

# Adaptive Seeds



Bringing Biodiversity Back!

Pacific Northwest grown,

open pollinated, & organic seed

**2017**

Sunset Goldlocks Amaranth

[www.adaptiveseeds.com](http://www.adaptiveseeds.com)



**Hungarian Blue Breadseed Poppy**



**Darkmar 21 Brussels Sprout**



**Sonca Orange Butternut**



**Miner's Lettuce**



**Snowflake Lettuce**



**Pie Pumpkin Party**



**Brown Goldring Lettuce**



**Dancing With Smurfs Cherry Tomato**



**Rheinau Gold Zucchini**



**Grumolo Rosso Chicory**



**British Pop Runner Bean**



**Frizzy Lizzy Mustard**



**Dazzling Blue Lacinato Kale**



**Nancy Watermelon**



**Zloty Lan Chamomile**



**Double Red Sweet Corn**

"...I dream of my cucuzza  
she's the only dish for me...  
my cucuzza, cucuzza bella..."

**Sarah & Andrew  
with Cucuzzi Gourd &  
Little Gem Red Kuri**



**Sarah & Open Oak Party Mix**



**Jo, Hank & Cole  
with Dazzling Blue  
Lacinato Kale**



**Andrew  
making kale  
selections**



## WELCOME TO OUR 2017 ADAPTIVE SEEDS CATALOG!

We're pleased to offer **53 new and 20 returning** offerings, including several varieties that we have missed for several seasons now – Joy's Midnight Chard (p 28), Cilician Parsley (p 106), and Brown Goldring Lettuce (p 54), just to name a few. Having them in our gardens this past year was like welcoming back old friends. We hope you'll like them as much as we do, and their stories as well.

2016 was a year of growth for us here at Adaptive Seeds, as we continue to increase our capacity to meet the needs of gardeners and small scale growers, not just in the US but worldwide. Though we think of ourselves as a regional seed company, our customer base outside the Pacific Northwest has been steadily growing. In 2016, we shipped seeds to over 30 countries! In addition to adding more farmer sized options, we are now selling bulk quantities to other small seed companies both nationally and internationally, enabling the unique varieties we carry to get into the hands of even more people! It gives us warm fuzzies to think about *Bringing Biodiversity Back* extending beyond our own reach.

In an effort to call attention to the beauty and versatility of one of our favorite crops, we challenged our cover artist, Kathleen Beeson, to what has been her toughest art challenge to date: *Amaranth*. We've also pulled all of our amaranth varieties from their previous homes within grains, flowers, and greens, and they are now in their own category. Lucky for amaranth, it's the first category in the catalog, so you can't miss it! 2017 might just be the year that amaranth gets the torch of *The Next Big Thing*.

We're big fans of amaranth for many reasons. It's a versatile crop – we offer 8 varieties that produce excellent greens, grains, and/or flowers. In the face of rising summer temperatures, amaranth loves the heat and produces tasty greens when most go-to greens get hit hard by pests. As a grain, amaranth is very productive in a small space and is easy to process with no special equipment. The flower types are just gorgeous, and we find all of them quite beautiful. In part because we love it so much, we've created a mix that features our favorite varieties – Amaranth Alliance (p 11).

You'll notice as you flip through these pages that amaranth isn't the only thing that's moved. There are a few other changes, too – beyond the fancy new cover paper and expanded photo section. Herbs, Flowers, Grains, and Cover Crops are now at the end of the catalog. We are also introducing Collections and expanding our selection of Mixes – you'll find them at the end of the catalog. Additionally, we've added "At-A-Glance" comparison charts for our vast tomato collection – the first one is on page 83.

We're continually learning and growing here at Adaptive Seeds, and we thank you as always for joining us in *Bringing Biodiversity Back*!

We wish you all the best for the 2017 growing season and thank you for your support,

  
Sarah Kleeger

  
Andrew Still



Special thanks to Jo Erikson for being the backbone of Adaptive Seeds as our General Manager, even with the new demands of motherhood. Jo and her husband Hank welcomed Cole in February 2016, pictured left. Also thanks to Kathleen Beeson for her always fabulous cover art, and to Aliejse King for being on the team for all of 2016.

BRAND SPANKING NEW FOR 2017

Amaranth Alliance  
 Bean, British Pop Runner  
 Bean, Nez Perce Bush Dry  
 Beet, Chioggia  
 Broccoli, Piracicaba  
 Brussels Sprouts, Darkmar 21  
 Brussels Sprouts, Early Half Tall  
 Cabbage, Primax  
 Celery, Chai Thai  
 Celery, Ventura  
 Collections, Kimchi Garden  
 Collections, Salsa Celebration  
 Collections, Temperate Thai Garden  
 Collections, The Tomato Rainbow Connection  
 Collections, Wonderful Winter  
 Corn, Double Red Sweet  
 Cover Crop, Crimson Clover  
 Flower, Daydream Cosmos  
 Flower, Defiant Mix Snapdragon  
 Flower, Fireball Zinnia  
 Flower, Giants of California Aster  
 Flower, Monstrosum Mix Strawflower  
 Flower, Parker's Gold Yarrow  
 Flower, Tall Plains Coreopsis  
 Flower, Purple Perfume Nicotiana Tobacco  
 Flower, Vulcan English Wallflower  
 Grain, Hungarian Blue Breadseed Poppy  
 Grain, Taiwanese Quinoa  
 Greens, Adaptive Seeds Summer Lettuce Mix  
 Greens, Alexanders  
 Greens, Frizzy Lizzy Mustard  
 Greens, Miner's Lettuce  
 Greens, Summer Salad Mix  
 Greens, Yukina Savoy  
 Herb, Kanchanaburi Coriander  
 Herb, Zloty Lan Chamomile  
 Kale, Dazzling Blue Lacinato  
 Kale, North Star Polaris

Lettuce, Snowflake  
 Melon, Kazakh  
 Mixes, Birdfood Bonanza  
 Mixes, Pollinator Party  
 Pumpkin, Pie Pumpkin Party  
 Radicchio, Treviso Mesola  
 Radish, Okhura Winter Queen Daikon  
 Spinach, Steadfast  
 Squash, Cucuzzi Gourd  
 Squash, Rheinau Gold Zucchini  
 Squash, Sonca Orange Butternut  
 Tomato, Dancing With Smurfs  
 Tomato, Gardener's Sweetheart  
 Tomato, Komohana  
 Watermelon, Nancy

GOODIES RETURNING FOR 2017

Bean, Pico Pardo Garbanzo  
 Bean, Marona Bush Snap  
 Bean, Oregon Giant Pole Snap  
 Chard, Joy's Midnight  
 Chicory, Grumolo Rosso  
 Escarole, Cardoncella Barese  
 Flower, Rubenza Cosmos  
 Grain, Elka White Poppy  
 Grain, Lawina Hulless Barley  
 Greens, Oak Fire Mustard  
 Herb, Cilician Parsley  
 Herb, Thai Lemon Basil  
 Leek, Verdonnet  
 Lettuce, Brown Goldring  
 Lettuce, Garnet Red Oak  
 Lettuce, Romulus  
 Pea, Caruther's Purple Pod Shelling  
 Pea, Clarke's Beltony Blue Shelling  
 Pepper, Chinese Dragon Tongue Hot  
 Tomato, Amber



Adaptive Seeds was established in 2009 by Andrew Still and Sarah Kleeger. We are a farm based seed company near Sweet Home, Oregon. We steward rare, diverse and resilient seed varieties for ecologically-minded farmers, gardeners and seed savers. Most of our seed is adapted to the Pacific Northwest and other short season northern climates. We sell only public domain, open pollinated (OP) seed, as well as 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 9.

**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, and 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 purchased from certified organic growers as certified organic seed. This means that now over 95% of our catalog is certified organic! The number of certified varieties in our catalog will only increase each year and we hope to be 100% certified organic within 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 are working towards certification. We appreciate your patience as we continue this transition and 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, and profit from a corrupt short term economic model. We believe proprietary control schemes such as hybrids (F1), patenting, PVP, and trademarking are stifling resilient innovation and diversity. Proprietary hybrids are the single biggest contributor to the erosion of agricultural biodiversity regionally and worldwide. **Open pollination encourages diversity and resilience.** It is akin to open source. Unlike hybrids, open pollinated varieties become adapted to the area in which they are grown and 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 and heritage varieties
- Oregon and Northwest-bred
- Public domain, modern varieties
- Winter garden varieties
- OP varieties for commercial growers
- Diverse genepool mixes and landraces
- Early maturing and northern adapted varieties
- Highly nutritious staple foods

We guarantee that every seed lot we sell is regularly germination tested by an independent seed laboratory and has been found to exceed industry and federal germination standards. All Brassica family seed lots have been tested and found negative for blackleg (*Phoma lingam*) as required by the Oregon Department of Agriculture.

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## OPEN SOURCE SEED INITIATIVE



We are thrilled to be able to encourage open access to biodiversity as a partner seed company and participating breeder with the Open Source Seed Initiative (OSSI). OSSI is dedicated to maintaining fair and open access to plant genetic resources worldwide by offering a new way to save and exchange seed that ensures the seed will remain free of patents, licenses, and 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 and in the future for unrestricted use by scientists, farmers, and gardeners. This pledge is a commitment to foster unfettered exchange of germplasm and 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 and are registered as OSSI-Pledged seeds. Breeders such as Carol Deppe, Frank Morton, David Podoll and us here at Adaptive Seeds. Free the seed! For more info: [osseeds.org](http://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.*

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## 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 and disseminate this resource in order to further local food system durability worldwide. We see locally adapted varieties as the foundation of the durable and 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 spent several winters traveling through Europe and Asia sharing seed, collecting and exchanging varieties, and 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 and others are offered through Seed Savers Exchange. We also host seed swaps locally and teach classes on seed saving, winter gardening, and locally adapted seeds. Please visit us at: [www.seedambassadors.org](http://www.seedambassadors.org)

## OUR SMALL GROWER NETWORK/COLLABORATORS:

**Alan Adesse** – Alan has been growing quality, certified organic seed crops for many years in the Willamette Valley. His farm, Hands On Organics, is now located in Junction City, Oregon.

**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 on their homestead in Cottage Grove, Oregon. [Resiliencepermaculture.com](http://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](http://Chickadeefarm.wordpress.com)

**Corvus Landing Farm** – Carolina and Mike Lees have one of the only vegetable farms at the Oregon Coast in Neskowin, just north of Lincoln City. [Corvuslanding.com](http://Corvuslanding.com)

**Deep Harvest Farm** – Nathaniel Talbot & Annie Jespersen farm on Whidbey Island in northwest Washington, producing certified organic seed & vegetables. [Deepharvestfarm.com](http://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](http://Garlicana.com)

**Lonesome Whistle Farm** – Kasey White & Jeff Broadie farm just north of Eugene, Oregon. Famous locally for their popcorn, grain & dry beans, they also produce seed. [Lonesomewhistlefarm.com](http://Lonesomewhistlefarm.com)

**Oregon Country Farm** – Serah Mead & Gabe Woytek worked together with Sarah & Rod Fielder, growing filberts, cider apples, & some seeds, in Brownsville, Oregon. [Oregoncountryfarm.com](http://Oregoncountryfarm.com)

**Organic Redneck** – Brothers Jack & Sam Richardson grow certified organic blueberries, vegetables, & more on their farm near Leaburg, Oregon. [Ogredneck.com](http://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](http://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](http://Siskiyouseeds.com)

**Sunset Lane Farm** – Marco Franciosa farms certified organic vegetables, dried flowers & herbs for the family's other business, In The Farm Kitchen Shop, 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](http://Turnipthebeetfarm.com)








**Uprising Organics** – Brian Campbell & Crystine Goldberg focus on seed production, trialing & plant breeding on their farm in Acme, Washington. [Uprisingorganics.com](http://Uprisingorganics.com)

**Wild Garden Seed** – Frank & Karen Morton have been producing & breeding the finest organic seed for quite some time in Philomath, Oregon. We are proud to offer their wonderful varieties! [Wildgardenseed.com](http://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

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 8).
-  Varieties bred right here in the Pacific Northwest – heritage and modern.
-  Ideal for market farm production.
-  Winter – cold weather hardy.
-  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 8.

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## AMARANTH

*Amaranthus sp.*

### Amaranth Alliance

*Amaranthus sp.* Flower. 65-75 days.


 **NEW for 2017!** A fun and beautiful way to explore amaranth diversity.

Mix contains flower and grain types in a rainbow of colors, with several reds, plus pink, green, bronze, and bi-colors in the mix. Very ornamental – a festive backdrop for the garden. Equal parts Coral Fountain, Green Cascade, Love Lies Bleeding, Oeschberg, Rio San Lorenzo, and Sunset Goldilocks. All leaves and seeds in this mix are also edible. This is a physical mixture and not a gene pool.

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

### Coral Fountain


*Amaranthus caudatus.* Flower. 65 days.

 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 and also works well in dry arrangements. Combine with Love Lies Bleeding and 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

### Green Cascade


*Amaranthus caudatus.* Flower. 65 days.

 Very similar to Green Tails but is a lighter colored golden-green. It is also a few inches shorter and 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 and 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

## Green Tails


*Amaranthus caudatus.* Flower. 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 and used in bouquets or as a dried flower, and combines well with Coral Fountain, Green Cascade, and Love Lies Bleeding. This species of amaranth is thought to originate in South America and was used by some indigenous cultures for grain and greens.

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

### Love Lies Bleeding


*Amaranthus caudatus.* Flower. 65 days.

 Very unique, beautiful flower and grain. 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 and can come back as a volunteer, however it is not weedy like pigweed. This species of amaranth is thought to originate in South America and was used by some indigenous cultures as a grain staple food.

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

### Miriah Leaf

*Amaranthus tricolor.* Leaf/Greens. 25-50 days.

 A beautiful red-veined green leaf amaranth for salad and cooking. Leaf backs are all red, adding unique color to salad. A heat tolerant spinach substitute that is popular in Asia and Latin America. Also good cooked or pickled. A few years ago I tasted a kimchi made from amaranth leaf and 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. Not a grain variety as it has black seeds.

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

### Oeschberg


*Amaranthus cruentus*. Flower. 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 and hold their color longer than other varieties, 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. Leaves and 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      1/2 oz, \$12.00  
2 g, \$6.00      1 oz, \$36.00

### Rio San Lorenzo

*Amaranthus sp.* Grain. 45 days leaf; 100 grain.

 We chose this variety because of its beautiful marbled seed heads of pink-red and yellow-gold. They are gorgeous and 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 and 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



### Sunset Goldilocks

*Amaranthus sp.* Grain. 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 and 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 and named it Goldilocks, since it has golden locks, and is not too tall and 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


## BUSH DRY BEANS

*Phaseolus vulgaris*

We love beans and 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, and 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 and 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.

### Beers

Yellow/Tan. 90 days.

 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, and not because it makes you thirsty, but for Charles and 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 and 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


Tan Speckled. 90 days.

 Beautiful, classic borlotto bean with an elongated shape. Tan with maroon speckles and 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, and 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

Tan Speckled. 90 days.


 Wonderful early, very high yielding dry bean. Pods and seeds mottled with dark purple. Excellent tasting as a dry bean, somewhere between a kidney and pinto in flavor. Used in England as a snap bean, but we find it to be only of fair snap bean 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, \$14.00  
4 oz, \$7.50      5 lbs, \$60.00

### 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 and 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

### Kenearly Yellow Eye


Tan Speckled. 90 days.

 A favorite throughout the Northeast for baked beans and hearty winter soups. Used in the South as a tastier black-eyed pea. We frequently substitute Kenearly Yellow Eye for cannellini beans in our favorite recipe – kale and cannellini. Beans hold their shape when cooked, or can be blended down into a rich and creamy base that is a good dairy-free alternative to heavy cream for use in sauces, soups, and casseroles. Originally developed in Kentville, Nova Scotia for an early and uniform harvest. Plants are tall and upright and hold their pods off the ground, which is great for hand-harvest and for mechanical harvest.

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

### Nez Perce

Golden Brown. 80 days.

 **NEW for 2017!** A light golden-brown, small dry bean rivaling other beans for early maturity. With its mild and creamy flavor Nez Perce is a good all-purpose bean, and especially delightful when cooked as refried beans. Similar to Indian Woman Yellow, but smaller and with a lighter colored seed coat.

Very reliable and easy to grow in cool summer or short season areas. Short bushy plants show indeterminate growth but are easily harvested once most of the pods have dried down. As the name suggests, it is believed to originate with the Nez Perce tribe in Eastern Oregon and Idaho, however the bean's history with the tribe is uncertain. Other similar bean varieties were grown by tribes further east and the seed may have been brought by settlers to the area. Grown in northern Idaho in the 1930s by Henry Marcus Purnell and maintained for decades in Idaho by the Denny Family. Our strain of Nez Perce comes to us from seed savers Aline Crehore and Steve Trimmell, who run a small seed company here in Western Oregon called Green Journey Seed.

1/2 oz ≈ 60-70 seeds, \$3.50  
4 oz, \$7.50

### Öland Swedish Brown


Brown. 90 days.

 Small, round brown bean with a mellow flavor. Traditionally used in Swedish sweet and sour bean stew (made with molasses and 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 and a complete history, check out this PDF: [baljvaxtakademin.se/home/baljvaxter/The\\_swedish\\_brown\\_bean.pdf](http://baljvaxtakademin.se/home/baljvaxter/The_swedish_brown_bean.pdf)

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

### Rosso di Lucca

Rosy Speckled. 90 days.


 Very productive and early bean. Beautiful rosy red, oblong beans with dark stripes and speckles. Said by growers in Italy to have a rich delicious flavor, pairing well with other strong flavors such as garlic, sage and rich fruity olive oil. We agree and 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 and really catch the eye. But what keeps folks coming back for more is the eating quality: the tender skins nearly disappear, leaving a creamy and 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      5 lbs, \$60.00

### Titus Cannellini

White. 95 days.

 Customers at market frequently asked us for cannellini beans and we know why: the pure white beans are delicious and creamy, yet hold their texture well when cooked. They pair amazingly well with our totem vegetable, kale, and 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, and author of *Blackberries in July* (see p 121). Tom brought seeds from the cannellini bean his mother had been growing for 30 years in our area to a seed swap we attended, and 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.

 A round borlotto/cranberry type. Good dry or as a fresh shelling bean that is early and cold tolerant. Plants are half-runner and somewhat sprawling. We recommend a trellis for small spaces, but plants can be left to sprawl if you have room. Has a classic smooth borlotto bean flavor that makes for an excellent all-purpose bean. 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 and 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 rich flavor when cooked, it is especially good in chili. This bean is on our short list of favorite bean varieties that are adapted to the Pacific Northwest. Vigorous bush plants may have short runners. The beans themselves resemble Early Warwick but are larger and 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 and 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 and 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 and 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, and 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 and sovereignty, both internationally and in his native British Columbia, Canada. Now in his 80s, Wolverine tends 8 acres of land, and through his project, Nourish the Nation, gives away almost the entirety of his harvest to elders in autonomous communities, single families, and 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 and nice crunch. A good multi-purpose variety for both snap and dry bean production. Good yields of 6" flat green pods that when mature contain beautiful light yellow beans with brown splotches that are also a tasty dry bean. Plants have upright growth habit which make for easy picking and fewer losses from slugs and 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 and shape for easy processing, and high yields make this a standout bush wax variety. Yellow pods can be picked when small as fillet beans for an extra tender texture. Plants grow well in cold and 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 and 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 and 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      5 lbs, \$62.00

## 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.


 Another one of those tasty wax beans that just seem to thrive in our climate. A deep yellow productive wax bean bred in Germany by the seed company Hild. Great for fresh market producers and gardeners alike.

The medium-long pods are sweet and 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 and it's now in the public domain. Resistant to anthracnose and bean common mosaic virus. Given to us during our 2006 Seed Ambassadors trip by Christina Henatsch, a seed grower and 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

## Marona


Round Green Pods. 60 days.

 **Back for 2017!** A reliable green early maturing snap bean with long round pods. Early high yields that hold up well once picked. Very tasty tender beans are great for direct market sales. Good for summer and autumn rotations and produces well in dry conditions. Marona has everything you need to be a go-to market farm production variety, also perfect for gardeners who want buckets of beans. Resistant to bean common mosaic virus. We found this variety in Germany at Bingenheimer Saatgut, a biodynamic seed company.

1/2 oz ≈ 35-45 seeds, \$3.80      1 lb, \$14.80  
4 oz, \$7.80

## Marvel of Piedmont

Speckled Pods. 55 days.


 Marvel of Piedmont is a richly flavored, bush Romano type bean. Flat pale yellow pods are streaked with purple which fades with cooking. Tasty and 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 and is also the site of the famed Slow Food Terra Madre gatherings. Every other year thousands of food crazed farmers and 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      1/2 lb, \$10.80  
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 and nice yellow color develop when the pods are young. Super productive, early maturing, and cold tolerant variety that is perfect for the Pacific Northwest. Originating in Hungary and came our way via Seed Dreams in Port Townsend, Washington.

1/2 oz ≈ 20-30 seeds, \$3.80      1 lb, \$14.80  
4 oz, \$7.80      5 lbs, \$62.00

## 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 and compact plants. Like Royal Burgundy, Robert's Royalty is early maturing and 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

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

## 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 that is missing in many modern varieties. 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      1/2 lb, \$10.80  
4 oz, \$7.80

## Wachs Beste von Allen

Yellow Pods. 60 days.

 Productive German yellow wax bean. 5 1/2" long yellow pods. Like most 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 and 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      1 lb, \$14.80

## Wade

Green Pods. 60 days.

 A classic dark green, bush snap bean with smooth round 6-7" long pods. With its high yields and 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 and 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 and was an All-American Selections winner in 1952. Long unavailable commercially in the US. We found this variety at Bingenheimer Saatgut in Germany.

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

1 lb, \$14.80  
5 lbs, \$62.00

## POLE DRY BEANS

*Phaseolus vulgaris*

### Broughton Astley Polish

Lavender Speckled. 95 days.


 Beautiful green speckled purple pods are small but also taste good as a snap bean. Small, round dry beans are a beautiful lavender speckled brown. Early and 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 and very tolerant of cool maritime weather.

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

1/2 lb, \$12.80

### Diecimino

Peach Speckled. 90 days.


 Slender pods with orange-red speckled seeds that are good in soups and *pasta e fagioli*. Highly productive tall climber. Very beautiful and delicious heirloom originally from Tuscany. We have been growing it since 2007 and at each harvest we fall in love all over again because it's so pretty. Then we eat some and realize the beauty isn't just skin deep: Diecimino is tasty too! Another variety preserved by Agricoltori Custodi, located in Tuscany, Italy, and collected by Seed Ambassador Kayla Preece.

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

1/2 lb, \$12.80

### Khabarovsk

Tan Speckled. 90 days.

 These very large (XXL) round speckled beans have a rich tan and purple-red color. Hands down the largest seeded bean in our collection other than favas and runner beans. The already large beans double in size when cooked, making them even bigger. Large pods are nice for hand harvesting and processing, either as a fresh shelling bean or dry. Texture when cooked is reminiscent of delicious, creamy potatoes. 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

1/2 lb, \$12.80

### O'Driscoll

Tan with Purple Speckles. 90 days.


 We are always on the lookout for short season adapted dry beans and 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 and 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  
4 oz, \$7.80

1/2 lb, \$12.80

### Poletschka

Shiny Black. 90 days.

 One of our favorite pole dry beans! Early and 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  
4 oz, \$7.80


1/2 lb, \$12.80

## POLE SNAP BEANS

*Phaseolus vulgaris*

### 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 and consistent vigorous growth, and 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  
4 oz, \$7.80

1/2 lb, \$10.80

### Gold Nectar

Round Yellow Pods. 70 days.

 Yellow/wax bean yields lots of crunchy beans with excellent sweet and 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 and 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  
4 oz, \$7.80

1/2 lb, \$10.80  
1 lb, \$14.80

### Kew Blue

Flat Purple Pods. 55-60 days.

 Deep purple pods, stems and leaves. Semi-flat beans with excellent raw flavor. Thrives in cool wet weather and germinates well in the cold spring ground. Pods set early and continuously up the vines. Seeds dry down quick before the rains come. One of our highest yielding pole beans in 2011 and 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  
4 oz, \$7.80

1 lb, \$14.80

### Oregon Giant


Semi-flat Speckled Pods. 65 days.

 **Back for 2017!** This is the bean that introduced us to dual-purpose beans. We like to cook pods when they are big and still juicy, although at that point they have strings like a traditional string bean. Also tasty when smaller and stringless, but with a much milder flavor. Can be used as (huge) fresh shelling beans and/or for dry beans. Pods shed off a fair amount of rain when drying down. Plants tolerate shade and cold wet weather very well. Most famous for being an Oregon heritage bean popular since the 1930s and recently it appeared to be lost. Our "genuine" strain comes from local seed saver Louise Nivison in Foster, Oregon who has been saving them for over 20 years.

1/2 oz ≈ 20-30 seeds, \$3.80

### 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 and excellent flavor, look no further. This is a great productive and early green bean with long, flat Romano type pods and large white seeds that are good shelled. Our most consistently productive bean, early and throughout the season – just one reason our market farm customers gave 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  
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 and all of them have been grown with corn at some point. According to Carol Deppe, author of *Breed Your Own Vegetable Varieties* and *The Resilient Gardener* (see p 122), 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 and 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  
4 oz, \$7.80

## FAVA BEANS

*Vicia faba*

### Aprovecho Select

 The legendary fava! The biggest fava bean seed we have ever seen and the taste is delicious. The giant plants yield heavily with pods containing four big green seeds each. The young leaves and shoots also make a delicious salad green. Nearly lost forever, or at least from commerce, this fava bean is one of the best and it was difficult tracking it down. We searched for years and found only two people that had any seed left. These last two sources were our friends Taylor Zeigler of Eugene, Oregon and Heike-Marie Eubanks of Myrtle Point, Oregon, two paragons of the

Oregon seed saving scene. Selected for hardiness and flavor by Ianto Evans at Aprovecho Research Center in Cottage Grove, Oregon. Both Ianto and Aprovecho are pillars of the permaculture and 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 and adaptive resilience—hangs tough in our winters when most fava varieties wither in the cold. Big plants with many tillers. Young leaves and shoots also make a tasty salad green. Strongly selected for overwintering by Nick Routledge and Adaptive Seeds in the Willamette Valley since 2007. Interbreeding population of many strains from Ianto Evans' original fava diversity. *Seed produced by Taproot Growers in Springfield, Oregon.*

2 oz ≈ 30 seeds, \$3.80

### Sweet Lorane

Small seeded favas are usually relegated to cover crop status, but Sweet Lorane was selected to have good, sweet flavor, so it's an excellent choice for a dual-purpose crop to feed both the soil and the gardener. The flavor is excellent and is especially delicious in fava hummus. Usually sown in autumn for cover cropping and for higher yields, favas may also be spring sown. Extremely winter hardy – we have seen this variety muster through winter temps of 0°F with only a few inches of snow for protection. When grown as a dry bean, Sweet Lorane is less prone to splitting during harvest than the larger seeded types. Bred by Steve Solomon in the 1980s and re-selected more recently by Alan Adesse right here in the Willamette Valley of Oregon. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*


1 oz ≈ 50 seeds, \$3.80  
1/4 lb, \$6.80

1 lb, \$9.80  
5 lbs, \$30.00

## MISCELLANEOUS BEANS

### 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  
2 oz, \$7.50

4 oz, \$10.00

### Cowpea, Fast Lady Northern Southern Pea

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

  An excellent, productive, early variety of white seeded cowpea. Beans have a creamy texture and do not require soaking before cooking. Pods are solid and held well above the ground on compact upright bushes so they can take some wet weather and 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 crops have two good flushes of pods. The early pods hold until the later ones were ready, making this bean extra productive and 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

### 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 and have never had a harvest that was worth writing a description about. In 2014 we gave the Grey Speckled Palapye a try and 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 (watch for it in 2018!). Short, somewhat viney plants are very productive of long pods. Beans are flavorful dried and can be eaten fresh as well. Early and tolerant of cool weather. Pods shed a few early rains and thresh easily. This variety originally comes from a market in Palapye, Botswana.

