siletz & Willamette. Bred by Dr. Jim Baggett & released in 1984 along with Oregon Spring. Verticillium & Fusarium wilt resistant.

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Serrewonder

60 days. Indet.

Aka Miracle of Serre. Medium-sized red globes held in large clusters. Another one of our favorites. Rich, excellent flavor, keeps well on & off the vine. Meaty enough for cooking & tender enough for fresh eating. A Belgian heirloom from at least 1925. Listed in the 1929 Hollandse Zaadhandel catalog of Mechelen, Belgium. Possibly named after the Serre River, a tributary of the Oise River in France. Given to The Seed Ambassadors Project by Belle Epoque, a seed company in Belgium.


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Siletz

65 days. Det.

 Superb, early production, massive tomato yields big, juicy red slicers up to 10 oz. Developed to be an improved Oregon Spring—it is indeed bigger, earlier & has better flavor. Siletz is parthenocarpic, meaning it can set fruit without pollination & yields many seedless fruit. Popular on organic vegetable farms in our area. Bred by Dr. Jim Baggett of Oregon State University & released in 1994. Verticillium & Fusarium wilt resistant.

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Slava

60 days. Indet. Potato leaf.


 A delicious early red tomato from the Czech Republic. Potato leaf foliage, dark red color & rich aromatic flavor make Slava similar to Stupice. Although it has a slightly different shape, being more of a globe & 2" wide. An excellent choice for an early producer that never fails to ripen & yield well even with cold summers. Some years it shows a fair tolerance to foliar diseases such as late blight, but it is not truly blight resistant. Fairly small manageable bushes yield all season long. Slava means 'glory' or 'fame' in Czech. We sourced our seed from Abundant Life Seed Foundation in 1999 & have been growing it since 2005.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Spring King

60-70 days. Det.

 **Back for 2016!** Dual purpose processing & slicing type. Very nice variety for its dark red color, good flavor & blemish free fruit. At harvest calyx stays with the plant, not the fruit. Produces large red globes that are slightly oblate. Dark green healthy looking plants provide good leaf cover so there is less sun scalding. Yields well late into the season - could just as easily have been called, "Spring Through Fall King." Bred by Tim Peters of Peters Seed & Research in Riddle, Oregon.


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Stupice

55 Days. Indet. Potato leaf.


 Flavor is rich & aromatic with a tomatoey taste that is missing in other early varieties. Shrubby plants are short yet viney & continue to yield clusters of 2" red fruits throughout the season. A very special Czech variety introduced to the Seed Savers Exchange Yearbook in the late 1970s & it has been a standby workhorse variety in the Pacific Northwest ever since. We know we specialize in rarities & Stupice is definitely not a rarity any more. However, it is so good, so tasty & so early that it is our yardstick to measure all other early tomatoes. Seriously, if you have never grown it you should try it at least once. We have been growing it in our gardens since 2004. Said to be pronounced "stup-eech" or "stu-peeckka." Originally introduced to the US from the former Czechoslovakia by Milan Sodomka.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Uralskiy Ranniy

50 days. Det.

 Unique, super early dwarf plants. Great tomato with juicy good flavor. This was our earliest tomato in 2010. A Russian commercial variety, when translated means "Early from Ural." In 2009 it was introduced commercially to North America by the wonderful seed company, Victory Seeds in Molalla, Oregon. Originally sent from Belarus by Andrey Baranovski of Minsk.

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

TOMATO, MAIN SEASON RED

Solanum lycopersicum

Astrakhanskie


70-75 days. Indet.

 Big red beefsteak variety from the Astrakhan region of Russia. A big hit in our tomato patch as they are big & beautiful. What really surprised us was the yield & earliness. Large red fruits have a flattened oblate shape with some attractive ribbing & can reach up to 1 lb. Best flavor when slightly under ripe. Tall floppy vines are productive for an heirloom. We received it originally from Tatiana Kouchnareva, the creator of the wonderful website Tatiana's TOMATObase. She received this variety from Andrey Baranovski of Minsk, Belarus.

Packet ≈ 30 seeds, \$3.25 2 g, \$12.00
1/2 g ≈ 150-250 seeds, \$6.00

Deutsche Fleiss


70 days. Indet. Potato leaf.

 Translates as "German Diligence." One of our highest yielding varieties in 2009. Huge amounts of 1½-2" perfect ball-shaped fruit form in clusters of 7-8 fruits. Red & juicy with good tart tomato flavor. Good storing ability both on & off the plant. A Seed Ambassadors Project variety sourced from Gerhard Bohl, a seed collector in Germany.

Packet ≈ 30 seeds, \$3.25 2 g, \$12.00
1/2 g ≈ 150-250 seeds, \$6.00

Giant of Siebenburgen

80-85 days. Indet.


 Big, red oxheart fruit with tender skin. This is a giant tomato, good for fresh eating but best broiled or cooked into soup or sauce. Sometimes too much for one person to eat at once. Late but high yields. We wait every year for this one to ripen & are never disappointed because the flavor is incredibly good, shockingly sweet & rich. Did we mention this tomato is huge? Originating in Siebenburgen, the seven medieval cities established by the ethnic German Saxons in Transylvania, Romania. Siebenburgen is not synonymous with Transylvania but is part of

its cultural makeup. Given to The Seed Ambassadors Project by Gerhard Bohl in Germany.