1/4 oz ≈ 60 seeds, \$3.50  
2 oz, \$7.50

1/2 lb, \$15.00

### Garbanzo, Black Sicilian

*Cicer arietinum*. Black.

 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 and less finicky than their larger seeded tan counterparts. Germinates easily in cool soil. Large bushy plants produce well and are ready to harvest before the rains in autumn. Flavor is similar to the tan types but a bit nuttier, and 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 and sharing it with us. Now we can share it with you. *Seed produced by Taproot Growers in Springfield, Oregon.*

1/2 oz ≈ 55 seeds, \$3.50  
2 oz, \$7.50

1/2 lb, \$12.00

## Garbanzo, Golden Dragon

*Cicer arietinum*. Orange/Tan.

 A strain of Desi-type chickpea given to us by local 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 and are very versatile in the kitchen. The Desi-type of chickpeas are usually smaller and darker than other types and have a rougher coat. This type 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 and added to soups, salads and 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

## Garbanzo, Pico Pardal

*Cicer arietinum*. Tan.

 **Back for 2017!** This chickpea is from León, an autonomous community in north-western Spain, where chickpeas have been a staple food since Roman times. Pico Pardal is small seeded with a pronounced beak. It is aptly named; Pico Pardal translates as "Sparrow Beak." Creamy consistency, thin skin, cooks up fast and bakes well. If given plenty of space the bushes can become quite large and produce many small (2-bean) pods. Pico Pardal Garbanzo was recently the subject of a lawsuit in its home region. A food packer trademarked the name in 1998 and sought to restrict its usage; in 2015 the Promotional Association for Pico Pardal Garbanzo de León won the removal of the trademark because it is a traditional type that is widely grown in the region. ¡Viva las semillas! We sourced this variety from Paco Villalonga Lochridge, a Seed Savers Exchange member in Spain.

1/2 oz ≈ 55 seeds, \$3.50  
1/2 lb, \$12.00  
2 oz, \$7.50

## Runner, British Pop

*Phaseolus coccineus*. Mix. 70-90 days.

 **NEW for 2017! Adaptive Seeds Original.**

A genetically diverse population of edible-pod type runner beans from the British Isles. We have loved growing runner beans from across the pond for some time now and with so many good ones in our trials, we decided to let the best coalesce into one big British Pop mix. Our favorites in this crossed-up mix are Tenderstar, Prizewinner, White Emergo, and Polestar. We have selected for vigor, yield, and a diversity of seed coat color – a rainbow of lavender pastels, black, white, tan, and speckles that are hard to describe. While the long and tender green pods are the main crop for this variety, the fresh shelled and dry beans themselves are also delicious. Since they are more tolerant of cooler weather conditions than common beans, they may grow back as a "perennial vegetable" if the ground doesn't freeze too deep in winter.

1 oz ≈ 20 seeds, \$3.80  
4 oz, \$6.80

## 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 produced 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 and/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  
2 oz, \$6.50  
1/2 lb, \$12.50

## 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 and heat tolerant, they prefer sandy alkaline soils, but Sacaton Brown performed well for us even in our relatively heavy acidic soil and cool climate. Tepary beans have more protein and higher fiber than common beans, and 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  
2 oz, \$7.50  
1/2 lb, \$14.50  
1 lb, \$20.00

.....  
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.....

## BEETS

*Beta vulgaris*

Growing seed for beets and 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 *Beta* seed lots that we sell were produced in isolated areas, far, far away from potential contamination.

## Chioggia

Round Pink/White Rings. 65 days.

 **NEW for 2017!** In our days as market growers, Chioggia beets were by far our customers' favorite, and we loved them too. Dark pink on the outside, the inside features concentric rings of pink and white. The candy cane like appearance is as pretty as it is fun. But Chioggia charms the palate, too – much sweeter than red beets, with less of the "earthy" flavor that turns some people off from this nutritious root vegetable. Winter Chioggia beets are just about as sweet as candy. Plus, they don't bleed as much as red beets when cooked, although the striping does fade away. Very good simply roasted with a little olive oil and salt. Green leaves. Heirloom originally from Chioggia, Italy, that has been in the US since the 1860s. *Seed produced by Alan Adesse in Junction City, Oregon.*

3 g ≈ 180 seeds, \$3.80  
1/2 oz, \$9.80  
1 oz, \$12.80

## Kamuolini 2

Round Red. 65 days.

Vibrant color, beautiful round shape and classic sweet beet flavor make this variety our ideal beet. Vigorous leaf growth makes this beet two vegetables in one, easy to pull and perfect to tie in bunches. Leaf stems have an intriguing magenta-purple tint. In our trials against the overly common Red Ace F1 hybrid we found Kamuolini 2 to have better shape, flavor, yield, color, and taller tops. The Baltic region is a center of beet diversity and one of its centers of origin, so it makes good sense that we would find our ideal beet in Lithuania. Bred by and given to The Seed Ambassadors Project by Dr. Rasa Karkleliene, a vegetable

seed breeder at the Lithuanian Institute of Horticulture. *Seed produced by Abel Kloster and Tao Orion in Cottage Grove, Oregon.*

3 g ≈ 200 seeds, \$3.80  
1/2 oz, \$9.80

### Lutz Green Leaf


Round Red. 70-90 days.

An old standby winter storage beet with deep-red roots and pale green leaves. The most common Lutz strain available now has red leaves and 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, and we offer his strain which has been reselected for size and 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 and amazingly sweet as well. Light green leaves are especially tasty for beet greens, and are good when young in salads or cooked up like chard when more mature. Word is roots 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 and green leaves. Vigorous and uniform with smooth skin and tall tops, Shiraz is a good choice for market growers and 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 and 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](http://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  
1/2 oz, \$9.80

1 oz, \$12.80  
4 oz, \$35.00

## 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 and possibly the most nutritious broccoli for spring and fall. We had a group of middle school kids eating this broccoli raw out of the garden! Deep-green florets, central head and 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, and an important healing nutrient for the body. Not the largest heads and it doesn't like hot weather. *Seed produced by Turnip the Beet Farm in Lorane, Oregon.*

1/4 g ≈ 75 seeds, \$3.50  
1 g, \$6.50

1/4 oz, \$9.50  
1 oz, \$18.00

### Broccoli, Piracicaba

55 days.


**NEW for 2017!** A heat-tolerant small heading broccoli similar to broccolini. Where it really shines is not in its initial small head but in the endless tasty side shoot production. The leaves are as delicious as the tender green heads and sweet stems. Unique to the world of broccoli varieties, Piracicaba's small shoots and loose florets make it seem like it could be the primordial ancestor of modern supermarket hybrid broccoli. Though

originally from subtropical Brazil, we have found that it thrives in our temperate environment and tolerates some frost. Vegetable farmer Carolina Lees of Corvus Landing Farm located on the coast of Oregon, says that Piracicaba is one of her favorite crops for her cool summers, and her farmer's market customers love it, too. Originally bred by the University of Piracicaba in Brazil. *Seed produced by Corvus Landing Farm in Neskowin, Oregon.*

1/4 g ≈ 75 seeds, \$3.50  
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 and stress tolerant, especially for an OP. This spring and fall broccoli was bred by Tim Peters of Peters Seed and Research. *Seed produced by Uprising Organics in Acme, Washington.*

1/4 g ≈ 75 seeds, \$3.50  
1 g, \$6.50

1/4 oz, \$9.50  
1 oz, \$18.00

### 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 and more food than overwintering purple sprouting broccoli, and we are so happy to be able to offer it! Delicious and beautiful. Hardy to zone 7, this extreme selection (5% survivors) made it through lows of 2°F in December 2013 and had further selection in the 2016 growing season. 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  
1 g, \$6.80

1/4 oz, \$15.80  
1 oz, \$36.00

## BRUSSELS SPROUTS

*Brassica oleracea*

### Darkmar 21

Green. 180-260 days.


 **NEW for 2017!** One of the most reliable, easy-to-grow open pollinated Brussels sprout varieties out there. Firm, sweet, dark green sprouts form on plants that grow to 3 1/2 ft. We trialed every open pollinated Brussels sprout we could find; Darkmar 21 was the obvious choice for mid-season because of its consistent large sprout production and vigor in the field. A classic Brussels sprout variety that is popular in the UK but not widely available in the US. Sow in April or May for sprouts in November through February. For optimal sprout production, pinch the growth tip off in late August. Originally selected in Bedfordshire, England. Aka, Bedford Darkmar 21.

1/2 g ≈ 150 seeds, \$3.50  
2 g, \$7.00

1/4 oz, \$12.50

### Early Half Tall


Green. 100-200 days.

 **NEW for 2017!** Forgot to sow your Brussels sprouts in spring? All is not lost! With Early Half Tall, you can sow in June and still get a crop of sprouts by autumn. For a good early rotation of this winter garden delight, sow in March or April – sprouts are harvestable as early as August. Nice, dense sprout formation on dwarf plants that grow to 2 1/2 ft. Lower stature helps keep plants upright in windy conditions or in waterlogged soil. Early Half Tall is one of the few open pollinated varieties that has been well maintained since the introduction of hybrids.

1/2 g ≈ 150 seeds, \$3.50  
2 g, \$7.00

### Red Bull

210-260 days. Red.

 Vigorous 3' plants form 1-2" sprouts in fall and 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 few good open pollinated red Brussels sprouts. Very hardy and far superior to Rubine, though there is

some variability in plant color, sprout size and formation. Late to mature. When planted in May sprouts are ready for harvest December – February. Originally sourced from Tozer's seed company in England, we thank Jeff and Carri at Pitchfork & Crow for their continued stewardship of this variety. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/2 g ≈ 150 seeds, \$3.50  
2 g, \$7.00  
1/4 oz, \$12.50


1 oz, \$28.00  
1/4 lb, \$60.00

## CABBAGE

*Brassica oleracea*

### Chieftain Savoy

90 days.


 Old standard OP Savoy cabbage that is now very hard to come by and is great for autumn rotations. More tender and 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 and keep it alive.

1/2 g ≈ 150 seeds, \$3.50  
2 g, \$7.00

1/4 oz, \$12.50  
2 oz, \$50.00

### January King

160-210 days.

 January King certainly reigns supreme amongst OP winter cabbages. Beautiful purple-ish 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 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 and a good covering of snow, and survived our 5°F lows

in December 2013. We also preferred its vigor, uniformity, shape and color over other strains. Plant out in early July for fantastic cabbage all winter long (through zone 7); William Woys Weaver, located in Pennsylvania, says he sows in January for early summer harvest.

1/2 g ≈ 150 seeds, \$3.50  
2 g, \$7.00

1/4 oz, \$12.50  
2 oz, \$50.00

### Primax

60 days.

 **NEW for 2017!** Our all-time favorite summer cabbage! Primax dependably produces firm, round, pale green heads that range in size from 2-4 lbs – just the right size for our kitchen. We also love it because it manages to be both crisp and tender at the same time, and it holds well in the field. This variety is an old standby but has become hard to find in recent years as the seed industry has transitioned towards hybrids. We thank our friend and mentor John Navazio for supplying some of our seed stock for this grow-out! *Seed produced by Deep Harvest Farm on Whidbey island, Washington.*


1/2 g ≈ 150 seeds, \$3.50  
2 g, \$7.00

## CARDOON

*Cynara cardunculus*

### Cardoon, Argenté de Genève Inerme

*Cynara cardunculus.*

 Perennial. Closely related to the artichoke, this stem vegetable is sown in spring, blanched with cardboard in fall, and 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

## CARROT

*Daucus carota*

### Hilmar/Nantaise 2

60 days.

 This carrot is an excellent open pollinated competitor for the hybrids. Delightful, juicy crunch and sweet mild flavor make it great for fresh eating. Very uniform for an OP, bright orange color and 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 and storage. Wide shoulders, dense flesh, and solid carrot flavor make it a preferred variety for processing and great for bulk and/or wholesale as the poundage adds up quickly. Grows well in heavy soil, strong tops and 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 and 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

Are you as addicted to kimchi as we are? Check out the Kimchi Garden Collection on page 120.

## CELERIAC & CELERY

*Apium graveolens*

### Celeriac, Tellus

 A great old-fashioned celeriac from England. These big vigorous roots are a little darker inside and out, and the leaf 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

### Celery, Chai Thai


50-70 days.

 **NEW for 2017!** An Asian type that is similar to Chinese celery, but from Thailand. Chai Thai celery has long stems with strongly flavored large, jagged leaves that have a nice golden-green color. Asian celery is often used as a flavoring herb in stews, soups and stir fry dishes. The thin stems are rather different than the thick-stemmed celery most of us are used to. The flavorful leaves are the primary parts of the plant used – a little like celery flavored parsley. In Thailand, celery is one of the more common herbs used in cooking. We have found that Chai Thai grows well when planted in summer for fall harvest. We were sent this variety from Thailand by Sarah's dad, who currently lives there.

1/4 g ≈ 1,000 seeds, \$3.50

### Celery, Ventura

80-100 days.

 **NEW for 2017!** The classic American celery! An improved Tall Utah type, Ventura celery is named after the town Andrew grew up in. When he was a kid riding his bike around Ventura, California, he saw many fields of celery growing interspersed with strawberry fields and lemon orchards. Once one of the most common workhorse celery varieties, Ventura has recently become less common and has undeservedly been

eclipsed by proprietary celery varieties. Ventura is productive and perfect for market farms and gardens alike. It has great sweet flavor with that delicious celery crunch. We find celery tastes better when grown organically, giving it more of that celery zing – especially when given lots of fertility and water. Good fusarium and bolt resistance. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*  
1/4 g ≈ 1,000 seeds, \$3.50

## CHARD

*Beta vulgaris*

### Joy's Midnight

30 days baby, 60 full.

**Back for 2017!** Most plants have leaves that are incredibly deep dark burgundy, we have been selecting for dark leaves with almost luminescent yellow-orange midribs. Classic chard flavor, good tolerance to cold and wet conditions. In its 5th generation, there is some wonderful variability that could be selected through. Dark color and flavor intensify as plants mature; baby leaves are milder to both the eye and the tongue. Initially selected by Joy Larkcom from Bull's Blood beet for having larger chard-type leaves (possibly crossed with a perpetual spinach type). Given to us in Ireland by Joy Larkcom on our 2007 Seed Ambassadors trip. Aka, Joy Larkcom's Midnight  
3 g ≈ 100 seeds, \$3.50  
1/2 oz, \$9.50

### Rainbow

30 days baby, 60 full.

**USDA ORGANIC** This selection of Rainbow chard is a show stopper in the garden, at farmer's market, and on the table. Vibrant colors range from dark reds, through the spectrum to hot pink, orange, yellow, and white. Leaves can be incorporated raw into salads when young or cooked when older. Cold tolerance makes chard a great winter garden candidate, and it

it is more productive and 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  
1/2 oz, \$9.50

1 oz, \$12.50  
1/4 lb, \$30.00

## CHICORY & RADICCHIO

*Cichorium intybus*

### Grumolo Rosso

60 days.

**USDA ORGANIC** **Back for 2017!** Red Grumolo type chicory, cold hardy and beautiful. Forms a beautiful rosette in winter through spring that is so pretty it could be used as a boutonniere. Also great harvested young for salad mix and as cut-and-come-again loose leaves. Shari Sirkin of Dancing Root Farm in Troutdale, Oregon, tells us it has relentless regrowth when harvested for loose leaf production. She loves it! Slightly bitter tasting, but the bitterness of the species is greatly reduced by frosts, soaking in cold water, a quick blanching or with light cooking. Great cooked in risotto. It is one of our most cold hardy winter greens.

1/2 g ≈ 200 seeds, \$3.25  
2 g, \$6.00

1/4 oz, \$12.00

### Orchidea Radicchio

65 days.

**USDA ORGANIC** An unstoppable winter green. Semi-open rosette shaped heads with some variation in red and green variegation, speckling and 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 and 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.

**USDA ORGANIC** 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 and 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.

**USDA ORGANIC** Tall, green romaine-like "loafs" are sweet and crunchy. Usually hardy here in the Pacific Northwest all winter long, although temperatures below 20°F may damage heads. It turned out to be a staple for our winter CSA at Open Oak Farm. The Borca selection has had much better consistency and 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. Sugarloaf is not an endive but a true chicory and is also known as Pan di Zucchero in Italy, and Zukerhut in Germany. *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

### Treviso Mesola Radicchio

80 days.

**USDA ORGANIC** **NEW for 2017!** Italians have wonderful song-like names for vegetables. This variety is sometimes referred to by its long name, Radicchio Treviso Precoce Mesola. 'Precoce,' meaning early maturing or precocious, 'Treviso,' meaning the tall elliptical radicchio types originating in Treviso, Italy. 'Mesola' is the selection name made by the Italian seed company T & T. We have tried dozens of radicchio varieties over the years and Treviso Mesola is a standout. Large heads have a deep red leaf color with crunchy white midribs. The superb flavor of radicchio's fresh bittersweet zing combines amazingly well with grated hard cheese, vinaigrette and the classic Italian salty anchovy. Bitter taste becomes much more mild when first soaked in cold water before serving or when lightly cooked and added to a dish like risotto. Sow in July for October harvest. Later plantings are often successful due to this variety's strong frost resistance, but it may not head up as well.

1/2 g ≈ 200 seeds, \$3.25  
2 g, \$6.00

1/4 oz, \$12.00

### Trieste Sweet

35 days leaf; 60 head.


**USDA ORGANIC** Trieste Sweet is a cut-and-come-again type chicory that is usually broadcast sown, harvested at baby leaf size, and 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, and have a mild sweet flavor, great for raw eating. If left to grow to medium size, the plants resemble floppy boutonnieres, and 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 and 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 and forced it creates a beautiful white and pink head similar to radicchio. A winter CSA staple for Open Oak Farm because it is hardier than most other *Cichorium* varieties. 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 and Variegata di Chioggia was a standout. Best for fall and early winter harvest. Heads are variable in shape and size but all have a nice red pink and white variegation, lacking the green of Castelfranco and Luisa types. Large, round heads (think iceberg lettuce) are beautiful and the flavor is delicious, somewhere between the sweeter Castelfranco and the stronger flavored Rosso di Chioggia. According to Italian historical accounts Variegata di Chioggia was selected out from a cross with Castelfranco and 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 and reliability of this dry corn make it an excellent variety for market farm production. Best for polenta, grits and wet batter cornbread. 8-10 rows of kernels on single color cobs that are yellow, red or orange. Very ornamental and tolerant of difficult growing conditions. We have selected it for orange, larger ears. Native to the Northeastern US and named after the Abenaki tribe. Highly recommended by Carol Deppe in *The Resilient Gardener* (see p 122). 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, \$3.80      1 lb, \$17.30  
8 oz, \$10.80      5 lbs, \$75.30

### Candy Mountain

Sweet. 70-80 days.

 An early-mid season open pollinated, yellow sweet corn, with mixed sugar enhanced (SE) and normal sugary (SU) kernels. This combo gives Candy Mountain a rich flavor that is sweeter than "old timey" corn but not as sweet as most modern corn. 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 and early season vigor. We found Candy Mountain to have similar characteristics and 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 and 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  
8 oz, \$16.00      5 lbs, \$125.00

### Cascade Ruby-Gold


Flint. 85 days.

  This has become the corn of legends. Perfect for our taste buds and Pacific Northwest climate, it is difficult to describe without sounding overzealous. Not only does this variety produce the tastiest polenta and 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 and Byron flint. It brings the best traits from both combining the general awesomeness of Abenaki minus the pale yellow ears, and from Byron, the wonderful gold-orange color and excellent husk coverage. Ears are smaller than Abenaki. Throw in some more genius selection by Carol and 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 and get a range of delicious and distinct flavors from one crop. Find out more in Carol's book *The Resilient Gardener* (see p 122).

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 and 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 and 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. Aka, Dakota Black Pop. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

2 oz ≈ 200 seeds, \$3.80      1 lb, \$17.30  
8 oz, \$10.80

### Double Red

Sweet. 85 days.

 **NEW for 2017!** A superb addition to the list of cool purple vegetables. Normal sugary (SU) kernels are sweet and richly flavored, but the real coup of Double Red is the ridiculously dark red color. The kernels are so red that they can turn your fingers purple when eating it. Certainly a culinary necessity for those of us trying to "eat the rainbow." Red hue varies a little from ear to ear with many so dark red they seem almost black-purple. This rare color in sweet corn comes from the anthocyanin pigments that are also seen in the plant's leaves. A natural source of anti-oxidants, anthocyanins are also anti-inflammatory. Plants are 5-7' tall with 1-2 ears per stalk. We have heard that when dried and ground it makes a delicious purple corn bread, but we ate them all fresh and haven't tried this yet. Using traditional plant breeding methods, Double Red was bred by Dr. Alan Kapuler of Peace Seeds in Corvallis, Oregon. It is the culmination of 25 years of breeding work by Peace Seeds and 8 years of collaboration with Dylana Kapuler and Mario DiBenedetto of Peace Seedlings.

1 oz ≈ 160 seeds, \$3.80  
8 oz, \$10.80

### Early Pink Pearl


Popcorn. 90 days.

A selection of Early Pink popcorn. Early, high yielding, tasty, and 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. 70-80 days.

 Produces short little 4' plants that are extremely early to mature. Small, plump ears are a gorgeous silvery lavender. If you've ever had trouble maturing corn in a short season climate, this corn is for you. 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 ground into flour and used for making rich cakes and cornbread. One of the traditional native corns grown along the Missouri River in North Dakota. Aka, Mandan Red Clay. *Seed produced by Delhi Wind Farm in Everson, Washington and 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, and hold their flavor once picked. Still a little variable in maturity and 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 and an early release yellow super sweet from Friedemann Ebner of Sativa Rheinau in Switzerland. Because I borrowed so much from Tim and 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, and 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 and for making masa. This is the best corn we offer for nixtamalization and making your own hominy or pozole. After grinding, we sometimes sift out the coarse polenta from the flour and we have two different staple foods from a single crop. Selected for large, thick, early ears that range in color from yellow to orange to red. We especially love the ears that are dark orange with yellow caps because it gives the illusion of a burning flame. All single colored ears, which is useful for zeroing in on the particular flavor of each color. High yielding when given good fertility. A semi-flinty dent type selected from a freely crossed population of Wapsie Valley Dent, Vermont Flint, Garland Flint, Italian Polenta and several unnamed dent varieties from a University of Wisconsin breeding project for nutrition. This is a diverse population, still purposefully variable. We are excited to improve it continuously through selection.

2 oz ≈ 200 seeds, \$3.80                      1 lb, \$17.30  
8 oz, \$10.80                                      5 lbs, \$75.30

## Saskatoon White

Flint. 70-80 days.

 The earliest dry corn we have ever grown. Reliable and delicious, although 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. Tastes fantastic when made into hoecakes or *arepas*, a corncake from Colombia and Venezuela. Occasionally produces red and orange colored cobs. May be related to Saskatchewan White and certainly originated in Canada. We received our strain from Tim Peters of Peters Seed and Research in 2005, he is not sure of its origin.


2 oz ≈ 200 seeds, \$3.80  
8 oz, \$10.80

## 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 and unique cucumber relative originating in West Africa and 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 and 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 and young, before filling up with seeds. With a mild, slightly tangy flavor and a pleasing crunch, Burr Gherkins are fantastic pickled, in stews and stir fry, and 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 and insects than cucumbers and squash. Grown similarly to cucumbers however the vines can grow up to 8 feet and love to climb up trellises.

More resistant to disease and insects than cucumbers and squash. Grown similarly to cucumbers however the vines can grow up to 8 feet and 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 and 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 tender yet durable. The 6-7" fruits can be harvested small for pickling or sized up for salad and slicing. Early production and prolific even in cool weather. One interesting trait of Middle Eastern types is that they keep very well and 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

### 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, and sweet. The yield is remarkable and 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 and the Clemson, Virginia, Agriculture Experiment Station. Originally selected to be resistant to anthracnose, angular leaf spot, downy mildew, powdery mildew, spider mites and 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



Wondering what this symbol means? Learn more about the Open Source Seed Initiative on page 8.

## Sonja

*Cucumis sativus*. 50 days.


 American slicer type. Bush type plants produce 10-13" long, dark-green fruits with subtle white ribs and smooth tender skin. No bitterness, extremely sweet flavor is crunchy and 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 and 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

*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 and delicious, and in addition to being the size, shape, and color of a lemon, mature fruit have a really nice lemony flavor. Their skin isn't thick and waxy, so no need to peel. They are (to my experience) burpless and never bitter. They are the absolute perfect size for snacking, and also slice up great for sandwiches or pickles. Because the fruit is not the same color as the foliage, they are easier to see when harvesting. A little late to start, but they stay productive later than the slicers and pickles. Disease resistant. Best eaten before they turn yellow. This is 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

3 g, \$6.50

1 oz, \$12.50

4 oz, \$37.70

## EGGPLANT

*Solanum melongena*

### Astrakom

Purple. 60 days.


 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 and 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 and 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 and 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

Black. 65-70 days.


 Excellent standard eggplant for high yield and 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 and produce well in less than optimal conditions. Diamond was our farm's preferred variety for market and 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

### Early Black Egg

Black. 60-70 days.

 Just like the name suggests this eggplant is shaped like a black egg. More the size of a goose egg than a chicken egg, the relatively modest fruit 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 and making eggplant tempura. The plants are very


ornamental and like many Asian eggplants, have a purple-green foliage with deep purple stems and 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

Green. 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 and some types of chili sauces. Bitter and seedy, these pea-sized eggplants pop when you bite them. With a mouthful of coconut curry, the right amount of chili and fish sauce, your taste buds go crazy. Fairly early to flower and mature. Very ornamental and unique foliage. Harvest for eating when fruit is bright green and 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

Purple and White Striped. 75 days.


 Purple with white streaks, this oblong eggplant is shaped somewhere between Italian and 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 and 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 still spoken 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

Purple and White Striped. 70 days.

 This South Asian variety is early and 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 and wonderful. Unique delicious flavor when used in curries and 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, Udmalbet.

Packet ≈ 30 seeds, \$3.50

1/4 oz ≈ 1,500 seeds, \$30.00

Large packet ≈ 200 seeds, \$6.50


## ENDIVE & ESCAROLE

*Cichorium endivia*

Endive and escarole are the annual, less bitter cousins of biennial chicory and radicchio (*Cichorium intybus*), which can be found on page 28. Endive generally refers to narrow leaf types with frilly edges, also known as frisée. Escarole usually refers to broader leaf types that resemble loose leaf lettuce.

### Endive, Bellesque

55-65 days.


 This is a great dual-purpose frisée type – baby leaf greens when young and full heads when older. Long, frilly green leaves have a crunchy white midrib for great texture. Flavor provides mild sweetness and 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.

 The unique, fine, pointy leaves of Capellina set it apart from other frisée endives. Large mounds of frilly pointy craziness. Much hardier 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, which 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 and autumn crops, this is the best frisée we offer for summer production. 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 and 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 and great flavor. Thick, crunchy, and 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 and tying them up makes for very white endive. In the fall and 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 and 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, Cardoncella Barese


55-65 days.

 **Back for 2017!** Sweet dandelion greens! A distinct variety from other escaroles, as leaves are long and serrated like a giant dandelion green. Tall leaves can reach 18" long. We sold them by the bunch as 'sweet dandelion greens' with rave reviews from our CSA members. Most Italian dandelion greens are of the chicory species but these are from the related endive species. Its endive nature lends Cardoncella Barese a delightfully sweet flavor missing in most chicory (though there is still a mild bitter flavor present). Surprisingly winter hardy. Great all year-round. Slow to bolt, however it will benefit from succession sowing as it is an annual. Italian regional specialty originally from Bari in Apulia, Italy. Translated, the name means 'little cardoon.' Much better than cardoons in our opinion, but nothing against cardoons!

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 and an escarole texture. Very succulent and 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, Schiana


60-70 days.

 A delicious hardy escarole from Italy that has a unique leaf shape compared to others. Leaves are more strap shaped and not as wide as varieties like Diva. This narrower leaf makes Schiana an excellent choice for salad mix and 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 and winter foods and 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 ask for?

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

## Escarole, Verde Fiorentina

60-70 days.

 Reliable summer and winter escarole from Florence, Italy, with a unique strappy leaf shape that fills out into a classic escarole head. Crunchy and 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 and 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      1 oz, \$30.00

## 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 and 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 and 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      1 oz, \$27.00  
2 g, \$6.80      1/4 lb, \$50.00  
1/4 oz, \$9.80

### Selma Fino

80 days.

 A superior bulbing/Florence fennel with an excellent sweet anise-like flavor that mellows with cooking. In organic farm trials throughout western Oregon, Selma Fino is usually the sweetest tasting. Takes about 80 days to form full-sized bulbs, however it can be harvested sooner at a smaller size. Very white bulbs are fairly uniform and won't prematurely bolt if planted in spring. Tops can be used as a fresh herb, adding a very mellow fennel seed flavor to dishes or salads. Unique when compared to other bulb type fennel, some plants can perennialize.

1/2 g ≈ 100 seeds, \$3.80      1/4 oz, \$9.80  
2 g, \$6.80

## GARLIC & SHALLOTS

Available  
late summer 2017

Due to one too many trying seasons in the garlic field, we have elected to stop growing garlic and shallots ourselves.

For 2016 we partnered with Garlicana, located in Tiller, Oregon, and offered some unique and uncommon varieties that fit with our mission of *Bringing Biodiversity Back*. Avram Drucker with Garlicana is our friend and trusted garlic growing expert, connoisseur, and garlic plant breeder. Garlicana is not certified organic but uses only organic practices in production, harvest and cleaning.

We are unsure about what our offerings will be in 2017 and would love to hear from you, our customers, about how to meet your garlic and shallot needs, wishes and dreams. Let us know what you'd like to see and check our website for availability in August 2017.



One of our specialties are particularly cold-hardy winter varieties. The winter icon  designates varieties that withstand the challenges of zone 7 Pacific Northwest winters. With that in mind we've developed the *Wonderful Winter Seed Collection*: 10 packets of some of our favorite winter veggies. Check it out in 'Collections' on page 120.

## GREENS, ASIAN & MUSTARDS

*Brassica sp.*

### Mizspoon

#### Salad Select

*B. rapa.*

  Mizuna and Tatsoi are some of our favorite mustard family salad greens. Combine the two and you get Mizspoon – the awesomeness increases exponentially! Very mild mustard flavor is delicious when eaten raw in salads and is also quite tasty cooked. Mizspoon Salad Select inherits the vigorous growth and cold hardiness of both its parents. Slight variation in leaf and 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. Mizspoon 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      1/2 oz, \$9.50  
3 g, \$6.50

### Mustard, Dragon Tongue/Ho Mi Z

*B. juncea.*

  Hands down the most beautiful red mustard for salad mix. The leaf color is green and purple, hard to describe, and reminiscent of the 1990s fractal posters that Sarah had in her room as a teenager ([www.cs.princeton.edu/~wayne/mandel/gallery/jer.png](http://www.cs.princeton.edu/~wayne/mandel/gallery/jer.png)). Very slow to bolt in spring, it has the perfect balance of sweet and spicy flavors. Sizes up enough to be used in stir-fry. Bred by Frank Morton of Wild Garden Seeds in Philomath, Oregon, and renamed Dragon Tongue by Eleanor O'Brien of Persephone Farm in Lebanon, Oregon. It is Frank's favorite fall mustard and Andrew's favorite spring mustard. Selected from a cross between Horned and Miike mustards. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

1 g ≈ 250 seeds, \$3.25      1/2 oz, \$9.00  
3 g, \$6.00

### Mustard, Frizzy Lizzy


*B. juncea.*

 **NEW for 2017!** At this point in our farming careers, it takes a lot for a spicy mustard to impress us enough to decide to add it to the catalog. Frizzy Lizzy did just that – in the winter of 2014 (lows to 5°F) we trialed ten *B. juncea* mustards in a very low-light, poorly drained section of our field. Frizzy Lizzy is the only one that survived. Perhaps its skeletal leaf shape has something to do with it. Maybe it's because it's especially dark red, which seems correlated to winter hardiness. Or maybe it just got lucky. Whatever the case, we were impressed enough to decide to plant it for a seed crop the following year. Best as a baby green, it adds a good spicy element, lovely color, and some bulk to salads.

1 g ≈ 250 seeds, \$3.25  
3 g, \$6.00

### 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 and 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      1/2 oz, \$9.00  
3 g, \$6.00      1 oz, \$12.00

### Mustard, Oak Fire

*B. juncea.* 20 days baby, 40 days full.


 **Back for 2017!** A mix of gorgeous mustard greens perfect for salad mix. To quote the Urban Dictionary, "a transcendent beauty that forever consumes the hearts and minds of any who gaze at its stunning perfection." Yes, that is a little hyperbolic for describing a mustard, but the excellent flavor, oak-shaped red and purple leaves with good moderate heat are hard to beat. Great for salad or bunching greens. Oak Fire has been our go-to spicy green for all salad mixes. Bred in Oregon by Tim Peters of Peters Seed and Research for more cold hardiness and disease

resistance than other red mustards. We have seen young plants go through 10°F with no snow cover or row cover.

1 g ≈ 250 seeds, \$3.25      1/2 oz, \$9.00  
3 g, \$6.00      1 oz, \$12.00

### Mustard, Pizzo


*B. juncea.*

 Light green, extra curly salad leaf. Mild when baby and very hot when larger. A very winter hardy mustard that doesn't flinch when pounded with cold rain or ice. Our first encounter with Pizzo was in a windy winter garden in Ireland and it was thriving through it all. Recommended to us as a winter salad variety by garden writer Joy Larkcom. Originally sourced from CN Seeds in England and we have been growing it here in Oregon ever since.

1 g ≈ 250 seeds, \$3.25      1/2 oz, \$9.00  
3 g, \$6.00      1 oz, \$12.00

### Mustard, Spicy Curly


*B. juncea.*

 A very diverse and strikingly beautiful mix of curly and wavy, mostly red and 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 and the rich flavor remains. Bred in Oregon by Tim Peters of Peters Seed and Research for more cold hardiness and disease resistance than other mustards.

1 g ≈ 250 seeds, \$3.25      1/2 oz, \$9.00  
3 g, \$6.00      1 oz, \$12.00

### Napa Cabbage, Nozaki Early

*B. rapa.* 60 days.

 A tall napa cabbage with super early heads that are very juicy. The 2-5 lb heads are perfect for kimchi and stir fry. 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. Most of our late September plant-out headed up in January, even though we should have planted them a month earlier. We've also had good luck with early spring plantings, although you

need to keep an eye on them so you harvest before they bolt. *Seed produced by Seven Seeds Farm in Williams, Oregon.*

1 g ≈ 250 seeds, \$3.00  
3 g, \$6.00

### Pak Choi, Luck Dragon

SAP PNW \* SM

*B. rapa.* 35-40 days.

  **Adaptive Seeds Original.** Sweet and crunchy green-stemmed baby pak choi. Impressively vigorous in cool weather and it really shines in our greenhouse during fall. Pak choi is a very good choice as a greenhouse/hoop house crop in early spring and fall. Produces a lot of food fast per square foot. Leaves are erect and a glossy green color. The leaf petioles are crunchy yet pliable and resist cracking. Slow to bolt from summer-fall sowings. Luck Dragon is currently an F3, which refers to the third generation after the original hybrid. We are still in the process of dehybridization, so there is still a little variability in the population but every plant makes a nice baby pak choi. This is proof that you can successfully save seed on some hybrids, stealing them back from corporations. We will continue to select it for general reliability and taste. In the mean time, it is off to an excellent start.

1 g ≈ 250 seeds, \$3.50  
3 g, \$6.50

1/2 oz, \$9.50  
1 oz, \$12.50

### Yukina Savoy

MF \* SM

*B. rapa.* 25 days baby, 45 days full.

 **NEW for 2017!** This dark green spoon-leaved Asian green is very similar to Tatsoi but with larger leaves and more savoyed texture. Yukina Savoy is one of the best mild mustards out there, as it works well as both a salad green when small, and sauté green when larger. Stems are a light green and pleasantly crunchy, almost like small pak choi stems. More heat resistant than other mustards and relatively slow to bolt. A good substitute for spinach in the summer. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*


1 g ≈ 250 seeds, \$3.25  
3 g, \$6.00

## GREENS, SPECIALTY

### Adaptive Seeds Lettuce Mix

\* SM

*Lactuca sativa.*

 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 and colorful. Mixing loose leaf, romaine, and oak leaf types means this mix can easily be used for cut-and-come-again salads. We recommend this mix for fall and spring sowings.

1 g ≈ 600 seeds, \$3.80  
3 g, \$6.80

1/4 oz, \$12.80

### Adaptive Seeds Summer Lettuce Mix

SM

*Lactuca sativa.*

 **NEW for 2017!** Features varieties that have performed well in our hot weather lettuce trials. Includes crisphead, romaine, oak leaf, and butterhead varieties, making this mix work well for head lettuce or cut-and-come-again salad mix production. We recommend this mix for summer sowings in the Pacific Northwest.

1 g ≈ 600 seeds, \$3.80  
3 g, \$6.80

### Alexanders

\*

*Smyrniolum olusatrum.*

 **NEW for 2017!** Perennial/Biennial. This ancient plant goes by many names and has a long history possibly going back to Alexander The Great. Large yellow-flowered umbel blooms are highly desirable to beneficial insects. Aromatic black seeds give Alexanders one of its synonyms – Black Lovage. Leaves are comparable to a mild-flavored parsley, and are tasty in salad or used as an herb. Short lived perennial or biennial that will self-sow and grow in sun or shade. Plants are not true perennials, they tend to die after flowering (which may take a few years). With its noninvasive habit, it is perfect for the low maintenance or semi-wild garden. Native to the Mediterranean, the Romans introduced it throughout Europe, where it can still be found growing wild near medieval monastery gardens. The Romans ate the leaves, stems, roots, and flower buds as vegetables. Seeds


require a period of moist, cold conditions for germination. Sow in fall or early spring. Very winter hardy, plants sometimes go dormant in the summer. We thank Alan Kapuler of Peace Seeds for introducing this cool plant to the Oregon gardening scene. Aka, Alexander's Greens, Alisanders, Black Lovage, Horse Parsley, Macedonian Parsley, and Maceron.

1 g ≈ 30 seeds, \$3.50  
3 g, \$6.50

### Arugula, Tuscan

SAP MF \* SM

*Eruca sativa.*

 Big thick leaves with excellent flavor and 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  
1/4 oz, \$7.00

1 oz, \$12.50  
1/4 lb, \$24.00

### Corn Salad, Gelber Nüssler

SAP \*

*Valerianella sp.* 55 days.


 Nüssler is the common name for corn salad in German-speaking Switzerland, where we picked up this tasty and nutritious gem on our Seed Ambassadors travels many years ago. Light-green (almost golden) leaves have very mild flavor and 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, and only became more commercially available in the 1980s. We were gifted this variety by ProSpecieRara, the Swiss seed saving organization, and have reason to believe that it is *Valerianella eriocarpa*, sometimes referred to as Italian Corn Salad. Aka, Mache, Lamb's Lettuce.

1/2 g ≈ 500 seeds, \$3.50

### Corn Salad, Granon

MF \*

*Valerianella locusta.* 35 days.

 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 and 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 and thick all the way to the base of the plant. Good uniformity and 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, Greek

SAP MF SM

*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 and thrives in cool weather. Best when young, its delicate, frilly leaves contribute a hot mustard flavor and it's a great green to use for cut-and-come-again salads. May also be used as a garnish, on sandwiches, or in stir-fry. Best when sown in spring and fall. Sow in successions for best results. Attractive to flea beetles in summer—may be good as a variety 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  
1 oz, \$12.50

## Delicious Diversity Mesclun Mix

SM

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 and 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 and maturity dates, this mix is recommended for the home garden. Includes: Mizspoonia; Kale; Chard; Arugula; Pak Choi; Endive; Escarole; Mustard; many types of Lettuce; AND more!

1 1/2 g ≈ 400 seeds, \$3.80      1/2 oz, \$12.80  
4 g, \$6.80

## Lambsquarters, Magenta Spreen

MF SM

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

An exciting relative of spinach, quinoa and wild lambsquarters. The young plants have a great mild tangy flavor and 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 and 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      1/2 oz, \$12.00  
2 g, \$6.00      1 oz, \$18.00

## Miner's Lettuce

\* SM

*Claytonia perfoliata*. 30-55 days.

**NEW for 2017!** This cool-weather salad green is native to the west coast of North America. Small plants prefer to grow fall through spring, and/or in part-shade, and will regrow after multiple harvests. Almost heart-shaped leaves grow in pairs to 1-2 inches wide. Satisfying succulent texture with a sweet mild flavor. Packed with vitamins and minerals – one common name refers to its history of being eaten by miners in the California Gold Rush to help prevent scurvy. Most frequently eaten raw but can also be cooked. If you don't harvest it all, it will

self-seed and add a nice wild edible element to the garden. Aka, Indian Lettuce, Winter Purslane, Spring Beauty.

1/2 g ≈ 500 seeds, \$3.50      1/2 oz, \$18.80  
2 g, \$6.25

## Plantain, Buck's Horn

MF \* SM

*Plantago coronopus*.

Perennial. Tender crispness with a wonderful nutty flavor and succulent texture. A traditional European green, it survives the harshest winter weather here in Oregon. Plants are perennial and 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/Erba Stella, Staghorn.

1/4 g ≈ 500 seeds, \$3.25      1/2 oz, \$18.50  
2 g, \$6.00      1 oz, \$28.00

## Purslane, Munich

SAP MF SM

*Portulaca oleracea*.

A summer salad green with great texture and heat tolerance. Not the weedy relative, this grows tall and 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 and 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      1/2 oz, \$18.50  
2 g, \$6.00

## Salad Burnet

\* SM

*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 and tasty greens all winter long. Its slowly spreading perennial nature is also a plus and 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

MF SM

*Chrysanthemum coronarium*.

A deeply serrated leaf Shungiku with long stems and mild favor. Usually cultivated similarly to broccoli raab and harvested into bunches. With its delicious mild floral flavor, shungiku is something between an herb and 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 and quality is best during cool weather. Added bonus: pretty pale yellow daisy-like flowers that beneficial insects love. 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

\* SM

*Silene vulgaris*.

Perennial. Salad herb native to Europe. Great for year-round salads as it is very hardy. Also good cooked in risotto and omelets. Used throughout Italy for its slightly aromatic flavor much like arugula or chicory, but milder and 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

SAP MF \* SM

*Rumex acetosa*.

Perennial. A variety of garden sorrel with nice long, strap-shaped leaves. Good color and flavor all winter. Tolerates dry spells. Extremely hardy and perfect for the permaculture or gourmet garden. We like it added as a small part in salad mixes, sauces, and 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

## Summer Salad Mix

SM

**NEW for 2017!** Heat-tolerant greens that will add a refreshing kick to summer salads. Mix includes amaranth, Munich Purslane, Buck's Horn Plantain, lambsquarters, chard, as well as summer lettuces, endives, and more. Unlike the Delicious Diversity Mesclun Mix, there are no brassicas in this one. Due to different seed sizes and maturity dates, this mix is recommended for the home garden.

1 g ≈ 600-800 seeds, \$3.80  
3 g, \$6.80

## Texsel Greens

SAP MF \* SM

*Brassica caranata*.

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 and 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 and Tao Orion in Cottage Grove, Oregon.*

1 g ≈ 200 seeds, \$3.80      1/2 oz, \$12.80  
3 g, \$6.80

## Vegetable Mallow / Malva Crispa

*Malva verticillata* var. *crispa*.

Big, mild-flavored, curly-edged green leaves may be used for salad when young. Older leaves are better when lightly cooked. Very productive. Loves hot weather and is mildly frost resistant. May self-seed. Good digestive aid and a good northern replacement for okra or filé as a thickener in soups. One of the first domesticated crops in Asia over 2,500 years ago.

1 g ≈ 225 seeds, \$3.25      1/2 oz, \$12.00  
3 g, \$6.00

## KALE

*Brassica sp.*

### Baltic Red

*B. oleracea*. 65 days.

An heirloom variety originating in the Baltic states (Estonia, Latvia, and Lithuania). The whole plant is deep purple red. Sturdy 2' tall plants have medium-sized finely curled leaves. Yields are good and the plant is very hardy. Mild flavor, leaves turn dark green when cooked. It's really quite gorgeous and 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 Runåbergs 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 and 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 and Siberian kales (*B. napus*) crossed with mizuna (*B. rapa*).

1 g ≈ 250 seeds, \$3.80  
3 g, \$6.80

1/2 oz, \$12.80

1 oz, \$22.00

## Dazzling Blue

### Lacinato

*B. oleracea*.

**NEW for 2017!** We've finally found a Lacinato/Dino/Italian type kale that's special enough to add to our catalog. We present to you Dazzling Blue Lacinato, a kale that really lives up to its name. Captivating blue-green leaves on vibrantly purple stems with that classic Lacinato leaf shape and all of the flavor. More vigorous than any Lacinato we have grown and outshined all other kales at the Taproot Growers dry-farmed kale trial. Also has a well-earned reputation for being more winter hardy than the standard strains of Lacinato. This variety was bred in and for organic conditions by Hank Keogh of Avoca Seed, who just happens to be married to our General Manager, Jo Erikson. *Seed produced by Wild Garden Seed in Philomath, Oregon.*

1 g ≈ 250 seeds, \$3.80  
3 g, \$6.80

1/2 oz, \$12.80

### Gulag Stars

*B. napus* with *B. rapa* crosses.

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; and skinny, short stems to broad, thick stems; and multiple combinations thereof. Occasional *rapa* leaf types vary from turnip-leaf to something that looks like a cross between pak choi and napa cabbage, though we have been selecting away from these *rapa* variations. 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 and are currently collaborating with Lane Selman and 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  
3 g, \$6.80

1/2 oz, \$12.80

1 oz, \$22.00

## Kale Coalition

*B. oleracea*.

**Adaptive Seeds Original.** A diverse gene pool mix of 17 *oleracea* kales and their crosses. Nick Routledge trialed the 17 kales collected on our 2007 Seed Ambassadors trip and 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. 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. 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), and Ostfriesische Palm (CH). *Seed produced by Taproot Growers in Springfield, Oregon.*

1 g ≈ 250 seeds, \$3.80  
3 g, \$6.80

1/2 oz, \$12.80

### Madeley

*B. oleracea*.

An extremely vigorous flat leaf, heirloom green kale from England. Hardy, tender and sweet. This kale frequently outgrows every other kale we plant in the summer, and 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  
3 g, \$6.80

1/2 oz, \$12.80

## North Star Polaris

*B. napus*.

**NEW for 2017! Adaptive Seeds Original.** The first release from our breeding work coming out of the Gulag Stars population. In keeping with the stars theme, we give you North Star Polaris. This participatory project is inspired by the Culinary Breeding Network (CBN) and we are happy to have Lane Selman and Chef Tim Wastell help with selections. After separating out 15 single plant lines of Gulag Stars we discovered this selection and were quickly impressed. Not the most frilly or the most colorful, we did however keep coming back to it with the thought, *this kale is so perfect*. Makes great bunches with a jagged silver-green Russian/Siberian style. Ribs and veins are white – resembling the popular White Russian. Vigorous with a sweet flavor, the young leaves are also great for salad mix. A true dual-purpose kale. Winter hardy with lots of sweet leaves to harvest all winter long in Oregon. An explosion of growth occurs in the spring after overwintering and prior to bolting, filling the hunger gap with tons of food. We are selecting this variety for uniformity, however it still shows a small amount of variation.

1 g ≈ 250 seeds, \$3.80  
3 g, \$6.80

### Pentland Brig


*B. oleracea*.

One of the most vigorous *oleracea* kales. Lightly curled green leaves are tender and 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 and 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 and 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 Douglas County, 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  
1 oz, \$18.00  
1/4 lb, \$36.00

## Russian Hunger Gap

*B. napus.*

 Red Russian type with broader leaves, lighter red coloring and more jagged leaf edge. Very hardy and 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 122). 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 and resists the worst maritime winter weather, from freezing sleet and cold, to 70 mph winds. Makes the sweetest kale raab in the spring through the hunger gap, even sweeter than collard raab, and 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. *Seed produced by Abel Kloster and Tao Orion in Cottage Grove, Oregon.*

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

## 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 and harder to find. Resembles other Siberian kale types and 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 and 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  
1/2 oz, \$12.80  
1 oz, \$22.00

## Western Front

*B. napus.*

 A selection made by Tim Peters of Peters Seed and 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 and Siberian kales. It has some variation, a few white stemmed plants and 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.

 Instead of the usual variety description, and because we are in love with kohlrabi and *The X-Files*, 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, and 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  
1/4 oz, \$12.50  
1 oz, \$36.00

## 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 and harvested in August. A great variety for organic farmers and 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

### Verdonnet

 **Back for 2017!** Our best leek if you want beautiful tall white stalks from the fall through winter. Of the Swiss giant type, Verdonnet is a landrace variety that has been improved by a Swiss farmer/breeder. Swiss giants are typically great summer leeks, but these large, bright-green tasty leeks stand all winter and into the spring. A very tall shafted leek good for hilling or trenching to blanch the stalk. A variety given to us by the Irish Seed Savers Association.

1/2 g ≈ 150 seeds, \$3.50  
2 g, \$6.50  
1/4 oz, \$12.50




## LETTUCE, HEAD

*Lactuca sativa*

### Baja

Green Butterhead. 55 days.

 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. 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

### Briweri


Green Butterhead. 50 days.

 Light-green butterhead, bred for greenhouse and cold frame forcing in winter and spring. Quick to size up in cold conditions, we have planted it spring and fall, outdoors under row cover with great results. Excellent variety 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 and 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, and 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 and 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  
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 and hold up well for market. More substantial leaves also make it more heat resistant and 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 and 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  
2 g, \$6.50

### Hanson Red


Green and Red Crisphead. 65 days.

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

1/2 g ≈ 300 seeds, \$3.50

### Hungarian Winter Pink


Red Butterhead. 60 days.

 Winter hardy, light-red butterhead originating in Hungary. The 12" green heads are splashed with red-pink. Very tender and delicious. Quick to bolt in the heat but perfect for spring and 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 and broke them up into our salad mix (years before "Salanova" came out). It was a quick way to add color and bulk up salad mix in the dead of winter. Interior leaves maintain quality down to 20°F. Came to us via the Occidental Arts and Ecology Center (OAE) in California.

1/2 g ≈ 300 seeds, \$3.50  
2 g, \$6.50

### Leda


Green Crisphead. 60 days.

 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 and 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 resource in British Columbia that is more than just tomatoes.

1/2 g ≈ 300 seeds, \$3.50  
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 and tolerant of summer heat – it was slow to bolt in our 2016 summer lettuce trial which included over 60 varieties. Great color, overall appearance and succulent texture. A reliable variety for gardens and 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 and 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 popular in the 1950s on English farms and in gardens. Quick to produce a medium-sized head. Cold and damp weather tolerant and 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 and size. A former favorite of commercial growers and thanks to USDA GRIN it was saved from extinction. We chose it in our trials because it's just plain great for farmers and 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 and plant breeding.

1/2 g ≈ 300 seeds, \$3.50  
2 g, \$6.50

### Salade de Russie

Speckled Crisphead. 60 days.

 A large crisphead Batavian type lettuce. Olive green with a nice bronze blush and 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 travel from

Terre 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 and downy mildew, Sangria is also heat tolerant, resists tipburn and holds longer in the field without bolting. Bred from Mereville des Quatre Saisons by Vilmorn and 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, and 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 and Red Crisphead. 60-90 days.

 Heads are green with bronze tips, upright in stature, 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 and 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

## 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 and can be used the same in salads, sandwiches, tacos, etc. That is, until the cool part happens! When mature, stem lettuces elongate and form a nice crunchy stem that is usually associated with bolting. With a few leaves left on the top, this stem is used as a stir fry or soup vegetable, chopped and eaten fresh like celery or sometimes pickled. When properly peeled and sliced into strips it resembles water chestnut with a nice juicy crunch. Stem lettuce is found throughout Asia and is a wonderful type of vegetable that is worth a try, as it brings 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 and great for salad mix. Vigorous and 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 and 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 and crunchy midribs. If harvested young they resemble Red Deer Tongue but with better color. Very slow to bolt, heat tolerant and 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 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 lettuce has the crisp texture of a romaine. The surprising sweet crunch made us think about dividing the oak leaf lettuce category into butter oaks and 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 or salad mixes. We are always surprised about how many great and unique lettuces there are out there; Florence was 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.