Packet ≈ 30 seeds, \$3.25
1/2 g ≈ 150-250 seeds, \$6.00

Maria Nagy Giant


85 days. Indet.

 Large, perfect globes have a really sweet, rich flavor. Late to come on but very productive once it gets going. The flavor is just incredible, making it well worth the wait. We all have our ideal red slicer tomato & this one meets our ideals for flavor, size, texture, & yield. We received this variety from seed steward Maria Nagy in Turda, Romania. When she gave it to us, during our Seed Ambassadors trip to Transylvania in 2008, she said she had harvested 8 kilos (17.6 lbs) of fruit from one plant! It is one of the heritage tomatoes farmers in her area once grew & all wish they still did.

Packet ≈ 30 seeds, \$3.25 2 g, \$12.00
1/2 g ≈ 150-250 seeds, \$6.00

Martian Giant


75-80 days. Indet.

 **Back for 2016!** A great market tomato that rivals the hybrids. Bushy plants produce bright scarlet red, big & juicy fruit. This is our current choice for a main season market tomato. Its flavor is balanced & excellent. The yield is a little late but very high. A sister variety to ORLST, Dr. Alan Kapuler's selection of Martian Giant, which was collaboratively developed by Peace Seeds, Bill Reynolds of Eel River Produce, & Seeds of Change.

Packet ≈ 30 seeds, \$3.25 2 g, \$12.00
1/2 g ≈ 150-250 seeds, \$6.00

Mashenka

75 days. Indet.

 A high quality & high yielding medium-large, main-season red slicer from Russia that is stocky & round just like a tomato should be. The skin is always blemish free & slightly shiny. Meaty beefsteak type with dense, tasty flesh that can be used for slicing fresh or for canning. The size is usually fairly large for us, but not giant, averaging around 12-14 oz. This tomato is part of our growing line of awesome Russian & Siberian varieties.

Mashenka is a common Russian woman's name & this tomato is a popular commercial variety there. According to a translation of the Russian website MirAgro, Mashenka is resistant to Alterneria, Fusarium, & shows some tolerance to late blight & mosaic virus. We received this variety originally from Tatiana Kouchnareva, of Tatiana's TOMATObase, which is a valuable online resource we use routinely. She received her seed from Tamara Yaschenko of Biysk, Siberia.

Packet ≈ 30 seeds, \$3.25 2 g, \$12.00
1/2 g ≈ 150-250 seeds, \$6.00

Perestroika

75 days. Indet.



NEW for 2016! Another great Siberian tomato variety. Blocky globes are 8-10 oz & a uniform red color. Somewhat late for a Siberian type, but definitely worth the wait as a good main season productive tomato. Fresh juicy flavor is great raw, but dense flesh also makes this variety good for processing. Plants are tall with wispy leaves. Perestroika is the Russian term for the economic "restructuring" introduced by Soviet leader Mikhail Gorbachev in the 1980s & along with other policy reforms known as Glasnost, or "openness," is associated with the loosening of control by the communist party. A fun name for a tomato.

Packet ≈ 30 seeds, \$3.25
1/2 g ≈ 150-250 seeds, \$6.00

Petrillo

70 days. Indet.



Tall plants. Red ruffled, fluted 3-4" fruit. Productive Costoluto Genovese type. Good flavor with an excellent, slightly tart bite. Perfect diced & thrown fresh into pasta. Originating in Puerto Rico pre-1952, we sourced it from USDA GRIN (Germplasm Resources Information Network), the US equivalent to a national gene bank.

Packet ≈ 30 seeds, \$3.25 2 g, \$12.00
1/2 g ≈ 150-250 seeds, \$6.00

Piroka

75 days. Indet.

A very delicious main season fresh slicing tomato. The medium-large, bright red globes are 5-7 oz & very productive. Selected for greenhouse production but also performs well outside. Great as a salad tomato or sliced on sandwiches. Bred by Dr. Hartmut Spiess in Germany with the support of Kultursaat, a foundation dedicated to developing biodynamic seed varieties. We sourced our original seed from the German biodynamic seed company, Bingenheimer Saatgut in 2006 during our first Seed Ambassadors trip.

Packet ≈ 30 seeds, \$3.25 2 g, \$12.00
1/2 g ≈ 150-250 seeds, \$6.00

Pusztakolosz

80-85 days. Indet.

Large 5-6" wide, 16-24 oz beefsteak fruit. Plants are very vigorous in the heat & have very leafy, thick growth. Originally from Cluj, a city in Transylvania. Many Hungarians live in Romania & the name Kolosz is the Hungarian name for Cluj. Puszta means prairie. Good thing Andrew looked that up because Sarah thought the name just meant "Pretty Colossal." We saw this type grown by subsistence farmers in Transylvania. Many old timers told us they wish they still grew it because modern hybrids have taken their place in markets, & the modern hybrids don't taste good. Given to The Seed Ambassadors Project by Gerhard Bohl, a seed collector in Germany.

Packet ≈ 30 seeds, \$3.25 2 g, \$12.00
1/2 g ≈ 150-250 seeds, \$6.00

Sasha's Altai

75 days. Indet.


Another great tomato from Siberia. Perfect main season red for fresh eating. We are starting to specialize in Russian & Siberian tomatoes for a good reason—they're awesome. This variety comes with a very special seed-explorer-romantic story. It was originally brought to the US from Irkutsk by seedsman Bill McDorman as part of one of the first & most important introductions of tomato diversity from the former Soviet Union. He received it from a very generous gardener named Sasha, who said it was the

best tomato in Siberia. Sasha walked 35 kilometers (21.75 miles) each way to his home in the mountains & back just to give the seed to Bill. Famous now for its flavor, it was chosen by Organic Garden Magazine as one of the 10 best early tomatoes in the world.

Packet ≈ 30 seeds, \$3.25

Starfire

70 days. Det.

 7-10 oz big red slicers. This is a really good production tomato for the Willamette Valley in Oregon. It would probably perform very well throughout the Pacific Northwest, if not the entire northern US. Flavor is very good & juicy. Developed at the Morden Experimental Farm in Manitoba, Canada in 1963. Our original source is from Victory Seeds who received it from USDA GRIN.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

TOMATO, ORANGE & YELLOW

Solanum lycopersicum

Azoychka

65-70 days. Indet.

 Not super rare, but Azoychka easily won 'Tomato of the Year' in our 2013 grow-outs. Earlier than most other beefsteak types, this gorgeous 3-5", round oblate yellow beefsteak came on strong in a season where many other tomatoes struggled to ripen their first fruit. In addition to its earliness & productivity, its impressive flavor is much more delicious than other yellow tomatoes, with a slightly acidic & fruity tang. Though indeterminate, production does taper off later in the season when other beefsteaks come on. A non-commercial Russian variety bred by Valentina Petrovna Kruglova. Aka, Zolotoy Borago in Russia. Brought to North America by Kent Whealey of the Seed Savers Exchange in the early 1990's.


Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

2 g, \$12.00

Golden Bison

60 days. Det.

 Bushes grow fairly tall but manageable. We like this kind of old school determinate. Medium-sized globes are golden-yellow with occasional orange blush on the bottom & green blush on the top. Great flavor & high yielding. Perfect variety for the Pacific Northwest. We have recently experienced a slew of tasty American & Canadian prairie tomato varieties & this is one of them. Bred in North Dakota by A. F. Yeager, released in 1932.


Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

2 g, \$12.00

Native Sun

50-65 days. Det.


 Possibly the largest super early yellow tomato we have. Flavorful 6-8 oz lemon yellow fruit. As early as the sub-arctic tomatoes with much more flavor & better size. Multiple concentrated yields on healthy bushes. Crack resistant & blemish free. Oregon-bred by Tim Peters of Peters Seed & Research.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Orange King

65 days. Det.

 One of the best producers of early 8 oz, meaty orange globes. Blemish free & durable fruit form on bushes that are easy to cage. A really excellent variety for market & it has great sweet fruity flavor. There are a few varieties with this name but this one was bred by Tim Peters of Peters Seed & Research in Oregon.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Orange You Glad...?

65 days. Det.

Adaptive Seeds Original. For your gardening fun here is a new "child" we have released into the world. Orange You Glad we dehybridized Orange Blossom so you can save seed from it too? In 2012 we named New Mama Super Sweet Corn for all the new mamas in our world. In 2013 we continued the thought with, "Orange You Glad it's easier to raise

tomatoes than kids?" Okay, enough jokes. We planted the hybrid Orange Blossom every year on our farm as a market standby & are not sure it even is a hybrid actually. But we have adapted it further to our Oregon growing conditions & now we love it even more. Medium sized orange globes yield heavily & early on determinate bushes. Sometimes plant breeding is easy, y'all should try it.


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Scotland Yellow

70 days. Indet.


 Productive plants ripen ball-shaped, 2-3 oz golden yellow fruits in clusters. Good sweet & tangy flavor. Fruit remain fairly firm when fully ripe & keep well. Although it is not the earliest tomato, it is reputed to be fairly cool weather tolerant & we have found it to thrive in cloudy weather. This trait certainly must have evolved in a place like Scotland, where this tomato originates. Given to the Seed Ambassadors Project by the Heritage Seed Library in England.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Sungella

60-70 days. Indet.

 A Sungold F1 dehybridization. 1½-2" wide, sweet orange globes with deliciously sweet flesh. Very productive & cold tolerant. Bigger & much more split resistant than Sungold. This is one of only a few tomato varieties that has produced high quality fruit for us from the greenhouse into November. Originally offered by the English seed company Thompson & Morgan, bred by one of their customers.

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00


1/2 g ≈ 150-250 seeds, \$6.00

TOMATO, PASTE & PLUM

Solanum lycopersicum

Baylor Paste

Red. 75 days. Indet.

 Out-produced all other pastes in our greenhouse in 2009. Blemish free, elongated egg-shaped fruits. Seemingly hundreds of 2-3" meaty fruits. When the rest in the greenhouse had succumbed to mold late in the season, the Baylor Paste was still rockin'! Also produced well outside, but not as much fruit. No blossom end rot as is common with other pastes.

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Belmonte Pear

Red. 75 days. Indet.

 Andrew has been looking for a productive early Italian giant pear tomato for years & none of the standards seem to make it here in Oregon. That was until we tried Belmonte. It is the classic red Italian Piriform (pear shaped) tomato found in Italy. Highly regarded for sauces & roasting, these beautiful fruit are strangely captivating & irresistible. Many of the more famous "pears" such as Cuneo have been a little too late & susceptible to blossom end rot. However, Belmonte is perfect. The only trouble is its cryptic origin. We sourced our original seed from a wonderful small seed business called The Sample Seed Shop & they say they received it from a friend who sourced it from an Italian seed company. According to their research it originates from an oxheart/Marmande cross, which may explain some of its earliness & forgiving nature. There is a pink oxheart Italian tomato out there with the same name, however it is a different variety.