 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 and 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 and 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, when it was replaced by patented varieties that are almost identical. If you want a solid, open-source green oak leaf, this is for you. Not only is it just plain beautiful, it is heat tolerant, bolt resistant and 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 and 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

### Garnet Red Oak

Red Oak Leaf. 30 days baby; 55 full.


 **Back for 2017!** A classic red oak leaf with good deep red color and a unique, slightly upturned leaf architecture. Good color in low light conditions and fairly disease resistant. Great in most weather conditions. We have had small plants of this variety survive overwinter outside with no protection. A popular Northwest variety that has been floating around here for a long time, although it is strangely difficult to find sometimes.

1/2 g ≈ 300 seeds, \$3.50      1/4 oz, \$12.50  
2 g, \$6.50

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• Having trouble deciding which lettuce varieties to grow?  
• Check out our pre-mixed salad options in 'Specialty Greens' on page 40. In addition to the *Adaptive Seeds Lettuce Mix* and *Delicious Diversity Mesclun Mix*, we've added the *Adaptive Seeds Summer Lettuce Mix*, and *Summer Salad Mix* this year. Delicious cut-and-come-again salad made easy!  
•  
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## Gentilina


Green Leaf. 30 days baby; 50 full.

 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 and can be cut at any size. We were looking for a great looseleaf that had good flavor, wasn't patented and met the conditions for us to grow on the farm. Gentilina fills that bill quite well and it also surprised us with its hot weather tolerance. A popular variety of lettuce in Italy where it originates and 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 Rumble Waved


Red Leaf. 30 days baby; 50 full.

  Unconventional red leaf lettuce that is very red and very ruffled. Leaf texture is similar to Bloomsdale spinach, but deep dark-red and lettuce. Great for salad mixes and as a head lettuce. Very hardy and the red color is partly responsible. The antioxidant anthocyanin causes the color and also fights the diseases of cold wet weather. Good resistance to Sclerotinia and 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 Oak Leaf. 30 days baby; 55 full.

 Red and green semi-oak-leaf heads have some arrowhead/canary tongue shape. The sweet juicy flavor, cold and heat tolerance, as well as the large and vigorous plants all come together to make this one a favorite. Great for salad mix and for unique full-sized heads. We sourced Morgana originally from Washington seed saver Alice Swan in 2010, who got it from lettuce collector and 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      1/4 oz, \$12.50  
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 and less frilly than Revolution, Red Evolution has the same deep red color. Its dark red anthocyanin based pigment and 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 and harvest young.

1/2 g ≈ 300 seeds, \$3.50      1/4 oz, \$12.50  
2 g, \$6.50

## Red-Tinged Winter

Red Leaf. 60 days.

 Red and 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 and 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      1/4 oz, \$12.50  
2 g, \$6.50      1 oz, \$35.00

## 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 and sweet flavor coupled with the soft delicious texture make it great. Similar in appearance to Galisse 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 and definitely slow to bolt. Good choice for cut-and-come-again salad growing. Said to be popular in Europe for outdoor field or greenhouse production, and to be bottom rot resistant. For us, Smile was very resistant to tip burn and mildew; plenty to smile about!

1/2 g ≈ 300 seeds, \$3.50      1/4 oz, \$12.50  
2 g, \$6.50

## Snowflake


Green Leaf. 30 days baby; 55 full.

 **NEW for 2017!** A Ukrainian green-leaf type lettuce that has been very popular with commercial growers in Ukraine. The bright green leaves have crisp ribs and frilly leaf margins. Early to size up, Snowflake is a vigorous lettuce with good bolt resistant. Plants attain a very large size if not harvested young for salad mix and are tolerant of both cool and warm weather. Not the best for the hot extremes of summer or the coldest parts of winter, we recommend it for nearly year round production. Aka, Snizhynka.

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 and on other organic farms in Oregon. Very early to mature and tastes great for such a beautifully red lettuce. The tender durability, heat and 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 and 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 and Red Fire.

Introduced and 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.

 Apple green leaf lettuce tinged with pink. A little like a butterhead but with more open heads. Flavor and texture is great. Best as a spring, fall or winter lettuce. Survives cold, wet weather exceptionally well and may even survive deep into the winter. 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      1 oz, \$35.00

# LETTUCE, ROMAINE

*Lactuca sativa*

## Augustus

Green. 60 days.

 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 and dense heads. Tolerant to lettuce mosaic virus and corky root rot, and resistant to downy mildew. Legend has it the Roman Emperor Augustus was gravely ill and 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

## Brown Goldring


Bronze. 30 days baby; 55 full.

 **Back for 2017!** Similar to Bunyards Matchless with more compact and open growth, slightly frilled leaf margins and dark green, crunchy leaves with bronze tips. Excellent sweet flavor. Very cold hardy, needing little protection to overwinter. Grows fairly well in the summer as well. A British heirloom originally by the name of "Goldring's Bath Cos." Won an award of merit from the Royal Horticultural Society in 1923. The Henry Doubleday Research Association found it to have three times the Vitamin C as summer lettuces. We sourced this variety from the Heritage Seed Library in England.

1/2 g ≈ 300 seeds, \$3.50  
2 g, \$6.50

## Bunyards Matchless



Bronze. 30 days baby; 60 full.

 Large, open heads are dark green with some bronze tint. Similar to George Richardson, Brown Goldring, and other Bath Cos types. Crunchy with distinctive nutty, sweet delicious flavor. This English heirloom is both cold and heat-tolerant. Scored higher overall than most other lettuces for both agronomic and 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  
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 and more buttery texture. We got all of that and more! We waited a week after Little Gem size but they didn't bolt, just got bigger and more colorful. Versatile and can be harvested as a mini-head or full size with no sacrifice on flavor or texture. A gourmet quality lettuce for salad mix and medium-sized heads to wow friends or market customers. Excellent planted spring, summer and 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.

 This heritage lettuce from the United Kingdom is similar in flavor profile to other bronze romaines, which as a group are noticeably sweeter than other lettuce types. 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 and 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 Maroulli Cos


Green. 30 days baby; 60 days full.

 A solid, medium-sized, bright green romaine lettuce. Forms crunchy leaves and 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 and easy cutting salad mix. There are new patented lettuce varieties on the market that have similar traits to this and 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, to borrow some patent legalese. Originating in Greece, which is where romaine/cos type lettuces were presumably introduced. Given to The Seed Ambassadors Project by the Heritage Seed Library in England.

1/2 g ≈ 300 seeds, \$3.50  
2 g, \$6.50

## Kalra


Green. 30 days baby; 60 full.

 Very big, light green romaine heads. Good heat and cold tolerance with a crunchy sweet flavor. It performs excellently and is a variety we've heard many farmers swear by. We swear by it too! This is our romaine of choice when growing for market, and our itinerant elk love it also. Once a popular commercial variety until it was dropped out of the catalogs.

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, and 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 and said to be resistant to DM 1, 5 and 7.

1/2 g ≈ 300 seeds, \$3.50  
1/4 oz, \$12.50  
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 and 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 and 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, pale 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 and it was surprisingly cold tolerant in our 2010 winter lettuce trial. We picked this for a mid-

December salad mix and the quality was good after 3" of snow and 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

## Romulus


Green. 30 days baby; 60 full.

 **Back for 2017!** Big dark-green romaine with a crunchy delicious sweet flavor. The heads are slow to bolt and leaves form tightly without folding over on themselves to blanch a heart that is sweet. Heat tolerant and productive, we recommend this romaine especially for organic farm production, and it's perfect for gardens, too. Released by Petoseed in 1991 before their infamous mergers. Formerly a PVP, the patent recently expired and this wonderful lettuce is now open source for us all to use freely. Originating from a cross between Valmaine and 24069, a University of Florida lettuce. Selected for tip burn and bolt resistance, large plants, non-cupping leaves and resistance to Lettuce Mosaic Virus (LMV).

1/2 g ≈ 300 seeds, \$3.50  
1/4 oz, \$12.50  
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 said to be capable of overwintering in the south of England (minimum temperatures to 10°F) 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  
1/4 oz, \$12.50  
2 g, \$6.50

## MELONS

*Cucumis melo*

### Arancino

80 days.

 A highly fragrant and sweet delicious Italian cantaloupe variety originally from Sicily. Fruit grow to about 6-8" across, weighing 2-4 lbs. Beautifully netted, slightly ridged, with bright orange flesh. Relatively firm texture, ease of identifying ripeness, great color and size make this melon very well suited to market farm production. 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!

1 g ≈ 30 seeds, \$3.50      1 oz, \$18.50  
4 g, \$6.50      4 oz, \$37.00

### 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 type melon sometimes referred to as tropical melons. The color and size are mostly stable so far, however the rind style and flavor profile is still variable. Some taste a lot like the galia-type and 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 and flavor. The earliest short-season variety we have found. Ripens outdoors in Denmark! Developed by Tim Peters of Peters Seed and Research in Riddle, Oregon.

1 g ≈ 30 seeds, \$3.50      1 oz, \$18.50  
4 g, \$6.50

## Kazakh


70-80 days.

 **NEW for 2017!** Small green-skinned melons ripen to vibrant gold and have firm, very pale cream flesh with an almost honeydew crunchy consistency. Up to 5 softball-sized fruit per plant. Super tasty, early variety that is good for cool, short seasons or for folks that are getting their garden in a bit late. Very sweet when picked at the peak of ripeness. Also keeps well after harvest. Originally from Kazakhstan, as the name suggests.

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 and 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; only available from one other seed company, Sandhill Preservation Center in Iowa. It is a pleasure to be part of bringing this variety back to Oregon.

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 and lots of netting are deliciously sweet and juicy. Bred in the 1930s and 40s in Monmouth, Oregon by Aaron Pike, who selected it 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, and are likely to mature a little later. 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 and before

stems slip), and allowed to ripen on the kitchen counter for a day or two. We received our original seedstock from Jeannie Berg of Your Hometown Harvests and 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 and delightful, sweet aromatic flavor with a smooth, dense texture. Unusual and attractive appearance, which is pear-shaped and freckled. Vines are exceedingly vigorous and 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 and longer time under row cover. An early Crenshaw type with a more durable skin and slightly smaller size. Related to, but not the same as, Eel River or Crane melon. Bred by Tim Peters of Peters Seed and 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 and a few from Amy Goldman, this wonderful melon is saved!

1 g ≈ 30 seeds, \$3.50      1 oz, \$18.50  
4 g, \$6.50      4 oz, \$37.00


FREE  
Shipping on all US  
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## ONIONS

*Allium sp.*

### Cipolla di Rovato


*Allium cepa.* Yellow Storage. 110 days.

 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 and 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      1 oz, \$36.00

### 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 multi-purpose Gold Princess is commonly planted very close together and 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 bulb 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 and 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.

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

### Karmen

*Allium cepa.* Red Storage. 100 days.


 One of the best open pollinated red onions available. Medium-early and uniform. Dark red skin with good red color through the bulb layers. Known as a good storage type and 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 and Eastern Europe. It grows very well for us here in Oregon and 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 and water inputs, and store well through the following spring. Maria Nagy was one of the few subsistence farmers in Romania that still saved all of her own seeds when we visited in 2008 and she generously shared them with us. 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 and particular aroma," which was added to the Slow Food Ark of Taste in 2013.

1/2 g ≈ 100 seeds, \$3.50      1 oz, \$36.00  
2 g, \$6.50      1/4 lb, \$75.00  
1/4 oz, \$12.50

### 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 and some variability in shape from slightly torpedo to globe. Good storability and 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 yellow storage onion and one of the best of Dr. Alan Kapuler's dehybridized gems. Selected from a European commercial hybrid storage onion, it was reselected under and for organic production. The tightly wrapped, copper-skinned, spherical bulbs are known for their excellent storage life, crisp texture, and medium hot rich flavor. Despite the similar name, it is not named after the town of Newberg, Oregon. Newburg has out-yielded hybrids when trialed under organic conditions, making it a great replacement for the classic hybrid, Copra.

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.

 These beautiful dark red Italian onions can get very large and still maintain good storage quality through February. Classic flattened shape. White and 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 and antioxidants. Maybe it should be, "An onion a day keeps the doctor away?" Our strain 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      1 oz, \$36.00

### 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 and easy to clean. So perfect that you don't even need to cut the tops off. Bright green leaves and white bottoms are tall yet stocky. We have been selecting this variety for overwintering with much success. White Spear will go perennial and slowly self propagate in our Northwest climate if you don't eat them all.

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

## PARSNIPS


*Pastinaca sativa*

### Bedford Monarch

 A very rare old English parsnip variety with long white roots that have broad shoulders and sweet flavor. The roots can get huge and therefore provide a very high yield of delicious goodness while at the same time breaking through soil hardpan to improve drainage for subsequent crops. 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      1 oz, \$18.50  
4 g, \$7.50      1/4 lb, \$50.00

### Halblange Wiese SE

 Halblange Wiese is German for 'half long white' and 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 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, Bingeneheimer

Saatgut and 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 and vigor.


1 g ≈ 200 seeds, \$3.50      1 oz, \$18.50  
4 g, \$7.50      1/4 lb, \$60.00

## PEAS

*Pisum sativum*

### Carruthers' Purple Podded


Purple Pod Shelling.

 **Back for 2017!** 4-6' tall vines, pink and purple flowers. Purple pods contain sweet seed for fresh shelling or freezing. One of the best purple-podded types we have grown. The purple pods are easy to find when picking. An heirloom grown by the Carruthers family in County Down, Northern Ireland for almost 40 years. Given to The Seed Ambassadors Project by the Heritage Seed Library in England. Aka, Caruther's Purple Pod.

1/2 oz ≈ 35-45 seeds, \$3.80

### Clarke's Beltony Blue


Purple Pod Shelling.

 **Back for 2017!** Another purple-podded pea from Northern Ireland. This one is from County Tyrone and has been grown on the same farm there since at least 1850. Can grow up to 5½' tall. Purple pods become mottled with green when ripe and the peas have a good smooth flavor without bitterness. Our original seed came from the Heritage Seed Library in England.

1/2 oz ≈ 35-45 seeds, \$3.80

### Green Beauty

Green Snow. 60 days.


 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" and still be delicious with

some having a pink blush. One of our earliest peas and 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 and productivity. 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 and the pods just keep coming for weeks and weeks and 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 and is rather cold hardy. Bred by Dr. Alan Kapuler of Peace Seeds in Corvallis, Oregon.

1/2 oz ≈ 35-45 seeds, \$3.80  
1/2 lb, \$15.00  
2 oz, \$6.80

### 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

### Sugaree

Green Sugar Snap. 60 days.

 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 and total marketable weight in the 2011 Northern Organic Variety Improvement Collaborative (NOVIC) trials despite showing less powdery mildew and 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  
2 oz, \$6.80

## 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; and a Thai pepper. Now, 14 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  
5 g, \$23.80

### Aji Crystal


*C. baccatum*. Very Hot. 90 days.

 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 and 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 and is also tasty 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  
1 g ≈ 100 seeds, \$6.80

### 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 walls, they dry down rather easily. Fruits are a bit hotter than cayennes and 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 and more prolific each year.

Packet ≈ 30 seeds, \$3.80  
1 g ≈ 100 seeds, \$6.80  
5 g, \$23.80

### 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 and 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 and achieve flavor nirvana,

not heat nirvana. A Renewing America's Food Traditions variety listed with the Ark of Taste as a threatened American food tradition.

Packet ≈ 30 seeds, \$3.80  
1 g ≈ 100 seeds, \$6.80  
5 g, \$23.80  
1/2 oz, \$35.00

### Chinese Dragon Tongue


*C. annuum*. Hot. 80 days.

 **Back for 2017!** Long, red cayenne-type hot pepper that accords near the stem for a cool wrinkled appearance. Peppers are good for ornamental use in ristras or on wreaths, becoming even more wrinkled as they dry. Flavor is also good; heat is slightly less than standard cayennes. Tall and productive pale green plants benefit from tomato cages or a small trellis. Light-green, unripe peppers make great pickles, tasting like an extra spicy pepperoncini. As the name suggests, fruit ripen to bright red. Originating in China. Variety given to The Seed Ambassadors Project by Ulla Grall, proprietor of Bio-Saatgut seed company in Germany.

Packet ≈ 30 seeds, \$3.80  
1 g ≈ 100 seeds, \$6.80

### 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 and keeps very well once picked. When green the flavor is remarkably similar to pepperoncini and is great sautéed as a topping for quesadillas. One of our favorite peppers, and definitely our favorite for a mildly spicy paprika. We just adore this pepper and are sure you will, too. Seed collected by The Seed Ambassadors Project from a Hungarian commercial seed company.

Packet ≈ 30 seeds, \$3.80  
1 g ≈ 100 seeds, \$6.80  
5 g, \$23.80

## 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 and make the best authentic kimchi. Not quite as hot as a Thai or cayenne, which means you can make your kimchi very red 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 and its *enormous* yields (No, really. So many peppers you won't know what to do with all of them.) Dries easily and is great for ristras. Fruit are similar to a cayenne in shape but a little shorter and wider. Our most popular hot pepper and with good reason!

Packet ≈ 30 seeds, \$3.80                      5 g, \$23.80  
1 g ≈ 100 seeds, \$6.80                      1/2 oz, \$35.00

## Maria Nagy's Transylvanian Hot


*C. annuum*. Hot. 70 days.

 Strong plants produce large cayenne-type red hot peppers. Early bearing and 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 farmed 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 and 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.

 This is the perfect pepper for making spicy paprika, as the name suggests. Somewhat slender 4" long red fruit are three to four times fatter than a cayenne with blunt tips. Good flavor when fresh but excels when dried. Fruit dries very easily even in our short season cool climate. Homemade fresh ground paprika from a Hungarian pepper, like Szegedi

179 Paprika, is a very special thing. The aroma and rich flavor are unmatched. 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. Heat is high but not too extreme. Round, red cherry shaped fruit are about 1" wide and deep red when ripe. Relatively thick walls for a hot pepper make this variety great for hot sauce, stuffing, or drying for a very spicy paprika. Of our hot pepper offerings, it is probably the best for pickling whole. Early to ripen in our climate and productive. An excellent use for this pepper was discovered by our friend and collaborator, chef Timothy Wastell of Portland, Oregon, who made a delicious fermented hot pepper sauce using seeded Szentesi Cherry fruit for the 2015 Culinary Breeding Network Variety Showcase. A great alternative to Cherry Bomb, the Semen's/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 and early to ripen. However the best part is its flavor which is medium hot and very rich. Good for pepper flakes and excellent for flavoring sausage and stews. After seeding we dried some in our dehydrator and it filled the house with a delicious aroma that many other peppers seem to lack. Serrano shape and size but with thin walls good for drying. We are very excited to offer this pepper. Original seed received from the Seed Savers Heritage Farm collection and we thank them for preserving it. Aka, Tg. Mures.

Packet ≈ 30 seeds, \$3.80                      5 g, \$23.80  
1 g ≈ 100 seeds, \$6.80

## SARAH'S WAX SOAPBOX

Political developments of late 2017 make the GMO and Oregon-centered issues that have been discussed here in recent years seem small potatoes. The election has people reeling, as suddenly more fundamental issues of human rights are called in to question. A climate denier is likely to be appointed head of EPA, there has been a normalization of hateful rhetoric, millions are worried about losing health care, and the list goes on. As a country, we're moving backwards on many fronts.

2016 also saw more consolidation and vertical integration in Big Seed and Big Ag, with the mergers of Dow/Dupont, ChemChina/Syngenta, and Bayer/Monsanto, it feels like we are losing ground. Diana Moss, of the American Antitrust Institute, says three companies will control four out of every five corn seeds sold in the world if these mergers go through (npr.org). So far, it looks like nothing is stopping them. The growth of tiny little seed companies such as our own offers a sliver of hope in this regard, but there are so many other issues that need attention, allies, activism, and advocacy.

At Adaptive Seeds, we are inspired to *Bring Biodiversity Back* to agriculture by growing certified organic seed for unique varieties. We find empowerment in the self-sufficiency that gardening and seed saving provide. We're sure that many of you do, too. We think this is a good start, and we're in it for the long haul, but we increasingly feel that our activism can't end there – it is time to get outside of our seed bubble and engage with some larger issues.

I have been inspired by the Water Protectors at Standing Rock, and though I have not been able to go and stand in solidarity, I was able to send supplies the week before Thanksgiving – 200 lbs of traditional foods, including corn, beans, and squash. Perhaps some of the beans and corn will be planted, but the thought of having grown food that would nourish the peaceful warriors is almost more meaningful to me. It was a small action, but I was able to support the cause in a deeper way than clicking an online petition.

The Water Protectors and their allies had a small victory on December 4 with the Army Corps' denial of a key permit, but I'm sure the battle is not over. I hope the resistance will remain strong. I know there are hundreds of thousands of us in solidarity with Standing Rock. The fact that the Water Protectors have been able to mobilize so many people towards action is remarkable, and I think it indicates that even before the election, people wanted to engage on issues like this – we're all out here wanting to do something, but don't know what.

The inauguration is still six weeks away as I write, everywhere I look people are worried about what is to come. I have been angered and upset by election results before, but this time it goes deeper. For me, and for many like me, the only way to make it through these times is to stay active – physically, socially, and politically. Beyond supporting the Water Protectors. Beyond saving these seeds.

Finding ways to be active is not difficult – there are countless opportunities to engage. For me, this includes attending the Women's March on January 21, 2017, not in DC but at the satellite march in Portland, Oregon. It includes donating more money to human rights organizations, spending more time engaging with my legislators, and supporting organizations that do just that, through memberships and in-kind donations. At Adaptive Seeds, we are making it known that *Hate Has No Home Here*, and will celebrate cultural diversity as loudly as we celebrate agricultural biodiversity. These are all small actions, but if enough of us get and stay engaged, our collective actions will make a difference.

(continued on page 67)





## Your Page!

Space provided for garden planning, doodles, draw us a picture or a connect-the-dot, or simply continue your order from the previous page. **Have fun!** (Jo would love to see your garden/farm maps, and Sarah would love to see your drawings!)

(continued from page 63)

Towards that end, we have printed stickers of an image we've been using for years as a logo of sorts for our original initiative, The Seed Ambassadors Project.

Etched by our friend and collaborator Nick Routledge over ten years ago, the image is a fist in the air, holding garden tools (see below). We were inspired to print it – black on red – in part because of the current political situation. When we shared the idea with Nick and asked his permission to use the image, his response was positive, “Looks like an excellent ID sign for people who are on board with the program during the rocky road ahead.” Our thoughts exactly. It is a bit edgy, but as Andrew said recently, “These next four years are going to be Punk Rock.”

We'll be offering this sticker as a free product at events, through mail-in orders, and on our website. Simply request one in the comments section of your order.

We know that a sticker isn't an action, but we hope this image will help remind us all to keep fighting – for seed sovereignty, clean water, human rights, and all of the other issues that we will be facing during the rocky road ahead.

In Solidarity,  
Sarah Kleeger,  
on behalf of the Adaptive Seeds team  
and The Seed Ambassadors Project



### CAN'T FIND WHAT YOU'RE LOOKING FOR?

Remember to check out our website at [adaptiveseeds.com](http://adaptiveseeds.com) for up-to-date packet size options, new varieties not listed here, and 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 and 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](http://plantgoodseed.com)

Garlicana  
Tiller, Oregon  
[garlicana.com](http://garlicana.com)

Fertile Valley Seeds  
Corvallis, Oregon  
[caroldeppe.com](http://caroldeppe.com)

Peace Seeds and Peace Seedlings  
Corvallis, Oregon  
[peaceseeds.com](http://peaceseeds.com)

Redwood Seeds  
Manton, California  
[redwoodseeds.net](http://redwoodseeds.net)

Resilient Seeds (Backyard Beans and Grains)  
Everson, Washington  
[backyardbeansandgrains.com](http://backyardbeansandgrains.com)

Sierra Seed Cooperative  
North San Juan, California  
[sierraseeds.org](http://sierraseeds.org)

Siskiyou Seeds  
Williams, Oregon  
[siskiyouseeds.com](http://siskiyouseeds.com)

Uprising Organics  
Bellingham, Washington  
[uprisingorganics.com](http://uprisingorganics.com)


Wild Garden Seeds  
Philomath, Oregon  
[wildgardenseed.com](http://wildgardenseed.com)

## PEPPERS, SWEET

*Capsicum annuum*

### Bácskai Fehér

75 days.

 Richly flavored Hungarian sweet pepper for fresh eating. Attractive, large conical fruit with a curled tip. Pale yellow fruit ripen 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 (and 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. Fruit have good flavor when green or ripe. Now in its F5 and surprisingly uniform, we have narrowed it down to two fruit types, a blunt tip and a pointy tip. Both taste excellent and are very productive. We hope to continue to improve the selection in future years, although it is pretty far along in the process already. Gypsy Queens has repeatedly performed well in on-farm variety trials in the Pacific Northwest. 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 and productive late into the season. Deeply lobed, flattened sheepsnose/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

1/2 oz, \$35.00

### 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. Not only will this variety fill the house with an 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. They received it from Mitko Antonov whose family in central Bulgaria has been growing it for generations.


Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

### Shepherd's Ramshorn

75 days.



 A rare medium-large, elongated and blocky, red Italian frying type pepper. Reputed to be one of the sweetest peppers around. Scored a high rating in the Northern Organic Variety Improvement Collaborative (NOVIC) trials for early maturity and flavor. Fruit are a little bit later and more stout than Corono di Toro, but more productive, even outdoors in cool Oregon summers. Originally from Spain, reselected in Italy, and that's all we know of this wonderful pepper's history. Aka, Shephard's Ramshorn.

Packet ≈ 30 seeds, \$3.80

1 g ≈ 100 seeds, \$6.80

### Stocky Red Roaster

80 days.


  We've jumped on the Stocky Red Roaster bandwagon! We grew this red, Italian type pepper for market and loved it for its sweet flavor raw, roasted, or cooked, as well as its productivity and size (4-6" long, 2" wide at shoulders). It turns out we weren't alone, as Stocky Red Roaster fared better

than all other varieties in the 2012 Northern Organic Variety Improvement Collaborative (NOVIC) trials and is fast becoming the OP Italian type pepper of choice. Bred by Frank Morton. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

Packet ≈ 30 seeds, \$3.80

### Sunnybrook Pimento

60 days.