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

De Bero Braun

Maroon/Brown. 65-70 days. Indet.

Plum-shaped fruit with excellent maroon-brown color & a little green on the shoulders. Fat plum shape, good for sauce. Russian variety named after the hats Russian cavalry

Frøsamlerne, the Danish seed savers, who received it from the Sviatova family.

Packet ≈ 30 seeds, \$3.25
1/2 g ≈ 150-250 seeds, \$6.00

Pruden's Purple


72 days. Indet. Potato Leaf.

 **NEW for 2016!** This is one of the more common tomato varieties that we felt compelled to add to our catalog because it's just so excellent. Beautiful giant pink fruit that no tomato lover could possibly resist. Earlier to mature & more productive than the classic Brandywine, Pruden's Purple still has that sweet heirloom flavor even with our often cool summers. Silky texture is great for fresh eating, whether on sandwiches or just sliced with a little salt. Yum! Fruit can grow to over 1 lb, have excellent flavor & texture, & resist cracking. A remarkably easy to grow variety for its size. Resistant to many foliar diseases & even reputed to have some field resistance to the dreaded tomato blight. Not bad for an old fashioned tomato.

Packet ≈ 30 seeds, \$3.25 2 g, \$12.00
1/2 g ≈ 150-250 seeds, \$6.00

Rosabec

60-70 days. Det.

 Awesome early pink slicer tomato from Quebec. Being from another short season climate it is perfect for the Pacific Northwest. 6-8 oz pink globe fruit, excellent flavor & yields. Blemish free & good firmness make it great for market. The tall determinate bushes are easily caged or staked with a Florida weave trellis. Bred by Roger Doucet in 1975 at the Station Provinciale de Recherches Agricole in St. Hyacinthe, Quebec, Canada.

Packet ≈ 30 seeds, \$3.25 2 g, \$12.00
1/2 g ≈ 150-250 seeds, \$6.00

Rose de Berne

70-75 days. Indet.


High yields of pink, round, blemish free 6-10 oz fruits with thin skin. Eat this juicy, delicious fruit promptly after harvesting. In many ways Rose de Berne is the Brandywine of continental Europe, as there are many strains. It is considered to be the most famous & flavorful tomato by many in France, Germany & Switzerland. This strain offers pinker color & richer flavor than others found in Europe.

Slightly later, bigger & more pink than Berner Rose. Originates in Bern, Switzerland. Strain from Ferme de St. Marthe, France. Given to The Seed Ambassadors Project by Ulla Grall of Bio-Saatgut in Germany.

Packet ≈ 30 seeds, \$3.25
1/2 g ≈ 150-250 seeds, \$6.00

Sarah Purple

65-70 days. Indet.

 Early, very round, medium-sized pink fruit. Excellent, juicy, & flavorful. Thin skin is blemish free & tender. It is very delicious picked ripe from the vine. A little like Rose de Berne, the vibrant pink fruit are captivating to look at. Given to the Seed Ambassadors Project in 2007 by Gerhard Bohl, a seed steward in Germany.

Packet ≈ 30 seeds, \$3.25 2 g, \$12.00
1/2 g ≈ 150-250 seeds, \$6.00

Siberian Giant Pink


80 days. Indet.

Known in Russian as *Sibirskiy Velikan Rozovyi*. Truly giant pink beefsteaks form on tall floppy vines. Deliciously juicy & meaty. Usually Siberian tomatoes are on the early side but this special tomato is an exception. We thought it would be too late for us here in the Northwest but it was just fine. Like many main season tomatoes the yield is huge but more concentrated in the late season. It fills the role that Brandywine often would, but we like it better in every way. Sourced originally from Tatiana Kouchnareva, the creator & owner of the wonderful fact-filled website, Tatiana's TOMATObase. She originally received this variety from Tamara Yaschenko, a tomato collector from Siberia.

Packet ≈ 30 seeds, \$3.25
1/2 g ≈ 150-250 seeds, \$6.00

Tiffen Mennonite

80 days. Indet. Potato Leaf.

 This is one of the tomatoes we have chosen to replace the Brandywine. We have found it to be a bit earlier to mature & much heavier yielding. The thing that really makes it a winner is that it sweetens up better in our climate. Big, pink 16 oz beefsteak fruits are somewhat variable in shape, many with a rather ribbed appearance & some with a more flattened globe shape. If you like big, richly

sweet heirlooms this one is for you. Has even won a few Oregon tomato taste-offs (we are not making this part up)! Heirloom variety from the Mennonites of Wisconsin. First introduced to Seed Savers Exchange in 1985 by Thane H. Earle of Whitewater, Wisconsin.

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

TOMATO, OTHER COLORS

Solanum lycopersicum

Darby Red & Yellow

Red with Yellow Stripes. 60 days. Indet.