 This is the best sweet pepper we have found for short season areas. It is a medium-thick-walled, early sweet sheepsnose type. Short plants ripen fruit a full 2 weeks earlier than other peppers and continue to mature small fruit – somewhere between golf ball and tennis ball sized – throughout the season. In addition, its high productivity sets it apart from other super early sweet peppers. Our original seed came from Ben Gable of Real Seeds in Wales, and the Irish Seed Savers Association, with high recommendations from both.

Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

## PUMPKIN

*Cucurbita sp.*

### Dill's Atlantic Giant

*C. maxima*. 105 days.

 Giant pumpkins are super fun to grow if only because you can't help but smile at such silly fruit. This strain of Dill's Atlantic Giant comes from the Pacific Giant Vegetable Growers, the club that hosts the Giant Pumpkin Weigh-off in Gervais, Oregon. In 2014, Sarah came in 27th place out of 35 pumpkins with a 416 lb fruit (and met her goal of avoiding the distinction of “biggest loser”). The current world record (2016) is 2,624.6 lbs, besting the previous record by 300 lbs! The Heavy Hitters have lots of tricks up their sleeves, but we grew our giant pumpkins just like we grew the rest of our winter squash – except we spaced 20' between plants instead of 2 ½'. Giant

pumpkins are great because The Great Pumpkin Commonwealth is the largest grassroots plant breeding effort in the world, with thousands of members in dozens of countries all focused on one thing – improving genetics for bigger pumpkins. That's right, thousands of people think plant breeding for giantism is cool. Here at Adaptive Seeds, at least one of us is in agreement.

Packet ≈ 10 seeds, \$3.50

1 oz ≈ 50 seeds, \$12.50

### Montana Jack

*C. pepo*. 75 days.

 This jack-o-lantern was orange in mid-August from an early June transplanting! We never would have thought it possible without seeing it with our own eyes. Many jacks are late to mature; this one is so early you can forget planting it until July and probably still have good results. Fruit average 8-10 lbs, and we had a few up to 20 lbs. Good variation in size and shape, with the majority being more round than tall. Average 4 fruit per plant. Bred by the one and only John Navazio to be an early ripening pumpkin for areas with a short growing season, it also has very good flavor for a carving-type pumpkin. This variety is a perfect example of how excellent open pollinated varieties can be when given the proper attention. We don't need no stinkin' hybrids!

6 g ≈ 25 seeds, \$3.50


2 oz, \$16.00

18 g, \$8.50

4 oz, \$24.00

### Pie Pumpkin Party

*C. pepo*. 80-90 days.

 **NEW for 2017! Adaptive Seeds Original.** We searched high and low for open pollinated pie pumpkins and were amazed at how few varieties we could get our hands on. After months of scouring the internet and the Seed Savers Exchange, we wound up with 11 varieties, including several heirlooms that came with no description or info beyond the name. We grew them all together, letting them cross freely, and this is the result. We're hoping to develop a new variety or two out of this mix, but in the meantime are happy to offer the Pie Pumpkin Party. Typical pie pumpkin color and shape, fruit vary in size

from 2-7 lbs. Some have slight netting on the skin like Winter Luxury. Each variety passed a taste test before contributing seeds to the mix. There were some definite flavor and texture variations, but all make good pies; Early Sweet Sugar Pie even won the annual Caughlin Pumpkin Pie Contest. Parents include Big Red California Sugar, Hondo Small Sugar Pumpkin, New England Sugar Pie, Paarman Sugar Pumpkin, Winter Luxury, Early Sweet Sugar Pie, and more, along with Cinnamon Girl PMR F1. This is a collaborative breeding project with Keegan Caughlin of Taproot Growers and we're excited to see where it goes! *Seed produced by Taproot Growers in Springfield, Oregon.*

4 g ≈ 25 seeds, \$3.80      2 oz, \$20.00  
12 g, \$7.50

## RADISH

*Raphanus sativus*


### Blauer Winter

60-80 days.

 Storage radish with bright violet skin and 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 average 3" wide and 6-8" long, but can become much larger if sown early and left unharvested. 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

### Okhura Winter Queen Daikon

40-55 days.


 **NEW for 2017!** Classic stump-rooted daikon style radish with mild flavor. White, cylindrical roots can grow to 5 lbs and 16" long but are best when harvested smaller. Excellent pickled, shredded on salad, or added to soups or stir-fry. Excellent storage crop, in the field or root cellar. Many daikon varieties

hold a lot of their root above ground; Okhura Winter Queen keeps the above-ground portion small, contributing to increased winter hardiness. In addition to being a tasty and nutritious vegetable, daikons are also frequently grown as a forage and fodder crop, and as a cover crop to break through soil hard pan. Best for any use when fall-planted. We thank Peace Seeds for introducing us to this variety.

2 g ≈ 100 seeds, \$3.50

### Pink Beauty

27 days.


 All you could ever want in a bunching radish. Round to slightly oval, crisp roots are bright pink and not too spicy. We are not normally impressed with bunching radishes, but these are just darn good. An excellent market farm variety, praised as being better than many hybrids and we agree. Tops are strong for bunching, roots resist cracking. Best when succession planted in spring and fall, as radishes get spicier and have more pest pressures in the heat. *Seed produced by Chickadee Farm in Talent, Oregon.*

2 g ≈ 225 seeds, \$3.50

## ROOTS, MISCELLANEOUS

### 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 and health, which burdock may play a part. Often cooked in soups or pickled, it is known for its healing properties and 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      1/4 lb, \$25.00

### 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 and shape of imperator type carrots but with a cream colored skin. Flavor is said to resemble oysters, and 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, and flowers can be eaten whole or used as garnish. Unharvested roots bloom with vibrant purple flowers in the second year, and have been planted for showy flowers alone. Known to be used medicinally for liver and gall bladder support. Produces best when direct sown April-May. Hardy to zone 5, this variety contributed to the diversity of our winter CSA and 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.*


 This root vegetable has black skin and mild-flavored white flesh. Leaves provide reliable winter greens, and bright yellow flowers in second year are edible. That's right: three vegetables in one! Not only is this a standby and 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 and salsify. Young leaves are delicious in salad and older leaves are great lightly cooked. The leaves and roots both have a nutty lettuce-like flavor. One of the few vegetables that can go through 5°F without flinching and is reputed to survive -10°F! Hoffman's is known for good size, shape, consistency and flavor. From German seed company, Bingenheimer Saatgut. Aka, Black Salsify.

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 and smooth. Perfect for salad mix when baby size and 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 and 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


### Steadfast

50 days.

 **NEW for 2017!** The best spinach we have found for late spring / early summer sowings. While not as early as other varieties, it resists bolting later than other varieties, providing a longer harvest window. Smooth, triangular, succulent dark green leaves have a pleasant, mild flavor that is great raw or cooked. Cold-tolerant, too! Highly recommended by Steve Solomon. Thanks to Turtle Tree Seeds for turning us on to this one.

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 and overwinter cultivation, but not summer. Verdil has a particularly aromatic flavor and 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, and 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      1/4 lb, \$22.00

## SQUASH, SUMMER

### Cucuzzi Gourd


*Lagenaria siceraria*. Light Green. 65-75 days.

 **NEW for 2017!** The original zucchini grown for thousands of years in Europe, these pale green gourds are best eaten before they reach 12" long. With their white flesh and very mild flavor they are versatile in the kitchen and can be used in any dish that calls for summer squash. The leaves and tendrils, known as *tenerumi*, are also eaten in Sicily. Fully mature fruit ripens to a woody rind that can be cured and used to make dipper gourds or creative Halloween costumes (octopus? elephant?). In our standard squash growing conditions, mature fruit topped out at about 4' long, but this is the same species used in "long gourd" competitions – the current world record is almost 12.5' long! Rampant, fuzzy vines produce beautiful white flowers that are pollinated at night by moths – in the absence of the right pollinators, hand pollination may be necessary. Would be a good candidate to climb up a shade trellis. The 1950s song "My Cucuzza" by Louis Prima is an awesome tribute to this garden specialty that may just inspire you to add it to your garden. Please take a moment to find it on YouTube – we promise that you won't be sorry!

4 g ≈ 20 seeds, \$3.50                      2 oz, \$20.00  
12 g, \$7.50

### Genovese Zucchini

*Cucurbita pepo*. Light Green. 55 days.

 A lovely variety of zucchini from Italy. Fruit is light green with no ribbing and tends 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 and texture remain tender and delicious well beyond the "baby" stage, so you can miss picking for a few days and 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!) and 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

*Cucurbita pepo*. Dark Green. 50 days.

 A zucchini destined to be a favorite of home gardeners and small market farmers alike! Everything we need in a zucchini and hopefully everything you need too. Early fruiting, rich green color, sturdy bush plants, consistent high yield over time, and powdery mildew resistant. 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 and then fade out mid-season. Plants have an open canopy with few spines. Powdery mildew resistance helps keep production and fruit quality high late into the season. We discovered this variety in Switzerland at Sativa Rheinau, a biodynamic seed company and our heads were again turned to Mutabile by Turtle Tree Seed in New York. We send out a big thank you to them and 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

*Cucurbita pepo*. Golden-Yellow. 60 days.

 Bright golden-yellow patty pan squash with a delightful nutty flavor. Young fruit are nice and tender, larger fruit are firm and 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 fruit on our counter for over a month and 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 and winter-summer squash? Would be good to sow in spring with the winter squash and 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                      2 oz, \$20.00  
9 g, \$6.50

### Rheinau Gold Zucchini

*Cucurbita pepo*. Golden-Yellow. 55 days.

 **NEW for 2017!** A terrific yellow zucchini – delicate texture with a light flavor. Thin skin contributes to good eating quality with no need to peel. Smaller plants have an open growth habit and are productive over a long season. The fruit do not grow as large as green zucchini – if you miss a few days of harvest you won't be greeted with a leg-sized fruit, but rather several forearm sized fruits. Occasional green-fruited plants. This seed comes to us via Meadowlark Hearth and was previously selected by Swiss seed company Sativa Rheinau, in biodynamic conditions, with an eye for both agronomic traits and eating quality – we are big fans of everything they release.

3 g ≈ 25 seeds, \$3.50                      2 oz, \$20.00  
9 g, \$6.50

### San Pasquale Zucchini

*Cucurbita pepo*. Dark Green, Light Green Stripes. 55 days.

 A richly flavored and 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 and slight ridges. Produces a lot of male flowers which are great for stuffing or frying and 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 and share but not so many that you have to secretly leave them on your neighbor's doorstep. Yield is consistent all season long. Original seed sourced from the Italian seed producer Emanuele Larosa Sementi and we have selected it for uniformity.

4 g ≈ 30 seeds, \$3.50                      2 oz, \$20.00  
12 g, \$6.50                                      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. Sweet 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 and has a similar color and shape. Smaller fruit (2-3 lbs) are good size for market sales and as a meal for two. They keep very well, much longer than Buttercups and 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                      2 oz, \$20.00  
15 g, \$7.80

### Butternut Early Remix

*C. moschata*. 90 days.

  **Adaptive Seeds Original.** As market growers, we knew that winter squash storability and 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, and more. We allowed them to cross freely and have been selecting for early ripening and 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 genepool, expect some variation, all within a classic butternut theme. Why should every butternut be identical anyway?

3 g ≈ 30 seeds, \$3.80                      2 oz, \$27.80  
9 g, \$7.80

## Butternut, Sonca Orange

*C. moschata*. 100 days.

 **NEW for 2017!** Similar in size and shape to the standard butternuts but without the buff colored skin. Instead, Sonca Orange Butternut has orange skin occasionally marbled with green, and exceptionally dark orange flesh. This variety's beauty is on the inside – it is by far sweeter and smoother than any other butternut we have ever eaten. Our experience is corroborated by Jo's baby, Cole, who thinks it is utterly delicious, and by a Polish message board, "Sonca fully mature is just the sweetest and most delicious." (Thanks, Google Translate!) Also good raw. A commercial Hungarian variety, Sonca is short for Soncatök, which translates to 'ham pumpkin' in Hungarian. It came to us via Lieven David, who has been growing it for nearly 20 years in Belgium.

4 g ≈ 30 seeds, \$3.80                      2 oz, \$20.00  
12 g, \$7.80

## 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 and 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 and delicious way to serve stuffed. Size and shape of the neck make it easy to peel (skin does soften enough once cooked to skip this step), quarter lengthwise, and slice into bite-sized chunks. Said to resist squash vine borers. First offered commercially in 1834 and 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                      2 oz, \$20.00  
12 g, \$7.50                                      4 oz, \$30.00

## Delicata, Candystick Dessert


*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 and 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. Fruit is tan skinned with green stripes, which we find much more attractive than the more common yellow-skinned delicata varieties. Produces both short loaf shapes and long boat shapes. The fruit shape variability is desirable in this instance for genetic diversity and contributes to some added vigor. They keep very well and 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 and author of *Breed Your Own Vegetable Varieties* and *The Resilient Gardener* (see p 122). She has created the ultimate dessert squash. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

3 g ≈ 45 seeds, \$3.80                      4 oz, \$38.00  
9 g, \$6.80                                      8 oz, \$52.00  
1 oz, \$12.80

## Discus Buttercup

*C. maxima*. 90 days.

 Early, compact, and vigorous bush-type winter squash that produces a dense and sweet-fleshed fruit with undertones of honey and 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.

4 g ≈ 25 seeds, \$3.80

## Doran Round

*C. moschata*. 100 days.

 Small round butternut from the Netherlands. 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 and the flesh is a deep orange color. Some fruits are very round while others have slight ribbing. When properly stored (room temperature and dry) they can keep for over a year. Given to us originally by Lieven David, a plant breeder and 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 and cured inside with great results.

3 g ≈ 30 seeds, \$3.80                      1 oz, \$12.80  
9 g, \$7.80

## 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. We think it even beats 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 and served roasted as a side dish (though usually one person would eat two halves). Its bright color and deep lobes are very attractive and make 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                      4 oz, \$38.00  
9 g, \$6.80                                      8 oz, \$60.00  
1 oz, \$12.80

## Little Gem Red Kuri

*C. maxima*. 80 days.

 Cute, small Red Kuri type fruit are a good size for the kitchen and for market. Plants produce numerous fruit that weigh 3-7 lbs each. Stores well and has dense, finely-textured flesh. This variety is even good raw, sliced in salads or diced as a snack. It is crunchy and sweet like a carrot, but not as watery, and the nuttiness is almost addictive – much like eating carrots and chestnuts. We love its sweet flavor diced and sauteed with some garlic and soy sauce. Good uniformity and bright color. This variety does well even in challenging conditions. We think Little Gem is the perfect size for a kuri squash and its high yield makes it a great choice for market farms.

6 g ≈ 20 seeds, \$3.80                      2 oz, \$19.50  
18 g, \$7.50                                      8 oz, \$52.00

## 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 and around Idaho's Lower Salmon River, possibly for generations, it is uniquely adapted to our bioregion. Plants seem to love it here and are pretty high yielding. Deep orange sweet flesh is flakier and drier than Sweet Meat. Delicious for pies and 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 one year under ideal conditions and discourages mouse and 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, with an occasional jumbo 15 pounder. Some fruit have a buttercup shape (more turban like) and others have a kabocha shape (less turban like). We select for both in our stock seed, liking both shapes and 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 and mild pickle, sweet and sour, simple preparations such as roasted, skin on slices or cubed and cooked with hearty herbs and spices. Great squash for home and 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 and 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, flesh is orange when ripe. Drier flesh is 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 extremely sweet squash that can be overpowering and 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, and 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 where 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 is larger and does not show the large turban bump that the Berrettina predominately sports. Aka, Zucca Beretta Piacentina. *Seed produced by Avoca in Corvallis, Oregon.*

8 g ≈ 20 seeds, \$3.80  
24 g, \$7.80

4 oz, \$28.00  
8 oz, \$40.00

### Potimarron

*C. maxima*. 85 days.

A medium sized, 3-4 lb, red kuri type squash. Fruit is pear shaped, with orange-red skin and bright orange flesh. We find the flavor to be excellent and rich. Not as sweet as Blue Kuri, however it is possibly more useful in soups and 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 Cource Châtaigne. *Seed produced by Serah Mead and 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 and store through May. Selected for vigor, large seeds for good cool soil emergence, a small seed cavity, and premium flavor by Carol Deppe in Corvallis, Oregon. She spent years and produced several tons of squash to reselect for these characteristics. Since the release of Carol's book, *The Resilient Gardener* (see p 122), which highlights this selection of Sweet Meat, this is one of our top-selling varieties. (Thanks, Carol!)

8 g ≈ 20 seeds, \$3.80  
24 g, \$8.80

2 oz, \$18.80

### Theron's Winter Harvest

*C. maxima*. 100 days.

 This is the biggest winter squash we have ever grown, and 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 and a hubbard squash. Paul continues to grow and 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 and average 3 fruit per plant. Theron bred this squash to be a dual purpose squash—sweet, moist, and delicious with terrific cooking qualities, great for feeding large families or for use in restaurants, AND also large and 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 and cows love it, too.

6 g ≈ 20 seeds, \$3.50  
18 g, \$7.50

2 oz, \$19.50  
8 oz, \$52.00

.....  
: Wondering what  
: this symbol means  
: and what the Open  
: Source Seed Initiative  
: is all about?  
: .....



.....  
: Learn more at  
: osseeds.org and on  
: page 8.  
: .....

## 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. We simply wait for them to fall off the plant when we're sure they are ripe and eat them. Ground cherries have a long history in the garden and 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, and 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 and 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, and mustard.

Packet ≈ 50 seeds, \$3.25  
1/2 g ≈ 700 seeds, \$6.25

2 g, \$18.00

### Tomatillo, Cisneros

*Physalis philadelphica*. 75 days.


 A large, green tomatillo, similar to Plaza Latina Giant Green but a little earlier to mature and not quite as big. Fruit are 2 1/2" wide and a great choice for market farmers and gardeners. Under-ripe fruit are apple-green and a nice tart addition to salsas, but we also like the sweetness that comes with 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

2 g, \$18.00

## Tomatillo, Plaza Latina Giant Green SAP

*Physalis philadelphica*. 80 days.

 Tomatillos are often called *tomates verdes*. This special giant Mexican strain produces 3-4" wide, green fruit 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 2 g, \$18.00  
1/2 g ≈ 200 seeds, \$6.25

## Tomatillo, Purple Keeper Modern Landrace SAP PNW

*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 have a more complex flavor than green ones. They are reputed to keep well already and 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 SAP

Red. 55 days. Det.

 Small bushy plants produce plum-shaped, red fruits that are firm walled but juicy with some tang. Large, early and 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 and here in Oregon. Our original seed source was the Irish Seed Savers Association.

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

### Black Cherry MF


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 and 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 and 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 unstoppable in the greenhouse. A superb modern open pollinated tomato. Developed by Vince Sapp of Tomato Growers Supply and released in 2003.

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

### Columbianum Wildform SAP

Red. 65-70 days. Indet.

 Massive tresses of medium-small red cherry fruits that ripen in clusters of 20 or more. Good rich flavor and 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

### Dancing With Smurfs PNW MF


Purple Red. 65-70 days. Indet.

 **NEW for 2017!** Delicious and very unique dark-purple topped red cherry tomatoes. Healthy, disease resistant plants have a purple blush and grow easily to 6 feet. A newer tomato color often referred to as indigo coloration. After we trialed many of these new indigo tomatoes we decided that Dancing With Smurfs is the best tasting. The purple/black color of these tomatoes comes from a natural cross with a wild purple fruited tomato made by Jim Myers, Professor and plant breeder at Oregon State University. His original releases were then further developed by many independent tomato breeders. This particular variety was bred by Tom Wagner from Everett, Washington, the founder of Tater Mater Seed, and the famous breeder of Green Zebra tomato. It was first offered commercially in 2012 by New World Seeds and Tubers.

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

### Dark Orange Muscat SAP

Orange. 65-75 days. Indet.

 Tall vines produce unique, large dark orange cherries with bronze shoulders and 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; and while we were in Ireland, we picked it up from her and 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 SAP


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 and good sweet intense flavor. Early, decorative, and cold tolerant plants. Fruits hold their quality through late fall when others split or rot, and 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 and 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 MF

Yellow. 60 days. Indet. Potato leaf.

 Bright yellow cherry with unique, perfectly balanced sweet and tart flavor that we never get tired of. Yields early and heavily all season long. Does well in cool weather conditions and 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 and 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 and Kate McEvoy of Real Seeds in 2007, who highly recommend it. Aka, Galina.


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

.....  
Overwhelmed by all 90+ of our  
tomato varieties? Sometimes  
we are too. Which is why we  
made some helpful Tomatoes-  
At-A-Glance charts for you.  
The first one is on page 83. Let  
us know what you think!  
.....



## Gardener's Sweetheart

Red. 65 days. Indet.

 **NEW for 2017!** This adorable little tomato has a lot to offer. Cute, heart-shaped fruit are large for a cherry and have a really good firm texture and a lovely sweetness to match. This variety quickly became a favorite field snack tomato. Vigorous plants produce long trusses of split-resistant fruit. Bred by Will Bonsall in Maine from a cross between a cherry and a paste, and released in 2014. Thanks to Fruition Seeds for turning us on to this one.

Packet ≈ 30 seeds, \$3.25  
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 and sweet, de-hybridized Sungold with a unique outcome. Less fruity than Sungold and 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 and keep very well before and after harvest. Along with Galina's Cherry this is one of our favorites. Thrives in climates such as western Oregon and Ireland. Bred by Madeline McKeever of Brown Envelope Seeds, Ireland, and 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 trusses 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  
1/2 g ≈ 150-250 seeds, \$6.00

## Komohana


Red. 60 days. Det.

 **NEW for 2017!** Red grape tomatoes form on vines that grow to 3 ft. Firm flesh and balanced sweetness make Komohana an easy choice. We're big fans of grape tomatoes since they tend to be more split resistant than standard cherries, and have fewer seeds per fruit. Would be a good variety for drying. This variety comes to us via our friend Glenn Teves, who has been working to adapt vegetables for seed production in the humid tropics of his home state of Hawaii. Komohana grows well for us here in Oregon, and should also do very well in hotter, more humid climates.

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 trusses 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  
1/2 g ≈ 150-250 seeds, \$6.00

## 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 fruit (for a cherry) are very eye-catching and fill pints quickly. Firm, round fruit are crack resistant and hold well off the plant. Flavor is a good tangy/tart.

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

## Polen Yellow Pear


Yellow. 60 days. Indet.

 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  
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 and more oval shape. Productive, short indeterminate vines produce over a long season. Fruit are crack resistant and 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  
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 and 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, with a similar sweetness. Not tart like other attempts. Andrew likes it better than the old hybrid because it lacks the overwhelming taste that can get tiresome. He can eat Santiam Sunrise all day long. Tall indeterminate vines are productive and 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  
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 and 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 and 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 and 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 and shiny red fruits. Firm texture that holds quality very well, is high yielding and 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  
1/2 g ≈ 150-250 seeds, \$6.00

## Wheatly's Frost Resistant MF

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 and certainly yields *until* frost. This seems to be the same strain available from the Seed Savers Exchange Yearbook in the US since the 1980s and 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 and 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


## 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. Uncontrollable yield and carefree growth can be shocking. Perfect for half-wild, untended gardens and 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 and sweeter than Orange Currant. Currant type tomatoes are quite sprawling and 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 the hybrid Sungold, but we have not confirmed this. If you plant a few of these plants you will have currants 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 SAP

Orange. 65-70 days. Indet.

 Produces immense quantities of miniature (¼ – ½") tomatoes similar to other currant types but with good orange color and split resistance. Skin is thick, but flavor is excellent, fruity and sweet. They delightfully pop when you eat them. Tiny fruit holds quality for a long time both on and 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      2 g, \$12.00  
1/2 g ≈ 150-250 seeds, \$6.00


## Sweet Cherriette SAP PNW

Red. 35 days. Indet. Dwarf.

 Probably an interspecific cross of *S. esculentum* and *S. pimpinellifolium*. A delightful discovery for us from an old packet of Peters Seed and Research 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, and 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


## Tomatoes At-A-Glance: Cherry/Grape & Currant

Variety	Color	Days	Growth	Icons	Fruit Size	Packet Options
Auld Sod	Red	55	Det.	<span>SAP</span>	Large	Sm; 1/2 g; 2 g
Black Cherry	Purple	70	Indet.	<span>MF</span>	Medium	Sm; 1/2 g; 2 g
Columbianum Wildform	Red	65-70	Indet.	<span>SAP</span>	Small	Sm; 1/2 g; 2 g
Dancing With Smurfs	Purple Red	65-70	Indet.	<span>PNW</span> <span>MF</span>	Medium	Sm; 1/2 g
Dark Orange Muscat	Orange	65-75	Indet.	<span>SAP</span>	Medium	Sm; 1/2 g; 2 g
Estonian Yellow Cherry	Yellow	65-70	Indet.	<span>SAP</span>	Small	Sm; 1/2 g; 2 g
Galina's Cherry	Yellow	60	Indet.	<span>MF</span>	Medium	Sm; 1/2 g; 2 g
Gardener's Sweetheart	Red	65	Indet.	<span>MF</span>	Large	Sm; 1/2 g
Gobstopper	Yellow/Green	60	Indet.	<span>SAP</span> <span>MF</span>	Medium	Sm; 1/2 g; 2 g
Harvest Luck	Red	50-60	Indet.	<span>SAP</span> <span>MF</span>	Medium	Sm; 1/2 g; 2 g
Komohana	Red	60	Det.	<span>MF</span>	Medium	Sm; 1/2 g
Millefleur	Yellow	60	Indet.	<span>SAP</span>	Small	Sm; 1/2 g; 2 g
Pink Bumble Bee	Pink Striped	70	Indet.	<span>MF</span>	Medium	Sm; 1/2 g; 2 g
Polen Yellow Pear	Yellow	60	Indet.	<span>SAP</span>	Medium	Sm; 1/2 g; 2 g
Purple Bumble Bee	Purple Striped	70	Indet.	<span>MF</span>	Medium	Sm; 1/2 g; 2 g
Santiam Sunrise	Orange	70	Indet.	<span>SAP</span> <span>PNW</span> 	Medium	Sm; 1/2 g; 2 g
Sunshine Cherry	Yellow	60	Indet.	<span>PNW</span> <span>MF</span>	Medium	Sm; 1/2 g; 2 g
Sweetie	Red	65	Indet.	<span>MF</span>	Medium	Sm; 1/2 g; 2 g
Teardrop Red Grape	Red	65	Indet.	<span>SAP</span> <span>MF</span>	Small	Sm; 1/2 g; 2 g
Wheatley's Frost Resistant	Pink	60	Indet.	<span>MF</span>	Large	Sm; 1/2 g; 2 g
<b>Currant</b>						
Golden Currant	Yellow	70	Indet.		Extra-small	Sm; 1/2 g; 2 g
Orange Currant	Orange	65-70	Indet.	<span>SAP</span>	Extra-small	Sm; 1/2 g; 2 g
Sweet Cherriette	Red	35	Indet. Dwarf	<span>SAP</span> <span>PNW</span>	Extra-small	Sm; 1/2 g
Tomatito de Jalapa	Red	70	Indet.		Extra-small	Sm; 1/2 g

Did you know that we grow just about everything in this catalog ourselves? Including every single one of the over 90 tomato varieties you see here. (That's right...over 90!) 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 9. *Farmer Direct!*

## Tomatito de Jalapa

Red. 70 days. Indet.