Fairly early medium-sized, red fruit with yellow tiger stripes. Excellent flavor, vigorous growth & high yields. One of the best of the striped tomato type, it won our tomato tasting in 2008. Brings perfectly beautiful striped colors to the tomato table at farmers market & is a colorful addition when selling mixed tomato quarts. Developed in the 1960s by Dr. Lewis Darby of the Glasshouse Crops Research Institute in Littlehampton, England. Given to The Seed Ambassadors Project by Lila Towle, fellow Seed Ambassador & member of Frøsamlerne, the Danish seed saving group.


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Fantome du Laos

White. 80 days. Indet.

 White, 3-4", lobed tomatoes ripen to a very pale cream. Flavor is very mild with a subtle sweetness. Reported to have good keeping qualities & higher than average yields. We have found it to yield well but late. A good variety to add to rainbow tomato dishes. 'White' tomato varieties are generally lower in acidity so if that's a problem for your digestion but you still want to grow a fresh tomato, this is the variety for you. According to Tatiana's TOMATObase, this variety is from Laos, "where there's a tale saying that when ghosts are afoot, it will glow in the dark." This

rings true to us as we know there are many ghost stories in Southeast Asia, where the spirit world is taken very seriously, particularly in hill tribe communities. If you think your garden is haunted, this tomato may help you discover the truth!


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Grüne von Helarios

Green/Yellow. 75-80 days. Indet.

 Good yield of 4-6 oz green-yellow, flat ruffled fruit with good sweet aromatic flavor. There is a pinkish form & possibly other strains, this one is truly green. From Arche Noah, the Austrian seed saving organization, via the now infamous tomato seed steward, Gerhard Bohl in Germany.


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Lila Sari

Purple/Brown. 75-80 days. Indet.

 Productive, medium-large slicer with dark purple-brown chocolate color. Much better than Cherokee Purple, which is similar. Tastes great with a rich flavor that develops even in cool summers. Yields heavy & late into the season. One of our favorites for flavor & appearance, & one of the purple varieties we grew for market.

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Lime Green Salad

Green/Yellow. 60-70 days. Det.

 Fascinating little dwarf tomato plants are covered in saladette fruits that are yellow-green when ripe. Great for container culture. Excellent flavor is pleasantly tart. Perfect for salsa. Developed by Tom Wagner in Washington. According to Tatiana Kouchnareva of Tatiana's TOMATObase, it was "Introduced by Tim Peters in the 1980s. Tom named it Green Elf. Tim Peters, who received seed from Tom Wagner & listed it in his Peters' Seed Research (PSR) back in the 1980's, hadn't realized that Tom already had a name for it." Given to The Seed Ambassadors Project in 2007 by Lieven David in Belgium. It's been everywhere!


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Mavritanskite

Maroon/Brown. 75-80 days. Indet.

 Big beefsteak fruits colored dark orange-red with some elusive purpleness. Tops are greenish-brown. Striking unique colors & an excellent rich flavor. This is a really great tomato. Latvian heirloom we originally sourced from Madeline McKeever of Brown Envelope Seeds in Ireland.

Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Paul Robeson

Maroon/Brown. 75-80 days. Indet.


 Gorgeous color of deep red blended with chocolate-black that is rightly associated with delicious flavor. This category of tomato (which includes Sarah Black, Mavritanskite, Lila Sari, Sokolades & many others) is typically so rich, sweet & almost smokey that one would be justified in giving up all other tomatoes. We won't go that far, but it is very nice to have tomatoes that get this tasty in our cool Pacific Northwest climate. Our black tomato of choice for market farm production, because it rarely cracks, is blemish free, & is high yielding in less than optimal conditions. Originating in Russia & named in honor of the great social activist, opera singer, star athlete & actor Paul Robeson. Among his many accomplishments he was the first black actor to play Othello in the US. Arguably one of the most important & forgotten figures of the mid-1900s & early civil rights movement. He was a political activist inspired by the egalitarian anti-racism ethics of Marxism & had strong communist sympathies. This resulted in his being blacklisted from American establishment culture & in 1950 his passport was revoked due to his work with the anti-imperialism movement. Hopefully this tomato will help re-popularize his story.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Piglet Willie's French Black

Maroon/Brown. 75 days. Indet.

 **NEW for 2016!** Sometimes a name is all you need to decide to grow a variety. Amused enough by the name, we were on the fence about growing this variety when a


customer sent us seed a few years back. But since that customer is John Miller from the Old Schoolhouse Plantery in Vermont, who as a nurseryman has an eye for good varieties (& is our original source for the Cilician Parsley that we love so much), we decided to give this one a go. John's hunch is that this tomato originally came from former garden blogger Piglet Willie, when he was on vacation in France some years back. Dark, 2-3" fruit have a full-bodied meaty taste. Not a true black tomato, but very dark red with chocolate shoulders. Fruit ripens in clusters of 4 or 5 & can be harvested by snipping the cluster stem.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Sarah Black

Purple/Brown. 75-80 days. Indet.

 *Schwarze Sarah* in German. Sturdy 6' vines, good yield of 3-4" flattened globes. 8-12 oz fruits are purple-black-maroon with green shoulders & slight cracking on the top. Taste is excellent, possibly the best black-purple-maroon tomato. Rich deep flavor, some sweetness, smokiness & extra complex flavors. A German heirloom we received from Gerhard Bohl, a seed steward in Germany.


Packet ≈ 30 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 150-250 seeds, \$6.00

Sokolades

Purple/Brown. 70-80 days. Indet.