 Probably *Solanum pimpinellifolium*. Packs a huge amount of tomato flavor in a small package. Tomatito de Jalapa is 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 and 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


## 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 and as an early succession to main season varieties if you have a longer growing season. Many of the varieties in this class are indeterminate (Indet.) and will continue to ripen fruit all summer long, they just start early. Others are more determinate (Det.) in habit and 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 determinate types need less trellising or caging and many are good for container gardening.

## Aurora

60 days. Det.

 This was one of our standby farm varieties for producing early red slicers. 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 and it grows well in cool outdoor conditions. Given to The Seed Ambassadors Project by the Irish Seed Savers Association and highly recommended to us by Kate McEvoy and Ben Gabel of The Real Seed Catalogue in Wales.

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

## Cyril's Choice


50-60 days. Det.

 An early dwarf tomato that is also very productive for such small vines. Plants produce several flushes of dark red fruit, yielding later into the season than other determinate types. Fruit are little 2-3 bite saladettes with good sweet flavor. Good for container gardening, at 24" they are a little taller than Gundula. Our friend Tera of Morning Sun Nursery said they were the cutest tomato plants she had ever seen and she used them for container sales. Rugose, regular-leafed foliage give Cyril's Choice a special style. 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 in 2007 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 and appearance. We plant this variety as an early rotation because of its manageable size and concentrated yield. It seems to love Oregon weather. Bred by Dr. Alan Kapuler of Peace Seeds, from a cross made by his daughter Kusra, of Willamette and Skorospelka.

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

## Fireworks


55-60 days. Det.

 One of the largest extra early tomatoes. Big red juicy 6-8 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 and a little smaller. Bred by Tim Peters of Peters Seed and Research in Riddle, Oregon.

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

## Forest Fire


45-50 days. Det.

 Extra early tomato with attractive 2-3" red fruit on dwarf bushy plants. Firm and split resistant. The highest quality ultra-early tomato we have grown. The three amigos here are: Forest Fire, Fireworks, and Starfire. They run the gamut from earlier and smaller to later and larger. This is the perfect low maintenance first wave of the long tomato season. Bred by Tim Peters of Peters Seed and Research in Oregon.

Packet ≈ 30 seeds, \$3.25  
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  
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 and 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

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 when the fruit are 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 and forested region of Harz that divides western and 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  
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 and want to know what you think. Produces well in cool weather and 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


60-65 days. Indet.

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

 Plants produce slightly flattened 2 1/2" globes. Flavor is a good balance of acidic and sweet when the fruit is at its peak, which is when they're just under ripe. Not super juicy, but has good texture that 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 and made its way to us via Seeds Trust.

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

## Oldendorf Red

65 days. Indet.


 Another excellent European tomato with a strange name. Oldendorf Red is medium-early with plants that grow tall and 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


60 days. Det.

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

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

## Serrewonder


60 days. Indet.

 Produces medium-sized red globes held in large clusters. Rich, excellent flavor, keeps well on and off the vine. Meaty enough for cooking and tender enough for fresh eating. Another one of our favorites, this type of smaller salad tomato is still the favorite type of tomato in Northern Europe. Serrewonder is 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. Aka, Miracle of Serre.  
Packet ≈ 30 seeds, \$3.25      2 g, \$12.00  
1/2 g ≈ 150-250 seeds, \$6.00

## Siletz


65 days. Det.

 Superb, early production variety that is ideal for the Pacific Northwest. Heavy yields of big, juicy red slicers up to 10 oz are easy to achieve even in less than optimum growing conditions. Developed to be an improved Oregon Spring – it is indeed bigger, earlier and has better flavor. Siletz is parthenocarpic, meaning it can set fruit without pollination, which contributes to its ability to set fruit in cooler temperatures and yield many seedless fruit. Popular on organic vegetable farms in our area for outdoor production. Bred by Dr. Jim Baggett of Oregon State University and released in 1994. Verticillium and Fusarium wilt resistant.

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

## Spring King


60-70 days. Det.

 Dual purpose processing and slicing type. Very nice variety for its dark red color, good flavor and blemish free fruit. When harvested 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 and 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 and aromatic with that summer tomato taste that is missing in other early varieties. Shrubby plants are short yet viney and 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 and it has been a standby workhorse variety in the Pacific Northwest ever since. We know we specialize in rarities and Stupice is definitely not a rarity any more. However, it is so good, so tasty and 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-peeckha." Originally introduced to the US from the former Czechoslovakia by Milan Sodomka.

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

## Uralskiy Ranniy

50 days. Det.

 Unique, super early dwarf plants are very well-suited for container culture. Great tomato with juicy good flavor. This was our earliest tomato in 2010. Uralskiy Ranniy is extremely easy to grow and produces high yields for such small plants. 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 seed collector 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 their appearance alone is all you could want in a beefsteak, and with the flavor to match, they are one of our go-to varieties when harvesting for the kitchen. What really surprised us was the yield and earliness. Large red fruits have a flattened oblate shape with some attractive ribbing and 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

## Tomatoes At-A-Glance: Early & Main Season Red

Variety	Season	Days	Growth	Icons	Fruit Size	Packet Options
Astrakhanskie	Main	70-75	Indet.		12-16 oz	Sm; 1/2 g; 2 g
Aurora	Early	60	Det.		2-4 oz	Sm; 1/2 g; 2 g
Cyril's Choice	Early	50-60	Det.		2-3 oz	Sm; 1/2 g; 2 g
Deutsche Fleiss	Main	70	Indet.		2-3 oz	Sm; 1/2 g; 2 g
Early Willamette	Early	55-60	Det.		3-7 oz	Sm; 1/2 g; 2 g
Fireworks	Early	55-60	Det.		6-8 oz	Sm; 1/2 g; 2 g
Forest Fire	Early	45-50	Det.		2-3 oz	Sm; 1/2 g; 2 g
Giant of Siebenburgen	Main	80-85	Indet.		12-18 oz	Sm; 1/2 g; 2 g
Gill's All Purpose	Early	65-70	Semi-det.		6-8 oz	Sm; 1/2 g; 2 g
Gundula	Early	55-60	Det.		2-3 oz	Sm; 1/2 g; 2 g
Harzfeuer	Early	55-60	Indet.		2-4 oz	Sm; 1/2 g; 2 g
Kotlas	Early	60	Indet.		2-3 oz	Sm; 1/2 g; 2 g
Maria Nagy Giant	Main	85	Indet.		10-16 oz	Sm; 1/2 g; 2 g
Marmande	Early	60-65	Indet.		4-8 oz	Sm; 1/2 g
Martian Giant	Main	75-80	Indet.		8-10 oz	Sm; 1/2 g; 2 g
Mashenka	Main	75	Indet.		10-14 oz	Sm; 1/2 g; 2 g
Moscow	Early	62	Indet.		3-5 oz	Sm; 1/2 g; 2 g
Oldendorf Red	Early	65	Indet.		3-4 oz	Sm; 1/2 g; 2 g
Perfect Rogue	Main	70-75	Indet.		4-6 oz	Sm; 1/2 g; 2 g
Pusztakolosz	Main	80-85	Indet.		16-24 oz	Sm; 1/2 g; 2 g
Santiam	Early	60	Det.		3-5 oz	Sm; 1/2 g; 2 g
Sasha's Altai	Main	75	Indet.		4-6 oz	Sm; 1/2 g; 2 g
Serrewonder	Early	60	Indet.		2-5 oz	Sm; 1/2 g; 2 g
Siletz	Early	65	Det.		8-10 oz	Sm; 1/2 g
Spring King	Early	60-70	Det.		7-10 oz	Sm; 1/2 g; 2 g
Starfire	Main	70	Det.		7-10 oz	Sm; 1/2 g; 2 g
Stupice	Early	55	Indet.		1-2 oz	Sm; 1/2 g; 2 g
Uralskiy Ranniy	Early	50	Det.		2-4 oz	Sm; 1/2 g; 2 g

wonderful website Tatiana's TOMATObase. She received this variety from Andrey Baranovski of Minsk, Belarus.

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

2 g, \$12.00

### 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 fruit. Red and juicy with good tart tomato flavor. Good storing ability both on and off the plant. A Seed

Ambassadors Project variety sourced from Gerhard Bohl, a seed collector in Germany. He said that out of the thousands of tomato varieties he's collected, Deutsche Fleiss is one of his favorites and we can see why!

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 and are never disappointed because the flavor is incredibly good, shockingly sweet and 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 2 g, \$12.00  
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 and this one meets our ideals for flavor, size, texture, and 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 and 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.

A great market tomato that rivals the hybrids. Bushy plants produce bright scarlet red, big and juicy fruit. This is a good choice for a main season market tomato. Its flavor is balanced and 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, and 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 and high yielding medium-large, main-season red slicer from Russia that is stocky and round just like a tomato should be. The skin is always blemish free and 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 and Siberian varieties. Mashenka is a common Russian woman's name and this tomato is a popular commercial variety there. According to a translation of the Russian website MirAgro, Mashenka is resistant to alternaria, fusarium, and shows some tolerance to late blight and mosaic virus. We received this variety originally from Tatiana Kouchnareva, of Tatiana's TOMATObase. 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

### Perfect Rogue

70-75 days. Indet. Potato leaf.

**Adaptive Seeds Original.** 5 oz perfect red globes with great flavor. Bred from a commercial standard, early red slicing hybrid tomato and it is now one of our market standard OPs. Dehybridization is fun, if you haven't tried it, you should. We have had a lot of good feedback about this variety from local gardeners who have tried it after receiving it from us at seed swaps. Now

commercially available in its fully refined form. If you are looking for a replacement for the Simenis/Monsanto hybrid Early Girl F1, try this one.

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

### **Pusztakolosz** SAP

80-85 days. Indet.

 Large 5-6" wide, 16-24 oz beefsteak fruit. Plants are very vigorous in the heat and have very leafy, thick growth. Originally from Cluj, a city in Transylvania. Many Hungarians live in Romania and the name Kolosz is the Hungarian name for Cluj. Puszt 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, and they 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 and Siberian tomatoes for a good reason—they're awesome. Sasha's Altai 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 and 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 and 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                      2 g, \$12.00  
1/2 g ≈ 150-250 seeds, \$6.00

### **Starfire** MF

70 days. Det.

 With its big yields of 7-10 oz, plump red slicers, Starfire is a really good production tomato for the Willamette Valley. It would probably perform very well throughout the Pacific Northwest, if not the entire northern US. Flavor is very good and nicely juicy. The vigorous bushy plants have a concentrated fruit set that we find very reliable. Starfire is a great name for this fiery red star of a tomato. 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                      2 g, \$12.00  
1/2 g ≈ 150-250 seeds, \$6.00


Love Thai food?  
We do too. Check out  
our Temperate Thai  
Garden Collection on  
page 120.

## **TOMATO, PASTE & PLUM**

*Solanum lycopersicum*

### **Baylor Paste** MF

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 and none of the standards seem to make it here in Oregon. That was until we tried Belmonte Pear. It is the classic red Italian Piriform (pear shaped) tomato found in Italy. Highly regarded for sauces and roasting, these beautiful fruit are strangely captivating and irresistible. Many of the more famous "pears" such as Cuneo have been a little too late and susceptible to blossom end rot. However, Belmonte Pear is perfect. We sourced our original seed from a wonderful small seed business called The Sample Seed Shop and 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 and 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

### **Egg from Phuket** SAP


White/Pink. 60-65 days. Indet.

Early producer of loads of white-pink, small egg-shaped fruit on rampant vines. Flavor is good for a Thai tomato, and is a little tart. Most Thai tomatoes are meant for cooking in stir-fry, curry, or Thai salad and therefore selected much differently than Western tomatoes. Will hold shape when cut in half and stir fried. A very unique tomato. Collected in Thailand by Ulla Grall, proprietor of Bio-Saatgut seed company in Germany.

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

### **Fakel** SAP


Red. 70-75 days. Det.

 Deep red, 2 1/2" slightly elongated round paste-type fruits with exceptional sweet flavor on vigorous plants. Juicy and thick-walled fruit are good for processing and for fresh use. Fruit detaches without calyx and is extremely prolific, even in cool conditions. Russian variety, first brought from Moscow to Oregon by Kate Gessert, who was a leader of horticultural tours in the former Soviet Union and author of *The Beautiful Food Garden*. It then found its way to the Heritage Seed Library in England and we brought it back to Oregon.

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

### **Graham's Good Keeper** SAP


Red. 65 days. Indet.

 An excellent variety for eating fresh, cooking, or in sauces. Fat oval 3" fruits are firm, meaty, slightly juicy but not at all watery. Most varieties that are "keeper" types come on late but this one is on the earlier side which is nice. Fruit are beautiful, resist cracking, and store well on the counter. Reported to be a very old variety, but no information on its history is currently available. It is offered by one Canadian seed company but currently not otherwise commercially available in the US.

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

### **Grappoli d'Inverno**


Red. 60-70 days. Semi-det.

 Not for fresh eating. Small bushes ripen plum-sized fruit early and keep very well once picked. The mushy bland flavor when fresh is transformed into deliciousness once roasted. Also good dried. A selection of a type of tomato with strains grown in many regions of Italy for winter storage. Fruit is tied in ristras, hung in a cool place and store well for months. We saw this done in Italy and have successfully done it ourselves, making for the perfect homemade pizza topping all winter long.

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

## Iraqi Heart

Pink. 80 days. Indet.

 Pink fruit are shaped like an oxheart or Amish paste. Very meaty with a rich flavor. Great for cooking and slicing. Yields heavy fairly late in the season and likes the heat. Possibly brought to England by a military officer after World War II. Received as *Irakische Herzformige* 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

## Jory


Red. 60 days. Indet.

 This tomato had us at *Hello!* Vigorous vines produce a truly multi-use tomato. Oxheart shaped but much earlier than any other oxheart we have grown. When irrigated well it is juicy, sweet and delicious, and very high yielding. Produces extremely well late into the season, especially for such an early variety. Jory was grown throughout the Willamette Valley for canning in the twenties, which means it was most likely dry-farmed. The canned tomatoes of United Growers Inc. were proudly labeled with the Jory name at least into the 1950s. This is another variety that comes to us from seed magnet Jeannie Berg of Your Hometown Harvests and Queener Farm – it seems the “old timers” love to give her heritage commercial varieties and we love getting them from her.

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

## Lämpchen

Yellow. 70 days. Indet.

 High yielding, thick-walled yellow paste type that is also good eaten fresh. Similar to de Berao types. Seems to be fairly disease resistant and does not suffer from blossom end rot. Holds quality exceptionally late into the season and is perfect for making yellow tomato soup. One of many varieties given to The Seed Ambassadors Project in 2007 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

## Maria Nagy Heart


Red. 80 days. Indet.

 Another Transylvanian tomato with exceptionally rich and sweet flavor. Late but productive. Large, meaty, pear shaped fruit are good for eating raw or for sauce. Incredible when roasted with basil, salt and olive oil. Comparable to Giant of Siebenbergen, but more pear shaped and less oxheart shaped. Received from seed steward Maria Nagy in Turda, Romania, during our Seed Ambassadors trip to Transylvania. She told us the fruit is the size of her two fists together – or maybe she was waving her two fists in the air to show us that this tomato is a champion. A traditional heritage type becoming rare even in its historical home. Aka, Maria Nagy Pear.

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














## Principe Borghese

Red. 70 days. Semi-det.

 Classic Italian sun drying tomato. Red pointy plums with thick flesh and skin. They are usually dried for winter use, but they also make a great addition sliced fresh and tossed into tomato sauces or on pizza. Often listed as determinate but plants grow rather tall and yield late into the season, benefitting from some support. Viney plants can be brought in at the end of the season to ripen any remaining unripe fruit. We slice the 1 oz fruits in half and put them in our dehydrator. Many people just hang the pulled plants in a shed or garage. Another way of preserving them is to hang the clusters inside and they will usually keep for weeks or longer.


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

## Tomatoes At-A-Glance: Paste & Plum

Variety	Color	Days	Growth	Icons	Fruit Size	Packet Options
Baylor Paste	Red	75	Indet.		3-4 oz	Sm; 1/2 g; 2 g
Belmonte Pear	Red	75	Indet.		6-10 oz	Sm; 1/2 g; 2 g
Egg from Phuket	White/Pink	60-65	Indet.		1-2 oz	Sm; 1/2 g; 2 g
Fakel	Red	70-75	Det.		2-3 oz	Sm; 1/2 g; 2 g
Graham's Good Keeper	Red	65	Indet.		4-6 oz	Sm; 1/2 g; 2 g
Grappoli d'Inverno	Red	60-70	Semi-det.		1-2 oz	Sm; 1/2 g; 2 g
Iraqi Heart	Pink	80	Indet.		8-10 oz	Sm; 1/2 g; 2 g
Jory	Red	60	Indet.		8-12 oz	Sm; 1/2 g; 2 g
Lämpchen	Yellow	70	Indet.		2-4 oz	Sm; 1/2 g; 2 g
Maria Nagy Heart	Red	80	Indet.		8-12 oz	Sm; 1/2 g; 2 g
Principe Borghese	Red	70	Semi-det.		1-2 oz	Sm; 1/2 g; 2 g
Quadro	Red	70	Indet.	 	2-4 oz	Sm; 1/2 g; 2 g
Saucey	Red	70	Det.	 	2-4 oz	Sm; 1/2 g
Siberian Orange	Orange	80	Indet.		4-8 oz	Sm; 1/2 g; 2 g
Tonnelet	Red w/ Yellow Stripes	75	Indet.		2-4 oz	Sm; 1/2 g

## Quadro


Red. 70 days. Indet.

 Vigorous, late blight resistant, medium-sized, multi-use Roma with great flavor. Bred in Germany for late blight resistance and for growing outdoors or in the greenhouse. High yields late into the season. Moderately juicy paste is good for many uses – we love it for salsa! Blocky, almost cubic shape, probably why it is named Quadro. Bred by Dr. Hartmut Spieß with support from Kultursaat, a German foundation that funds biodynamic plant breeding. Collected by The Seed Ambassadors Project in 2007 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

## Saucey

Red. 70 days. Det.


 An early paste variety bred by Oregon State University (OSU). Small bushes heavily produce clusters of plum-shaped, 3 oz red fruits. Fruit are dense and have good flavor. Resists blossom end rot, to which so

many other sauce tomatoes are susceptible. Very reliable and early compared to the ubiquitous Roma variety. Released in 1993 by Dr. Jim Baggett of OSU. Aka, Saucy.

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

## Siberian Orange

Orange. 80 days. Indet.


 Plump pear-shaped paste tomatoes are amazing cooked and also delicious for fresh eating. A brilliant orange sherbet color, incredibly sweet and fruity for a paste. Makes candy sweet orange tomato sauce and would probably make a phenomenal ketchup. Tall wispy vines produce fruit with very few seeds. We have planted it in the greenhouse for a bountiful harvest, but it does fine outside when given high fertility. We received it as *Sibirische Orange* which means Siberian Orange in a strange half transliterated way. Sorry for the slight renaming, we know there

are a few people out there who will not approve. Given to us by Gerhard Bohl in Germany and one of his favorites of the over 3,000 tomatoes he grows. (And you thought we grew a lot of tomatoes!?)

Packet ≈ 30 seeds, \$3.00  
1/2 g ≈ 150-250 seeds, \$6.00

### Tonnelet

Red with Yellow Stripes. 75 days. Indet.

 A Belgian tomato named after its fruit shape that resembles the antique vases, or kegs, known as *tonnelet*. Roma-like, 2" long fruit are produced in clusters of 6 or more with beautiful yellow tiger stripes on red. Flavor is fragrant and sweet. A variety developed by Belgian tomato collector, Luc Fichot in 1990. Given to The Seed Ambassadors Project in 2007 by the Belgian seed company, Belle Époque.


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

## TOMATO, ORANGE & YELLOW

*Solanum lycopersicum*

### Amber

55-60 days. Det.

 **Back for 2017!** This was one of our earliest and tastiest tomatoes in 2010, which was for many gardeners in our area, "the year of late, bland tomatoes." Very compact and early plants. Yellow-gold globes are plentiful and early, yielding for quite a while despite being determinate. One of the only yellow tomatoes we grew for market and CSA. Dwarf enough for container culture. Russian origin.

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

### 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 and productivity, its impressive flavor is much more delicious than other yellow tomatoes, with a slightly acidic and 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. Brought to North America by Kent Whealey of the Seed Savers Exchange in the early 1990's. Aka, Zolotoy Borago.

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

### 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 and green blush on the top. Great flavor and high yielding. Perfect variety for the Pacific Northwest. We have recently experienced a slew of tasty American and Canadian prairie tomato varieties and this is one of them. Bred in North Dakota by A. F. Yeager, and released in 1932.

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

### 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 and better size. Multiple concentrated yields on healthy bushes. Crack resistant and blemish free. Oregon-bred by Tim Peters of Peters Seed and 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 and durable fruit form on bushes that are easy to cage. A really excellent variety for market and 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 and 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 children?" Okay, enough jokes. We planted the hybrid Orange Blossom every year on our farm as a market standby and are not sure it even is a hybrid actually. But we have adapted it further to our Oregon growing conditions and now we love it even more. Medium sized orange globes yield heavily and early on determinate bushes. Sometimes plant breeding is easy, give it a try!

Packet ≈ 30 seeds, \$3.25  
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 and tangy flavor. Fruit remain fairly firm when fully ripe and keep well. Although it is not the earliest tomato, it is reputed to be fairly cool weather tolerant and 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 are larger than a cherry. Plum-sized with deliciously sweet flesh. Very productive and cold tolerant. Bigger and 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 and Morgan, bred by one of their customers.

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


**SALSA!  
SALSA! SALSA!**  
*What's a summer garden  
without it? Check out the  
Salsa Celebration Collection  
on page 120.*

## TOMATO, PINK

*Solanum lycopersicum*

### Gregory's Altai

70 days. Indet.

 8-16 oz fruit ripens much earlier than most large pink tomatoes. Medium-large sized, pink beefsteaks with long, eyelash-like calyx. Produces high quantities of slightly flattened globes with excellent flavor. Definitely one of our favorite slicing tomatoes. Originating near the Altai Mountains in Novosibirsk, Siberia near the Russia-China border.

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



### Pruden's Purple MF


72 days. Indet. Potato Leaf.

 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 and 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 and texture, and resist cracking. A remarkably easy to grow variety for its size. Resistant to many foliar diseases and 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 MF


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 and yields. Blemish free and 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

### Sarah Purple SAP

65-70 days. Indet.

 Early, very round, medium-sized pink fruit. Excellent, juicy, and flavorful. Thin skin is blemish free and 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  
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 and 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; it was our Tomato of the Year in 2016. Sourced originally from Tatiana Kouchnareva, the creator of the wonderful fact-filled website, Tatiana's TOMATObase. Tatiana originally received this variety from Tamara Yaschenko, a tomato collector from Siberia.

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

### Tiffen Mennonite MF

80 days. Indet. Potato Leaf.

 This is one of the tomatoes we have chosen to replace Brandywine. We have found it to be a bit earlier to mature and 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 and 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

## Tomatoes At-A-Glance: Orange/Yellow, Pink & Other Colors

Variety	Color	Days	Growth	Icons	Fruit Size	Packet Options
Amber	Yellow	55-60	Det.	<span>SAP</span>	1-3 oz	Sm; 1/2 g; 2 g
Azoychka	Yellow	65-70	Indet.	<span>MF</span>	6-12 oz	Sm; 1/2 g; 2 g
Darby Red and Yellow	Red w/ Yellow Stripes	60	Indet.	<span>SAP</span>	2-4 oz	Sm; 1/2 g; 2 g
Golden Bison	Golden-Yellow	60	Det.	<span>MF</span>	2-3 oz	Sm; 1/2 g; 2 g
Gregory's Altai	Pink	70	Indet.	<span>MF</span>	8-16 oz	Sm; 1/2 g; 2 g
Grüne von Helarios	Green/Yellow	75-80	Indet.	<span>SAP</span>	4-7 oz	Sm; 1/2 g; 2 g
Lila Sari	Purple/Brown	75-80	Indet.	<span>MF</span>	4-7 oz	Sm; 1/2 g; 2 g
Lime Green Salad	Green/Yellow	60-70	Det.	<span>PNW</span>	2-4 oz	Sm; 1/2 g; 2 g
Mavritanskite	Maroon/Brown	75-80	Indet.	<span>SAP</span>	6-14 oz	Sm; 1/2 g; 2 g
Native Sun	Yellow	50-65	Det.	<span>PNW</span> <span>MF</span>	6-8 oz	Sm; 1/2 g
Orange King	Orange	65	Det.	<span>PNW</span> <span>MF</span>	4-10 oz	Sm; 1/2 g
Orange You Glad	Orange	65	Det.	<span>SAP</span> <span>PNW</span> <span>MF</span> 	4-8 oz	Sm; 1/2 g; 2 g
Paul Robeson	Maroon/Brown	75-80	Indet.	<span>MF</span>	6-12 oz	Sm; 1/2 g; 2 g
Pigletwillie's French Black	Maroon/Brown	75	Indet.		1-3 oz	Sm; 1/2 g
Pruden's Purple	Pink	72	Indet.	<span>MF</span>	10-16 oz	Sm; 1/2 g; 2 g
Rosabec	Pink	60-70	Det.	<span>MF</span>	6-8 oz	Sm; 1/2 g; 2 g
Sarah Purple	Pink	65-70	Indet.	<span>SAP</span>	4-8 oz	Sm; 1/2 g
Scotland Yellow	Yellow	70	Indet.		2-3 oz	Sm; 1/2 g
Siberian Giant Pink	Pink	80	Indet.		12-16 oz	Sm; 1/2 g; 2 g
Sokolades	Purple/Brown	70-80	Indet.	<span>SAP</span>	6-12 oz	Sm; 1/2 g; 2 g
Sungella	Orange	60-70	Indet.	<span>MF</span>	1-2 oz	Sm; 1/2 g; 2 g
Tiffen Mennonite	Pink	80	Indet.	<span>MF</span>	12-16 oz	Sm; 1/2 g; 2 g
Vintage Wine	Pink w/ Yellow Stripes	80	Indet.	<span>MF</span>	5-12 oz	Sm; 1/2 g; 2 g
White Tomesol	White	80	Indet.		4-8 oz	Sm; 1/2 g; 2 g



Want to grow a Tomato Rainbow in the garden this year? We do too, which is why we created the Tomato Rainbow Connection seed collection. Six packets of tomatoes covering all the colors of the rainbow. Check it out on page 120.