 Plants are high yielding of large globes with brown-red color. Excellent & delicious rich flavor common to black tomatoes. Latvian heirloom that consistently grows very well here in the Willamette Valley. Given to The Seed Ambassadors Project by the Irish Seed Savers Association.

Packet ≈ 30 seeds, \$3.25

1/2 g ≈ 150-250 seeds, \$6.00

Vintage Wine

Pink with Yellow Stripes. 80 days. Indet. Potato leaf.

 Pink skin with yellow tiger stripes. Voluptuous, slightly lobed, 6-10 oz flattened globe-shaped fruit. Good sweet crisp flavor & very productive. Thick enough skin for market farmers, yet still tender. Very eye-catching & popular at markets. Holds quality well off the vine, better than other

with a much higher percentage of quality round roots. The colors vary from purple tops to white & green topped roots. Our favorites in the population are the bright white ones with combined purple & green colors.

1 g ≈ 250 seeds, \$3.00
3 g, \$6.00

1/2 oz, \$12.00

Turnip, Wonnegold

B. napus. 75 days.

 **NEW for 2016!** Beautiful creamy golden colored turnips. Flesh is the same color as the outside. Slightly flattened globes have mild radish-like flavor & are very winter hardy. Best sown early spring or fall. A very old heritage variety best used in sauerkrauts, stews & roasting. Seed originally from an Austrian Biodynamic CSA & seed farm called Ochsenherz (Oxheart). We picked up this seed at an Organic Seed Alliance conference seed swap in 2012 & knew we had a packet of gold in our hands. Name translates as "gold bliss" from German.

1 g ≈ 250 seeds, \$3.00
3 g, \$6.00

while the variety Far North was selected by her father. Thanks to Kendall Cikanek for the historical intel.

2 g ≈ 35 seeds, \$3.50
6 g, \$6.50

1 oz, \$18.50
4 oz, \$48.00

Early Moonbeam

75 days.


 Delicious, sweet, yellow-fleshed watermelon. 5-8 lb fruit have an attractive light-green skin with dark-green tiger stripes, which makes them easy to tell apart from the red melons. An early-maturing melon that is cool weather tolerant, always seems to ripen in our short growing season, & is always sweet - probably the sweetest watermelon we offer. This excellence is probably because the variety was bred by Dr. Alan Kapuler of Peace Seeds here in Oregon. Dehybridized from Yellow Doll F1, a favorite of organic farmers in the Pacific Northwest. Highly recommended by us for farms & gardens everywhere, we can't say enough.

2 g ≈ 35 seeds, \$3.50
6 g, \$6.50

1 oz, \$18.50

Katanya

75 days.


 Round "ice box" type fruit reach 10-15 lbs, & average 10" diameter. Dark green, nearly black rind fruit have a pinkish red, sweet flesh that is quite tasty. Watermelon aficionados know that Russian watermelons are something special. This Russian heirloom is early & vines are quite vigorous, producing a lot of fruit until frost. Comparable to Blacktail Mountain but with larger fruit. We thank Terroir Seed for introducing us to this gem of a melon. Originally from a woman named Katanya who lives in northern Illinois.

2 g ≈ 35 seeds, \$3.50
6 g, \$6.50

1 oz, \$18.50
4 oz, \$48.00

Small Shining Light

75-85 days.


 Dark green rind, light red flesh. Another Russian heirloom variety that is good for northern gardens, Small Shining Light is said to store well once picked. Round fruit weigh up to 15 lbs, though most are closer to 8 lbs. We think the name comes from the bright yellow ground spot on the fruit, which looks a lot like the light of a flashlight in a dark night.

WATERMELON

Citrullus lanatus

Bozeman

70-80 days.

 Light-green skinned watermelon with some speckles. Oblong slightly pear-shaped fruit are large (10-30 lbs) for such an early melon. Good flavor with few seeds & pink-red flesh. Keeps for a month or two. Ripened well in our cool Oregon summer with similar maturity to other early watermelons like Blacktail Mountain & Early Moonbeam. It is hard to grow good watermelons west of the Cascades in the Pacific Northwest, so it is great to have another variety that likes it here. The result of a breeding project initiated by Ken Fisher of Fisher's Seed in Belgrade, Montana. According to his daughter Judy, Bozeman is a sister line selected by her uncle


Some of the fruit will ripen early so stay on top of harvest. This variety was introduced to the US by the Seed Savers Exchange in 1991. *Seed produced by Sunset Lane Farm in Brownsville, Oregon.*

2 g ≈ 35 seeds, \$3.50
6 g, \$6.50

1 oz, \$18.50

Winter King & Queen

90-100 days.

 A unique & rare winter keeper melon. With light-green skin & pink-red flesh, these melons have a good sweetness & excellent flavor. Some refer to this type of melon as a Christmas melon because it will often store once picked well into December. We have definitely eaten them for Thanksgiving & beyond. Late maturing for the Northwest but this is no problem if you pick them with the winter squash before frost in October. According to Washington State University trials, it is high yielding in quantity of fruit & total marketable weight. They also reported it to be crack resistant with an average weight of 9 lbs per melon. Winter King & Queen is the variety preferred by Mennonites in the Midwest for traditional watermelon pickles (both sliced vinegar pickles & brined whole fruit), as it is the most similar to the type of melon early immigrants would have used. The vinegar pickle using Winter King & Queen is now listed on the Slow Food Ark of Taste. Once sold by R.H. Shumway's, & Nichols Garden Nursery but no longer. We have been saving this seed since 2003 & are excited to have reintroduced it!