## TOMATO, OTHER COLORS

*Solanum lycopersicum*

### Darby Red and Yellow


Red with Yellow Stripes. 60 days. Indet.

 Fairly early medium-sized, red fruit with yellow tiger stripes. Excellent flavor, vigorous growth and high yields. One of the best of the striped tomatoes, it won our tomato tasting in 2008. Brings perfectly beautiful striped colors to the tomato table at farmers market and 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 and 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

### 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 and 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 and late into the season. One of our favorites for flavor and appearance, and 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 and 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 are dark orange-red with some elusive purpleness. Tops are greenish-brown. Striking unique colors and an excellent smoky 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 and many others) is typically so rich, sweet and 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, and is high yielding in less than optimal conditions. Originating in Russia and named in honor of the great social activist, opera singer, star athlete and 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 and forgotten figures of the mid-1900s and early civil rights movement. He was a political activist inspired by the egalitarian anti-racism ethics of Marxism and had strong communist sympathies. This resulted in his being blacklisted from American establishment culture and 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                      2 g, \$12.00  
1/2 g ≈ 150-250 seeds, \$6.00

### Pigletwillie's French Black


Maroon/Brown. 75 days. Indet.

 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 (and 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 Pigletwillie, 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 and can be harvested by snipping the cluster stem. Aka, Piglet Wille's French Black.

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 and 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                      2 g, \$12.00  
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 and very productive. Thick enough skin for market farmers, yet tender enough for eaters. Very eye-catching and popular at markets. Holds quality well off the vine, better than other heirloom types. Originally one of the breeding lines of Tom Wagner's Brandy Stripe. It was then renamed and introduced to the seed trade in 1998 by K. Sahin, a seed company in the Netherlands.

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

### White Tomesol

White. 80 days. Indet.

 White to light yellow fruit are flavorful for a white tomato – very tangy and sweet. Slightly flattened fruit can reach 8 oz, but we had many in the 3 oz range. Produced better than most other heirlooms late into the season. We have found it to be more forgiving of difficult growing conditions than other white tomato varieties. If you have struggled with white beefsteaks in the past, give this one a try.

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

FREE  
Shipping on all US  
orders over \$50

## TURNIP & RUTABAGAS

*Brassica sp.*

### Rutabaga, Major Dunne


*B. napus.*

Nice purple top rutabaga with smooth uniform shape and yellow skin. One of the most attractive rutabagas we have grown. They can get very large and retain excellent texture and flavor, with the bulbous roots just at or above the soil surface. This trait makes it a very nematode resistant variety. A once standard commercial variety in Northern Ireland, however said to be from Scotland originally. Introduced in 1959, now dropped from the European seed trade. Probably named in honor of an early flying machine pioneer before WWI, Major John William Dunne. May also be known as Doon Major. Given to the Seed Ambassadors Project by the Irish Seed Savers. *Seed produced by Serah Mead and Gabe Woytek at Oregon Country Farm in Brownsville, Oregon.*

1 g ≈ 250 seeds, \$3.00                      1 oz, \$17.50  
3 g, \$6.00    1/4 lb, \$48.00

### Rutabaga, Nadmorska



*B. napus.*

 Large, green-topped variety with golden flesh. Uniform, large, round, vigorous and early maturing with very little neck. It has a slightly more mustardy flavor than the purple top rutabagas, which we like quite a bit. Definitely a winter garden staple for us. We discovered this variety in a garden store in Lithuania during our 2006 Seed Ambassadors Project trip. *Seed produced by Alan Adesse in Junction City, Oregon.*

1 g ≈ 250 seeds, \$3.00                      1 oz, \$17.50  
3 g, \$6.00

### Turnip, Aprovecho Hardy

*B. rapa.*


  **Adaptive Seeds Original.** This is our attempt at a hardy and delicious turnip bred specifically for Oregon winters. Salvaged from the less than 5% of the surviving turnips from a population of Dr.

Alan Kapuler's Six Root Grex Turnip. The rest of the population died after a hard 8°F frost at Aprovecho Research Center in Cottage Grove, Oregon. The diversity of root types has been reduced but the result is strong hardy turnips with a much higher percentage of quality round roots. The colors vary from white to purple-topped or green-topped roots. Our favorites in the population are the bright white ones with combined purple and green colors.

1 g ≈ 250 seeds, \$3.00                      1/2 oz, \$12.00  
3 g, \$6.00    1 oz, \$20.00

### Turnip, Wonnegold

*B. napus.* 75 days.

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


1 g ≈ 250 seeds, \$3.00                      1/2 oz, \$12.00  
3 g, \$6.00    1 oz, \$20.00

## 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 and pink-red flesh. Fruit keep for a month or two. Ripens well in our cool Oregon summers with similar maturity to other early watermelons like Blacktail Mountain and 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 while the variety Far North was selected by her father. Thanks to Kendall Cikaneck for the historical intel.

2 g ≈ 35 seeds, \$3.50                      1 oz, \$18.50  
6 g, \$6.50    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, and 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 and gardens everywhere, we can't say enough.

2 g ≈ 35 seeds, \$3.50                      1 oz, \$18.50  
6 g, \$6.50

### Katanya

75 days.

 Round "ice box" type fruit reach 10-15 lbs, and average 10" in 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 and 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                      1 oz, \$18.50  
6 g, \$6.50    4 oz, \$48.00

### Nancy


90 days.

 **NEW for 2017!** The quintessential watermelon - classic flavor and so sweet! Green striped oval fruit with pink flesh and white seeds grow to 25 lbs. Thin rind means you can eat almost all the way to the skin, however it also means that it does not store super long or travel well. Said to have excellent drought and disease resistance, it grew well for us in challenging conditions with no trouble. An heirloom from the 1880s, when Nancy Tate discovered this variety growing in a cotton field in Georgia. Has had a few stints of commercial availability but is not currently available elsewhere. Our original seed was given to us by melon enthusiast, Jeremiah Johnson of Lebanon, Oregon.


2 g ≈ 35 seeds, \$3.50  
6 g, \$6.50

### 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. 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                      1 oz, \$18.50  
6 g, \$6.50    4 oz, \$48.00

.....  
 Wondering what this symbol means? Learn more about the Open Source Seed Initiative on page 8.  
 .....

## Winter King and Queen SAP

90-100 days.

 A unique and rare winter keeper melon. With light-green skin and pink-red flesh, these melons have a good sweetness and 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 and 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 and total marketable weight. They also reported it to be crack resistant with an average weight of 9 lbs per melon. Winter King and Queen is the variety preferred by Mennonites in the Midwest for traditional watermelon pickles (both sliced vinegar pickles and 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 and Queen is now listed on the Slow Food Ark of Taste. Once sold by R.H. Shumway's, and Nichols Garden Nursery but no longer. We have been saving this seed since 2003 and are excited to have reintroduced it!

2 g ≈ 35 seeds, \$3.50	1 oz, \$18.50
6 g, \$6.50	4 oz, \$48.00

.....  
Didn't find what you were looking for?


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Don't forget to check our website for up-to-date info at:  
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[www.adaptiveseeds.com](http://www.adaptiveseeds.com).

.....  
Plus, see page 67 for a list of other small, farm-direct seed companies we recommend.  
.....

## HERBS

### Basil, Italian Mountain Sweet MF

*Ocimum basilicum*.

 A strain of Italian sweet basil that is more cool weather resistant than other basil. From the mountains of Northern Italy via the seed company Seeds Trust, formally located in Montana. They report that it grows better than other basil in Montana and we find it to be a great producer outdoors in Oregon as well. The sweet rich flavor is similar to other Genovese types of basil and it is perfect for pesto and Caprese salad. Slow to bolt but not too slow to make seed. Prolific flowers that the bees go crazy over.

Packet ≈ 140 seeds, \$3.50	1/4 oz, \$12.50
1 g ≈ 540 seeds, \$6.50	1 oz, \$20.00

### Basil, Thai Lemon SAP

*Ocimum citriodorum*.

 **Back for 2017!** This refreshing, citrus basil is a different species than its cousins Sweet Basil and Holy Basil, and is essential in certain South and Southeast Asian dishes. Thai Lemon Basil is also delicious with seafood, or as a more complex flavorful alternative to sweet basil in other dishes. It is best when added towards the end of cooking. Leaves are smaller and more pinnate, but otherwise it grows similarly to other basil types. We received our seed from villagers at Ban Noong Ta Klong in the Issan region of Thailand, while on a Seed Ambassadors Project trip in 2009. Aka, Hoary Basil, Hairy Basil, and Lemon Basil.

Packet ≈ 170 seeds, \$3.50	1/4 oz, \$12.50
1 g ≈ 510 seeds, \$6.50	1 oz, \$20.00

### Borage


*Borago officinalis*.

 Borage is a traditional European herb that has been in use for centuries medicinally and/or for flavoring soups and drinks. Little blue flowers are perfect when added to salad, bringing a sweet floral note. Leaves have an earthy cucumber taste, considered moist and cooling. We make an alcohol extract out of the leaves and flowering tops that is nice to occasionally sip for adrenal support. Some historical

descriptions of borage remark on its ability to comfort the heart, dispel melancholy and give courage. Borage is self seeding in the garden so choose a permanent spot for it. Worth having around just for its beauty. It is also attractive to bees and other pollinators. 3 g ≈ 140 seeds, \$3.80

### Catnip

*Nepeta cataria*.

 Perennial to Zone 3. Catnip is a member of the mint family and is especially suited for gardeners whose household includes members of the cat family. Our cats love catnip and can often be found laying in the shade of the catnip patch on summer afternoons, but cats aren't the only reason to grow catnip. Drought tolerant and deer resistant, it may also repel aphids, ants, flea beetles, and squash bugs, even as it attracts many types of beneficial insects. A strong infusion of catnip leaves has been said to repel fleas from carpets and pets. Leaves may be used as a culinary herb and may also be used medicinally for humans for relaxation and as a sleep aid. Catnip has a history of being used in treating digestive disorders, reducing fevers, and a whole slew of other ailments. Plants reach 5' in their second year. Germination can be slow and unpredictable.

Packet ≈ 150 seeds, \$3.25	3g, \$12.00
1/2 g ≈ 800 seeds, \$6.00	1 oz, \$20.00

### Chamomile, Bodegold

*Matricaria recutita*.

 Bodegold is an improved German variety of chamomile with higher essential oil content, high yields, large flowers, and more uniform habit. The truly special trait of this variety is its delicious sweet aroma that is significantly sweeter than other chamomile varieties. White petaled flowers have fragrant yellow centers. Chamomile is commonly used as a calming herbal tea and is said to stimulate the immune system. Flowers are ready to pick and dry anytime, even after the petals have fallen off. Very attractive to pollinators. This is one of our favorite tea herbs. It should be in every garden. The compact plants grow 1-2' and seeds are best

direct sown, scattered on the soil surface. Strangely, chamomile seems to grow better in poor quality soil.

Packet ≈ 500 seeds, \$3.50

### Chamomile, Zloty Lan


*Matricaria recutita*.

 **NEW for 2017!** A unique Polish tetraploid variety. Tetraploid plants naturally have more chromosomes in the cell and this usually results in larger, more vigorous plants. Zloty Lan Chamomile is certainly bigger and higher yielding with a strong tall growth habit. We find it has a wonderful aroma that is somewhat less sweet than Bodegold. Tea made from the dried flowers steeped in hot water for less than a few minutes makes a soothing and calming tea perfect for bedtime, and for relaxing the mind and body. When steeped longer than a few minutes however it seems to be stimulating and enlivening. Chamomile is an easy tea herb to grow at home and is one of the key herbs used in Biodynamic compost preparations. Bred in Poland for commercial production and high essential oil content. The high essential oil levels are reported to be between 0.8-1.5% of which 4-12% is bisabolol and 15-20% chamazulene. The compounds in chamomile have been extensively studied for their health effects, many of which are anti-inflammatory and anti-cancerous.

Packet ≈ 500 seeds, \$3.50

### Cilantro, Rak Tamachat SAP

*Coriandrum sativum*.


 Named for the Rak Tamachat Permaculture and 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 and 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 – they 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, and hope you do too.

3 g ≈ 270 seeds, \$3.50      1/4 lb, \$20.00  
1 oz, \$10.00

### Cilantro, Standby

*Coriandrum sativum.*

 A must-have in the herb garden! Its bright flavor freshens up any meal and is essential in many cuisines worldwide – especially Latin American, Middle Eastern, Southeast and South Asian. Very hardy and 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 and 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 and just smell it. It always seems to clear and brighten our day. In aroma therapy Clary Sage is said to help with anxiety and 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 and clean out any irritants. Flowering tops have been used to flavor vermouth and 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      1 oz, \$20.00  
3 g, \$7.00

### Coriander, Kanchanaburi

*Coriandrum sativum.*


 **NEW for 2017!** This coriander/cilantro has large seed with a fresh aromatic flavor. Selected for seed production, the plants are shorter and earlier to flower than cilantro leaf type varieties. Although it is not the primary use, this coriander has tasty aromatic leaves and roots that are useful in

Thai cooking. Kanchanaburi coriander is a Thai variety from the town of the same name. It is a beautiful place in western central Thailand where the River Kwai runs through. We sourced our stock seed originally from Will Bonsall's Scatterseed Collection, which is a priceless seed preservation project based in Maine. Aka, Kachanaburu Coriander.

3 g ≈ 120 seeds, \$3.50      1/4 lb, \$20.00  
1 oz, \$10.00

### Dill, Ambrosia


*Anethum graveolens.* 35 days.

 Amazingly fragrant variety of dill. Heavenly in the garden and 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), and cooked with fish or potatoes. Very attractive to pollinators once flowering begins. We sourced this originally from Peace Seeds in Corvallis, Oregon. There is a Ukranian or Russian variety of the same name and possibly it is the same but we're unsure. Aka, Ambrosia.

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.

 Dill is a must have in any garden. A great early to flower variety perfect for seed and 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, and 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      1 oz, \$12.50  
2 g, \$6.80

### 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

*Marribum 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 and 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 and anti-inflammatory properties. It has also traditionally been used as a flavoring for ales, sodas, and lozenges. Naturalizes easily and may spread, though germination can be slow and 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


*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 and provide excellent forage for beneficial insects. Blooms over a long period and especially well late in the season. Leaves are best harvested before flowering and 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 and cutting. As a healing plant it can be helpful for cold symptoms and as an aromatic it can stimulate digestion, circulation, and general energy. As beneficial insect forage, Frank Morton recommends pairing Korean Licorice Mint with fennel for attracting and feeding beneficial insects, honey bees and 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, and yields lots of leaves. Lemon balm tea, when sweetened with honey, is used medicinally to help with stress, indigestion, and 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, and 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 and stretched out than others.

Packet ≈ 150 seeds, \$3.25  
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 and are used to treat irregular menstrual periods, epilepsy, and 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) and 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' and would be suitable for a hedge. Perennial plants will spread, self-seed, and grow well even in poor soil.

Packet ≈ 700 seeds, \$3.50

### Parsley, Cilician


*Petroselinum crispum.*

 **Back for 2017!** A very special and very rare type of parsley from a medieval kingdom in what is present-day Syria and Turkey, brought to North America via Cyprus. It has a more ferny leaf type, with a more intense flavor that makes it a great addition to any dish that calls for parsley. Tolerates shade well, possibly preferring it. Some people think Cilician parsley may be a different species than the Italian flat-leaf or curly-leaf types that we are used to, or possibly even a predecessor. The region of Cilicia has a long history of struggle and has been fought over by Greeks, Armenians, Syrians, Romans, and Turks. It is a cradle of agricultural biodiversity and a place name few have heard of. We thank food writer William Woys Weaver for shedding light on this variety and piquing our interest, and to John Miller of the Old Schoolhouse Plantery in Brattleboro, Vermont, for starting us out with this great variety.

1 g ≈ 300 seeds, \$3.25  
3 g, \$6.00  
1/2 oz, \$12.00

### Parsley, Einfache Schnitt 3


*Petroselinum crispum.*

 Translates from German as "easy cut." Very flavorful and hardy. Dark green, flat leaves are upright for easy cutting and rot resistance. Looks great and healthy year-round even in the dead of winter. Several local organic growers have sung the praises of this variety and we too 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  
3 g, \$6.00  
1/2 oz, \$12.00

### Sacred Basil, Tulsi


*Ocimum tenuiflorum.*

 Tulsi is the best herb to grow for tea. It smells like heaven in a teacup and 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 and for helping to alleviate stress. More cool-weather tolerant than sweet basil and 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 and Massachusetts have a 300 year history of producing premium tobacco for wrapping cigars. Warm summers, long day length, and high humidity provide favorable conditions for leaves that can reach 3' across and 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 and 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 and 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, and others think the plants are worth growing for their ornamental qualities, unique size and shape. Also, tobacco may one day 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

1/4 oz, \$18.00

### Tobacco, San Juan Pueblo

*Nicotiana rustica.*


 A traditional, native New Mexico variety grown in secluded patches by San Juan Pueblo elders. Shorter plants have rounded leaves and yellow cup-like flowers. Leaves are often collected, dried, and powdered. Some use it straight for ceremonies and 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 g, \$6.00

1/4 oz, \$18.00

### Tobacco, Shirazi

*Nicotiana tabacum.*


 This rare Iranian tobacco grows about 4-5' tall and produces lovely white flowers with lavender-pink blush. Said to be a good, full-flavored smoke and 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 and 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 g, \$6.00

1/4 oz, \$18.00

### 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 and high essential oil content. Valerian is a favorite herbal treatment for insomnia, and the small pink and white flowers were once used in perfumes. Considered a powerful brain and 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 and spread slowly via rhizomes.

Packet ≈ 100 seeds, \$3.50  
1/2 g ≈ 500 seeds, \$6.50

## Yarrow, Danish SAP

*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 and selenium in the soil. Slowly spreading via roots and seeds, grows well even in poor soil.

Packet ≈ 400 seeds, \$3.50

## FLOWERS

## Aster, Giants of California MF


*Callistephus chinensis*. 90 days.

 **NEW for 2017!** Intense pom-poms of double, daisy-like flowers in bright and light pink, lavender, and white, providing a different palette than other flower mixes we offer. The color is so vivid on these it looks like someone turned the pastel saturation all the way up on grandma's old TV. Flowers hold a long time both on and off the plant; long slender stems are good for cutting. Blooms to 4" across on plants that grow to 3' tall. Annual.

1/2 g ≈ 190 seeds, \$3.50

## Bachelor Button, Black Ball


*Centaurea cyanus*.

 Super dark maroon flowers really catch your eye in the garden and in bouquets. Flowers bloom from June to August, covering plants with 2" double flowers. Plants grow to 3' tall and 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. Will self-sow. Bachelor Buttons are also known as cornflowers, and are usually a light blue color. Aka, Cornflower.

1/2 g ≈ 80 seeds, \$3.25

## Bachelor Button, Blue Jubilee Gem


*Centaurea cyanus*.

 Bachelor Buttons deserve a place in every garden. They are easy-to-grow, make a nice little cut flower, and pollinators love them. Frilly blossoms reach 2" across and are a lovely periwinkle blue color, the most common bachelor button color. The semi-dwarf plants grow to about 2' and 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 and it has been a favorite in the garden ever since. Drought tolerant and deer resistant. Annual that can handle light frost. Aka, 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 – even into November or December if autumn is mild. 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 SM

*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 larger flowers and 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 and turn inward. Then they are easily picked and easily dried. Variety originates in Germany, where its full name is Erfurter Orangefarbigen. Aka, Orange Zinger.

2 g ≈ 150 seeds, \$3.00

6 g, \$6.00

## Calendula, Resina SM

*Calendula officinalis*. 60-65 days.

 A very fine strain of calendula for medicinal use and as a self-sowing, short-lived perennial flower. Highly productive plants produce medium-sized flowers with two rows of resin-rich petals. Plants may have either soft orange or bright yellow flowers with small centers. Fairly hardy in our climate, they often overwinter to produce very early blooms in the spring and 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. The rich soothing properties soften the skin simply from picking the flowers. Often called Pot Marigold in England.


2 g ≈ 150 seeds, \$3.00

6 g, \$6.00

1 oz, \$21.00

## Columbine, William Guinness

*Aquilegia vulgaris*.


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

bloom. Plants grow 24-30" tall. Originating from the gardens on the Guinness Family Estate in Ireland. Aka, Magpie.

Packet ≈ 150 seeds, \$3.25

## Coreopsis, Sterntaler

*Coreopsis lanceolata*.

 Perennial in zones 4 – 9. Native to much of North America, lanceleaf coreopsis is a low maintenance addition to most gardens and natural areas. Daisy-like flowers have yellow petals with toothed edges and small red spots towards the center that bloom May through July. Attracts butterflies and is a good nectar source for beneficial insects. Prefers full sun, tolerates poor soil and drought conditions. Naturalizes easily. Aka, Lanceleaf Coreopsis.

1/2 g ≈ 200 seeds, \$3.25

## Coreopsis, Tall Plains

*Coreopsis tinctoria*.

 **NEW for 2017!** Plains coreopsis is the true original of the coreopsis clan. The plants are loaded with bright yellow flowers that have dark maroon centers. Blooms reach 2" across, petals have nice jagged edges. Plants grow to 3' with ferny foliage. A great low maintenance addition to the flower garden, the sea of blooms creates a superb pollinator habitat over a long season and right up until frost. Thrives in disturbed areas and wet soils but is also drought tolerant, naturalizes easily and is deer resistant. What more could you want? Native to the plains of the US but has naturalized throughout most of the country. Self-seeding annual. Aka, Calliopsis, Tickseed.


Packet ≈ 200 seeds, \$3.25

1/2 g ≈ 1,000 seeds, \$6.00

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

## Coreopsis, Tiger Mix

*Coreopsis tinctoria.*


 Most plants grow to 30" and produce daisy-like flowers with red centers and vibrant yellow edges. There is some slight variation in bloom types, including all red and more pinnate petals. Very attractive to pollinators and other beneficial insects. Blossoms can be used to make a yellow or red dye for yarn, and 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. Aka, Calliopsis, Tickseed.

Packet ≈ 200 seeds, \$3.25

1/2 g ≈ 1,000 seeds, \$6.00

## Cosmos, Buddha's Hand

*Cosmos sulphureus.*


 Mostly semi-double fiery orange blooms on 3-4' tall plants that flower early. We have been growing this variety ever since our days as farm apprentices in 2004 and we hope to keep it around for the long haul. Originating from a mysterious single plant with a hand written tag from an unknown source. Possibly pulled out of a dwarf bright lights mix, but we will never know for sure. We love mystery and we love this flower.

1 g ≈ 80 seeds, \$3.25

5 g, \$6.25

## Cosmos, Daydream

*Cosmos bipinnatus.*

 **NEW for 2017!** A tall productive and attractive cosmos covered with unique blooms. Plants grew 5-6' tall for us. Daydream Cosmos flowers have a nice rosy center surrounded by pale pink. The bulls-eye pattern must make nice targets for insects with infrared vision because they are very attractive to pollinators. Stealing a few from the bees is worthwhile for pleasant cut flower displays. Blooms last indoors for more than a week if they are picked into water just as the petals are opening. Andrew says, "I think I now understand what a sunshine daydream is."

1/2 g ≈ 75 seeds, \$3.25

## Cosmos, Rubenza


*Cosmos bipinnatus.*

 **Back for 2017!** Rubenza Cosmos is a dynamic flower that changes color as it matures, from a deep wine maroon to a muted rose, with many shades in between. Single flowers with yellow centers appear atop ferny foliage. Upright plants grow to about 3 1/2 feet, making Rubenza shorter than most cosmos so they do not need staking. Begins flowering early and continuously until frost, long stems make for a good cut flower. Winner of a Fleuroselect Novelty Award in Europe, but humans aren't the only ones to appreciate these lovely flowers; many types of beneficial insects enjoy them while in bloom and birds happily munch on the seeds. This is one we would love to plant every year.

1/2 g ≈ 80 seeds, \$3.25

## 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 and 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

## English Wallflower, Vulcan

*Erysimum cheiri.*

 **NEW for 2017!** Perennial. Unique, 1 1/2" velvety crimson flowers start to bloom early in the spring from a mid summer sowing the year before. Blooms in clusters that make a nice sweet scented cut flower. The plants are somewhat dwarf, growing up to 2' tall, and do well in partial or full sun. They prefer soils with good drainage. We have some growing under rhododendrons and the combination is delightful. This species has a long history as an ornamental in Europe and deserves to be more popular in North America. Thrives in our Pacific Northwest climate. In other areas English wallflowers are often grown as biennials and are hardy down to -5°F.

Packet ≈ 140 seeds, \$3.50

## Evening Primrose, EP-10


*Oenothera biennis.*

 Biennial. Produces 2" yellow, sweetly fragrant flowers on 3-5' tall central stalks from June to September in second year. Leaves and roots are edible, with a peppery taste. Flowers are edible and sweet, may be added to salads or used as a garnish, and are attractive to pollinators. Roots, bark, and 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 and eastern North America. Hardy to Zone 4. Grows well in poor soil. Self-seeds/naturalizes easily and 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 and bright yellow variegated, trumpet shaped flowers open in the afternoon and are frequently visited by beautiful moths. Tender plants grow to 3' and are perennial in Zones 9 and higher. Tubers may be dug and 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, and 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 and thrives on neglect. Turns into shrubs by the end of summer. This strain lacks the dwarf nature and muted colors of the newer varieties, Torch and Aztec Sun. We prefer this variety as we, and our pollinators, are always

impressed by its length of bloom. Summer plant that loves the heat and 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 3 1/2' tall. These delicate flowers are not suitable for bouquets, but are a show-stopper in the garden and 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, and 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

## Poppy, Horton Corn Poppy Mix

*Papaver rhoeas.*


 Mix of reds and 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 and will come back perennially for many years. Drought hardy and self seeding – once you get enough going it can naturalize nicely. Tolerates partial shade and 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.*

 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 and mahogany. Long stems contribute to it working very well as a cut flower; blooms last a long time in a vase and 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, and can tolerate both wet and 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

## Snapdragon, Defiant Mix

*Antirrhinum majus.*

 **NEW for 2017!** Snapdragons are one of the classic annual flowers that every gardener should experiment with. These 3' tall plants make a bright accent in the garden and also make excellent cut flowers. Flower color ranges from dark-cherry red to a peach-orange red, defiantly throwing out the occasional bright yellow plant. This mix will not settle for the authority of uniformity. We think of it as a beautiful mix of reds with the possibility of surprises. One of the coolest things about snapdragons is that the seed

pods look like little upside-down dragon heads when seed is ripe. Blooms from July through September and is deer resistant. Packet ≈ 250 seeds, \$3.50

## Strawflower, Monstrosum Mix


*Helichrysum bracteatum.*

 **NEW for 2017!** Strawflowers are one of the best everlasting flowers. They are easy to grow, produce loads of blossoms right up until frost, have strong stems, and are tolerant of low fertility and dry conditions. Monstrosum Mix is a lovely rainbow of colors including white, orange, yellow, and several shades of pinks and reds, but our favorites are the orange-yellow ones that almost seem like you're looking into a flame. For best dried flower results harvest before the double, 2" blooms are fully opened. Carri Heisler of Pitchfork & Crow, who grew these seeds, says, "I love them ... and smile every time I see them." So do we, and we think you will too! Seed produced by Pitchfork & Crow in Lebanon, Oregon.

Packet ≈ 200 seeds, \$3.50  
1 g ≈ 1,000 seeds, \$6.50

## 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 and also good for sprouting because the sprouts are huge. Black seeded sunflower seeds are a popular protein-rich food in eastern Europe, and 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, Il Tore


*Helianthus annuus.*

Flowers reach 6' wide on well-branched, 6' tall plants. Flower color varies and includes pale yellow, bright yellow, and red flowers. Very good as a cut flower since each plant produces several flower heads and 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 and 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 and switch to dark maroon at the centers. Plants grow to about 5' tall with lots of branching, the primary flower is 6-8" and 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 and growth habits that we have been curating since 2005. Selected over the years from various crosses and volunteers. Many are classic yellows as well as unique reds and a few lemon yellow types. But the real gems in the mix are long petaled bicolor yellow and 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 and 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 and great for cut flowers. Plants grow 2-3' tall and 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 and 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 had gardened for over 10 years before we first experienced this flower. 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

.....  
: Did you know that we grow just :  
: about everything in this catalog :  
: ourselves? 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 9. Farmer Direct! :  
: .....  
: .....

## Tobacco, Purple Perfume Nicotiana PNW

*Nicotiana x sandarae*.

 **NEW for 2017!** Dark, deep purple trumpet-shaped flowers with all of the intoxicating fragrance of taller nicotianas. Shorter, 2' tall plants are perfect for placement as accents in the landscape, the garden, or in containers. The flowers are loved by twilight and nocturnal insects. We discovered this cute little plant at Nichols Garden Nursery in Albany, Oregon. Nichols is a gardening institution here in the Willamette Valley and they carry some cool, rare varieties. We are excited to offer Purple Perfume Nicotiana here as organic seed. Open pollinated selection made from the All-American Selections awarded hybrid Deep Purple.

1/4 g ≈ 300 seeds, \$3.00


## Yarrow, Parker's Gold MF

*Achillea filipendulina*.

 **NEW for 2017!** A striking ornamental perennial. Gold flowers make excellent cut flowers and are even better dried as everlasting. The upright growth makes for easy cutting and the flowers last all summer. What we love most about Parker's Gold is the captivating aromatic leaves that look like ferns but smell like the desert. It is one of our favorite smells from the plant world. Plants grow to 4' tall and are easy to care for, needing little fertility or water once established. Prefers a location with full sun and good drainage. Hardy in zones 3-9 which means it can take a lot of cold too. Plants bloom in their second year, sometimes in their first if planted very early in the season. The species is known as fernleaf yarrow and is native to central Asia. Aka, Parker's Variety. Packet ≈ 400 seeds, \$3.50

## Zinnia, Berry Basket MF


*Zinnia elegans*.

 A gorgeous mix of berry-toned zinnias, including raspberry, strawberry (and strawberry ice cream), marionberry, and grape (concorde, merlot, and rosé). Perhaps we can pretend that grapes are berries, and 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' and 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 MF


*Zinnia elegans*.

 A dahlia-flowered, fully double zinnia that starts blooming early and keeps going until frost. Mixed colors include pinks, reds, yellows, oranges, purples, and 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

## Zinnia, Fireball MF

*Zinnia elegans*.


 **NEW for 2017!** Vibrant shades of oranges and reds, with the very occasional dark pink. Tall plants produce over a long season. Bloom types range from single to fully double, some looking like lions' manes. Very attractive to pollinators and provides good habitat for them as well. Long, strong stems make for a good cut flower. Tender annual.

1/2 g ≈ 50 seeds, \$3.00      8 g, \$12.00  
2 g, \$6.00

## GRAINS

### Barley, Condor Hulless


*Hordeum vulgare*.

 Two-rowed hulless barley developed by Alberta Agriculture Crop Research and released in 1989. Threshes easily and 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 and 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*.

 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 and toasting small amounts of barley in the oven is an excellent addition to a home brew batch. It fills the house with a delicious aroma, and the rich freshness is imparted to the beer. Spring sow March through May.

1/2 oz ≈ 275 seeds, \$3.00

### Barley, Lawina Hulless SAP MF

*Hordeum vulgare*.

 **Back for 2017!** This tasty hulless barley performed well for us from spring sowings. Short plants produce 2-rowed heads that thresh easily but don't shatter. Hulless barley is a good bioregionally appropriate substitute for rice, as it produces well, is easy to process, and cooks up into a tasty, wholesome whole grain. Lawina was our golden barley variety of choice when we produced grain for market. We obtained this variety from the breeder, Karl-Josef Müller, on our first Seed Ambassadors trip to Germany.

1 oz ≈ 650 seeds, \$3.00  
4 oz, \$5.00

## 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 and 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, and is less prone to lodging than Tibetan and 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 oz ≈ 700 seeds, \$3.00      1 lb, \$7.00  
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 and can be easier to digest for those with gluten sensitivities. Though this grain is easy to grow, nutritious, and delicious, it is very difficult to thresh the grain from the hull. Seed produced by Lonesome Whistle Farm in Junction City, Oregon.

1 oz ≈ 700 seeds, \$3.00      1 lb, \$12.50  
1/2 lb, \$8.50      5 lbs, \$48.50

Want to feed the birds?  
We made a mix for that!  
The Birdfood Bonanza and  
Pollinator Party mixes can  
be found on page 120.

## Emmer

*Triticum dicoccum.*

An ancient grain, also known as Faro. This is an awned wheat relative with a tightly wrapped hull that is difficult to remove, needing specialized equipment (or maybe just a blender). The hulls make it especially good for brewing beer, and it is also good for use as animal feed. For some new techniques on dehulling emmer and other ancient grains, check out this webinar: [extension.org/pages/71272/dehulling-ancient-grains-webinar#.VHeD8Yf8W2w](http://extension.org/pages/71272/dehulling-ancient-grains-webinar#.VHeD8Yf8W2w). We encourage your experimentation and would love to hear any results! *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

1 oz ≈ 700 seeds, \$3.00  
1/2 lb, \$8.00

1 lb, \$12.00

5 lbs, \$48.00

## Flax, Foster

*Linum usitatissimum.* 100 days.


 Pretty, dark blue flowers are followed by beautiful golden-yellow seeds that have very high oil content. A little late to mature, but higher oil content is worth the wait. Golden flax has a delicious flavor that is milder than brown flax types. Foster Flax is named for Foster County, North Dakota. It was released in 1969 by North Dakota State University, and developed for high yields and resistance to all North American flax rust races.

2 g ≈ 300 seeds, \$3.50  
1/2 oz, \$6.50

2 oz, \$12.50

## Flax, Sussex

*Linum usitatissimum.*

 Heritage English flax/linseed from Sussex. A fairly tall flax, about 3 ft, it would be good for fiber. Brown seeds. Noteworthy for its high alpha-linolenic acid (an Omega-3 fatty acid) content when compared to other varieties, as tested by the Irish Seed Savers Association. Eighteen varieties were tested with polyunsaturated fat percentages between 28-75%, and Sussex had the highest. Many Western diets are deficient in Omega-3 and excessive in Omega-6. Balancing this ratio could offer


many health benefits including battling depression and mood disorders. Originally sourced from The Irish Seed Savers Association.

4 g ≈ 800 seeds, \$3.50  
1/2 oz, \$6.50

2 oz, \$12.50

## Millet, Auksés

*Setaria italica.* Foxtail millet.

 Foxtail millet is the type sold for bird food. Small seeds have yellow hulls. Very easy to grow, but hulls must be removed before humans can eat it (not an easy task). Given to The Seed Ambassadors Project by The Lithuanian Ministry of Agriculture in Dotnuva, Lithuania. The breeder there has been working on millets since long before the collapse of the Soviet Union and he says the birds at the zoo prefer his varieties. Try using it as a cut flower, feeding it to chickens and ducks, or fermenting it into beer.

4 g ≈ 1,200 seeds, \$3.25  
12 g, \$6.00

## Millet, Juosves

*Panicum miliaceum.* Proso millet.

Good for those with gluten allergies if you can hull it. Good as bird seed if you cannot. Large seeds have red-orange hulls. Millet is very drought tolerant and is one of the easiest grains to grow. Sprays make attractive additions to bouquets. Variety given to the Seed Ambassadors Project by the Lithuanian Ministry of Agriculture, Dotnuva, Lithuania.


4 g ≈ 500 seeds, \$3.00  
12 g, \$6.00

2 oz, \$12.00

1/2 lb, \$24.00

## Millet, Rudukes

*Setaria italica.* Foxtail millet.


 Small seed with red-orange hulls, easy to grow. As with our other millets it is great for feeding chickens and 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  
12 g, \$6.00

2 oz, \$12.00

## Oats, Black


*Avena sativa.*

 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 animal 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 and lodge resistant. Used as an animal feed and for hay, or as a winter-kill cover crop in cold climates. Said to grow well as a mixture with spring barley and fed in combination for sheep, goats, horses, cows, chickens, ducks, geese, and rabbits. We collected it in 2007 when visiting Ulla Grall and her seed company Bio-Saatgut in Germany.

1/2 oz ≈ 500 seeds, \$3.00  
4 oz, \$8.00

## Poppy, Elka White


*Papaver somniferum.*

 **BACK for 2017!** White breadseed type. Easy to grow, pale pink-white flowers with purple smudges. Produces mass quantities of sweet, nutty flavored white seeds that make an excellent paste/meal when ground into nut butter. Giant seed pods (1.5" x 2") are sealed and do not self seed. Originally from Chrenovec-Brusno, Slovakia.

1/2 g ≈ 500 seeds, \$3.00

## Poppy, Hungarian Blue Breadseed

*Papaver somniferum.*


 **NEW for 2017!** Blue breadseed type. The light blue seeds of this variety have a delicious nutty flavor. With stunning dark purple petals, Hungarian Blue Breadseed poppy also makes a beautiful ornamental, especially when a patch or field is flowering all together. This Hungarian heritage variety

is a super easy to grow and highly nutritious staple food. We are not the only ones who find the flowers captivating – bees, especially bumble bees go nuts over them. The pods do not shatter like most poppies, making it very easy to hand harvest seeds. Dried pods are also very nice in floral arrangements.

1/2 g ≈ 500 seeds, \$3.00

## Quinoa, Chadmo

*Chenopodium quinoa.*

 Cream-brown seed. We grew Chadmo for the first time in 2014 and 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 the following year, 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](http://mudcitypress.com/beanandgrain20.html).


1/2 g ≈ 250 seeds, \$3.50  
2 g, \$6.50

1/2 oz, \$12.50

1 oz, \$18.50

## Quinoa, Dave 407

*Chenopodium quinoa.*


 This is our favorite quinoa because of its unique history and 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 and 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 and 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.*

 Linares is one of the best candidates for future western Oregon quinoa production. There has been a lot of hype about quinoa production lately and 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                      4 oz, \$30.00  
2 g, \$6.50    1 lb, \$85.00  
1 oz, \$18.50

### Quinoa, Taiwanese

*Chenopodium formosanum.*


 **NEW for 2017!** A native plant to Taiwan and China, it is very rare in North America. Easy to grow plants are similar to lambsquarters, with a unique pink coloration. Grain type but also eaten as a salad green or cooked similar to spinach. We mostly use the leaves as a vegetable, but the seed is high in protein just like other quinoa. Taiwanese Quinoa is a great all purpose food plant. Very heat tolerant. The real magic happens when they grow over 6' tall, producing seed similar to Andean quinoa on beautiful long trailing flower heads. Flower heads resemble Love Lies Bleeding Amaranth and similarly make great cut flowers. Late to mature seed but the plants can be cut and brought under cover to after-ripen. We put uncleaned seed in a pillowcase, throw it in the clothes dryer,

set to no heat, and let it tumble for an hour or two – a great way to remove the hulls so it's ready to cook. Recently added to the Slow Food Ark of Taste as an endangered food plant. We were gifted a sample of this seed originally by the lovely folks at Bountiful Gardens. Formerly know as the species *Chenopodium purpurascens*, may be considered *Chenopodium giganteum* by some botanists. Aka, Djulis, Purple Goosefoot, Giant Tree Spinach.

Packet ≈ 250 seeds, \$3.50                      1/2 oz, \$12.50  
2 g ≈ 1,500 seeds, \$6.50

### 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 quinoa. We have heard that it is the most popular quinoa in England – who knew?

1/2 g ≈ 250 seeds, \$3.50                      1/2 oz, \$12.50  
2 g, \$6.50

### Rye, Common


*Secale cereale.*

Rye grain is commonly grown as an overwintering cover crop, and is also delicious milled up and cooked into rolls, crackers, and other baked-good deliciousness. Common Rye is particularly well-suited to growing here in the Pacific Northwest. Sown in September, it is a critical component to our farm's overwintering cover crop rotation. Plants are small going into winter but with sunny spring days they shoot up to 6' tall and produce tons of biomass to incorporate back into the soil. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

1 oz ≈ 400 seeds, \$3.00                      1 lb, \$8.00  
1/2 lb, \$5.00    5 lbs, \$35.00

### Teff, A.L. White

*Eragrostis tef.*

 An early maturing white seeded teff that performed well for us in the short cool summer of 2010 and 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                      1/2 oz, \$12.50  
2 g, \$6.50

### 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 and tall enough to organically choke out the weeds. Awnless heads bend over and 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 and finds its flavor and texture exceptional when compared to 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. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

1 oz ≈ 400 seeds, \$3.00                      1 lb, \$8.00  
1/2 lb, \$5.00    5 lbs, \$35.00

## COVER CROP

### Crimson Clover

*Trifolium incarnatum.*

 **NEW for 2017!** An excellent winter or spring cover crop known primarily for its nitrogen fixing properties and high biomass production. Large, strikingly beautiful crimson flowers appear in the late spring and are great food for bees and other pollinators. In regions where the winter stays above 0°F, Crimson Clover is sown in the late summer and overwintered as a biennial. Can grow up to 3' tall. Cover crops are a key way to build organic matter in your soil and protect from erosion. Perfect for summer under-sowing in crops like corn or squash that tend to stay in the field too late to get a traditional winter cover crop going. Hardy to zone 6. *Seed produced by Praying Mantis Farm in Canby, Oregon.*

2 oz ≈ 30,000 seeds, \$3.80  
1 lb, \$16.00

### Fava Beans

Listed under 'Fava Beans' on page 20.

### Oats

Listed under 'Grains' on page 117.

### Rye

Listed under 'Grains' on page 118.

## SEED MIXES

*Seed Parties For The People!*

All offerings listed here are pre-mixed for your sowing convenience.

### Amaranth Alliance

Listed under 'Amaranth' on page 11.

## Birdfood Bonanza

**NEW for 2017!** Grow a garden for your feathered friends! Mix contains millet, sunflowers, lettuce, cosmos, and mustard. We have at times joked that our efforts are for the birds. Quite literally in this case! Sow in spring for a progression of seeds your backyard birds will love. We have been known to plant catch crops of some of these as a way to keep the birds from eating our actual seed crops.

2 g ≈ 500 seeds, \$3.80  
6 g, \$6.80

## Lettuce / Salad Mixes

Listed under 'Specialty Greens' on page 40.


## Pollinator Party

**NEW for 2017!** Plant this mix at the edges of your garden to feed pollinators and invite beneficial insects of all kinds. Blooms in the mix start early with cilantro and dill and continue through frost. Several of these crops provide good bird food, too. Mix includes sunflowers, zinnias, tithonia, coreopsis, cilantro, fennel, parsley, dill.

3 g ≈ 275 seeds, \$3.80  
9 g, \$6.80


## SEED COLLECTIONS

### Kimchi Garden

 **NEW for 2017!** We're big fans of kimchi (the Korean version of Sauerkraut) and make a few batches every year. This collection offers all of the vegetable ingredients to make this delicious lacto-fermented staple side-dish: Nozaki Early napa cabbage, Okhura Winter Queen daikon radish, Korean hot pepper, White Spear green onion, and carrots. Just add salt, ginger, garlic, and shrimp paste (if you're up for it), and go! Yum!


5 packets, \$17.30

### Salsa Celebration

 **NEW for 2017!** Salsa is the ultimate condiment, and a true celebration of the summer garden's bounty. This collection includes all of the ingredients necessary for a tasty homegrown salsa: paste tomato, tomatillo, hot pepper, cilantro, and onion. Specific varieties included are subject to availability.

5 packets, \$17.30

### The Tomato Rainbow Connection

 **NEW for 2017!** Includes one each of a red, orange, yellow, green, pink, and purple/black tomato. Varieties will vary and may include slicer, paste, saladette, main season and/or cherry types. Here's one way we'll find it – the lovers, the dreamers, and us! Specific varieties included are subject to availability.


6 packets, \$19.50

### Temperate Thai Garden

**NEW for 2017!** Thai cuisine is considered to be one of the best in the world – and it's certainly Sarah and Andrew's favorite! Many of the ingredients used to create the complex flavors can be grown right here in the Pacific Northwest. We hope this collection inspires and elevates your Thai cooking experience. This collection includes Adaptive Thai hot pepper, Rak Tamachat cilantro, Thai Lemon basil, Egg From Phuket tomato, and Noong ta Klong Pea eggplant.

5 packets, \$17.55

### Wonderful Winter

 **NEW for 2017!** Ten packets of winter hardy and hearty garden vegetables, including root vegetables and leafy greens. May include but is not limited to the following – beets, chard, chicory, endive, green onion, kale, leeks, mustard, parsley, parsnip, radish, rutabaga, spinach, turnip. Specific varieties included are subject to availability.

10 packets, \$35.00

## BOOKS

### Around The World in 80 Plants: An Edible Perennial Vegetable Adventure For Temperate Climates

By Stephen Barstow. 1st ed, 2014. 304 pages. \$29.95

This book is such a gem. In "Around the World in 80 Plants", Barstow shows us how many (80!) perennial vegetables can be easily integrated into our gardens and diets. The book includes terrific photos and horticultural information as well as cultural and culinary notes about each of the plants profiled.

The write-ups are fantastic and are written in a very engaging style that will make you want to grow and eat most – if not all – of what is described. Many of the selections are ornamental as well as edible ("edimentals"), making it as great a reference for edible landscapes and teaching gardens as it is for permaculture homesteads. Andrew says, "This is the single most interesting book I've read in five years." Plant nerds will love this book, and people that are not yet plant nerds may just become one after leafing through these pages.

### 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 and 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 and Farmer's Guide to Plant Breeding and Seed Saving**  
By Carol Deppe. 2nd edition, 2000. 348 pages. \$25.00  
Possibly the most important and entertaining garden book currently in print. Reading this book will empower your seed stewardship abilities and catapult you further into a world of plant fun.

### Guide to Seed Saving, Seed Stewardship and Seed Sovereignty

By The Seed Ambassadors Project. (That's us!)  
4th edition only available in pdf format on the website, free download. Not available printed.

### The New Farmer's Almanac, Volume 3: A Contemporary Compendium for Agrarians, Interventionists, and Patriots of Place

By the Greenhorns. 2017. 360 pages. \$20.00  
Forget the weather predictions and advertisements for "collectible" coins - this ain't your typical almanac. Volume 3, with 360 pages of original agrarian content, essays, cartoons, imagery and historical snippets, harnesses the wisdom of over 120 contributors from the Greenhorns community of new farmers and ranchers. This volume explores the theme of *The Commons*, drawing from folklore, mathematical projections, empirical, emotional, and geographical observations of theory and praxis.

### 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, and tips and tricks of the trade to ensure high quality seed. Additional chapters offer overviews of seed biology, seedborne diseases, and stockseed basics. Beautiful photos illustrate seed selection, harvest, and 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 and 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.

### **The Seed Garden: The Art and Practice of Seed Saving**

Edited by Lee Buttala and Shanyn Siegel, written by Jared Zystro and Micaela Colley. 1st ed, 2015. 390 pages with 350 color photographs. \$29.95  
*The Seed Garden* is a wonderful book that is the result of a joint project between the Organic Seed Alliance and the Seed Savers Exchange, two leading organizations in the topic of seed saving and seed stewardship. *The Seed Garden* gives step-by-step instructions on saving seed for over 75 crop types and provides a solid starting point for any seed saving venture. It also includes an extended amount of seed saving fundamentals, including information on plant biology, seed borne diseases, germination testing parameters, storage and maintenance and more. Altogether, it is a valuable addition to the library of novice and experienced seed savers alike. Beautiful and approachable on all levels, we couldn't recommend this book more highly. Winner of the American Horticultural Society's 2016 book award, whose award committee describes *The Seed Garden* as "The only book people will need to grow plants and save their seed;" it provides "critical information packaged in an attractive way;" and is "an indispensable, brilliantly written, and beautifully illustrated resource." Well said!

### **Seed to Seed: Seed Saving and 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 and means of pollination; required population size and isolation distance; techniques for caging or hand-pollination; and also the proper methods for harvesting, drying, cleaning, and 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 and experiential information about soils and soil biology, chemicals, field practices, compost and compost tea, and 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 and a founder of Oregon Tilth, *The Transition Document* is a must-read for anyone interested in organic agriculture.



**Adaptive  
Seeds**

### **Plant Breeding Is Alive!**

First I would like to re-purpose a line from a song the poet and singer David Berman so eloquently delivers: "*Punk rock died when the first kid said 'Punk's not dead, punk's not dead!' You know in [lieu of all this] death we've got to get up and move, because the dead do not improve.*"

Other than the obvious meaning, pleading for movement out of a stagnant position, and the personal meanings this song may have for friends out there, I want to point out that independent plant breeding truly is a movement out of a punk rock ethic. There is a new wave building to help wash away all this dread of industrial food. Real plant breeding is back and it is community based DIY.

Evidence of this wave can be seen by various initiatives both nationally and internationally. The Experimental Farm Network (EFN) is a vibrant DIY plant breeding group with a lot of promise. From their website, EFN "aims to fight global climate change and ensure food security far into the future by facilitating collaboration on plant breeding and other agricultural research." One of their primary objectives is connecting gardeners who want to volunteer to grow things, with plant breeders and researchers. If you'd like to get involved please go to their website to learn more at: [experimentalfarmnetwork.org](http://experimentalfarmnetwork.org).

I believe the Open Source Seed Initiative (OSSI) best represents the emergence and success of this new wave. OSSI is adding many cool new varieties and organizing a new kind of open community that is very inspiring. There are now 295 varieties pledged as open source and 34 plant breeders have signed on. I registered 5 new varieties with OSSI for 2017, bringing the Adaptive Seeds contribution to a total of 12. We sell an additional 11 OSSI varieties pledged by other plant breeders, too!

### **Our Open Society**

It looks like we as a community are on track to create a whole Open Society of genetic biodiversity throughout the world. When Monsanto's plant breeders say Open Source Seed, "is too contagious to touch," (Plant Breeding Reviews, Vol. 39, 2015, p. 224) they are making it clear that they don't want to be a part of our Open Society; they have their own Secret Society.

I am particularly excited to introduce Open Oak Party Mix Corn and Santiam Sunrise Tomato to the list of seeds with Freedoms. We have been working on new selections for future OSSI releases, some of which we are selling already. I have some more selection work to do before releasing them as OSSI varieties but they are on their way (Farthest North Galia Melon, Sunset Goldilocks Amaranth, Adaptive Early Thai Hot Pepper and North Star Polaris Kale are just a few).

Because of my involvement with OSSI, last July I was invited to attend a conference about open source seed in Überlingen, Germany. It was wonderful. There were attendees from all over the world, traveling from as far as Venezuela and India. Many stakeholders who all want the future of biodiversity and agriculture to be bright and free. This conference put wind in my sails in a whole new way. I came away realizing that there are many kind and inspiring souls out there who want to transform the world into something more healthy and beautiful.

## THE RYE RAMBLE

There is a rising chorus, saying to all the corporate intellectual property thieves: "Goodbye users and suckers and steady bad luckers!" (again quoting David Berman from the same song).

Something that I began to more clearly articulate during the Überlingen conference is that we and others, including Frank Morton of Wild Garden Seeds, are developing a model to help pay for plant breeding work while the work is being done. We are doing this by selling seed for varieties that are not yet finished. (In reality, no open pollinated variety is ever finished.) This is a creative method to justify and offset the expenses while the work continues. One thing that was unfortunately emphasized again to me while in Germany was that selling seed that is still in development or as a diverse genepool is illegal in the European Union. They have utterly crazy seed laws that would make most of our catalog illegal. There are some perks to the partial economic freedom in this country after all.

### Let the Gift Economy Roll

Now public domain, open pollinated plant breeders just have to find a way to live off of the work we do. There have been a few examples of support and donation models, but we have yet to get this party started in a big way. A solid foundation has been laid and now we need to brainstorm some tactics for the next phase. I have a few ideas for jumpstarting what I am calling an Ecological Breeders Support Network. The idea is to facilitate gifts to independent plant breeders. I say "jumpstart" because we currently don't have enough capital to support our own plant breeding, so we need to work on this problem as a community. My first idea is to try a sliding scale payment button on our website and give the extra proceeds to the plant breeders of specific varieties.

### Liberties Not Royalties!

We can voluntarily share some of the proceeds of particular varieties to each of the breeders whose seed we carry. Instead of a legally enforced patent or "royalty" system, we want to create a voluntary "liberty" system. We would share some value back to the plant breeder whose work helped us get where we are today. This will be a form of intelligently sharing the surplus of our work. I think there is a permaculture principal in there somewhere. However, it is challenging when we have a business where there is usually little profit, but we will organize something. Even if it starts as a token amount, it hopefully will grow into something bigger.

We can get a model started. It needs to be transparent and simple. It needs to connect the value chain from the plant breeder to the end customer who eats the food. It will be voluntary and joyous and therefore all the more honest.

Look for beta versions of some of the above ideas on our website in the near future. Also please share any ideas you have. New ideas are always welcome whether they are about creative fundraising, plant breeding, or anything seedy.



Andrew Still  
December 2016



Open Oak Farm – 2016





Daydream Cosmos



Blue Kuri



Love Lies Bleeding Amaranth



Maria Nagy Heart



Baltic Red Kale



Purple Tomatillo Breeding Project



Kale Coalition



Yukina Savoy



Fireball Zinnia



Rossa di Toscana Onion



Florence Lettuce & Oak Tree Leaves



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