2 g ≈ 35 seeds, \$3.50
6 g, \$6.50

1 oz, \$18.50
4 oz, \$48.00

Don't forget to check out our website. You'll find new varieties not listed here, up-to-date availability, growing resources & much more!



www.adaptiveseeds.com

BOOKS

Blackberries in July: A Forager's Field Guide to Inner Peace

By Tom A. Titus. 1st ed, 2012. 12 pages. Autographed. \$12.00
We are not in the business of selling books for pleasure reading, but *Blackberries in July* is such a great read that we couldn't resist adding it to the short list of our book offerings because Sarah *loves* this book. Full of engaging imagery & rich prose, this book is so thoroughly enjoyable you will want to read it out loud so the people around you can share in the delight. Traveling through the seasons in the pages of this book is a celebration of living in a connected way with the bounty of the Pacific Northwest. This book is a must-read for anyone who finds their home in the Cascadia region, or anyone who wants to know what it's like for those of us lucky enough to call this place home.

Breed Your Own Vegetable

Varieties: The Gardener's & Farmer's Guide to Plant Breeding & Seed Saving

By Carol Deppe. 2nd edition, 2000. 348 pages. \$25.00
Possibly the most important & entertaining garden book currently in print. Reading this book will empower your seed stewardship abilities & catapult you further into a world of plant fun.

Guide to Seed Saving, Seed Stewardship & Seed Sovereignty

By The Seed Ambassadors Project. (That's us!)
5th edition coming soon! (Yes, we said that last year. And yes, we still mean it.)
4th edition only available in pdf format on the website, free download. Not available printed.

The New Farmer's Almanac 2015: A Contemporary Compendium for Agrarians, Interventionists, & Patriots of Place

By the Greenhorns. 2015. 338 pages. \$20.00
Forget the weather predictions & advertisements for "collectible" coins - this ain't your typical almanac. The 2015/2016 edition of the New Farmer's Almanac includes the work of over 75 contributors on the theme of Agrarian Technology. Filled with thought-provoking essays & poems, as well as archival & modern sketches, how-to's, work songs,

cartoons & photographs, reading *The New Farmer's Almanac* is a great way to spend some time. Broken into monthly chapters that delve deeply into themes from soil to servitude (& that's just January & February), every entry is enriching & entertaining. Proceeds go to support the mission of the Greenhorns, a grassroots nonprofit that works to support new farmers in America. The Almanac is published only every other year, so the next edition won't be out until 2017. Makes a great gift & a must-have addition to every farmer's (& aspiring farmer's) library.

The Organic Seed Grower: A Farmer's Guide to Vegetable Seed Production

By John Navazio. 1st edition, 2012. 388 pages. \$49.95
This gorgeous textbook style book has everything you need to know about producing high quality seed crops for most vegetables using organic methods. Information includes isolation distance, population size, genetic maintenance, & tips & tricks of the trade to ensure high quality seed. Additional chapters offer overviews of seed biology, seedborne diseases, & stockseed basics. Beautiful photos illustrate seed selection, harvest, & processing techniques. This book is a must have for anyone who is interested in growing high quality seeds on any scale. Worth every penny!

The Resilient Gardener: Food Production & Self-Reliance in Uncertain Times

By Carol Deppe. 1st edition, 2010. 384 pages. \$29.95
This truly is a gardening book like no other. Written in an engaging style, it has loads of information on how to successfully grow potatoes, corn, beans, squash, and eggs -- even with constraints ranging from a bad back, to changing weather, to lack of accessible fertility or water inputs, and more. The technical info is rounded out with recipes, anecdotes, photos, and resources. Highly recommended for everyone wanting to expand their gardening abilities beyond the basics and focus on the food crops that can provide real nourishment year-round.

Seed to Seed: Seed Saving & Growing Techniques for Vegetable Gardeners

By Suzanne Ashworth. 2nd edition, 2002. 228 pages. \$24.95
This is *the* seed saving reference book. It describes specific techniques for saving the seeds of 160 different vegetables. Details include botanical classification; flower structure & means of pollination; required population size & isolation distance; techniques for caging or hand-pollination; & also the proper methods for harvesting, drying, cleaning, & storing the seeds. We reference this book regularly. Absolutely essential for anyone with interest in saving seeds.

The Transition Document: Toward a Biologically Resilient Agriculture

By Harry MacCormack. 4th edition, 2009. 200 pages. \$29.95
This is the most comprehensive book we have found about the big picture issues of organic agriculture. It contains in-depth scientific & experiential information about soils & soil biology, chemicals, field practices, compost & compost tea, & the end goal -- healthful food from healthy soils for healthy people. Written in an accessible style by one of the original leaders of the organic movement & a founder of Oregon Tilth, *The Transition Document* is a must-read for anyone interested in organic agriculture.



**Adaptive
Seeds**



Szentesi Cherry Hot Pepper



**Argenté de Genève
Inerme Cardoon**



**Sarah with Early
Moonbeam Watermelon**



Wolverine's Orca Bush Dry Bean



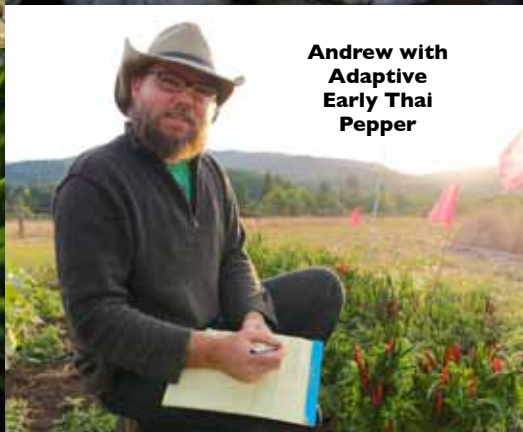
**Breeding Project In
Progress...Stay Tuned!**



Piacentina Winter Squash



Lanceleaf Coreopsis



**Andrew with
Adaptive
Early Thai
Pepper**

THE RYE RAMBLE

This year it's going to be a full on ramble. It has been one of those years, wonderful and challenging.

Though our days are often quite lovely out here on the farm, there are many aspects of the work that we do as farmers and seed stewards that are difficult. As we grow, new challenges appear that we must navigate through. Weather patterns, disease and pest pressures, and the regulatory environment are just some of the many stresses that we must maneuver through each season as we engage with this work of *Bringing Biodiversity Back*. But in a sense, this is the small stuff.

Despite all of the romance associated with this work, farming, seed stewardship, and being a business owner are all hard. Perhaps that is why less than 2% of Americans are farmers – most people don't want to sign up for all that it entails. As our business grows and we take on more projects, it is starting to feel like there is a giant bag on my back. With the mountain getting steeper, I keep loading more into the bag, like kokopelli and his sack of seeds. Why do I do it? Why do we keep doing it? Why do other new & young farmers want to do it? Why did our ancestors do it?

I do it because I love the people and the plants I get to work with. It is a community of interconnected points of joy. Each person or plant is enduring the struggle, playing their own small part in the greater scheme of things. When I look at a lettuce plant I see a little future supernova that is at rest at the moment but soon will explode and burn up. It doesn't care who legally has the right to temporarily distribute the seeds that are about to arise from its demise. The lettuce is doing its thing, influenced by natural laws, not ruled by patent law or other proprietary control mechanisms. It seems to relish the struggle.

In the darker recesses of my mind I imagine the so-called "ownership" of seed as an artificial invention by desperate humans just trying to get by. Desperate companies grasp at this fiction, paranoid that they might fold at any moment without it. They then build vertically integrated towers of industry that cannot withstand the winds that test their misguided fabrications.

In 1888 Frederick Nietzsche wrote a book, *Twilight of the Idols*, but this is only the first part of the title. It has a second more important half to the title which is, *or, How to Philosophize with a Hammer*. His goal was to test the idols of culture by metaphorically hitting them with a hammer to see if they ring hollow. This I believe is the type of thinking we need if we are to overcome our current state and bring about a world that is healthier and more beautiful.

Recently I was asked, what is the most important challenge in agriculture and society facing us today? The only answer I could come up with was, *simple mindedness*. This lack of holistic thinking is everywhere. It is the water that our discourse normally swims in. We are caught up with addressing the symptoms of the problems, and ignoring the bigger issues or worse, we focus on a 10,000 ft view and miss the trees

THE RYE RAMBLE

for the forest. We must integrate the myopic details and the farsighted pattern language together.

Simple mindedness is why people convince themselves that seed ownership, or any other propriety rights over community assets, is a necessary evil. I also see this problem currently in both sides of the GMO debate. Both sides have become extreme fear porn dealers. The pro-GMO side saying we need GMOs to feed the world and we will starve without them; the anti-GMO side arguing a whole different kind of fear. The bulk of our public "conversations" are red herring distractions from the real problems we face. These red herrings are our modern day Idols that must be tested with philosophical hammers.

So what are the real problems and what are the paths to improving the situation? If GMOs are just another expensive patch on the failing dam of industrial chemical agriculture, what should we do? If seed patents are the only feasible way to raise enough capital to fund the breeding needed to prop up our system of industrial agriculture, what should we do? Together we will build something better and put out any fires when the old order falls. Then we will ask more questions, better questions than we have asked before and fix the mistakes we made, without being attached to any failed order, even our own.

Once these idol testing questions are asked then we get to the real work. For example, we do need an ecological farming system that is not dependent on conventional chicken manure for its fertility. Soon enough we will be compelled to make this function at a scale that feeds the world. We do need a fundraising model for organic plant breeding that is not solely dependent on wealthy foundations and universities. This new model should appropriately compensate all the community members for their parts in collaborative efforts, building momentum as it grows. We are getting there. Collectively we are making it happen. With your help we will get there faster with a more durable, ethical and beautiful outcome.

And so, in spite of the difficulties, we are compelled to keep going because we see a future that is more robust and vital. We see a community of like-minded farmers, gardeners, and researchers that share a similar vision. People are creating equitable alternatives to those vertically integrated towers. With every new year we have new seed diversity to play with and to sustain us. Every year as a community we create new models of collaboration, including the Open Source Seed Initiative (OSSI), Culinary Breeding Project (CBN), Northern Organic Vegetable Improvement Collaborative (NOVIC), Seed Libraries, and more. The future is exciting and inspiring. Now let's get our hammers and test those old idols, then together we'll keep climbing the mountain!



Andrew Still
December 2015





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Bringing Biodiversity Back!

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